

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [GSW](#) /

› [GSW WR-RB3 3-Rings Burner with Air Shutters Instruction Manual](#)

GSW WR-RB3

GSW WR-RB3 3-Rings Burner with Air Shutters Instruction Manual

Model: WR-RB3

1. SAFETY INSTRUCTIONS

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.

- Always ensure adequate ventilation when operating gas appliances.
- Check all gas connections for leaks using a soap solution before initial use and after any service. Never use an open flame to check for leaks.
- Installation should be performed by a qualified professional in accordance with all local codes and regulations.
- Keep flammable materials away from the burner during operation.
- Do not operate the burner if any part is damaged or malfunctioning.

2. PRODUCT OVERVIEW

The GSW WR-RB3 is a 3-Rings Burner designed as a replacement component for stock pot ranges and wok ranges. It provides up to 90,000 BTU/hr for efficient heating, suitable for large cooking vessels.

This burner features a 12-1/4 inch diameter and includes two air shutters for flame adjustment. The inlet threading is 1-1/2 inches on the outer ring and 1-1/4 inches on the inner ring.



Figure 1: GSW 3-Rings Burner with included air shutters. This image shows the complete burner unit with its three concentric rings and the two air shutter components.

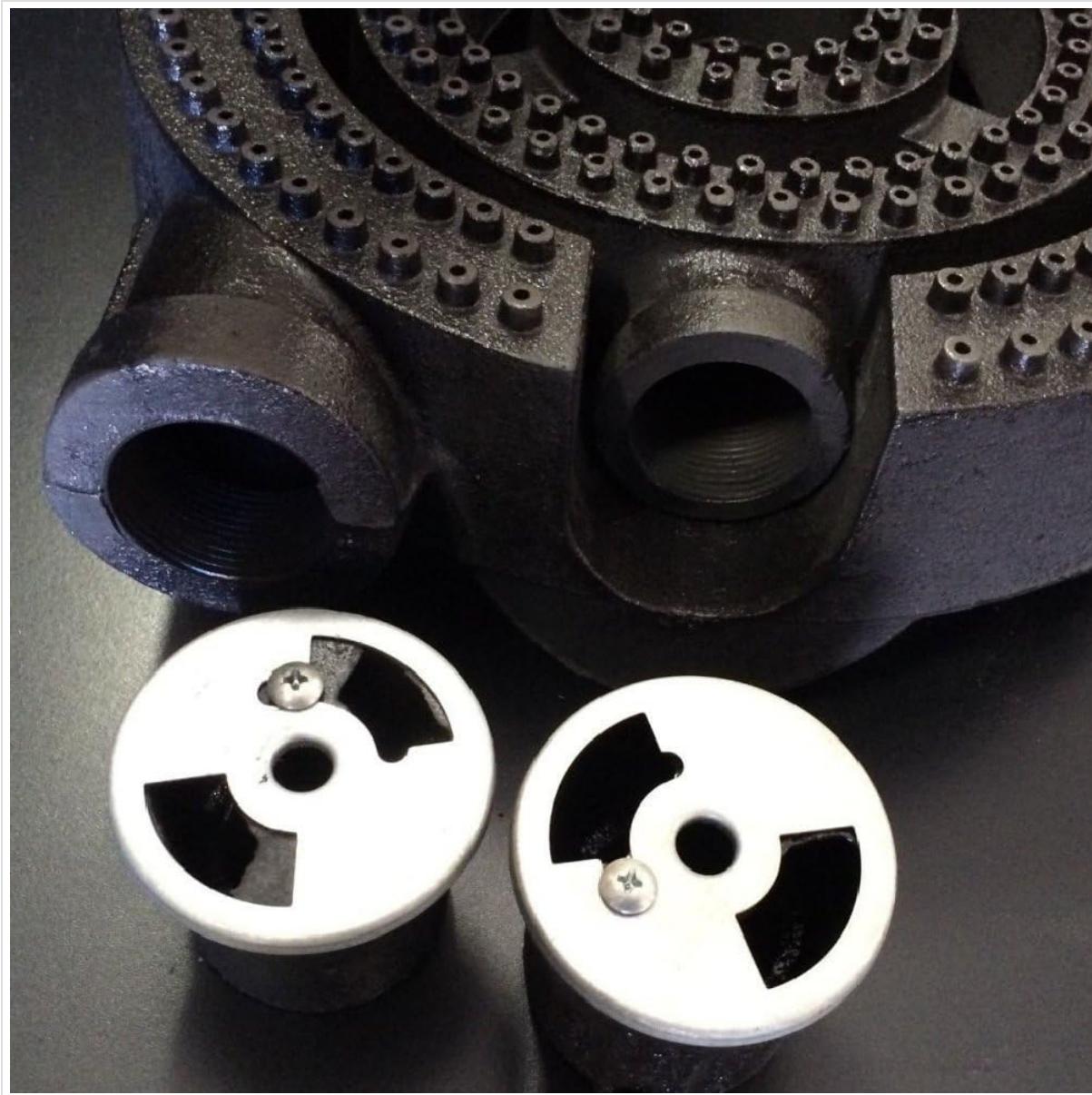


Figure 2: Close-up view of the two air shutters. These components are crucial for regulating the air-to-gas mixture for optimal flame performance.

3. SETUP AND INSTALLATION

Installation of the GSW WR-RB3 burner should only be performed by a qualified and licensed gas appliance technician. Ensure all local and national gas codes are followed.

3.1 Required Components (Not Included)

- Two gas pipes for proper connection to the gas supply. These can typically be sourced from a home improvement store.
- Appropriate gas sealant tape or compound.
- Tools for tightening gas connections.

3.2 Installation Steps

1. **Disconnect Gas Supply:** Ensure the main gas supply to the appliance is turned off before beginning any installation work.
2. **Remove Old Burner:** Carefully disconnect and remove the existing burner from the range.
3. **Prepare Connections:** Apply appropriate gas sealant to the threads of the new burner's inlets and the gas pipes.

4. **Connect Gas Pipes:** Securely attach the two gas pipes to the burner's inlets. The outer ring inlet is 1-1/2 inches, and the inner ring inlet is 1-1/4 inches.
5. **Install Air Shutters:** Insert the two air shutters into their designated openings on the burner. Ensure they are seated correctly.
6. **Mount Burner:** Position the new GSW WR-RB3 burner into the range, ensuring it is stable and correctly aligned.
7. **Connect to Gas Supply:** Connect the other ends of the gas pipes to the range's gas supply lines. Tighten all connections securely.
8. **Check for Leaks:** Turn on the main gas supply. Apply a soap and water solution to all new connections. Bubbles indicate a gas leak. If leaks are detected, turn off the gas supply immediately, tighten connections, and re-test. Do not proceed until all leaks are resolved.

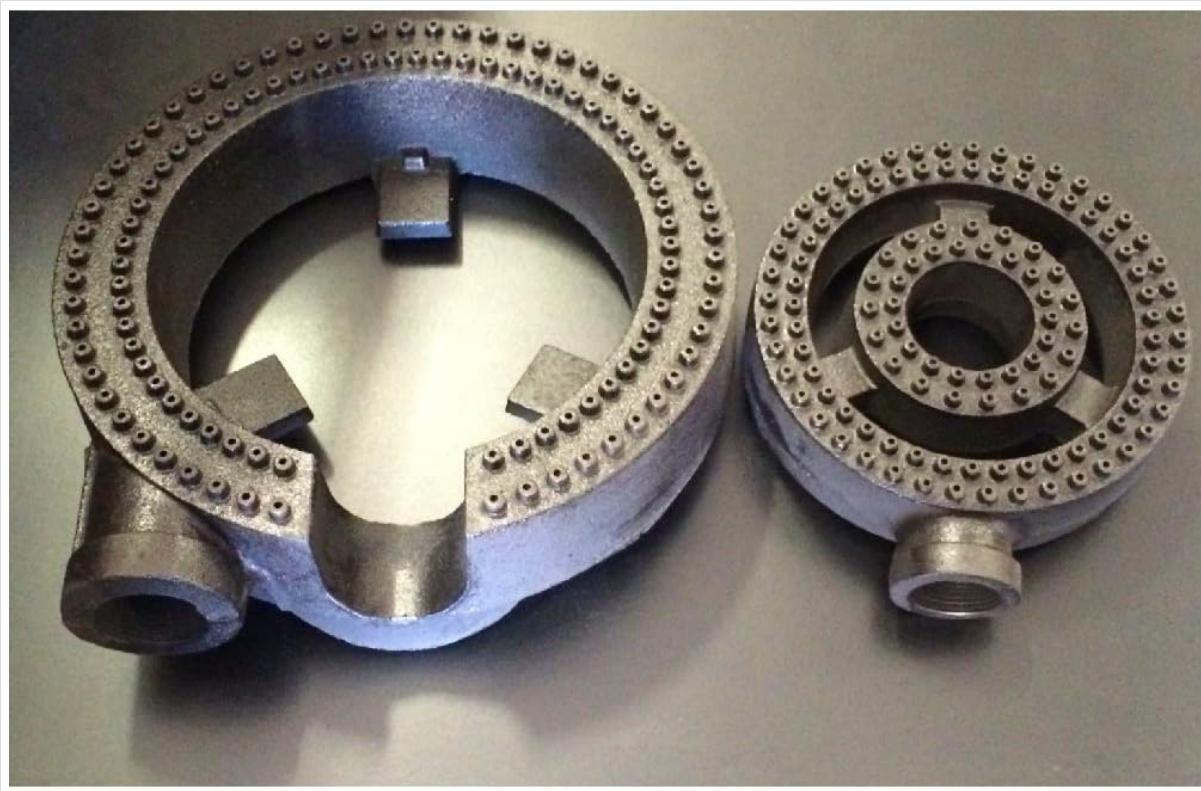


Figure 3: Disassembled view of the GSW 3-Rings Burner showing the main body and the inner ring component. This illustrates how the burner is constructed and where connections are made.

4. OPERATING INSTRUCTIONS

4.1 Lighting the Burner

1. Ensure the gas supply to the burner is open.
2. Turn the control knob for the burner to the "Light" or "High" position.
3. Immediately apply an ignition source (e.g., pilot light, igniter, or long match) to the burner ports.
4. Once lit, adjust the flame to the desired intensity using the control knob.

4.2 Adjusting the Flame

The air shutters allow for fine-tuning of the air-to-gas mixture, which affects flame quality. A proper flame should be blue with minimal yellow tips.

- **Blue Flame:** Indicates proper air-to-gas mixture.
- **Yellow/Orange Flame:** Too much gas or not enough air. Adjust the air shutters to allow more air in.
- **Lifting Flame/Noisy Flame:** Too much air. Adjust the air shutters to reduce air intake.

Adjust the air shutters incrementally until a stable, blue flame is achieved across all burner rings.

5. MAINTENANCE

5.1 Cleaning

- Ensure the burner is completely cool and the gas supply is turned off before cleaning.
- Remove any food debris or spills from the burner surface using a stiff brush or scraper.
- For stubborn residue, a mild detergent and water solution can be used. Rinse thoroughly and ensure the burner is completely dry before re-use.
- Periodically inspect the burner ports for blockages. Use a thin wire or needle to clear any obstructions.

5.2 Inspection

- Regularly inspect the burner for signs of wear, cracks, or damage. Replace the burner if significant damage is observed.
- Check gas connections for tightness and signs of corrosion.
- Ensure air shutters move freely and are not obstructed.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Burner does not light.	No gas supply; blocked burner ports; faulty igniter/pilot.	Check gas supply valve; clear burner ports; consult a technician for igniter/pilot issues.
Weak or uneven flame.	Low gas pressure; partially blocked burner ports; incorrect air shutter adjustment.	Consult gas supplier for pressure issues; clean burner ports; adjust air shutters.
Yellow/orange flame.	Insufficient air supply.	Adjust air shutters to allow more air.
Lifting or noisy flame.	Excessive air supply.	Adjust air shutters to reduce air intake.
Gas odor detected.	Gas leak.	Immediately turn off gas supply. Ventilate area. Do not operate. Contact a qualified technician.

7. SPECIFICATIONS

Model Number: WR-RB3

Type: 3-Rings Burner with Air Shutters

Diameter: 12-1/4 inches

BTU Output: Up to 90,000 BTU/hr

Inlet Threading (Outer Ring): 1-1/2 inches

Inlet Threading (Inner Ring): 1-1/4 inches

Included: 2 Air Shutters

Item Weight: Approximately 25 pounds

Manufacturer: GSW



Figure 4: Packaging for the GSW WR-RB3 3-Rings Burner, showing the model number and basic specifications. This confirms the product model and some dimensions.

8. WARRANTY AND SUPPORT

For warranty information or technical support regarding your GSW WR-RB3 3-Rings Burner, please contact GSW customer service. Refer to your purchase documentation for specific warranty terms and contact details.

You may also visit the official GSW website for additional resources and support information.