

ductless



BBQ Healthy Roaster

User's Manual

HR-121GCC32

Gas Type

For LNG

For LPG

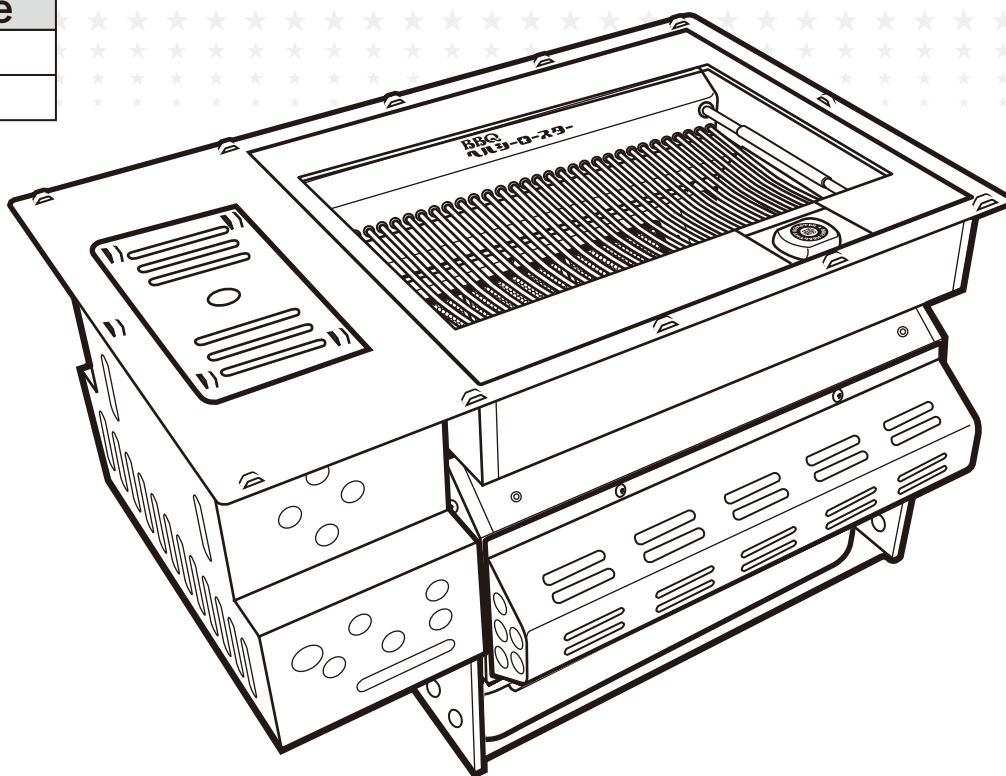


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- Please make sure that you have the correct gas type (gas group) before installation.
- Please read the manual before using the appliance to become familiar with the characteristics and usage method. Please follow the cautionary points indicated here and use the appliance safely. Please refer to the attached DVD for usage method.



Healthy Roaster Co., Ltd.

1 Important Safeguard

BBQ Healthy Roaster

- The cautions given here is to prevent danger and harm to you and others.
These are very important so follow these items. The following is the signs and meaning.



Warning

This indicates an item that may cause death or severe injury if handled wrongly.



Caution

This indicates an item that may cause injury or material damage if handled wrongly.



Prohibited

This indicates items that are prohibited.



General prohibition



Do not touch



Do not take apart



No fire



Do not handle it with wet hands



Do not get it wet



Mandatory instruction

Mandatory instruction Items that "must be done"



Mandatory



Must be installed



Must be ventilated



Caution: hot



Caution: fire

Warning

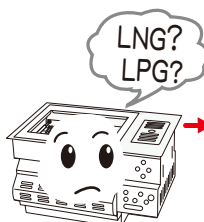


Mandatory

Do not use any other type of gas than indicated on the appliance.

Verify that the type of gas used is the same as the one that is indicated on the appliance.
For city gas roaster, only city gas can be used and for propane gas roaster, only propane gas can be used.

※If you use different kind of gas it may cause incomplete combustion and carbon monoxide poisoning or burn yourself with explosive ignition or damage the appliance.



※ Check the type of gas with the sticker that is on the roaster

製品名	ヘルシーロースター	
品番	HR-121GCC32	
使用ガス種	都市ガス13A	LPガス
ガス消費量	5.85kW	5.85kW

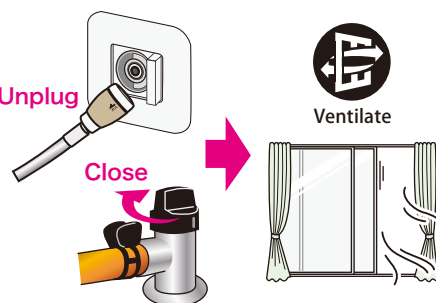


Dangerous

Do not use if the gas is leaking.

1. Stop using it immediately and close the gas cock.
(If there is no knob, unplug the appliance from the gas cock.)
2. Open doors and windows to let the gas out.
3. Contact your gas company (provider).
Until your gas company handles the device, do not light fire, turn on or off any electric device (fan or others), plug or unplug electric device, or use a phone.

※ Fire or sparks may ignite the gas and may cause explosion.



Mandatory

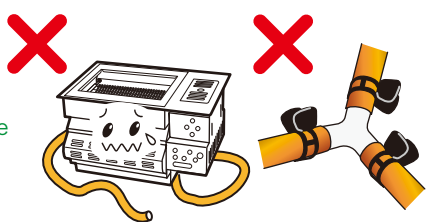
Caution when connecting to gas

1. Do not add or fork the connection.
2. Do not connect over or under the appliance.
3. Do not let the hose touch the hot portion of the device or other hot portion.

※It gets hot while it is use so the rubber may melt. This may cause gas leakage.

4. Do not force the connection such as bending, twisting, or tugging.
5. Do not leave dirt or rubbish on the connection.

※This may cause gas leakage.



Mandatory

When using safety gas hose

If you are using safety gas hose, read the user's manual for slim plug and gas cord and connect it correctly.

※Wrong connection may cause gas leakage. Do not leave dirt or rubbish on the connection. his may cause gas leakage.

- Slim plug for the appliance (commercial product)
- Gas cord (commercial product)



Mandatory

When using rubber hose for gas

Use the rubber hose that passed the inspection or with JIS mark. Insert the hose all the way and tie it with hose stopper.

※Do not use other hose that are not intended for gas such as plastic hose.

Replace the rubber hose periodically.

※When the hose gets old, it may crack or connection may get loose. This may cause gas leakage.



Cracked

Do not use

Please follow these directions.

⚠ Warning



Do not take apart



■ Do not take apart, alter, or repair.

Do not take apart or repair this product. If there is any malfunction, contact our support center.

※It may cause carbon monoxide poisoning from incomplete combustion, accident such as gas leakage, malfunction, and fire.



No fire



■ Do not use items that may catch on fire.

Do not use items that may catch on fire such as spray, gas, and benzene.

※It may cause fire.



General prohibition



■ Do not leave when it is being used.

Do not leave the appliance, go to bed, or go out while it is lit even when it is not cooking.

※Leaving the appliance on may cause fire or accidents.

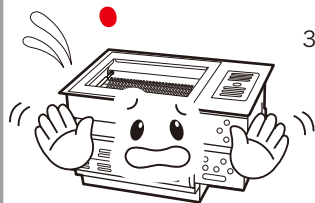


Mandatory

■ In case of emergency

1. If the fire does not start, there is abnormality while in use such as abnormal combustion, odor, abnormal sound, or extinguished while in use, or there is an emergency situation such as earthquake and fire, stop using the appliance immediately and turn off the gas cock. (If there is no nob, disconnect the appliance from the gas cock.)

2. Follow the direction indicated in "If you think it is broken (P21)."



3. If the problem remains after the procedure indicated above is done, stop the use and contact your gas company (provider) or our service center.



General prohibition



Caution: fire

■ Do not use any other net than designated one.

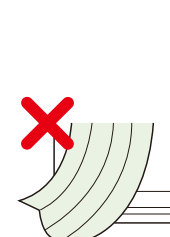
Do not use large plate or porcelain plate that would cover the appliance, or any other cooking utensil. Use the designated net only.

※It may cause overheating, abnormal combustion, deformation, damage, accident, or fire.

※We are not responsible for malfunction and accident cause by the use of non-designated items.



No fire



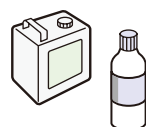
■ Do not place flammable items near the appliance

• Do not place flammable items such as newspaper and paper bag, aerosol cans, plastic bottles, and cooking oil.

• Do not use it near flammable items such as curtains.

• Do not put towel or rugs, or cover it with aluminum foil.

※Do not put flammable object underneath such as newspaper, plastic sheet. Do not put gas hose under the appliance. It may cause fire.



Mandatory

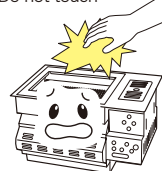
■ Make sure to verify the flame is on or off.

Verify the flame when you are turning it on or off. Turn off the gas cock when you finish using the appliance.

※It may cause fire and accident.



Do not touch



■ Do not touch while and after in use.

Do not touch the roaster and the tank while and after it is in use.

※Since the whole appliance is hot while in use and after the it is turned off, it may cause burns.

※Be careful if you have small children.



General prohibition

■ Do not use for any other purpose than cooking.

Do not use it for any other purpose than cooking (such as drying clothes, starting briquettes and charcoals.)

※It may cause heating and abnormal combustion.



Mandatory



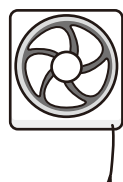
Ventilate

■ Turn on the ventilating fan

Do not use it in an enclosed room for a long time. Use a ventilating fan or open the window while it is in use. Control the room temperature.

※It may cause carbon monoxide poisoning if the ventilation is not sufficient. It may cause death in the worst case.

※If you use the appliance in the room where burning appliance, such as heater, is used for a long time, it may be difficult to light the fire or combust properly. Make sure to ventilate the room.

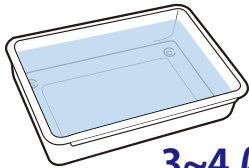


Please follow these directions.

⚠ Caution



Mandatory



3~4 ℓ

■ Fill the tank with 3 to 4 liters of water.

Fill the tank with 3 to 4 liter of water. If it evaporates and gets low, supplement it with water.

※If the tank water run out, the appliance gets hot due to the lack of heat radiation effect so you may get burned.

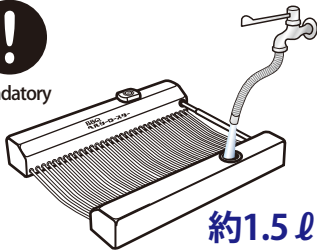
■ Do not let the water run out of the tank.

If you are using it for long time, supplement it with water.

※If you keep using it without water, oil and residual burn may catch on fire. This may cause fire.



Mandatory



約1.5 ℓ

■ Put about 1.5 liter of water in the net.

Put the designated amount of water in the net in every use, and supplement the water after an hour of use.

※If you use the appliance without any water, the net gets hot and burned; smoke containing oil and smell will be produced, and food will be burned on.

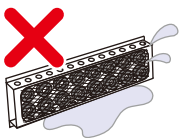
■ Do not put anything other than water in the tank and net.

Do not put anything other than water in the tank and net.

※It may damage the appliance or cause fire.



Caution



■ Do not use wet ceramic charcoal.

Wet ceramic charcoal may break when it is heated so dry it in the shade for over a month to completely dry before use.

※Broken charcoal may cause injury.



Caution

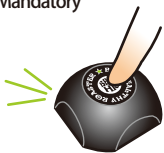
■ Change the water in the tank if it is dirty.

If there is water in the tank, it may catch on fire there is too much oil and dirt accumulated. Change it with new water when it gets dirty.

※If oil is hardened on the water, do not use it without removing it.



Mandatory



■ Set the time for 50 minutes.

When you start the fire in the appliance, set the time to indicate when the water in the net would run out.

※Water in the net lasts for 60 minutes while it is being used.

※You can prevent the deterioration of the net and use it for a long time by using it correctly.



General prohibition

■ Do not get too close to the roaster.

When you start the fire or while it is being used, do not get your face close to the appliance or look closely into the appliance.



Caution: Hot

※While in use, do not reach over or get your body or clothes close to the fire or burner.

Your clothes may catch on fire or you may burn your face and hands from the heat.



General prohibition



■ Use only the installed starter. Do not start the fire with any other method.

Do not use lighter or igniter with a long handle.

※You may get burned.



General prohibition

■ Do not let toddler or small children touch the appliance.

Do not let toddler and small children start the fire, take out the device, or change the net and tank. Also, do not let their face close to the device, look closely into the device, or play underneath the table.

※It may cause accident or get burned.



General prohibition

■ Do not expose this appliance to wind.

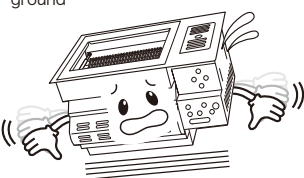
Do not expose this appliance to wind blowing from the window, heating device, fan, and others.

Use it in a place where the burner or fire is not exposed to wind.

※It causes incomplete combustion and malfunction.



Must be on ground



■ Place on a level and stable place.

Do not use the device if it is setup on tilted surface.

※The tank may fall and cause burns and injuries. Also, it may cause accident and malfunction.

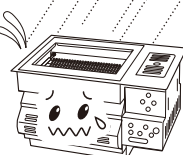


General prohibition

■ Do not install the appliance in the area that is exposed to the rain.

Do not install the appliance in the area that is exposed to the rain or moisture.

※It may cause fire, malfunction, and deformation. It also deteriorates the appliance quicker.

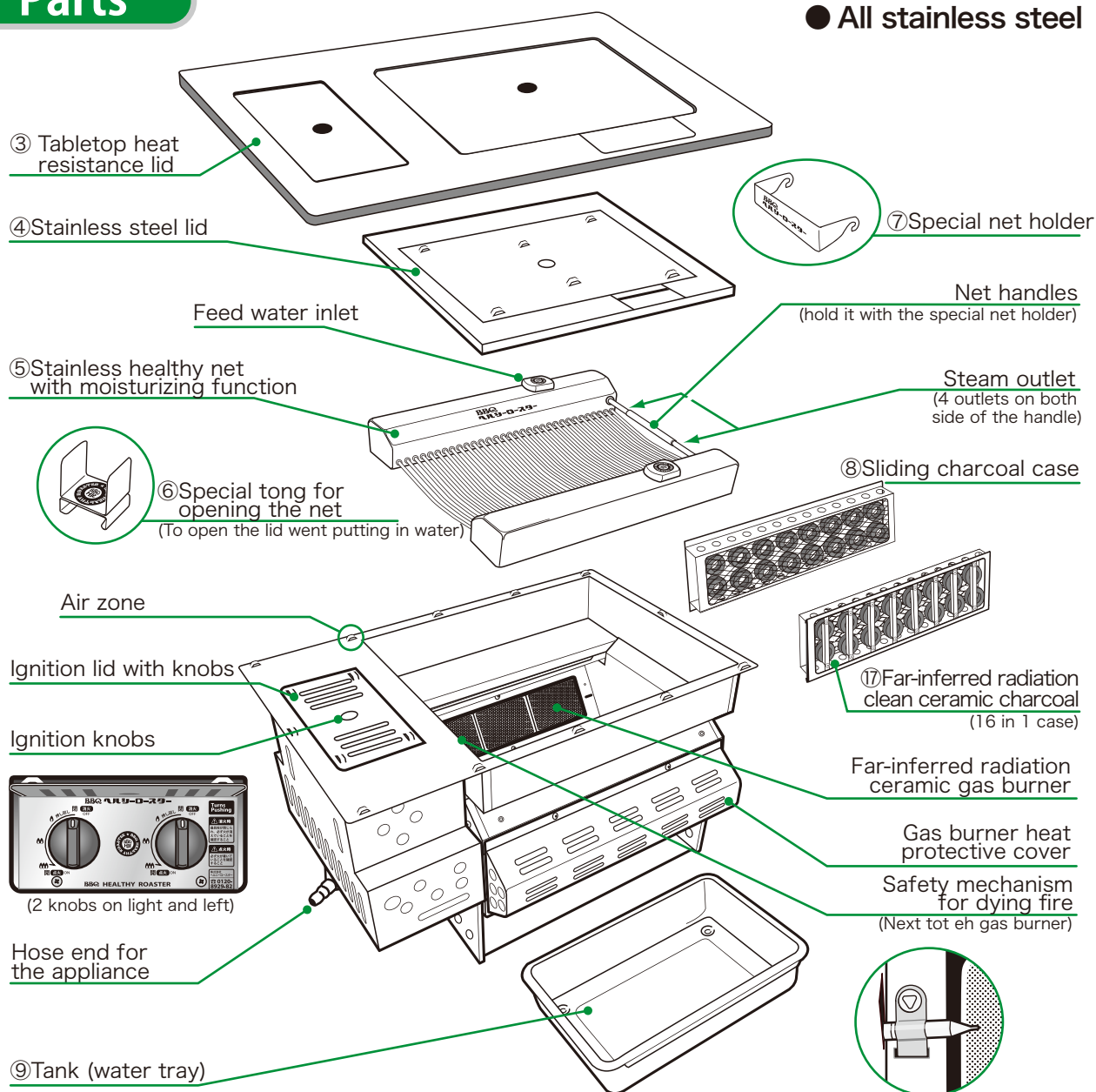


2 Parts and function

BBQ Healthy Roaster

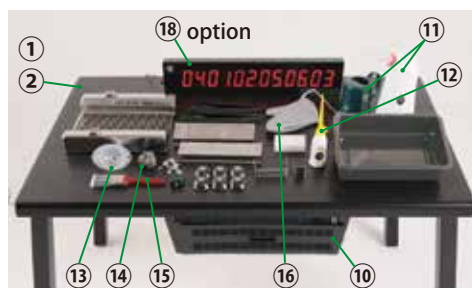
Parts

● All stainless steel



When the appliance is purchased, necessary parts and consuming goods are all included.

1. Healthy Roaster
2. Table
3. Tabletop heat resistance lid
4. Stainless steel lid, 2
5. Healthy net
6. Special tong for opening net lid
7. Special net holder
8. Ceramic charcoal 16 in a case
9. Tank (water tray)



10. Heat resistance cover set
- 11.1 watering can / 2 liter jug
12. Pressure reducer
13. Funnel
14. Stainless steel brush/sponge
15. Cleaning brush
16. Heat resisting brush
17. Ceramic charcoal (4 spares)
18. Timer system (option)

3 Installation method

BBQ Healthy Roaster



Caution

Table top, heat resisting cover, and roaster are very heavy. To avoid accident and injury, work on it with more than 2 people and wear protective gloves with anti-slip function. Also, Place blanket, cushion, and other material when you put the table on the floor to protect the floor so it will not get scratched.

1. Building the table

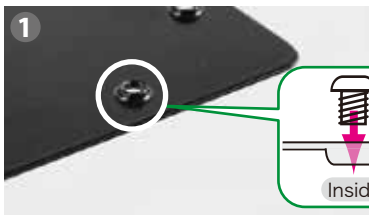


- ① **Place the table top facing down on the floor.**
Protect the floor with sheet or blanket.



- ② **Put on 4 legs on the table**
Insert the bolt of the pole legs on the discs installed on the table top. Install them by screwing them in.
※ Make sure to install it firmly so it will not wobble.

2. Assembling and installing heat resisting cover



Convex side with nut processing is on the inside.



It is easier to assemble if you use a box.



Tighten the bolt from the bottom.



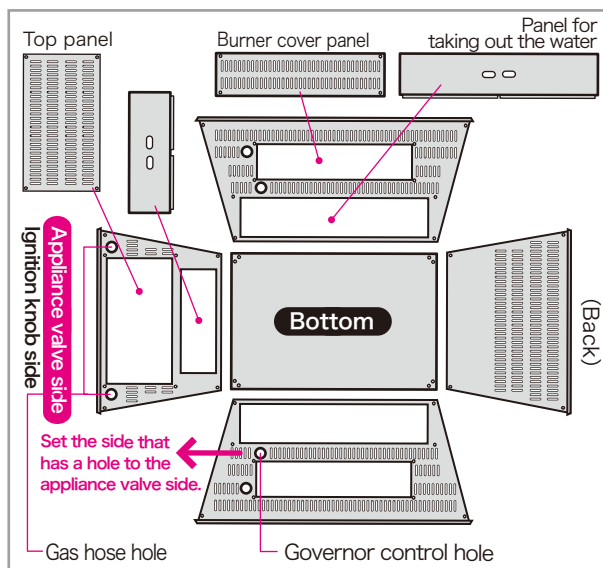
Build it carefully so it is not warped.



It is done if you finish tighten 16 bolts.



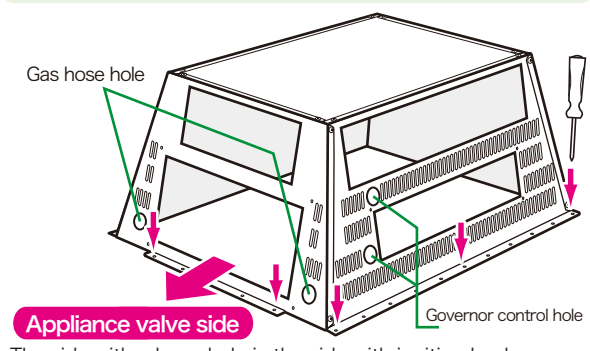
Put the heat resistance cover on the back of the table top.



Caution for when installing the heat resistance cover.

Make sure that the heat resistance cover is in the right direction and place it on the table top while making sure that it matches the ◎ mark indicated on the back of the table top. Tighten 2 screws on the front and back and 3 screws on the sides (do not put bolts on all wholes) as it shows below.

※Do not put on the panel yet.



The side with a large hole is the side with ignition knob.

3. Place the table



■ Stand the finished table.

With 2 people, pick up the table, turn it around slowly, and place it on the floor.
※If you tilt the table or put weight on the leg only with 1 person, it may cause accident or injury. Carefully work on it with more than 2 people.

■ Place the table on the appropriate place.

It is easier to use if you place the table so the ignition knob is facing aill (service side).

4. Prepare the roaster

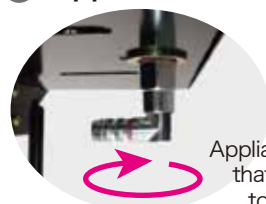


① Burner cover



Burner protective cover located on both sides of the appliance.

② Appliance hose end



Appliance hose end that is connected to the gas cord.

① Take off the burner cover.

Take of 2 bolts (the part that shows in image 1) located on the side of the burner cover.

② Turn the appliance hose end to the inside.

Turn the appliance hose end to the inside so it would not get on the way when you drop the appliance in the table.

※It may damage the table top or the appliance.

5. Install the roaster



③ Drop the appliance.

Take of all accessories such as net, tank and stainless steel lid.

Firmly hold with both hands as it shows in the image 3.

Drop the appliance slowly while tilting it about 30 degrees.



7. How to install the burner cover.



● Burner cover is inserted from the tank insert.



Tighten the burner cover panel with 4 bolts on the top part of the burner cover.

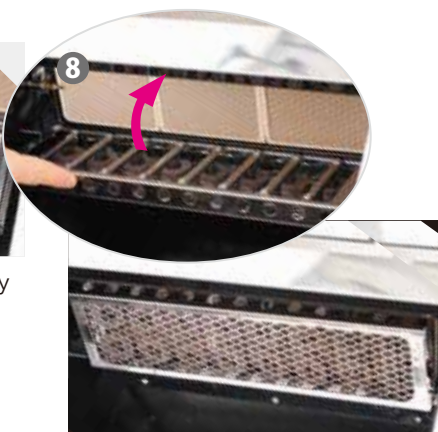
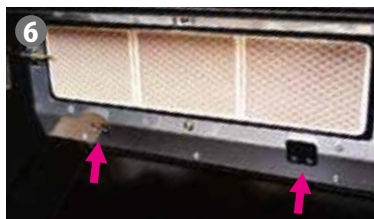
④ Put the burner cover with the bolt.
Put the burner cover that was removed back to the original place.
Burner cover is inserted from the tank insert.

⑤ Put on the burner cover panel
After putting on the burner cover, put on the burner cover panel on top of it.

※Make sure to put both sides on.

Installation method continues.

8. Place the table



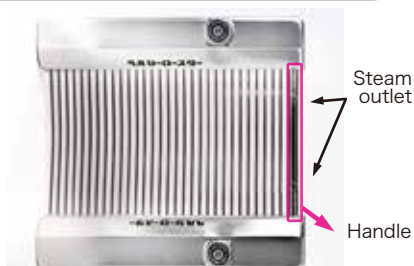
6. There are 2 areas with metal fitting to set the charcoal case and they are located on the bottom portion of the ceramic burner.

7. Hold the charcoal case horizontally while the back is facing upward, and insert the charcoal case in to the groove in the metal fitting.

8. Hold it up gently.

※ Do not force it to go, twist it, or pull it.

9. Set up the net.



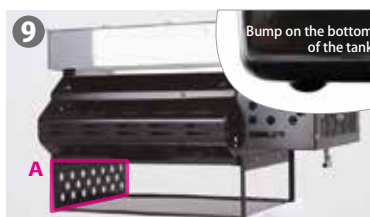
7. Hold the net up as it shows above.

As it shows in the image 7, stand the net up while placing it close to the side with ignition knob and handle and steam outlet facing up.

8. Push down the net and set it up.

※ Set up the net so the handle and steam outlet is located on the other side of the ignition knob.

10. Set the tank



9. Set the tank.

Lift the tank a little so the bottom bumps do not get caught. Slide it in the tank insert gently.

Get it close to the panel A indicate in figure 9, and place the tank so it is in the middle of the appliance.

※ It may damage the appliance, leak water on the floor, and oil may catch on fire if it is not place in the right location.



Caution on far-inferred clean ceramic charcoal

- Charcoal case is a sliding type and there are 16 charcoal s inside. You can use the charcoal repeatedly but there are some that breaks easily. If it is broken, slide the case and switch it to the spare.



Caution

- Do not use the charcoal if it is wet because it may break while heating up so switch it to the spare. Wet charcoal needs to be dried in the shade for about a month. Dry it completely before using.

11. Set the panel for tank insert



Take out the tank and set the panel.

Take out the tank and set the panel on both sides. Panel is set for the ignition knob side. As it shows in the picture, set the hook inside and stand it up. (Magnet attached) Set all three places.

12. Set the stainless steel lid

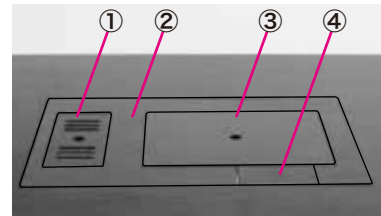


Set the stainless steel lid

Set the outer frame and lid in the center. When you use the appliance, remove the lid in the center only.

※Do not touch the stainless steel while and after in use. Do not touch it with bare hand.

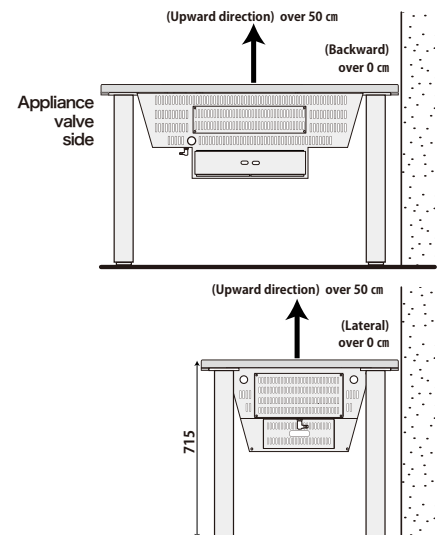
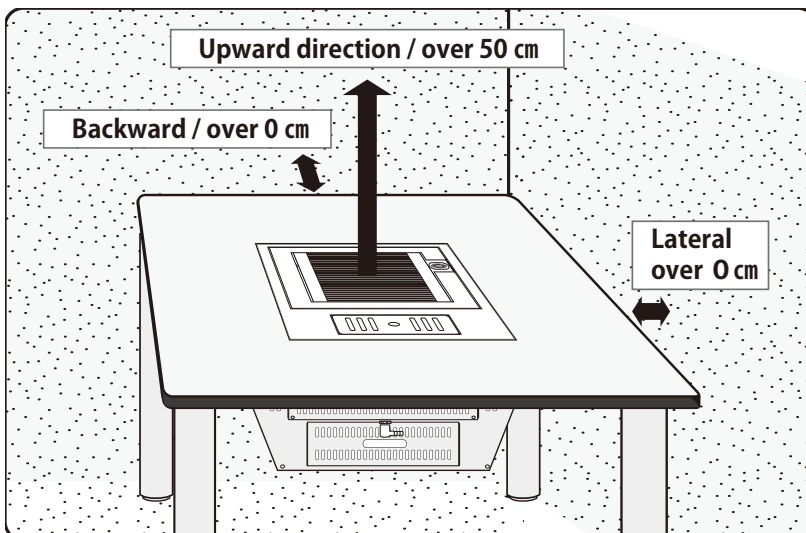
13. Set the safety heat resistant lid



Set the 4 safety heat resistance lid as it shows above and installation is complete.

Check the installed place

► Set the appliance according to the fire prevention law and description related to the electric setting.



4 Installation

BBQ Healthy Roaster

■ Preparation and Checking

- Before the preparation, make sure that the type of gas connected is the same type as the one indicated on the appliance.
- As the gas cord gets longer, the gas flow pressure is lower and heating power gets lower. Cord under 3m is recommended.
- Have the gas cock construction prior to the installation.

■ Installed are and fireproofing the surrounding

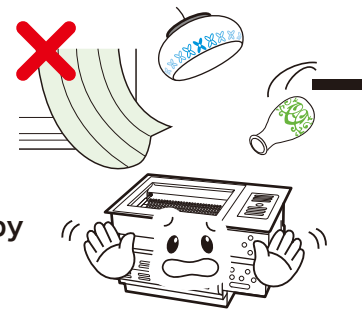
- Install the appliance correctly to prevent carbon monoxide poisoning, fire, and burns.
- Fireproof the area according to the local fire prevention law.

⚠ Warning

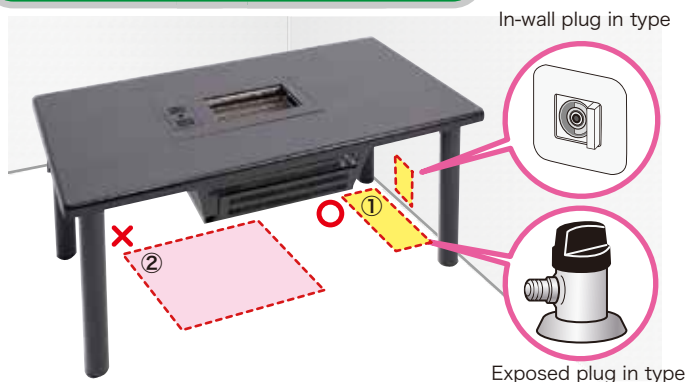
Select the area that satisfies the following conditions.

※If you do construction in the area near the appliance (such as wall cabinet and room divider) make sure that the place satisfies the condition after the installation.

- No exposure to wind
- Well ventilated
- Horizontal and stable
- The room temperature can be controlled
- No resin product over the appliance such as a light
- No water nearby
- No falling objects
- No flammable object nearby



Where to install gas cock



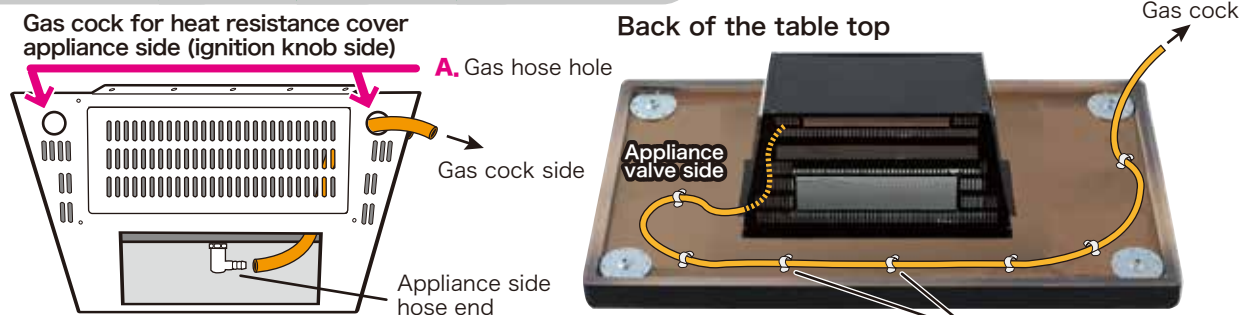
■ Gas cock needs to be installed on the opposite side of the ignition knob indicated in ① in the figure. Install the type that suite your store design and usage environment such as in-wall plug in type or exposed plug in type.

■ Do not install gas cock directly under the table (② in the figure)

※ Ask your gas company or gas construction company for gas cock installation.

※ There are various types of gas cock for each usage. Consult your gas company.

Connecting the appliance and gas cock



1. Put the gas cord from the gas cord hole (A) located on the top left and light of the gas cock for heat resistance cover side.
- ※ Make sure that gas cord hole matches the direction of saddle band located on the back of the table top.
2. Put on hose end for the appliance valve.
3. Organize the cord after putting through the saddle band located on the back of the table top so the gas code is not on loose.
4. Put the gas cord through the opposite end of the ignition knobs and plug it into the gas cock firmly.



Lift one side and tighten after putting the gas code through.

Connecting rubber hose

【 What to prepare 】

- 9.5mm (for both LNG and LPG) rubber hose for gas
- 2 rubber hose stopper

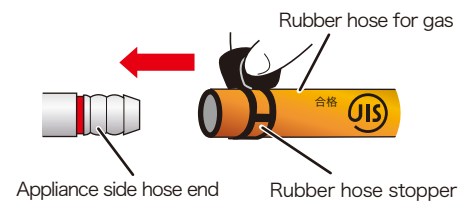
1. Cut the rubber hose to the appropriate length so it does not touch the appliance.
2. Put the rubber hose through the saddle band on the back side of the table top, and organize it so it is not on loose.
3. Put the rubber hose all the way to the red line for the gas cock and appliance side and tighten it with rubber hose stopper.
4. Open the gas cock and make sure that no gas smell comes from the connection.



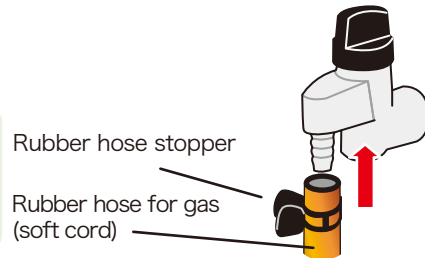
※Do not use the appliance if the rubber hose for gas (soft cord) is touching a hot portion, bent, or twisted. Make the gas hose as short as possible.

※Adjust the hose end to fit the distance between appliance hose end to gas cock.

Connecting the appliance side



Connecting the gas cock side



Connecting gas code

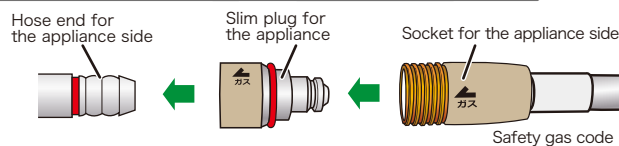
【 What to prepare 】

- Slim plug for the appliance (New/Commercial product)
- Safety gas code (Commercial product)



※ If the safety gas cord is unplugged, the gas will automatically stop. Put the gas cord back on correctly, close the gas cock once and open it again. If there is too much air in the gas cord, it will not light quickly. Try lighting it again and again if that happens.

Connecting the cock on the appliance side



① Attach the slip plug for the appliance all the way to the red line of the hose end for the appliance as it shows in the figure.

② Put the socket for the appliance side of the gas cord into the slim plug for the appliance until it makes a clicking noise.

Connecting the gas cock side



【Opening the gas cock】

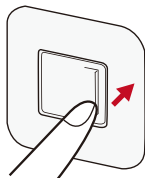
Insert the plug in joint until it makes a clicking noise.

【Closing the gas cock】

Pull the sliding ring (white) toward you.

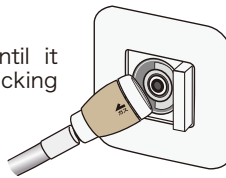
Connecting the gas plugin

- **Open the lid**
Push the right end.

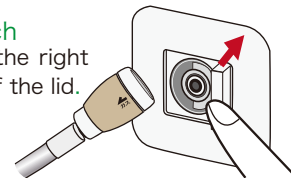


Gas plugin automatically closes when the gas cord is unplugged, and opens when it is plugged in.

- **Attach**
Insert it until it makes a clicking noise.



- **Detach**
Push the right end of the lid.



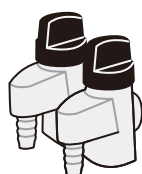
(Follow the manual enclosed with the slip plug for appliance and safety gas hose.)

Installing the gas burner

Gas burner
(HR-N14)



2 nozzle gas cock



■ If you chose the install gas burner (MN-4 and SK-88), you need to have 2 nozzle gas cock, one for the roaster and the other for the gas burner. You will also need 2 has cords so be sure to have them ready.

※Contact your gas company for adding gas cocks.

5 Preparation before using the roaster

BBQ Healthy Roaster

■ Preparation and checking

- Be sure to follow the direction and use it correctly and safely.
- Put designated amount of water in the net and tank before starting the fire for every use.
- After an hour of use, turn off the fire, add water in the net, and check the water level on the tank.

1. Put water in the tank

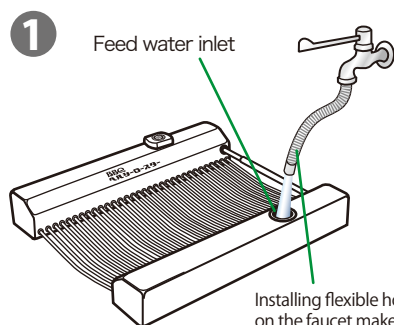


■ Put water in the tank more than 2/3 of the way full (about 3 to 4 liter)

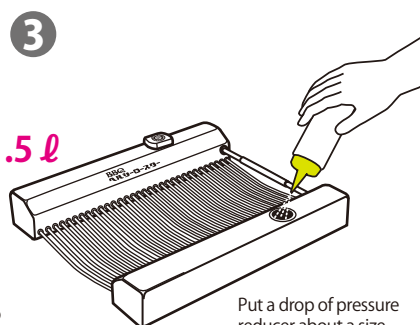
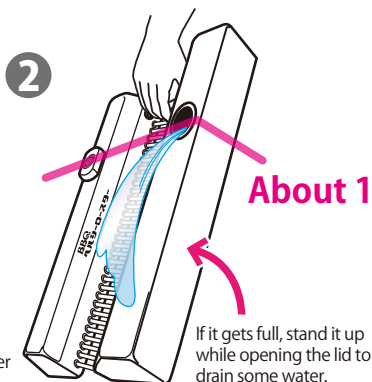
Water in the tank prevents the appliance to get too hot by heat radiation effect from evaporation. It also catches the oil and juice from the food. Be sure to have water while you are cooking.

- ① Take out the tank by taking off the panel for tank insert on the heat resistant cover.
 - ※ You can take out the tank either from right or left.
 - ※ The panel is magnetized so put it on above the tank insert.
- ② Put the water more than 2/3 of the way full (about 3 to 4 liter).
- ③ Hold the tank horizontally, lift the tank a little and insert it inside so the bumps on the bottom do not hit. Set the tank in the center under the appliance. (Refer to set the tank on P8).

2. Put water in the net



Installing flexible hose on the faucet makes it easier



■ Put designated amount of water in the net (about 1.5l)

By keeping an appropriate amount of water in the water cooling healthy net with moisturizing function, you can cook delicious food without smoke or burns.

- ① Put the net on a horizontal surface, turn one of the feed water inlet 90 degrees, open the feed water inlet, and fill it up until it is full.
- ② When it is full, stand it up while leaving the lid of the feed water inlet.

As it shows in the figure, drain the water until it is the designated amount.

※ The amount is about 1.5l, which allows about 60 minutes of use.
- ③ Put a drop of pressure reducer about a size of a grain of rice and close the lid.

After closing the lid of feed water inlet tightly, hold the handle on the top so it does not leak water, and shake lightly for about 3 times to mix the pressure reducer.



注意

- ※ If you put more water than the designated amount, boiling water will gush out from the steam outlet. Putting in more water does not prolong the usage time so put in the designated amount.
- ※ If the boiling water does not fall on the tank underneath, it may splash your feet and cause burns so use it correctly.



■ Role of the pressure reducer

Pressure reducer reduces the noise of the hot net and steam pressure. It also prevents clogging the pipe. Make sure to use the pressure reducer so it can maintain the pressure inside the net and safely eat your food.

- ※ The inside of the net do not need to be cleaned.
- ※ Do not drain the water after use. Add more water for every use.
- ※ Pressure reducer is not edible.

3. Set the net



■ Be aware of the direction of the net when setting the net.

As it shows in the figure, be aware of the direction of the net when setting the net.

Lay the net down with the handle to the far end so the handle with steam outlet is on the other side of the ignition knob and put it on the center of the appliance.

※Set the net so the feed water inlet is facing above.

※If you grab it by the tank portion or pipe portion, you may drop it while setting or cause injury by pinching your hand. Make sure to use the handle to set the net.



※If you put the net with the handle on the knob side, it causes malfunction due to steam and water on the appliance valve. Make sure to set it in the right direction.

4. Set the lid



■ Set the safety lid

As it shows in the figure, set the lid correctly.

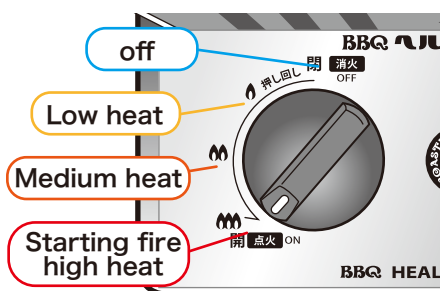
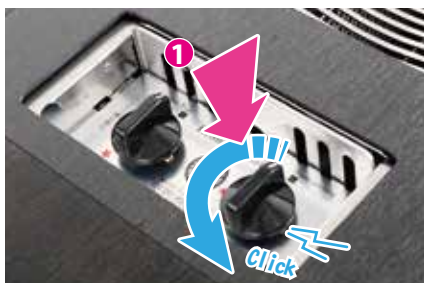
① Set the stainless steel lid.

※Set the lid so the feed water inlet and the slit of the frame would match.

② Set the table top heat resistance lid.

※Set the lid correctly so the lid for feed water inlet is in the right direction.

5. Start the fire



※Start the fire after all the preparation is done and set the timer (P15).

Healthy roaster uses a fire starter with piezoelectric, which does not use electricity. There are 2 burners on the right and left and they each have ignition knob. When you start the fire, make sure to check for safety and start it one at a time.

① Turn the knob to the left to the starting position (high heat) while pushing it down until you hear a clicking noise.

Do not let it go for about 3 seconds after the fire start.

② Put your hand over the burner to make sure to check whether the fire started. Let go of the ignition knob after checking for the fire.

※In a bright room you cannot visibly check for the fire. Make sure to put your hand over and check for the heat.

③ Turn the other side with the same procedure.



注意

※Put your hand over the burner to make sure to check whether the fire started. If it did not start, do the procedure over again.

※Push down and turn on the ignition knob firmly. It causes malfunction if you not push when turning the knob.

※Do not get your face close or look into the burner when you check for the fire. You may burn yourself.

※Do not let children start the fire.

■ Heat control

Control the heat as necessary.

When you are controlling the heat, turn the ignition knob to the desired position until it makes a clicking noise.

※When grilling meat, it taste better to grill it with high heat.

If you grill it with low heat for a long time, it may dry the food and lessen the flavor.

■ Turning off the fire

Turn the ignition knob to the Off position to turn off the fire.

6 How to use Supplying water

BBQ Healthy Roaster



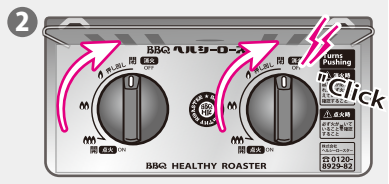
When the timer ring after 50 minutes of use, turn the fire off and supply water in the tank, and check the water level in the tank. The appliance is very hot while being used so use the tong for opening the lid and be careful not to get burned when supplying water.

1. How to supply water in the net

STEP.1



① Put water in the attached watering can and have the funnel and tong for opening lid ready.



② Turn both of the knobs and turn off the fire.



③ Use the tong to open the lid and lift the lid for feed water inlet (insert it in the gap).

STEP.2



④ Open the lid using the tong, and open the lid for the feed water inlet by turning it to the left 90 degrees (refer to the figure below).



⑤ Switch the tong for opening the lid to the hook side and insert it by sliding it to the side.



⑥ When you grab it firmly, pull the lid for the feed water inlet above.

STEP.3



⑦ Leave the water close by. Be careful since the lid is hot.



⑧ Set the attached funnel straight in the center.



⑨ Set the attached funnel straight in the center.

⑩ After supplying the water, close the lid for the water supply inlet by reversing the procedure. Start the timer for 50 minutes and re-start the fire.

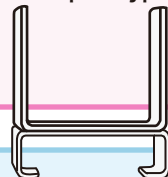
How to use the tong for opening lid

Insert it to the feed water inlet from directly above and turn 90 degrees to the left to open.

Turn it 90 degrees to the left.

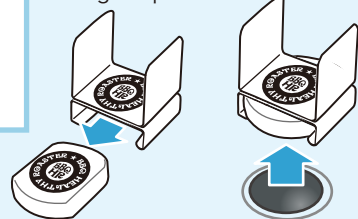


Turn the lid to open U-shaped type



Hook type Insert the lid to take off

Slide it into the lid for the feed water inlet from the side and pull straight up.



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BBQ Healthy Roaster

Lined area for writing notes.

8 Maintenance

BBQ Healthy Roaster

Warning

■ Cleaning the table



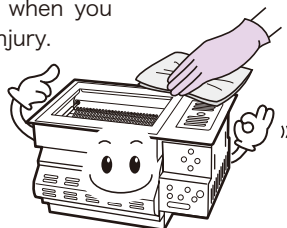
Wipe it down with soft cloth. Remove heavy dirt with neutral detergent, and wipe it with dry cloth.
 Do not touch when it is hot
 ※ Tabletop and lid is hot after use. Be sure to cool it down enough before cleaning.

■ Cleaning the outside

Make sure to wear gloves when you clean the outside to avoid injury.



Do not touch



■ Cleaning the inside



Take out the net after using, scrub it with stainless steel brush to remove the oil, and dry it with dry cloth.
 Do not touch when it is hot
 ※ Make sure to cool down the appliance.

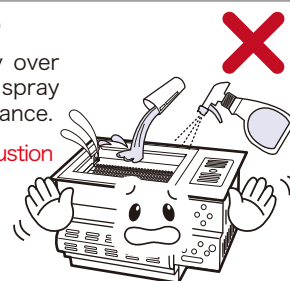
■ Cleaning the appliance

Do not pour water directly over the appliance. Also, do not spray alcohol directly on the appliance.

※ It causes incomplete combustion



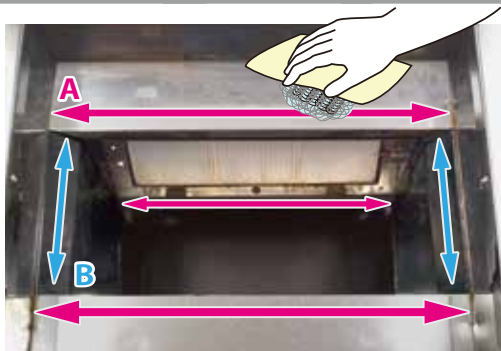
Prohibited



Caution

- Make sure to turn off the fire, close the gas cock, and cool it down enough before cleaning.
- Be sure to do daily inspection and maintenance.
- Do not use an appliance that may be malfunctioning or broken.
- Make sure to wear heat resistance glove when you take off the table top lid, stainless steel lid, and tank.
- Use "net holder" when you take out the net. You may get burned.

Cleaning the main component



Do not get wet or wash it with water



■ Cleaning the main roaster

- ① Take out the charcoal case.
- ② Wipe down what you can of food and dirt with wash cloth and brush as it shows on in the figure.
- ③ Hold stainless steel sponge with wet cloth or paper towel, clean the dirty are by scrubbing it in one direction to remove the oil (Figure A).
 ※ The black part in the figure B is coated with enamel. It may come off if you scrub it hard so scrub it lightly.
- ④ If oil is attached to the ceramic burner on the right and left and red flame start, remove it with brush and clean it.
- ⑤ Clean the around the ignition knob.
- ⑥ Through away the water in the tank. Use detergent to clean the tank and rinse off the oil. (Tank is dishwasher safe.)

■ Cleaning the charcoal case

Charcoal case gets thermal oxidized so take it out sometimes and remove the rust by sliding it. Remove the object that is stuck there with brush and clean it. (Once a week. It cannot be washed with water.)

※ Charcoal case is consuming goods It needs to be changed when it starts to deform due to thermal oxidation.

■ Cleaning and changing the ceramic charcoal

Wet ceramic charcoal may break when is heated so do not wash it with water.

※ If it gets too dirty, it may cause odor.

※ If it is cracked or get dirty, change it with new ceramic charcoal.

※ If it gets wet by mistake, dry it in a shade for over a month and do not use it until it is completely dry.

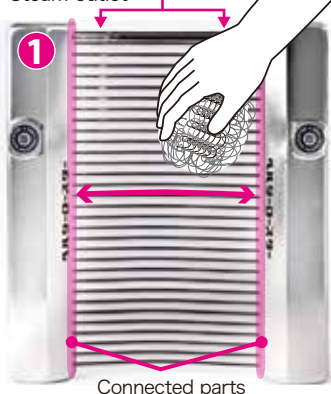
Cleaning the net / Maintenance



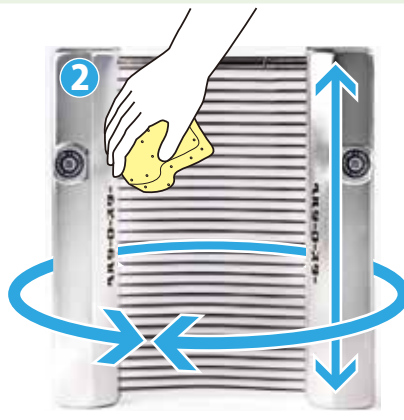
Caution

- The inside of the net do not need to be washed.
- When you clean the net make sure to keep the lid for the feed water inlet closed for both sides.
- If you soak the net in water, make sure to prevent things to get in from the steam outlet on the handle portion.

Steam outlet



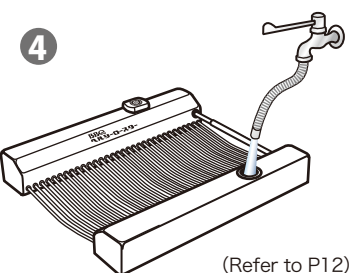
- ① For the pipe portion, remove the dirt on both sides with stainless steel sponge.
※ Do not scrub the connected parts hard.



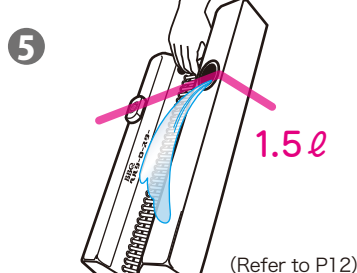
- ② For the whole net, clean the oil well using detergent and sponge that does not scratch the net.



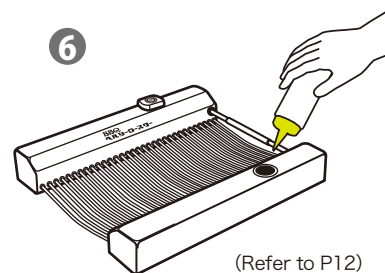
- ③ After cleansing, wipe down the water tank with dry cloth.



- ④ Supply the designated amount of water in the net. The water does not need to be drained but add more when you use it.



- ⑤ As it shows in the figure, drain the water until it is the designated amount.



- ⑥ Put a drop of pressure reducer about a size of a grain of rice, close the lid and shake the net to mix.



Caution

- ※ Do not use dishwasher. It cause the net connecting parts may break and cause damage and malfunction.
- ※ Do not use iron sponge or sponge that can grind well. (Do not scratch the water tank.)
- ※ Do not put anything other than pressure reducer in the net.
- ※ Do not soak the steam outlet in water. Things gets in inside and the pipe may get clogged. (Condition: making strange noise, partial burn, and smoking)

⚠ Cleaning supplies and detergents

When you clean the net or the main component, use supplies that does not scratch. Try it in the area that does not show first. ※ It cause deterioration.

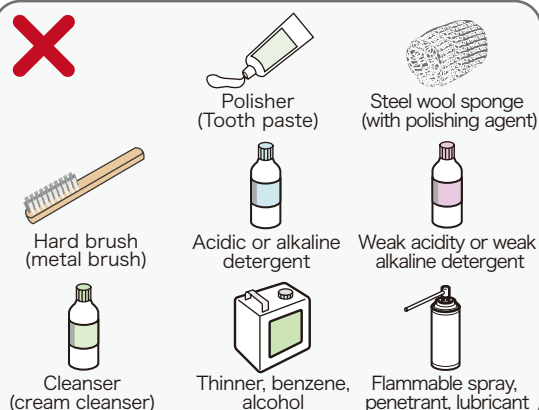


Detergent that cannot be sprayed directly



Spray type detergent such as alcohol spray, and baking soda spray.

If detergent gets inside, it may cause malfunction and erosion causing the appliance to break.



Inspection list

※Inspect on a daily basis.

Is there anything flammable around the roaster?	Make sure that there is no flammable object, obstacles, or falling object around the roaster.
Are all parts installed correctly?	Check to see if the location of the charcoal case, direction of the net, direction of the table top lid and stainless steel lid are installed correctly.
Is the rubber hose connected correctly? Is it too old?	Insert the hose all the way to the red line and tighten it with the rubber hose stopper. It will crack and insert gets loose when it gets old. Change it early.
Is it dirty?	If you leave the oil on there, it may catch on fire. Please clean if after use.
Does it smell like gas?	Open the gas cock and make sure that there is no gas smell coming from the rubber hose connection.

Product specification

— All stainless steel —

Product type	BBQ Healthy Raster / HR-121GCC32			
Product number				
Gas consumption amount	LNG 13A	5.85kW	LPG	5.85kW
Nozzle diameter		φ 1.32		φ 1.02
Size of the appliance	W560mm×D363mm×H350mm			
Appliance material	Stainless steel + SPC1 enamel coating			
Plumbing cock	φ 9.5mm(for LNG・LPG)		Ignition style	Rotery style (Piezoelectric type)
Appliance side	Hose end (cone type)		Wight (with water)	17Kg (22.5kg)
Net material	Stainless steel 304		Roasting surface	630mm ² (W350mm×D180mm)
Net weight / Water amount	1.5kg / 1500cc		Time for holding water	About 60 minutes
Tank weight / capacity	Enamel coated 1.2kg / 5ℓ		Direction to take out the tank	2 direction and 3 direction
Heat resistance cover Size/Weight	Outward W750mm×D570mm, Inward W570mm×D385mm, Heigh 33mm / 5.8kg			

● OPTION

Table hole size	Outside W653mm×D365mm ※Counterbore, Inside W543mm×D350mm
Table size	(Standard) Table W1200mm×D900mm×H715mm (Standard) Low table W1200mm×D900mm×H380mm
Distance between table and chair	Overall depth from the table, 100mm for 1 side and 200mm for both (※to get the tank out)
Hori-gotatsu	Hori-gotatsu size: W1200mm×D1100mm
Counter	Make the counter depth more than 650mm.
Gas cock location	From the ignition knob side, install it by the opposite legs (in between 2 legs) (Refer to P10) ⚠(※Attention)Do not install it directly under the table.
Ventilation, suction, air conditioning	Calculate the area volume and total calorie and install it according to the construction law. ⚠(※Attention) It gets hot when the restaurant is full or during summer so install them more than necessary.

●Table size and shapes are all production by order. ●(※Attention) For suppliers: Fax us the blue print for the table layout. We will let you know where to install the gas cock. ●Gas construction must be done by your company ●Please understand that we may change the specification or price without any notification.

After service

This product can be used for a long time with easily daily maintenance. However, if there is malfunction and servicing is required, contact the after service with the following procedure. Contact information and shipping address is our support center indicated on the back of this manual.

- 1.Contact the support center and explain about the malfunction.
- 2.Once the request is received, we will ship you the substitute appliance for maintenance.
- 3.Once the maintenance appliance is arrived, ship the appliance that needs repair to our company.
- 4.While your appliance is being fixed, use the maintenance appliance.
- 5.The appliance will be shipped back once it is repaired.
- 6.Once it arrived, switch the appliance and send the maintenance appliance back.

※We ask the shipping cost for the repaired appliance be paid by the customer.

※Depends on the area, we can travel and repair. (We will give you an estimate for transportation cost and trip cost.)

10 If you think it is broken

BBQ Healthy Roaster

Check the following items if you think the appliance is broken. If the following items do not apply or malfunction is still present, stop using it immediately and contact our support center.

Condition	Cause	How to fix it.
It does not light It does not light easily. Fire goes out while in use	Gas cock is closed.	Open the gas cock all the way.
	Rubber hose is bent or squished.	Fix the bend in the rubber hose.
	Connection for the rubber hose is not sufficient.	Ensure the rubber hose connection.
	Air left in the rubber hose.	Light the grill over and over.
	Lighting method is inappropriate.	Push the knob well and turn.
	Pilot light is dirty and closed.	Remove the dirt and clean the pilot light.
	It has not been used for a long time.	Check the gas cock and light the grill over and over.
	LP gas is running out.	Contact your gas company.
The flame is strange (the way it burns and color)	Flame is red and weak	Insufficient ventilation. Ventilate the room
	Burner is exposed to wind	Wind from outside, fan, or air conditioner is blowing the burner.
	Using humidifier	The calcium in the moisture turns the flame red. It is not malfunction.
	Charcoal case is touching the burner	Install the charcoal case correctly.
	Burner is clogged with water and dirt	Clean it with brush after it cools down enough.
Smells unpleasant like gas	Insufficient rubber hose connection	Stop the fire immediately and reconnect the rubber hose.
	Cracked or rubber hose with gas	Stop the fire immediately and stop using. Change the rubber hose.
Lighting and turning it off	It makes blowing noise	This sound is made when the gas is burned off. It is not malfunction.
	Squeaky noise is coming from the appliance	This sound is made when metal is expanded or shrunk when heated and cooled. It is not malfunction
Strange sound is coming from the net	Things are mixed in the water tank	Through the water in the net, and rinse the inside well.
	Steam outlet is dirty	Rinse it with water and clean the outlet well.
	There is no pressure reducer	Put extra pressure reducer when the net is cleaned.
Net is burned. Smoke comes out from the net	There is no water in the tank	Stop the water and put water in the net or switch it with the net with water.
	Things are stuck in the pipe net.	Through away the water in the net and rinse the inside well.
	Sauce is burned on the net.	Clean it with ice or wet paper towel.
	Ingredient in the sauce such as sesame and green onion is burned.	Do not grill things that are easily attached to the net and burn.
Smoke is coming out from the inside	Charcoal case is dirty	Clean the charcoal case with brush after it is cooled enough.
	Ceramic charcoal is dirty	If it is dirty, change the charcoal.
	Burner is dirty	Clean it with soft brush after it is cooled enough.

Storage (If you do not use it for a long time)

- 1.Close the gas cock, take off the rubber hose, and cover the rubber hose with plastic or tape so no dirt and dust will get in the hose.
- 2.Clean the roaster and remove any dirt. Refer to P18 (Maintenance).
- 3.Put it in a box or plastic bag and store it in the area with less moisture and dust.

»To the customer service FAX counter »



BBQ Healthy Roaster

Store name/ Company name	
	Department: Position:

e-mail

Failed state and condition (as much as you know).

)

■ If the warranty period is over, the repair will not be free.



3-25-11-208 Nishi Sugamo Toshima-ku Tokyo 170-0001

FAX: 03-5907-3188

! MEMO

BBQ Healthy Roaster

Repair record

Year / Month / Date	Repair detail

MEMO

Product Warranty for Healthy Roaster

This product is manufactured in thorough product management and strict inspection process. This warranty is to promise our customer free repair indicated in this warranty if there is any

Product Type	BBQ Healthy Roaster / HR-121GCC32		
Warrantied period	1 year	Purchased date	
Customer	Name _____		
	Postal code (-) _____		
	Address _____		
	Store name _____		
	Phone number _____		
★Dealer	Store name		<div>Seal of the store</div> <div></div>
	Address		
	Phone number		
	(For dealers) Please write it down and put a seal.		

- ※The warranty period is 1 year from the purchase and the main component is under warranty.
- ※If there is any malfunction during the warranty period, send a repair request to our support center along with this warranty and product.
- ※For repairs, we may use recycled parts that meets our quality standard.

Warranty Rules

1. If there is malfunction when the product is used following the manual and directions indicated on the labels in a normal condition, we will repair without any charge for 1 year from the date of purchase.
2. Free repair is done under the following condition.
 - (1) Roaster will be shipped to our customer support center.
 - (2) Customers are responsible for the shipping charges for the round trip.
3. Even when it is during the warranty period, repair will be charged under the following condition.
 - (D) Consuming part under normal use such as thermal oxidation, and exchanging the consuming part.
 - (E) Damage and malfunction from fire, water disaster, earthquake, lightening, and any other natural disaster and abnormal voltage.
 - (F) Damage and malfunction cause when it was used in a non-standard condition (for example, installed in a car or ship).
 - (G) When this warranty is not presented.
 - (H) When the date of the purchase, customer name, or dealer is not indicated or re-written.
4. When we visit you to do the repair, we ask you to pay for the travel cost necessary for the repair.
5. The parts taken out for the repair will be kept by the company unless there was special request to keep it.
6. This warranty is valid only in Japan.

To customers: When you receive this warranty, make sure that date of purchase and dealer name are written down, and seal is on.



Manufacturer and distributor

Healthy Roaster Co., Ltd

- ☐ **Tokyo Main Office (Showroom)** _____
3-25-11-208 Nishi Sugamo Toshima-ku Tokyo 170-0001
Tel. 03-3917-8929 Fax 03-5907-3188
- ☐ **Tokorozawa plant** _____
1739-1 nakatomi tokorozawa-shi saitama 359-0002

0120-8929-82

Healthy Roaster Co., Ltd

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