KW COMMERCIAL KITCHEN

**PRODUCT DOCUMENT PACK**

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**PRODUCT**

# Jasper JA-1CB-L — Single Wok Range(Chimney Burner) LPG

## Model / SKU: JA-1CB-L


**KW COMMERCIAL KITCHEN**

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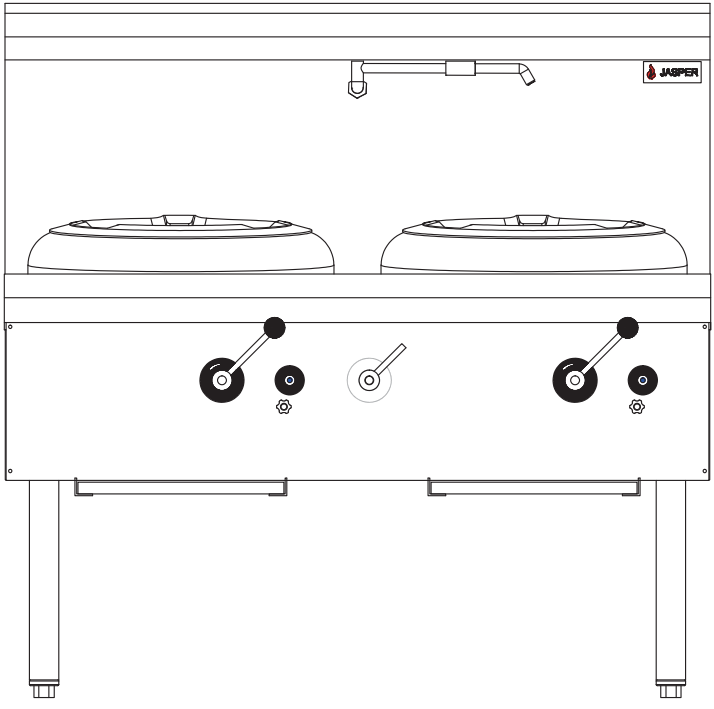

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**DOCUMENT NOTICE**

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/s/i/simco_ja_series_manual.pdf

# JASPER



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| **Models:** | | |
|---|---|---|
| **JA-1DB-N** | **JA-2DB-N** | **JA-3DB-N** |
| **JA-1CB-N** | **JA-2CB-N** | **JA-3CB-N** |
| **JA-1DB-L** | **JA-2DB-L** | **JA-3DB-L** |
| **JA-1CB-L** | **JA-2CB-L** | **JA-3CB-L** |

**INSTALLATION INSTRUCTIONS**

UNIT TO BE INSTALLED BY LICENSED TECHNICIAN ONLY

REFER TO DATA PLATE FOR GAS TYPE, GAS CONSUMPTION AND PRESSURE DETAILS

| OVERALL DIMENSIONS | |
|---|---|
| Height over splashback | 1180 mm (depending on leg adjustable) |
| Width | 600, 1200 or 1800 mm |
| Depth | 900 mm overall |
| Height to bench | 720 mm (depending on leg adjustable) |
| Leg height | 370mm (adjustable from 340 to 390mm) |
| Wok hole Size | 14”Nominal |
| Wok Capacity | Suits 14”-20”wok |

All depth and breadth calculations are minimum measurements. The height measurement will differ based on the leg installed and the adjusted leg height.

The gas inlet is ¾ B.S.P (20mm) female connection. 510mm above the surface x150mm from the right side x 600mm lies between different gas inlets per product. We have given a regulator for each offering. All measurements are + or – 20 mm.

The installer's purpose is to dispatch and install an isolating gas cock to each product inlet for easily maintaining the control mechanism. N.B. WARNING each device must include an individual channel connection.



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The installer must set up the device according to AS/NZS 5601, local authority, gas and any other relevant statutory regulations. Try to confirm whether the product is fitted in a non-flammable location near the unit where you can. Approval from flammables walls sides right and left 350mm, approval from the back of 150mm, approval from the top of 1500 mm. The splashback return can go forcefully against the back wall for the F series. The installer must look at local structural guidelines on non-flammable construction substance instructions for detail.

You must set up this product with an exhaust mechanism, including a canopy and vent system. The hood should be designed with a substance that is immune to grease, moisture and fat. Its internal appearance should be slick and without any roadblocks. Besides, all the joints shall be adequately tight. One shall locate the canopy so as to aerate the device efficiently. It shall spread a minimum of 150 mm outside the boundaries of the device.

Unless properly secured, a vent and a hood shall be installed at least 450 mm from any flammable substance. It should be done in such a manner that the grease filter's lower edge is at least 1.5 meters over the product's surface.

Do not install before taking out any transportation packaging for this product.

NOTE: each wok ring has a different regulator. It also has a gas cock on the channel. You must set up the product as mentioned in the installation guidelines. i.e., Propane or natural gas checking point pressures.

**WATER CONNECTION**

500 mm above the floor and approximately 150mm in from right hand side. A 2" compression fitting is provided for connection. All dimensions + or – 20 mm

The installer to provide a isolating stop tap to the appliance.

**WATER DRAINAGE**

Placed 70mm in from the right or left side x 200mm down from the tabletop, a 40 mm (11/2" BSP) galvanised pipe elbow is given for the discharge mechanism.

Before finishing the setup, take a look at all the water & gas installations for leaks. Besides, direct the operative to handle the device and use it judiciously properly.



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NOTE: One must also mount this device on foldable legs as provided.

You must adjust the gas pressure as per the information on the data plate when the product is in a working state.

If you are unable to adjust this product to work properly, contact the local official supplier or reach out to the manufacturer.

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



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**OPERATION INSTRUCTIONS**

Lighting up of Appliance with separate pilot and flame failure valves:

1. Check that you've switched on the isolating gas cock. The isolating valves 1 to each product are on the wirings underneath the item.

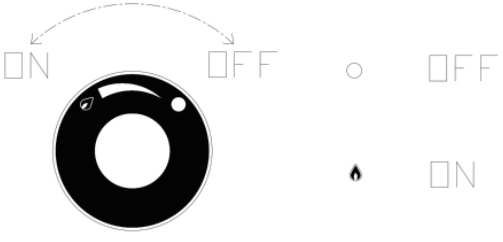
2. Check whether the main stove gas valve handle is in the OFF situation.

3. Turn the status of the black knob labelled pilot to ON.

4. 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.

5. Move the gas valve switch status to "ON", as mentioned on the panel, to switch the main burner on.

6. 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.






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## OPERATION

### WATER TAP OPERATION

To use the water feature on the wok table, we have given a valve operated by knee on the control panel on the front area of the product. The water will come out of the swivel outlet placed on the control panel by moving the lever to any side. Optionally, you can install a manual on/off valve.

**NOTE:** This feature is for container filling only or water for clearing the wok table. Remember that the wok 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:**

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.



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**SERVICE INSTRUCTIONS**

ONLY AUTHORISED PERSONNEL TO SERVICE APPLIANCE

1. Try to regularly clean the burners. 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. Take out the ball valve and pilot valve handles to remove the burner and pilot assembly. If the device comes fitted with a combination valve, take out the valve knob. Once done, remove the screws retaining the front panel and take out the front panel. Slide the spillage tray to take it out. Untie the block in the gas line between the flame failure valve and the burner or on either side of the combination valve. Untie the wirings for the thermocouple lead and pilot gas from the flame failure valve. Undo the two bolts holding the burner to the burner support. You can now remove the burner and pilot assembly from the device. Once you've taken out the burner, it is easier to screw out the injectors for cleaning. One can release the pilot assembly from its bracket and take it out for replacement.
5. 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.



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6. Turn the pilot adjustment screw on either the flame failure valve or the combination valve anti-clockwise to adjust the pilot. The anti-clockwise motion will enhance the flame length, and the clockwise decrease the flame length.
7. Measure the gas pressure with the equipment running. Besides, confirm the information matches the points on the data plate. The gas pressure adjustment is on the product regulator.
8. **Once the work is finished, always monitor the system for leaks.**
9. If the product does not work after the new setup, reach out to the local supplier or manufacturer.
10. The pilot assembly, laundry-type arm and tap are not serviceable.

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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 .



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## Cleaning

1. Clean the work surfaces of the device,regualarly 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 soff 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 theat 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 tetergent and hot water solution suing a soff 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 soff 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.d
DO NOT USE ANY CHLORIC OR BLEANCHING DETERGENTS TO CLENA 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.<br>Orifice blocked. | Check supply, service pipe under size.<br>Clean orifice with drill or wire smaller than orifice diameter. |
| Sluggish flame<br>Yellow tips | Burner over gassed.<br>Insufficient primary air. | Check gas pressure.<br>Clean burner ports.<br>Check orifice firing centre of burner. |
| Noisy flame | Too much primary air. | Check pressure. |
| No gas to burners | Pilot light out.<br><br><br><br><br>Regulator faulty on gas supply. | Check supply.<br>Check orifice with drill.<br>Check flame failure control.<br>Check thermo-element.<br>Check pilot orifice.<br><br>Replace regulator. |
| Burner goes out | | Check pilot and flame failure control. |
| Burner and pilot | Loose thermo-element connection.<br>Pilot flame too low or not impinging on thermo-element tip.<br>Pilot Blocked.<br>Defective thermo-element.<br>Defective control. | Tighten connection nut to flame failure control.<br>Adjust pilot flame length.<br><br><br>Clean pilot orifice.<br>Replace.<br>Replace. |

**IMPORTANT**: Confirm whether the gas pipeline to the device is enough to keep the total MJ/h requirement. When extra pieces of equipment are functioning or have been included, you may incur service charges on the finding of inadequate pipe size. Service charges may also be incurred if you've not maintained adequate pressure on the gas regulator.



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