# **OPERATION MANUAL**

# SMOKELESS BBQ ROASTER (Ducted Type)

# **MODEL JX-C**

- \* Before operating this roaster unit, please read and understand the instructions specified in this manual for proper and safety use.
- \* Retain this manual for your immediate and future references.
- \* For maintenance and repairs, please contact the factory (Joytec Corporation) or the local distributors from whom you purchased the products .

# **A** Warning

Check your local gas supplier for the proper instructions to follow in the event the user smells gas. These instructions shall be posted in a prominent location.



Improper installation, adjustment, alternation and maintenance can cause property damage, injury or death.

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#### FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance

#### WANING:

Improper installation, adjustment, alternation, service or maintenance can cause property damage, injury or death. Read the installation, operating instructions thoroughly before installing or servicing this equipment.



## Samples of sign

### **Caution - Electric Shock**



Indicates cautions (including warnings).

Contents of the caution are shown in or around **17** The sign in the left shows **"Caution - Electric Shock"**  with pictures or words.

### No Disassembly



Indicates forbiddance.

Contents of the forbiddance are shown in or around The sign in the left shows **"Do Not Disassemble"**.



with pictures or words.

## Check Gas Source



Indicates Compulsion.

Contents of the compulsory are shown in or around The sign in the left shows **"Check Gas Source"**.



with pictures or words.















## PREPARATION

(As for the names of parts, see page 8.)

#### SETTING EACH PART

1 Set the "FILTER" into the outer case.

 Set the "WATER TANK" and "BURNER SET" into the outer case. <u>Note</u>: Put a Water Tank in the roaster unit after setting a Burner Set to a Water Tank beforehand; can be easily done.

Check whether a projection at leg of the burner is set into a hole on the water tank, and the burner-set should be set correctly and firmly. Improper setting of Burner Set will cause to incomplete combustion or ignition failure





- 3. Put the mountain of WATER into the water tank..
  - Note 1): 1,400 cc is a an appropriate amount.
  - Note 2): Use the provided WATERING POT.
  - Note 3): When putting water, pay attention not to splash water onto the burner and/or burner-head. Splashed or wet burner/burner-head will cause to ignition failure



	_ /
Flame Rod	

- 4. Set the CHARCOAL POT, CHARCOAL TRAY AND TOP RING.
- 5. Put CHARCOAL onto the charcoal tray. (500 grams. are appropriate amont.) When supplying charcoal, try to use the used charcoal on a bottom for earlier igniting.

Warning: This Roaster is designed for use with charcoal. Do not attempt to burn any other solid fuels.

## DIRECTION FOR USE

#### Igniting , Lighting Charcoal and Flame Adjustment



Operate the exhaust fan before igniting. Without ventilation, the roaster will burn incompletely and cause carbon monoxide poisoning, injury or fire. If the table cover (table-lid) is equipped on the roaster, remove the cover before igniting.



- 1. Turn OFF the Burner Assist Blower Fan Switch.
- 2. Press the ignition switch knob and slowly turn it to

the "High Setting".

Turn and Hold burner knob for a few seconds. The roaster will make 'tweet-tweet' sound and be ignited. When the roaster is ignited, the burning lamp lights in red.



During the initial operation, or if the roaster has not been used for a long time, it may take a couple of attempts to light. If the roaster fails to ignite after a few attempts, turn the switch back to the "Closed Position", wait 15 seconds and try to ignite again. Work of the re-ignition within 15 seconds can not be done due to a mechanism of the safety device's working.

3. After igniting the gas, turn ON the Blower Fan Switch.

Turn the Blower Fan Control Knob to the right to the position of 'High' (direction of 8 o'clock). Keeping the blower fan control switch to the position of "High" and burner control valve to the position of "High", will ease charcoal to be ignited faster

4. After igniting the charcoal, turn off the burner control valve.

Standard time is approx. 5 to 8 minutes after starting ignition of gas. Turn the burner control valve clockwise to the fully 'Closed' position. The burning lamp (red) will go off.

#### 5. Adjustment of Blowing Power (Heat Power of Charcoal)

For adjusting blowing power, turn the Blower Fan Control Knob. For the High power, turn the knob clockwise, and for the Low power, turn

the knob counter-clockwise.

When customers are using the roasters for cooking, pay close attention to the condition of charcoal flame.

(When charcoal is burned out and/or the charcoal heat power comes to be low, put and add charcoal)

Be careful not to exceed manufacturer's recommended amount.



#### EXTINGUISHING (after operation)

1. Turn OFF the blower fan switch.

Check the gas control valve is turned fully to the right "Closed" position.

2. After cooling, turn off the exhaust fan switch.

This is to cool the internal body of roaster, devices, etc.

3. Pay careful attention to handling the remaining charcoal

#### and ash.

Careless or Improper handling of the remaining (charcoal) and ash will create a fire hazard, burns or carbon monoxide poisoning. Dispose of hot ash in accordance with local codes.

Ashes should be placed in a designated hot ash disposal accessible.

## CLEANING & MAINTENANCE

For the proper operation and safety, make sure to carry out daily cleaning of the following parts:

#### 1. Grilling Mesh

Wash the grilling mesh with soaking it in the neutral detergent each time it becomes dirty every day.

#### 2. Top Ring, Charcoal Tray, Charcoal Pot and Water Tank

Wash the top ring, charcoal tray, charcoal pot and water tank with neutral detergent each time it becomes dirty every day. Use caution when handling these parts. Rough or careless handing will cause cracks or chips to appear in the enamel and will allow penetrating water to cause rust.

3. Burner Set



Flame Rod

#### **Burner Head**

#### a) For Burner

Remove the dirt with metal brush.

As the burner is casting, never wash the burner in the water,

or it will gather rust.

In case the burner is immersed or washed in water, dry the burner completely.

#### b) For Burner Head

Check the clogging of the burner ports. Remove the dirt with metal brush. (Clogging of the burner/burner head will cluster the flame on one side and will cause incomplete combustion.)

In case the burner is immersed or washed in water, dry the burner head completely.

#### c) For Flame Rod

Please clean regularly.

In case the flame rod is immersed or washed in water, dry it completely. Stuck oil, dirt or wet on around the area will cause error (temperature failure) to detect the temperature of the Burner, and will cause malfunction of the safety device.

#### 4. Filter

Soak the filter in the solution of detergent (for 2 hours) more than once a week, wash the filter with clean water, and then dry it completely.

X Dirty filter will restrict the ventilating capacity.

X Never use an alkaloid solution or detergent.

#### 5. Outer Case

Wipe inside of the outer tank with soft cloth or rag regularly. Stuck oil, dirt, cooked meats, etc. may cause a fire.

#### 6. Electrode Spring (Flame Failure Safety Device)

For safety (Flame Failure Safety Device), a Flame Rod is installed

in the roaster unit. The electrode spring is a point of contact part receiving a signal of a frame rod on a burner.

When this electrode spring is stained and dirty, it will cause error

(temperature failure) to detect the temperature of the Burner.

The Flame Rod is designed to detect incorrect flame temperature, and will shut off the gas automatically as "FLAME FAILURE SAFETY DEVICE".

Therefore, always keep the area around the detector clean with wiping regularly. The electrode spring is transformed easily and handle it carefully.



#### 7 F. V. Damper (Fire Volume Damper)

Wipe the damper with soft cloth (or rag) regularly. Soiled damper with stuck oil will be an obstacle for correct operation of fire-protection, and will cause the fire. In case the F. V. Damper is operated (shut), turn the holder for temperature fuse (thermal fuse) counter-clockwise, and remove the thermal fuse for changing. Set the holder for temperature fuse for recovery.

The F. V. Damper (Fire Volume Damper) is designed to shut automatically in case the flame tries to flow into the exhausting-pipe.



# **SPECIFICATION**

#### Model No.: JX-C (Charcoal Type, Gas use for igniting charcoal)

**Electrical: 220V, 1Ph, 50/60Hz.** 

**<u>Electric Consumption</u>:** 16 W

Water Tank Capacity: 1,500 cc (Max: 1,900 cc)

**<u>Required Exhaust Air Volume</u>:** 300 m3/h

Required Fresh Air Supply Volume: 300 m3/h

**<u>Required Resistance Air Pressure</u>:** 160 Pa

Cooing Load: 4.12 kW

Gas Consumption: City Gas 3.84 kW (3,300 Kcal/h)

L.P. Gas 3.84 kW (0.27 Kg./h)

**Ignition:** Pilot Light Ignition

**Safety Devices:** 

- 1) Automatic Gas Shut-Off (Flame Failure) Safety Device
- 2) Back-Fire Protection Device
- **3)** Electric Leakage Protection Device

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How to change Thermal Fuse

This photograph shows a normal state.

This photograph shows the state that a thermal fuse blows out.

Thermal Fuse

Pull out a Fuse Holder.

**Fuse Holder** 

**Thermal Fuse** 

Set the thermal fuse into the fuse-holder as shown in the above photograph.

Insert the fuse-holder into the FVD.

Pin

"Lock portion"

Lever

Turn the lever counterclockwise.

Hang the "Lock portion" on a pin of a fuse-holder.