



**Affordable. Reliable. Home Improvement.**

## **OUTDOOR STEAM TABLE**

**MODEL:GBW-6/GBW-9**

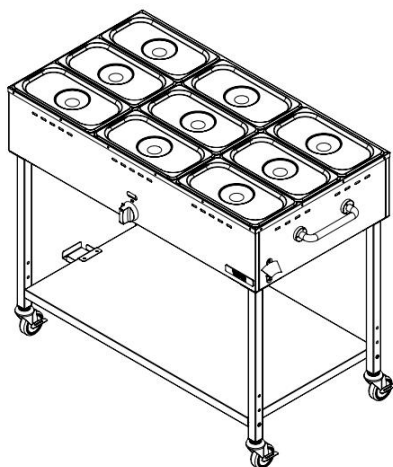
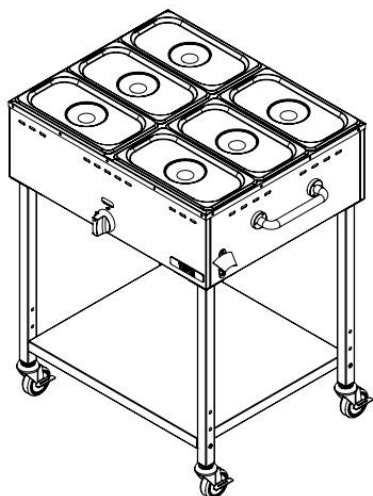


# VEVOR

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## Outdoor Steam Table

**MODEL:GBW-6/GBW-9**



This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.



Warning-To reduce the risk of injury, user must read instructions manual carefully.

## **SAFETY INFORMATION&WARNINGS**



### **WARNING**

#### **For Outdoor Use Only (outside any enclosure)**

##### **FOR YOUR SAFETY:**

1. Hazardous fire or explosion may result If Instructions are Ignored
2. It is the consumer's responsibility to see that the barbecue is properly assembled, installed, and taken care of Failure to follow instructions in this manual could result in bodily injury and/or property damage.
3. Read the instructions before using the appliance.
4. Retain this manual for future reference.
5. Use outdoors only.
6. Warning accessible parts may be very hot. Keep young children away.
7. Do not move the appliance during use.
8. Turn off the gas supply at the gas cylinder after use.
9. Do not modify the appliance.
10. This appliance must be kept away from flammable materials during use.
11. The regulator and hose must be connected correctly to the appliance.
12. A spanner must be used to tighten the nut onto the connection thread.
13. Do not keep any gas cylinder inside the barbecue trolley when using. Its forbid to insert / put gas cylinder in to the appliance.



### **DANGER**

##### **FOR YOUR SAFETY IF YOU SMELL GAS:**

1. Turn off gas supply at gas cylinder.
2. Extinguish all naked flames; do not operate any electrical appliances.
3. Ventilate the area.
4. Check for leaks as detailed in this manual.
5. If odour persists, contact your dealer or gas supplier immediately.



### **WARNING**

##### **PRECAUTIONS:**

1. Leak test all connections after each cylinder refill or before each use.
2. Never check for leaks with a match or open flame.
3. Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.
4. Any LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.



## **DANGER**

Never operate this appliance unattended.

## **Assembly**

**WARNING:** Whilst every effort has been made in manufacture of your barbecue to remove any sharp edge, you should handle all components with care to avoid accidental injury.

Tools required: Either a crosshead or flat-bladed screwdriver and either a spanner or a pair pliers.

1. Please read all instructions thoroughly before proceeding.
2. Find a large, clean area in which to assemble your Commercial Gas Fryer. Please refer to the parts list and assembly diagram as necessary.
3. Assembly of the Commercial Gas Fryer involves many large components, it is advisable to have two people assemble the unit.

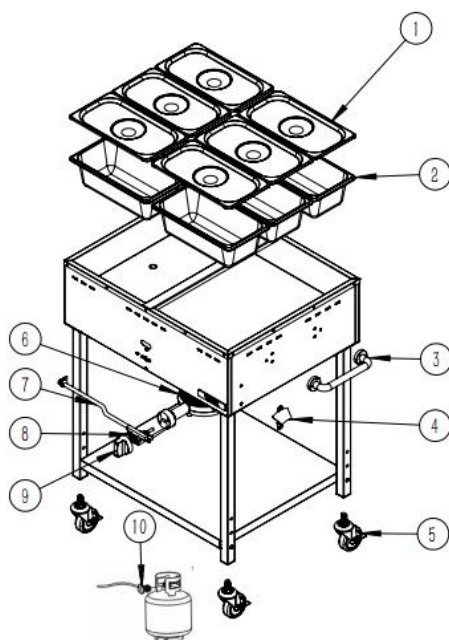
**NOTICE:** Make sure all the plastic protection is ripped off before assembling !

## **MODEL AND PARAMETERS**

<b>Model</b>	<b>Propane (LPG)-11"WC</b>	
	<b>BTU</b>	<b>Orifice Size</b>
GBW-6	10000	0.95mm
GBW-9	10000	0.95mm

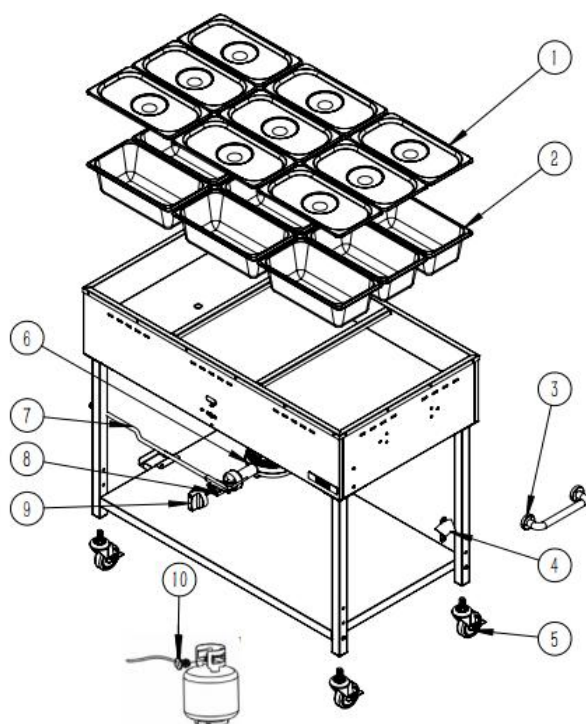
## **INSTRUCTIONS**

# GBW-6



NO.	PART	QTY	Remark
1	lid	6	
2	1/3basin	6	
3	Haft	1	
4	Bottle opener	1	
5	castor	4	
6	burner	1	
7	Inlet pipe	1	
8	Flow valve	1	
9	Knob	1	
10	Reducing valve	1	

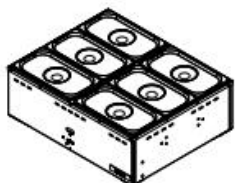
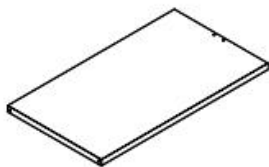


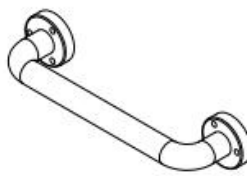





# GBW-9



NO.	PART	QTY	Remark
1	lid	9	
2	1/3basin	9	
3	Haft	1	
4	Bottle opener	1	
5	castor	4	
6	burner	1	
7	Inlet pipe	1	
8	Flow valve	1	
9	Knob	1	
10	Reducing valve	1	

# PARTS LIST

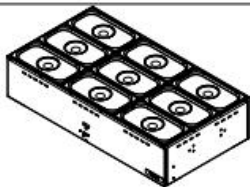
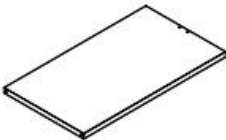


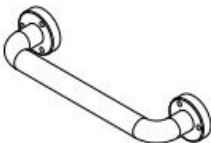





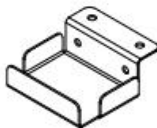

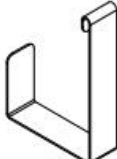
## GBW-6

A: Steam Table -1PC	B: Shelf-1PC	C: Leg-4PCs
		
D: Expansion Wheel with Brake-4PCs	E: Handle-1PC	F: Bottle opener -1PC
		
G: knob-1PC	H: M5*45 Screw -4PCs	I: M5*12 Screw -25PCs
		
J: M4*12 Screw -6PCs		
		



# **PARTS LIST**

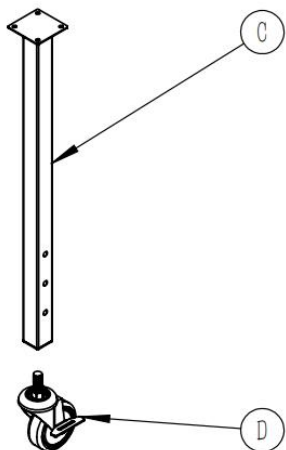
## **GBW-9**

A: Steam Table -1PC	B: Shelf-1PC	C: Leg-4PCs
		
D: Expansion Wheel with Brake-4PCs	E: Handle-1PC	F: Bottle opener -1PC
		
G: knob-1PC	H: M5*45 Screw -4PCs	I: M5*12 Screw -25PCs
		
J: M4*12 Screw -6PCs		
		
K: Cylinder Holder -1PC	L: Hanging panel -1PC	M: link-1PC
		

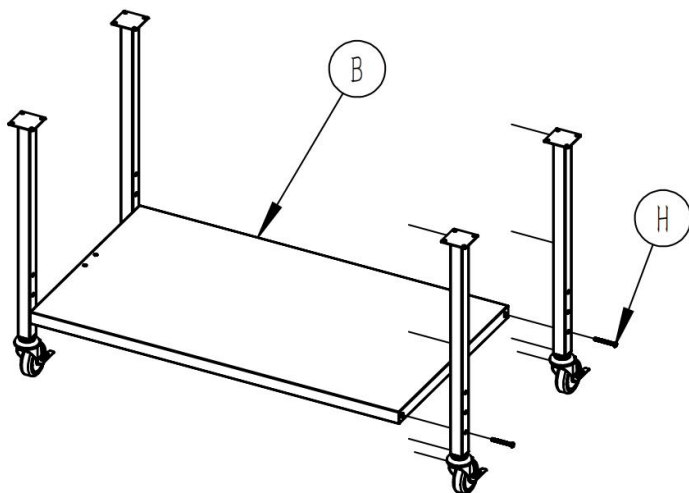
# INSTALLATION GUIDE

## Accessory assembly

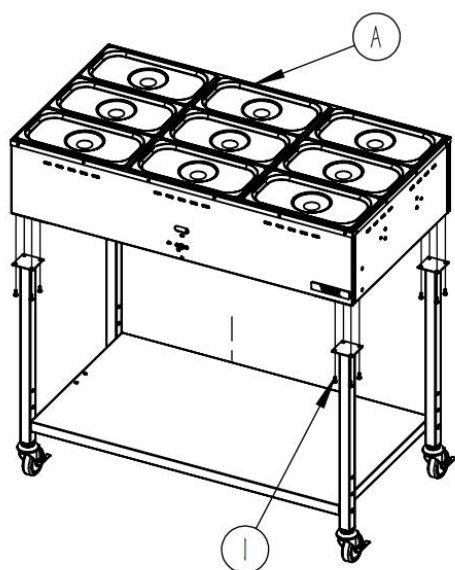
### STEP 1



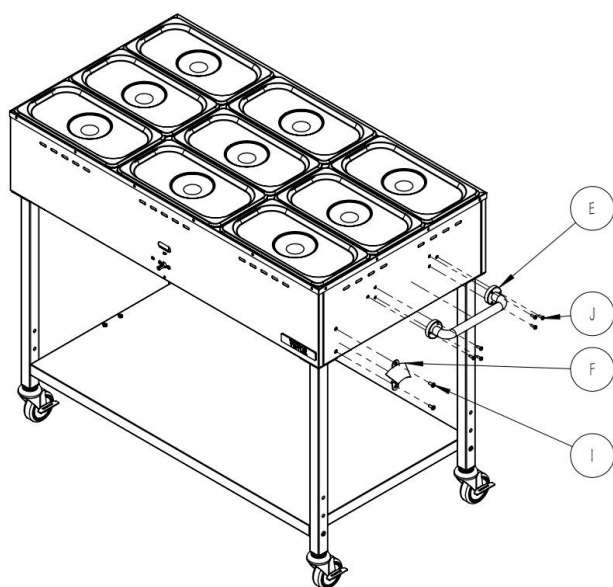
### STEP 2



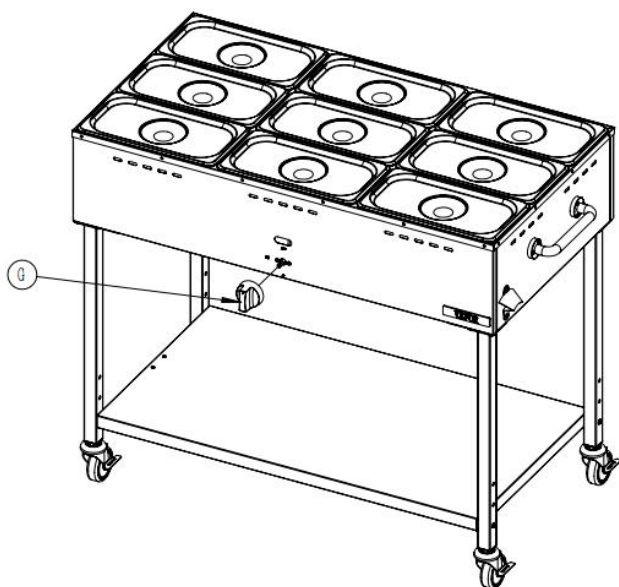
### STEP 3



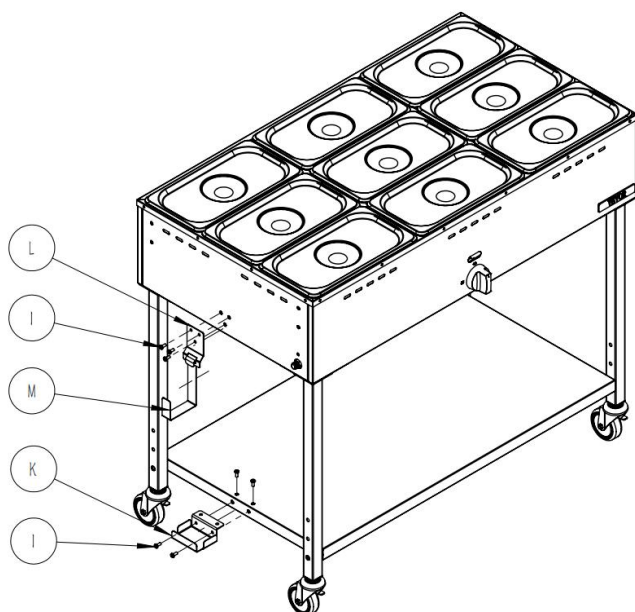
### STEP 4



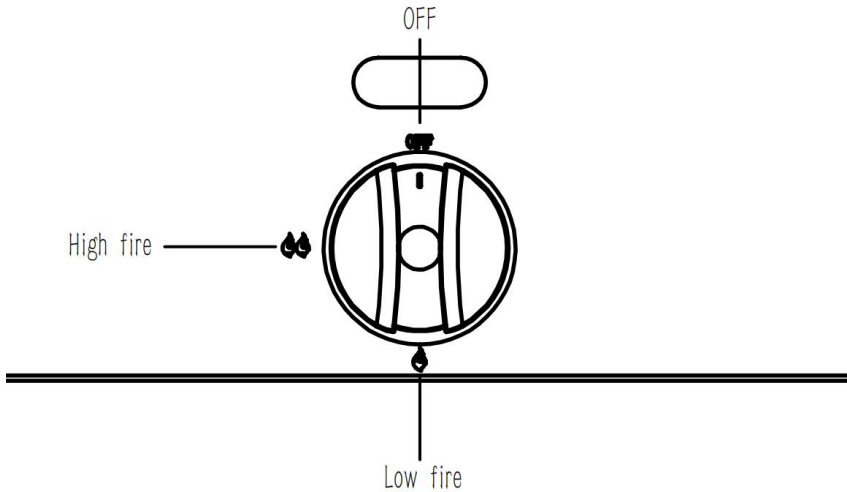
## STEP 5



## STEP 6




## Operation instructions




**NOTE:** Do not use spirits, gasoline, or other flammable material for lighting.

**Operate instruction For burner safety use, please follow below steps :**

1.Before first use, for exhaust the air purpose, press the knob

counterclockwise to "  " position, keep 3-5 seconds, then turn it clockwise back to the "OFF" position.

2.Press the knob counter clockwise to the "  " position, and when the spark ignites the burner, hold it for 5-10 seconds before releasing it.

3.If the burner cannot be ignited, press the knob clockwise back to the "OFF" position, wait for 3-5 minutes, and then re-ignite according to step 2.

4.Ajust the knob to "  " or "  " postion.

5.Finished use, turn valve clockwise to the OFF postion.

## IMPORTANT SAFETY INFORMATION

## **IMPORTANT**

Read the following instructions carefully and make sure your gas stove is properly installed, assembled and cared for. Failure to comply with these instructions may result in serious personal injury and/or property damage. If you have any questions concerning assembly or operation, consult your dealer or LPG Gas Company.

The LP gas cylinder used for this appliance must not have a capacity exceeding 20 lb. (9.1 kg). Approximately 18" (45.7cm) high and 12" (30.5cm) diameter.

### **NOTE FOR CONSUMER: Retain for future Reference CONNECTING THE GAS CYLINDER TO THE PRODUCT**

This appliance is only suitable for use with Liquid propane ,fitted with the appropriate low-pressure regulator via a flexible hose.

The hose should be secured to the regulator and the appliance with hose clips. Make sure the flexible hose could not come in contact with hot surface and avoid twisting.

Please consult your LPG dealer for information regarding a suitable regulator for the gas cylinder.

## **Regulator and Hose**

Use only regulators and hose approved for LP Gas at the above pressures. The life expectancy of the regulator is estimated as 2 years.

The use of the wrong regulator or hose is unsafe.

The hose used must conform to the relevant standard for the country of use. Worn or damaged hose must be replaced.Ensure that the hose is not obstructed, kinked, or in contact with any part of the product other than at its connection.

### **For Flexible hose:**

Avoid twisting the flexible tube when the appliance is in use. The length of flexible hose shall not exceed 1.5m. The hose should certified according to applicable EN Standard and comply with local code.

## **Storage of Appliance**

Storage of an appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance. When the appliance is not to be used for a period of time it should be stored in its original packaging and stored in a dry dust free environment.

## **Gas Cylinder**

The gas cylinder should not be dropped or handled roughly! If the appliance is not in use, the cylinder must be disconnected. Replace the protective cap on the cylinder after disconnecting the cylinder from the appliance.

Always connect or replace the cylinder in a well-ventilated area and away from any source of ignition, never in the presence of a flame, spark or heat source.

Cylinders must be stored outdoors in an upright position and out of the reach of children. The cylinder must never be stored where temperatures can reach over 50°C. Do not store the cylinder near flames, pilot lights or other sources of ignition.

**DO NOT SMOKE.**

Make sure that the gas cylinder compartment (if any) is not obstructed, keep it ventilated and clean.

Parts sealed by the manufacturer or his agent must not be altered by the user.

Only one gas cylinder may be attached to the appliance at any one time.

Do not fill the gas cylinder beyond 80% capacity.

No modifications should be made to any part of this product and repairs and maintenance should only be carried out by a CORGI registered service engineer.

## **Connection to Appliance**

can lead to a fire beneath the appliance.

Clean burner holes with a heavy-duty pipe cleaner.

Fit the hose to the appliance using a spanner to tighten it onto the

connection thread. If the hose is replaced it must be secured to the appliance and regulator connections with hose clips. Disconnect the regulator from the cylinder (according to the directions supplied with the regulator) when the barbecue is not in use. The Product must be used in a well ventilated area. Do not obstruct the flow of combustion air to the burner when the product is in use.

### **BEFORE USE CHECK FOR LEAKS**

Never check for leaks with a naked flame, always use a soapy water solution

### **TO CHECK FOR LEAKS**

Make 2-3 fluid ounces of leak detecting solution by mixing one part washing up liquid with 3 parts water.

Ensure the control valve is "OFF".

Connect the regulator to the cylinder and ON/OFF valve to the burner, ensure the connections are secure then turn ON the gas.

Brush the soapy solution onto the hose and all joints. If bubbles appear you have a leak, which must be rectified before use. Retest after fixing the fault.

Turn OFF the gas at the cylinder after testing.

If leakage is detected and cannot be rectified. Do not attempt to cure leakage but consult your gas dealer.

### **Gas stove user guide**

1. Before attempting to ignite, fill the insulation tank with water first (refer to the water level line). Maintain water level in pan throughout the day, recommended to check once every 2 hours minimum.

2. Turn all the control knobs clockwise to "OFF" position.

3. Connect the regulator to the gas bottle. Turn the gas supply "ON" at the regulator. Check with the use of soapy water for any gas leakage between the bottle and the regulator.

4. Press the knob and rotate it counterclockwise to the "🔥" position at the



same time, and observe whether the burner ignites. If you do not repeat this procedure.

5.If the burner has not lit after retrying wait 5 minutes and repeat step 4.

6.Adjust the heat by turning the knob to the High/Low position. Adjust the flame to the desired height. Flame should be compact and blue with a slight yellow tip.

7.If the burner doesn't light up. Light the appliance with a match from the top. Consult your gasoline dealer to correct ignition problems.

8.After the burner is lit, it can be used normally.

9.To turn the Product 'OFF' turn the cylinder valve or regulator switch to the 'OFF' position ,also make sure turn the control knob on the appliance clockwise to the 'OFF' position.

10.It is recommended to preheat for 10 minutes before adding the food.

## **WATER REQUIREMENTS**

We recommend softening hard water to improve the life of your unit.

1.Maximum acceptable water hardness = 60-90 ppm

2.Minimum water PH = 7.5 PH

3.Chlorides = less than 30 ppm

4.Silica = less than 12 ppm (mg / L)

5.Free chlorine = less than 0 .1 ppm (mg / L)

6.Total dissolved solids (tds) = 50-125 ppm

**Warning:** If the burner fails to ignite, turn the control knob off(clockwise) and also turn the cylinder valve off. Wait five minutes before attempting to relight with ignition sequence.

Clean your product after each USE. DO NOT use abrasive or caustic based cleaners, as it will damage the parts of the product and may start a fire. Clean in warm soapy water.

When handling hot components, the use of protective gloves is recommended.

Do not allow the flexible gas supply hose or any electrical cord to come in contact with any heated surface of the appliance.

**Warning:** Accessible parts may be very hot. Keep young children away from the hot appliance at all times (even while cooling down!).

## Care & Maintenance

### CLEANING AND CARE

**CAUTION:** All cleaning and maintenance should be carried out when the product is cool and with the fuel supply turned OFF at the gas cylinder. Turn the gas OFF at the control knob and disconnect the cylinder. Remove the stainless steel grill.

Clean the burner with a soft brush or blow clean with compressed air and wipe with a cloth. Wipe the combustion chamber clean with a rag.

Inspect burner for any damage (cracks or holes). If damage is found, replace with a new burner. Reinstall the burner.

### SERVICING

Your outdoor gas stove must be serviced annually by a qualified registered person.

## Trouble shooting methods

PROBLEM	POSSIBLE CAUSE	SOLUTION
Burner not be ignited with an igniter	1.LP gas cylinder is empty 2.Faulty regulator 3.Obstructions in burner 4.Obstructions in gas jets or gas hose	1.Replace with full cylinder 2.Have regulator checked or replace 3.Clean burner 4.Clean jets and gas hose

<p>Low flame or flashback (fire in burner tube-a hissing or roaring noise may be heard)</p>	<ol style="list-style-type: none"> <li>1.LP gas cylinder too small</li> <li>2.Obstructions in burner</li> <li>3.Obstructions in gas jets or gas hose</li> <li>4.Windy conditions</li> </ol>	<ol style="list-style-type: none"> <li>1.Use larger cylinder</li> <li>2.Clean burner</li> <li>3.Clean jets and gas hose</li> <li>4.Use Product in a more sheltered position</li> </ol>
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