

Adexa
CATERING EQUIPMENT DIRECT

NRC-580

**Gas hokker stove
USER'S MANUAL**

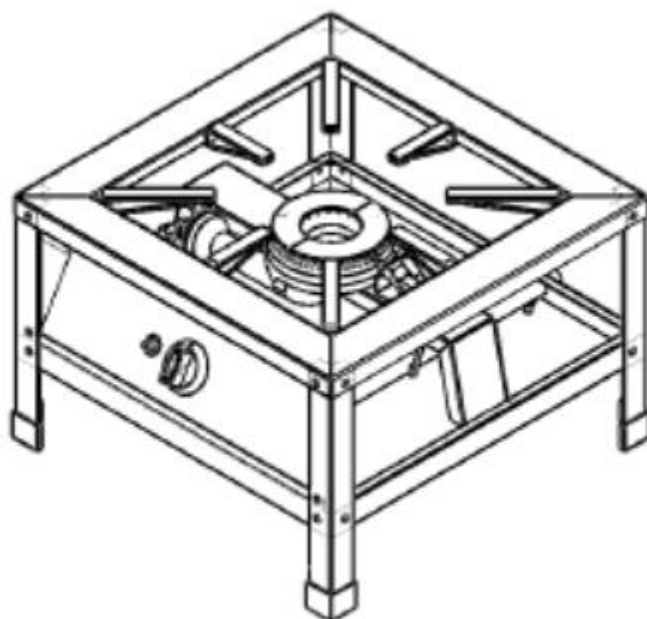


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Thank you for purchasing this appliance: NRC-580.

Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.

This manual contains the information needed to properly install this appliance, and to use and care for the appliance in a manner which will ensure its optimum performance. Please read this manual before using it and keep it for future reference.

WARNING:

Any adjustments or service must be performed by a qualified technician only. Any improper adjustments or service may cause personal injury or property damage.

WARNING:

For your safety, do not store gasoline or other flammable liquids in the vicinity of this or any other appliance.

WARNING:

This appliance must be operated by a professionally trained cook.

NRC-580 is developed and designed by our company. During the developing process, we try to absorb all the advantages of the appliances which serve the similar function. It is a combination of the following advantages: long duration, reasonable structure, low energy consumption, environment friendliness, novelty in design, high thermal efficiency and convenience to service. It is the ideal appliance for hotels, super markets, western-food restaurants, snack bars and food industry.

1. Structure and General Performance

- 1.1 The body of the appliance is made of SS and easy to be cleaned.
- 1.2 The support is made of casting iron, which is rigid and has a long service life.
- 1.3 Based upon the requirements and the general conditions of food, the flame can be adjusted accordingly.
- 1.4 The appliance is characterized with high thermal efficiency. Also, it is easy to operate and service.

2. Specifications

NRC-580

| Gas | orifice dia. | Gas pres. | Rated heat input | Rated gas consumption | Reduced heat input | Reduced gas consumption |
|-------|--------------|-----------|------------------|-----------------------|--------------------|-------------------------|
| G31 | 1.6mm | 29mbar | 7.8kW | 606g/hr | 4.9kW | 381g/hr |
| G31 | 1.6mm | 37mbar | 9kW | 699g/hr | 5.7kW | 443g/hr |
| G31 | 1.6mm | 50mbar | 10.5kW | 816g/hr | 6.6kW | 513g/hr |
| G30 | 1.6mm | 29mbar | 9kW | 710g/hr | 5.9kW | 465g/hr |
| G30 | 1.6mm | 37mbar | 10.5kW | 828g/hr | 6.1kW | 481g/hr |
| G30 | 1.6mm | 50mbar | 12.2kW | 962g/hr | 7.4kW | 584g/hr |
| G20 | 2.6mm | 20mbar | 10kW | 10581/hr | 3.1kW | 3281/hr |
| G25.3 | 2.6mm | 25mbar | 9.6kW | 11551/hr | 2.4kW | 2891/hr |

Notice: Size of the pan:

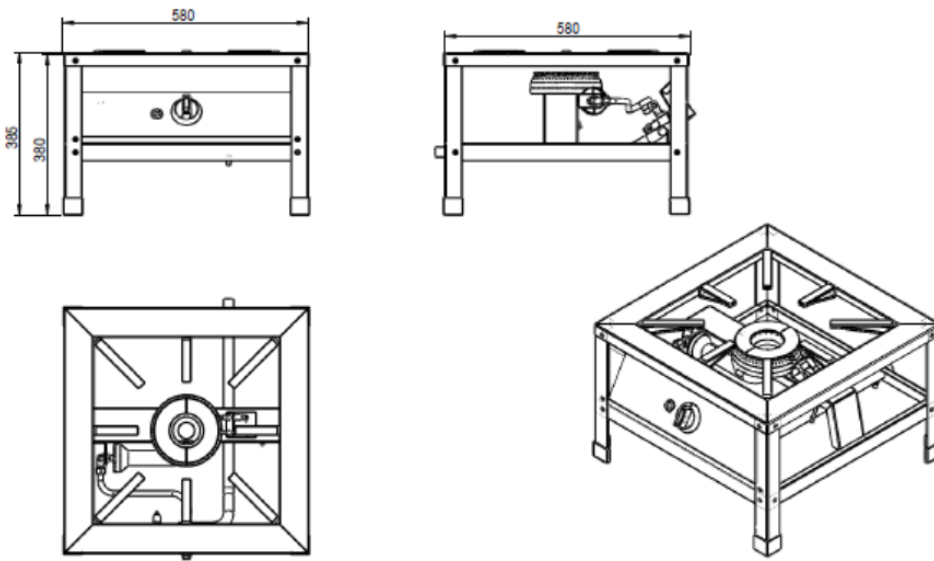
The biggest pan for open burner is 550mm/ The smallest pan for open burner is 230mm.

3. Installation

The installation and operations must be carried out by qualified personnel.

- 3.1 This appliance should be installed in a ventilated room. And an exhausting fan should be installed to make sure that the steam and the flue products can be exhausted in time.
- 3.2 After the appliance has been suitably installed, the appliance should be placed horizontally. It should be prevented from leaning or shaking in use.
- 3.3 Before installing the piping system, the owner should verify the types of gases, contact with the local gas supplier and make sure that it is in accordance with the specified gas. The installation must conform to the local codes.
- 3.4 The installer should pay attention to not disturb the air combustion admission nor the combustion products evacuation of appliances fitted with open burners

Installation drawings



4. Attention

- 4.1 The area where the appliance is installed and the body of the appliance must be kept clear of combustibles and flammables. This includes mops, rags, grease, wrapping paper and electric cords. Failure to comply with this may cause fire.
- 4.2 For complete shutdown of this appliance after using, turn all gas control valves to the “OFF” position immediately.
- 4.3 Smell around the appliance before using. If any unpleasant odor of gas is present, shut down the appliance at the main gas shut-off valve. Open the window for better ventilation. Contact the qualified personnel for adjustment and repair. Never attempt to ignite the appliance.
- 4.4 For the flow of air required for combustion, need to install the appliance in a suitably ventilated room in accordance with the regulations in force.
- 4.5 The appliance should be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room.
- 4.6 Install the appliance with a clear space of at least 30cm on all sides of the device.
- 4.7 The maximum cylinder dimensions(regulator included) should not exceed (D)50x(H)105cm if no cylinder compartment included.
- 4.8 The tubing or the flexible hose must be changed within the prescribed intervals or within one year. The flexible hose should not extend than 1.5m according to standard EN 16436-1: 2014+A3: 2020.
- 4.9 Install the appliance with a clear space of 30cm on all sides of the device.



4.10 Attach the pressure regulator to the gas bottle using the large brass nut. Always ensure that the rubber-sealing washer is present in the nut. (NB. This rubber washer is not required for UK-type pressure regulators). Tighten the nut and gas hose well. Note that the nut has a left-hand thread. Check the connections for leaks using a soap and water solution.

Every time a newly filled gas bottle is connected, a new rubber washer must be fitted. In most cases, your gas supplier will include it with the bottle.

1 = Main tap

2 = Pressure regulator

3 = Gas hose

4 = Gas Bottle

5 = Rubber washer

Approved gas regulator is used according to appliances categories and countries listed in data plate. Approved flexible hose would be changed when the national conditions require it & consult the local regulations, these may differ.

5. Gas Connection

5.1 A manual snap gas shut-off valve must be installed upstream of gas supply of the appliance, where it is within the easy reach of the operator.

5.2 Verify fuel gas type. If the available fuel does not match the said specification, please do not connect the gas to the appliance. Exchange the injector for the correct type.

5.3 The gas supply line used to connect the appliance to the gas supply system must be approved by local ordinance for gas piping.

5.4 If the gas piping pressure exceeds or remains under 10% of the rated pressure, a gas pressure regulator must be supplied to ensure the stabilization of the gas pressure.

5.5 After the successful connection, all pipe joints should be checked for leaks before lighting. Leak checks should be performed with a soap and water solution. Never use an open flame to check for gas leaks. Fire and explosion may result.



6. Operation

6.1 Please read this manual carefully before using.

6.2 Verify fuel gas type. Ensure that the fuel type matches the nameplate specification.

6.3 For initial startup, turn the knob to “0” to purge all the air in the piping. It may take about 10 seconds.

6.4 Turn the knob anticlockwise to open the main burner valve, press ignitor to ignite burner.

“” for complete max flame of the main burner, until “” for min flame of main burner. The flame can be adjusted basing upon the requirements.

6.5 After using, turn the knob clockwise to the “0” position for complete shutdown of the main burner.

7. Cleaning and Maintenance

7.1 The control panel facial should be cleaned daily.

7.2 If the unit will stay idle for a long time, the stainless steel surface should be rinsed with a piece of cloth which is dampened with gasoline. Then place it in a well-ventilated area.

7.3 Clean the surface with warm soap water solution, and then clean it with clean water. Wipe dry with a soft clean cloth. Never use a water jet. This appliance is not water-jet approved.

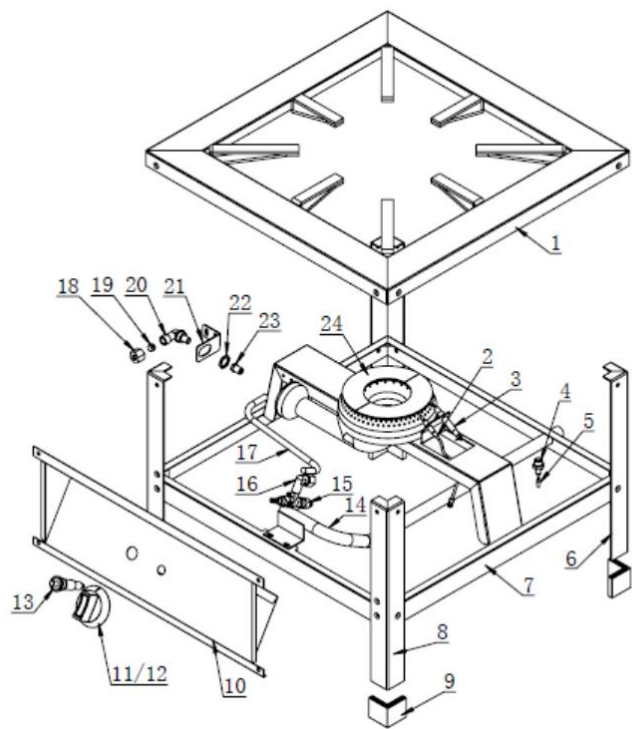
7.4 Never use abrasive or acid detergents, brushes or scrapers to clean the stainless steel surface. Because the ferrous objects could leave rust stains. Never use the chlorine-based products (such as hydrochloric acid or bleach) to clean the surface, even though these detergents have been diluted. The cleaning should be done in the same direction as the satin finish.

7.5 The main burners should be cleaned periodically. (Once a week)

8. Transportation and Storage

The appliance should be placed carefully and it should never be put upside down during the transportation period. The packed unit should be put in a well-ventilated environment free from the corrosive atmosphere. If it is temporarily stored, a rain-proof measure should be taken.

Exploded Diagram & Part List



| SN | Part Name | QTY |
|----|------------------------------|-----|
| 1 | Crate assy | 1 |
| 2 | thermocouple | 1 |
| 3 | ignitor needle | 1 |
| 4 | pressure valve | 1 |
| 5 | seal screw of pressure valve | 1 |
| 6 | rear foot | 1 |
| 7 | Framework | 1 |
| 8 | front foot | 1 |
| 9 | foot base | 1 |
| 10 | control panel | 4 |
| 11 | knob | 1 |
| 12 | knob insert | 1 |
| 13 | ignitor | 1 |
| 14 | gas inlet pipe | 1 |
| 15 | gas valve | 1 |
| 16 | angle connector | 1 |
| 17 | pipe | 1 |
| 18 | nut | 1 |
| 19 | olive clamp | 2 |
| 20 | angle connector | 2 |
| 21 | orifice supporter | 1 |
| 22 | nut | 1 |
| 23 | orifice | 1 |
| 24 | burner | 1 |

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EC Declaration of Conformity

Adexa Direct Limited declares that:

Equipment Type: Gas Hokker stove

Model: NRC-580

Imported By: ADEXA DIRECT LIMITED
GROUND FLOOR UNIT 1 214 PURLEY WAY CROYDON CR0 4XG
LONDON, UNITED KINGDOM

Brand: ADEXA

Application of Council Directive(s): (EU) 2016/426 (9 March 2016)

Standards: EN 203-1:2014, EN 203-2-1:2014, EN 203-3:2009

I, the undersigned, hereby declare that the equipment specified above conforms to the above Directive(s) and Standard(s).

Date: 22.11.2021

Signature: 

Full Name: Hakan Baykal

Position: Purchase Manager

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Brand: ADEXA

Application of Council Directive(s): (EU) 2016/426
2018 No 389
UK SI 2019/696
2019 No 1246

Standards: BS EN 203-1:2014, BS EN 203-2-1:2014, BS EN 203-3:2009

I, the undersigned, hereby declare that the equipment specified above conforms to the above Directive(s) and Standard(s).

Date: 25.4.2022

Signature:

A handwritten signature in black ink, appearing to read 'Hakan Baykal', is written over a light blue rectangular background.

Full Name: Hakan Baykal

Position: Purchase Manager