

## Table top Commercial Gas Stove Pot

### PARAMETERS SHEET

### MODEL#: GR-SERIES



**MODEL # GS-1**



#### Choose GAS TYPE When Placing Order

- LPG**  
Liquefied Propane Gas
- NG**  
Natural Gas

#### Models in HS series

- GS-1 Gas Stove Pot**
- GS-1D Gas Stove Pot**

### Specifications

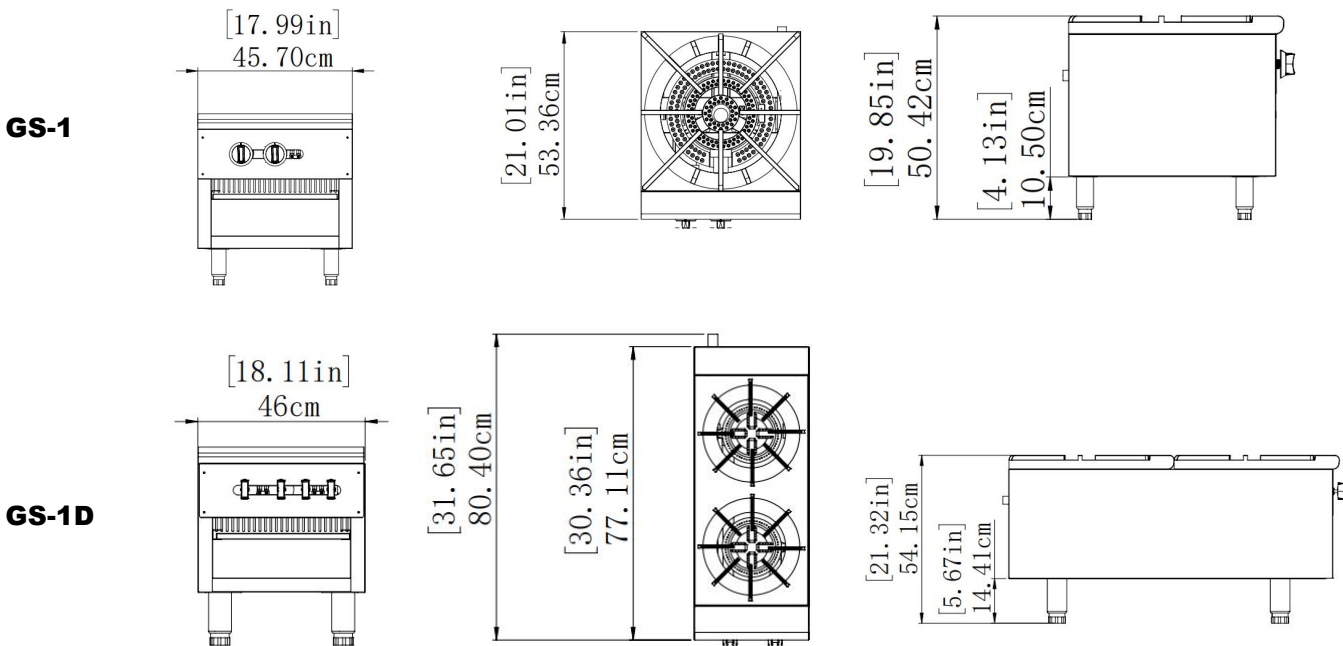
- Stainless steel body
- Self-produced good quality Cast Iron burner with power of 50,000BTU/H for Propane and 76,000BTU/H for natural gas each
- Self-produced cast iron grate
- Brass Gas Valve from Brand Alpha
- Manual ignition
- Height Adjustable leg
- 3/4" rear gas connection and gas pressure regulator
- ETL Certificate approved

#### Standard Accessories

- Adjustable bullet leg
- Convert kit of LP and NPG
- Gas pressure regulator

### PRODUCT DIMENSION CHART

### Model: **GS-SERIES**



Model	Product Dimension	Heat Power	Heating Burner	Gas Consumption	Gas inlet Connection	N.W	G.W	Packing dimension
<b>GS-1</b>	18.11x20.01x19.75 inch 460x550x502mm	76,000 BTU(NG) 50,000 BTU(LPG)	2	LPG: 1.315m3/h NG: 1.999m3/h	3/4"NPT Male	44kg	52kg	720X580X520mm
<b>GS-1D</b>	18.11x41.98x21.32 inch 460x1085x549mm	76,000x2 BTU(NG) 50,000x2 BTU(LPG)	4	LPG: 2.63m3/h NG: 3.998m3/h	3/4"NPT Male	88kg	108.5kg	1225*570*535mm

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**NOTES BEFORE USING**

**NOTICE**

These installation procedures must be followed by qualified personnel otherwise warranty will be void. Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc. states in its NFPA 96 latest edition that local codes are the "authority having jurisdiction" when it comes to installation requirements for equipment.

Gas Supply and Burner Information Supply pressure should be minimum of 4" W.C. for natural gas or 10" W.C. for propane.

The GAS Stove Pot comes with 3/4" NPT male connector allowing you to connect with 3/4" NPT female connector.

Model	Quantity of Burners	Power/Burner	Total Power	Gas type	Manifold pressure	Orifice Size
GS-1	2	76,000 BTU/H	76,000 BTU/H	NG	4"W/C	#30
	2	50,000 BTU/H	50,000 BTU/H	LPG	10"W/C	#52
GS-1D	4	76,000 BTU/H	152,000BTU/H	NG	4"W/C	#30
	4	50,000 BTU/H	100,000BTU/H	LPG	10"W/C	#52

There must be adequate clearance between stove port and construction. Clearance must also be provided in front for servicing and for operation

From NON-Combustible Construction: Side-0 inch; Rear-0 inch

**ALL GAS TYPE EQUIPMENTS MUST BE INSTALLED WITH AT LEAST A 16 INCH SPACE BETWEEN THE SURFACE FLAMES FROM ADJACENT EQUIPMENT. A FLAME GUARD IS ACCEPTABLE IF ALLOWED UNDER LOCAL CODE**

**WARNINGS**

- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read the installation and maintenance instructions thoroughly before installing or servicing this equipment. Have the equipment installed by a qualified installer in accordance with all federal, state and local codes.
- Do not install or use without all 4 legs.
- This equipment is for use in non-combustible floor only.
- Do not obstruct the flow of combustion and ventilation air.
- Do not spray controls or the outside of the equipment with liquids or cleaning agents
- Allow for hot parts to cool before cleaning or moving.
- This equipment should only be used in a flat, level position.
- Any loose dirt or metal particles that are allowed to enter the gas lines on this equipment will damage the valve and affect its operation.
- If you smell gas, follow the instructions provided by the gas supplier. Do not try to light the burner; do not use a telephone within close proximity.
- Never attempt to move grate while cooking.

**PLEASE DO READ USER MANUAL CAREFULLY BEFORE USING THE EQUIPMENT**