



## **INSTALLATION & USER MANUAL FOR GAS WOK RANGE**

**MODELS: PT-WOK & PT-WOK-16**



### **IMPORTANT FOR YOUR SAFETY**

PLEASE READ THIS MANUAL COMPLETELY BEFORE ATTEMPTING TO INSTALL OR OPERATE THE WOK RANGE. THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE WOK RANGE.

IN A PROMINENT LOCATION POST THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

**IMPORTANT**

IN THE EVENT A GAS ODORS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

**FOR YOUR SAFETY**

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

**EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.**

This manual contains information and guidelines collected from years of industry experience. For optimal safety and efficient operation, please make this document available to staff members authorized to use this equipment, and have them read this manual carefully before startup.

We have the full authority to reserve the further technical changes of the unit, in the scope of further performance improvement characteristic development.



**WARNING**

- Any incorrect installation, maintenance, or self-modification can lead to property loss, bodily harm, or death. Service must be performed by an authorized technician.
- For the safety of everyone involved, please keep the appliance away from any flammable or explosive objects and substances. Do not store or use any such items in the vicinity of this unit.
- This appliance should not be operated by persons with insufficient experience or knowledge of the equipment, nor should it be used by those with physiological, perceptual, or mental disabilities without proper supervision.
- Keep children away from the appliance for their safety.
- Always keep this manual accessible. When transferring possession of the appliance to a third party, the manual must also be handed over. All users must operate the unit in compliance with this manual.
- Any nearby walls, surfaces, kitchen supplies, etc. should be non-combustible and heat-resistant. Please pay special attention to fire prevention regulations.

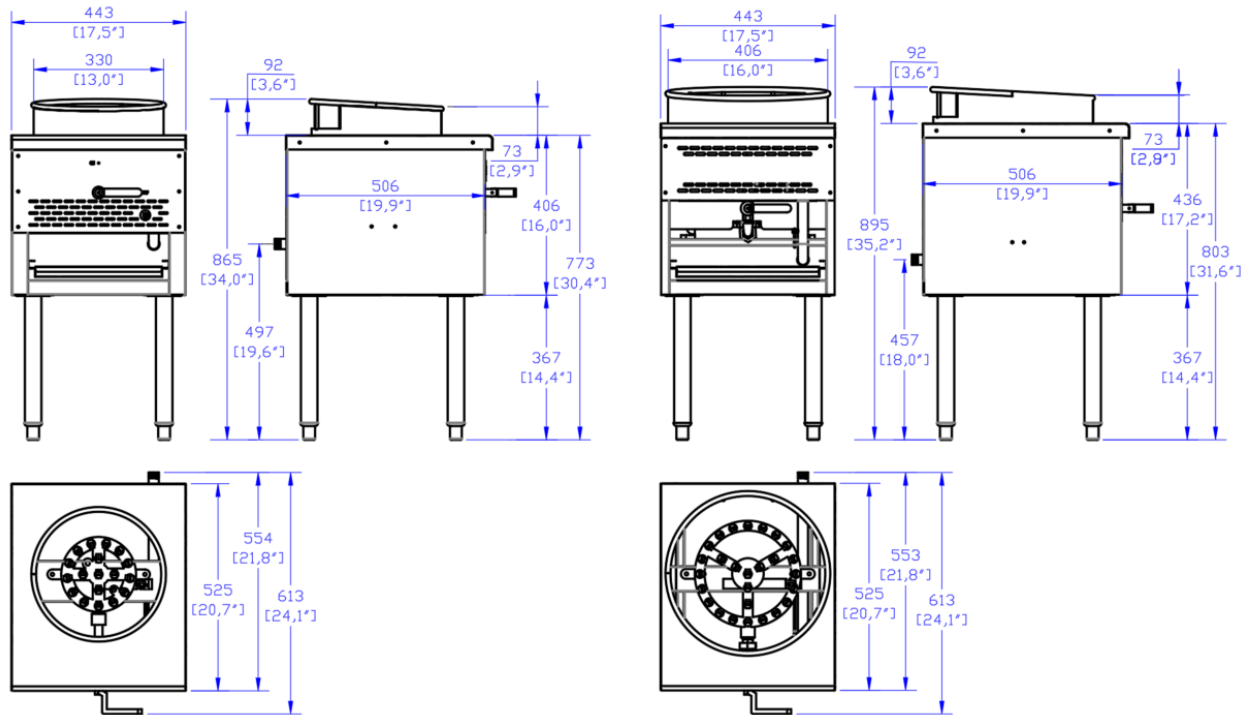
## GENERAL

Wok ranges are designed for commercial use only and feature fast, efficient gas heat. The burner is controlled by an adjustable gas valve. A tray is provided to collect fat and water run-off; it opens to the front for inspection or drain-off.

| Model No. | Burner | Power<br>BTU | Nozzle size |     | Pressure |         |
|-----------|--------|--------------|-------------|-----|----------|---------|
|           |        |              | NG.         | LP  | NG.      | LP      |
| PT-WOK    | 1      | 95,000       | #56         | #69 | 5" W.C   | 10" W.C |
| PT-WOK-16 | 1      | 125,000      | #59         | #69 | 5" W.C   | 10" W.C |

THIS APPLIANCE IS EQUIPPED FOR NATURAL GAS.

For conversion to LP gas see instruction plate on the appliance, see Page 7.



| Valve type  | Ignition type | Wok Size   | Exterior Dimension    | Packing Dimension     | Net Weight | Gross Weight |
|-------------|---------------|------------|-----------------------|-----------------------|------------|--------------|
| Pilot light | Manual        | 13" x 3.6" | 17.5" x 24.1" x 34"   | 18.1" x 22.8" x 24.4" | 62 lbs.    | 77 lbs.      |
|             |               | 16" x 3.6" | 17.5" x 24.1" x 35.2" | 18.1" x 22.8" x 25.6" | 69 lbs.    | 84 lbs.      |

## UNPACKING

## INSTALLATION

This Wok range was inspected before leaving the factory. The carrier assumes full responsibility for the safe delivery upon acceptance of the shipment. Check for possible shipping damage immediately after receipt.

If the Wok is found to be damaged, complete the following steps:

1. Carrier must be notified within 5 business days of receipt.
2. Carrier's local terminal must be notified immediately upon discovery (note time, date, and the contact person) then follow up and confirm with written or electronic communication.
3. All original packing materials must be kept for inspection purposes.
4. The wok range cannot be moved, installed, or modified.

Remove all packing material and protective plastic from the surfaces of the unit. Before installing, verify that the type of gas (natural or propane) and the clearance dimensions agree with the specifications on the rating plate which is located at the right side of the wok range

## LOCATION

The installation location must be kept free and clear of combustibles. Do not obstruct the flow of combustion and ventilation air. DO NOT install the Wok range adjacent to open burners or fryers. Sufficient air should be allowed to enter the room to compensate for the amount of air removed by any ventilating system and for combustion of the gas burners. Do not obstruct the air flow into and around the appliance. Do not obstruct the flow of flue gases through and above the Wok range top grate. Position the Wok range in its final location. Check that there are sufficient clearances to service the Wok range and to make the required gas supply connection(s).

Provide 24" clearance at the front for cleaning, maintenance, service and proper operation.

## CLEARANCE

The appliance area must be kept free and clear of all combustible materials and placed horizontally on a non-skid surface.

| Minimum Clearance    | Combustible Construction | Non-Combustible Construction |
|----------------------|--------------------------|------------------------------|
| Rear                 | 10"                      | 0"                           |
| Sides (left & right) | 10"                      | 0"                           |

## **INSTALLATION INSTRUCTIONS**

- Installation of all equipment should be performed by qualified, certified, and authorized personnel who are familiar and experienced with local installation codes.
- Before installation, please read instructions completely and carefully.
- Do not remove permanently affixed labels, warnings, or plates from the product.
- Please observe all local and national codes and ordinances.
- Installation must conform with local codes, or in the absence of local codes, the National Fuel Gas Code, ANSI Z223.1 (latest edition). In Canada, installation should conform to installation codes for gas burning appliances and equipment standard CAN/CGA-B149.1 or the propane installation code, CAN/CGA-B149.2, as applicable.
- Electrical wiring to the appliance must be electrically grounded in accordance with local codes or in the absence of local codes with the National Electrical Code ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.
- A manual gas shut-off valve must be installed in the gas supply line ahead of the appliance and gas pressure regulator for safety and ease in servicing.
- The gas pressure regulator supplied must be installed on the appliance prior to connecting the equipment to the gas line. Failure to install a regulator could be potentially hazardous and will void the appliance warranty.
- The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures more than 1/2 psi (3.45kpa).
- The appliance must be isolated from gas supply piping system, by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.45kpa).

## **OPERATING INSTRUCTIONS**

- Operation of this equipment must be performed by qualified or authorized personnel who have read and are familiar with the functions of the equipment.

## **MAINTENANCE**

- To perform maintenance and repairs of the appliance, please contact the factory, factory representative, or the nearest authorized local service company to get proper repairs.

## **RATING PLATE**

- Information on this plate includes the model, serial number, BTU/hour input of the burners, operating gas pressure in inches WC, and whether the appliance is fitted for natural gas or liquid propane. When communicating with the factory about a unit or requesting special parts or information, rating plate data is essential for proper identification.

## AIR SUPPLY & VENTILATION

- The area in front of, around and above the appliance must be kept clear to avoid any obstruction of the flow of combustion and ventilation air.
- Adequate clearance must be maintained around the appliance for easy servicing.
- Provisions should be made for any commercial, heavy duty cooking appliance to have its exhaust combustion waste products released to the outside of the building. The typical practice is to place the appliance under an exhaust hood, which should be constructed in accordance with local codes.
- Strong exhaust fans in this hood or in the overall air conditioning system can produce a slight vacuum in the room and / or cause air drafts, either of which can interfere with the pilot or burner performance and could be difficult to diagnose. Air movement should be checked during installation. Air openings or baffles may have to be provided in the room, if pilot or burner outage problem persists.

## GAS CONNECTION

- The gas supply (service) line must be the same size or greater than the inlet line of the appliance. The appliances use a 3/4" NPT inlet. Sealant on all pipe joints must be resistive to liquid propane or natural gas. This range uses NG56 and LP67 connections for gas nozzles.

## MANUAL SHUT OFF VALVE

- This installer supplied valve must be in the gas service line ahead of the appliance regulator in the gas stream and in a position accessible in the event of an emergency.

## PRESSURE REGULATOR

- Commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, since service pressures may fluctuate on local demand. A pressure regulator is packed inside every wok range.
- **FAILURE TO INSTALL THE PRESSURE REGULATOR WILL VOID THE APPLIANCE WARRANTY.**
- The regulators supplied along with the wok range will have 1/2" inlet/outlet openings and are adjusted at the factory for 5" WC (natural gas) or 10" WC (liquid propane gas) depending on customer's ordering instructions.
- Prior to connecting the regulator, check the incoming line pressure, as these regulators can only withstand a maximum pressure of 1/2 psi (14" WC). If the line pressure is beyond this limit, a step-down regulator will be required.
- The arrow shown on the bottom of the regulator body shows the gas flow direction, it should point downstream to the appliance. The red air vent cap on the top is part of the regulator and should not be removed.
- Any adjustments to the regulator should be made only by qualified service personnel with the proper equipment.

## CONNECTIONS

- Please check installer supplied intake pipes visually and / or blow them with compressed air to clear any dirt particles, threading chips or any other foreign matter before installing a service line. When gas pressure is applied, these particles could clog nozzles. All connections must be sealed with a joint compound suitable for LP and natural gas, and all connections must be tested with a soapy water solution before lighting any pilots.

## INITIAL PILOT LIGHTING

**CAUTION:** When lighting pilots and checking for leaks, do not stand with your face close to the combustion chamber.

- All appliances are adjusted and tested before leaving the factory, effectively matching them to sea level conditions. Adjustments and calibrations to assure proper operation may be necessary on installation to meet local conditions or adapt to low gas characteristics; correct possible problems caused by rough handling or vibration during shipment and are to be performed only by qualified service personnel. These adjustments are the responsibility of the end user to be performed by the installer and are not covered by our warranty.
- Check all gas connections for leaks with a soapy water solution before lighting any pilots.

## LIGHTING & SHUTDOWN

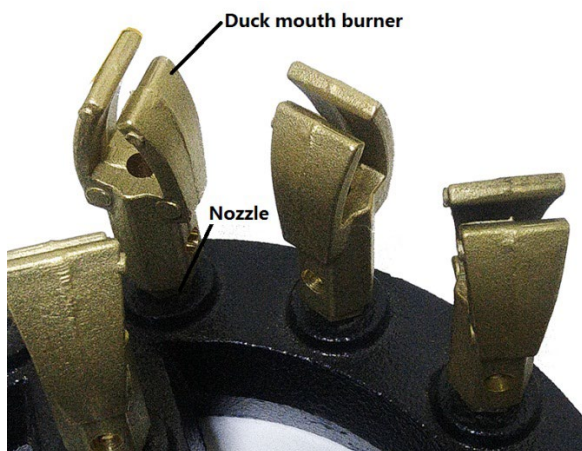
- Before igniting, please make sure that all control valves are at the “OFF” position.
- Wait for around ten seconds, turn flame control valve to adjust flame to desired setting.
- If the flame is extinguished while using, the flame failure device will shut the gas off. If you notice the flame was extinguished, please turn the flame control valve to “OFF” position and re-ignite the pilot flame.
- A 5-minute complete shut off period should be allowed before the appliance is relighted.

### SHUTTING DOWN

- Turn the flame control valve backwards to the “OFF” position to extinguish the burner.
- If the gas appliance will not be used for a prolonged period, please turn off the pilot.

## GAS CONVERSION

- Turn off wok range, remove all objects, and disconnect energy source.
- Remove control panel, and every duck mouth burner (18pcs for PT-WOK) or (28pcs for PT-WOK-16)



- Remove main energy nozzle and replacement with other gas source by screwing it in clockwise.
- Reinstall burner, adjust pilot light head, and control panel in proper order.
- Have authorized technician adjust input appropriately.
- Modify gas type information on rate plate of wok range, note conversion date.

## **CLEANING & MAINTENANCE**

All equipment works better and lasts longer when maintained properly. Cooking equipment is no exception. Your appliance must be cleaned on a daily basis.

### **DAILY MAINTENANCE**

#### **BURNERS**

1. Turn off range, remove all objects, and disconnect energy source.
2. Remove all top grates.
3. Lift off the burner heads by raising the head slightly, sliding to the rear of the range, and lifting upwards.
4. Wash in hot soapy water and dry.
5. Re-install burner parts in reverse order.
6. Wipe body, panel, and control knobs with mild detergent.
7. Pull catch tray from front body, wipe away residue, and clean with mild detergent.

#### **STAINLESS STEEL**

- All stainless steel body parts should be wiped regularly with hot soapy water during the day, and with a liquid cleaner designed for this material at the end of each day.
- DO NOT USE steel wool, abrasive cloths, or powders to clean stainless surfaces.
- If it is necessary to scrape stainless steel to remove encrusted materials, soak in hot water to loosen the material, then use a wood or nylon scraper. DO NOT USE a metal knife, spatula, or any other metal tool to scrape stainless steel. Scratches are nearly impossible to remove.

### **ANNUAL MAINTENANCE**

- Ensure your wok range is checked by a qualified technician once a year for efficient operation of the appliance.

**CONTACT THE APPLIANCE SUPPLIER, OR A LOCAL SERVICE  
COMPANY TO PERFORM ALL MAINTENANCE AND SERVICE REPAIRS.**



## TROUBLESHOOTING

| ISSUE                                  | POSSIBLE CAUSES                         | REMEDIES                            |
|--|---|-------------------------------------|
| Pilot not lighting                     | Insufficient gas pressure in pipe       | Contact local gas supply department |
|  | Nozzle occlusion                        | Dredge nozzle                       |
| Pilot ignited, but not the main burner | Insufficient gas pressure in pipe       | Contact local gas supply department |
|  | Nozzle occlusion                        | Dredge nozzle                       |
|  | Gas control valves broken               | Replace control valves              |
|  | Low flame distance                      | Adjust distance                     |
|  | Low flame                               | Adjust height of pilot light        |
| Inconsistent burning                   | Insufficient gas pressure in pipe       | Contact local gas supply department |
|  | Nozzle does not match gas requirements  | Adjust nozzle diameter              |
|  | Flow of connection pipe is not adequate | Increase pipe's allowable flow      |
|  | Damper opening degree is too large      | Adjust damper                       |
| Yellow flame and/or black smoke        | Incorrect gas                           | Change gas                          |
|  | Nozzle does not match gas requirements  | Adjust nozzle diameter              |
|  | Not enough air to ignite                | Increase damper opening degree      |
|  | Gas spikes and floats                   | Turn down valve flow                |

**THE PROBLEMS MENTIONED ABOVE ARE FOR REFERENCE ONLY.  
IF ANY FAULT OCCURS, STOP USING THE MACHINE IMMEDIATELY  
AND CONTACT AN AUTHORIZED TECHNICIAN TO CHECK AND MAKE REPAIRS.**

# **PATRIOT**<sup>TM</sup>

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## **WARRANTY**

Patriot warrants its equipment against defects in materials and workmanship, subject to the following conditions:

Patriot gas and electric equipment is warranted for one (1) year, effective from the date of purchase by the original owner. A copy of the original receipt or other proof of purchase is required to obtain warranty coverage. This warranty applies to the original owner only, and is not assignable.

The stainless steel fry tank has a five (5) year limited tank warranty. If during the first year, the tank is found to have a leak and is verified by an authorized service company, the entire fryer will be replaced. During years two through five, a new tank will be given.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at Patriot's discretion, such product will be repaired, replaced with a refurbished unit, or replaced with a new unit by Patriot, after defective unit has been inspected and defect has been confirmed. Patriot does not assume any liability for extended delays in replacing any item beyond its control. This warranty does not apply to rubber and non-metallic synthetic parts that may need to be replaced due to normal usage, wear or lack of preventative maintenance.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada. Warranty coverage on products used outside the 48 contiguous United States, Hawaii and metropolitan areas of Alaska and Canada may vary.

The following conditions are not covered by warranty:

- Equipment failure relating to improper installation, improper utility connection or supply and problems due to improper ventilation.
- Equipment that has not properly been maintained, damage from improper cleaning, and water damage to controls.
- Equipment that has not been used in an appropriate manner, or has been subject to misuse, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot, or act of God.
- Equipment that has the model number or serial number removed or altered.
- Equipment on which the security seal has been broken.

If the equipment has been changed, altered, modified, or repaired without express written permission from Patriot, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of this equipment thereafter.

This equipment is intended for commercial use only and this warranty is void if equipment is used in other than a commercial application.

For warranty issues and technical support call Patriot Cooking at 888-585-9440. Please have your model number, serial number and proof of purchase ready.

"THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUTES THE ENTIRE LIABILITY OF PATRIOT. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN."

**Please register your product online at [Patriotcooking.com](http://Patriotcooking.com)**

