



## INSTALLATION, OPERATING AND SERVICING INSTRUCTION MANUAL



### Commercial Yum Cha Steamer

Model No's.: YCJSF-1HE and CFPSF-1

Approval No.; GMK10342

Manufactured By;

**B&S Commercial Kitchens Pty Ltd**

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Please ensure this booklet is kept in a safe and prominent location for future reference.

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Owing to continual product development and improvements to its products, B&S Commercial Kitchens Pty Ltd reserves the right to change the product specifications and design without prior notice.

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# Product Specifications & Introduction

**Appliance Name:** B&S Yum Cha and rice Roll Steamer

<b>Manufactured By:</b> <b>Certificate Holder:</b>	B&S Commercial Kitchen s Pty Ltd 57 Plateau Road Reservoir Victoria 3073 Tel; + 61 3 9469 4754 Fax: +61 3 9469 4504 E-mail: info@bscommercialkitchens.com
<b>Approval Number:</b>	GMK10342
<b>Gas Type/s:</b>	Natural Gas & Propane Gas

We are confident that you will be delighted with your B&S wok table, and that it will become the backbone of your kitchen. To ensure you receive the utmost benefit from your new B&S appliance, there are two important things you can do.

1. Ensure you read this booklet carefully and carefully follow the instruction given. Ensure that this booklet is kept in a safe and prominent location for future reference.
2. Should you be ensure of any aspect of the operation/performance, servicing and installation of the appliance, please contact your B&S dealer immediately. In most instances a phone call could answer your question.

**Table 1: Nominal Terminal Input Rates & Injector Size Orifices**

Gas Type	Injector Size Main Burner/Pilot (mm)	Gas Test Point Pressure (kPa)	MJ/h Rating per Burner	Total Nominal Gas Consumption
SIT D3 Natural Gas (NG)	1.3/0.35	1.00	103	103 MJ/h
SIT D3 Propane Gas (LPG)	0.70/0.20	2.6	75	75 MJ/h
A63 Natural Gas (NG)	1.2/0.35	1.00	87.5	87.5 MJ/h
A63 Propane Gas (LPG)	0.70/0.20	2.6	84.4	84.4 MJ/h

**Table 2: Dimensions**

	Connection	Position from Floor (mm)	Position from Rear of Appliance (mm)	Position from LHS/RHS edge of Appliance (mm)
Water Inlet (WI)	1/2" Copper	404 (+/-5)	626 (+/-5)	91 (+/-5) RHS
Gas Inlet (GI)	3/4" male BSP	246 (+/-5)	161 (+/-5)	75 (+/-5) RHS
Over Flow (D1)	1 1/2" male BSP	775 (+/-5)	692 (+/-5)	80 (+/-5) LHS
Waste (D2)	3/4" BSP	305 (+/-5)	628 (+/-5)	166 (+/-5) LHS

**Appliance Minimum:**

Height : 780mm

Depth : 840mm

Width : 600mm

## IMPORTANT WARNINGS



ENSURE ANY TRANSIT PROTECTION IS REMOVED BEFORE INSTALLING THE APPLIANCE.

THIS APPLIANCE IS NOT INTENDED TO BE INSTALLED OR USED IN A MARINE ENVIRONMENT.

INSTALLATION AND SERVICING SHALL BE CARRIED OUT ONLY BY AUTHORISED PERSONNEL.

**FAILURE TO DO SO WILL VOID B&S WARRANTY AND MAY RESULT IN DAMAGE TO EQUIPMENT OR INJURY TO PERSONNEL.**

## Installation Instructions

### **Regulations**

This appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, AS 5601 – Gas Installations and any other statutory regulations.

### **Data Label**

The data label is located on the top left hand side of the control panel or on the inside of the door. Please ensure that the gas supply matches the data label/

### **Ventilation**

Ventilation must be in accordance with AS5601 - Gas Installations. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits. It is **strongly** recommended that this appliance is installed under an extraction hood.

### **Combustible Surfaces**

Clearances to combustible surfaces must be in accordance with AS/NZS 5601.1 - *Gas Installations*, clause 5.12.4.5. Install on a flat, solid, fire proof base.

Leave at least 200mm between the appliance and the side and rear walls.

The Steamer shall be installed so that a clear space of 200mm is maintained between the sides of the steamer and any other appliance.

No combustible material shall be located within 200mm of the steamer.

When the unit is plinth mount model, it must be mounted on non-combustible surface, no deeper than 700mm and at least 100mm high.

Cantilever models must be installed by an approved technician.

### **Gas Connection on D3 Unit**

The gas connection is male 3/4" BSP and is situated 160mm from the right hand side of the appliance, 185mm from the front of the appliance and approximately 155mm from the floor. The appliance can be connected with rigid pipe as specified in AS5601.

### **Water and Drainage Connection**

The water inlet and water drains can be routed through either the rear or base of the unit.

### **Pressure Test Point**

The pressure test point is located on the regulator. The test point pressure should be adjusted to 1.00 kPa for Natural Gas or 2.60 kPa for Propane Gas with the burners operating at maximum.

### **Before Leaving**

Check **all** connections for gas leaks with soap and water. **Do not** use a naked flame for detecting leaks. Ignite the pilot and main burners ensure correct operation of gas valves, burners and ignition. When satisfied with the operation of the appliance, please instruct the user on the correct method of operation.

In case appliance fails to operate correctly after all checks have been carried out, please contact;

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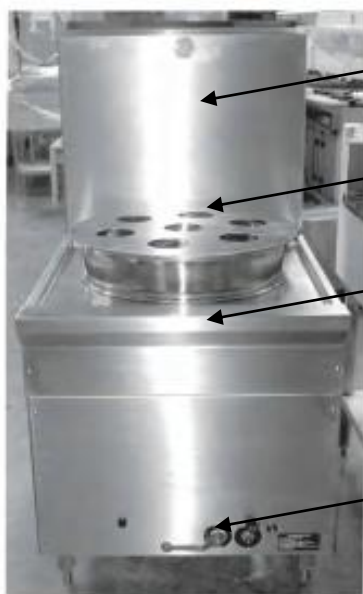
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# Operating Instructions

## WARNING!



- **DO NOT** spray aerosols in the vicinity of this appliance while it is in operation.
- **DO NOT** store or use flammable liquids or items in the vicinity of this appliance.
- Prior to lighting, smell area surrounding the appliance for gas (please note that as some gas types are heavier than air, we recommended the operator to also smell the floor around the appliance).
- In the event you smell gas: **DO NOT** light any appliance. **DO NOT** touch/ operate any electrical switch or phone in your building. Call local gas supplier **immediately** and follow their instructions.



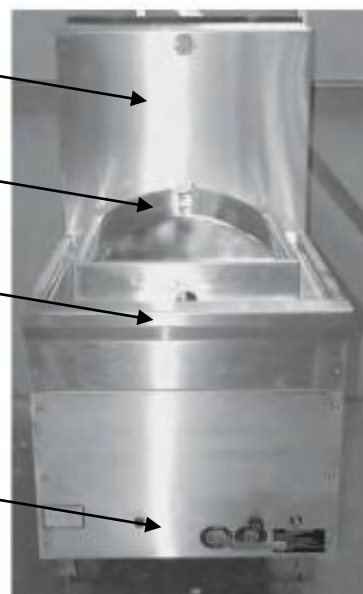
Yum Cha Steamer

Splashback

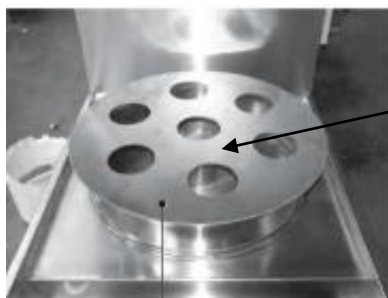
Steaming  
Areas

Hob

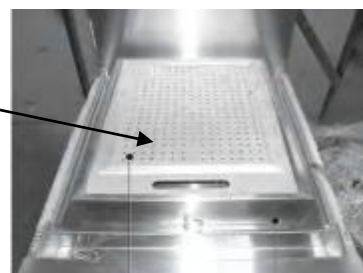
Gas Control



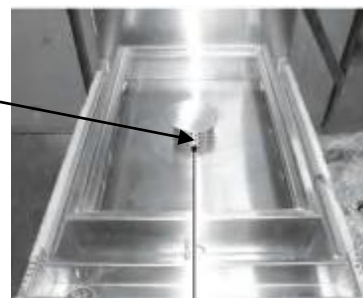
Rice Roll Steamer



Yum Cha / Rice Roll Plate



Yum Cha / Rice Roll Plate Vent

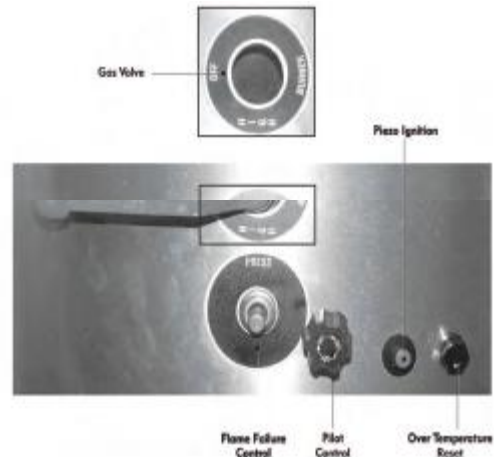


## Warning!

**ENSURE WATER TANK DRAIN VALVE IS FULLY CLOSED AND WATER TANK DRAIN VALVE IS ACCESSED BY TURNING RED GATE VALVE HANDLE CLOCKWISE (LOCATED UNDERNEATH THE RIGHT HAND SIDE OF THE APPLIANCE) BELOW MAIN WATER TANK.**

### Lighting Instructions for SIT D3 Unit

1. Turn main gas valve to 'OFF'.
2. Turn pilot valve anti-clockwise to 'ON' position.
3. Depress blue button on flame failure control and light pilot by pressing piezo igniter (red button) several times.
4. When pilot is alight, keep holding down the blue flame failure button for approximately 15 seconds.
5. Observe the pilot flame is established. **If pilot flame goes out wait five minutes and repeat steps 1 to 4.**
6. Turn main gas valve to 'HIGH'.

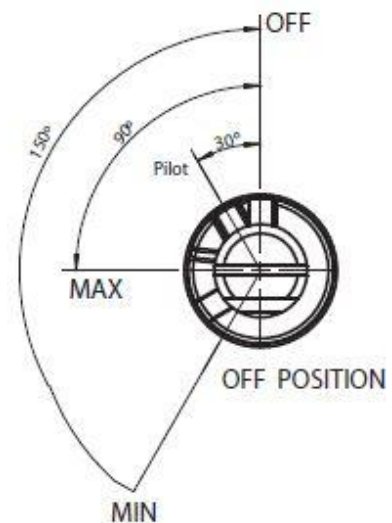


### Shutdown Procedure

1. Turn main gas valve to 'OFF'.
2. Turn pilot control valve clockwise to turn off.
3. Observe pilot flame is extinguished.

### Lighting Instructions for A63 Valve

1. Turn main gas valve 30° and push to start pilot gas flow.
2. Press piezo igniter several times.
3. When pilot is alight, keep holding down the main gas valve knob for approximately 15 seconds.
4. Once pilot flame is established, release pressure on main gas knob and turn the knob 90° anti-clockwise to High, or 150° anti-clockwise for Low.



### Shutdown Procedure

1. Turn main gas valve to 'OFF'.
2. Observe pilot and main burner flames are extinguished.

## Warning!

**WHEN REMOVING LIDS FROM STEAMING AREAS, ALWAYS ENSURE MAIN GAS CONTROL IS TURNED TO THE 'OFF' POSITION. THIS IS TO ENSURE THAT THE FLOW OF STEAM IS MINIMISED WHILST THE LIDS ARE REMOVED. FAILURE TO DO SO MAY RESULT IN PERSONAL INJURY.**



## **Maintenance Schedule**

### **Daily Checks & Service**

- Look for any foreign materials in burner area, leaks, damaged knobs and any other signs that the steamer is not ready and safe for operation.
- Inspect burner area and ensure pilot is in position near the burner, and that the pilot flame when ignited is blue in color and approximately 10-20mm in length. Ensure pilot flame is in contact with thermocouple. Call the manufacturer if you see any problems. Always ensure that area surrounding pilot and thermocouple is clear of any fats, oils or foodstuffs.
- Clean the exterior surfaces of the Yum Cha / Rice Roll steamer with a clean, damp cloth soaked with mild detergent to remove any food stuffs, oils, dust and any other materials.
- Ensure the primary water drain (located in the front gutter - pictured below), and steam outlet (refer picture below) are cleared of any food stuffs.



Water Drain

### **Weekly Checks & Service**

- If not done a daily basis - Ensure Yum Cha / Rice Roll plate is cleaned by submerging and soaking in warm water with a mild detergent and gently wiping any excessive fats and foodstuffs.
- Ensure water tank is emptied on a weekly basis. Water tank drain valve is accessed from underneath the appliance and turning red gate valve handle anti-clockwise (located on the right hand side below main water tank). Turn drain valve clockwise to stop.

### **Yearly Periodic Checks & Service**

- **The appliance should be inspected and adjusted periodically by a qualified service person as part of any kitchen maintenance program. B&S recommends that this appliance is inspected at least annually by a authorized service technician as follows:**
- Inspect the table inside-out for excessive build-up of any fats, oils and foodstuffs.
- Inspect that the burners and other components (i.e. pilots, thermocouples, etc.) are in good condition and functioning properly.
- Inspect all gas connections for leaks and ensure all connections are tightened properly.
- Ensure burner pressure is in accordance with that specified on the data plate of the appliance.

In case appliance fails to operate correctly after all checks have been carried out, pleased contact;

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# Servicing Instructions



## WARNING!

- Servicing shall be carried out by authorised personnel **only**. Failure to do so will void the B&S warranty and may result in damage to equipment or injury to personnel.
- Before commencing any disassembly/ assembly of gas controls, please ensure the gas supply is turned off (isolated).

**FAILURE TO DO SO WILL VOID B&S WARRANTY AND MAY RESULT IN DAMAGE TO EQUIPMENT OR INJURY TO PERSONNEL.**

## **Abnormal Operation**

Any of the following are considered to be abnormal operation and may require servicing;

- Incomplete ignition of burner.
- Yellow tipping of the burner flame.
- Burner failing to keep alight.
- Gas valves which are difficult to turn.

## **Gaining Access to Gas System on D3 Unit**

To gain access to gas system/components;

- Undo nut (by turning anti-clockwise) located on the front of the flame failure valve (blue button)
- Remove knob off pilot valve by gently pulling forward.
- Remove nut located centrally on the main gas valve (red handle).
- Remove over temperature reset protective cover (small black nut to the right of the pilot light) by turning clockwise. Then remove nut by turning anti-clockwise.
- To remove piezo ignition, remove piezo lead located behind front panel.
- Remove front panel by removing screws located on either side of the front panel.
- Gently lift front panel upwards slightly and then outwards.
- REASSEMBLE IN REVERSE ORDER.
- Should removal of the front hob be required. Undo screws located on the left and right hand side of the front panel (as well as two screws on the inner side of the gutter—if fitted).
- REASSEMBLE IN REVERSE ORDER



## **Removal of Burner for Service (Applicable for Both D3 & A63 Units)**

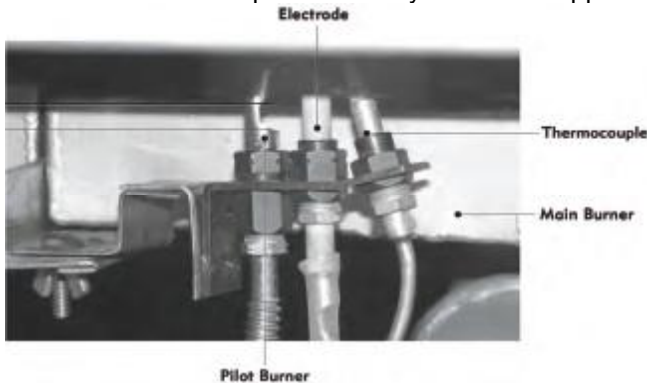
Follow procedure described under GAINING ACCESS TO GAS SYSTEM

- Undo barrel union located at in the centre of the appliance after the main gas valve of the gas manifold.
- Remove burner support screw by undoing wing-nut located underneath the burner support bar.
- Gently lift burner upwards slightly and pull burner outwards.
- REASSEMBLE IN REVERSE ORDER.

## **Pilot and Flame Safeguard**

- Access to the D3 unit pilot assembly is gained by removing the two wing-nuts located to the left of the pilot assembly which secures it to the burner support bar, and gently pull forward to gain greater access. Access to the A63 Unit pilot assembly is by removing the two wing-nuts securing the burner assembly to the burner support tabs and gently sliding the burner to the front of the unit.
- To service/remove the thermocouple;

1. Undo the nut located underneath the thermocouple at the pilot assembly and gently pull thermocouple downwards.
  2. Remove thermocouple from flame failure valve by unscrewing.
  3. Reassemble in reverse order.
- To service/remove pilot burner;
    1. Undo nut located underneath the pilot burner on the pilot assembly.
    2. Gently pull down pilot flexible gas tube.
    3. Remove injector from pilot and clean (if required).
    4. Reassemble in reverse order.
  - To service/remove pilot ignition electrode;
    1. Gently pull down protective sleeve where piezo lead meets pilot electrode.
    2. Remove piezo lead from pilot electrode.
    3. Undo nut located underneath the pilot electrode on the pilot assembly.
    4. Pull electrode downwards.
    5. Reassemble in reverse order.
  - Reassemble pilot assembly to burner support bar in reverse order.



### **Ignition System**

- The piezo ignition system comprises of three parts; the piezo igniter, the piezo lead and electrode.
- To service/remove piezo igniter;
  1. Remove front panel as described under GAINING ACCESS TO GAS CONTROLS.
  2. Undo nut located behind front panel securing piezo igniter to front panel.
  3. Push the piezo igniter outwards from behind the front panel.
  4. Reassemble in reverse order.
- To service/remove piezo lead;
  1. Remove front panel as described under GAINING ACCESS TO GAS CONTROLS.
  2. Gently remove protective sleeve where piezo lead meets pilot light igniter.
  3. Remove piezo lead from pilot electrode by pulling downwards.
  4. Reassemble in reverse order.
- To service/remove pilot ignition electrode;
  1. Remove front panel as described under GAINING ACCESS TO GAS CONTROLS.
  2. Follow instructions as described under PILOT AND FLAME SAFEGUARD—Service/remove pilot ignition electrode.

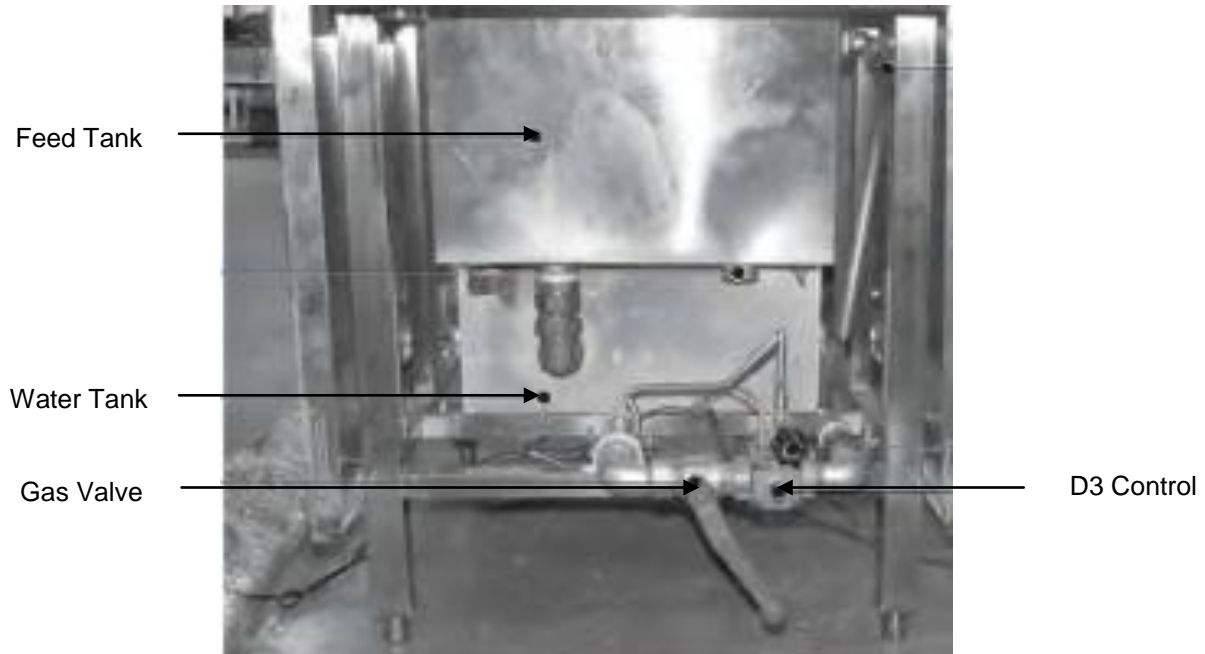
### **Over-Temperature Cut-Out Device on D3 Unit**

To service/remove over-temperature cut-out device;

1. Remove front panel as described under GAINING ACCESS TO GAS CONTROLS.
2. Remove protective black cover covering the over temperature reset button located at the front of the appliance by turning anti-clockwise.
3. Undo locknut located underneath protective cover with spanner by turning anti-clockwise.
4. Remove overheat from front panel by gently pulling over temperature control outwards from the rear of the front panel.
5. Remove wires connecting to over-temperature control by gently pulling plug connectors away from pins located at the rear of the over-temperature control.
6. Remove over temperature capillary bulb from the sleeve located on the left hand side of the main water tank.
7. Reassemble in reverse order.

## **Water Supply Tank**

- Turn of water supply valve to the appliance.
- Empty water tanks as described in the appliance operating instructions.
- To service/remove the water feed tank;
  1. Undo water feed pipe inlet by undoing compression fitting located at the bottom of the water feed tank on the left hand side.
  2. Undo water compression fitting (located on the bottom left hand side of the water feeding tank) which feeds into the main water tank.
  3. Gently pull the water feed tank outwards for servicing/repairs.
  4. Reassemble in reverse order.



To service/remove main water tank, please contact the manufacturer:

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## **Adjustments**

- **Pilot**
  1. Remove front panel as described under GAINING ACCESS TO GAS CONTROLS.
  2. To increase gas pressure to pilot, turn adjustment screw located at the top right hand side of the flame failure device anti-clockwise.
  3. To decrease gas pressure to pilot, turn adjustment screw located at the top right hand side of the flame failure device clockwise.
  4. REASSEMBLE IN REVERSE ORDER.
- **Aeration**

Aeration to burner is fixed and cannot be adjusted.
- **Ignition**
  1. Spark gap is fixed at 8mm from the top of the ignition electrode rod to the head of the pilot.
  2. Should adjustment be required, follow steps outlined under IGNITION SYSTEM in these servicing instructions.

**Table 3: Troubleshooting**

Fault	Possible Cause	Checks
Pilot light not igniting	Spark ignition faulty	Check ignition systems as described under servicing instructions - adjustments
	Blockage of Pilot	Check pilot injector is not blocked as described in servicing instructions - pilot and flame safeguard
	Adjustment of pressure from flame failure control	Check gas pressure to pilot as described under servicing instructions - adjustments
Pilot light not establishing	Positioning of thermocouple	Adjust positioning of thermocouple to ensure pilot flame is hitting thermocouple
	Faulty thermocouple	Contact manufacturer
	Faulty flame failure control valve	Contact manufacturer
Pilot established, burner not lighting	Faulty ball valve	Contact manufacturer
	Faulty flame failure control valve	Contact manufacturer
Burner turning off	Activation of over-temperature control valve	Ensure water tank is full, undo protective cover for over-temperature cut-out devise and press red button to reset

In case of difficulties or for spare parts, please contact:

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