

LKK Food Equipment Ltd

Installation, Commissioning and Operating Instructions for:

LKKSPTDS - Stockpot Cooker

This appliance must be installed by a registered gasfitter.

Installation

Site Preparation

1. This appliance should be placed on a firm, level surface, that can be easily washed down for hygiene purposes. Ensure the chosen site is well ventilated but protected from excessive draughts.

Note: Strong exhaust fans in the hood may produce a vacuum in the room strong enough to cause air draughts. This condition may interfere with the pilot or burner performance. Air movement should be checked during installation.

2. Ensure the appliance is free and clear of any obstructions and combustible materials.
3. Must conform with local codes.
4. Allow room for servicing of the complete burner assembly.

Data Plate

- 5 Check that you have the correct gas supply (LPG / NG) and the appliance is correct for the type of gas you're going to use. The gas input rate must be used to determine the gas supply pipe size.

Gasfitting

- 6 Fit a gas cock on the gas line as near as practical to the appliance.
- 7 Ensure a union is used to allow easy removal of the appliance.
- 8 The appliance must be disconnected from the gas supply during any pressure testing.
- 9 A separate gas supply shut off valve must be installed up-stream of the regulator in an accessible location.
- 10 The gas service supply line must never be smaller than the appliance inlet line.
- 11 A service regulator feeding this appliance must be fitted upstream of the appliance inlet line and set to the correct supply pressure for natural gas and LPG.
- 12 Connect the gas in accordance with NZS 5261. Check for leaks in the gas supply.
- 13 The burner must light smoothly and quickly from the pilot flame, and go out quietly and completely.
- 14 The main burner flame must be stable and not lift off the main burner.

Commissioning

- 15 Leak Testing. Never use an open flame for leak testing.
- 16 Use a soap solution on all gas leak test or use pressure drop test upstream of gas safety valve.
- 17 Set pilot flame height using adjuster screw.
- 18 Ignite all burners and set the gas inlet pressure at the appliance regulator as follows:
Natural Gas: 1.0 kPa
LPG 2.75 kPa
- 19 Check that the flame pattern is correct for each burner in turn. Before handing appliance over to the owner ensure that the correct primary aeration is demonstrated and the effects of changing it.

LKKSPTDS - Stockpot Cooker

Operating Instruction

Before Use

1. Open Burner: New units are wiped with a thin film of rust inhibitor. Wash thoroughly with detergent before use.

Pilot Lighting

2. Our equipment is equipped with manually controlled, continuous burning pilot. The pilot is kept burning to provide the flame for burner ignition when the individual burner levers are turned on. The pilot control valve can be accessed immediately downstream of the pilot control valve at the front of the appliance and is adjustable by using a small flat tipped screw driver. Clockwise rotation of the valve screw turns the gas off. Do not turn the screw too far anticlockwise as the valve could leak gas. The pilot should be lit immediately after the gas has been turned on and should always be adjusted to provide the smallest blue flame necessary to ignite the burner. It is the responsibility of the supervisor to ensure that the equipment users are instructed on the pilot locations and the importance of ensuring that they are lit before turning on a burner.

The pilot is located between the inner and middle ring burners. The pilot lights all burners.

Light pilot and adjust to desired flame and test light all burners starting with the inner ring.

Burner Lighting

3. Do not attempt to light burners if the odour of gas is present. Immediately shut off the gas to the appliance, extinguish any open flame and call for service.
4. Ensure that the pilot for the burner you intend to use is lit.
5. Rotate the main burner levers fully anticlockwise starting with the inner ring. Each burner should light completely within five seconds. The height of the flame on each ring can be adjusted to the desired height by rotating the lever anti clockwise for up and clockwise for down.

To Shut Down

6. Turn all levers clockwise to the "Off" position.
7. Turn off main gas isolating valve at the end of the days work.

Cleaning

1. Stainless surfaces: Use soap or detergent and water to remove grease and dirt, then dry.
2. To remove baked on splatter use a mild soap and nylon scrub pad.
3. Never use metal on any finishes.
4. Do not use steel wool.
5. Ensure the burner ports remain free of all debris.
6. Clean appliance regularly.
7. Never use cleaning solutions on a surface that is warmer than room temperature and always have direct ventilation.