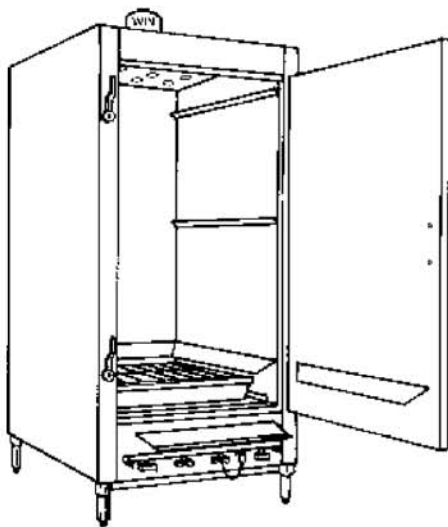




WIN DEPOT, LLC.

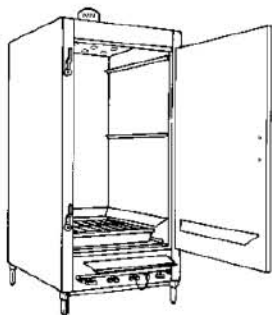
Smoke House Installation Guide



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
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: _____

WSH-SERIES SMOKE HOUSE

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 SMOKE HOUSE

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 must be installed on a counter top 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, and should not attempt to block this air supply off.
7. Adequate clearances must be provided around the combustion air openings into the combustion chamber 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 OVEN AND/OR INJURY TO THE OPERATOR.

1. Delivery and Inspection. Win Depot, LLC. manufactures the WSH Series Smoke House (called Oven in this manual) with high quality materials and workmanship. Upon delivery of your Oven: 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. Uncrate oven and check for concealed damage. Carriers will accept claims for concealed damage if notified within 15 days of delivery and if the packing materials and container are retained for inspection. Win Restaurant Equipment & Supply Corp., cannot assure liability for loss or damage suffered in transit. The carrier assumed full responsibility for delivery in good order when the appliance was accepted.
2. Place the oven in an area that is free of draft and accessible for proper operation and servicing. The area surrounding the oven must be clear and free of combustible materials. A minimum of six (6) inches must be maintained between any surface of the oven and a combustible material. Oven can be placed on a combustible floor, but cannot be placed on a curb base or sealed to a wall.
3. Qualified personnel are to install gas piping to the oven at its final location. All piping must conform with the National Fuel Gas Code ANSI Z83.11 - CSA 1.8 (Latest edition) as well as local gas regulations governing gas appliances. Prior to connecting the oven, gas lines should be thoroughly purged. After connecting, the oven should be checked for correct gas pressure and gas leaks. DO NOT USE OPEN FLAME should be used in testing for gas leaks A solution of 1 part liquid soap and 1 part water should be used for leak testing of the gas piping to the appliance and all the gas connections within the appliance. Refer to the maintenance instructions for measuring manifold pressure and proper pilot and burner adjustments. 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 1CPa). 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 psig (3.45 KPa).
4. Proper ventilation for the oven flue products must be provided by a properly sized and installed mechanical exhaust hood. The sizing and the positioning of this hood or canopy is covered by local codes. In the absence of local codes the national codes must be followed. See item three (3) on the "PRECAUTION PAGE" of this manual. The oven must NOT be connected to a chimney!

OPERATOR INSTRUCTIONS

The information contained in this sections is provided for the use of qualified operating personnel with adequate training in using gas fired commercial cooking equipment. Qualified personnel are those who have carefully read the information in this manual, are familiar with the function of the equipment (oven) and/or have previous experience with the described equipment. Adherence to the procedures recommended herein will assure the achievement of optimum performance and long

READ THE FOLLOWING OPERATING INSTRUCTIONS CAREFULLY AND COMPLETELY BEFORE ATTEMPTING TO OPERATE THIS APPLIANCE.

1. OVEN CONTROL SYSTEM AND COMPONENTS:

- A. Gas Pressure Regulator. This device will provide 6" w.c. gas pressure to the oven from the natural gas supply line.
- B. Automatic Safety Pilot Valve. (only for AGA model). This device will provide complete gas shutoff of the gas to the oven cavity and pilot should be extinguished.
- C. Manual Control Valve. This device controls the supply of gas to the main burner through the thermostat.
- D. Thermostat. (only for AGA model) The thermostat provided regulation of the oven temperature at a setting pre-set by the oven user.
- E. Pilot manual valve. This device is used to adjust the flow of gas to the oven pilot.

2. OVEN OPERATION Lighting / Shut down instructions.

(A) LIGHTING (1) Place manual pilot and main burner control valves in "OFF" position. A purge period of five minutes must be allowed for any gas to dissipate before attempting to re-light the burner. (2) Turn pilot manual valve to the "ON" position. (3) Depress red button on automatic safety pilot valve. (4) Apply a lighted match or taper to pilot burner. (5) After pilot burner lights, continue to depress red button for about one minute and release. (6) If the pilot burner stays lit, turn the manual control valve to ON position. If the pilot burner flame failed, repeat above steps 1 through 5. (7) Set thermostat to desired temperature to heat up.

(B) SHUT DOWN (a) Shutdown main burner: Turn manual control valve to "OFF" position. (b) To turn off oven burner only: turn the oven thermostat to the lowest setting and turn the manual control valve to "OFF" position. (c) To shut down the whole appliance: follow step "b" above and shut off the pilot manual valve also. (d) In the event of a power failure: Since this appliance does not use electricity to operate, it can be used during a power failure following the above operating instruction. If possible, windows and doors should be opened for ventilation.

CLEAN & PREVENTATIVE MAINTENANCE MUMS

- (1) **Cleaning** A light oil should be used to clean the internal and external surfaces of the oven when the oven is COLD and all gas valves are OFF. Deposits and grease on the internal surface may be removed by using one of the following items: Grade FF Italian Pumice, Liquid Nu Steel, Permapass, Samea, Cameo paste, or Nu Steel. Heat tint or heavy discoloration may be removed with any of the following products: Penny Brite, Copper Brite or Paste Steel. ALWAYS apply cleaners when the oven is COLD. ALWAYS rub with the grain of the metal.
- (2) **Preventative Maintenance:** Cleaning your oven regularly in a reasonable period will provide your oven with longer and smoother operation and a more sanitary environment. Should maintenance or repairs be required, they should be performed by a qualified service company. In case of question, contact Win Depot, LLC. Due to continuous development of technology and availability of materials and components, Win depot LLC. may use equal or better materials and components in their equipment. Refer to instruction manual from manufacturer of components for more information.