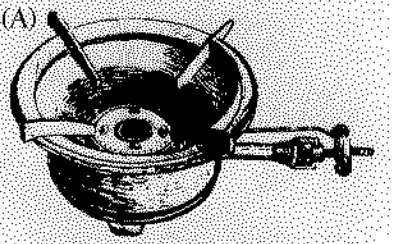
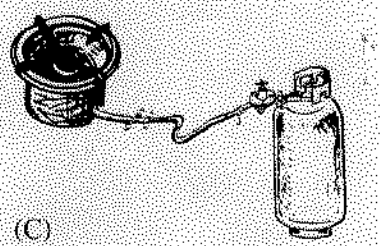
ASSEMBLY AND OPERATION INSTRUCTIONS

1. Assemble all parts per shown on Figure A on the left and attach the burner to the base plate with three provided bolts.
2. Slide the hose over the hose barb connector on both regulator and burner and clamp tightly and firmly with the provided hose clamps.
3. Screw regular threaded fitting into the valve on top of the propane gas.
4. Turn the left and right control knobs clockwise to the off positions.
5. Turn on the propane gas.
6. For the first time using, all of the excess air must be purged out of the system. It can be done by opening the left control knob fully for five seconds and then turn the knob to off position. Apply the same procedure to the right control knob.
7. Now it is safe to turn on the right control knob and ignite the pilot flame.
8. When it is ready to cook, turn on the left control knob and adjust the flame appropriately and correctly to meet the cooking circumstances then.
9. When food in the wok is done and ready to serve on dishes, turn the left control knob completely off but leave the pilot flame on.
10. To shut off the burner completely, turn off the left and the right control knobs and control valve on propane gas respectively.

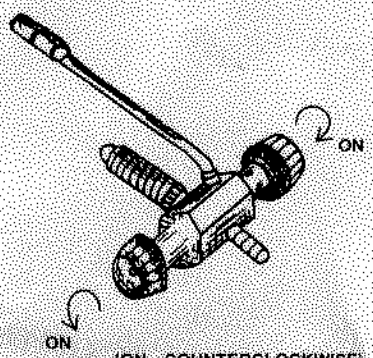
(A)



(B)



(C)



(ON -COUNTERCLOCKWISE)
(OFF -CLOCKWISE)

ADJUSTING THE FLAME TEMPERATURE

1. The special high pressure regulator is adjustable from 0 KG/CM^2 to 2.2 KG/CM, however, the most recommendable pressure at which to operate the burner is at 1.2KG/CM - 1.5KG/CM. Adjustment can be made from the bar valve on top of the regulator. When the pressure is 0 KG/CM, it means that the valve is fully up. The pressure will be increasing by 0.2 KG/CM^2 each time when the valve is turned off.
2. The air control valve which located before the left and the right knobs on the burner can also be used to adjust the flame temperature. If the flame color turns to yellow, turn the air control valve counter clockwise. If too much air is noticed at the bottom of the flame, turn the air control valve clockwise until a solid blue flame can be seen.

SPECIAL INSTRUCTION

1. Clean this unit by using a wet cloth. Always make sure that food does not block the jets and never immerse the burner head into water.
2. After using the burner in the cold weather for long period of time, frost may be formed inside the propane gas and causes pressure dropped. Should this case occur, please replace a new fully charged propane gas.
3. This burner must be used only in a <u>WELL VENTILATED AREA. IT CANNOT BE USED INDOOR. FOR COMMERCIAL USE ONLY.</u> AND MAY NOT BE USED INDOORS.

