

Gas Middle East Grill Instruction Manual

First of all, thank you for your purchase of Baxson series products, we will thank you for your support and love for us with excellent products and quality service.

Our main products are: the electric steak oven series, electric fryer, gas combination oven, burger machine, noodle cooking machine, insulation cabinet series, fast food equipment, etc.; the product style is a novel, energy-saving, and environmentally friendly, advanced technology, suitable for a variety of hotels, Chinese and Western restaurants, bars, etc.

I. Technical Parameters

Name	Gas Middle East Grill	Gas Middle East Grill
Model	CG-22	CG-25
Voltage	220-240V	220-240V
Gas source	Liquefied Petroleum	Liquefied Petroleum
Dimension	290*270*450	295*300*480

II. Instructions for Use

1. Please note that the power supply voltage must be in line with the machine.
2. The use of gas tanks, gas pipe joints, and regulators needs to be safe and reliable, to avoid air leakage.
3. Please do not knock or flush the burner with water.
4. Please cut off the gas (electricity) source after using or leaving this equipment for a long time.

III. Instructions

1. According to the food to be baked, the variety of selected hanging tools, the grill automatic turntable in the best position on the spindle, and the grill fixed on the spindle.
2. Open the liquefied gas valve, use the ignition gun to light the burner, and press the rotating shaft motor switch, the indicator light will come on and the rotating shaft will start to rotate.
3. Your chosen food skewers to bamboo skewers on the automatic rotisserie grill, baking, you can bake while hanging baking heat to take down, can be continuously baked.
4. Baked products' baking time length and food color, according to different food and different personal preferences of their own choice to adjust the distance between the burner and baked products.
5. The equipment uses liquefied gas combustion, when the baked products are finished, the gas (electricity) source should be cut off, cut off (electricity) gas source when cleaning, use a cleaning solution that does not contain corrosive, clean, and wipe with a towel, it is strictly prohibited to rinse with water, not to mention can not be immersed in water cleaning, otherwise it is easy to destroy the electrical performance of the machine, easy to produce safety accidents with electricity, reduce the service life of the machine.

IV. Inspection and Troubleshooting of General Faults

Fault	Cause	Solution
Turn on the power, and press the switch, the shaft does not rotate	The power supply is not normal, not connected to the power supply, fuse blown	Check the power supply, replace the fuse, and make the power supply normal
Turn on the power, and press the switch, the shaft does not rotate	<ol style="list-style-type: none"> 1. The motor switch is damaged 2. Motor burned out 3. The rotor shafts fall off 	<ol style="list-style-type: none"> 1. Replace the switch 2. Replace the motor 3. Reinstall the shafts

<p>Open the gas valve, the stove head is not ventilated</p>	<ol style="list-style-type: none"> 1. LPG cylinder is out of gas 2. The pipe and nozzle are blocked 	<ol style="list-style-type: none"> 1. Re-tank the gas 2. Eliminate debris in the pipe and nozzle
<p>Open the gas valve, and ignite the stove head to adjust the minimum value, there is a yellow flame or a larger flame</p>	<ol style="list-style-type: none"> 1. The nozzle hole is worn too much 2. The regulator is not adjusted properly 	<ol style="list-style-type: none"> 1. Replace the new nozzle 2. Readjust the gas valve