JUS-TRH-RG

Gas Grill-Grid (Counter-top)

Luxury Gas Range (Counter Top) Series

User’s Manual

Dear Client & User,

Firstly, thanks for purchasing and using our product. All the information and guidelines of this user's manual comply with certain applicable regulations, which come out from our long-term accumulated knowledge and experience as well as current project development situations.

Limited to some special structures, additional specified items or new technology changes, the actual usage situation might be some different from what stated in this user's manual. Should you have any question, please do not hesitate to contact the manufacturer via the method shown in back cover page of this manual.

For safety purpose and efficient operation, please make this document available to users for reference. Do have them to read this manual carefully before carry out any action on this device, especially when starting.

The manufacturer declines any responsibility in the event users do not follow the instructions or guidelines stated here.

The user's manual should be placed close to the device, in convenience of users' reading before operation. We have the full authority to reserve the further technical changes of the device, in the scope of further performance improvement characteristic development.

Warning

- Any self-modification, wrong installation, adjustment or maintenance can lead to property loss or casualty. Please contact the manufacturer for any adjustment or maintenance, and have the work done by a trained & qualified person.
- For your safety sake, please keep the machine away from any liquid, gas or other object, which is flammable or explosive.
- This appliance should not be operated by those who have physiological, perceptual or mental disabilities or those who have insufficient experience or knowledge (including children). Only in conditions of being given sufficient supervise & guarantee of personal safety, as well as proper instructions & guidance, those who were mentioned above can make some particular operation of this device.
- Keep children away from the device.
- Preserve this manual safely. When passing on/selling the device to a third party, the manuals must be handed over along with the device. All users must operate the device complying with the user's manual and related safety guidelines.
- If this appliance is placed near walls, partitions or kitchen furniture and the like, it is advisable to make these facilities with non-combustible material, otherwise cover them with non-combustible heat-resistant material, and pay attention to fire prevention regulations.
- The appliance should be installed in a well-ventilated area, if possible under a vent hood, in compliance with all applicable regulations in force. This will ensure that all burnt gases produced during the combustion process are completely exhausted.
- To avoid safety hazard, do not modify the essential air intake and smoke vent for combustion.
- The appliance is only applicable to low-pressure gas regulating valve. It may cause property loss or safety accidents if high or medium pressure regulating valve is used.
- Fire warning: If you smell the gas, please keep away from any fire source. Do not light up any device or touch the electronic switch. Do not use any phone in the building either. Close the main gas valve immediately and call the professional personnel to maintain it. The gas valve controller should be only operated manually without any tools. Do not rotate the controller by force or try to fix it if you fail to do so. Operate by force or maintain improperly will lead to large gas leakage or deflagration easily. The manufacturer won't bear any responsibility for fire hazard caused by improper operation or maintenance.

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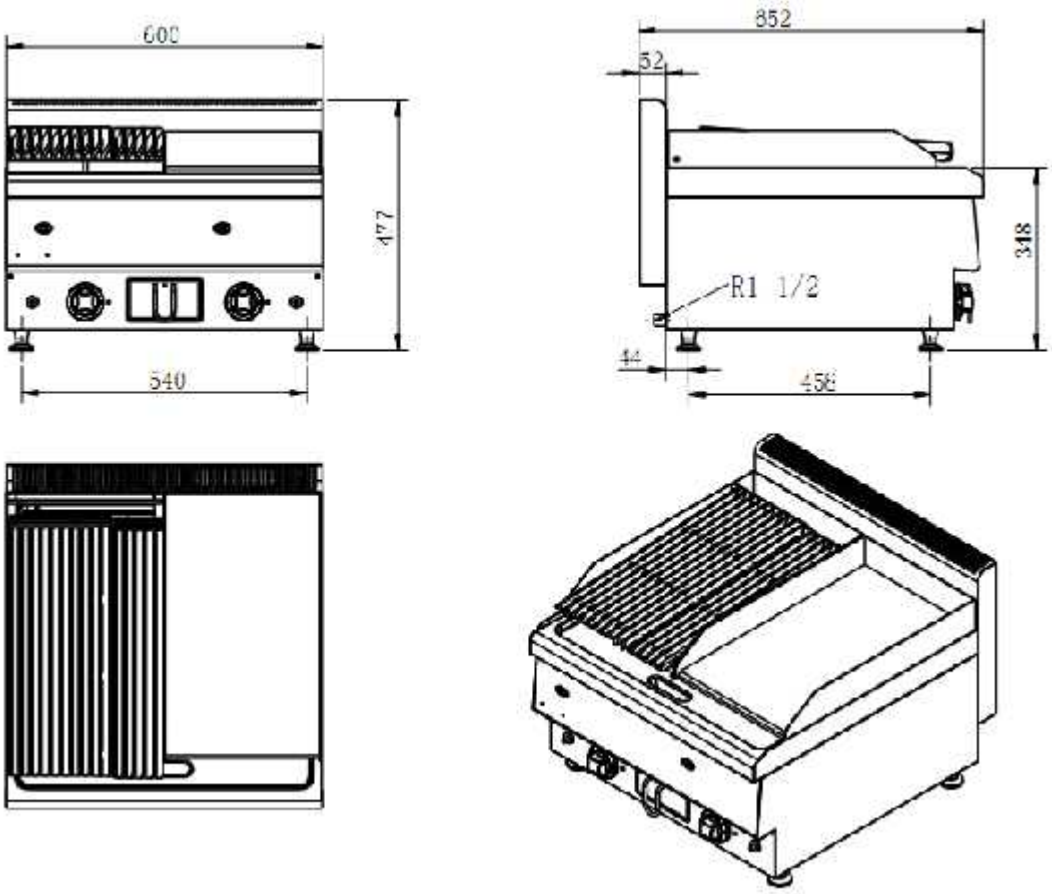
1. Functional Introduction

This product is manufactured by our company, which is combined with advantages from home and abroad. It is novel in design, reasonable in structure, easy in operation, durable in using and convenient in maintenance. Also, it is provided with high efficient European burner(s), flame failure protection safety device, pilot standby function and pulse ignition device. Therefore, it is the ideal equipment for hotel, supermarket, restaurant, western restaurant, fast-food restaurant and food industry.

2. Structure Schematic Diagram

JUS-TRH-RG



Structural & Functional Features:

1. The countertop, stretch formed by mould, eliminating the dusty corner(s).
2. The grill netting, steady and durable, not easily deformed.
3. With flame failure protection device and thermocouple safety device.
4. With merits of high thermal efficiency, energy saving and low flue gas, safe and reliable.
5. The burner is applicable for multiple gas supplies.

3. Basic Features & Parameters

Model			**JUS-TRH/RG**
Dimension（mm）			600×650×475
Height Of Working Table（mm）			335
Thermal Power (MJ)		**Total**	43.9
		Grill	25.9
		Grid	18
Gas Type	**LPG**	**Pressure（Pa）**	2800-3700
		Gas Consumption（kg/h）	0.92
	NG	**Pressure（Pa）**	2000-2500
		Gas Consumption（m^3/h）	1.16
Gas Inlet Size			R 1/2″
Weight（kg）			45

4. Precautions & Recommendations

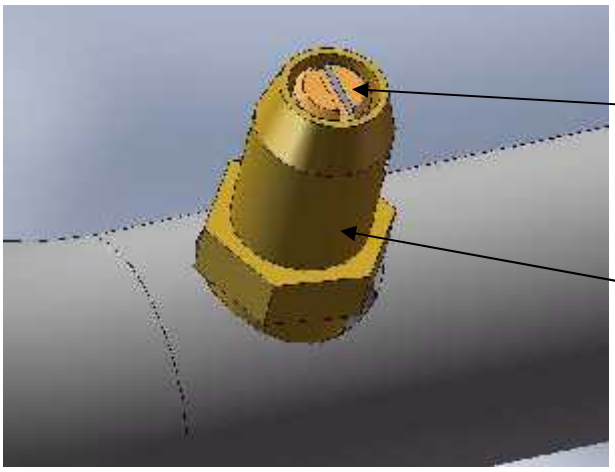
4.1 Transportation and Storage

During transportation, the machine should be carefully handled and do not put it upside down to prevent from damaging to the shell and inside. The packaged machine should be stored in a ventilated warehouse without corrosive gas. If it needs to be stored in open air temporarily, measurement against raining is needed.

4.2 Notice for Installment

1. Installation should be done by professional technician.
2. Take out the attached battery, turn the pulse button counterclockwise, then put in the battery in the correct direction as shown and tighten the pulse button.
3. This appliance could be installed and used as a counter-top type. Also, you could dismantle the 4 legs and connect the body to the cabinet with screws, but first, you should have a matched cabinet.
4. Appliance connection should conform to provisions in gas safety, installation and operation.
5. The appliance should be installed separately or assembled with other devices in accordance with provisions.
6. The appliance is not suitable for built-in installation, otherwise, the appliance may work in hypoxia condition, emission of the combustion products may be out of limits and it may cause health problems, even death.
7. During installation, please consider the weight of the appliance. It is advisable to install on the floor or a countertop.
8. Do not install the appliance on flammable floor or materials. If it is installed on the countertop, the countertop should be made of refractory materials to ensure safety of the operators and safe operation of the appliance.
9. It is advisable to install the appliance in a well-ventilated room or under a range hood. Independent or assembled (together with other units) installation will do. For both cases, a minimum clearance of 150mm should be observed from walls if the appliance is near walls made of flammable materials. If you fail to do so, protection measures must be taken (e.g. make use of plastic sheet made of refractory materials) to keep the wall temperature within established safety scope.
10. After installation, keep the appliance stable and level. Do not tilt or sway during operation.
11. Before installation, remove the outer plastic films and clean the residues on stainless steel sheet with appropriate substance.
12. Do not use gas that not applicable to the appliance as fuel, neither does high-pressure or medium-pressure regulating valve. (This appliance is only applicable to low-pressure regulating valve.)

13. Before installation, a quick acting disconnecting valve should be installed upstream the appliance where is easy to reach.
14. Making sure the applicable gas is the same as the supplied one. If not, stop using.
15. Pipeline connected to the appliance should be connected with a metal pipe fitting, and make sure that there is no leakage.
16. If the pressure of the gas pipeline is 15% higher or lower than the rated pressure the appliance required, a regulator should be installed to ensure it reaches the rated value.
17. After connecting the appliance to the gas system, check for leaks at joints and pipe fittings; to do so, use soapy water or a specific leak detector (spray). “No Flaming!”
18. Check the gas supply pressure after installation.
19. Gas supply pressure can be measured with a liquid-filled pressure gauge (e.g. a U-shaped pressure gauge, minimum scale division 0.1mbar) or a digital gauge. Procedure as follows:
    - Remove the panel, unscrew the screw on the pressure port (Picture 2);
    - Place the pressure gauge;
    - Start up the appliance by following the instructions in the user’s manual;
    - Check the supply pressure;
    - After the check, remove the pressure gauge;
    - Replace the sealing screw.



Picture 2

4.3 Special Notice

1. Installation, initial use and maintenance should be done by professional or licensed personnel or franchised person approved by manufacturer.
2. This product is a commercial machine that needs to be operated by trained personnel, not applicable for household use.
3. Please keep the integrity of the appliance and remove the outer packaging. If you do have any questions, call the specialist and stop using the appliance. To avoid danger, keep the packing materials away from children. (For the materials are plastic bags, nails etc.)

4. For initial use, the duration of ignition may be a little longer due to the air existing in the new pipeline. If it cannot be lit up for the first time, turn the ignition switch off and turn it on 3 minutes later to prevent from deflagration.
5. Do not use gas that not applicable to the appliance as fuel, neither does high-pressure or medium-pressure regulating valve. Making sure the applicable gas is the same as the supplied one, if not, stop using.
6. To avoid hazard, turn the appliance off if not going to used it or if it is unattended.
7. This product is only for commercial use, not suitable for other uses, or it may cause danger.
8. This appliance is only designed for meat grilling, not applicable for other uses.
9. Do not sway or tilt the appliance during operation.
10. Do not dismantle or self-modify the appliance. Dismantlement and self-modification may cause casualty.
11. Do not pat the product or put any heavy objects onto it. Abnormal operation may lead to appliance damage and danger.
12. Do not place any objects in the vent of the gas heater. Obstruction of smoke exhaustion may do harm to health.
13. High temperature may cause scald. Do not touch the appliance directly with hands due to high temperature during or after operation. Surfaces of sloped grate and coaming are very hot, no touching and caution burn!
14. Do not destroy the control panel with hard or sharp objects.
15. Do not aim at the appliance with water jet during cleaning. Otherwise, it may damage relevant accessories like equipment or control valve etc.
16. To prevent surface oxidation and chemical interaction, the stainless steel surfaces should be cleaned appropriately and regularly.
17. Proper installation, professional operation and continuous maintenance ensure a good performance and longer service life.
18. This appliance is verified by laboratory, satisfactory performance is guaranteed. To save energy, please avoid operating the appliance in circumstance of not cooking food or in bad performance.

5. Working Instructions & Operation Flow

- Before cooking, heat the appliance for no less than half an hour and preheat the lava rock and sloped grate which could save heat.

5.1 Ignition: (see Fig.3, Fig.4)

- Turn the mark ● on control knob to align with position 0, the valve is in OFF status.
- Rotate the knob to position ✸ and push down the pulse igniter simultaneously. See Fig.4 (It may need several ignitions before it is lit up due to the air existing in the pipeline for initial ignition. The pilot could be lit up only when the air is exhausted completely and the gas outflows.).
- After ignition, release the knob (i.e. not pressing the knob).
- Turn the knob to position for MAX power (main burner).
- Turn the knob to position for MIN power (main burner).

5.2 Flameout: (see Fig.3, Fig.4)

- To cut off the gas and turn off the burner, rotate the control knob to align mark ● with 0 position.

Fig. 3

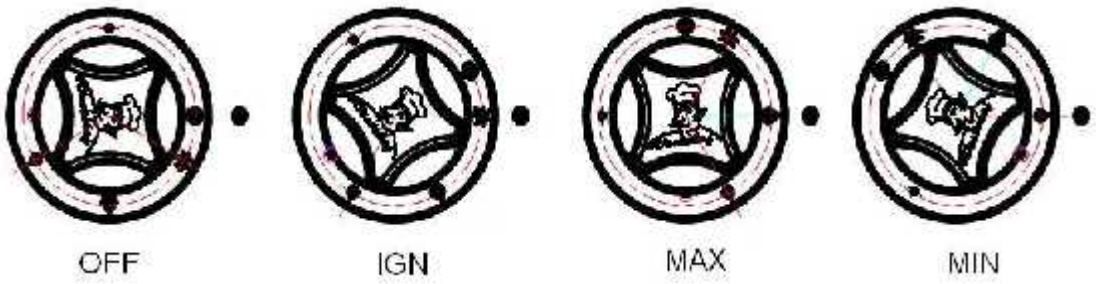
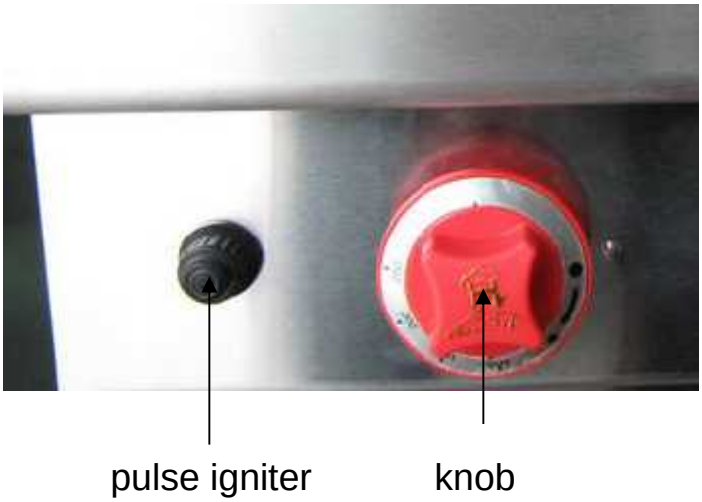
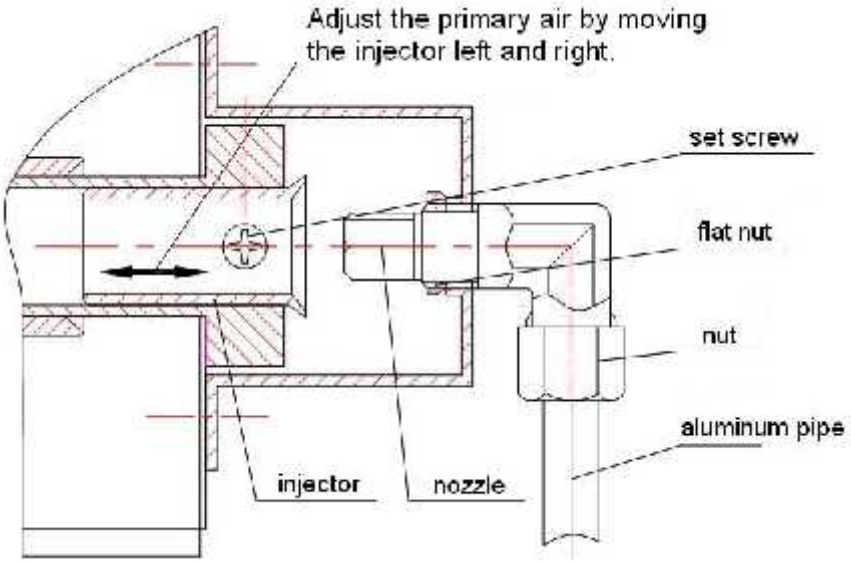


Fig.4



5.3 Replacing the Main Nozzle:(see chart below)

- Prepare a cross-screwdriver and two proper open spanners.
- Remove the control panel with the screwdriver and dismantle the nozzle with the spanners, then substitute with a matched one. After substitution, fasten the flat nut and screw the nut and aluminum pipe.
- Have all the parts tightened, making sure that there is no leakage, then have the control panel installed.

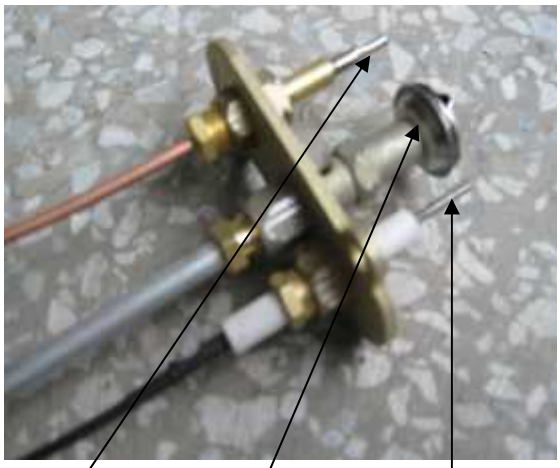


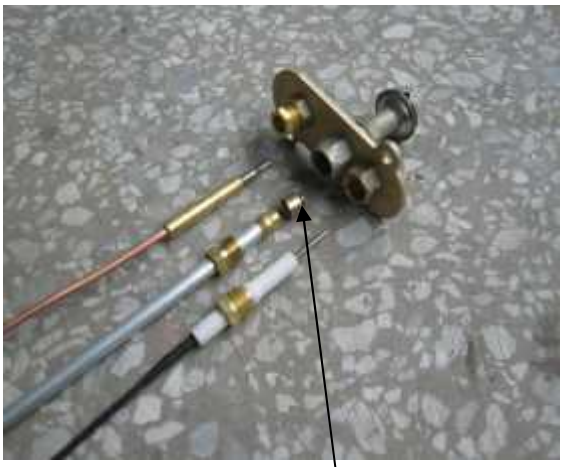
5.4 Regulating the Air Inlet:

- To regulate the air inlet volume, loose the set screw with a cross-screwdriver and pull the injector out or push it in.

5.5 Replacing the Pilot Nozzle: (see chart below)

- Place a proper spanner on the nut of the pilot nozzle to balance the twisting stress.
- Discharge the screw fixing the thermocouple with a proper spanner, and remove the thermocouple.
- Discharge the nut fixing the aluminum pipe and dismantle the pipe, then remove the nozzle.
- Replace with an appropriate nozzle and reassemble the components. It is unnecessary to adjust the primary air.





thermocouple
pilot burner
ignition needle
pilot nozzle

6. Routine Inspection

It is necessary to check the machine daily.
Check the machine regularly can avoid serious accident happens.
Stop using if user feels that there are some problems in the circuit or machine.
Check the situation of the machine before or after using every day.

Before using: Whether the machine is tilted?
Whether the control panel is damaged?

During using: Whether there is strange odor or vibration noise?
Whether the burner flame is normal? Any light back or flameout?
Whether the power is normal?

7. Cleaning & Maintenance

1. Have the sloped grate cleaned before using: take off the grate and remove the dirt or dust on the cast-iron surface with a nylon brush, then clean it with mild detergent and water, and wipe with a cloth.

    - Put the cast-iron flat grate on the appliance and fill it with lava rocks. Then place the sloped grate to pre-set location. Pay attention that the semi-circle side of the sloped grate should be set on the s/s cylinder to position.
    - Two arrangements for sloped grate: horizontal or tilted. Set the slot of sloped grate in round steel to position in accordance with your requirement. Before cooking, heat the appliance for no less than half an hour and preheat the lava rocks and sloped grate which could save heat.
    - Do not clean the furnace surface with abrasive detergent, neither does scrape the surface with steel wire brush or sharp utensil.

2. Do not aim at the appliance surface with water directly, neither does clean it with corrosive substances (Hydrochloric acid).
3. Do not modify the air inlet volume required for combustion.
4. If not going to use the appliance at any time, cut off the gas supply.
5. If not going to use the appliance for a long period of time, clean its surfaces with a gasoline cloth and store it in a well-ventilated area.
6. General inspection should be carried out at least once a year by professional personnel.
7. 90% of the appliance is made of metal (stainless steel, iron, aluminum, galvanized metal sheet), which can be recycled by appointed treatment plant according to the environmental standards of the equipment installed countries in force. (No littering!)

8. Failure Analysis & Trouble Shooting

Symptoms	Causes	Solutions
The pilot flame cannot be lit up.	1. Installation or connection of igniter is incorrect. 2. Plug or plug cord of igniter is damaged. 3. Pressure in gas pipeline is not enough. 4. The pilot nozzle is blocked. 5. Connection of thermocouple is loose. 6. The thermocouple is defective. 7. The gas control valve is defective.	1. Correct the installation. 2. Replace relevant fittings. 3. Regulate the reducing valve. 4. Unblock the nozzle. 5. Tighten the thermocouple. 6. Replace the thermocouple. 7. Replace the gas control valve.
The pilot flame is on but the main burner cannot be lit up.	1. Pressure in gas pipeline is not enough. 2. Main nozzle is blocked. 3. The gas control valve is defective.	1. Regulate the reducing valve. 2. Unblock the nozzle. 3. Replace the gas control valve.
It has a light-back sound when turning off the gas supply.	1. Nozzle diameter does not match with the gas supply. 2. The supply pressure is too low. 3. Flow of connected pipe is not enough.	1. Regulate the nozzle diameter. 2. Regulate the reducing valve. 3. Increase the permitted flow.
It has red flame and black smoke.	1. Nozzle diameter does not match with the gas supply. 2. Gas nearly runs out. 3. Gas ingredients are volatile in gas peak period.	1. Regulate the nozzle diameter. 2. Replace the gas supply. 3. Decrease the gas flow. Increase it after the peak.

Aforementioned troubles are just for reference. If any failure occurs, please stop using and inform the professional technicians to check and repair. Safety is first and maintenance should be done after shutting down the power supply and gas supply.