04/2010

Mod:CHINA/2S

Production code:ASIA1/C2L-99

Diamond
catering equipment

INDEX

*** ATTENTION *** If the instructions in this manual are not respected, neither by the user, neither by the installer, the company will abandon every responsibility and any accident or defect caused by ignorance of the following cannot be attributed to the constructor.

1. GENERAL WARNINGS

-Attentively read the following instructions , because they contain important information of security, use and maintenance of the appliance.
-Save these “instructions for use”, so several users of the appliance can consult them at any time.
-Make sure the appliance is complete after the unpacking.
-In case of doubt, don't use the appliance and consult qualified personnel
-The appliance can only be used by qualified personnel.
-Before cleaning or maintenance of the appliance, or in case of breakdown or bad functioning, always close the gas and water supply.
-In case of repair , always ask technical qualified assistance and ask to use original spare parts.
-The non-respect of this instructions can endanger the security of the appliance.
-The appliance has to be in accordance with the norms and realised according to the instructions of the constructor.
-Do not clean the appliance with high-pressure cleaning machines.
-Do not close openings for gas and air supply, or emitting of heat.
-To avoid risks of rust or chemical aggression, good cleaning of the surfaces in stainless steel is advised.
-To bring the appliance in state of security, when not used.

2. DIRECTIONS FOR THE ASSEMBLING

-THE ASSEMBLING AND EVENTUAL TRANSFORMATION FOR THE USE OF GAS TYPES HAS TO BE EXECUTED ACCORDING TO THE RULES AND BY PROFESSIONAL QUALIFIED TECHNICIANS.
-THE SEALED SETTINGS, MADE BY THE CONSTRUCTOR OR THE DEALER CAN NOT BE MODIFIED BY THE USER OR INSTALLER.

2.1 INFORMATION ON THE CHINESE GAS COOKERS

These instructions for use are valid for our gas cookers of the series CL/CR/CRA of the type A, category I (natural or LPG gas). See section 2.1.2. and 2.1.3.
The identity plate of the accordance to the norms EN203, first part, can be found at the right side of the appliance.

Example for UK :

TEKNO-LAM S.A. (www.bybertrand.be)
Postweg 1A, 1600 Sint Laureins Berchem - Belgium
Tel: 0032/2.532.10.30
Fax: 0032/2.532.55.10

PIN : 0461B L 0463

Marks : **BERTRAND**

Type :

ASIA I	○ C1L	○ C2L	○ C3L	○ C4L
ASIA II	○ C3R/1.1	○ C3R/1.4	○ C4R	● C5R
	○ C6R	○ C7R		
	○ NASI & BAMI 1		○ NASI & BAMI 2	
ASIA IV	○ C1F	○ C3F	○ C5F	
	○ C3N	○ C4N	○ C6N	
	○ C2LE/E	○ C2RE/E		
tank of recovery		■ yes	□ no	

Burners :

- SOUP	PCI: 8,09kW - PCS: 8,99kW	○ 1X	● 2X	○ 3X	○ 4X
- TURBO	PCI: 16,41kW - PCS: 18,23kW	○ 1X	○ 2X	● 3X	○ 4X
- JUMBO	PCI: 21,44kW - PCS: 23,82kW	○ 1X	○ 2X	○ 3X	○ 4X
- SUPER JET	PCI: 20,30kW - PCS: 22,55kW	○ 1X	○ 2X	○ 3X	○ 4X

N° Ser : **25.19.04.06.2000**

Q **65,41 kW** | **6,920 m³/h**

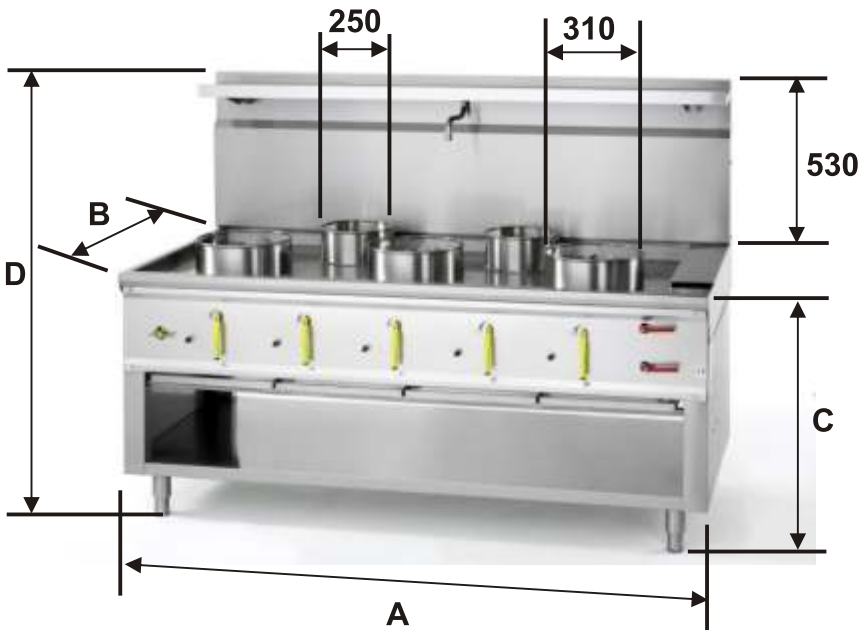
UK II2H3P
G20 20mbar - G31 37mbar

Apparatus regulated for :
G20 20mbar

Type of evacuation **A1**

CE 0461/ 06

2.1.1 DIAGRAM OF ASSEMBLING.



	ASIA I				ASIA II						NASI & BAMI		ASIA IV							
MODEL	C1L	C2L	C3L	C4L	C3R/1.1	C3R/1.4	C4R	C5R	C6R	C7R	1	2	C1F	C3F	C5F	C3N	C4N	C6N	C2LE/E	C2RE/E
External dimensions																				
Width A	600	1200	1500	1800	1090	1390	1790	1790	2250	2250	900	1790	700	1790	2250	1000	1250	2250	1200	1200
Depth B	630	630	630	630	900	900	900	900	900	900	900	900	900	900	900	900	900	900	700	900
Height C	780	780	780	780	780	780	780	780	780	780	780	780	780	780	780	780	780	780	780	780
Total height D					1320	1320	1320	1320	1320	1320	1320	1320	1130	1320	1320	1320	1320	1320	1320	1320
Gas connection	G1/2"	G3/4"	G3/4"	G3/4"	G3/4"	G3/4"	G4/4"	G4/4"	G4/4"	G4/4"	G1/2"	G3/4"	G1/2"	G3/4"	G4/4"	G3/4"	G3/4"	G4/4"	G3/4"	G3/4"
Number of drawers	1	2	3	4	3	3	4	4	5	5	1	2	1	3	5	3	3	4	2	2
Rings Ø230					1	1	2	2	2	3				1	3	2	2	4		
Rings Ø290	1	2	3	4	2	2	2	3	4	4			1	2	2	1	2	2	2	2
Rings Ø500											1	2								
Water tank	no	no	no	no	yes	yes	yes	yes	yes	yes	yes	yes	yes	yes	yes	no	no	no	yes	yes
Net weight	63 kg	105 kg	145 kg	165 kg	117 kg	135 kg	170 kg	175 kg	243 kg	250 kg	80 kg	160 kg	100 kg	160 kg	235 kg	117 kg	125 kg	170 kg	120 kg	140 kg
Net weight with packing	70 kg	115 kg	160 kg	185 kg	130 kg	150 kg	190 kg	195 kg	270 kg	280 kg	90 kg	180 kg	110 kg	180 kg	260 kg	130 kg	140 kg	190 kg	135 kg	155 kg

2.1.2 DIFFERENT TYPES OF BURNERS

SOUP

TURBO

JUMBO

SUPER JET

Characteristic of the burners

	NATURAL GAS				LPG GAS			
	PCI natural gas	PCS natural gas	Power	Jets	PCI LPG gas	PCS LPG gas	Power	Jets
SOUP	8,09 kW	8,99 kW	0,856 m³/h	6 X Ø 0,99	5,41 kW	5,88 kW	0,221 m³/h	6 X Ø 0,60
TURBO	16,41 kW	18,23 kW	1,737 m³/h	6 X Ø 1,50	14,95 kW	16,25 kW	0,610 m³/h	6 X Ø 1,08
JUMBO	21,44 kW	23,82 kW	2,269 m³/h	9 X Ø 1,39	16,55 kW	17,99 kW	0,675 m³/h	9 X Ø 0,78
SUPER JET	20,30 kW	22,55 kW	2,148 m³/h	21 X Ø 0,90	18,00 kW	19,57 kW	0,735 m³/h	18 X Ø 0,59 + 3 closed

2.1.3 TABLE : GAS, PRESSURE AND CATEGORIES FOR THE DIFERENT COUNTRIES. FOLLOWING EN 437 (05-'94)

CAT.	Type gas	PRESSURE mbar			COUNTRY								
									Austria	Denmark	Finland	Sweden	United Kingdom Ireland
Jet	gas	Nominal	Min.	Max.	Germany	Luxemburg	Belgium	France	Switzerland	Spain	Netherlands	Italy	Portugal
2H	G20	20	17	25					II 2H3P	II 2H3P		I 2H	II 2H3P
2E	G20	20	17	25	II 2ELL3P	I 2E							
2L	G25	25	20	30							II 2L3P		
2L	G25	20	17	25									
2LL	G25	20	17	25	II 2ELL3P								
I2E+	G20 1)	20	17	25			II 2E+3P	II 2E+3P					
	G20 1)	25	20	30			II 2E+3P	II 2E+3P					
3B/P	G30/G31 1)	28-29-30	25	35									
3B/P	G30/G31 1)	50	42,5	57,5	II 2ELL3P				II 2H3P				
3+	G30 1)	29	20	35									
	G31 1)	37	25	45									
3+	G30 1)	50	42,5	57,5									
	G31 1)	67	50	80									
I3P	G31 1)	30	25	35							II 2L3P		
3P	G31 1)	37	25	45			II 2E+3P	II 2E+3P		II 2H3P			II 2H3P
3P	G31 1)	50	42,5	57,5				II 2E+3P		II 2H3P			
3P	G31 1)	67	50	80									

2.1.4 SOUP BURNER : TECHNICAL SPECIFICATIONS GAS COMPONENTS. FOLLOWING EN 203 PARTIE 1

Cat.	Gas type	pressure for use in the front	Type burner : SOUP		pressure of gas at jet		Number of nominal calories in KW (1)	Gas power (15°)
			Burner	Pilot light				
Jet	Mark	mbar	Ø mm Type Ind.	Ø mm Ind	Max. mbar	Min. mbar	100%	m3/h
2H	G20	20	6 X 0,99	R	20	0,8	8,09	0,856
2H	G20	20	6 X 0,99	R	20	0,8	8,09	0,856
2L	G25	25	6 X 0,99	R	25	1	7,39	0,91
2LL	G25	20	6 X 0,99	R	20	0,8	6,47	0,796
2E+	G20 / G25	•) 20 / 25	6 X 0,99	R	20 / 25	0,8 / 1	8,09	0,856 / 0,91
3P	G31	•) 37	6 X 0,60	R	37	1,42	5,41	0,221

•) Regulator of pressure closed Ind. = indication R = adjustable R.d.A. = adjusting supply of air
Jet Ø 1/100mm (1) pilot light calories +/- 250W included

2.1.5 TURBO BURNER : TECHNICAL SPECIFICATIONS GAS COMPONENTS. FOLLOWING EN 203 PARTIE 1

Cat.	Gas type	pressure for use in the front	Type burner : TURBO		pressure of gas at jet		Number of nominal calories in KW (1)	Gas power (15°)
			Burner	Pilot light				
Jet	Mark	mbar	Ø mm Type Ind.	Ø mm Ind	Max. mbar	Min. mbar	100%	m3/h
2H	G20	20	6 X 1,50	R	20	2,4	16,41	1,737
2H	G20	20	6 X 1,50	R	20	2,4	16,41	1,737
2L	G25	25	6 X 1,50	R	25	3	15,4	1,894
2LL	G25	20	6 X 1,50	R	20	2,4	13,52	1,664
2E+	G20 / G25	•) 20 / 25	6 X 1,50	R	20 / 25	2,4 / 3	16,41	1,737 / 1,89
3P	G31	•) 37	6 X 1,08	R	37	1,42	14,95	0,61

•) Regulator of pressure closed Ind. = indication R = adjustable R.d.A. = adjusting supply of air
Jet Ø 1/100mm (1) pilot light calories +/- 250W included

2.1.6 JUMBO BURNER : TECHNICAL SPECIFICATIONS GAS COMPONENTS. FOLLOWING EN 203 PARTIE 1

Cat.	Gas type	pressure for use in the front	Type burner : JUMBO		pressure of gas at jet		Number of nominal calories in KW (1)	Gas power (15°)
			Burner	Pilot light				
Jet	Mark	mbar	Ø mm Type Ind.	Ø mm Ind	Max. mbar	Min. mbar	100%	m3/h
2H	G20	20	9 X 1,39	R	20	2,4	21,44	2,269
2H	G20	20	9 X 1,39	R	20	2,4	21,44	2,269
2L	G25	25	9 X 1,39	R	25	3	20,34	2,502
2LL	G25	20	9 X 1,39	R	20	2,4	18,66	2,295
2E+	G20 / G25	•) 20 / 25	9 X 1,39	R	20 / 25	2,4 / 3	21,44	2,269 / 2,502
3P	G31	•) 37	9 X 0,78	R	37	1,42	16,55	0,675

•) Regulator of pressure closed Ind. = indication R = adjustable R.d.A. = adjusting supply of air
Jet Ø 1/100mm (1) pilot light calories +/- 250W included

2.1.7 SUPER JET BURNER : TECHNICAL SPECIFICATIONS GAS COMPONENTS. FOLLOWING EN 203 PARTIE 1

Cat.	Gas type	pressure for use in the front	Type burner : SUPER JET		pressure of gas at jet		Number of nominal calories in KW (1)	Gas power (15°)
			Burner	Pilot light				
Jet	Mark	mbar	Ø mm Type Ind.	Ø mm Ind	Max. mbar	Min. mbar	100%	m3/h
2H	G20	20	21 X 0,90	R	20	2,4	20,3	2,148
2H	G20	20	21 X 0,90	R	20	2,4	20,3	2,148
2L	G25	25	21 X 0,90	R	25	3	19,44	2,391
2LL	G25	20	21 X 0,90	R	20	2,4	19,44	2,391
2E+	G20 / G25	•) 20 / 25	21 X 0,90	R	20 / 25	2,4 / 3	20,3	2,148 / 2,391
3P	G31	•) 37	18 X 0,59 ✱	R	37	1,42	18	0,735

•) Regulator of pressure closed Ind. = indication R = adjustable R.d.A. = adjusting supply of air
Jet Ø 1/100mm (1) pilot light calories +/- 250W included

✱ ✚ 3 jets closed as shown in article 10, picture 3.

2.2 TECHNICAL CHARACTERISTICS : STRUCTURE AND COOKING PLAN

STRUCTURE : -structure in stainless steel of important thickness, assembled on adjustable feet in stainless steel
-outside covering in stainless steel 18/10, polished grain 320.
COOKING PLAN : -burners in cast iron with stabilised flame, with crown in cast iron.
-Every gas type has its own type of jet.
-Burners are commanded by a SIT-bloc and a protected pilot light per thermocouple.
PIPES : -Waterworks in red brass diam. 12, according to the present hygienic norms.

3. INSTALLING OF THE APPLIANCE

The installing-operations can only be executed by qualified personnel, in accordance with table I.
WARNING :
If the appliance is placed against the wall, than this wall must be protected for high temperatures until 100° and must be constructed of fireproof materials.
The appliances have to be placed in good ventilated places to avoid big quantities of gas that can be harmful to health.
The supply of air for the burning process is 2 m²/h per KW.

3.1 PREPARATION OF THE APPLIANCES

Remove the protection film of the side panels of the appliance and make sure no adhesive paste remains before the first use.

3.2 TECHNICAL NORMS AND DIRECTIONS

During the installation, be aware of the following directions :
-Territorial norms and fire-regulations.
-Accident-regulations
-Directions of the organism of gas distribution
-Norms of the gas installation
-Norms of hygiene
-Permission of use by the distributor of gas, after the installation.

3.3 POSITIONING

Place the appliance under a cooker hood to become a perfect remove by suction of the steam and burning products during the cooking : adequate ventilation range.
Place the appliance horizontal, control the level and regulate positioning on the basis of the regulating feet.
Place the appliance alone or next to an element of fireproof material.
Never close the openings of incoming air and evacuation of heat.
Never remove the rings of the burners.

3.3.1 INSTALLING : GAS CONNECTION

-Feed the appliance with gas of the following characteristics and pressures.
-The appliance is tested and supplied to function on natural gas G20-20mbar or G25-25mbar.
P.S. If the pressure of the network varies with more than 10% in accordance with the nominal pressure, than it is recommended to install a pressure regulator above the appliance, to guarantee the nominal pressure.
-The connection to the network of gas must be executed with steel piping of fitting section ; there must be placed a turn off tap with quick turn off above the appliance.
-After connection on the network, make sure there are no leaks.

3.3.2 INSTALLING : CONNECTION OF THE SANITARY FITTINGS

-The connection to the sanitary fittings must be executed with steel piping of fitting section (min ½ galva or flexible according to the norms).
-Place a turn off tap with quick turn off.
-In case of a leak, contact immediately your commercial correspondent or the manufacturer.
-Every damage caused by non professional handling will cancel the guarantee.

3.4 CONTROL ON THE LIQUID GAS

Control if the pressures on the entrance correspond to the indications on Table 2.1.4 till 2.1.7.
Control if the installation of collar gas has 2 pressure regulators with enough capacity and if the capacity of steam is enough.

3.5 CONTROL OF THE PILOT LIGHT

The pilot light has to be adapted to every type of gas, as explained in chapter 6.

3.6 CONTROL OF THE WORKING

-Put into operation the appliance by following the instructions for use.
-Make sure there is no gas leak, according to the local gas norms.
-Control the ignition and inter-ignition of the burners and the head burner.
Control the evacuation of the gas burning regulator.

3.7 PRESENTATION TO THE USER

-Explain the using and working of the appliance to the user on the basis of the instructions for use.
-Give the book with “instructions for use” to the user and advise him to consult the instructions by any other need of information.
-Inform the user of the danger of needed entrance of air and evacuation of gas burning.
-It is recommended to give to the user a contract of service and maintenance.

4. DIRECTIONS FOR THE USER

4.1 FEEDING OF THE BURNERS

-Feed the gas pipes by turning the butterfly-handle until the symbol. (see chapter 10)
-To light the pilot light, press the blue button of the security bloc and light with a small flame. (see chapter 11). After pressing during 15 seconds, the pilot light must remain burning, if not, repeat the procedure.
-To light the burner, turn the handle in the right position (see chapter 12).
-To put out the burners, turn the handle in the other position.

4.2 USE OF THE WATER NETWORK

-To feed the water tap “swan's neck”, turn the “quick turn off tap” to above (see chapter 13).
-To feed the water curtain, turn the “quick turn off tap” to above (chapter 13)
ATTENTION : The cooking plan must be filled up with water during the cooking time, to avoid deforming of the working top.

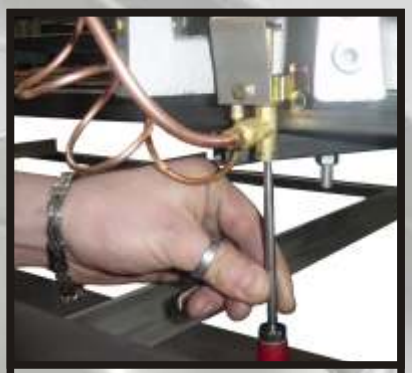
5. MAINTENANCE AND CLEANING

-Always turn off the gas supply, before cleaning of the appliance.
-Daily clean the stainless steel surfaces with tepid, soap water ; rinse abundant and dry carefully with a soft cloth.
-NEVER clean with steel abrasives or scourers of steel, because little particles of steel can cause rust.
-ATTENTION : never clean the appliance with high-pressure appliances ! They cause danger to the gas organisms and the security systems.
-Annual maintenance of the burners and jets, as also an annual control of the gas taps are necessary for the good functioning of the appliance.

6. ADJUSTING OF THE PILOT LIGHT

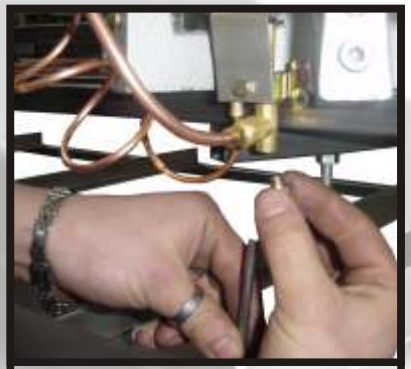
Adjusting the pilot light (reduce or increase the flame) according to the type of gas that is used.

1



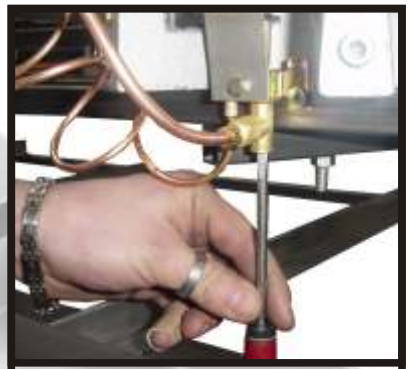
Unfasten the screw with a screwdriver

2



Remove the screw

3



Place the screwdriver into the pilot light

To increase

To reduce

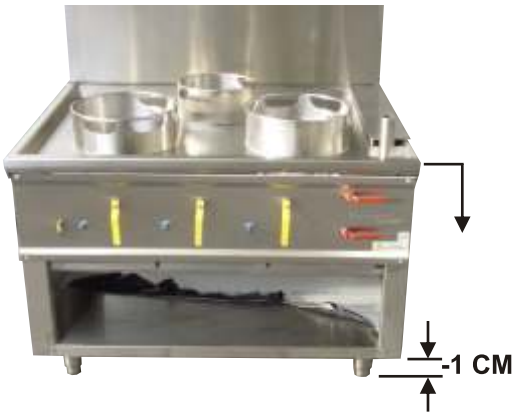
4

Setting of the entry of air to avoid extinguishing of the flame

After adjusting of the pilot light, seal with some paint to avoid changing after

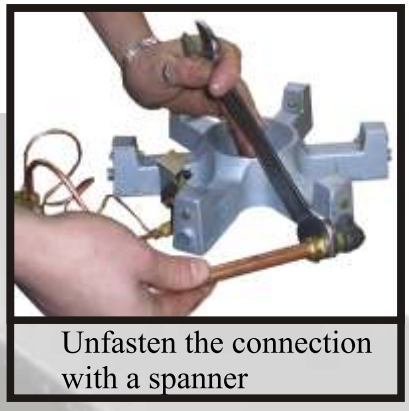
7. LEVELLING OF THE APPLIANCE BY MEANS OF THE ADJUSTING LEGS

Unscrew or screw down the legs to level the appliance.
For an optimum use, put the legs under the water drain 1cm lower, to easy the discharging.



8. DISMANTLING THE BURNER

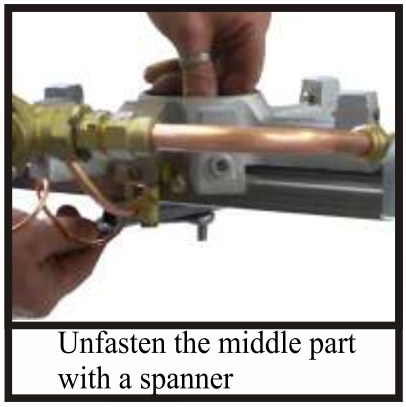
1



Unfasten the connection with a spanner

2

3



Unfasten the middle part with a spanner

4

5

9. CHANGING THE JETS

* Before removing the jets, please check if the burner and the ring are cooled down in order to avoid burns.
* Respect the diameter of the jets for every type of gas and burner as shown in table 2.1.2. If not done, this can cause seriously danger to the health of the user.
* Always use a closing paste while positioning the jets.

1

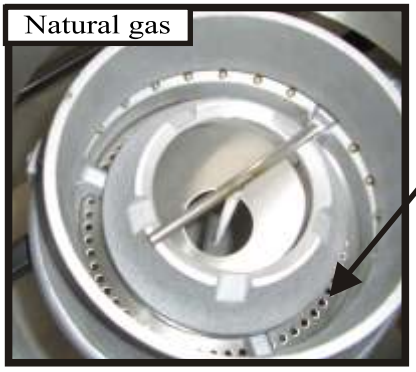
Remove the jets by means of a spanner

2

10. SPECIAL CASE : “SUPER JET” BURNER

The changing from natural gas to LPG doesn't only depend on the jets, but there is also a difference in the supply of air by means of a plate positioned under the burner.
For natural gas this plate has to be present (see picture 1) For LPG this plate has to be removed (see picture 2)

1 Natural gas

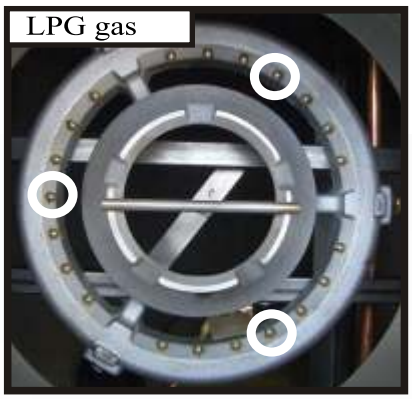


Perforated plate for decreasing the supply of air.

2 LPG gas

The difference on the jets is the diameter of 0,90 for natural gas until 0,59 for LPG. Also the number of jets changes form 21 jets for natural gas to 18 for LPG. The 3 missing jets will be replaced by closed jets positioned following picture 3.

3 LPG gas



Position of the closed jets

4

This burner always has to be used with a ring above, to be placed on top of the ring in the middle.

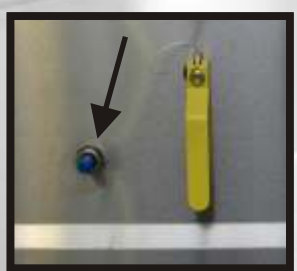
11. FEEDING THE GAS PIPES

* Principal tap of the cooker : for more safety close this tap at the end of each use.

Position closed

Position open

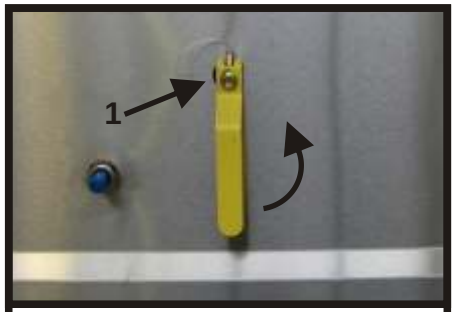
12. LIGHTNING OF THE PILOT LIGHT



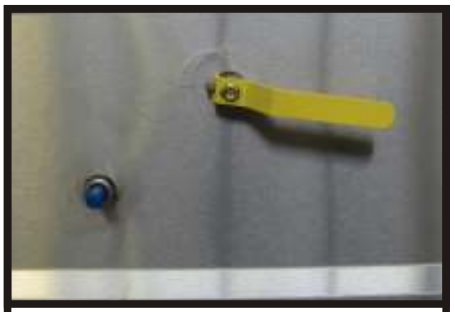
Press the blue button of the security bloc.

Light the pilot light by means of a match always remaining the blue button pressed.

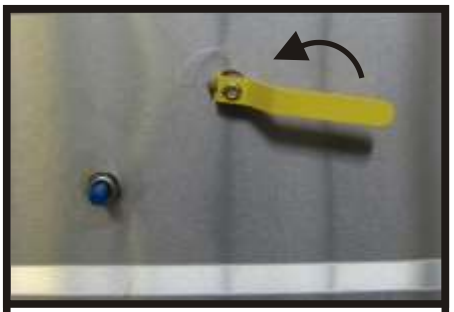
13. LIGHTNING OF THE BURNER



Press the handle to unfasten and turn in the direction of the hand of a clock.



In this position gas entry is on his maximum.



Turn the other way to decrease the power of the burner.

* To close the burner, repeat the above explained procedure in the other way. Check if the tap is locked.

14. OPENING OF THE DIFFERENT WATER TAPS

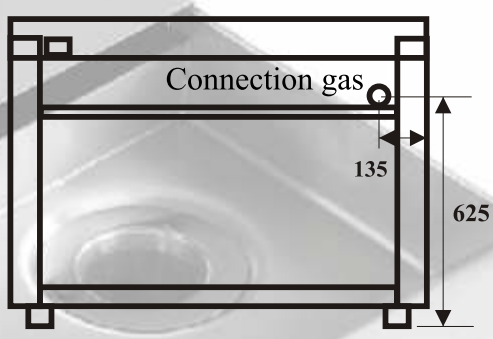
Upper tap : open the upper tap (swan's neck) to fill up pans and woks.

Tap below : open the waterfall to fill up the cooking plan to avoid burning danger.

15. CONNECTING OF WATER AND GAS

Models :
C1L - C2L - C3L - C4L - C3N - C4N - C6N -
C2LE/E - C2R/E

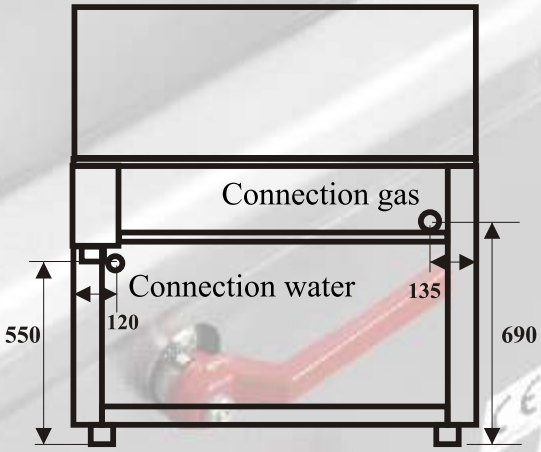
For the diameter of the gas pipes see table 2.1.1



Models :
C3R/1.1 - C3R/1.2 - C4R - C5R - C6R - C7R -
NASI & BAMI 1 - NASI & BAMI 2 - C1F - C2F - C5F

For the diameter of the gas pipes see table 2.1.1

Diameter waterworks is ½"



16. LISTING OF THE SPARE PARTS WITH THEIR REFERENCES.

16.1 BURNERS

SOUP (G041B) ***TURBO (G041A)*** ***JUMBO (G036)*** ***SUPER JET (G181)***




16.2 GAS PARTS.






THERMOCOUPLE
REF. G014

PILOT LIGHT
3 FLAMES
REF. G012

ARGB TAP
4/4 REF. G023
3/4 REF. G003
1/2 REF. G017

SECURITY BLOC
REF. G007

GAZ TAP GI 1/2"
REF.G187

16.3 WATER PARTS.

TAP MF ½ FOR WATER
REF. E001

17. CE CERTIFICATE

TECHNIGAS

CERTIFICATE

CE/0461/E0972

Technigas, agreed by the Ministerial Order of 3 May 1994 as notified body responsible for carrying out the procedures referred to in Article 8 of the Council Directive 90/396/EEC of 29 June 1990 on the approximation of the laws of the Member States relating to appliances burning gaseous fuels, allows the company

TEKNO LAM N.V / S.A.
Postweg 1 a
B -1600 SINT-LAUREINS-BERCHEM

to affix the CE marking on the **WOK BURNERS**

ASIA I- C1L, C2L, C3L, C4L

ASIA II – C3R/L1, C3R/L4, C4R, C5R, C6R, C7R, NASI & BAMI 1, NASI & BAMI 2

ASIA IV – C1F, C3F, C5F, C3N, C4N, C6N, C2LE/E, C2RE/E

The countries of destination are : *AT/ SE/ DK/ FI/ IT Cat: I2H*
BE/ FR Cat: I2E, I3P
DE Cat: I2ELL/ I3P
ES Cat: II2H3P
IE/ PT/ GR/ CH Cat: II2H3P
LU Cat: I2E
NL Cat: II2L3P

These appliances satisfy the essential requirements and the annex II § 1 and 2 of the current Directive.

Made in Brussels, 11/05/2006

Director
K. De Wit

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