


Flamaster

INSTALLATION & OPERATION MANUAL FOR GAS WOK RANGE

MODEL: CP- WOK



 **WARNING:** IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

IMPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.
POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

IMPORTANT

IN THE EVENT A GAS ODORS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.

This user's manual contains information and guidelines collected from years of industry experience. For optimal safety and efficient operation, please make this document available to staff members authorized to use this equipment, and have them read this manual carefully before startup. We have the full authority to reserve the further technical changes of the unit, in the scope of further performance improvement characteristic development. Should you have any questions about the proper use of this product, please contact CPG using the information listed on the back page of this manual.

 **WARNING**

- Any incorrect installation, maintenance, or self-modification can lead to property loss, bodily harm, or death. Please contact CPG for any adjustment or maintenance. Service must be performed by an authorized technician.
- For the safety of everyone involved, please keep the appliance away from any flammable or explosive objects and substances. Do not store or use any such items in the vicinity of this unit.
- This appliance should not be operated by persons with insufficient experience or knowledge of the equipment (including children), nor should it be used by those with physiological, perceptual, or mental disabilities without proper supervision.
- Keep children away from the appliance for their safety.
- Always keep this manual accessible. When transferring possession of the appliance to a third party, the manual must also be handed over. All users must operate the unit in compliance with this manual.
- Any nearby walls, surfaces, kitchen supplies, etc. should be non-combustible and heat-resistant. Please pay special attention to fire prevention regulations.

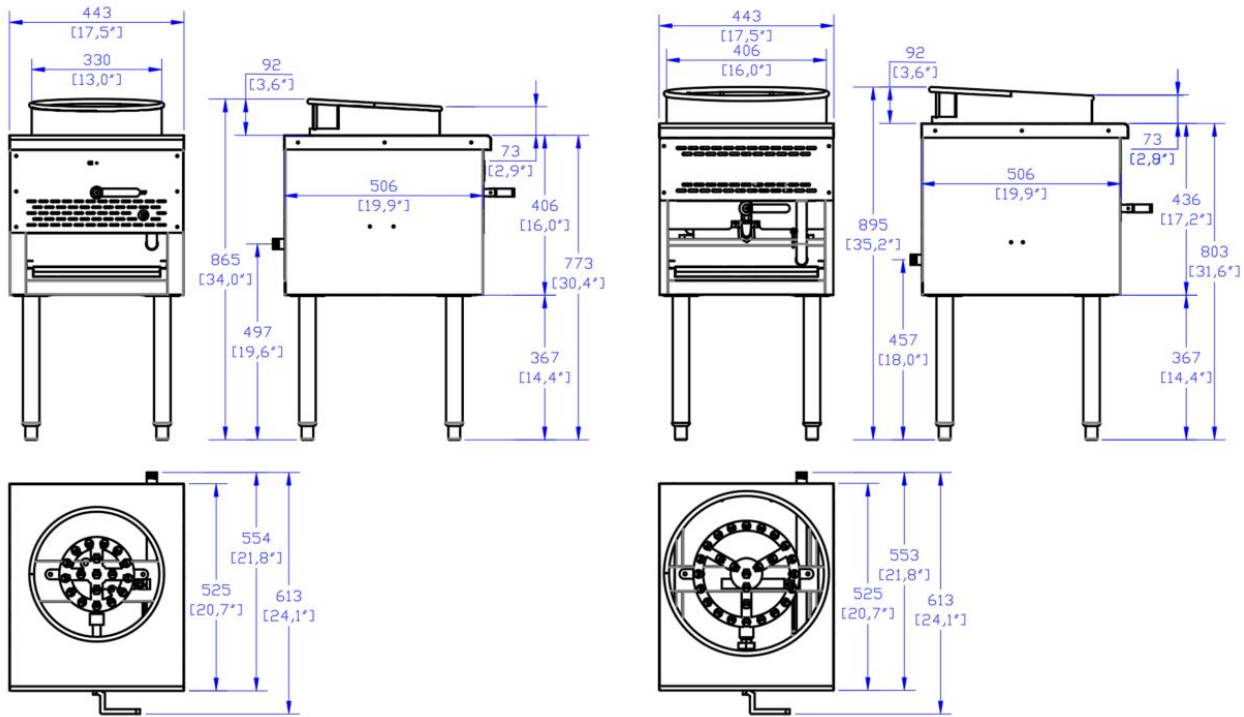
GENERAL

Wok ranges are designed for commercial use only and feature fast, efficient gas heat. The burner is controlled by an adjustable gas valve. A tray is provided to collect fat and water run-off; it opens to the front for inspection or drain-off.

Model No.	Burner	Power BTU	Nozzle size		Pressure	
			NG.	LP	NG.	LP
WOK	1	95,000	#56	#69	5" W.C	10" W.C
WOK-16	1	125,000	#59	#69	5" W.C	10" W.C

THIS APPLIANCE IS EQUIPPED FOR NATURAL GAS.

For conversion to LP gas see instruction plate on the appliance, see Page 7.



Valve type	Ignition type	Wok Size	Exterior Dimension	Packing Dimension	Net Weight	Gross Weight
Pilot light	Manual	13"*3.6"	17.5"*24.1"*34"	18.1"*22.8"*24.4"	62 lbs	77 lbs
		16"*3.6"	17.5"*24.1"*35.2"	18.1"*22.8"*25.6"	69 lbs	84 lbs

UNPACKING

INSTALLATION

This Wok range was inspected before leaving the factory. The carrier assumes full responsibility for the safe delivery upon acceptance of the shipment. Check for possible shipping damage immediately after receipt.

If the Wok is found to be damaged, complete the following steps:

1. Carrier must be notified within 5 business days of receipt.
2. Carrier's local terminal must be notified immediately upon discovery (note time, date, and Who was spoken to), and follow up and confirm with written or electronic communication.
3. All original packing materials must be kept for inspection purposes.
4. The Wok range can't have been moved, installed, or modified.

Remove all packing material and protective plastic from the surfaces of the unit. Before installing, verify that the type of gas (natural or propane) and the clearance dimensions agree with the specifications on the rating plate which is located at the right side of the wok range

LOCATION

The installation location must be kept free and clear of combustibles. Do not obstruct the flow of combustion and ventilation air. DO NOT install the Wok range adjacent to open burners or fryers. Sufficient air should be allowed to enter the room to compensate for the amount of air removed by any ventilating system and for combustion of the gas burners. Do not obstruct the air flow into and around the appliance. Do not obstruct the flow of flue gases through and above the Wok range top grate. Position the Wok range in its final location. Check that there are sufficient clearances to service the Wok range and to make the required gas supply connection(s).

Provide 24" clearance at the front for cleaning, maintenance, service and proper operation.

CLEARANCES

The appliance area must be kept free and clear of all combustible materials, and placed horizontally on a non-skid surface.

Minimum Clearance	Combustible Construction	Non-Combustible Construction
Rear	10"	0"
Sides (left & right)	10"	0"

INSTALLATION INSTRUCTIONS

- Installation of all equipment should be performed by qualified, certified, and authorized personnel who are familiar and experienced with local installation codes.
- Before installation, please read instructions completely and carefully.
- Do not remove permanently affixed labels, warnings, or plates from the product.
- Please observe all local and national codes and ordinances.
- Installation must conform with local codes, or in the absence of local codes, the National Fuel Gas Code, ANSI Z223.1 (latest edition). In Canada, installation should conform to installation codes for gas burning appliances and equipment standard CAN/CGA-B149.1 or the propane installation code, CAN/CGA-B149.2, as applicable.
- Electrical wiring to the appliance must be electrically grounded in accordance with local codes or in the absence of local codes with the National Electrical Code ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.
- A manual gas shut-off valve must be installed in the gas supply line ahead of the appliance and gas pressure regulator for safety and ease in servicing.
- The gas pressure regulator supplied must be installed on the appliance prior to connecting the equipment to the gas line. Failure to install a regulator could be potentially hazardous and will void the appliance warranty.
- The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 7psi (3.45kpa).
- The appliance must be isolated from gas supply piping system, by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than **1/2 psi (3.45kpa)**.

OPERATING INSTRUCTIONS

- Operation of this equipment must be performed by qualified or authorized personnel who have read and are familiar with the functions of the equipment.

MAINTENANCE

- To perform maintenance and repairs of the appliance, please contact the factory, factory representative, or the nearest authorized local service company to get proper repairs.

RATING PLATE

- Information on this plate includes the model, serial number, BTU/hour input of the burners, operating gas pressure in inches WC, and whether the appliance is fitted for natural gas or liquid propane. When communicating with the factory about a unit or requesting special parts or information, rating plate data is essential for proper Identification.

AIR SUPPLY & VENTILATION

- The area in front of, around and above the appliance must be kept clear to avoid any obstruction of the flow of combustion and ventilation air.
- Adequate clearance must be maintained around the appliance for easy servicing.
- Provisions should be made for any commercial, heavy duty cooking appliance to have its exhaust combustion waste products released to the outside of the building. The usual practice is to place the appliance under an exhaust hood, which should be constructed in accordance with local codes.
- Strong exhaust fans in this hood or in the overall air conditioning system can produce a slight vacuum in the room and / or cause air drafts, either of which can interfere with the pilot or burner performance and could be difficult to diagnose. Air movement should be checked during installation. Air openings or baffles may have to be provided in the room, if pilot or burner outage problem persists.

GAS CONNECTION

- The gas supply (service) line must be the same size or greater than the inlet line of the appliance. The appliances use a 3/4" NPT inlet. Sealant on all pipe joints must be resistive to liquid propane or natural gas. This range uses NG56 and LP67 connections for gas nozzles.

MANUAL SHUT OFF VALVE

- This installer supplied valve must be in the gas service line ahead of the appliance regulator in the gas stream and in a position accessible in the event of an emergency.

PRESSURE REGULATOR

- Commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, since service pressures may fluctuate on local demand. A pressure regulator is packed inside every Cooking Performance Group appliance.
- **FAILURE TO INSTALL THE PRESSURE REGULATOR WILL VOID THE APPLIANCE WARRANTY.**
- The regulators supplied along with Cooking Performance Group appliances, will have 1/2" inlet/outlet openings and are adjusted at the factory for 5" WC (natural gas) or 10" WC (liquid propane gas) depending on customer's ordering instructions.
- Prior to connecting the regulator, check the incoming line pressure, as these regulators can only withstand a maximum pressure of 1/2 psi (14" WC). If the line pressure is beyond this limit, a step down regulator will be required.
- The arrow shown on the bottom of the regulator body shows the gas flow direction, it should point downstream to the appliance. The red air vent cap on the top is part of the regulator and should not be removed.
- Any adjustments to the regulator should be made only by qualified service personnel with the proper equipment.

CONNECTIONS

- Please check installer supplied intake pipes visually and / or blow them with compressed air to clear any dirt particles, threading chips or any other foreign matter before installing a service line. When gas pressure is applied, these particles could clog nozzles. All connections must be sealed with a joint compound suitable for LP and natural gas, and all connections must be tested with a soapy water solution before lighting any pilots.

INITIAL PILOT LIGHTING

CAUTION: When lighting pilots and checking for leaks, do not stand with your face close to the combustion chamber.

- All Cooking Performance Group appliances are adjusted and tested before leaving the factory, effectively matching them to sea level conditions. Adjustments and calibrations to assure proper operation may be necessary on installation to meet local conditions or adapt to low gas characteristics; correct possible problems caused by rough handling or vibration during shipment and are to be performed only by qualified service personnel. These adjustments are the responsibility of the customer and / or dealer and are not covered by our warranty.
- Check all gas connections for leaks with a soapy water solution before lighting any pilots.

LIGHTING & SHUTDOWN

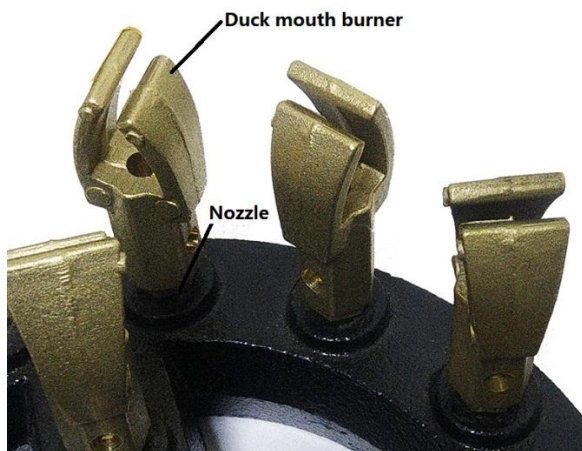
- Before igniting, please make sure that all control valves are at the “OFF” position.
- Waiting for around ten seconds, turn flame control valve to adjust flame to desired setting.
- If the flame is extinguished while using, the flame failure device will shut the gas off. If you notice the flame was extinguished ,please turn the flame control valve to “OFF” position and re-ignite the pilot flame.
- A 5 minutes complete shut off period should be allowed before the appliance is relighted.

SHUTTING DOWN

- Turn the flame control valve backwards to the “OFF” position to extinguish the burner.
- If the gas appliance will not be used for a prolonged period, please turn off the pilot and switch-off the air boiler.

GAS CONVERSION

- Turn off range, remove all objects, and disconnect energy source.
- Remove control panel, and every duck mouth burners (18pcs at 13-WOK) or (28pcs at -16WOK);



- Remove main energy nozzle and replacement with other gas source by screwing it in clockwise.
- Reinstall burner, Adjust pilot light head, and control panel in proper order.
- Have authorized technician adjust input appropriately.
- Modify Gas type information on rate plate of wok range, write conversion date.

CLEANING & MAINTENANCE

Any equipment works better and lasts longer when maintained properly. Cooking equipment is no exception. Your appliance must be cleaned on a daily basis.

DAILY MAINTENANCE

BURNERS

1. Turn off range, remove all objects, and disconnect energy source.
2. Remove all top grates.
3. Lift off the burner heads by raising the head slightly, sliding to the rear of the range, and lifting upwards.
4. Wash off the above in hot soapy water.
5. Re-install burner parts in reverse order.
6. Wipe body, panel, and control knobs with mild detergent.
7. Pull catch tray from front body, wipe away residue, and clean with mild detergent.

STAINLESS STEEL

- All stainless steel body parts should be wiped regularly with hot soapy water during the day, and with a liquid cleaner designed for this material at the end of each day.
- DO NOT USE steel wool, abrasive cloths, or powders to clean stainless surfaces.
- If it is necessary to scrape stainless steel to remove encrusted materials, soak in hot water to loosen the material, then use a wood or nylon scraper. DO NOT USE a metal knife, spatula, or any other metal tool to scrape stainless steel. Scratches are nearly impossible to remove.

DAILY MAINTENANCE

- Ensure your wok range is checked by a qualified technician once a year for efficient operation of the appliance.

CONTACT THE APPLIANCE SUPPLIER, OR A LOCAL SERVICE COMPANY TO PERFORM ALL MAINTENANCE AND SERVICE REPAIRS.

TROUBLESHOOTING

ISSUE	POSSIBLE CAUSES	REMEDIES
Pilot not lighting	Insufficient gas pressure in pipe	Contact local gas supply department
	Nozzle occlusion	Dredge nozzle
Pilot ignited, but not the main burner	Insufficient gas pressure in pipe	Contact local gas supply department
	Nozzle occlusion	Dredge nozzle
	Gas control valves broken	Replace control valves
	Low flame distance	Adjust distance
	Low flame	Adjust height of pilot light
Inconsistent burning	Insufficient gas pressure in pipe	Contact local gas supply department
	Nozzle does not match gas requirements	Adjust nozzle diameter
	Flow of connection pipe is not adequate	Increase pipe's allowable flow
	Damper opening degree is too large	Adjust damper
Yellow flame and/or black smoke	Incorrect gas	Change gas
	Nozzle does not match gas requirements	Adjust nozzle diameter
	Not enough air to ignite	Increase damper opening degree
	Gas spikes and floats	Turn down valve flow

**THE PROBLEMS MENTIONED ABOVE ARE FOR REFERENCE ONLY.
IF ANY FAULT OCCURS, STOP USING THE MACHINE IMMEDIATELY
AND CONTACT AN AUTHORIZED TECHNICIAN TO CHECK AND MAKE REPAIRS.**

