



Gas Salamander

Instruction manual

FSGSD-0905 FSGSD-0605



FSGSD-0905

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This series is our latest generation kitchen equipment. They are fully-featured, easy to operate, energy saving and are designed for environmental protection.

Thank you for choosing our kitchenware series. Please read the manual book carefully before using the equipment and use only as specified.

1.Attention for installation:

- a. Put the equipment on level ground and ensure a clearance of at least 10cm from both right and left side, and at least 20cm from behind.
- b. The working voltage must match the one on the specification plate.
- c. Install the allowable power source; fuse plug and grounding protection to the equipment. Do not put anything in front of the power switch.
- d. The power connection is under the equipment in the rear corner and connects to ground for safety.
- e. The ground wire (yellow and green wire) and power source wire are in the samewiring harness. Connect the ground wire by suitable copper bolt if the power point doesn't have one.

structure:

- 1.Appearance is made of stainless steel, easy to keep clean.
- 2.With adjustable foot which can control the distance from the barbecue to the oven.
- 3.Optional nuzzle used for different types of gas.
- 4.High heat efficiency, handiness and simple maintenance.

2. Basic parameter

Model	Dimensions(mm)	Switch number
FSGSD-0905	880*490*600	6
FSGSD-0605	620*490*600	4

Install guide

- Keep the equipment more than 10cm away from wall. By the way, if you need to take the equipment abut against the wall; make sure the wall material is made of corhorts
- Make sure put the equipment at a dry and ventilate place with by fan in order to keep steam and exhaust gas out. Make sure the equipment on a level position and steady while cooking.
- never use fuel that is not suit to the equipment's request, never use pressure adjusting valve on high-level and middle-level(only choose the low-level one).

3 .How to connect to gas

- before mounting the equipment., install a valve easily to touch above the equipment in order to cut off the gas at once
- Do not put though except the fuel type is perfectly suit to what the equipment requested. The color of gas connection pipe is yellow.
- Using LPG for the first-time trial.
- Install an adjuster to keep the oil pressure in rated level when the pressure in pipe is 10% higher or lower than the rated one.
- After finishing connection, using soap water or special test equipment to check the leak tightness.(Never use the fire operate

this test. Very dangerous!)

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5.Direction for use

- 1)Connect he unit to the gas conduit, check if it connect well
- 2)Put on the switch of the gas conduit ,press the switch of the oven down and rotate it anti-clockwise until you hear “di”,this time you use the burning torch to fire the burner .If there has some air in the gas pipe you can try it like the above mentioned until light the burner.
- 3)Rotate the knob of the oven by clockwise direction to put off the unit after use and close the gas conduit.

In order to ensure the appliance’s safety and durability, please clean the appliance and the dirt of the oil box regularly.

The user should clean the residue and dirt in the tray regularly. Be careful when the burner is in hot. You should wait until the furnace temperature drop to room temperature.

Unscrew the screws when you clean the sundries tray, and extract the sundries to clean the dirty.

If the appliance does not used for a long time, please put the appliance in a well-ventilated place and clean the stainless steel surface with gasoline.

Please clean the stainless steel surface with warmer soapy water after each use. (Do not clean the appliance directly with the high-pressure water jets.)

Do not clean the stainless steel surface with cleanser including wear material or brush, scraper. Because the residua rust will cause the iron fillings. And clean the appliance in accordance with the direction of clean lines. Do not clean the stainless steel surface with ingredients which contain chlorine (bleach, hydrochloric acid, etc.)

Do not clean the ground which places the appliance with corrosive substances.

Do not change the ventilation space which is needed when the appliance under operation.