

CINDERS BARBECUES[®]

Commercial Outdoor Equipment

OPERATING INSTRUCTIONS

Model: *Street Wok 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

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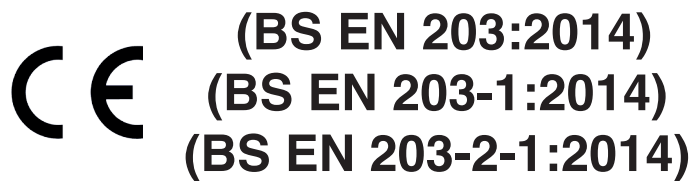
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WARNINGS

USE OUTDOORS ONLY



THIS APPLIANCE IS FOR PROFESSIONAL USE BY QUALIFIED PERSONNEL ONLY. MAXIMUM STOCK POT 450mm DIAMETER, 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/50mbar**.

SUPPLY CYLINDER:

This wok cooker is for use with propane cylinders of **19kg** (12hrs run time) with L/H female screw thread connections. eg. CALOR GAS **RED** CYLINDERS.

REGULATOR:

BS EN 16129:2013 with L/H male screw thread and brass 'bullnose' connection. Output pressure **37mbar/50mbar**.

HOSE:

BS EN 3212 pt 2

Maximum service life **5 Years**.

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

HEAT INPUT

17kw at 37mbar(1225g/hr propane)

20kw at 50mbar (1450g/hr propane)

INJECTOR SIZE

marked 60 (orifice 0.6mm)

CATEGORY

I3P



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.

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 5 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 OUTDOOR ROOM OR IN A PARTLY ENCLOSED OUTDOOR SPACE (GAZEBO)

Installation must be in accordance with the regulations in force. The installer must be a qualified gas engineer who will issue a Gas Safety Inspection Report if the original hose is retained, or a Gas Safety Certificate if plumbed to a supply.

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.**

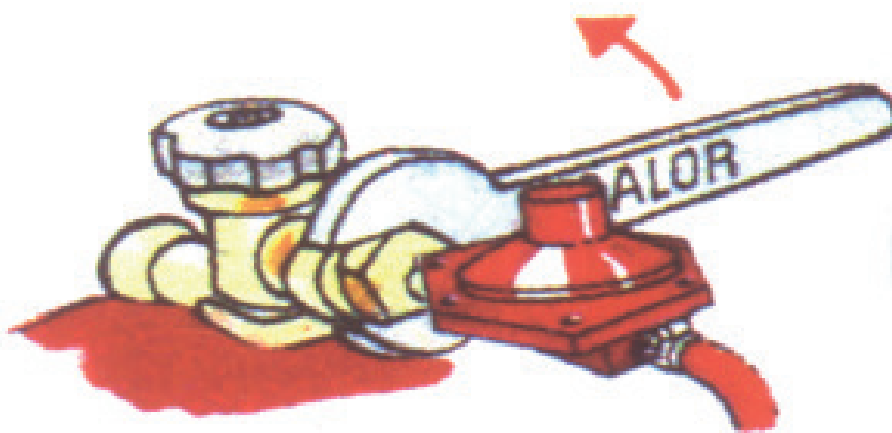
Ensure the cylinder has a permanent flow of fresh air and that there can be no accumulation of unburnt gases. **PROPANE IS HEAVIER THAN AIR.**

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 BS EN 312 Pt2.

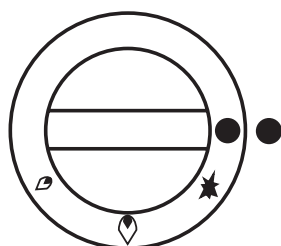
Remove the plastic plug from the cylinder outlet and save for replacement into the cylinder when empty. Use the spanner provided to tighten the regulator to the propane cylinder in an **ANTI-CLOCKWISE** direction, as viewed from the hose connection.



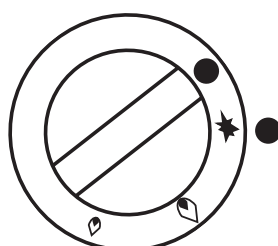
LIGHTING THE WOK COOKER

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.

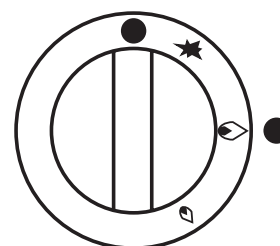
2) If no leaks are detected, proceed to light the pilot light. The pilot light is visible when lit within the square cast bowl, and must be lit using the piezo sparking device or manually with a gas match before any gas will flow to the main burner. When lighting for the first time or after disconnection 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, without which the Main Burner won't light. It 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. Please see 1) above.

3) Low power. Minimum cylinder size is 19kg. Check the regulator will pass 1.5kg/hr propane. Flames should be pure blue with occasional flashes of yellow and emit a gentle roar at full rate, or a full service might be required.

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

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 this manual.

REPLACEMENT PARTS

LP20-001	37mbar Regulator with 1.5m Hose and connection (17kW)
LP20-002	50mbar Regulator with 1.5m Hose and connection (20kW)
LP20-NG17-003	Thermocouple, 9mm connection
LP20-NG17-004	Sparker set (Piezo, HT lead, Electrode)
LP20-NG17-005	Pilot with gallery, no electrode or thermocouple
LP20-NG17-006	Control knob only
LP20-NG17-007	Control Valve with Control Knob
LP20-008	Size 60 jets, set of 16
LP20-009	Flame diffuser c/w 32mm injector tube (one)
LP20-NG17-010	Top cooking grate (square)
LP20-NG17-011	Rubber feet (set of four)
LP20-NG17-012	Cover edging trim
LP20-NG17-013	Rectangular plastic inserts (set of two)

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