



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Jasper JA-SPB-N — Stockpot Boiler Duckbill Burner: 18 Jets NG

Model / SKU: JA-SPB-N

KW COMMERCIAL KITCHEN

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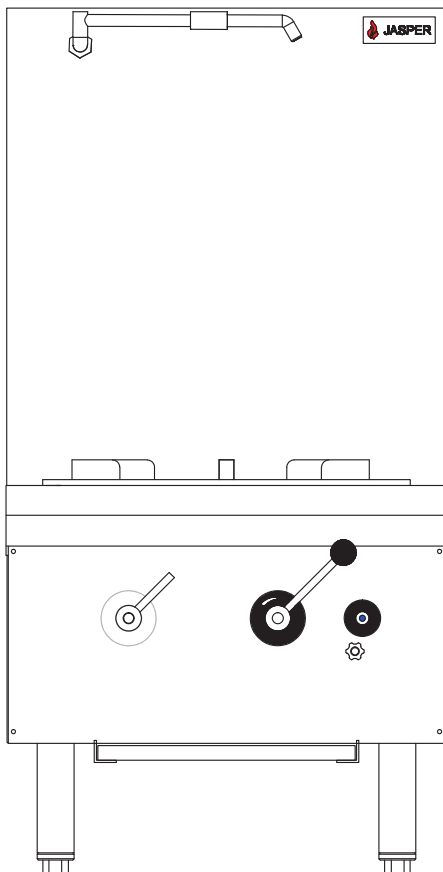
DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: https://simcogroup.com.au/pub/media/pdfattach/j/a/ja-spb-n_manual.pdf



JASPER



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Model No : JA-SPB-N,JA-SPB-L

INSTALLATION INSTRUCTIONS

UNIT TO BE INSTALLED BY AUTHORISED PERSONNEL ONLY

REFER TO THE DATA PLATE FOR GAS TYPE AND PRESSURE DETAILS

OVERALL DIMENSIONS:	
Height	1180mm (Adjustable Legs)
Width	600mm (Minimum)
Depth	900mm (Minimum)
Pot Capacity	suit ϕ 500x500mm

Gas point access on the right unit is almost 150mm from the right side x 330mm over floor x 110mm in from the back of the appliance. The gas point connection is a $\frac{3}{4}$ B.S.P (20mm) into a regulator.

The installer is to provide and install an isolating gas cock to each device channel for the comfort of maintaining the control system. N.B. WARNING each product must have a different inlet wiring.

The installer must set the appliance according to AS/NZS 5601, local authority, gas and any other relevant statutory regulations. Confirm to install the device in a non-flammable area beside the unit. Approval from flammable walls sides left and right 350mm, approval from the back of unit 150mm, approval from the top of 1500mm. The installer must look at local building guidelines on non-flammable structural substance specifications.

Take out any transportation packaging for this product before installation.

WATER CONNECTION

330mm above the floor x 430mm in from the right side 17mm compression fitting is given for connection to the water supply. The installer is to provide an isolating stop tap to the device. Before being done with the setup, look at all gas and water installations for leaks. Direct the operator in lighting up and use of the machine. NOTE: This appliance must always be placed on foldable legs as supplied.

You must set the gas pressure as per the info on the data plate when the product is in operation.

If this unit cannot be modified to perform precisely, reach out to the local official supplier or call the manufacturer.

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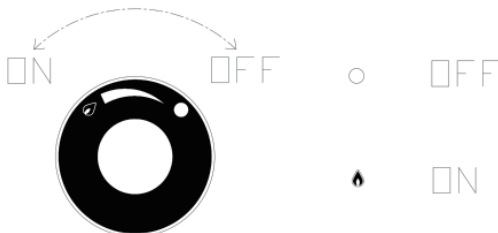
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OPERATION INSTRUCTIONS

Lighting up of Appliance with separate pilot and safety valves

1. Check that you've switched on the isolating gas cock. The isolating valve to each product is on the wirings underneath the item.
2. Check whether the main stove gas valve handle is in the OFF situation.
3. Press the flame failure switch strongly. Once done, hold it for almost 20 seconds while using a taper or gas match to the pilot light beside the main stove. When you've established the pilot, release the button pressure. (Kindly Note) On new setups, you need 2 or 3 attempts until the air in the pipes is disseminated.
4. Move the gas valve switch status to "ON", as mentioned on the panel, to switch the main burner on.
5. To turn off the device, rotate the pilot knob to the "OFF" status. Besides, confirm that the "ON, OFF" main gas valve lever is in the "OFF" status. NOTE: For regular work, the pilot can remain on. But, if you're going off the perimeter for a long time, switch the pilot light and main valve off.



WATER TAP OPERATION

The low boiling table water facility operation is done through manual ON OFF valve on the control panel.

NOTE: This feature is for container filling only or water for clearing the boiling table. Remember that the boiling table does not require constant water flow over it.

WARNING

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

DO NOT KEEP COMBUSTIBLE SUBSTANCES NEAR THE PRODUCT.

DO NOT TRY TO REPAIR OR FIX THE EQUIPMENT YOURSELF IF SERVICES IS NEEDED. CONTACT THE LOCAL SUPPLIER OR MANUFACTURER.

WARNING: DO NOT LET WATER ENTER THE GAS SYSTEM THROUGH THE DEVICE. This will result in damage to the gas mechanism and nullify your appliance warranty.

WARNING: If this equipment switches on with a long yellow spark or shows an accumulation of soot, contact the official agent or manufacturer for service.

You must service this appliance at least once every 12 months. But, you will need services on a more continuous basis in some applications.

Conversion Procedure

Only an authorised individual can convert this device.

You must follow the given below process to convert from Natural gas to Propane or from Propane gas to Natural gas:

- Take out and replace the injectors with either the Propane or Natural gas injectors.
- Install the precise regulator for Natural or Propane gas.
- Completely check the appliance's operation after it has finished conversion.
- Finally, modify the lowest rate screw on the gas cock with the burner alight to confirm the adjustment of the burner. It is needed to keep the thermocouple activated.

All the details related to gas pressure and injector size are on the new data plate .

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SERVICE INSTRUCTIONS

ONLY AUTHORISED PERSONNEL TO SERVICE APPLIANCE

1. Try to clean the burners regularly. Regularly check whether there is any spillage. Maintain healthy flame by keeping burner injectors tidy.
2. Contact your manufacturer if your burner injectors need to be changed.
3. You must service your gas cocks once every 12 months. You should change the ball valves if they've become loose or tough to operate. If the pilot light is not continuously turning on, it may be a defective thermocouple.
4. To replace the thermocouple, take out the nut holding the thermocouple at the rear side of the flame failure valve situated behind the front control panel. Once done, release the thermocouple from the pilot assembly. Then, use a new element in its place. Do not leave the product before checking its mechanism for leaks.
5. If the product does not work after the new setup, reach out to the local supplier or manufacturer.
6. The pilot assembly, laundry-type arm and tap are not serviceable.
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Cleaning

1. Clean the work surfaces of the device, regularly at the end of each day. Do not use wire brushed on the work surfaces. Clean using a mild detergent and a hot water solution using a soft bristled brush. Dry the device thoroughly using a dry clean cloth.
2. Any waste water from cleaning the table, the drain into the device drain outlet below the device, ensure that the drain is kept clear of any waste food product.
3. Clean the control panel using a damp cloth lightly moistened with a solution of mild detergent and hot water.
4. Dry the control panel using a dry clean cloth.
5. Clean the exterior of device using a mild detergent and hot water solution using a soft bristled brush.
6. Check the main burners daily for any food spillage and burnt-on material. Clean the burners on a regular basis using a soft bristle brush. Do not allow water to enter the burner.
7. Remove, empty and wash out the spill trays using a solution of mild detergent and hot water.
8. Dry the spill tray using a dry clean cloth and refit to the device.

WARNING: DO NOT USE FLAMMIBLE SOLVENTS AND CLEANING AIDS ON OR IN CLOSED PROXIMITY TO THE DEVICE WHILE IS STILL HOT.

WARNING:

DO NOT POUR WATER DIRECTLY OVER THE DEVICE.

DO NOT USE COMBUSTIBLE LIQUIDS TO CLEAN DEVICE.

DO NOT USE ANY CHLORIC OR BLEACHING DETERGENTS TO CLEAN DEVICE.

DO NOT USE SALINE OR SULFURIC ACID PREPARATIONS FOR DESCALING THE DEVICE.

CAUTION:

Always turn "OFF" the gas supply at the mains supply before cleaning.

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FAULT FINDING SERVICE CHART

FAULT	CAUSE	REMEDY
No gas to burner	Supply turned off or depleted. Orifice blocked.	Check supply, service pipe under size. Clean orifice with drill or wire smaller than orifice diameter.
Sluggish flame Yellow tips	Burner over gassed. Insufficient primary air.	Check gas pressure. Clean burner ports. Check orifice firing centre of burner.
Noisy flame	Too much primary air.	Check pressure.
No gas to burners	Pilot light out. Regulator faulty on gas supply.	Check supply. Check orifice with drill. Check flame failure control. Check thermo-element. Check pilot orifice. Replace regulator.
Burner goes out		Check pilot and flame failure control.
Burner and pilot	Loose thermo-element connection. Pilot flame too low or not impinging on thermo-element tip. Pilot Blocked. Defective thermo-element. Defective control.	Tighten connection nut to flame failure control. Adjust pilot flame length. Clean pilot orifice. Replace. Replace.

IMPORTANT: Check whether the gas pipeline to the device is enough to preserve the total MJ/h requirement. You may incur an extra service charge when extra machines are functioning or have been included when additional appliances are operating, have been added or inadequate pipe size is found. You may also incur the charge when you have not modified the regulator to the precise pressure.

