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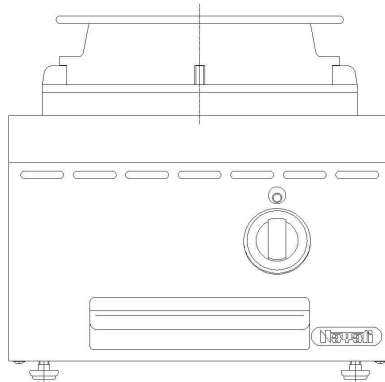
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INSTALLATION, OPERATION and MAINTENANCE, INSTRUCTIONS

GAS WOK RING TABLE **MODELS: NGWT 3-55 / SN** **NGWT 7-55 / SN**



Note: The picture is illustration only. We reserved the right to make technical changes in the interest in progress without prior notice.



Manual Instructions for Gas Wok Ring Table

Dear customer,

Thank you for choosing our product as your trusted partner. We ensure you that we always give our best as we produce this appliance by using the finest materials. Gas Wok Ring Table is excellent choice to cook. In order to obtain maximum benefits of this appliance, please read this manual instruction carefully. Please notice the warnings and safety instructions to keep your safety. DO NOT use this appliance except its utility.

If you have any question or difficulty in operating this appliance, please contact your dealer to acquire mechanic assistance.

TABLE OF CONTENT

	Page
Cover	1
Preface	2
Table of Content	3
General Information	4
Safety Instructions	5
Technical Data	7
• Data Table	7
• Overall Dimension	8
Technical Data Plates	10
Component List	12
Installation (for the Installer)	12
• Position and Fixing	13
• Gas Supply Connection	14
Modification Instructions	15
• Gas Conversion	15
• Replacing Nozzle	15
• Pilot Adjustment	16
• Primary Air Adjustment	17
Control Panel Description	18
Use Instructions (for user)	20
• Warning	20
• Turn ON / OFF	21
Routine Cleaning and Maintenance	22
Trouble Shooting	24
Warranty	25

GENERAL INFORMATION

Please read this manual instruction carefully before operating this appliance.

Gas Wok Ring Table is an excellent cooking appliance. This appliance is using gas. This appliance used for many cooking purposes from sautéing, shallow frying, frying, until boiling. It is very important to keep this instruction book together with the appliance for future consultation. If this appliance sold or transferred elsewhere, make sure this book goes with it. Therefore, the new user can read about its functions and other relevant information.

If you have any question about the appliance, please contact your nearest dealer.

SAFETY INSTRUCTIONS

Very important!: Before installing, place the appliance on solid, flat, stable and horizontal surface and connection availability.

Read this manual instruction carefully before using Gas Wok Ring Table. This appliance is for food preparation only. Below are safety instructions that strictly conformed:

- Improper installation, maintenance, cleaning, or modification to the appliance could lead to severe injury or death and could damage the appliance.
- The mechanics must instruct staff regularly to avoid accident and damage of the appliance.
- Gas Wok Ring Table may be used for skilled staff only.
- DO NOT place the appliance in a toxic area or have a risk of explosion.
- DO NOT place the appliance near flammable materials such gasoline, fat, clothes, liquid gas, paper, etc.
- DO NOT place the appliance in wet or humid room or condition such in rain or near water leaks, etc.
- DO NOT use the appliance for drying clothes, paper, or living animals.
- DO NOT use the appliance to heat non-food products.
- Put the appliance in a good ventilated room.
- Before cleaning or maintaining the appliance, detach the gas line and allow it to cool.
- DO NOT touch the area . This sign means VERY HOT. Beware of severe burning injury.
- DO NOT attempt to dismantle or repair the appliance. The authorized mechanics must do all jobs.



INJURY RISK !

- Avoid Gas Wok Ring Table installation next to fat Fryer.
- Water could splash into the Fryer and may injure the user.
- It is recommended to keep a safe distance between Gas Wok Ring Table and other kitchen equipment like Fryer.

TECHNICAL DATA

Gas Wok Ring Table is made of stainless steel and cast iron. This appliance equipped with wok ring adaptor. Therefore, the user can cook either with wok or pan.

- **Data Table**

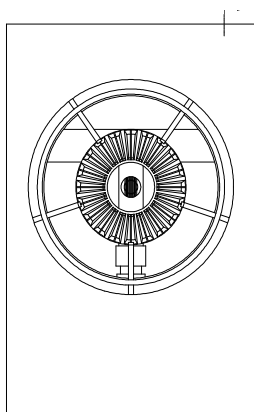
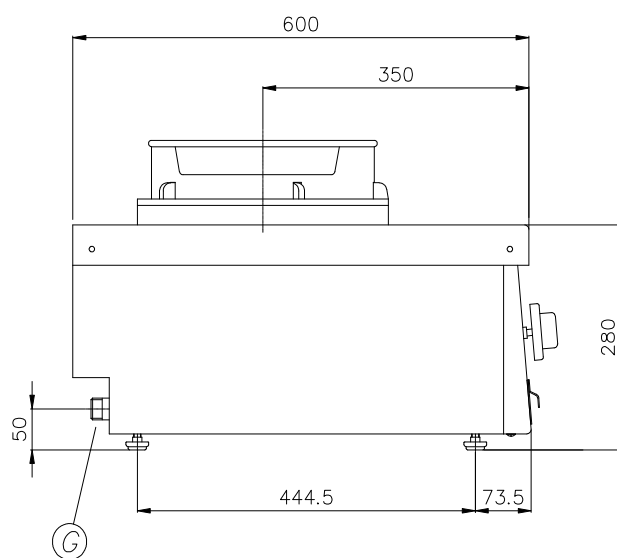
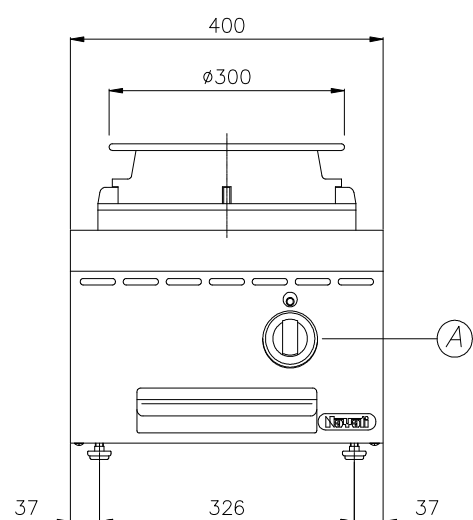
Table 1: Technical Specification

Technical Specification						
Model	NGWT 3-55 / SN			NGWT 7-55 / SN		
Overall Dimension (mm)	Width	Depth	Height	Width	Depth	Height
	400	600	300	800	600	300
Pipe Diameter	Drain (D)	Gas Inlet (G)	Water Inlet (S)	Drain (D)	Gas Inlet (G)	Water Inlet (S)
	-	R 3/4 ″	-	-	R 3/4 ″	-
Power	LPG: 11,5 kW			LPG: 21 kW		
	LNG: 13 kW			LNG: 26 kW		
Gas Connection Pressure	LPG: 28-30 mbar LNG: 20 mbar					
Ignition	Manual			Manual		

Manual Instructions for Gas Wok Ring Table

- Overall Dimension

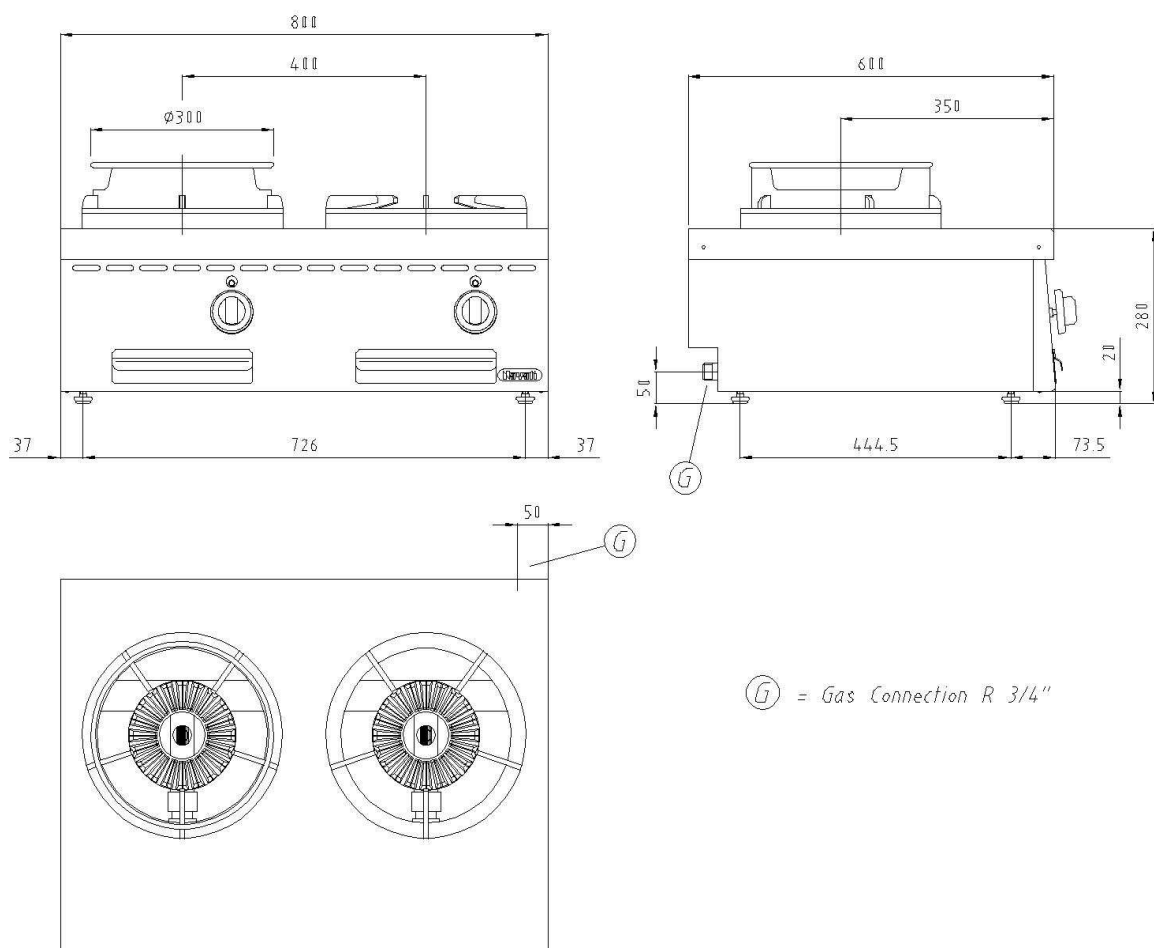
NGWT 3-55 / SN



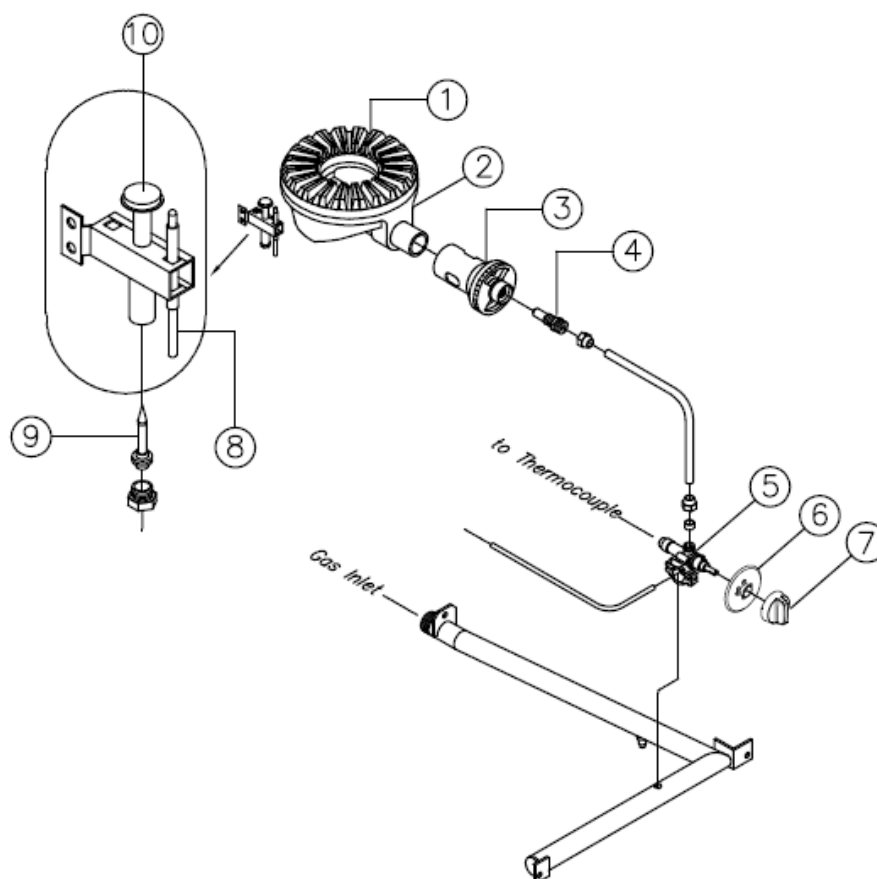
Ⓒ = Gas Connection R 3/4"

Manual Instructions for Gas Wok Ring Table

NGWT 7-55 / SN



COMPONENT LIST



Manual Instructions for Gas Wok Ring Table

NO	DESCRIPTION	CODE	QUANTITY	
			NGWT 3-55 / SN	NGWT 7-55 / SN
1	Burner Head	GS.4030	1	2
2	Burner Base	GS.4023	1	2
	Air Chamber Bush	GS.2825	1	2
3	Air Chamber Pipe	GS.2826	1	2
	Fixing Bush	GS.2851	1	2
	Air Chamber Mixing Jumbo Burner	GS.4357 B	1	2
	Primary Air Adjuster Plate	GS.4358 C	1	2
4	Nozzle Jumbo Burner Ø 1.80 mm (LPG)	GS.283 D	1	2
	Nozzle Jumbo Burner Ø 3.05 mm (LNG)	GS.3828	1	2
5	Gas Cock	GS.387 B	1	2
6	Gas Knob	PD.4052 FA	1	2
7	Ring Gas Knob	PD.40550 B	1	2
8	Thermocouple 1000 mm	GS.3890	1	2
9	Nozzle Pilot 0.35 (LNG)	GS.3828	1	2
10	Pilot Burner (include Pilot Nozzle Ø 0.20/LPG)	GS.3851	1	2

INSTALLATION (for the installer)

Very important!: Before installing, place the appliance on solid, flat, stable and horizontal surface and connection availability.

The following instructions are intended for authorized and qualified installer. Before doing installation, adjustment, and maintenance operations, the installer must follow local and legal regulations. Cut the electrical power before doing any installation.

1. This appliance is using gas. Gas services should be installed according to:
 - a. Local and international standards
 - b. Local recommendation, such as building standards and recommendation concern with combustion
 - c. Directions and regulations from the gas and power supply companies
 - d. Regulation concern with prevention accident measures
2. Remove all packaging material and protective coatings.
3. Ensure gas supply is sufficient to operate this appliance.
4. Install the appliance by using Qualified Gas Filter.
5. Before testing, put the appliance in a good ventilated room and keep all flammable material away.
6. Take a leakage test by using soapy water solution. Spread the soapy solution on joints and pipe fitting. A leakage will be indicated by bubbles comes from the joints or pipefitting. Another way is by looking at the gas counter. If there is no movement on the gas counter, it means no gas leakage.
7. Before cleaning or maintaining the appliance, please isolate gas supply to the safe place.
8. Install the appliance by following Safe International Gas Standards.

9. If the appliance has not preset to the gas availability, you must convert it into another gas type.

Authorized personnel must do this by referring to the technical data (primary air regulation and nozzle table), changing the main burner and pilot burner nozzles. Once this has been done, a new rating data plate should be affixed to the new data by referring to the new gas type.

Warning!

NEVER USE FREE FLAME TO FIND GAS LEAKS!

- **Position and Fixing**

Authorized personnel must do the installation. Install the appliance according to National Safety Standard about gas-heated standard. Place the appliance in good ventilated room with permanent ventilation ducts to guarantee sufficient exchange of air and keep the work place healthy. If the Gas Wok Ring Table not connected to a flue, it is recommended to install it under efficient hood, which could evacuate burned gases and cooking steams. Make sure that any object around or under Gas Wok Ring Table does not obstruct air volume required for combustion. Put away any flammable materials near Gas Wok Ring Table. When the appliance is freestanding, keep a distance at least 10 cm from side, and rear walls. Especially when the appliance close to wall and does not protected with fire-resistant materials made. Install the appliance separately or side by side with other appliance according to recommended range. Put Gas Wok Ring Table on solid, flat, and horizontal floor. Adjust the height of the four feet by using brackets. Before turn the appliance ON, remove the protective film. Remove any adhesive with appropriate solvent. Eliminate all packaging material according to national laws.

- **Gas Supply Connection**

- Before installing and connecting Gas Wok Ring Table to gas supply, carefully control the fixed part of gas system, which conformed to National Building Regulation.
- Verify gas pipes sections to guarantee sufficient supply for all gas heated appliances. Install it in similar condition to avoid excessive pressure drops.
- The pipes must be made of steel (with junctions made using white cast iron, or galvanized steel fittings, or autogenously welded joints) or copper pipes (with mechanical joints and couplings without seals or mastics or brazed joints).
- Control the gas bottle (if any) placed correctly and protected in dry area.
- Check whether the gas pipes can easily inspected. If the pipes installed in floor and wall, make sure that this work done according to professional standard with reference points that make it possible to find the pipes.
- Before installing Gas Wok Ring Table, make sure that it is set for the gas and pressure (see Technical Data Plates). Consult the paragraph “Gas Conversion”.
- Connect Gas Wok Ring Table to gas supply using solid fittings or flexible steel pipes with suitable sections related to nominal power and length.
- Check whether the flexible pipes does not pass or near hot surfaces, put under stress and traction, contact with sharp edges, or other things that could damage the pipe.
- Install quick ON – OFF valve between the gas mains and each single appliance where easy to reach.
- After install Gas Wok Ring Table safely, take a pressure test the whole gas circuit by using leak finder spray or non-corrosive foams.
- Gas Wok Ring Table is equipped with ISO 7/ 1 screw thread, gas connection of 3/4 inches diameter and suitable adapter for ISO 228/ 1 G screw thread gas connection are provided together with the appliance according to destined countries.

MODIFICATION INSTRUCTIONS

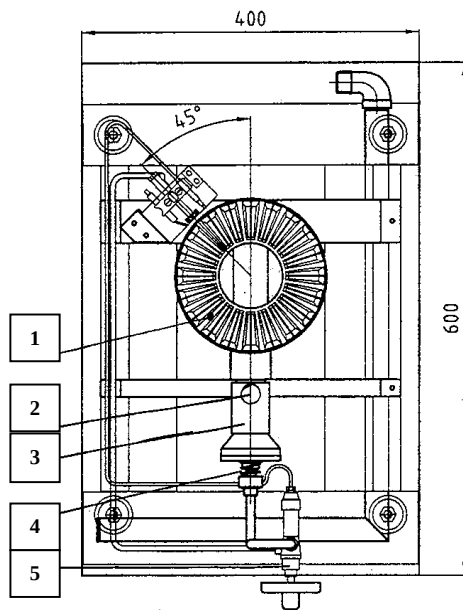
• Gas Conversion

Gas Wok Ring Table is tested by using Propane Gas (G 30) with 50-mbar pressure. To convert the gas into Natural Gas (G 20) with 20-mbar pressure, the Injector and Pilot Burner must be transformed as follow:

<i>Burner</i>	<i>GAS type</i>	<i>Pressure (mbar)</i>	<i>Nozzle $\varnothing$ (mm)</i>	<i>Pilot Nozzle $\varnothing$ (mm)</i>	<i>Primary Air Chamber H (mm)</i>	<i>Secondary</i>	<i>by-Pass for Gas Cock</i>
<i>11.5 kW</i>	<i>G30/31</i>	<i>28-30/37</i>	<i>1.80</i>	<i>0.20</i>	<i>Full Opened</i>	<i>Full Opened</i>	<i>Ø1.15 mm</i>
		<i>50/50</i>	<i>1.60</i>	<i>0.20</i>			
<i>13 kW</i>	<i>G20</i>	<i>20</i>	<i>3.05</i>	<i>Adjuster</i>	<i>Full Opened</i>	<i>Closed</i>	<i>Adjustable</i>
	<i>G25</i>	<i>20</i>	<i>3.30</i>	<i>Adjuster</i>			
		<i>25</i>	<i>3.15</i>	<i>Adjuster</i>			

• Replacing Nozzle

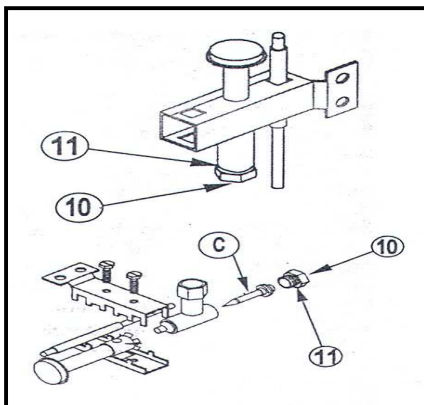
- Lift the Burner (1) about 10 mm and pull from mixing chamber (3)
- Remove the fixing screw (2). This screw can be reach from below.
- Remove the complete mixing chamber (3) by turn anticlockwise from the Nozzle.
- Turn the pressure ring (4) from Nozzle. DO NOT lose the pressure ring.
- Remove the screw (5) and take the complete Nozzle unit.
- Remove the Nozzle from the Nozzle carrier and replace with the new one that suit to the table depend to the country and gas type.
- Fix the Nozzle with a non-hardening sealing tape.
- Replace the burner by following instructions to opposite direction. Notice the Primary Air Adjustment.



- **Pilot Adjustment**

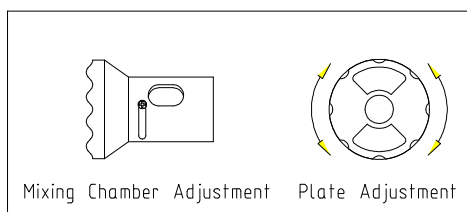
Adjust the Pilot flame according to natural gas. Follow direction below:

- a. Remove the covering screw (10) with washer (11) by using small screwdriver.
- b. Adjust Nozzle (C) to make Main Burner ignites well.
- c. Turn clockwise to reduce gas flow. Otherwise, turn anticlockwise to increase gas quantity.
- d. When operated with liquid gas, turn Nozzle (C) clockwise.
- e. Fix gas after regulating washer (11) and covering screw (10).

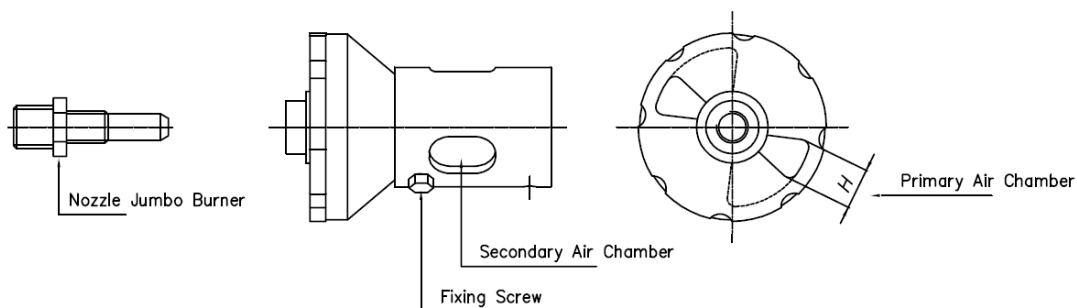
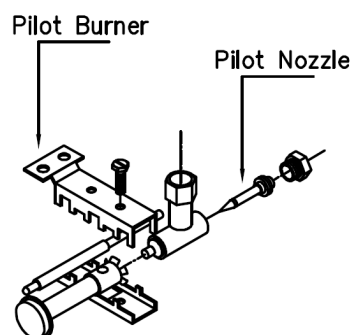
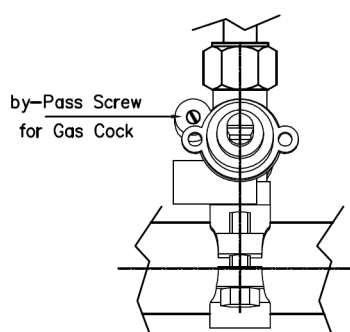
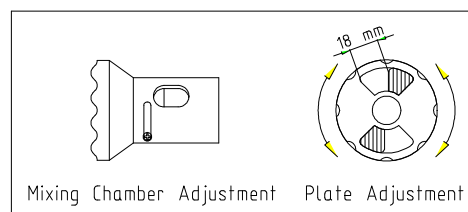


- **Primary Air Adjustment (for detail please see Table of Primary Air Adjustment)**

For G 20 (20 / 25 mbar)



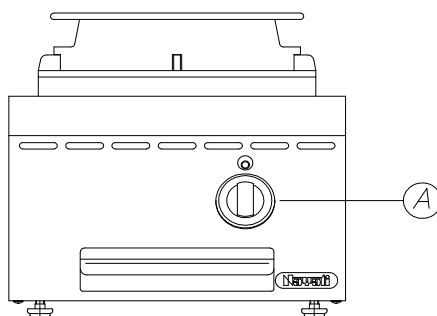
For G 30 (50 mbar)



Burner	GAS type	Pressure (mbar)	Nozzle $\varnothing$ (mm)	Pilot Nozzle $\varnothing$ (mm)	Primary Air Chamber H (mm)	Secondary	by-Pass for Gas Cock
11.5 kW	G30/31	28-30/37	1.80	0.20	Full Opened	Full Opened	$\varnothing 1.15$ mm
		50/50	1.60	0.20			
13 kW	G20	20	3.05	Adjuster	Full Opened	Closed	Adjustable
	G25	20	3.30	Adjuster			
		25	3.15	Adjuster			

CONTROL PANEL DESCRIPTION

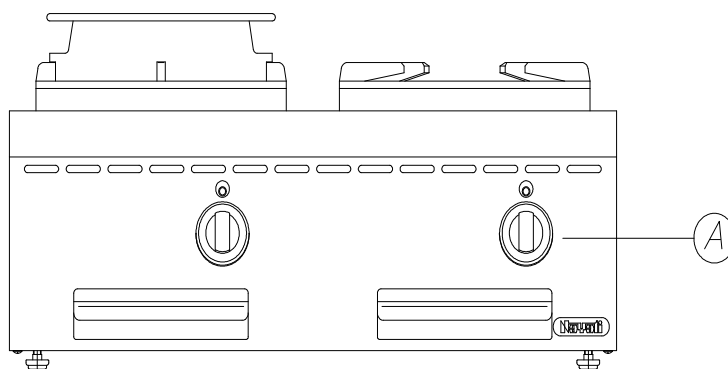
- NGWT 3-55 / SN



A : Burner Knob

To open and close the burner gas supply

- **NGWT 7-55 / SN**



A : Burner Knob

To open and close the burner gas supply

USE INSTRUCTIONS (for user)

- **Warning**

This appliance is a gas cooker for professional use. It shall be used by authorized people only. Before starting, please make sure that the appliance is in good condition and put it in a good ventilated room. Below are several preliminaries warning that strictly conformed:

1. If there is a persistent breakdown, please contact authorized mechanic.
2. User is only responsible for daily routine cleaning for maintenance.
3. Qualified mechanic must do all operations related to installation and maintenance according to Regulation in force.
4. Use Gas Wok Ring Table only to COOK FOOD: SHALLOW FRYING, FRYING, SAUTEING, until BOILING. DO NOT use Gas Wok Ring Table for other purposes. Any other uses may be considered as improper and dangerous use. Please control the appliance when operating.
5. Before operating Gas Wok Ring Table for the first time, carefully clean the appliance to remove industrial oil/ lubricant.
6. After using Gas Wok Ring Table, close the gas valve in UP position.

- **Turn Pilot Burner ON / OFF**

- **Turn Pilot Burner ON**

- a. Press and turn the security control knob (A) to the "O" Position
- b. Keep press the knob while ignite the Pilot Burner by using match or igniter gun. Check whether the Pilot Burner ignites.
- c. Keep press the knob for ± 20 seconds and release the knob.
- d. If it fails to ignite, repeat the procedure (a, b, c)

- **Turn Pilot Burner OFF**

- a. Turn the security control knob (A) to the maximum position to make a big flame 
or to the minimum position to make a small flame .
- b. To extinguish the flame temporary, turn the security control knob (A) to the O position.
At this position, only Pilot flame remains lighting.
- c. After cooking, extinguish all flames by turn the knob to OFF position.

ATTENTION

When you want to start the appliance in the cold condition (like in the morning after along time for not being used), you have to wait at least two minutes before turning the main burners ON.

ROUTINE CLEANING and MAINTENANCE

Clean the appliance to keep the functionality and durability. In the case of any failures, do not attempt to solve the problem but call your dealer immediately to ask for help. Do not attempt to dismantle the appliance, specialized mechanics must do all job.

For routine cleaning process, please follow procedure below and notice the warning:

1. Make sure the gas valve on UP position, the appliance is closed, and the entire burners are OFF (●).
2. Let the appliance cool.
3. Clean the steel part daily with warm soapy water, rinse and dry thoroughly. Please make sure that the cleaning product does not contain Chlorine (bleach, hydrochloric acid, etc), using steel wool, brushes, or scrappers that could leave ferrous particles. These materials could oxidize and causes rust on the appliance.
4. Clean the burners with mild detergent or using soap and water.
5. Check the burners whether the holes are clogged. If necessary, use steel wool pad to remove deposits without damaging any parts of pilot unit.
6. DO NOT leave acid food such as vinegar, salt, lemon, etc on the stainless steel parts because it can ruin them.
7. NEVER wash the appliance with direct high-pressure jet water.
8. If the cooker will not used for a long time, briskly rub the steel part slightly with a damp cloth and Vaseline oil. After that, wrap with protective film and put the appliance in a good ventilated room.

ATTENTION!

! If you find the lighting and control devices are difficult to use, please contact the manufacturer immediately, which will provide you necessary assistance or call your dealer.

! Please check the appliance periodically. Contact your dealer that will supply assistance to repair and set interval.

! Authorized and qualified personnel must do all service.

TROUBLE SHOOTING

NO.	PROBLEM	CAUSE	CORRECTIVE ACTION
1.	The Pilot flame does not ignite	- Gas pipe to Pilot closed	- Check and repair. Check the gas supply.
		- Pilot head clogged	- Check and clean
		- Pilot nozzle clogged	- Check and replace
2.	Burner flame yellow	- Primary Air setting incorrect	- Check and repair
		- Burner dirty	- Check and clean
3.	Burner does not ignite	- Gas valve damaged	- Check and replace
4.	Pilot flame does not keep lighting	- Thermocouple dirty	- Check and clean with fine steel brush
		- Thermocouple does not produce voltage (mV)	- Check and repair
		- Thermocouple slacked	- Check and repair
		- Thermocouple magnet damaged	- Check and replace