Gas Planetary Stirring Wok Instructions for Use

(Please read the instructions carefully before using this device)

All parts of the gas-fired wok that come into contact with food are made of 304 food-grade stainless steel, meeting food safety and hygiene requirements. It features a beautiful appearance, reasonable design, compact structure, convenient installation, simple operation, flexible use, safety and reliability, and easy maintenance, making it popular and well-received by users.



Gas-fired cooking machine product structure:

1. It mainly consists of a pot body, jacket, tilting mechanism, stirring mechanism, and frame.

2. The pot body is welded together from inner and outer pot bodies.

3. The motor uses chain drive. Every three months, check the chain for looseness and add an appropriate amount of grease for lubrication. The chain can be seen by opening the upper cover of the equipment.

Instructions for Use:

Operating steps: (I) Installation: Connect the liquefied gas into the equipment through the air inlet on the left side. (As shown in the image below); The gas storage tank should be equipped with a low-pressure valve, and then connect it to the equipment's air inlet. Connect a 380V power supply with three live wires as follows.





air intake

Ignition steps: First, light the ignition gun. Then, open the front valve of the inner burner ring of the gas stove. Next, press and hold the self-closing valve to release gas and ignite the burner. Then, open the rear valve. After the burner is ignited, turn off the ignition gun. Refer to the video for guidance.

Function of the switch button: After connecting the power supply, there is an emergency stop switch on the control panel. Rotating it will cause it to spring back up, indicating normal

use. If you need to stop the power, press the red emergency stop switch. When stirring is needed, turn on the stirring switch for electric rotation. The black rotary knob at the top is the frequency converter switch; rotating it changes the frequency and thus the rotation speed. 30-50Hz is recommended.

Discharge operation: The front and rear tension connecting sleeves can fix the tilt of the pot. When it is time to discharge, pull out the connecting sleeves and crank by hand to discharge the material.



1. Gas-fired woks should be placed in a well-ventilated room. The floor should be a flat, firm cement surface of appropriate size, providing sufficient space for personnel to operate. The equipment should be placed stably and secured with anchor bolts.

2. A drainage channel should be placed under the equipment, and a water pipe should be installed next to the wok for easy water addition and washing during cooking.

3. Connecting the gas pipeline. Before starting gas piping work, ensure that the type of gas supplied is consistent with the type of gas used by the wok. Gas pipeline connections must be performed by qualified technicians. After connection, each gas pipe connection should be leak-tested to ensure the gas pipeline is airtight.

4. Adjusting the gas pressure. The gas pressure should be adjusted before use. Additionally, ensure that the dynamic pressure of surrounding gas appliances used simultaneously meets the requirements. (Natural gas uses a medium-pressure valve; liquefied petroleum gas uses a low-pressure valve)

(II) Operation and Use

Operating procedures and methods

(1) Before use, check and confirm that the gas supply source is consistent with the gas type specified on the equipment.

(2) Add food or water to the pot.

(3) Ignite the burner. First, confirm that the ignition knob and ignition rod knob are in the fully closed position before opening the main gas valve. Second, turn on the ignition gun knob, ignite the ignition rod, insert it into the ignition port at the bottom of the combustion chamber, and ignite the burner. There are three pipeline control valves; adjust the flame intensity by coordinating the pressure reducing valve and the pipeline control valve until the flame is blue. Third, remove the ignition rod, close the knob, and place the ignition rod back in its original position.

(4) After operation, return the main burner knob to the closed position and turn off the main gas valve.

(5) After the food is prepared, clean and wipe the pot, and drain the water from the drain.

IV. Maintenance and Care

(I) Keep the equipment clean at all times. Clean and wipe the pot after each use; do not store corrosive substances such as salt, soy sauce, or alkali inside the pot.

(II) Regularly check the gas pipeline for leaks; any leaks must be replaced or repaired immediately.

(III) Conduct regular maintenance; a comprehensive overhaul should be performed at least once a year by a qualified maintenance personnel to ensure the equipment is in safe operating condition. The main gas valve must be turned off during maintenance, and the machine must be allowed to cool down before proceeding.

V. Safety Precautions

(i) After each food preparation is completed, turn off the gas valve and extinguish the flame before proceeding to the next shift.

(ii) When igniting, extinguishing, or adjusting the flame of the burner, always check the flame status through the observation hole before making any adjustments.

(iii) Before each startup, check the gas pipeline for leaks; always turn off the main gas knob when not in use.

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Safety tips for using gas-fired cooking machines:

The detailed instruction manual for the gas-fired cooking machine includes these points. Users must operate the machine according to the manual; otherwise, equipment malfunctions can easily occur, leading to inoperability or, in more serious cases, personal injury and economic losses. If you encounter any problems during use, you can consult

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the manufacturer's technical staff at any time for free technical guidance.