

Operating Method

1. Connect the gas pipe, low pressure valve and gas tank.
2. Check that each switch is off.
3. Put in the appropriate oil or water (can not be less than one-fourth of the depth of the oil pan), cover the lid (when putting the oil, try to avoid contact with water drops to prevent oil splashes and hurt people).
4. Fire, when the temperature is right, put the food that needs to be cooked. When the food is cooked, remove it with special tools (do not touch the body to avoid burns).
5. When the operation is completed, pay attention to check whether each switch is off.
6. Wait for the temperature to drop before pouring the oil and water out.
(Note: Low pressure valve must be used)

Cleaning and maintenance

1. When cleaning and maintenance, the gas should be turned off to prevent accidents.
2. Do not use strong corrosive cleaning products.
3. After each operation, you need to wait for the temperature to be lowered before cleaning. After washing, wipe the water clean and store it in a dry and ventilated place.

This gas food heating pot machine can be used either by natural gas or by propane.

Method one--Natural gas : generally for home, but the machine's air intakes need to be re-holed, and connectors need to be purchased by you.

Method two--Propane : Generally a propane tank, propane tank outlet equipped with a low-pressure valve, in the low-pressure valve to connect the tube and connect the machine.

Note: Manual measurement, please allow 3-5cm error