

SMOKELESS GRILL OPERATIONAL MANUAL

SKRD

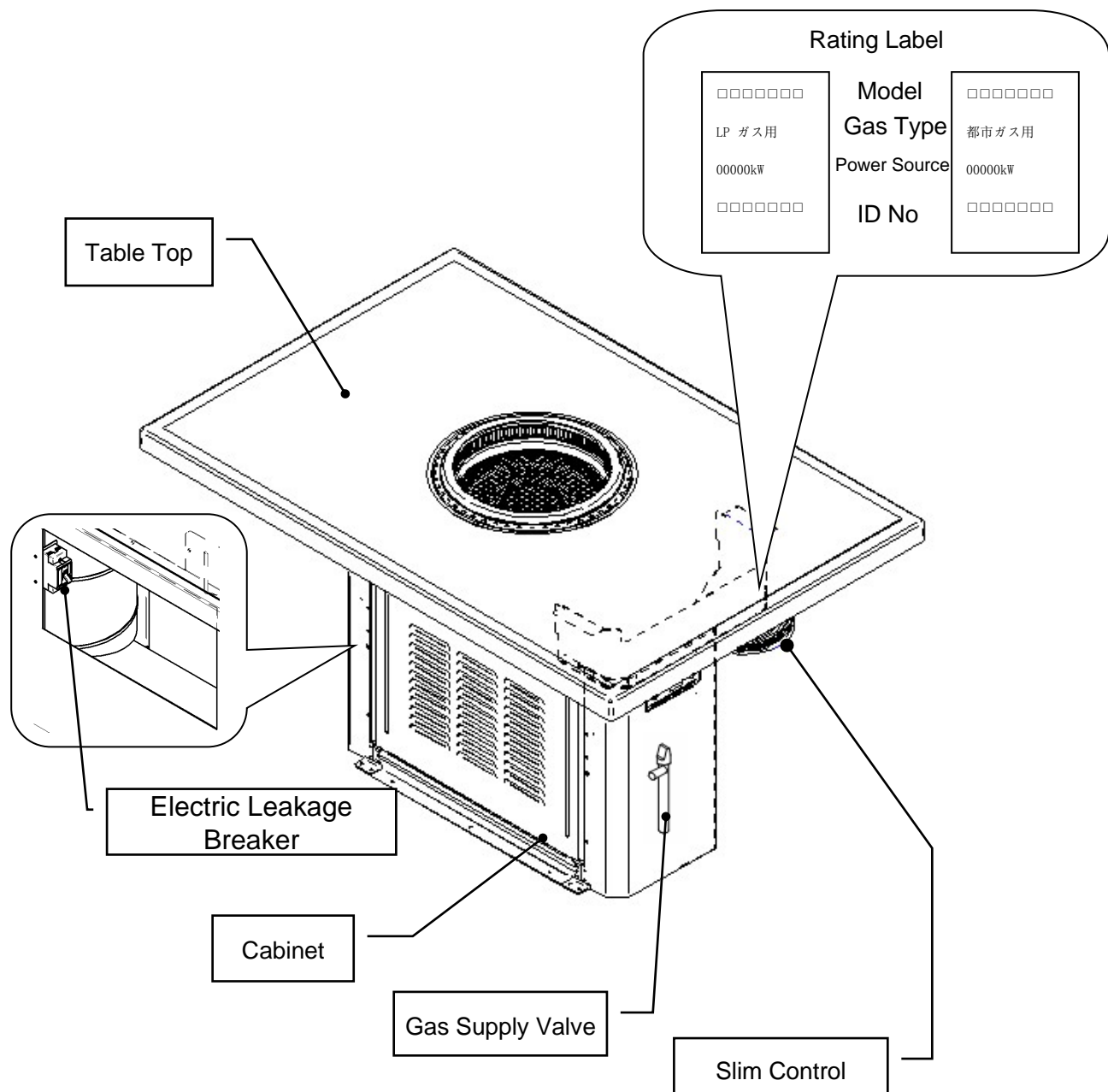
Thank you for purchasing SHINPO Smokeless Grill.

- Before operating this product, please read and understand the instructions contained in this manual.
- Keep this manual in a place where it can be reached for immediate reference.
- If necessary, please contact us for clarification and/or further instructions.

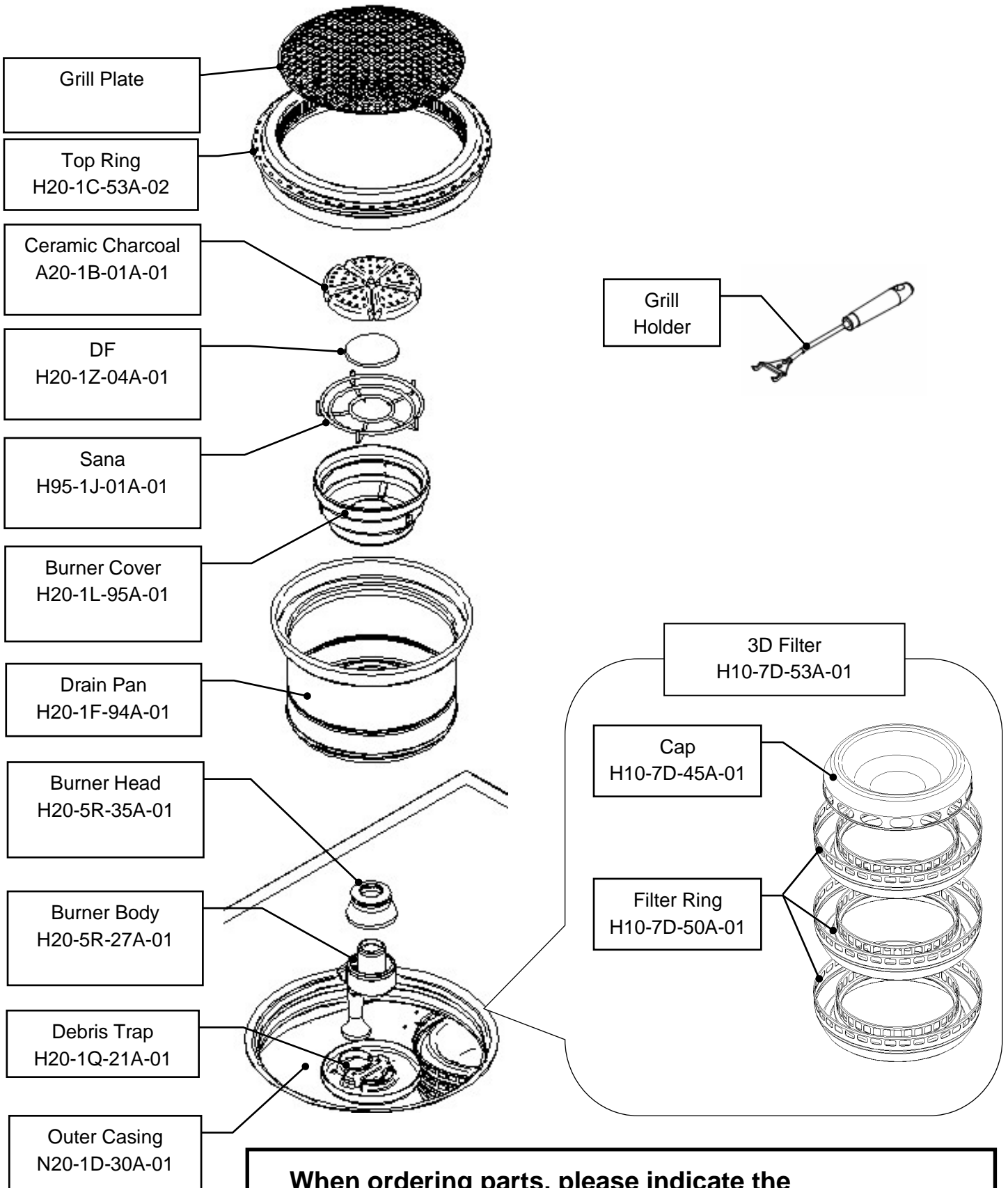
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 **シンポ株式会社**

Parts Identification-Main Unit






Parts Identification-Parts & Accessories



When ordering parts, please indicate the Model Name, Part Name, and Part Number.

Safety Precautions

We are providing these instructions with illustrations for clarity and easy understanding in order to avoid any harm to the user or damage to the property. Insure proper installation and servicing. Have the product installed and grounded by a qualified technician. Please make sure to understand fully the meaning of each illustration before you proceed further.








	DANGER	Failure to observe this instruction may result in a situation where death or serious injury (Note 1) is imminent.
	WARNING	Failure to observe this instruction may result in a situation where death or serious injury (Note 1) may occur.
	Caution	Failure to observe this instruction may result in a situation where injury (Note 2) to the user or damage to the property (Note 3) may occur.

Note1: Serious injury means loss of eyesight, injury, burn (low/high temperature), electric shock, broken bone or poisoning which require hospitalization or long term outpatient treatment.

Note2: Injury means injury, burn or electric shock which does not require hospitalization of long-term outpatient treatment.

Note3: Property damage means damage to buildings, livestock or pet animals.

The illustrations denote the following precautions:

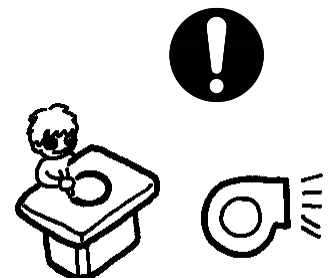
	General Caution		Fire Prohibited		Contact prohibited		Disassembly Prohibited
	General Prohibition		Must Do		Unplug from Outlet		

◆ This product is designed for commercial use only, not for household use.

WARNING

◆ Ventilation

- ▽ Make sure to keep exhaust fan(s) of appropriate capacity operating while using the smokeless grill.
- ▼ Failure to observe this may cause incomplete combustion due to reduced oxygen in the surrounding area.
- ▼ It may also lower the quality of the air within your establishment.



◆ Gas Supply

- ▽ Do not use other than the type of gas specified on the Rating Plate (see P.2). If you move to a new location, check the type of gas supplied to that location.
- ▼ Failure to observe this may result in a risk of fire or explosion.
Gas Supply ⇔ Rating Plate on the Main Unit.

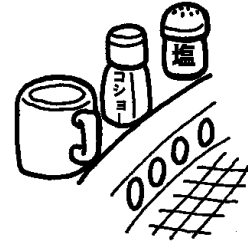
WARNING

◆ Power Source

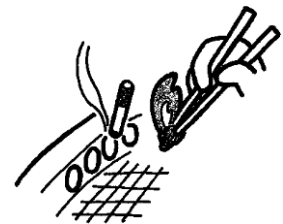
- ▽ Do not use other than the power source specified for this product.
- ▼ Failure to observe this may result in a risk of fire or explosion.

◆ Fire Prevention

- ▽ Do not place flammables, except food items to be cooked, near the heating surface.
- ▽ Do not use any flammable substance such as gasoline, benzene or spray.
- ▼ Failure to observe these may result in a risk of fire or burn.



- ▽ Never place any burning matter such as meat vegetable or cigarette into the smoke intake holes.
- ▽ Do not use this roaster when it is not clean.
- ▽ Do not use this roaster without an appropriate amount of water in the Drain Pan.
- ▼ Failure to observe these may result in a risk of fire.



WARNING

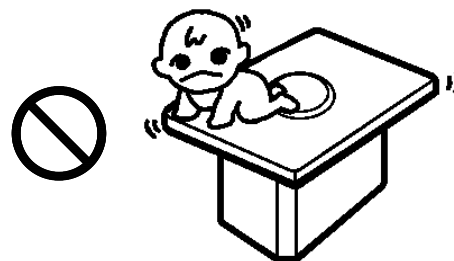
◆ **Emergencies**

- ▽ If you sense an abnormal combustion, odor or sound, immediately stop the use, refer to the “Troubleshooting” section of this manual.
- ▽ In an emergency such as earthquake or fire, immediately stop the use of this product. Before you use the product again, contact your distributor or us for inspection and, if necessary, repair.
- ▼ Failure to observe these may result in a risk of explosion or fire.
- ▽ In an electric storm, shut the power off or unplug the power cord.
- ▼ Lightning often causes a reverse current of electricity, which may damage the product.



◆ **Proper Use**

- ▽ Do not use this product for other than heating and cooking of food.
- ▼ Failure to observe this may result in a risk of accident.
- ▽ Do not sit, stand or place a heavy object on this roaster.
- ▼ Failure to observe this may result in a damage to the roaster or accident.
- ▽ Place or install this roaster on a level and secure surface only.
- ▼ Failure to observe this may result in a risk of fire or burn.



◆ **Removable & Replaceable Parts**

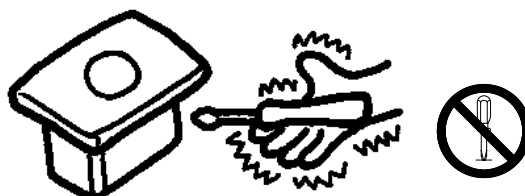
- ▽ Use only original parts or those approved by us.
- ▼ Failure to observe this may result in incomplete combustion or a damage to the product.



WARNING

◆ **Disassembling**

- ▽ Do not disassemble this roaster, removable parts excepted. (See P.2 for the list of removable parts)
- ▼ Failure to observe this may result in a damage to the product, electric shock or injury.



◆ **Prevention of Burn**

- ▽ Do not touch the heating surface or smoke holes
- ▼ The heating surface and smoke holes get extremely hot. Touching these parts may cause a severe burn.



- ▽ Do not touch any of the heated parts of the product immediately after use.

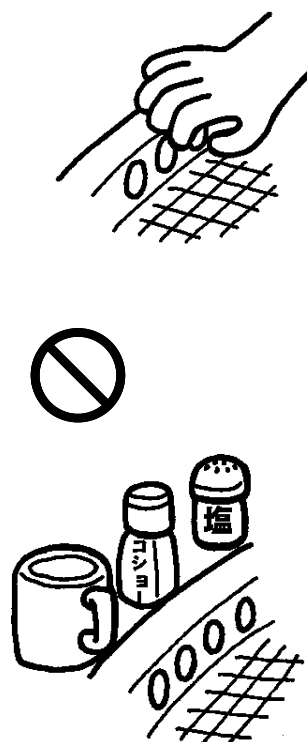
- ▼ Make sure that all the heated parts have cooled down to prevent a burn.

- ▽ Do not place seasoning containers or tableware near the heating surface.

- ▼ Any object placed near the heating surface may get hot enough to cause a burn.

- ▽ Do not use charcoal or food items that may crack or burst open while burning or being heated. (Make necessary preparations with food items with high water content such as squid to reduce the risk.)

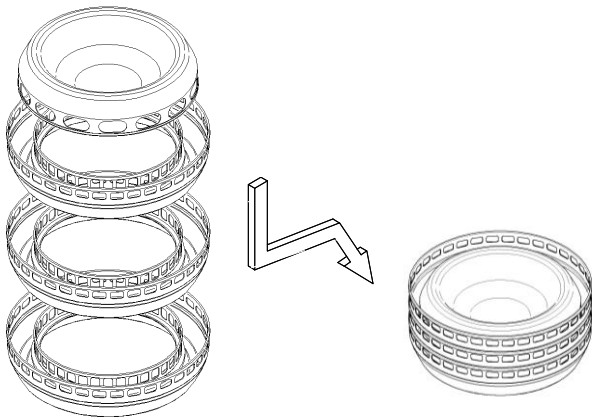
- ▼ Failure to observe this may result in a risk of burn.



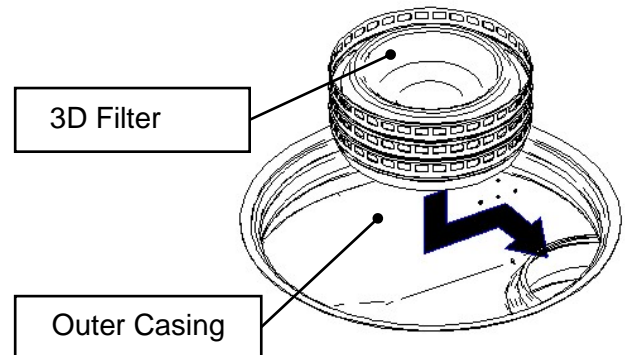
Preparation before Use

◆ Setting up the Parts (Refer to P.1,2)

1. Assembly of the filter set

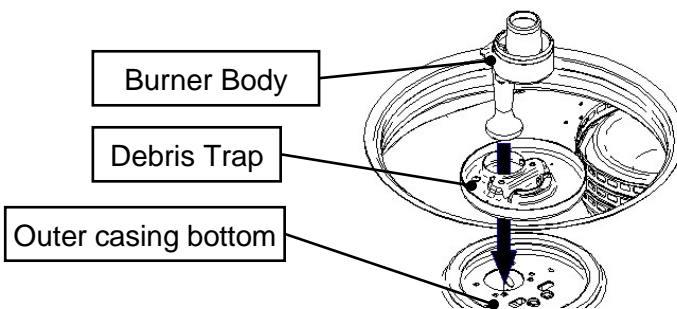


2. Please attach the 3D filter to the bottom of the outer casing.



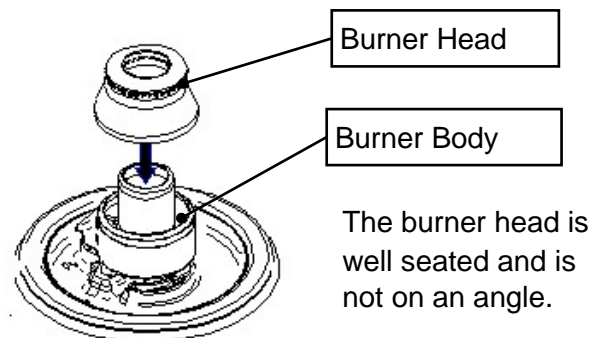
3. Please install the Debris Trap and Burner Body

After attaching the Debris Trap to the bottom of the Outer Casing, insert the tip of the Burner Body onto the Nozzle (the place where the gas exits). After inserting, please put the convex side of the back of the Burner Body into the hole (in 2 places) on the Debris Trap.

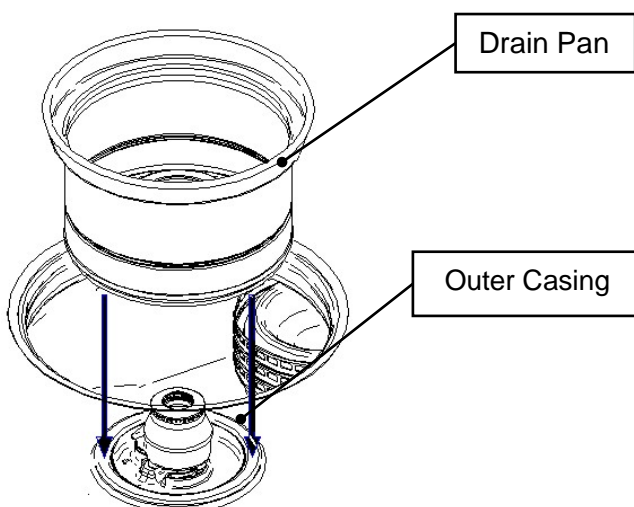


4. Please attach the burner head to the burner body.

After installing the burner head, please confirm that it is properly seated (no tilting / inclination, etc.)



5. Mount the Drain Pan onto the Outer Casing.

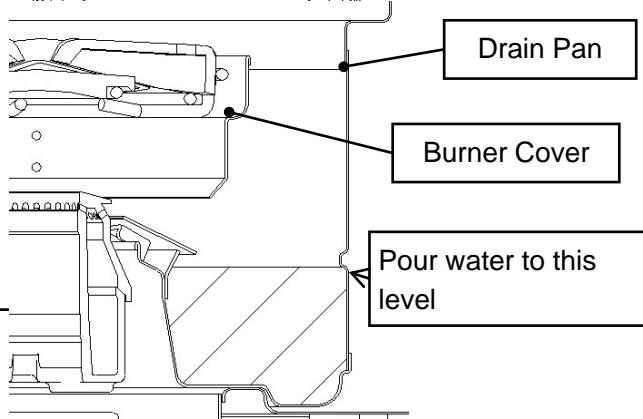


6. After installing the drain pan, rotate it several times, and check that the drain pan and the outer casing are in close contact with each other. Please remove the drain pan when drippings and waste particles accumulate.

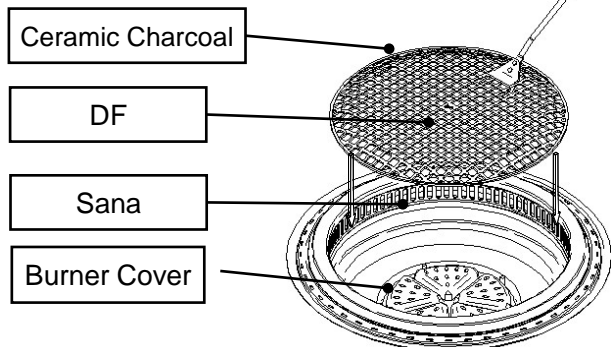
- ▼ If the drain pan is lifted or tilted, or if grime adheres to the contact surface, it may cause incomplete combustion.
- ▽ Add water to the drain pan (Approximate amount 1.8 L)
Do not apply water to the burner head at this time (please refer to 7. for an estimate of water quantity)
- ▼ When igniting, if the flame opening is blocked by water or other obstructions, the gas may be directed inward toward the burner body causing a risk of burning the inside of the equipment.

7. Please pay special attention to not overfill the drain pan.

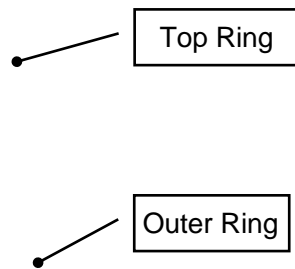
▼If the drain pan is overfilled, the excessive water will flow back into the center of the unit and permeate the burner mechanism. This will cause oils to sputter up toward the cooking surface.



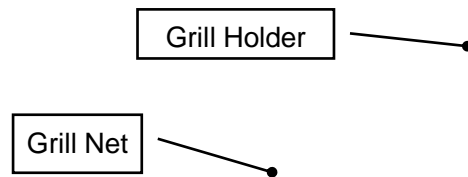
8. Mount the Burner Cover, Sana, DF and Ceramic Charcoal, on the center of Drain Pan.



9. Mount the Top Ring onto the Outer Ring.

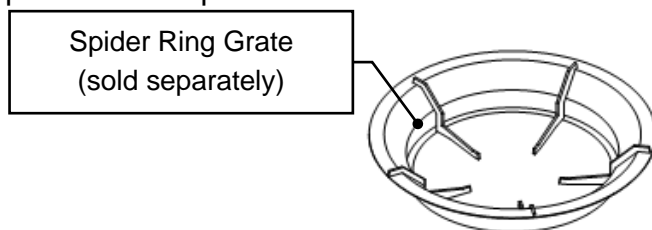


10. Place the Grill Net using Grill Holder.

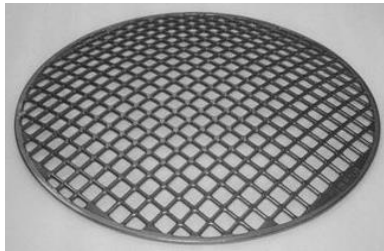


When using a pot or a kettle, please use the Spider Ring Grate specified by Shinpo (sold separately).

- ◆ When using the Large straight-baffled Spider Ring Grate
Remove the Grill Plate, Top Ring, Ceramic Charcoal, DF, Sana, and Burner Cover. Fit it inside of the top of the drain pan.
- ◆ When using the Small straight-baffled Spider Ring Grate
(Cannot be used in conjunction with the oval top.)
Remove the Grill Plate, Top Ring, Ceramic Charcoal, DF, Sana, and Burner Cover. Fit it inside of the top of the drain pan



Iron Grill and Crimp Grill Maintenance



Super Net

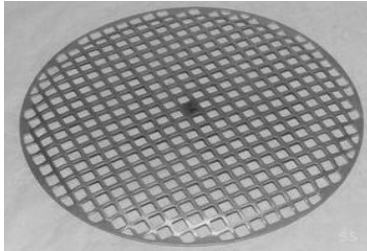
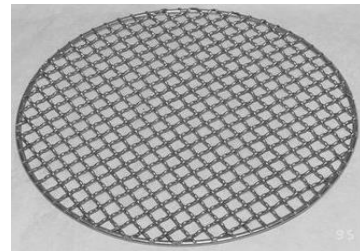


Plate Grill



Crimp Grill

1. For first time use,
 - (1) Wash and clean with detergent before use.
 - (2) To dry completely, using the grill and heat well.
2. Put Cooking oil,
 - (1) Put some Cooking oil to the surface of grill after dry.
 - (2) Keep heat the grill and after the smoke comes out, take out from the grills.
The grills are hot, please use grill holder to take out.
 - (3) Wipe with paper towels as the oil goes into the grills.
 - (4) For Iron Grill wipe the side and back of grill, too.
3. Daily care,
 - (1) Soak immediately after use.
Better to soak first to soften the burnt then clean up with brush.
 - (2) Do not leave the dirty grills for long time. It may cause the rust.
 - (3) Soak for a night and clean up completely.
 - (4) After the cleaning, heat and dry well and repeat from 2, put some oil.
 - (5) Doing this again and again, the surface of grills will be coated and it can avoid the rust.
4. For the rusting,
 - (1) If the grills are kept in high humidity, it may rust even the grills are taking care.
 - (2) The stainless products are hardly to get rust. However, if it is not taking care well, it will rust easily.
 - (3) If the rust comes out, scrub and polish with a sponge or brush.

Operating Instructions (Slim Control Type)

Before you turn on the power and open the Gas Shutoff, make sure the Burner Control Knob is at Off position and that every direction in the "Preparation before use" section of this manual has been precisely followed. Also make sure that the Exhaust Fan is operating normally.

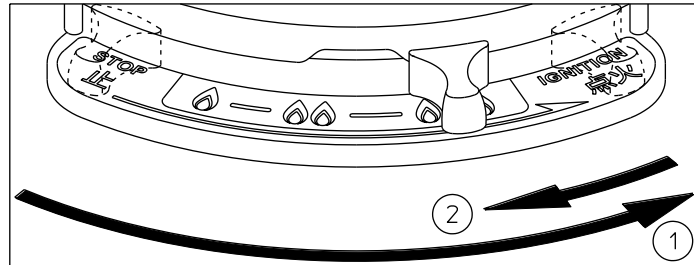
◆ Ignition

① **Slowly slide the Burner Control Knob all the way to Ignition position.**

- ▼ When you try to ignite for the first time, you may have some difficulty due to the air remaining in the gas pipe.
- ▼ Remove the air completely and try again

② **The Igniter makes a clicking sound and ignite gas. Make sure gas is burning before you release the knob.**

- ▼ If the Burner fails to ignite, slide the Knob back to Off position.
- ▼ Wait for a while and try again.
- ▼ Make sure you wait long enough to disperse the gas within the appliance to avoid an explosive ignition.



◆ Adjusting flame force

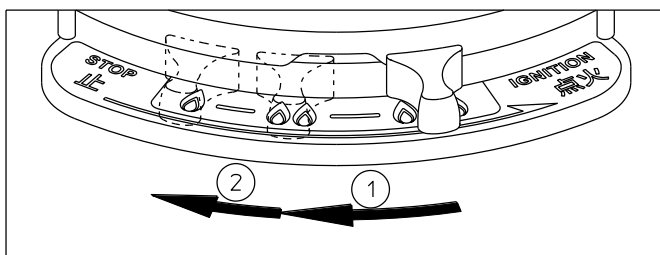
The flame strength can be adjusted in 3-step of High, Medium and Low by controlling the knob.

① **HIGH→MEDIUM**

- ▼ Slowly shift the knob in left (in direction of STOP), and it will stop at position of MEDIUM making a clicking sound.

② **MEDIUM→LOW**

- ▼ Further shift the knob in left slowly, and it will stop at position of LOW making a clicking sound

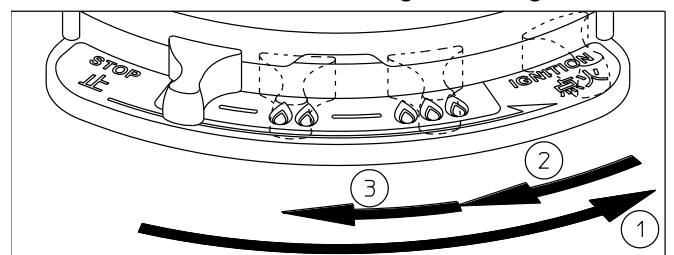


①② **LOW/MEDIUM→HIGH**

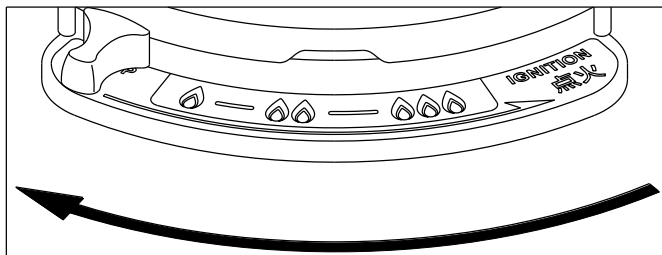
- ▼ Slowly slide the Burner Control Knob all the way to IGNITION position.
- ▼ Release your hands, and it will stop at position of HIGH.

①②③ **LOW→MEDIUM**

- ▼ Slowly slide the Burner Control Knob all the way to IGNITION position.
- ▼ Shift the Knob in left, and it will stop at position of HIGH and MEDIUM making a clicking sound.






◆ Extinguishing Fire



- ▼ Slowly slide the Burner Control Knob to OFF position to turn off the burner.
- ▼ Make sure the Burner Control Knob is at OFF position
- ▼ Make sure the Burner is off. Close the Gas Shutoff Cock and turn off the power.
 - ▽ Allow the appliance to cool down before you touch it.
- ▼ Make sure the appliance has cooled down to a safe level. Clean the appliance following the directions in the “Daily Maintenance” section of this manual.

Electric Leakage Breaker

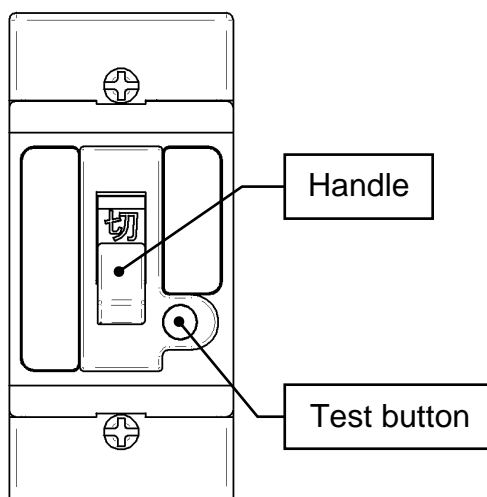
Please follow the cautionary instructions insure proper installation and servicing in order to avoid any harm to the user or damage to the property.

	DANGER	Do not touch the terminal. Do not disassemble or modify the product. Failure to observe this may result in a damage to the product, electric shock or injury.
	WARNING	If you need inspection or repair, contact us or ask an electrician for inspection.
	Caution	Contact us or an electrician to retighten screw once a year.

◆Cautionary instructions for operation

- Check operation of leakage breaker once a month by pressing the test button.

(※Make sure to turn the handle ON after check completed.)



- Do not use the test button turning OFF in daily using.
- When leakage breaker turns OFF, firstly remove the cause then turn ON the handle again. If the breaker turned OFF immediately, it may cause by electric leakage of the load circuit or other errors of devices. Please contact us, or an electrician for inspection.
- Leakage breaker working may cause by electric leakage. Please contact us, or an electrician for inspection.

Daily inspection and maintenance

- ▼ For safe and efficient operations, please follow the daily inspection and maintenance procedures.
- ▼ Before inspecting and cleaning, please make certain that the main gas valve is closed and the equipment is cold.

◆Please check that:

- ① There are no flammable materials such as paper, plastic, oil, etc. in the vicinity of the equipment.
- ② The burner is not clogged with oil, fat, or sauce.
- ③ Each component is installed correctly.
- ④ Each component is clean.

◆Maintenance

- ① Inspect and clean the burner body and burner head. Please be certain to do this on a daily basis.

- ▼ Use a wire brush to clean the burner holes (the holes where the flames come out). Please be certain to do this once per day.

※ If the burner holes are clogged, the exiting gas will accumulate toward the inlet of the burner. This situation is dangerous and will cause combustion

- ▼ Cleaning the Burner Body with a wire brush. Tap several times with a plastic hammer or wooden mallet to loosen inner rust and particles.

- ▼ When wet, please dry thoroughly or wipe with a clean dry cloth.

- ② As needed, wipe off dirt and grime from the Top Ring with a damp cloth. Once per day, please wash the Top Ring with a scrubbing sponge using the rough side. Also, please clean regularly with metal polish.

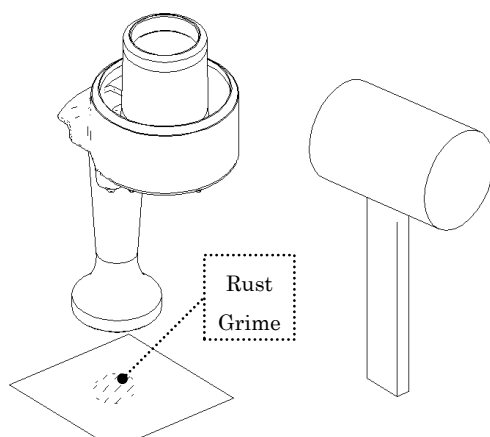
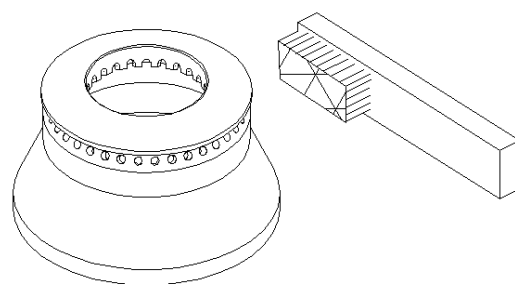
- ③ With the 3D filter removed, thoroughly clean the Outer Casing once per day using a the rough side of a scrubbing sponge and detergent. Rinse to remove the foam, and wipe it off with a wet cloth.

- ④ Regardless of the amount of water remaining in the drain pan, please remove and refill the water once every two usages. Please remove the Drain Pan once per day and rinse off any sauce or oil adhering to the inside, using a sponge and a neutral detergent.

Please avoid striking with hard objects, as the coating may come off. During washing, the use of steel wool or alkaline detergent may cause the surface coating to peel off. As corrosion may occur, please handle carefully.

- ⑤ Please remove Burner Cover, Sana, DF, Ceramic Charcoal, and Debris Trap once per day and wash thoroughly with the rough side of a scrubbing sponge to remove built up sauce and grime.

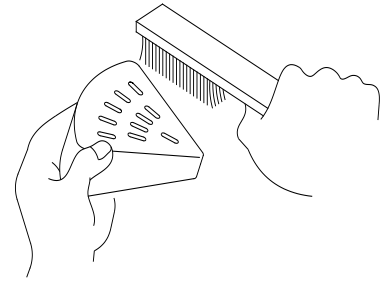
(The lifespan of these parts will be greatly reduced if they are not cleaned on a regular basis.)



- ⑥ Take out the each Ceramic Charcoal. Brush top, back, and side part using the wired brush everyday.

The dirty Ceramic Charcoal may break easily.

Never wash in water. Wet Ceramic Charcoal may burst when they heated.

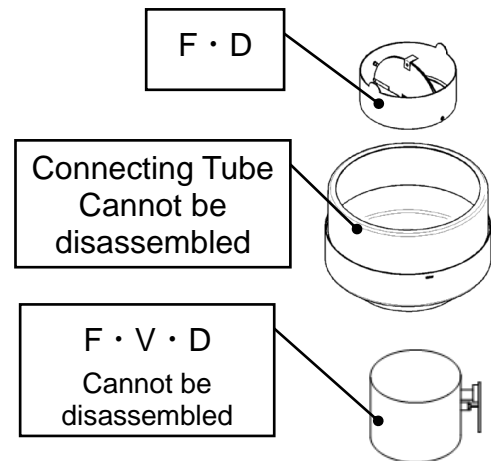


- ⑦ Please remove the 3D filter once per week and wash it with the rough side of a scrubbing sponge to remove built-up oil, fat, and grime. (Use of the filter in a dirty state will drastically reduce its functionality and may lead to a fire.)

- ⑧ On a daily basis, please wipe off the accumulated oil on the reachable areas of the FD, Connecting Tube, and FVD, with a damp cloth. (The Connecting Tube cannot be disassembled.)

- ⑨ Please clean the Relay Box once per month.

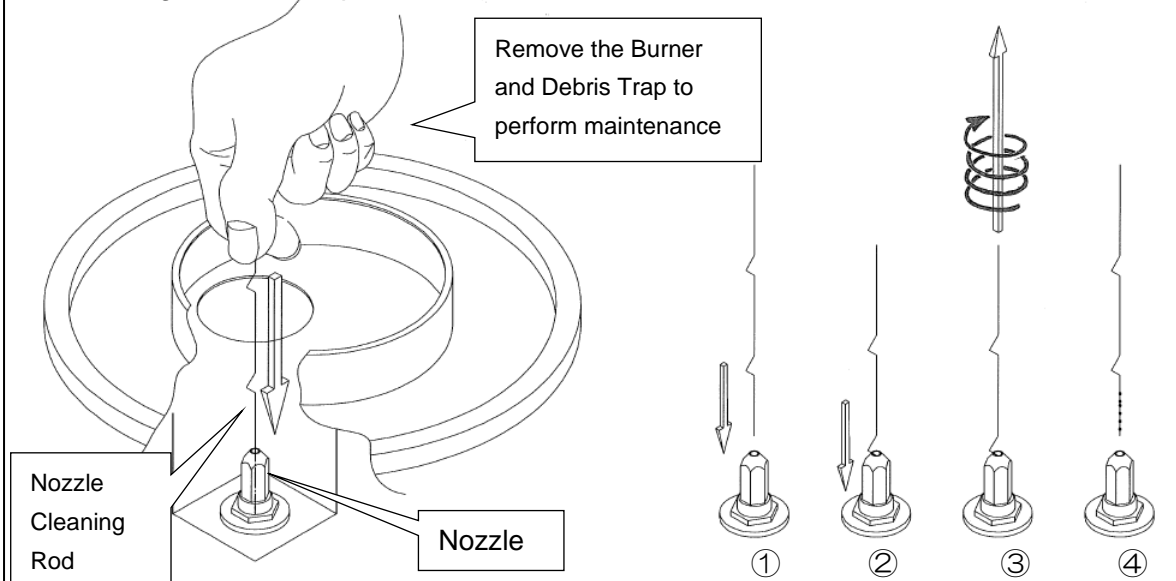
- ⑩ Grease will accumulate on the exhaust fan blades. Please check at least once per year, removing oil adhering to the blades and adjusting the belt. (Please consult a specialist)



Maintenance of the Nozzle and Flame Sensor Unit

【Nozzle Maintenance】

If the burner's intensity has declined, it is most likely that dust or an obstruction is blocking the nozzle aperture.

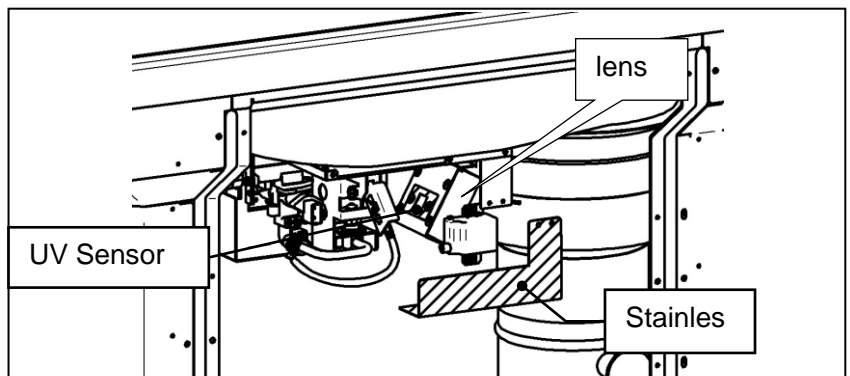
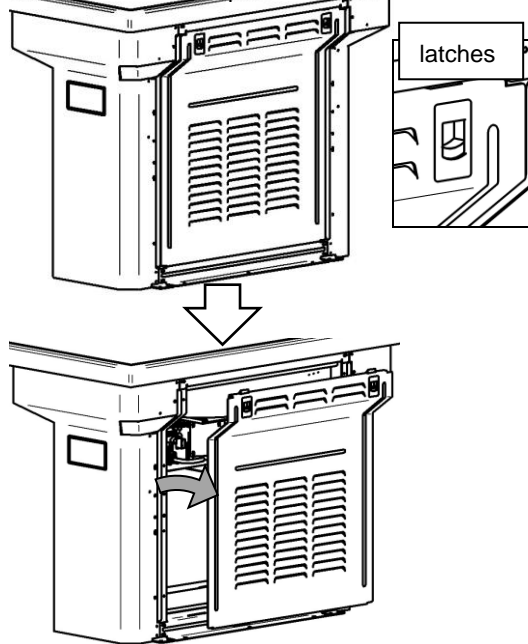


- ① Align the Nozzle Cleaning Rod with the aperture of the nozzle and insert it.
- ② Insert the Nozzle Cleaning Rod up to the bend in the rod.
- ③ Please remove slowly while performing a corkscrew motion.
- ④ Wipe off the grime adhering to the tip of the Nozzle Cleaning Rod. Please repeat steps 1 - 4 a few times.

【UV Sensor maintenance】

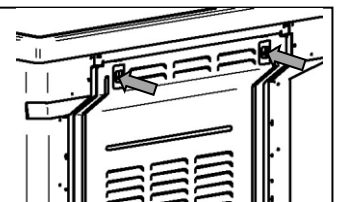
If the UV Sensor is abnormally activated and then the fire goes out, it is most likely that there has some dirt on the UV sensor.

- ① Press the buttons on the upper side latches to remove the side panels of the cabinet



- ② When the UV sensor is dirty, wipe the sensor lens with a cotton swab soaked in detergent or a piece of chopstick on which the tissue paper is wrapped. Since the lens part is made of glass, do not press it strongly to avoid damage.

- ③ After the job is completed, replace the side panel to the cabinet. When installing, lean on the side panels while pushing on the bar, push the side plate forward until you hear the sound of "clink".



Troubleshooting

Cause	Trouble	Does not ignite	Fire goes out when the Knob is released	Pilot light does not extinguish itself..	Explosive ignition	Unstable Flames	Fire goes out while in operation	Smoke is released in the air	Solution	Reference page
Gas Shutoff Cock is closed		<input type="radio"/>				<input type="radio"/>	<input type="radio"/>		Position the Burner Control Knob to Off. Open the Gas Shutoff Cock.	10
Insufficient quantity of gas in the LPG gas tank		<input type="radio"/>				<input type="radio"/>	<input type="radio"/>			
Air is present in the gas pipe		<input type="radio"/>			<input type="radio"/>				Follow the directions described in this manual.	10
Improper gas pressure	Low	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>			Ask for professional servicing.	—
	High	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				
No electric Power		<input type="radio"/>							Check the Circuit Breaker. Ask for professional servicing.	—
Power Switch is not turned ON.		<input type="radio"/>							Turn the Power Switch ON.	—
Electric leakage breaker is turned OFF.		<input type="radio"/>							Turn the Electric leakage breaker ON.	12
Burner Holes are clogged		<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Follow the directions described in this manual.	13
Burner is not properly installed		<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Follow the directions described in this manual.	7
Malfunction of Safety Device or Ignition Device		<input type="radio"/>	<input type="radio"/>				<input type="radio"/>		Ask for professional servicing.	—
Exhaust Air is not properly discharged.								<input type="radio"/>	Contact the original contractor.	—
Parts are soiled.		<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Clean soiled parts.	13
Safety Device is activated		<input type="radio"/>	<input type="radio"/>				<input type="radio"/>		Follow the directions described in this manual.	17
Malfunction of Gas Control Knob.				<input type="radio"/>					Ask for professional servicing.	—

If the directions above do not solve your problem(s), please contact your distributor or our Service Center.

Do not attempt to disassemble or repair the roaster unless you are properly trained and licensed to do so.

Disassembling or repairing by untrained individual may result in a risk of appliances malfunction, injury or electric shock.

Safety Features

▽ Misfiring Detector

Prevents gas being discharged when the burner is not lit.

- ▼ When fire goes out for any reasons, this device detects it and shuts off the supply of gas to the Burner, preventing gas being discharged into the air.

▽ Overheating Detector

When the appliance overheats, this device shuts off the supply of gas and Sounds an alarm.

▼ Possible causes for overheating include:

1. Water is not present in the Drain Pan.
2. Parts are soiled with grease and burner flames are being sucked into the exhaust duct.
3. Exhaust Fan is not operating properly.
4. The exhaust air volume is low due to filter clogging, etc.
5. Clogged Burner Holes force gas to flow backward and burn at the Gas intake.

- ▼ You may resume the operation of the appliance after it has cooled down (5 to 10 minutes) and the alarm sound has stopped. The alarm will stop automatically when the appliance cools down.

※Allow the appliance to cool down before you attempt to service the appliance.

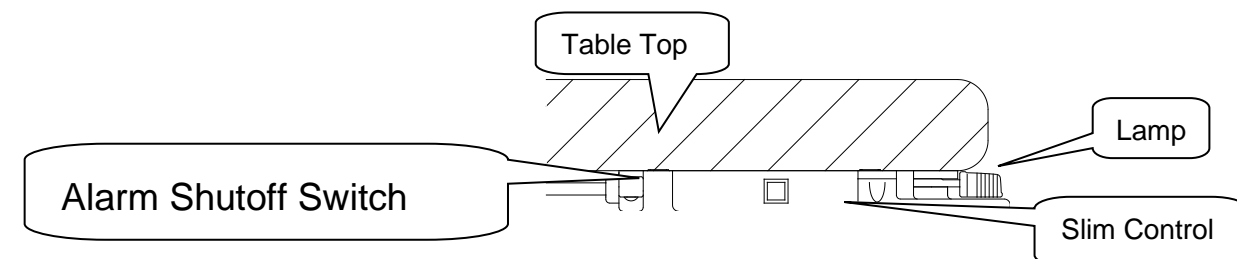
Shutting Alarm Off

You may stop the alarm manually by turning off the Alarm Switch located next to the Burner Control Knob. The supply of gas however, however, will not be resumed until the appliance cools down to an acceptable level.

Make sure to turn the Alarm Switch on again when normal operating conditions are restored (all the causes for overheating have been removed and the appliance has cooled down to an acceptable level).

The Alarm Switch should be turned on during normal operation. If it is turned off, warning beep will not sound and undetected overheating may result in a risk of fire.

Make sure the appliance has cooled down to a safe level when you inspect the appliances.



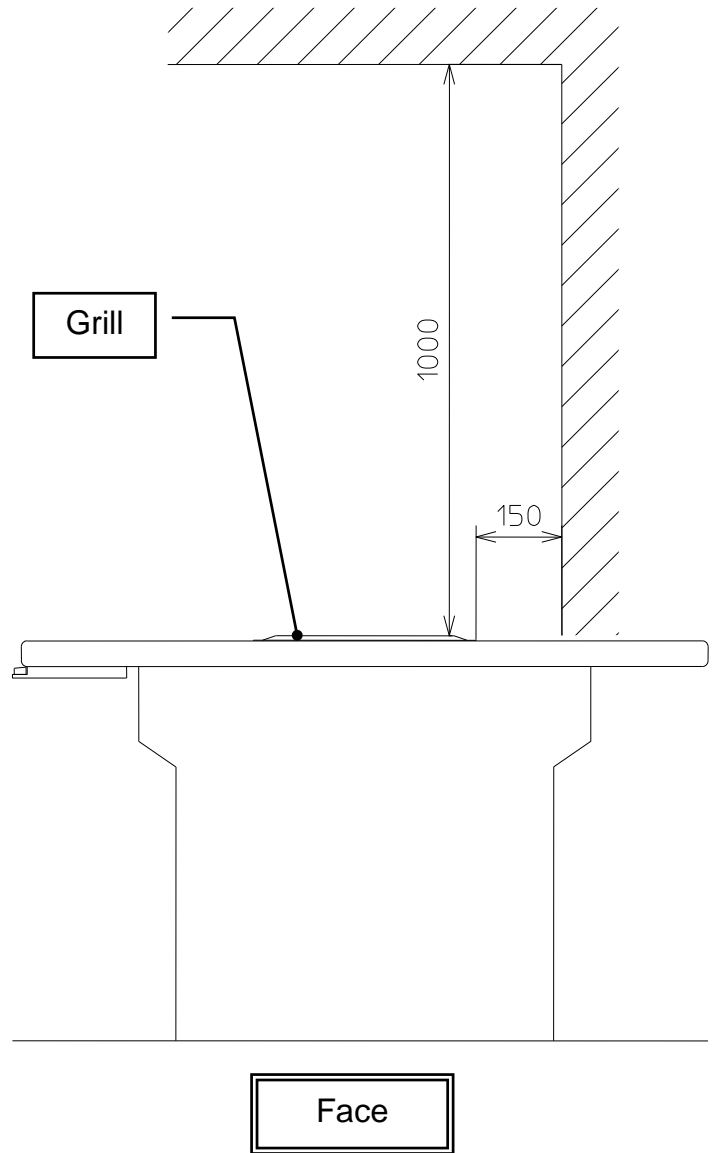
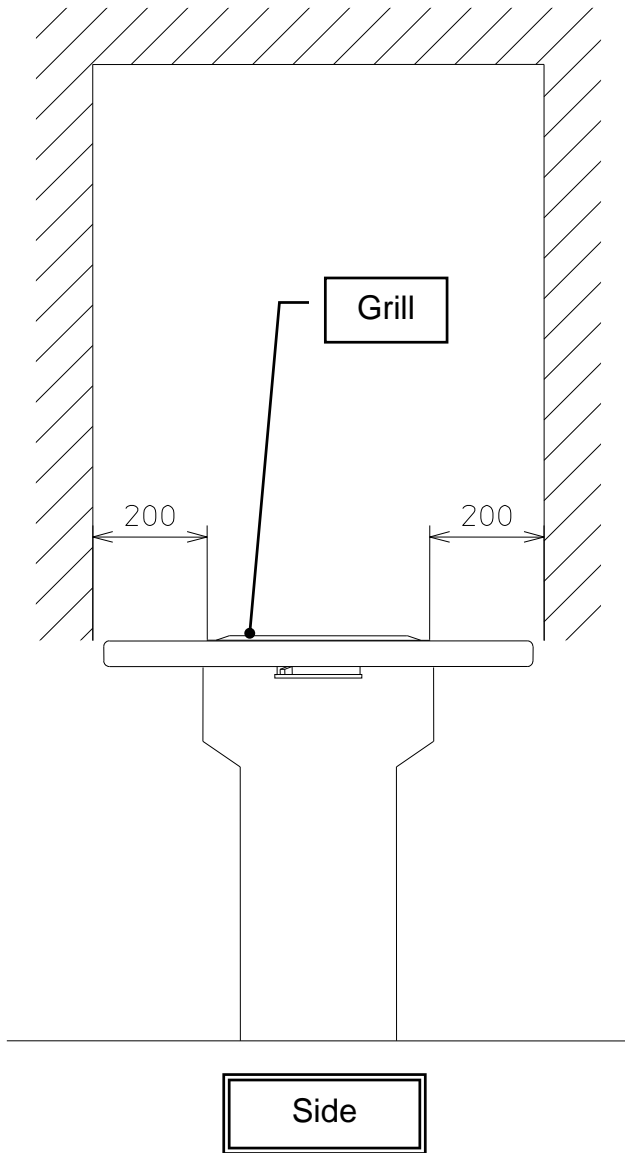
Specifications

Model	SKRD
Gas Consumption	Natural Gas: 3.15kW LPG:3.02kW
Operating Method	Slim Control
Gas Connection	R1/2 or Rubber Hose Connection (Ø 9.5)
Power Source	100V~240V
Power Consumption	Less than 5W
Ignition Method	Spark Discharge Ignition
Grill Plate	Ø280mm
Burner	Bunsen Burner
Heating Method	Radiant heat generated by Ceramic Charcoal applied to Grill Plate
Safety Feature	Overheating Detector/ Flame Sensor

Minimum Clearances

▽ The appliances must be installed as below.

Unit: mm





◆ **Overseas Subsidiary**

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94588, USA

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The printed installation guide can be downloaded:
<http://www.shinpo-en.com/Instruction.html>