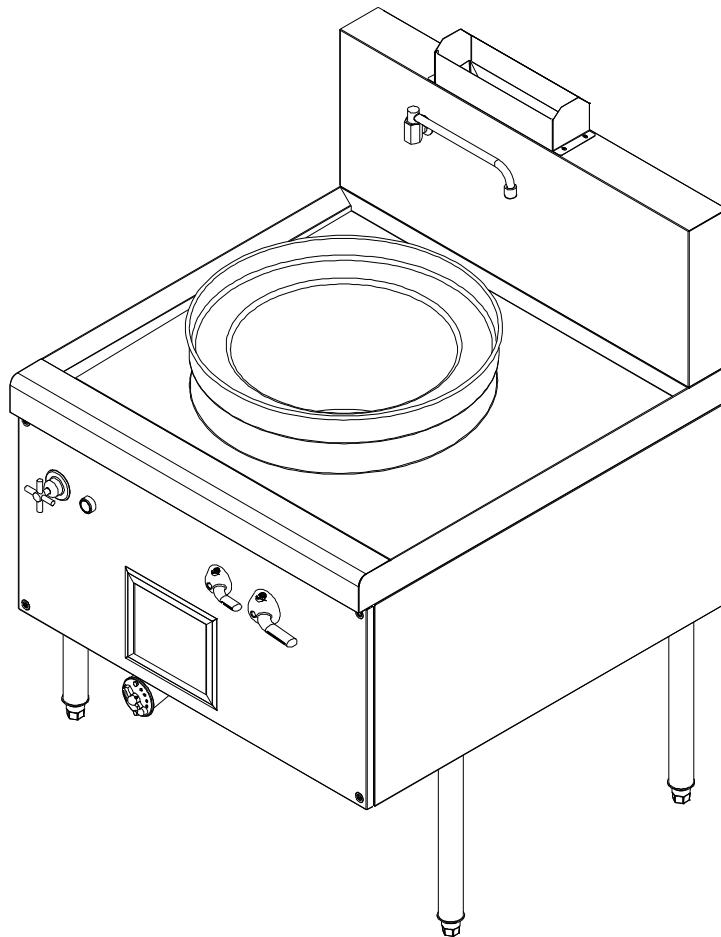




Gas cooking steamer with linked electronic ignition manual



1. Introduction

Gas cooking steamer is an ideal equipment in hotel, restaurant, school etc. It has big heat greatly. load, fierce fire, high heat efficiency, easy to operate, make working efficiency improved.

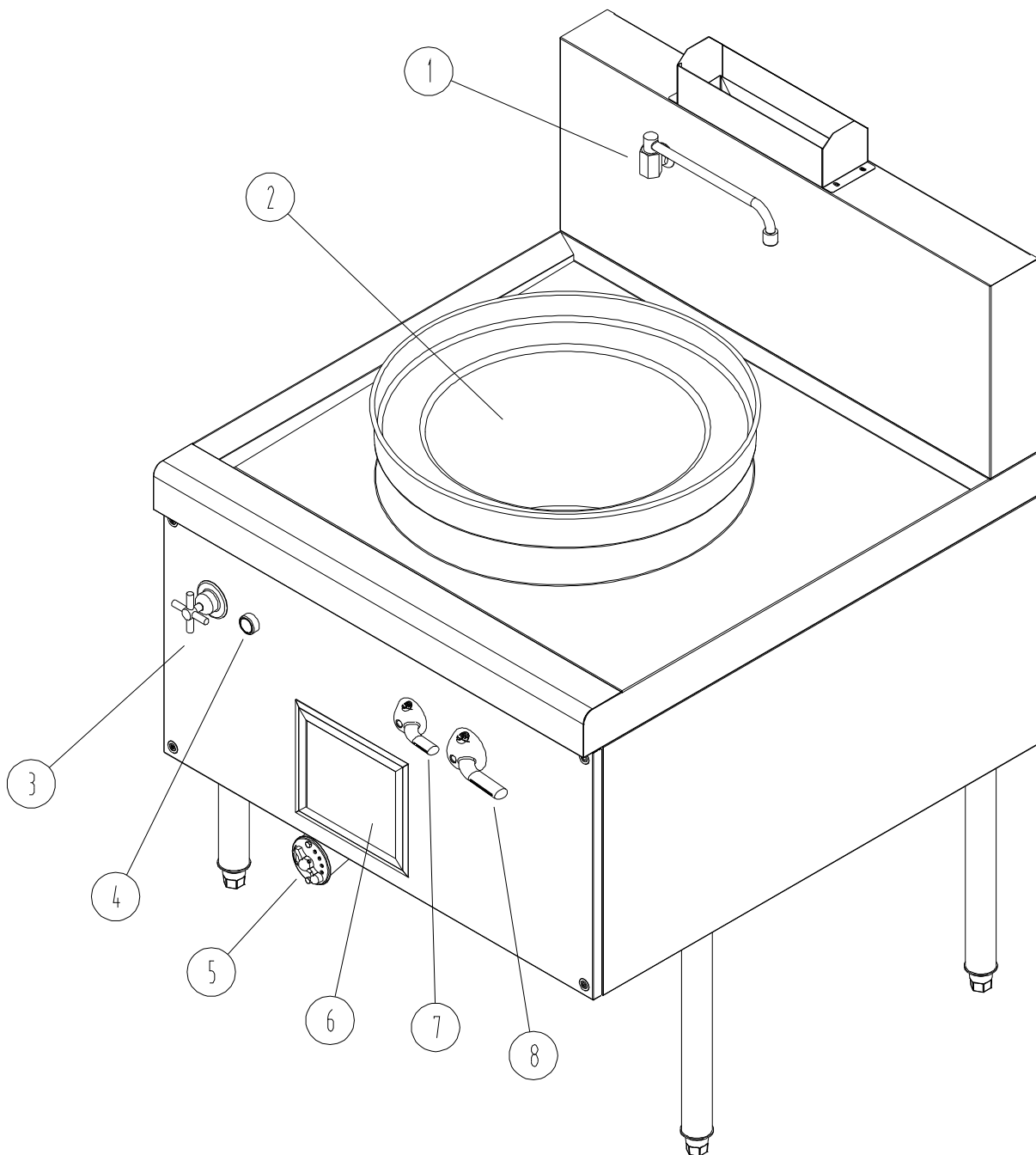
It use good imported stainless steel, faceplate integrated stretching, have good erosion proof, good appearance, clean and sanitary, no black smoke, exhaust gas has less pollution,

good gasification, assume less gas, is main stove of Chinese cooking.

2. Main spec

model	name	size(mm)	Gas consumption		input	Gas pipe	blower		Water inlet	drain
			LPG	natural			voltage	power		
			Kg/burner/h	M³/burner/h	KW		(V)	(W)		
GCS-1E	Gas single cooking steamer	900×950×1150	3.59	5.7	48	1½"	220	250	1/2"	1"
GCS-2E	Gas double cooking steamer	1700×950×1150	3.59*2	5.7	48*2	1½"	220	250*2	1/2"	1"
GCS-1E+	Gas single cooking steamer	1000×1150×1250	3.59	5.7	52	1½"	220	250	1/2"	1"
GCS-2E+	Gas double cooking steamer	1800×1150×1250	3.59*2	5.7	52*2	1½"	220	250*2	1/2"	1"

3. Parts name



1. faucet; 2.pot; 3.water valve; 4.blower switch; 5.blower valve; 6.door;
7.pilot valve and electronic ignition linked device; 8.main gas valve

4.installation notes

1. Please make sure that the type of Liquefied petroleum gas and gas pressure in use must

correspond to requirement;

2. When using Liquefied petroleum gas, please make sure that the valve must be low-pressured valve, mid-pressured valve is prohibited to be used.
3. If town gas or natural gas is used, as heat and pressure differs in different regions, local distributors and clients are requested to provide information regarding heat value and pressure as reference for our production;
4. Stove must be installed in an environment with good ventilation, it is suggested to install venting facilities above stove to vent exhaust gas and oily air produced when cooking.
5. Choose proper gas pipe to connect or pressure reducing valve, connect water, power and good earth lead. After installing, please make sure that all connectors of the stove must not leak before using.
6. If leaking occurs or a stinky egg smells, please turn off gas switch immediately, find out where leaks and repairs it. Before letting leaky gas out completely, please do not light and use the stove or turn on/off electric appliances to avoid incident caused by sparkle.
7. Electric power must be installed by professionals.
8. Electric power must have leakage protection device and have good earth lead.
9. Two or above equipment must connect equipotential line.

5 . Usage instruction

1. Please make sure that all valves are at off status, pot should have 2/3 water, then turn on gas supply switch.
2. Turn on power, press blower switch to start blower, open blower valve to make it biggest, 2 or 3 minutes adjust it to smallest. Turn on pilot valve with linked electronic ignition to ignite pilot, adjust blower valve to 1/2 position.
3. Turn off door, turn on main gas valve slowly to 1/2 position, turn on blower valve to biggest, adjust main gas valve to make fire blue, you can adjust main gas valve according to different cooking needs.
4. During ignition and adjusting operation, do not make body direct at fire hole to avoid burning.
5. Operators can not leave the spot during equipment is working to avoid nobody cutting off gas if power is off or flame is out. If power is off or blower stop working, must turn off gas.
6. During stopping using, must turn off gas supply valve, then turn off main gas valve, then turn off pilot valve. After remain gas is used up, turn off blower switch and blower.
7. Clear the carbon deposit in the hearth at regular intervals, clean the equipment regularly to make good condition.