2/4/6-Burner Commercial Gas Stove

An Instruction Manual







KFD-RB-2 **KFD-RB-4** **KFD-RB-6**

The manual be retained for future reference

MPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

IMPORTANT

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WARNING

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY, OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

INSTALLATION,OPERATION AND CARE OF MEDIUM DUTY GAS CHARBROILERS

GENERAL

Gas Countertop Charbroilers are designed for commercial use only and feature fast, efficient gas heat. Each burner is controlled by an adjustable gas valve. Cast radiants are located directly above each burner to maintain uniform temperature. Radiants are easily removed for cleaning when cool.

Model	Number of Burners	BTU/hr input Rating	
KFD-RB-2	2	60000(NG)	48000(LPG)
KFD-RB-4	4	120000(NG)	96000(LPG)
KFD-RB-6	6	180000(NG)	144000(LPG)

Hot plate Conversion Kit Instructions

Do not attempt gas conversion by yourself. Gas conversion of your unit is to be made by a certified/licensed technician.

CONVERSION: Instructions are for conversion from Natural Gas to Propane (L.P.) on all models. The conversion should be done before connecting the unit to the gas supply. Units are shipped from the factory equipped for use on natural gas. Parts necessary for L.P. (liquid propane) are provided with the unit. Turn off the main gas supply before doing any

1.Remove the knobs and front panel.



2.Unscrew bolts and pilot valve, then remove manifold.

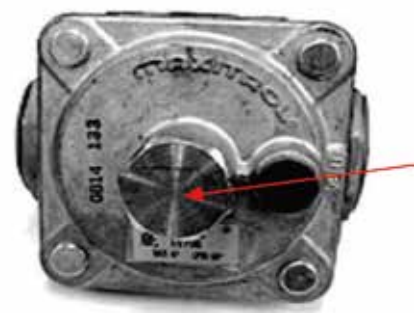


3.Replace the orifice fittings into the valve.Note: Unit Number on side of orifice fittings.

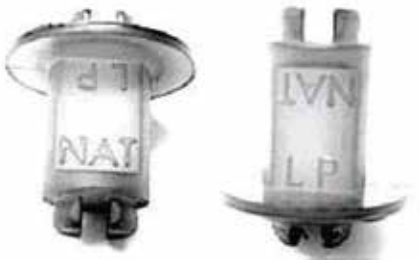


4.Replace the front panel and knobs.

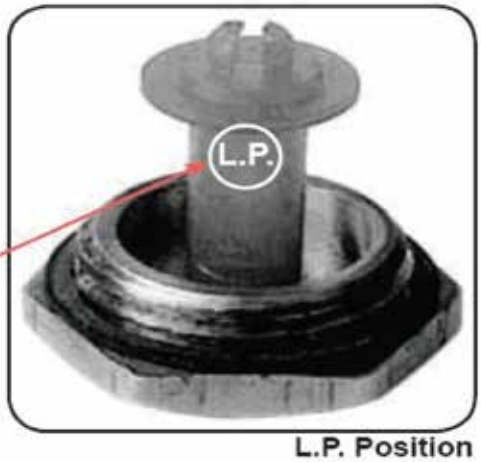
5.Before installing the included convertible regulator, unscrew the octagon cap. You can read (NAT) on the plastic insert attached to the head of the cap; flip it over and snap back in place.
Pictured is the plastic insert. Pull off insert from octagon cap and reverse the plastic insert position so that the L.P. **position is attached to the octagon cap head.**



Convertible regulator with octagon cap. Unscrew form regulator.



L.P.Position of insert. Regulator is now converted to L.p.



L.P. Position

6.Continue with installation.

INSTALLATION

The installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, as applicable, including:

UNPACKING

Immediately after unpacking, check for possible shipping damage. If the charbroiler is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

LOCATION

The installation location must be kept free and clear of combustibles. Do not obstruct the flow of combustion and ventilation air. DO NOT install the charbroiler adjacent to open burners or fryers.

Sufficient air should be allowed to enter the room to compensate for the amount of air removed by any ventilating system and for combustion of the gas burners. Do not obstruct the air flow into and around the appliance. Do not obstruct the flow of flue gases through and above the broiler's top grate. Position the broiler in its final location. Check that there are sufficient clearances to service the broiler and to make the required gas supply connection(s). Provide 24" clearance at the front for cleaning, maintenance, service and proper operation.

Minimum clearances to combustible construction are 9" to the back and 10" to the sides.
Minimum clearances to non-combustible walls are 0" to the rear and 0" to the sides.

INSTALLATION CODES AND STANDARDS

CASTER EQUIPPED APPLIANCES

Hotplates mounted on stands with casters must use a flexible connector (not supplied) that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 • CSA 6.16 and a quick-disconnect device that complies with the Standard for Quick Disconnect Devices for use With Gas Fuel, ANSI-Z21.41 • CSA 6.9. In addition, adequate means must be provided to limit movement of the hotplate without depending on the connector and the quick-disconnect device or its associated piping to limit hotplate movement. Attach the restraining device at the rear of the hotplate. If disconnection of the restraint is necessary, turn off the gas supply before disconnection. recommended that it be re-leveled (see LEVELING).

1.The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).

2.The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

3.Reconnect the restraint prior to turning the gas supply on and return the hotplate to its installation position.
If the Hotplate is installed on casters and is moved for any reason, it is recommended that it be re-leveled (see LEVELING).

LEVELING

If the hotplate is equipped with legs or is mounted on the optional stand equipped with legs, turn the feet at the bottom of the legs in or out to level the hotplate in the final installed location. If the hotplate is mounted on the optional stand equipped with casters, position the hotplate on a level floor.

VENTILATION HOOD

The hotplate should be installed under a suitable ventilation hood. For safe operation and proper ventilation, keep the space between the hotplate and vent hood free from any obstructions.

GAS CONNECTIONS

NOTICE Gas supply connections and any pipe joint compound must be resistant to the action of propane gases.

Purge the supply line to clean out any dust, dirt, or any foreign matter before connecting the line to the unit.
Codes require that a gas shut-off valve be installed in the gas line ahead of the appliance. The gas supply line must be at least the equivalent of ¾” iron pipe
An adequate gas supply is necessary. Undersized or low pressure lines will restrict the volume of gas required for satisfactory performance. A minimum supply pressure of 7" W.C. for natural gas and 11" W.C. for propane gas is recommended. With all units operating simultaneously, the manifold pressure on all units should not show any appreciable drop.

WARNING Prior to lighting, check all joints in the gas supply line for leaks. Use soap and water solution. Do not use an open flame.

GAS PRESSURE REGULATOR INSTALLATION

This hotplate is supplied with a convertible gas pressure regulator preset at 4” Water Column (W.C.) for natural gas. No further adjustment should be required.

Install the regulator as close to the hotplate on the gas supply line as possible. Make sure that the arrow on the underside of the regulator is oriented in the direction of gas flow to the hotplate (Fig. 1) and the regulator is positioned with the vent plug and the conversion plug cover upright(Fig. 2).

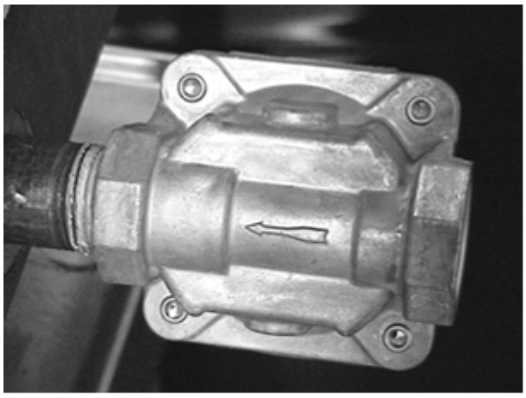


Fig. 1

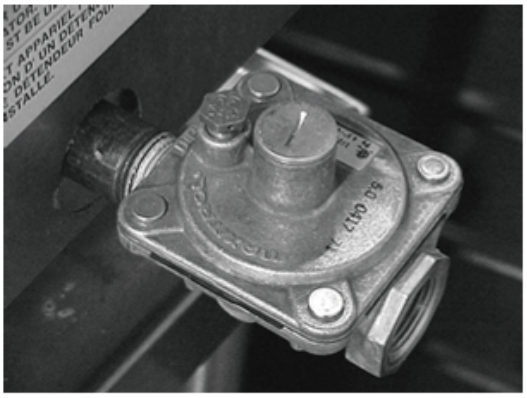


Fig. 2

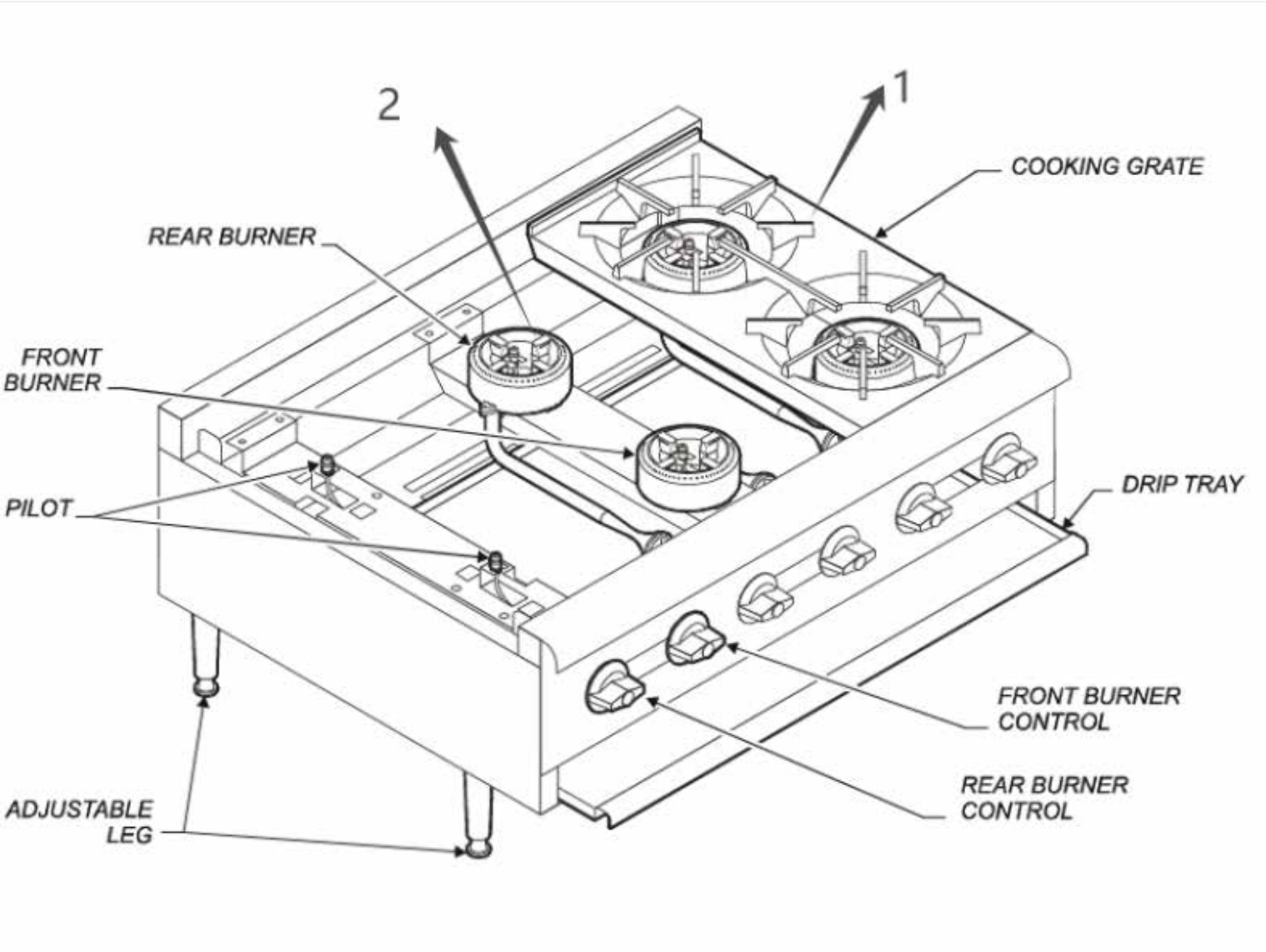
The minimum supply pressure (upstream of the regulator) should be 7-9” W.C. for natural gas and 11-12” W.C. for propane gas. At no time should the hotplate be connected to supply pressure greater than ½ psig (3.45 kPa) or 14” W.C.

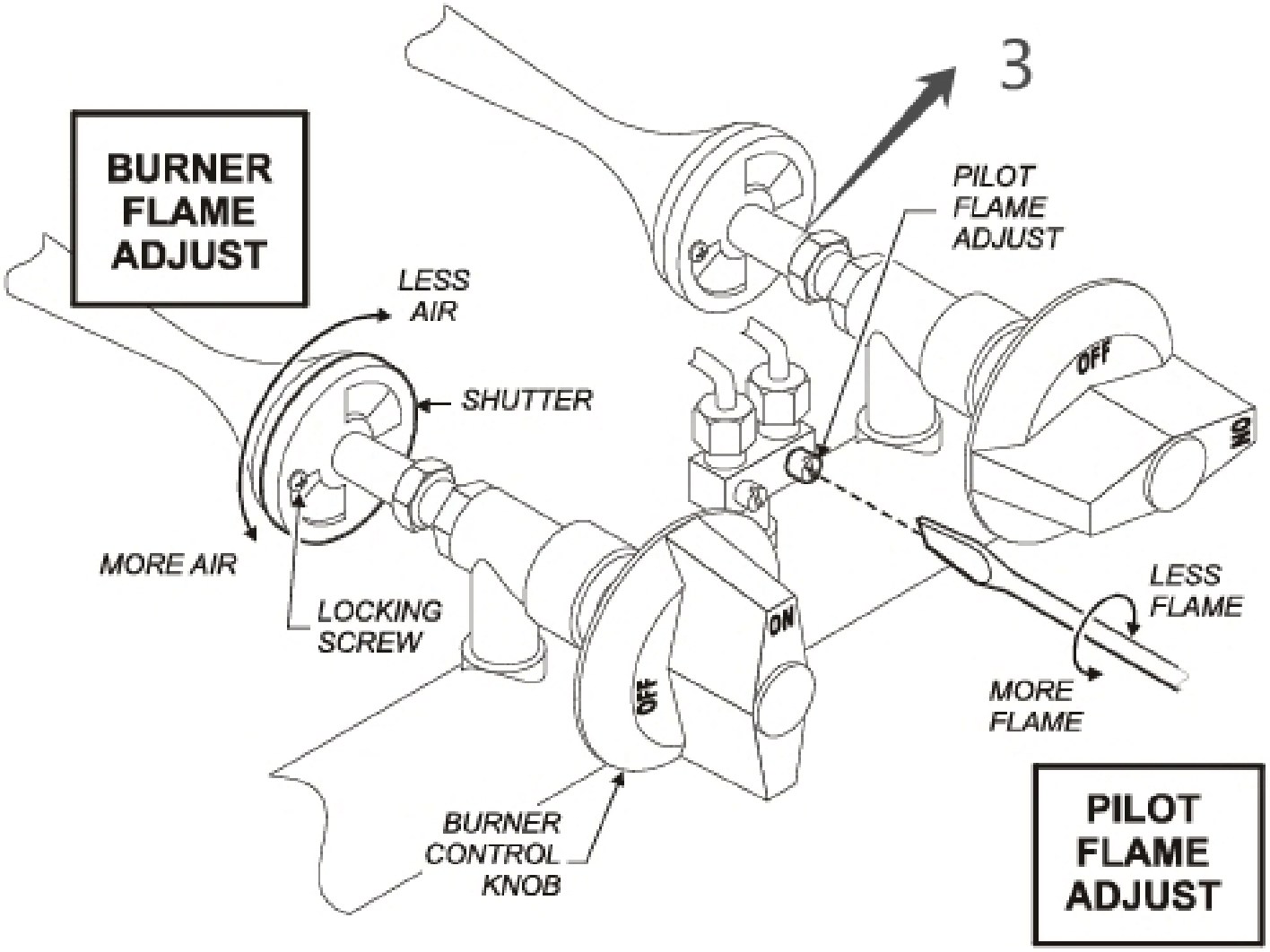
PROPANE GAS CONVERSION

This hotplate is shipped from the factory equipped with fixed burner orifices for natural gas operation. The burner orifices required to convert the hotplate to propane gas are shipped with the hotplate in the shipping packaging. It is recommended that a trained gas service technician with the necessary tools, instruments and skills perform the conversion.

To convert to propane, following steps must be completed:

1: First, remove the burner holder and set it aside
2: Remove the burner nozzle and replace it with the required nozzle specification





1：Burner rack 2：burner 3：spray nozzle

WARNING Prior to lighting, check all joints in the gas supply line for leaks. Use soap and water solution. Do not use an open flame.

Operating instructions

1. Please read this manual carefully before use.
2. Confirm whether the air source used is consistent with the label on the machine name plate.
3. Use a lighter to light a constant flame.
4. Turn the knob anticlockwise to open the main fire valve and turn it to 90 degrees to fully open the main fire valve. The size of opening valve can be determined according to the service condition.
5. After use, turn it clockwise to 90 degrees to turn off the main fire.
6. Please turn off the main air source to cut off the open flame.

MAINTENANCE

WARNING The hotplate and its parts are hot. Use care when operating, cleaning or servicing the hotplate.

1. Always clean the dirt and oil basin on the surface. (once a day is recommended)
2. If it is not used for a long time, clean the stainless steel surface with a cloth coated with gasoline and put it in a well ventilated place.
3. Clean the stainless steel surface with warm soapy water every day, and then rinse it thoroughly (do not directly use high-pressure water gun to wash the equipment).
4. When cleaning the equipmentt, do not use tools such as detergents, brushes or scrapers that contain abrasives to clean the stainless steel surface, as the residual iron filings can cause rust. And wipe along the satin direction. Do not use products containing chlorine (bleach, hydrochloric acid, etc.) to clean the steel surface, even if these products have been diluted.
5. The burners in the furnace should be cleaned regularly. (once a week is recommended)

TROUBLESHOOTING

Burner does not come on when the control knob is turned on	A. Problem with gas valve. (Call for service). B. Pilot burner not lit. C. Low gas pressure. (Call for service)
Too much heat	A. Burner valves adjusted too high B. Faulty ventilation C. Overrated gas pressure D. Improperly adjusted burner I
Uneven heat side to side	A. Burner valves improperly adjusted B. Appliance is not level side to side C. Improperly adjusted burner
Uneven heat front to back	A. Appliance is not level front to back B. Faulty ventilation C. Improperly adjusted burner
Pilot burner will not stay lit	A. Pilot flame is set too low. Adjust pilot to allow for gas flow. B.Obstruction in pilot orifice C. Low gas pressure. (Call for Service).
Yellow burner flames	A. Open burner shutters until flames are blue
Lifting burner flames	A. Close burner shutters until flames touch burner
Fluctuating gas pressure	A. Check for clogged vent on regulator