



REB-02-L

# **Gas Salamander**

## **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.
- ◆ 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.
- ◆ This device is equipped with thermostat, please adjust the desired temperature properly in accordance with your requirement. To avoid unnecessary safety accidents, do not dry heat the appliance.
- ◆ 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. 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.

## Contents

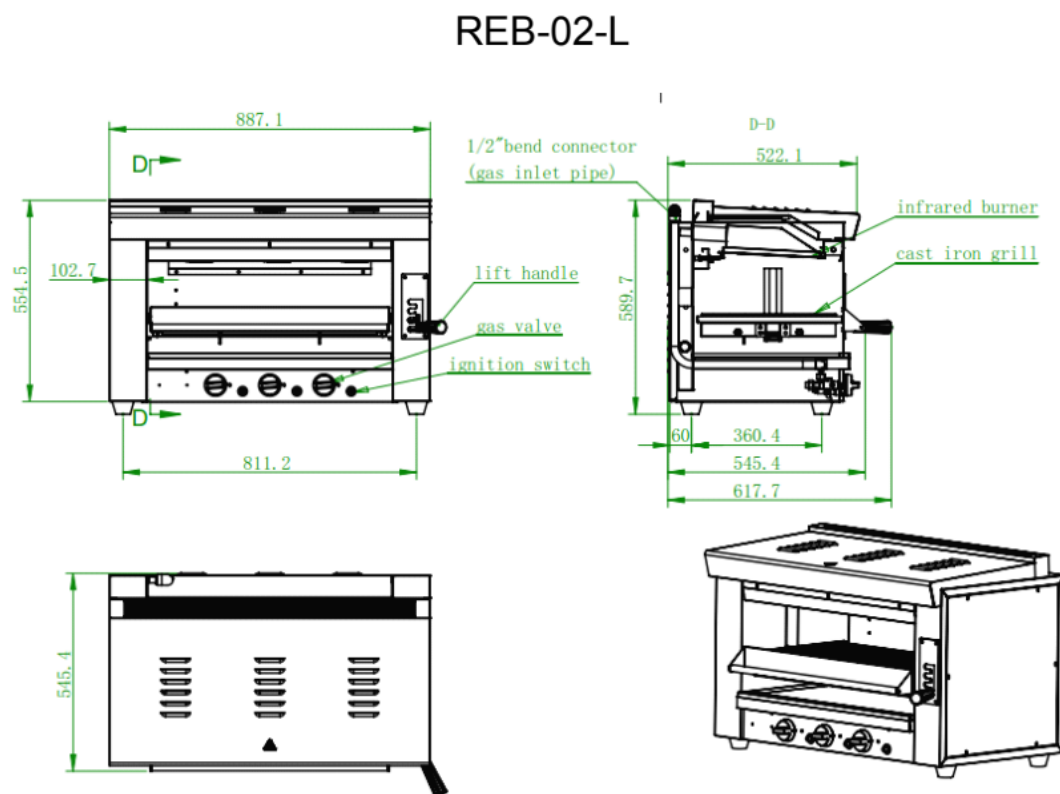
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## 1. Functional Introduction

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. Therefore, it is the ideal equipment for hotel, supermarket, restaurant, western restaurant, fast-food restaurant and food industry.

## 2. Structure Schematic Diagram

### 2.1 Structure Schematic Diagram:



### 2.2 Structural & Functional Features:

1. Stainless steel body, cast iron grate surface which is enameled and non-sticky, easy to clean. The grill is convenient to lift up and down.
2. Infrared radiation heater, with even heating.
3. Adjustable firepower, with flame failure protection device, safe and reliable.

### 3. Basic Features & Parameters

Model			REB-02-L
Dimension (mm)			887.1*617.7*589.7
Thermal Power (BTU)			35000
Gas Type	LPG	Pressure (Pa)	2540
		Consumption (Kg/h)	0.93
	NG	Pressure (Pa)	1000
		Consumption (M³/h)	1.11
Gas Inlet Size			Rc 1/2"
Weight (kg)			72.3

### 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. After receipt of the product, check that whether the appliance appearance is damaged seriously, whether the lift mechanism is flexible to move up and down, whether the enameled layer of the grill comes off, as well as whether the appliance is rusted.
2. Users can order mounting rack/bracket or servicing stand/workbench from manufacturer in accordance with their personal situations. The mounting rack/bracket is optional: floor type or wall type.
3. Installation should be done by professional technician.
4. Appliance connection shall comply with 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.
7. The appliance should keep a minimum clearance of 10cm away from non-combustible objects (e.g. walls, windows etc) on both sides, and 20cm at its back. Do not install the appliance on flammable floor or materials.
8. During installation, please consider the weight of the appliance. It is advisable to install on iron stand or workbench (or cabinet).
9. 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.

10. After installation, keep the appliance stable and level. Do not tilt or sway during operation.

11. Before installation, remove the outer plastic films.

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 metal pipe fitting.

16. If the pressure of the gas pipeline is 10% 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!"

#### **4.3Special Notice**

1. Installation, initial use and maintenance should be done by professional or licensed personnel or franchised person approved by manufacturer.

2. 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.)

3. 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.

4. 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.

5. To avoid hazard, turn the appliance off if not going to used it or if it is unattended.

6. This product is a commercial machine that needs to be operated by trained personnel, not applicable for household use.

7. This product is only for commercial use, not suitable for other uses, or it may cause danger.

8. Do not dismantle or self-modify the appliance. Dismantlement and self-modification may cause casualty.

9. Do not pat the product or put any heavy objects onto it. Nor do place any other substance in the vent of the gas heater. Obstruction may do harm to health.

10. Abnormal operation may lead to appliance damage and danger.

11. High temperature may cause scald. Do not touch the appliance directly with hands due to high temperature during or after operation.

12. Do not destroy the control panel with hard or sharp objects.

13. Do not aim at the appliance with water jet during cleaning, that may damage the electrical equipment or control valve etc.

14. To prevent surface oxidation and chemical interaction, the stainless steel surfaces should be cleaned appropriately and regularly.

## **5. Working Instructions & Operation Flow**

1. Ensure that all the valves of the gas pipeline have been switched on.
2. Arrange the drip pan, baking pan and grill at appropriate places.
3. Rotate the silver control knob and ignite the burners with ignition device.
4. Adjust the grill height by moving the handle out of the previous level towards right side and then up and down to desired position. Hang the handle to that position.
5. Pull out the baking frame and place the food onto the cast iron grill.
6. If the outer surface of the food is burnt while the inner side is not heated, please lower down the grill to a suitable position; if the food is heated not so fast or the food surface cannot turn to golden brown when the cooking process is done, please lift up the grill to a proper position.
7. If the salamander cannot be operated as aforementioned, please contact the dealer or its manufacturer.
8. In order not to affect the burning effect, care shall be taken to the high efficiency infrared burner panel which is made of refractory ceramic.
9. The gas control knobs control the gas flow of every burner. The knob can be completely opened by a 90° rotation counterclockwise.
10. Please be careful when operating the device to avoid burnings.

## **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?

## **7. Cleaning & Maintenance**

1. Pull out the grill frame and detach the cast iron grill from the frame. Wipe them clean separately and then re-install them. Care shall be taken during cleaning to prevent the enameled grill from being hit which may cause the enameled layer to fall off.
2. Take out the drip pan to clean the residual oil and wipe it clean.
3. Clean the chamber and wipe it clean.
4. Clean the device completely with scientific method every day can create a good running condition for the device and extend its servicing life at the same time.
5. Wash the device with wet cloth and soapy water solution or detergent solution as long as such solutions do not contain any acidic or alkaline substances. Wipe it with clean water then and dry it with clean cloth. Do not use any steel wool brush which may cause rust from it. This is also the case for not touching the device with objects containing iron particles.
6. Do not wash the device with a water jet, otherwise water may penetrate into the internal of the



device and cause damages to the electric components.

7. Lubricate the lift mechanism with heat resistant grease regularly.

8. If not going to use the appliance at any time, cut off the gas supply.

9. If not going to use the appliance for a long period of time, clean its surface with a gasoline cloth and store it in a well-ventilated area.<sup>6</sup>

10. It is advisable to carry out a complete inspection of the device at least once a year by professional personnel.

## 8. Failure Analysis & Trouble Shooting

Symptoms	Causes	Solutions
The pilot flame cannot be lit up.	<ol style="list-style-type: none"><li>1. Plug or plug cord of igniter is damaged.</li><li>2. Pressure in gas pipeline is not enough.</li><li>3. The pilot nozzle is blocked.</li><li>4. Connection of thermocouple is loose.</li><li>5. The thermocouple is defective.</li><li>6. The gas control valve is defective.</li></ol>	<ol style="list-style-type: none"><li>1. Replace relevant fittings.</li><li>2. Regulate the reducing valve or contact the gas supplier.</li><li>3. Unblock the nozzle.</li><li>4. Tighten the thermocouple.</li><li>5. Replace the thermocouple.</li><li>6. Repair or replace the gas control valve.</li></ol>
The pilot flame is on but the main burner cannot be lit up.	<ol style="list-style-type: none"><li>1. Pressure in gas pipeline is not enough.</li><li>2. Main nozzle is blocked.</li><li>3. The gas control valve is defective.</li></ol>	<ol style="list-style-type: none"><li>1. Regulate the reducing valve or contact the gas supplier.</li><li>2. Unblock the nozzle.</li><li>3. Repair or replace the gas control valve.</li></ol>
It has a light-back sound when turning off the gas supply.	<ol style="list-style-type: none"><li>1. Nozzle diameter does not match with the gas supply.</li><li>2. The supply pressure is too low.</li><li>3. Flow of connected pipe is not enough.</li></ol>	<ol style="list-style-type: none"><li>1. Regulate the nozzle diameter.</li><li>2. Regulate the reducing valve or contact the gas supplier.</li><li>3. Increase the permitted flow.</li></ol>
It has red flame and black smoke.	<ol style="list-style-type: none"><li>1. Nozzle diameter does not match with the gas supply.</li><li>2. Gas nearly runs out.</li><li>3. Gas ingredients are volatile in gas peak period.</li></ol>	<ol style="list-style-type: none"><li>1. Regulate the nozzle diameter.</li><li>2. Replace the gas supply.</li><li>3. Decrease the gas flow. Increase it after the peak.</li></ol>

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.