

Gas Pasta Cooker With Cabinet

Instructions

(Read the machine carefully before using it.)



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Warning!

Any modification, as well as incorrect installation, adjustment, repair or maintenance, may result in property damage or personal injury or death. Contact or contact with the supplier for adjustments or repairs should be performed by trained professionals.

! For your safety, please do not store or use flammable or explosive gases, liquids or articles near this product.

1、 General matters

- ※ The installation, initial use and maintenance of the furnace should be carried out by professionals or qualified persons or those who have obtained the installation permit, or the person authorized by the manufacturer.
- ※ When handling installation and maintenance, please carefully follow the steps below to ensure safe use of this machine.
- ※ Keep the manual in a safe place so that you can ask for it in the future or leave it to the next operator.
- ※ Remove the outer packaging to ensure the integrity of the machine. If you have any questions, please do not use the machine, and ask the experts for advice. Do not put the packaging materials in a place where children can get them to avoid danger. The materials are plastic bags and nails. Wait)
- ※ This machine can only be used by personnel who are skilled in this machine.
- ※ When the machine is not in use or when the operator is not present, it is necessary to turn off the machine and cut off the air supply to avoid danger.

※Maintenance needs to be repaired by professional service center personnel, and original parts are used. If the above requirements are not followed, the safety performance of the machine may be endangered.

※ This machine is for commercial use and is not suitable for other purposes, otherwise it will cause danger.

※The installation of the machine must be carried out by a professional in accordance with the instructions provided by the manufacturer.

※ Do not rinse directly with water.

※ Clean the stainless steel surface regularly to prevent surface oxidation and chemical damage to the machine.

2、 installation instructions

※The installation of the machine and the change of the type of gas must be done by professionals according to the rules.

2.1.1 Technical parameters

Name	Gas Pasta Cooker With Cabinet
Model	HGN-715
Dimension	700 × 750 × 920mm
Intake pipe size	G3/4 "
Number of burners	4
Air flow (m3/h) (Based on the standard condition of 15 ° C of bottled liquefied petroleum gas)	0.45
Use of gas (see attached table)	liquefied petroleum gas natural gas Artificial gas
Using a pressure valve	Low pressure regulator P≤0.05Mpa is low pressure)
Combustion value (kcal/h)	6900

2.1.2 Schedule

Gas fuel classification

The basic characteristics of gas are divided into 4 categories by gas acquisition.
First, natural gas (pipeline gas) 2000Pa (1) Gas well gas (2) Oilfield associated gas (3) Mine gas
Second, artificial gas (pipeline gas) 1000 ~ 1200Pa (1) Gas well gas (2) Oilfield associated gas (3) Mine gas
Third, oil gas (pipeline gas) 2000Pa (1) Regenerative pyrolysis gas (2) Thermal storage catalytic cracking gas (3) Pressurized cracking gas
4. Liquefied petroleum gas and bottled gas 3000Pa
The above data are industry standards for reference

Note: The gas used in different regions and the gas pressure are different. Please use the gas pressure of the gas type used in the local standard.

2.1.3 gas, nozzle, conversion

※The gas and pressure in different areas are different. Please switch the nozzle according to the local gas pressure.

gas	Nozzle size
liquefied petroleum gas	Φ 1.2mm
natural gas	Φ 2.6mm
Artificial gas	Φ 3.5mm
Oil gas	Φ 2.3mm

Note: This data is for reference only and is not intended to be standard data.

2.2 Technical characteristics

structure:

- ※ Made of high quality stainless steel.
- ※ Good adhesion, no food residue.
- ※ With safety protection thermocouple line.
- ※ Adjustable firepower.
- ※ Adjustable high quality stainless steel feet.
- ※ The burner is a steel tube that can be used as a self-stabilizing flame.

※The nozzle can be changed for different gases.

※The gas switch valve made of brass has safety devices and thermocouples to prevent air leakage and prevent fire.

※ The gas switch valve knob is die-cast with bakelite and is an insulator that can prevent heat.

Furnace body:

3、 installation requirements and precautions

※All installation and operation must be carried out by qualified persons in accordance with regulations.

3.1 Installation requirements

※Because the machine is heavy, please consider the weight of the machine during installation. We recommend that you install it on the ground.

※When installing: The machine must be 10cm away from the wall. In case the machine needs to be installed against the wall, the wall must be fireproof to prevent burning.

※ The installation location should be in a well-ventilated place, and the exhaust fan should be installed to ensure that the steam and the burned exhaust gas are discharged during the working process.

※After the installed machine, it must be kept stable. It should not be tilted horizontally and it is impossible to shake it when using it.

※Because the gas is supplied by the gas supplier before installation, it is verified that the supplied gas is the same as the gas used in the future.

※Do not use other gases that do not conform to the machine for fuel and high and medium pressure regulators. (This machine is only suitable for low pressure regulating valves)

3.2 gas connection

※ A quick shut-off air supply valve must be installed before installing the machine, and it must be placed in an upstream position near the machine that is easily accessible.

* Make sure that the machine is the same type as the gas that is connected. If it is different, do not turn it on, and the gas connection pipe is painted yellow.

* Pipes connected to the machine must be connected with suitable metal pipes.

※ The machine should be tested with liquefied petroleum gas.

※ If the pipeline pressure is 10% higher than the rated pressure required by the machine, an adjuster must be installed to ensure the rated pressure is reached.

※After connecting, use soapy water test or test the test pipe connection for leaks, “Do not use fire

source ignition test!”

3.3 Notes

※ Do not place flammable items (such as towels) on any position on the stove surface, otherwise it may cause a fire accident.

※ Close the gas valve immediately after use.

※ If you find a leak, you should immediately close the gas valve, open the window to enhance ventilation, and do not switch the power supply and electricity to be repaired before use.

3.4 maintenance

※ Always clean the dirt and oil basin on the pit board. (Recommended: twice a day)

※ If it is not used for a long time, first clean the surface of the stainless steel with a cloth coated with gasoline and put it in a well ventilated place.

※ When cleaning the equipment, do not use tools such as detergents, brushes or scrapers containing abrasive substances to clean the stainless steel surface, as residual iron filings can cause rust. Also, wipe in a satin direction. Do not use a product containing chlorine (bleach, hydrochloric acid, etc.) to clean the steel surface, even if these products have been diluted.

※ This product cannot be washed directly with water.

※ Do not use corrosive substances (such as potassium chloride) to clean the floor under the equipment.

※ Regularly clean the burner and the dirt on the volcanic stone. (recommended once a week)

4、instructions for use:

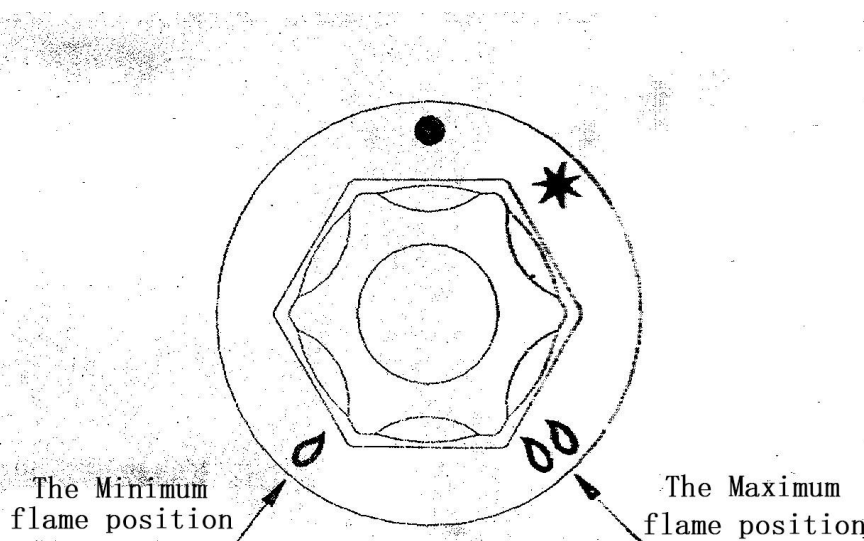
※ Turn the knob counterclockwise from the closed state to the “★” position, press the knob to the bottom, and press the electronic firearm continuously to ignite the small fire burner (fire). Press the knob down for 20 seconds; and observe the small fire burner (fire) on the see-through port. When the knob is released, the small fire burner (fire) is determined to be ignited; if not, repeat the above operation until it is ignited. If the stove is deactivated for a long time or used for the first time, it may be a little longer (about two to three minutes), which is normal.

※ When the small fire burner (fire type) is ignited, turn the knob counterclockwise to the maximum flame position, and “00” is the maximum flame to ignite the main burner. (To set the flame to a minimum, counterclockwise to the minimum flame position, "0" is the minimum flame.

※ To turn off the main burner after use: Turn the knob from the maximum flame or minimum flame position to the “★” position to turn off the main burner.

※ Turn off the small fire burner (fire type): Turn the knob from the "★" position to the "●"

position to turn off the small fire burner.



※When the machine is not in use, please turn off the air shutoff valve quickly.

Note: Each time you turn the knob, press the knob a little bit and rotate it.

※Because there is a gas storage tube in the furnace, the internal gas needs to be exhausted for the first time, and the exhaust time may be longer, about three to five minutes.

※Exhaust method: Turn the knob from the off state, press the counterclockwise direction to the “★” position, and press down on the knob for about three to five minutes.

If the product cannot be eliminated if the product fails, you can contact our factory or dealer to solve it and repair it free of charge within six months after the sale. Any product that does not comply with the wiring specified by the instruction manual, improper use, transport collision, etc., requires replacement of the parts. The factory only recovers the parts cost.