



Commercial Kitchen Appliances

Yum Cha / Rice Roll Steamer

Model No.'s YCJSF & CFPSF

AGA Approval No.: 7000



Installation, Operating and Servicing Instructions



Installation Instructions - B&S YCJSF/CFPSF Yum Cha and Rice Roll Steamer

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Name of Appliance: B&S Yum Cha and Rice Roll Steamer
Model Number/s: YCJSF & CFPSF
Manufactured by: B&S Commercial Kitchen Appliances Pty Ltd
AGA Approval Number: 7000
Gas Type/s: Natural Gas & LPG

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
Natural Gas (NG)	1.3 / 0.35	1.00	103	103 MJ/h
Propane (LPG)	0.7 / 0.20	2.60	75	75 MJ/h

TABLE 2: Dimensions:

Item	From Front (mm)	From Left/Right Hand Side (mm)	From Floor (mm)
Gas Inlet	185	100 RHS	155
Water Inlet	80	110 RHS	320
Water Drain Valve	375	155 RHS	50
Water Drain	50	90 LHS	620

Appliance	1300mm H	900mm D	700mm W
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WARNING !

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 THE B&S WARRANTY AND MAY RESULT IN DAMAGE TO EQUIPMENT OR INJURY TO PERSONNEL.



- 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.

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 device and press red button to reset.

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

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**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/AG 601—*Gas Installations* and any other statutory regulations.

DATA LABEL

The Data Label is located on the top left hand side of the control panel. This appliance is suitable for Natural Gas only, ensure that the available gas supply matched the Data Label.

VENTILATION

Ventilation must be in accordance with AS 5601/AG 601- *Gas Installations*. In general, the appliance should have adequate ventilation for complete combustion of gas, proper fluing and to maintain temperature of immediate surroundings within safe limits. It is recommended that this appliance is installed under an extraction hood.

COMBUSTIBLE SURFACES

Clearances to combustible surfaces must be in accordance with AS 5601/AG 601- *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.

GAS CONNECTION

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 table 3.1.

WATER AND DRAINAGE CONNECTION

The water inlet and water drains should be connected with rigid pipes.

PRESSURE TEST POINT

The Pressure Test Point is located on the regulator. The test point pressure should be adjusted to 1.00kPa for Natural Gas and 2.60kPa 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 to 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 the appliance fails to operate correctly after all checks have been carried out, please contact:

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Operating Instructions— B&S SC-3D Three Deck Steam Cabinet

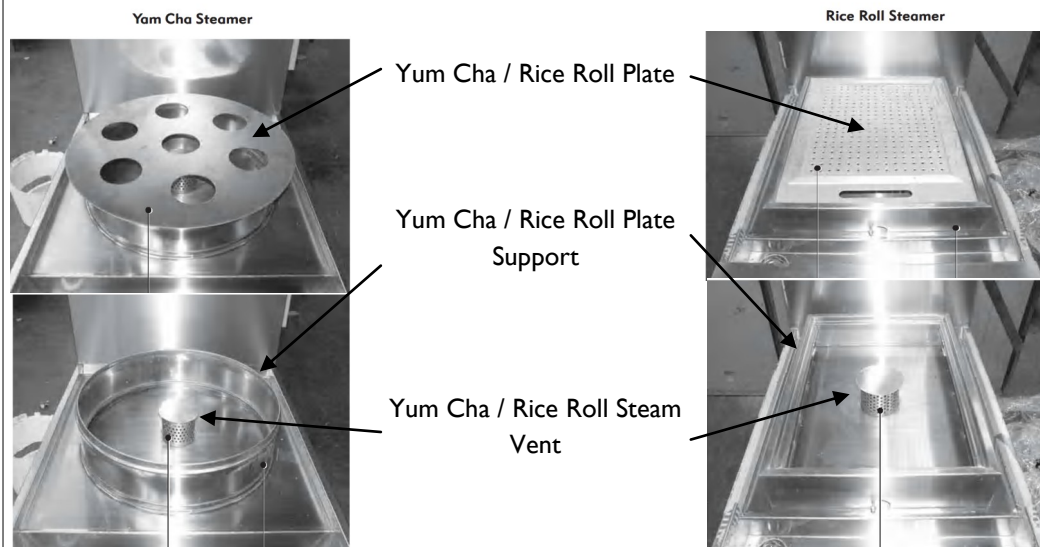
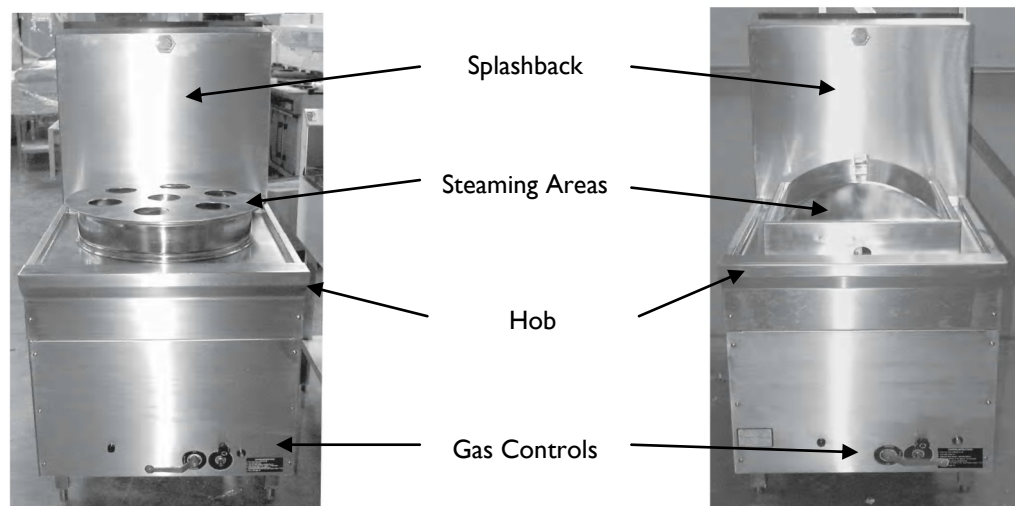


WARNING!

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.

FIGURE 1: Yum Cha and Rice Roll Steamer - Main Features



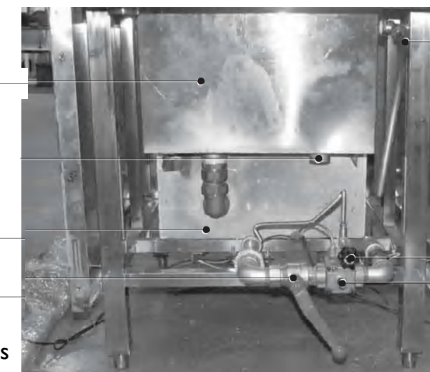
OVER-TEMPERATURE CUT-OUT DEVICE

- To service/remove over-temperature cut-out device;
 - Remove front panel as described under GAINING ACCESS TO GAS CONTROLS.
 - Remove protective black cover covering the over temperature reset button located at the front of the appliance by turning anti-clockwise.
 - Undo locknut located underneath protective cover with spanner by turning anti-clockwise.
 - Remove overheat from front panel by gently pulling over temperature control outwards from the rear of the front panel.
 - Remove wires connecting to over-temperature control by gently pulling plug connectors away from pins located at the rear of the over-temperature control.
 - Remove over temperature capillary bulb from the sleeve located on the left hand side of the main water tank.
 - 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;
 - Undo water feed pipe inlet by undoing compression fitting located at the bottom of the water feed tank on the left hand side.
 - Undo water compression fitting (located on the bottom left hand side of the water feeding tank) which feeds into the main water tank.
 - Gently pull the water feed tank outwards for servicing/repairs.
 - Reassemble in reverse order.
- To service/remove main water tank;
 Please contact the manufacturer:

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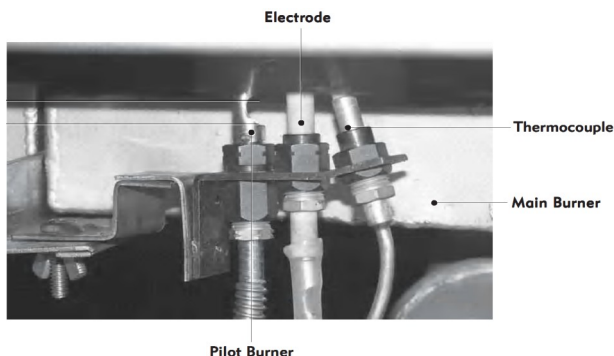


ADJUSTMENTS

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

**PILOT AND FLAME SAFEGUARD**

- Access to 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 (refer picture).
- To service/remove the thermocouple;
 - Undo the nut located underneath the thermocouple at the pilot assembly and gently pull thermocouple downwards.
 - Remove thermocouple from flame failure valve by unscrewing.
 - Reassemble in reverse order.
- To service/remove pilot burner;
 - Undo nut located underneath the pilot burner on the pilot assembly.
 - Gently pull down pilot flexible gas tube.
 - Remove injector from pilot and clean (if required).
 - Reassemble in reverse order.
- To service/remove pilot ignition electrode;
 - Gently pull down protective sleeve where piezo lead meets pilot electrode.
 - Remove piezo lead from pilot electrode.
 - Undo nut located underneath the pilot electrode on the pilot assembly.
 - Pull electrode downwards.
 - 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;
 - Remove front panel as described under GAINING ACCESS TO GAS CONTROLS.
 - Undo nut located behind front panel securing piezo igniter to front panel.
 - Push the piezo igniter outwards from behind the front panel.
 - Reassemble in reverse order.
- To service/remove piezo lead;
 - Remove front panel as described under GAINING ACCESS TO GAS CONTROLS.
 - Gently remove protective sleeve where piezo lead meets pilot light igniter.
 - Remove piezo lead from pilot electrode by pulling downwards.
 - Reassemble in reverse order.
- To service/remove pilot ignition electrode;
 - Remove front panel as described under GAINING ACCESS TO GAS CONTROLS.
 - Follow instructions as described under PILOT AND FLAME SAFEGUARD—Service/remove pilot ignition electrode.



WARNING ! ENSURE WATER TANK DRAIN VALVE IS FULLY CLOSED AND WATER TANK IS FULL PRIOR TO IGNITING APPLIANCE. 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

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

SHUTDOWN PROCEDURE

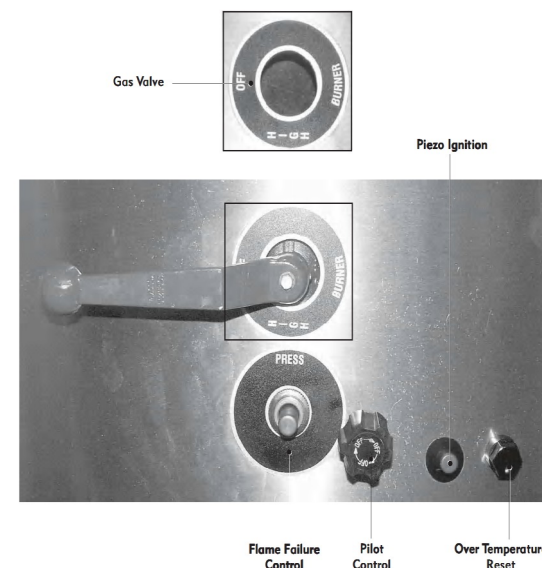
- Turn main gas valve to 'OFF'.
- Turn pilot control valve clockwise to turn off.
- Observe pilot flame is extinguished.

OPERATING PROCEDURESYUM CHA STEAMER

- Turn main gas valve to 'OFF'.
- Place product on Yum Cha plate. If using more than one tier of the Yum Cha plate support, ensure tiers are securely interlocked.
- Turn main valve to 'ON'.
- Once cooking cycle is complete, turn main gas valve to 'OFF' and remove product.

RICE ROLL STEAMER

- Turn main gas valve to 'OFF'.
- Place product on Rice Roll plate and place lid on top.
- Turn main valve to 'ON'.
- Once cooking cycle is complete, turn main gas valve to 'OFF', remove lid and remove product.

**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.

Steam
Outlet

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.

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

In case of abnormal operation, please contact:

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**Servicing Instructions - B&S YCJSF/CFPSF Yum Cha and Rice Roll Steamer****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 AND/OR WATER CONTROLS, ENSURE THE GAS AND WATER SUPPLY IS TURNED OFF AT THE MAIN GAS AND WATER INLET TO THE APPLIANCE

GAINING ACCESS TO GAS SYSTEM

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**

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