

# FAR EAST

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威遠企業 KITCHEN SOLUTIONS

## **Gas Stock Pot Stand**

Model Number

**IS- 10 N**

For use in U.K. and IE

## **Installation & User Instructions**

This appliance is for use with **Natural Gas (G20) ONLY**

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# Introduction

## Getting Help

If you have any problems installing your IS cooker, please check through these instructions thoroughly to make sure that you have not missed anything. If you still need help, then please contact Ideal Catering and Constructors Limited. If you are calling outside our office hours please leave a day time telephone number where we may call you.

Please quote the cooker model and serial number with all enquiries. This information can be found on the Data Plate at the back of the appliance.

**WARNING! For your own safety, make sure that these installation instructions are followed.**

Please keep these instructions in a safe place for future reference.

If you sell or transfer ownership of this product, please pass on these instructions to the new owner.

**Description of the Ideal Stock Pot Stand.** The appliance is a single burner unit designed to support a large stock pot. The body of the unit is manufactured from stainless steel and the hob is heavy cast iron. It is available for connection to Natural gas or LP propane. The single burner is a high powered cast iron unit, connected to a multi functional gas control valve incorporating flame failure safety protection.

**Standards and Regulations.** The **INSTALLATION ENGINEER'S** and **SERVICE ENGINEER'S** attention is drawn to the following Standards and Regulations:

1. The **HEALTH AND SAFETY AT WORK etc. ACT**, - current edition.
2. **LOCAL AUTHORITY BUILDING REGULATIONS**,
3. The **BUILDING REGULATIONS** issued by the Department of the Environment,
4. **BUILDING STANDARDS (Scotland), (Consolidated) REGULATIONS**,
5. **B.S. 6173**, Code of Practice for Installation of Gas Catering equipment,
6. **FIRE PRECAUTIONS ACT**, - current edition.
7. **GAS SAFETY (Installation & Use) REGULATIONS 1996**
8. **Ireland only. IS820 Non-Domestic gas Installations**

The **USER'S** attention is drawn to items 1,6, and 7 above.

## Technical data

Appliance Category I2H

Gas Designation	Supply Pressure mbar	Nominal Heat Input kW/m <sup>3</sup> /h net	Low Rate kW/m <sup>3</sup> /h net	Burner type	Injector	
					ID	mm
G20 (NG)20	20	42/4.00	19.5/1.857/X	R11	32X N61	32X 1.0
BURNER PRESSURE mbar		17.9	4.6			

Pilot burner heat input 0.48kW:

adjuster screw settings:-For Natural gas screw the pilot adjuster fully in and release ½ turn.

Weight: 55 Kg

## Installation

Even if you have installed a commercial gas cooker before, it is important that you read these instructions thoroughly before installing and operating this appliance.

**Note:-** This appliance is for professional use only.

This appliance has been tested and certified by BSI and carries the C.E. Mark.

In your own interest and that of safety, it is **LAW** that all gas appliances are installed by competent persons in accordance with gas safety regulations. Failure to install appliances correctly could lead to **PROSECUTION**.

Use only a **GAS SAFE** registered installer.

This appliance must be installed in accordance with the regulations in force in the country of installation and used only in well-ventilated areas.

This appliance must be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which it is installed.

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. The appliance is **FLUELESS** (flue type A), however, prolonged intensive use may call for additional ventilation. If this appliance is fitted under a mechanical extraction unit, care must be taken to ensure that this unit does not interfere with any other gas appliance situated in the same room.

The room containing the cooker should comply with the ventilation rates for gas appliances as stated in Table A.1 BS 6173:2001 & BS5440 Parts 1 & 2

The required ventilation rate is 18Litres/second/kW. See Technical Data page 4.

### Locating the Appliance

Adjacent surfaces (walls, floors etc.) must be noncombustable

The weight of the cooker is 55kg.

The cooker must be level and stable. Adjustable feet are fitted as standard.

In order to ensure against the risk of fire, it is recommended that the unit be positioned under the non-combustible hood of an extraction system incorporating grease filters. The extraction system should be capable of providing a minimum of 45 air changes per hour in the area covered by the extractor hood. **Particular attention should be paid to ensure that combustion air supply and the evacuation of products of combustion from existing equipment is not disturbed.**

### Connecting to the gas

The cooker is pre-set Natural gas (G20)

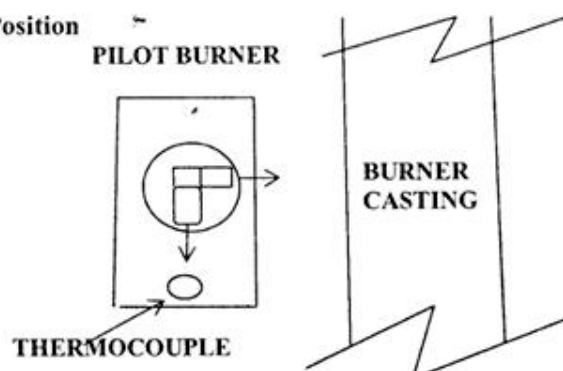
The gas system is designed for connection to a 20 mbar natural gas supply. Fit the pressure gauge to the nipple situated on the manifold and with the burner lit and operating at maximum rate, take a reading and ensure that the measured pressure corresponds to the rate marked on the appliance data plate.

Ensure that all pipework allows access for the user to clean the walls and floors regularly and does not obstruct doorways or walkways.

Gas tubing or hose shall comply with the national requirements in force and shall be periodically examined and replaced as necessary.

- Ensure that the area is clean.
- Check all pipework for gas soundness.
- Check the gas details are in accordance with the data plate information.
- Check the burners for cross lighting and correct ignition. Flames should be blue with no yellow tips.

### Pilot Burner Head Position



**NOTE:** The correct assembly configuration of the pilot burner is indicated in the diagram above

**Factory Set Parts**

Any factory or installation part that has been adjusted/set and sealed (painted); **MUST NOT** be altered by the user. These include the following:

- a. Gas burner valves
- b. Pilot assemblies
- c. In general, any paint marked part.

If in doubt, ask a qualified installation engineer.

**Greasing of Taps**

The gas control tap is a sealed unit and does not require regular greasing

**List of replacement Parts**

1	Gas Tap	63A
2	Pilot assembly	SI 27A
3	Pilot Thermocouple	6336
4	R11 type burner	BV32

**Assembly of Exchangeable Parts**

The following parts can only be replaced by a qualified engineer.

Gas burner valves (Tap) –

- 1 Remove the tap handles by undoing one screw.
- 2 Remove control panel fascia by undoing four screws (two each end).
- 3 There is now access to all joints. Disconnect from the supply etc. and remove tap.
- 4 To replace reverse the above procedure.
- 5 Check for gas soundness.
- 6 Replace fascia and tap handles (Reverse procedures 2 & 1).

Pilot assembly–

- 1 Remove tap handles and Fascia (See procedures 1 & 2 “Gas burner valves”)
- 2. The pilot assy can now be removed from the front and all parts are accessible.
- 3. To replace – Reverse above procedures.
- 4. Check for gas soundness.

Thermocouple-

- 1. Remove tap handles and Fascia (See procedures 1 & 2 “Gas burner valves”)
- 2. Disconnect the thermocouple at the gas valve.
- 3. Undo and remove the screw holding the pilot assy to the burner.
- 4. Release the thermocouple from the pilot assembly
- 5. To replace – Reverse above procedures – Check for gas soundness.

## Operating Instructions

**Note:**

This appliance is for professional use only and must only be operated by a trained, competent person. Any servicing or installation must only be carried out by a competent, qualified gas engineer. ie Gas Safe registered.

Any factory or installation part that has been adjusted/set and sealed (painted); **MUST NOT** be altered by the user. These include the following:

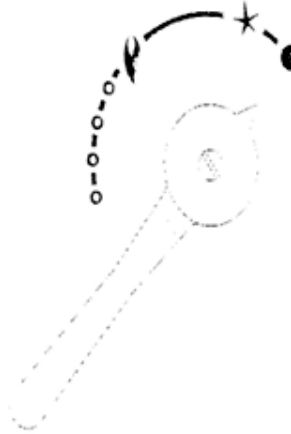
- a. Gas burner valves
- b. In general, any paint marked part.

Any unauthorised breaking or tampering with sealed components will invalidate the warranty

**Burners**

Light the burners as follows:

GAS CONTROL LEVER



Check that the gas supply is ON and that the isolating tap at the appliance is in the ON position

With the burner gas tap in the OFF position "●", push in the tap handle and turn gently anti-clockwise to the IGNITION position "★". Keep the gas tap depressed and apply a lighted taper to the pilot. After the flame is established continue holding in the gas tap for a further 20 / 30 seconds and then release.

If the pilot flame does not stay alight, repeat the above processes.

The burner should automatically light when the gas tap is turned to the FULL position "●".

**Shutting Down**

Turn off the burners/pilots as follows:



Turn the gas tap clockwise to the IGNITION position " 🔥 ". This extinguishes the burner flame. With the gas tap in the IGNITION position, push in the tap handle and turn fully clockwise to the OFF position " ● ". The pilot flame will be extinguished.

For extra safety the isolating valve at the cooker may be turned OFF.

**Warning** If the pilot flames are extinguished, for any reason, wait at least two minutes before attempting to relight the pilot burner.

**Cleaning** For basic kitchen hygiene, daily cleaning is advisable. This will also help to prolong the life of the cooker. During cleaning it is essential that grease or waste particles are not wiped into the pilot burners or main burner injectors. Care must also be taken not to move any fittings or equipment, such as safety devices.

To maintain your cooker in a clean condition and to make cleaning easy always remove spillage before it becomes 'burnt on'. Any removable parts can be soaked in hot water and a suitable detergent prior to cleaning.

Please ensure that any part removed is replaced in its correct position/location.

Burners must be cleaned regularly using detergent and hot water. Please note that the burner is not removable for cleaning.

Take extra care when cleaning pilots and thermocouples.

**Pot size** Pot size The can effect stability and gas combustion

**Maximum pot diameter** 500mm

**Minimum pot size** 350mm

**Stainless Surfaces** Generally use only hot water and a mild detergent, then dry and polish with a soft cloth. For more stubborn stains, use a proprietary stainless steel cleaner, following the manufacturer's instructions.

**NEVER** use cleaning materials containing bleach, abrasive or caustic chemicals, as these will damage the stainless steel surface.

## Service/Replacement of Parts

**Maintenance** Maintenance should be carried out on a regular basis to keep the equipment in good working order.

A daily check of burner stability and flame appearance is essential. The flame should not lift from the burner and should burn blue and with no yellow tip.



In the event of burner lift and/or poor combustion, switch off the burner immediately and consult a qualified engineer.

A weekly check of all fittings and pipework is recommended to ensure that all joints are leak free and sound. In the event of a gas leakage, switch off the appliance immediately and consult your local gas distributor.

**Service Check**

We recommend that a qualified engineer checks the appliance annually and a service history is fully maintained.