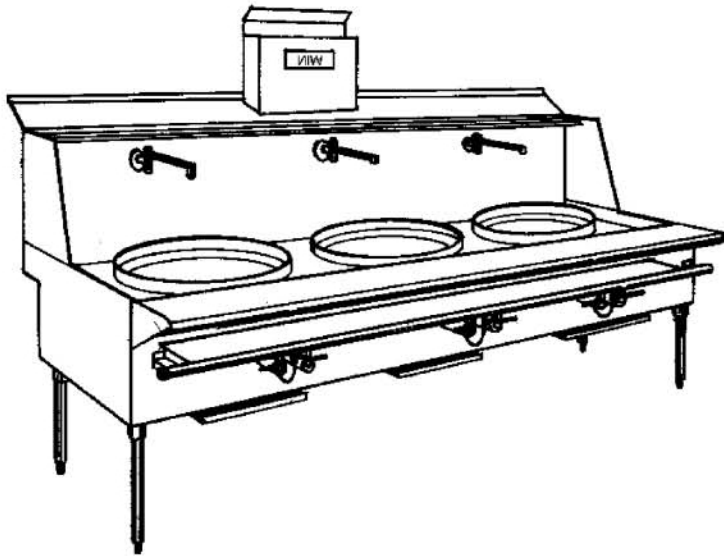




**WIN DEPOT, LLC.**

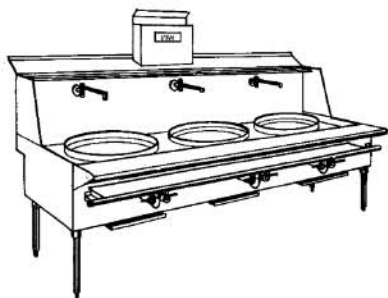
**Chinese Stove Installation Guide**



318 Lafayette Street, New York, NY 10012  
Tel: (212)-431-1998 • Fax: (212)-966-3333

42-38 Northern Blvd., Long Island City, NY 11101  
Tel: (718)-433-1999 • Fax: (718)-433-0700

[info@winsupply.com](mailto:info@winsupply.com)  
[www.winsupply.com](http://www.winsupply.com)



## IMPORTANT FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment.

Model #: \_\_\_\_\_

Serial #: \_\_\_\_\_

Date Purchased: \_\_\_\_\_

**WR-SERIES CHINESE STOVE** Note: In some prominent locations, instruction obtained from the local gas supplier must be posted indicating procedures to be followed in the event that the user smells gas.

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

**UNIT INSTALLATION** Installation of this unit must only be undertaken by qualified service personnel. Improper installation of the unit may result in damage to the unit and/or injury to the operator of the unit.

**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.

**MINIMUM CLEARANCE FROM COMBUSTIBLE AND NON-COMBUSTIBLE CONSTRUCTION MUST BE 6 INCHES FROM SIDES AND 6 INCHES FROM REAR.**

**LIMITED WARRANTY** Win Depot, LLC. warrants to the original purchaser of its gas fired product to be free from defects in materials and workmanship for which it is responsible. The Corporation's obligation under this warranty shall be limited to replacing without charge any part found to be defective, materials only for a period of one (1) year after date of shipment from the factory. This warranty does not cover any defect due to or resulting from mishandling, abuse, misuse or hard chemical action, flood, fire or any other act of God or modification by others. This warranty shall not cover, under any circumstances for consequential or incidental damages of any kind. Adjustments to the control devices of the product are the responsibility of qualified personnel of the purchaser, not that of the manufacturer. No other verbal or implied warranty from the manufacture shall be applied.

## PRECAUTIONS ON CHINESE STOVE

1. Installation of this appliance must conform with local codes or in the absence of local codes, with the National Fuel Gas Code, ANSI Z83.11 - CSA 1.8 (Latest edition). The installation of this appliance should be done only by qualified personnel.
2. The main gas supply line and gas pressure regulator to the equipment must be of adequate size and capacity and installed according to good engineering practices.
3. This appliance must be installed under a ventilation hood. Refer to the local codes for the proper sizing and installation of ventilation hoods as well as an adequate fresh air supply. In the absence of local codes, refer to the National Ventilation Code entitled, "Standard for the Installation of Equipment for the Removal of Smoke and Grease Laden Vapors for Commercial Cooking Equipment", NFPA-96 (Latest edition).
4. This appliance is for installation on combustible floors with minimum clearances from combustible and non-combustible construction of at least six (6) inches from sides and six (6) inches from the rear of this appliance.

5. Keep all combustible materials, such as wood, compressed paper, plant fibers, as well as flammable solvents and liquids free and clear of this appliance.
6. The vicinity of this appliance must be kept sufficiently clear to avoid restricting the air supply for combustion. Provisions must be taken for an adequate and continuous flow of combustion and ventilation air, should not attempt to block this air supply off.
7. Adequate clearances must be provided around the combustion air openings into the combustion chamber(s) around the front and sides of this appliance.
8. Sufficient space must be provided at the front of this appliance for easy access for servicing and the safe operation of the appliance.
9. Use with the drip trays in place.

## **INSTALLATION INSTRUCTIONS**

THE INSTALLATION INSTRUCTIONS CONTAINED HEREIN ARE FOR THE USE BY QUALIFIED INSTALLATION AND SERVICE PERSONNEL ONLY. INSTALLATION OR SERVICE BY OTHER THAN QUALIFIED PERSONNEL MAY RESULT IN DAMAGE TO THE WOK AND/OR INJURY TO THE OPERATOR.

Following instructions carefully as outlined below will achieve the desired performance of the high quality Range King Wok Range. Read this manual completely before installation.

1. Place the crated range in appropriate location. Uncrate the unit and look for cartons that contain: One set of adjustable legs. / One set of screws for legs / One set of extension chimney, if applicable.
2. Lift one end of the unit at a time and insert two (2) legs and tighten with set screws. Lift other end of the unit to insert other two (2) legs and tighten it with set screws.
3. Slip the extension chimney, if furnished, over flue pipe extending through back splash. Read the nameplate of the unit and the notes in this manual for the proper locations for this equipment before placing the equipment at its final position.
4. Carefully lift the unit to final position. Do not pull or push. Make sure the unit is located with clearances away from combustible construction as marked on the nameplate.
5. Remove tie wires and other packing materials from the unit.
6. Turn all gas valves to "OFF" position.
7. Check air mixer alignment to gas burner nipple and tighten screw, if required.
8. Adjust the height of the legs so water will drain off range top to gutter and slop sink. Use a spirit level or pour water on range top to check and see proper water drainage.
9. Make sure the above step has been completed then connect water supply at the back of the unit and also provide a shut off valve at a readily accessible location.
10. Check that all gas valves on the unit are turned "OFF" before turning on main gas line to the unit. Turn the valve on the main gas line to check for gas leak with soapy water or leak detector. DO NOT use flame to check gas leaks.
11. The installation of this appliance must conform with local codes, or in the absences of local codes, with the National Fuel Gas Code, ANSI Z83.11 - CSA 1.8 (Latest edition) as stated in the precautions's section of the manual.
12. 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 psig (3.45 KPa).
13. The installer must follow the steps in section 3 to operate the wok range. After the burners are lit the air shutter must be adjusted until a soft blue flame, without yellow tips, appears. Lock the air shutter in place after this adjustment is made.
14. The blue paint coating on the horizontal top must be burned off prior to use with food products.
15. Non-asbestos cement must be used to seal iron top with the refractory brick.

## CHINESE STOVE

A pressure regulator suitable for battery application and adjustable for an outlet pressure appropriate for the manifold pressure marked on the appliance is to be furnished by the installer for battery installation of this Wok Range. The following provisions must be followed:

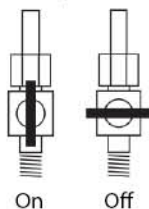
1. The pressure regulator(s) must have a maximum regulation capacity of the total connected load.
2. The pressure regulator(s) installed must be listed by a nationally recognized testing agency.
3. The pressure regulator(s) must have a pressure adjustment range to allow adjustment to the manifold pressure on the appliance rating plate.
4. Unless the manifold pressure on all connected appliances is the same, a separate pressure regulator must be supplied for each appliance(s) having different manifold pressures.

**DO NOT USE OPEN FLAME TO CHECK FOR GAS LEAKS.**

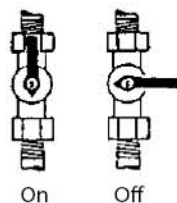
## LIGHTING AND SHUT DOWN INSTRUCTIONS:

1. Turn all gas valves "OFF" and wait 5 minutes.
2. Turn pilot light valve "ON" and light pilot. Be sure the pilot is lit.
3. Turn right hand burner valve to full "ON" position and see if the main burner ignites properly. Turn left hand burner valve to full "ON" position and see if the outer ring of the main burner ignites.

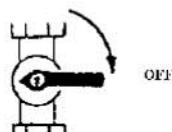
Safety Valves



Main Burner Valves



Main Burner Valves Rotations



## DELIVERY & INSPECTION

Win Depot, LLC. manufactures the Win Series Wok (called Wok in this manual) with high quality materials and workmanship. Upon delivery of your Wok: Inspect the shipping container or conditions of its crating for external damage. Any evidence of damage should be noted on the delivery receipt which must be signed by the driver. Claims for concealed damage require notification to the shipping company within 15 days of delivery and you must keep the packing materials and container for inspection. Win Depot, LLC. cannot assure liability for loss or damage suffered in transit. The carrier assumes full responsibility for delivery in good order when the appliance was accepted.

## MAINTENANCE CARE

Contact your qualified service company for necessary service and repair needs. Consult with the manufacturer if in question.

1. Check your flue riser to insure that it is free of obstructions monthly.
2. Clean and remove grease, if necessary. Have your qualified service company clean the air mixer and orifices once a year.
3. Clean your Range King Wok range daily after use with brush and Solution of grease dissolve (Formula 409, or Spray Degreaser by Pittsburgh Chemical), rinsing with hot water.