

OWNERS MANUAL ORIENTAL WOK RANGE

INSTALLATION/OPERATION/MAINTENANCE INSTRUCTIONS & PARTS LIST

NOTE

UPON RECEIPT, CAREFULLY CHECK YOUR APPLIANCE FOR FREIGHT DAMAGE. MAKE A NOTATION OF ANY VISIBLE DAMAGE TO THE CARTON OR CRATE ON THE CARRIER'S WAY BILL. IF YOU DISCOVER ANY DAMAGE AFTER YOU UNPACK YOUR APPLIANCE, IMMEDIATELY CALL THE CARRIER AND REQUEST AN INSPECTION. KEEP ALL CRATES AND CARTONS UNTIL THE APPLIANCE HAS BEEN INSPECTED.

CHECK APPLIANCE RATING PLATE ON STAINLESS STEEL FRONT PANEL FOR TYPE OF GAS. IF THE PLATE DOES NOT CORRESPOND TO YOUR GAS TYPE CONTACT YOUR DEALER UPON RECEIPT.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

MANUFACTURED BY:

Quality at an affordable price

RANKIN-DELUX

COMMERCIAL COOKING EQUIPMENT

P.O. BOX 4488, WHITTIER, CA 90607

PHONE: 562/944-7076 - FAX: 562/941-7858

KEEP THIS MANUAL FOR FUTURE USE

After installation of your equipment, immediately contact your local gas supplier to obtain information as to what action to take in the event that the user smells gas.

This information must be posted in a prominent location.

For appliances equipped with casters, the installation shall be made with a commercial flexible connector that complies with the standard for connectors for movable gas appliances, ANSI Z21.69-(Latest Edition), and a quick disconnect device that complies with the standard for Quick Disconnect devices for use with gas fuel, ANSI 21.41-(Latest Edition). Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick disconnect device or its associated piping to limit the appliance movement.

TO CONVERT GAS TYPE

All gas conversions should be performed by a professional service agency. Contact your distributor for the proper size orifices and gas regulator. See PRE-INSTALLATION SECTION ON PAGE 2 for proper pressures.

ANY SERVICE UNDER WARRANTY MUST BE AUTHORIZED BY THE FACTORY.

PARTS LIST AND PARTS LAYOUT INSIDE. WHEN ORDERING PARTS ALWAYS SPECIFY MODEL NUMBER, SERIAL NUMBER, AND TYPE OF GAS.

THANK YOU FOR BUYING RANKIN-DELUX PRODUCTS

TO THE PURCHASER IMPORTANT

FAILURE TO FOLLOW THESE INSTRUCTIONS WILL VOID WARRANTY.

Safe and satisfactory operation of your stove depends to a great extent upon its installation. Installation must conform with local codes or in the absence of local codes, with National Fuel Gas Code ANSI Z223.1- (Latest Edition).

INSTALLATION MUST BE MADE BY A LICENSED AGENCY.

The input rating on your appliance is for elevations up to 2,000 feet. For elevations above 2,000 feet the rating must be reduced 4% for each 1,000 feet above sea level.

INSTALLATION, OPERATION & MAINTENANCE

(1) PRE-INSTALLATION SPACE AND GAS CONNECTIONS

(a)The area around the appliance must be kept free and clear from combustibles. The area in front of and above the appliance must be clear to avoid any obstruction to the flow of combustion and ventilation air. Means must be provided for adequate air supply and adequate clearance from air openings into the combustion chamber.

(b)Adequate clearance must be provided in front and on sides of appliance for servicing and proper operation.

(c)Your Oriental Wok Range is designed for installation in a combustible or non-combustible location. If the stove is installed in a combustible location, the following clearances must be observed: 12" to sides and 12" to back. If installed in a non-combustible location the clearances are: Sides 1" and Back 6".

(2) INSTALLATION

(a)The gas pressure regulator supplied with the appliance must be installed on the stove prior to connection to the gas supply lines. The outlet pressure setting of the regulator is 5" water column on natural gas and 10" water column on propane gas.

(b)Connect the appliance to a gas supply line having a 3/4" iron pipe size or larger. If a flexible connector is used it must be 3/4" I.D. (Domestic range connector will not permit proper operation). A gas shutoff valve must be installed in the gas supply line ahead of the appliance for future service. Use pipe sealant on all joints. Sealant must be resistant to the action of L.P. gas. A 1/8" pressure test tap is provided on the gas manifold for checking the gas pressure. Always check pressure with all burners on and adjacent equipment operating.

(c)Level the appliance by adjusting feet at the bottom of the legs. Leveling is important for proper operation & combustion.

(d)To check for leaks, use a soap and water solution. **DO NOT USE OPEN FLAME.**

(e)The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of the system at test pressures in excess of 1/2 psig (3.45kPa).

(3) OPERATION

- (1) Turn off all burners and pilot valves. Wait 5 minutes.
- (2) Turn on pilot valves and light all pilots.
- (3) Adjust pilot flame by turning clockwise.

(4) MAINTENANCE

(a) **CLEANING Appliance must be cool before cleaning.**

Top grates, burners, and wok rings should be cleaned periodically by wire brushing or washing in hot water and detergent.

The stainless steel front and trim should be cleaned with a mild soap or detergent or with a liquid cleanser indicated especially for use on stainless steel. Never attempt to clean stainless steel with steel wool, abrasive cloths or powders. The drip tray should be emptied as needed and cleaned with hot water, soap, or detergent.

(5) SERVICE

No immediate need for service is anticipated. Thereafter service needs vary with frequency of use. Twelve hours per day, seven days per week is considered heavy use and your appliance should be serviced every sixty days. For lesser use, consider service every three to four months. If valves become stiff or hard to turn, have a commercial service agency replace or repack with high temperature grease.

ALL SERVICE SHOULD BE PERFORMED BY QUALIFIED PERSONNEL FROM A GAS SERVICE AGENCY OR THE GAS SERVICE DEPARTMENT OF YOUR LOCAL GAS UTILITY COMPANY.