



GAS STEAMER 3 DECK WITH ELECTRONIC IGNITION (2025 new version)MANUAL

1. USAGE AND FEATURES

The gas three-door steaming cabinet is a professional cooking equipment carefully built for various catering places, canteens, etc. It is mainly used for steaming various ingredients such as pastries, meat, seafood, vegetables, etc.

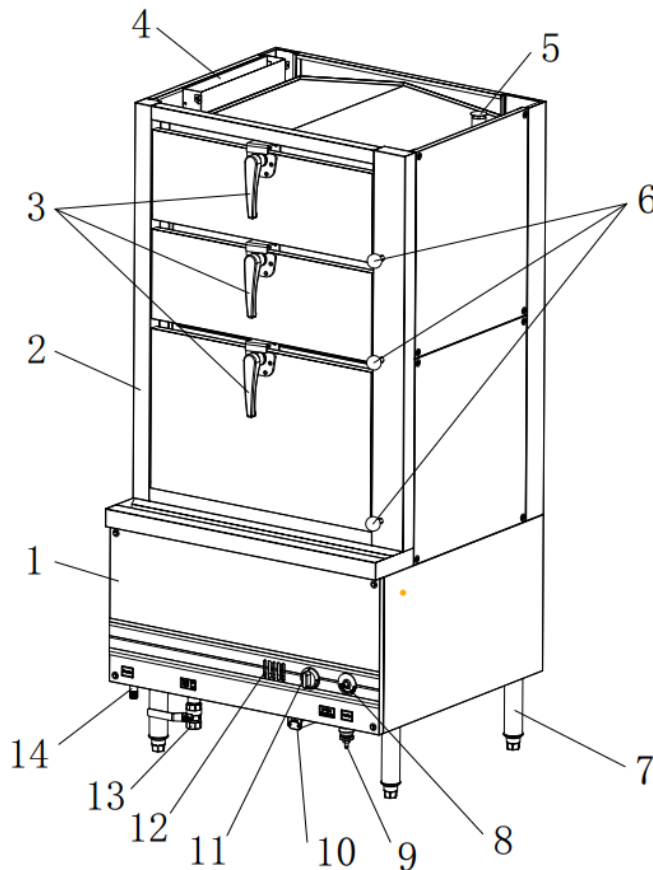
The product is made of high-quality stainless steel, which is sturdy, durable and corrosion-resistant. Its structural design is compact, occupies a small area, but has a large internal cavity volume. The three-door design is convenient for classifying and placing ingredients, which can meet the needs of steaming a large amount of food at one time.

The steaming cabinet is equipped with an independent long-burning flame and a low-noise, high-efficiency fully premixed burner. The burner allows the gas and air to be fully mixed to achieve a good combustion effect. There is no black smoke during the combustion process, and the exhaust gas emission is small, which meets environmental protection requirements. At the same time, the heat generated by the combustion can quickly convert the water in the steam generator into high-temperature steam, providing sufficient heat energy for steaming food, shortening the cooking time, and retaining the nutrition and taste of the food to the greatest extent.

2. Technical parameters and outline drawing

name	model	size (mm)	Gas consumption		Rating load (KW/burnerxh)	Gas pipe Diameter (mm)	blower		water supply (mm)	water drainage (mm)
			LPG(Kg/h /burner)	NG (M ³ /h/burner)			voltage (V)	power (W)		
3-deck gas steamer	GS-3DE	900*800*1850	3.58	5.2	48	φ38	220/50HZ	370	Dg15	Dg20
3-deck gas steamer	GS-3DE-10	1000*800*1850	3.66	5.3	48	φ38	220/50HZ	370	Dg15	Dg20

Note: For LPG, heat value is 13.4Kw/kg, pressure is 2800Pa. For natural gas, heat value is 9.2Kw/M³, pressure is 2000Pa.



1. Lower pile
2. Upper pile
3. Door handle
4. Smoke exhaust vent
5. Steam vent
6. Steam switch
7. Footrest
8. Ignition button
9. Air inlet pipe
10. Burner
11. Gas valve
12. Fire viewing hole
13. Drain valve
14. Water inlet pipe

3. INSTALLATION NOTES

1. Please make sure that gas type and pressure meets the requirement, each stove is only applicable to one gas.
2. If LPG is used, low-pressure valve must be used, do not use mid-pressure valve.
3. If pipe gas or natural gas is used, as heat value and pressure in different areas are different, contact local agent or customer to offer local heat value and pressure for our company to produce or adjust.
4. During use good ventilation is a need nearby, extraction hood and exhaust device should be installed to exclude exhaust gas and lampblack and steam produced in cooking.
5. The floor that stove put on shall be smooth and durable. Adjust legs of stoves to be level with stove. According to burners quantity and gas consumption, choose proper gas pipe to connect gas, connect water and power and good earth line, and make sure each joint unleak.
6. If leakage is found or smells bad, cut gas off immediately. Check leakage point and remove it. Before exhaustion the gas in the room, do not ignite or turn on electric appliance to avoid spark causing accident.
7. The water valve of steamer is located at normally open position, because steam generator is matched with float valve to automatically controlled water level. Water valve is at normally open position to avoid damaging steam generator due to water lackage.
8. To ensure safety, it is strictly forbidden to store flammable and explosive items near the steam cabinet, such as various gases, liquids or other flammable materials.

4. USAGE METHODS

1. Water adding operation: Before using the steam generator for the first time or again, open the water supply valve to add water to the steam generator. When there is no more sound of water inflow from the water inlet pipe, it indicates that the water tank has been automatically filled to the factory set water level. The water adding time for the first use is slightly longer. For subsequent continuous use, just keep the water supply valve open.
2. Check for gas leaks and open the gas supply valve: After the steam generator is filled with water, slowly open the gas supply valve. Before ignition, apply soapy water or detergent solution to the gas pipeline connection to check for leaks. If there are bubbles, it means there is a leak. It needs to be treated until there is no leak before proceeding to the next step.
3. Ignition operation: Press the gas valve knob down and turn it counterclockwise until the dot on the indicator panel is aligned with the spark indicator on the knob. Do not release your hand during the pressing process. Then, press the piezoelectric ignition switch with your other hand and observe whether the pilot flame is lit from the fire viewing hole. If it is lit, continue to press the gas valve knob for 30 seconds before releasing it; if it is not lit, repeat the above operation.
4. Ignite the main fire and adjust the firepower: After the pilot flame is lit, continue to turn the gas valve knob counterclockwise to ignite the main fire of the burner. According to cooking needs, adjust the firepower according to the indicator symbol.
5. Turn off the gas valve operation: After use, turn the gas valve knob clockwise. When the dot on the indicator panel is aligned with the spark indication on the knob, it is in the state of keeping the fire; continue to turn until the dot is aligned with the dot on the knob, the burner and the pilot flame are extinguished, and the closing operation is completed.

6. Steam generator operation and use of steam: The burner continues to burn and heats the water in the steam generator. During the heat exchange process, the water is heated to the boiling point and converted into high-temperature water vapor. At this time, the steam switch can be operated to introduce steam into each layer of the steam cabinet to meet the needs of steaming food.

7. Steaming food operation: open the steam cabinet door and put the food to be steamed. Before putting the food in, please turn off the steam switch of the corresponding cabinet to prevent steam from overflowing and scalding people. After placing the food properly and pushing the steam rack into place, turn the door handle and lock the cabinet door, then adjust the steam switch to the open position and start steaming the food.

8. Food removal operation: After the food is steamed, turn off the steam switch of the corresponding cabinet first. When opening the door to take out the food, slowly open the door handle to allow the high-temperature steam in the cabinet to fully release pressure before opening the cabinet door to take out the food. To prevent burns, be sure to wear heat-insulating gloves when taking out the food.

9. Stop using operation: When the steam cabinet is finished and stopped, the gas supply valve must be closed first, and then the gas valve knob must be rotated clockwise to the fully closed position to ensure that the gas supply is completely cut off.

Note: During the ignition operation, do not put your face too close to the fire viewing hole to prevent burns from flames.

5. MAINTENANCE NOTES

1. Regular descaling: Depending on the local water quality, 5% citric acid solution can be injected from the float water tank into the steam generator tank every month, heated and boiled for 10-15 minutes, soaked for 1 hour, and then boiled for 10-15 minutes, open the drain valve, drain the accumulated water, drain the scale, and then inject clean water to clean several times.

2. Component inspection: Regularly check whether the pipe connections are stable and leak-free; check the carbon deposits and nozzle blockage of the burner; check whether the door seal is damaged or aging, and deal with or replace the problem in time.

3. Clean the cabinet: After use, wait for the cabinet to cool down, wipe the cabinet with a damp cloth, and do not use sharp tools. If there are stubborn stains, wipe with a mild detergent, then wash with clean water and wipe dry.

4. When the equipment is idle for a long time, the stove should be cleaned and stored in a well-ventilated environment without corrosive gases. When temporary storage is required, take moisture-proof and rain-proof measures.

6. TROUBLE AND HANDLING

trouble	cause	Handling ways
Can not ignited.	1. Gas pressure is too low or too high, or no gas supply.	Check if gas bottle has gas, or if low-pressure pressure relief valve meets needs. Suggest replacement.
Steam is not enough	1. Water level of water box is too high or too low.	Check if water pressure is normal.
	2. Furring of steam generator is too thick.	Add solution to remove furring.
	3. Vent of steamer is blocked.	Clear away sundries.
	4. Door seal leaks heavily.	Replace door seal.
Flame goes out when ignite the steamer.	1. Gas volume of main gas valve is too big.	Adjust main gas valve to smaller.
	2. Low-pressure valve setting is too high.	Adjust or replace low-pressure valve.
Note: If meets with failures that can not removed, contact our company or sales network.		