

IMPORTANT

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 Z 223.1-Latest Edition

INSTALLATION MUST BE MADE BY A LICENSE INSTALLATION 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.

Your Oriental Stove is designed for installation in non-combustible locations only.

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 stove 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 sides of stove for servicing and proper operation.

(c) Your Oriental Wok Range is designed for installation in a combustible or non-combustible location. If the Range 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 Wok Stove 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 stove to a gas supply line having a 3/4 inch 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 tap is provided on the gas manifold for checking the gas pressure.

(c) Level stove by adjusting feet at bottom of legs. Leveling is important for proper operation and 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.).

(f) The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the system at test pressures equal to or less than 1/2 psig(3.45kPa.).

(3) OPERATION

(a) Lighting and Shutting down

Before lighting the appliance, make sure that burner and pilot are turned off. Wait 5 Minutes. Turn on lighter valve and light pilot. Turn on the burner valve to and gas shut-off valve located ahead of the appliance inlet.

(4) MAINTENANCE

(a) **CLEANING** ...Oriental Stove must be COOL before cleaning Empty drip pan daily. Clean Stainless Steel with warm water and soap or detergent. Never attempt to clean stainless steel with steel wool, abrasive cloths or powders.

(b) At least once a month, burner must be cleaned with water and steel brush to insure that burner is free of debris.

(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 appliance should be serviced every ninety days. For lesser use, consider service every six months.

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

ANY SERVICE UNDER WARRANTY MUST BE AUTHORIZED BY FACTORY.

For appliances equipped with casters, the installation shall be made with a 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.

OR393

OWNERS MANUAL ORIENTAL WOK RANGE

INSTALLATION/OPERATING/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

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**KEEP THIS MANUAL FOR FUTURE USE
TO PURCHASER**

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.