



PIG ROASTER

with electronic ignition

USAGE MANUAL

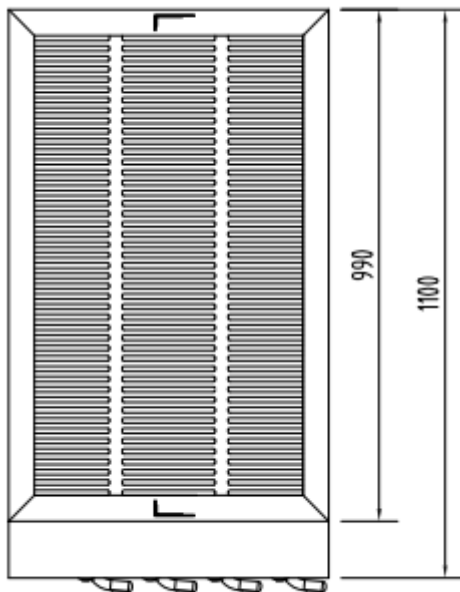
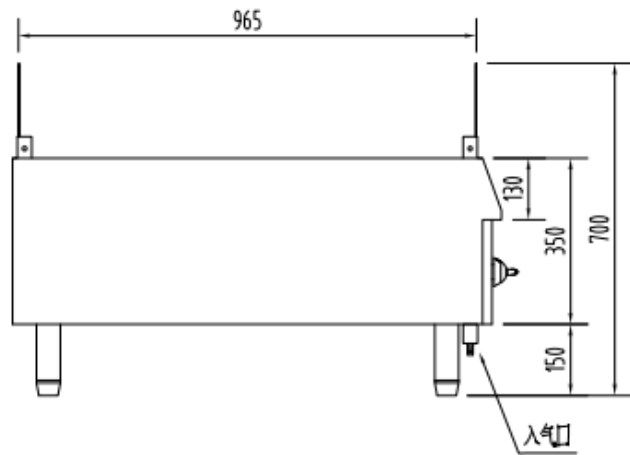
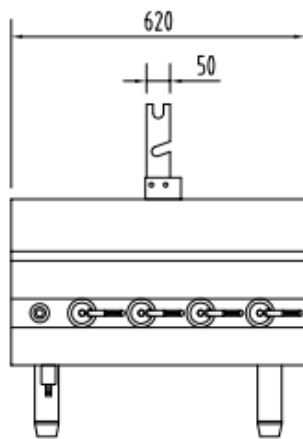
1. Useage:

It is ideal equipments that cook of Chinese food that our company produce pig roaster. Be applicable to the guesthouse, hotel the usage. The high-octane, thermodynamic power of product of this series is stable, and the operation is simple, and is an ideal tools that roast.

This series the product choose to use to import the stainless steel the manufacturing. It is anti corrosion, good shape, clean hygiene, no black smoke, energy saving etc.

2. Main technique data:

Name	size		LPG gas			Burner energy that produce	Weight	Gas pipe diameter
	Length	Width	Energy	Pressure	The energy consumes to measure			
	L	W	Kcal	Pa	Kg/hole/h			
Pig roaster PR-30BE	620	1100	11000	2800	2.35	25800	100	1.5



3 . usage notes

- 1、 Before operation, please check the gas and the operation pressure to see if they meet the requirement. .
- 2、 The operation environment should be ventilation facilitation. It is better to install smoke hood and ventilation device on the above of wok to get rid of the exhaustive gas and smoke.

- 3、 After installation, please check and be sure all of the connections have no leakages.
- 4、 If find gas leakage or smell bad, must turn off input gas valve, open the windows. Never ignite or use electric appliances in case spark cause accident and inform professional to handle.
- 5、 When the cooking stove work, operator cannot leave the spot to avoid fire accident.
- 6、 While stop usaging, close the gas supply valve, then close main gas valve, ignite valve.
- 7、 Clean cooking stove periodically, then keep the hygiene, beautiful and good usage appearance.

4 . Operation method:

- 1、 Confirm that each Gas valve is off position first, then open gas supply valve before the stove.
- 2、 If stove with flameout protection device, press red knob of gas safety valve before ignition. After pilot is ignited, press until 30 seconds, then release. If flame of pilot is still on, it shows that ignited ok. At the same time main gas line is connected to safety valve, gas flows to main gas valve.
- 3、 Ignition: electronic ignition(or ignition bar), after pilot is on, then turn on main gas valve slowly(three main gas valves, each is used to control gas of each burner and adjust the flame).

4. When using ignition bar, turn on small gas valve connected to gas pipe, light up lighter, turn on round knob of ignition bar anti clockwise direction, use lighter to ignite copper nozzle of ignition bar, then put ignition bar on burner to ignite. Completing ignition, turn off round knob of ignition bar clockwise direction. After usage, turn off small gas valve first, turn off round knob of ignition bar clockwise. If flame is red, adjust valve slowly to make flame blue.
5. When pause usage , close main gas valve , keep pilot is on. If need to use again, turn on main gas valve.
6. When usage is finished, close the gas supply valve out of the cooking stove first , then close main gas valve. Operator can leave after remained gas is burned off.
7. Should clean charcoal periodically.