

CINDERS BARBECUES®

Commercial Outdoor Equipment

OPERATING INSTRUCTIONS

Model: *StreetWok LP20*



**THIS IS YOUR INSTRUCTION BOOKLET
DO NOT THROW IT AWAY**

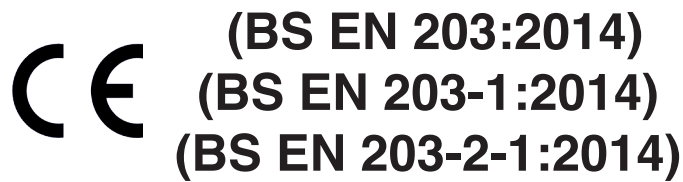
THIS BOOKLET MUST BE READ THOROUGHLY
BEFORE THE WOK COOKER IS OPERATED

For use in GREAT BRITAIN and IRELAND

ISSUE 1, August 2017

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WARNINGS

MAXIMUM STOCK POT 450mm DIAMETER WITH MAXIMUM FLUID CONTENT 15 litres, TO ENSURE STABILITY

ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AND VULNERABLE ADULTS AWAY.

TAKE CARE NOT TO TOUCH THE TOP OR SIDES OF THE WOK COOKER AS THESE AREAS GET EXTREMELY HOT AND WILL RESULT IN BURNS.

PROTECTIVE GLOVES MUST BE USED WHEN USING THIS WOK COOKER.

DO NOT MOVE THE APPLIANCE WHILST IT IS ALIGHT OR IN THE HOT CONDITION.

ANY MODIFICATION OF THE APPLIANCE MAY BE DANGEROUS.

TURN OFF THE GAS SUPPLY AT THE CYLINDER AFTER USE.

THIS APPLIANCE SHALL BE KEPT AWAY FROM FLAMMABLE MATERIALS.

IMPORTANT: DO NOT OPERATE AT FULL RATE UNLESS COVERED BY A PAN, OR THIS WILL CAUSE A DANGER OF FIRE TO OVERHEAD MATERIALS. USE A COMPETENT PERSON TO ASSESS THE RISK OF FIRE.

SPECIFICATIONS

DIMENSIONS:

Height: 220mm. Length: 580mm. Width: 340mm. Weight: 17Kg.

GAS:

PROPANE only (G31) at input pressure **37mbar or 50mbar**.

SUPPLY CYLINDER:

This wok cooker is for use with propane cylinders of **19kg** with left handed (anticlockwise) female screw thread connections. eg. CALOR GAS **RED** CYLINDERS.

REGULATOR:

BS EN 16129:2013 with left handed (anticlockwise) male screw thread and brass 'bullnose' connection. Output pressure **37mbar or 50mbar**.

HOSE:

Marked ISO 3821

Maximum service life 5 Years.

Approved length **1.5m (1500mm)**.

HEAT INPUT

Net 16kW at 37mbar(1225g/hr propane 17kW gross)

Net 18kW at 50mbar (1450g/hr propane 20kW gross)

INJECTOR SIZE

marked 60 (orifice 0.6mm)

CATEGORY

I3P, Appliance type A1



ASSEMBLY INSTRUCTIONS.

Take the Wok Cooker from the carton and remove all plastic film and plastic ties. Visually inspect the appliance for any sign of damage.

Place the square wok support grate on the cast bowl with the flame retaining lip towards the operator, as on the front page image.

Check the rubber hose is connected to the appliance and that there is no damage to the hose. If the hose is not connected, get a competent person to make the connection and ensure that a leak test is performed before lighting. See 'Lighting the Wok Cooker', Page 4 for Leak Test instruction.

POSITIONING THE WOK COOKER OUTDOORS

This is a COMMERCIAL HIGH PERFORMANCE appliance and Utmost Care must be taken when positioning. Particular care must be given to overhead combustible materials.

Start by selecting a location from where the gas cylinder can be placed on a flat and stable surface away from the appliance without stretching or twisting the hose. Ensure the hose will not be a trip hazard. See 'Positioning the Gas Cylinder', Page 3.

Stand the Wok Cooker on a flat and stable table or bench with a non-combustible surface. Allow a minimum 600mm (about two feet) clearance to the back and sides from any combustible material.

INSTALLING THE WOK COOKER IN A SUITABLY VENTILATED KITCHEN OR IN A PARTLY ENCLOSED OUTDOOR SPACE (GAZEBO)

The user must NOT install the Wok Cooker. Installation must be in accordance with the regulations in force and the installer must be a Qualified Gas Engineer. See the INSTALLATION, MAINTENANCE and SERVICING INSTRUCTIONS, which are also on our website.

IMPORTANT

This is a COMMERCIAL HIGH PERFORMANCE appliance and particular attention must be given to overhead combustible materials.

NEVER operate at full rate unless covered by a pan.

ALWAYS use a competent person to assess the risk of fire from overhead combustible materials.

POSITIONING THE GAS CYLINDER

Ensure the cylinder is placed on a firm and level surface and that the hose is neither stretched nor twisted. The hose should be routed away from the Wok Cooker without touching any hot surfaces. The cylinder must also be positioned to give good access to connect and disconnect the regulator, **or to turn off in an emergency.**

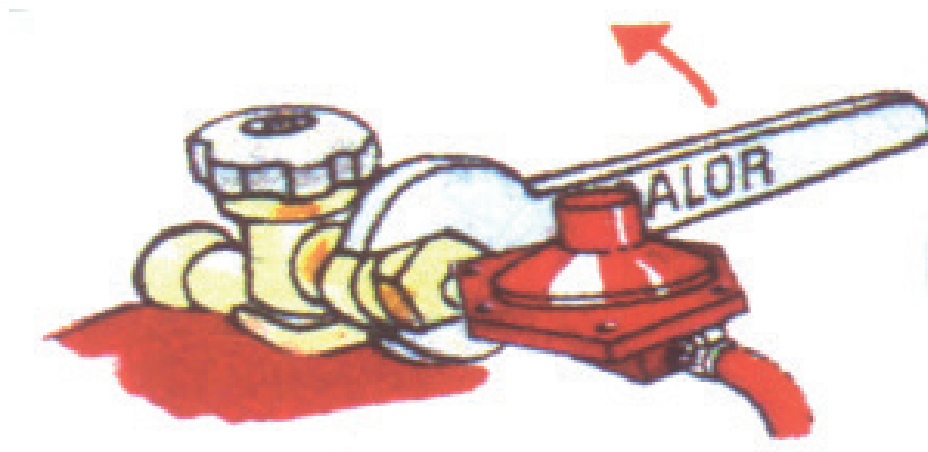
Ensure the cylinder has a permanent flow of fresh air and that there can be no accumulation of un-burnt gases. **PROPANE IS HEAVIER THAN AIR.**

CONNECTING THE REGULATOR TO THE GAS CYLINDER

Check the condition of the hose and that it is completely over the nozzle on the regulator and the nozzle on the Wok Cooker and that it is secured firmly. The hose may be secured by a continuous circular hose clip or by the metal swaging process we use at our factory. 'Jubilee' clips with side screw tightening are not recommended as they do not impart a perfectly circular pressure and can even push a section of hose away from the nozzle.

Examine the flexible hose regularly and get a qualified gas engineer to fit a new hose if perished, worn or damaged in any way. PROPANE LPgas ATTACKS NATURAL RUBBER. USE ONLY HOSE MARKED ISO 3821.

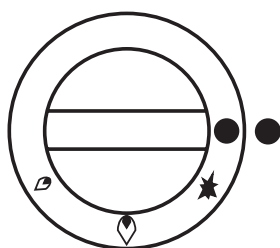
Remove the plastic plug from the cylinder outlet and save for replacement into the cylinder when empty. Use the spanner provided to tighten the regulator to the propane cylinder in an **ANTI-CLOCKWISE** direction, as viewed from the hose connection.



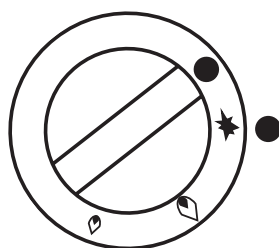
LIGHTING THE WOK COOKER

1) Turn the supply from the cylinder ON by turning the cylinder valve anticlockwise and immediately carry out a leakage test in the absence of any naked flame. Brush a soapy water solution on the connections at both ends of the hose and along the hose itself. Turn OFF the cylinder valve and call a qualified gas engineer if bubbles appear.

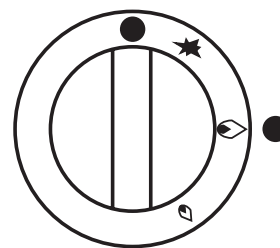
2) If no leaks are detected, proceed to light the pilot light. The pilot light is visible when lit within the square cast bowl, and must be lit using the piezo sparking device or manually with a gas match before any gas will flow to the main burner. When lighting for the first time or after disconnection of the hose it may take a couple of minutes for the extremely low consumption of gas to reach the pilot light, after the control knob is pushed in at the pilot lighting position.



OFF



PILOT
PUSH, LIGHT, HOLD 15secs



FULL RATE
(PUSH-TURN FOR HALF RATE)

TURNING OFF THE WOK COOKER

1) First, turn OFF the gas supply at the cylinder valve in a CLOCKWISE direction to a firm 'Stop'. Next, turn OFF at the Wok Cooker.

2) Detach the regulator from the gas cylinder by unscrewing in a CLOCKWISE direction, when viewed from the hose connection and **REPLACE THE PROTECTIVE PLASTIC PLUG.**

3) Wait for the Wok Cooker to cool before attempting to move it.

CHANGING CYLINDERS

THERE MUST BE NO NAKED FLAME IN THE VICINITY WHEN CHANGING CYLINDERS.

1) **FIRST** turn **OFF** the gas supply at the cylinder valve by turning the valve CLOCKWISE to a firm 'Stop', even if you think the cylinder is empty. 'Empty' cylinders still pose a danger of explosion.

2) Turn OFF the control valve on the Wok Cooker and disconnect the regulator from the gas cylinder. Now replace the protective plastic plug into the empty gas cylinder.

EMPTY CYLINDERS MUST BE SITED WELL AWAY FROM THE WOK COOKER IN A SECURE AND FLAME-FREE ENVIRONMENT, WITH THEIR PROTECTIVE PLUGS FIRMLY SCREWED IN POSITION.

CLEANING, STORAGE and MAINTENANCE

The stainless steel components can be cleaned with hot soapy water or a proprietary stainless steel cleaning agent. The cast components may oxidise and can be refreshed by spraying with a high temperature black 'barbecue' paint from most hardware stores. Do not spray onto a hot surface. Follow the paint manufacturer's instructions.

Store the Wok Cooker in damp-free, hygienic conditions and **DISCONNECTED** from the gas cylinder.

PROPANE CYLINDERS MUST ALWAYS BE STORED OUTDOORS. Consult your propane supplier for the safest way to store cylinders, in your particular circumstances.

This Wok Cooker is a commercial high performance appliance and a **FULL SERVICE** is recommended at least once a year, according to usage.

SERVICING AND MAINTENANCE MUST NOT BE CARRIED OUT BY THE OWNER. ALWAYS USE A REGISTERED GAS-SAFE ENGINEER, OR CONTACT US FOR ADVICE.

A current list of qualified gas engineers can be found on the CINDERS website www.cindersbarbecues.co.uk

TROUBLE SHOOTING

In order of probability;

1) **Pilot light won't light.** The pilot light uses very little gas so it will take a couple of minutes for the gas to reach it when new or after the hose has been disconnected from the Wok Cooker. Light manually with a gas match inside the bowl if the sparker is defective. If it lights only when the control is pushed in then the problem is the thermocouple which must be replaced by a qualified gas engineer.

2) **Main Burner** will not light. The main burner will not light unless the pilot light is lit.

3) **Low power.** Minimum cylinder size is 19kg for continuous use. Check the regulator is rated at a minimum of up to 1.5kg/hr propane. A full service may be required if flames are not a pure blue with occasional flashes of yellow and emit only a gentle roar at full rate

4) **Flames 'lift'** from the burner with a loud roar. Check the regulator is either 37mbar or 50mbar low pressure and NOT a high pressure type.

WARRANTY

Our manufacturer's warranty is two years from purchase, qualified by:

1. First year parts and labour, second year parts only.
2. Excludes thermocouple and sparker, at manufacturer's discretion.
3. Subject to correct use and installation according to instructions.

REPLACEMENT PARTS

WK 043	37mbar Regulator with 1.5m Hose and connection
WK 044	50mbar Regulator with 1.5m Hose and connection
WK 039	Thermocouple, 9mm connection
WK 045	Sparker set (Piezo, HT lead, Electrode)
WK 046	Pilot with gallery, no electrode or thermocouple
WK 047	Control knob only
WK 048	Control Valve with Control Knob
WK 049	Size 60 jets, set of 16
WK 050	Flame diffuser c/w 32mm injector tube (one)
WK 027	Top cooking grate (square)
WK 051	Rubber feet (set of four)
WK 052	Cover edging trim, reinforced black plastic
WK 053	Rectangular plastic inserts (set of two)

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