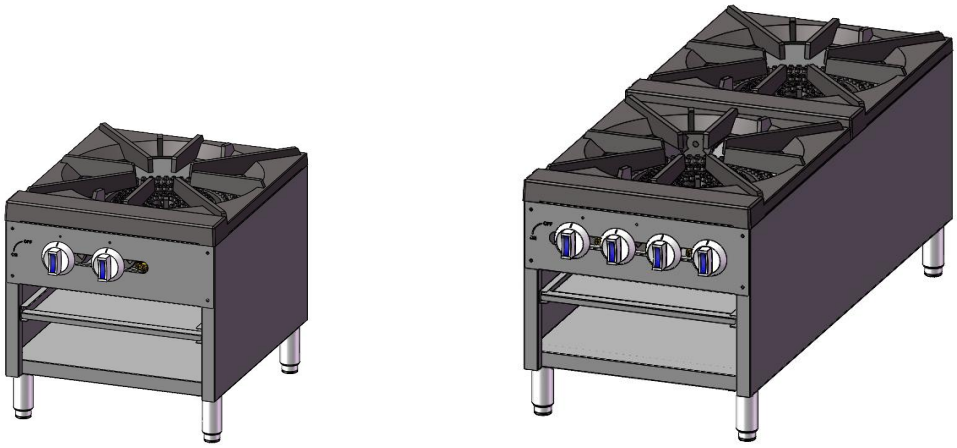
INSTALLATION & OPERATION MANUAL

GAS STOCK POT



Models

HSD-BG-1

HSD-BG-12

HSD-BG-13

-IMPORTANT SAFETY NOTICE-

This manual contains important safety instructions which must be strictly followed when using this equipment. Please retain this manual for future reference.

-IMPORTANT SAFETY NOTICE-

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 THISMANUAL.

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

IMPORTANT

IN THE EVENT A GAS DOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUT OFF VALVE AN CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR

FOR YOUR SAFETY

DO NOT STORE OR USE GAS OLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER A PPLIANCE

⚠ **WARNING:** Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury of death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

INSTALLATION, OPERATION AND CARE OF

STOCKPOT RANGE

GENERAL

Stockpot ranges are designed for commercial use only and feature fast, efficient gas heat, Each burner is controlled by an adjustable gas valve, Heavy-duty, cast iron top grate(s) are easily removed for cleaning. When cool. A grease drawer is provided to collect fat run-off: it opens to the front for inspection or drain-off.

☐**THIS APPLIANCE IS EQUIPPED FOR NATURAL GAS.**

☐**THIS APPLIANCE IS EQUIPPED FOR PROPANE GAS.**

For Natural gas when equipped with No.32 drill size orifice

For Propane gas when equipped with No.48 drill size orifice.

For conversion to Propane gas see instruction plate on the appliance, see page 10.

For conversion to NATURAL gas see instruction plate on the appliance, see page 11.

The orifices have been put in the instruction tape.

INSTALLATION

UNPACKING

This stockpot was inspected before leaving the factory. The carrier assumes full responsibility for the safe delivery upon acceptance of the Shipment. Check for possible shipping damage immediately after receipt.

If the stockpot is found to be damaged, complete the following steps:

1. Carrier must be notified within 5 business days of receipt
2. Carrie's local terminal must be notified immediately upon discovery (note time, date, and who was spoken to) and follow up and confirm with written or electronic communication.
3. All original packing materials must be kept for inspection purposes.
4. The stockpot cannot have been moved, installed, or modified.

Remove all packing material and protective plastic from the surfaces of the unit .Before installing; verify that the type of gas (natural or propane) and the clearance dimensions agree with the specification s on the rating plate which is located at the back of the stockpot.

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 stockpot 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 stockpot top grate. Position the stockpot in its final location. Check that there are sufficient clearances to service the stockpot and to make the required gas supply connection(S)Provide 24"clearance at the front for cleaning, maintenance, service and proper operation.

Clearances

	Combustible construction	**Noncombustible construction**
Back	**24”**	**4”**
Right	**18”**	**0”**
Left	**18”**	**0”**

INSTALLATION CODES AND STANDARDS

The Stockpot Range must be installed in accordance with:

In the United States of America:

1. State and local codes.
2. National fuel Gas Code, ANSI-223.1NFPA 54 (latest edition).This shall include but not be limited to: NFPA #54 section 10.3.5.2 for Venting. Copies may be obtained from The American Gas Association Accredited Standards Committee Z223, @400N.Capital St. NW. Washington, DC 20001 or the Secretary Standards Council, NFPA,1Batterymarch Park Quincy, 20169-7471

NOTE: in the Commonwealth of Massachusetts
All gas appliances vented through a ventilation hood or exhaust system equipped with damper or with a power means of exhaust shall comply with 248 CMR.
3.NFPA Standard # 96 Vapor Removal from Cooking Equipment, latest edition, available from the National Fire Protection Association, Battery march Park, Quincy, MA02269,

In Canada:

1. Local codes.
2.CAN/CSA-149.1NaturalGasInstallation(latest edition)
3.CAN/CSA-B149.2 Propane installation Code (latest edition),available from the Canadian Gas Association, 178Rexdale Blvd, Etobicoke , Ontario, Canada M9W1R3

LEG INSTALLATION

⚠ **WARNING The stockpot range is shipped without the legs attached, the stockpot range must not be operated without the legs attached to the unit.**

1. Remove cast iron grate and burners from chassis.
2. Turn chassis upside down and locate the leg plate to alight the four screw holes (Fig. 1)
3. Screw legs plate with four screws on the bottom until tight (Fig. 2). Use a pipe or strap wrench with a towel (so as not to scratch leg)if needed to firmly tighten legs

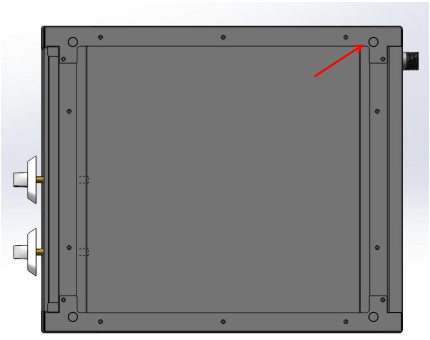


Fig. 1

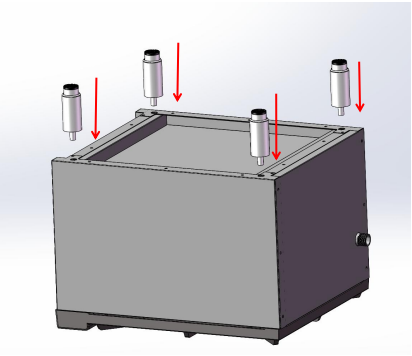
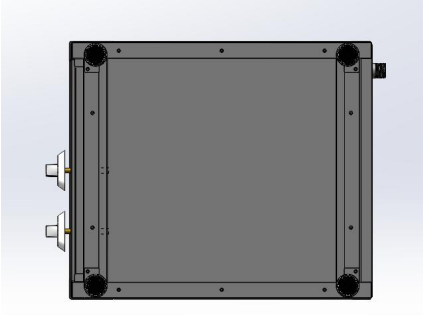
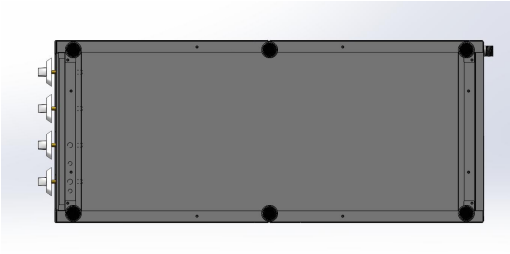


Fig. 2

4. Continue process until all legs are installed. Single stockpots will have four legs and double stockpots will have six legs
5. Return stockpot to upright position; reinstall burners and grates

LEG ORIENTATION





GAS PRESSURE REGULATOR INSTALLATION

Gas regulator pressure is preset at 5" Water Column (W.C.) for natural gas, and 10"(W.C.) for propane gas. Minor adjustments may be required based on site specific gas pressure.

Install the regulator as close to the stockpot 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 stock pot (Fig. 3) and the regulator is positioned with the vent plug and adjustment screw upright (Fig. 4)

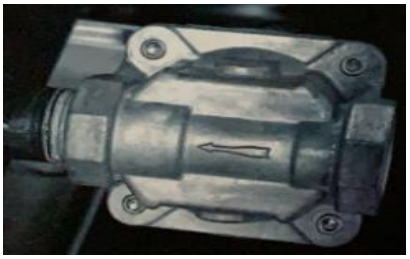


Fig.3



Fig.4

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 1/2 Psig3, 45kPa) or 14"WC

LEVELING

The Stock pot Rang e is equipped with leg s. T urn the feet at the bottom of the leg s in or out to level the Stockpot Range in the final installed location

VENTILATION HOOD

The stock pot should be installed under a suitable ventilation hood. For safe operation and proper ventilation, keep the space bet we en the stock pot and vent hood free from any obstructions

GAS CONNECTION

The data plate on the rear of the stock pot indicates the type of gas your unit is equipped to burn. **DO NOT connect to any other gas type.**

NOTICE: Gas supply connections and any pipe joint com pound 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 stockpot.
The gas supply line must be at least the equivalent of 3/4” iron pipe.

A pressure regulator is supplied and must be installed outside of the broiler when making the gas supply connection. Standard orifices are set for 5"WC (Water Column) for Natural Gas 10 "WC (Water Column) for Propane. Use the 1/8" pipe tap on the burner manifold for checking pressure. Make sure the gas piping is clean and free of obstructions, dirt, and piping compound.

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.

When testing the gas supply piping system, if test pressures exceed 1/2 psig (3.45kpa), the stockpot and its individual shutoff valve must be disconnected from the gas supply piping system. When test pressures are 1/2 psig (3.45kpa) or less, the stockpot must be isolated from the gas supply piping system by closing individual manual shut-off valve during any pressure testing of the system.

⚠ 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.

OPERATION

⚠ **WARNING The stockpot range and its parts are hot. Use care when operating, cleaning or servicing the stockpot range.**

CONTROLS

The burner is in two sections, controlled by two heavy duty infinite control valves. The center "Star" section(Fig.6) is on separate burner with an input of 50,000 btu/hr. It is controlled by the right burner valve knob. The outer circle of the burner is the other separate 50,000 btu/hr input burner, controlled by the left burner valve knob.

These two separate burners provide heat flexibility. With one burner off and the second burner set low, up to both burners full on, you can move from low simmer on up to 100,000 btu/hr input.

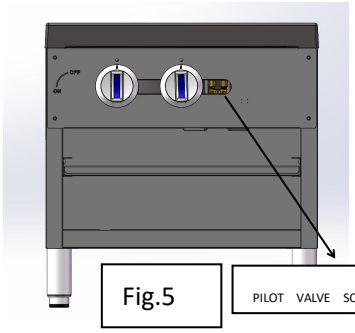


Fig.5

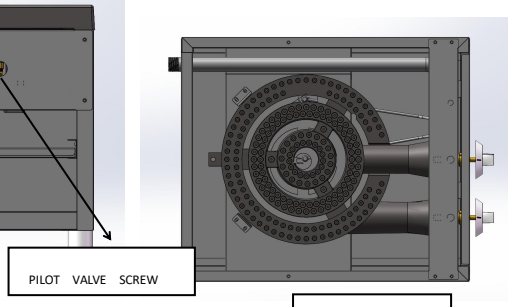


Fig.6

LIGHTING INSTRUCTIONS

1. Make sure all knobs are in the "OFF" position.
2. The main gas valve should be "CLOSED/OFF" for five minutes prior to relight the appliance to clear any exiting gas. (Main gas valve is supplied by others.)
3. Turn "ON/OPEN" the main gas valve to the unit.
4. Light and hold an ignition source (match) at the pilots. When the flame is established, remove the ignition source. Repeat this step for each burner as each burner has its own individual pilot. The pilot can be reached through the holes in the front of the unit.
5. Adjust the pilot valve, make sure the pilot flame at 1/2 inch height.
6. Turn each burner knob "ON". If the burners do not ignite promptly, turn the Knobs"OFF", From the opening in the front panel, use a screwdriver and turn the pilot valve screw counterclockwise which will increase the flame height and repeat step4.The pilot flame should be as small as possible but large enough to guarantee reliable ignition of the burners when the knobs are turned to "ON". The holes located in the front panel are pilot valve adjustments. Use a screwdriver to turn the valve to adjust the flame height to your desired level.

TO COMPLETELY SHUTDOWN THE BURNERS AND PILOT LIGHTS

For complete shutdown: Turn the main gas supply valve OFF

CLEANING

Top grate(s) may be immersed in strong commercial c leaning compound overnight In the morning, rinse with hot water to remove any residues of cleaning compound. Thoroughly dry and apply a light coating of cooking oil to prevent rusting.

Stainless steel surfaces may be cleaned using damp cloth with mild detergent and water solution, Places where fat, grease, or food can accumulate must be cleaned regularly.

The grease drawer should be emptied regularly when cool.

MAINTENANCE

⚠ **WARNING The stockpot range and its parts are hot. Use care when operating cleaning or servicing the stockpot rang.**

LUBRICATION

Al l valves must be checked and lubricated periodically at the first sign of sticking, valves a trained technician using high temperature grease. Check with should be lubricated your service agency for details.

SERVICE AND P ARTS INFORMATION

Contact the Service Contractor in your area to obtain service and parts information.

When calling for service the following information should be available from the appliance serial plate: Mode I Number, Serial Number and Gas Type. The appliance serial plate is pane

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES
Pilot outage	Pilot flame too low
	Restriction in pilot orifice
	Restriction in pilot valve
Improper burner combustion	Improper ventilation
Poor Ignition	1. Insufficient gas input 2. Poor air-gas adjustment 3. Restriction in pilot orifice 4. Restriction in main burner ignition port valve 5. Restriction in control valve 6. Restriction in gas orifice

Conversion to Propane gas orifice

1. **Take out the grate on the top. You can see the orifice is on front of the burner as below Fig.7 show**

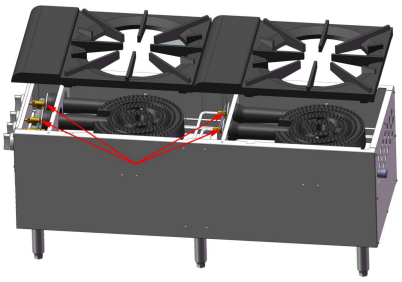


Fig.7

2. **As fig.8 show, screw out the natural gas orifice counter-clockwise, then screw in the propane gas orifice clockwise.**

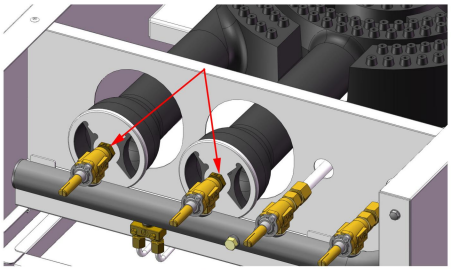


Fig.8

3. **Change the pressure regulator spring kit to LP gas model, set at 10”W.C.**



Fig.9

4. **Turn pilot adjustment screw clockwise, then light standing pilot and adjust flame 1/4” high.**

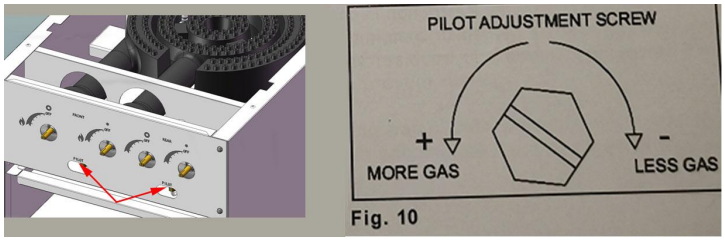


Fig. 10

Conversion to Natural gas orifice

1. **Take out the grate on the top. You can see the orifice is on front of the burner as below Fig.7 show**

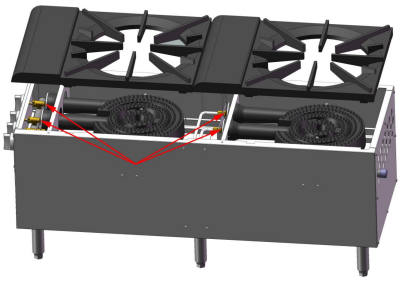


Fig.7

2. **As fig.8 show, screw out the propane gas orifice counter-clockwise, then screw in the natural gas orifice clockwise.**

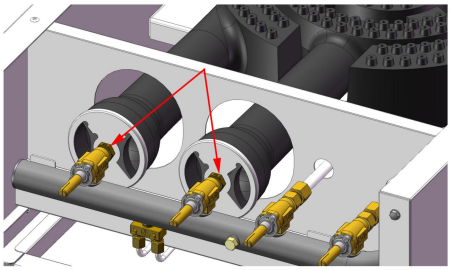


Fig.8

3. **Change the pressure regulator spring kit to NG gas model, set at 5”W.C.**



Fig.9

4. **Turn pilot adjustment screw clockwise, then light standing pilot and adjust flame 1/4” high.**

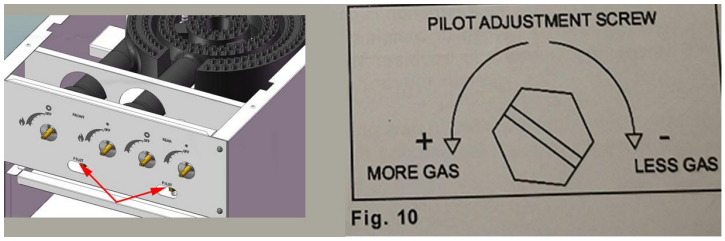


Fig. 10

Limited Warranty

We warrants to the original purchaser of new equipment that said equipment, when installed in accordance with our instructions within North America and subjected to normal use, is free from defects in material or workmanship for a period of 1 year. The labor warranty is one year from original installation or 18 months from actual factory shipment date whichever date occurs first. Warranty includes onsite service calls within 60 miles of an authorized service company. End user is responsible for all extra travel and mileage at prevailing rates

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIEDOUREXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSEDOR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

OUR OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TOREPAIRING AND REPLACING EQUIPMENT WHICH PROVES TO BE DEFECTIVE IN MATERIAL ORWORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD. All repairs pursuant to this Warranty will be performed by an Authorized Designated OUR Service Location during normal working hours. This warranty does not cover services performed at overtime or premium labor rates. End user is responsible for the difference between normal service rates and premium service rates. IN NO EVENT SHALL OURBELIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO BUYER OR ANY THIRD PARTYINCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESSOR PROFITS OR OTHER ECONOMIC LOSSES, OR STATUTORY OR EXEMPLARY DAMAGESWHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY, OR QTHERWISE

This warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees

Warranty does not cover product failures caused by: failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Periodic maintenance is not covered This warranty is not in force until such time as a properly completed and signed installation/warranty registration or an online registration form has been received by OUR within 30 days from the date of installation.

Proof of purchase is required to extend warranty more than 1 year from date of shipment from the factory THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENTETWEEN THE BUYER AND SELLER. OURNEITHER ASSUMES NOR AUTHORIZES ANYPERSONS TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAIDEQUIPMENT

Example of items not covered under warranty, but not limited to just these items

1 Acts of God, fire, water damage, burglary, accident, theft
2 Freight damage
3 Improper installation or alteration of equipment
4 Use of generic or after-market parts
5 Repairs made by anyone other than a OUR designated servicer
6 Lubrication.
7 Expendable wear parts, adjustable feet, blown fuses, lamps, etc
8 Cleaning of equipment
9 Misuse or abuse