



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Jasper JA-NC-L — Multi-Function Cooker LPG

Model / SKU: JA-NC-L

KW COMMERCIAL KITCHEN

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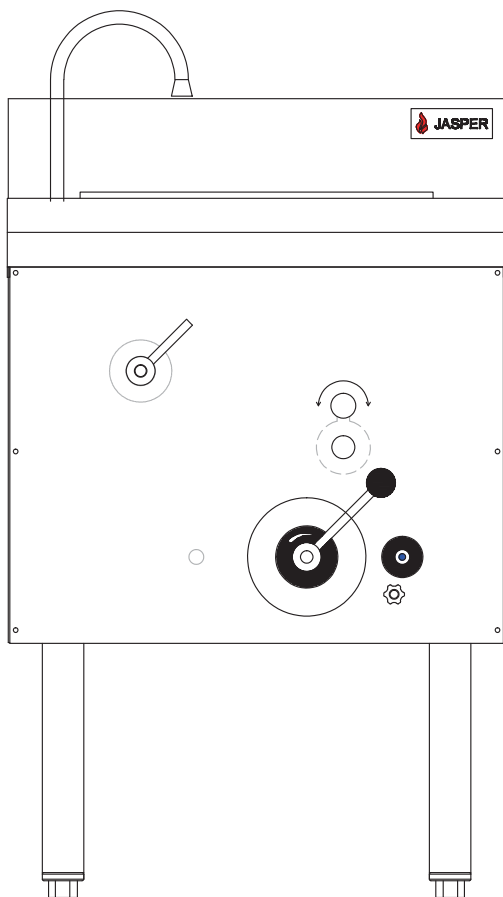


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DOCUMENT NOTICE

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-nc-n-installation_9.4.pdf



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Model No.:JA-NC-N JA-NC-L

JA-NC-S-N JA-NC-S-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	960mm (Adjustable Legs)
Width	600mm (Minimum)
Depth	900mm (Minimum)

Gas point access is 440mm above the floor and is situated at 100+-5mm from the right side of the product. The gas point contact is 20mm (3/4") BSP into a regulator. The installer is to provide and install an isolating gas cock to each product channel for the comfort of maintaining the control mechanism. NB **WARNING** each device must possess a distinct inlet link. The installer must set up the equipment according to AS/NZS 5601, local authority, gas and any other relevant statutory regulations. Approval from flammable walls left and right 350mm, back wall 150mm. approval from the top of 1500mm. You must also set the appliance up against walls resistant to fire. You must remove any transportation packing from the device before fitting. One must monitor the gas pressure while the appliance is running. It must comply with the information on the data plate. If this product cannot be modified to function properly, contact the official agent or manufacturer.

Water Connection

600mm over the floor and 150mm from the left side, 17mm compression fitting is given for connecting to the water supply. The installer will offer an isolating stop tap to the device.

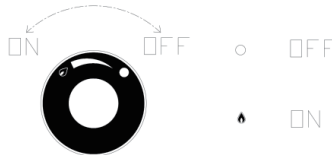
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JA-NC-S-N JA-NC-S-L

LIGHTING PROCEDURE model fitted with separate safety valve and ball valve

1. Ensure Confirm to switch on the isolating gas cock.
2. Confirm to switch off the main burner gas cock.
3. Turn the status of the black knob labelled pilot to ON.
4. Push the flame failure button in strongly. Hold in for almost 20 seconds while lighted match to the pilot light beside the main burner. When the pilot is specified, lower the button pressure. (Please Note) You may need 2 or 3 attempts on new setups until the air in the pipes is disseminated.
5. Turn the gas valve lever to the ON status, as mentioned on the panel, to switch the main burner on.
6. To turn the appliance off, rotate the pilot knob to the OFF position. Besides, confirm that the ON and OFF main burner valve lever is switched to the OFF status.



Note: For normal operation, the pilot can remain alight. However, if leaving the premises for long periods, turn the main valve and the pilot light off.

Water Tap Operation By ON, OFF tap

Water Connection 600mm over the floor and 150mm in from the left side. 13mm compression fitting is offered in relation to the water supply. The installer will offer an isolating stop tap to the product.

Water Drainage Placed 170mm in from the left side and 360mm down from the tabletop, a 60mm BSP stainless steel pipe and a 25mm gate valve.

Warning: You may incur severe burns when emptying hot water from a pasta noodle cooker.

Important: Let the device cool before emptying the water.

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.

Caution:

Wait for water to cool before draining, or risk scalding

If your device is unable to function appropriately, i.e. a strong yellow spark is present on the burner, or it's tough to light the burner, reach out to an official service agent or manufacturer.

If you need service, contact the local supplier or manufacturer.

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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:
- 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 .

SERVICE INSTRUCTIONS

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AUTHORISED PERSONS MUST PERFORM ALL SERVICE WORK

If you want the burner injectors to be replaced, reach out to the manufacturer.
You must maintain the gas cocks every 12 months. You should replace the ball valves if they become tough to operate. If the pilot light can't stay alight, it may be a defective thermocouple lead. To change the thermocouple, unscrew the nut bearing the thermocouple at the back of the flame failure valve situated behind the front control panel. Then, release the thermocouple from the pilot assembly and change. The tap, pilot assembly and laundry type arm are not serviceable.

Phone Number: AU1300883888 <https://simcogroup.com.au>
NZ0800883888 <https://simcocateringequipment.co.nz>

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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 FLAMMABLE 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 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.

