

GAS RICE STEAMER CABINET





PRODUCT DETAILS

24
TRAY SIZE

140(W) x 56(L) x 161(H)

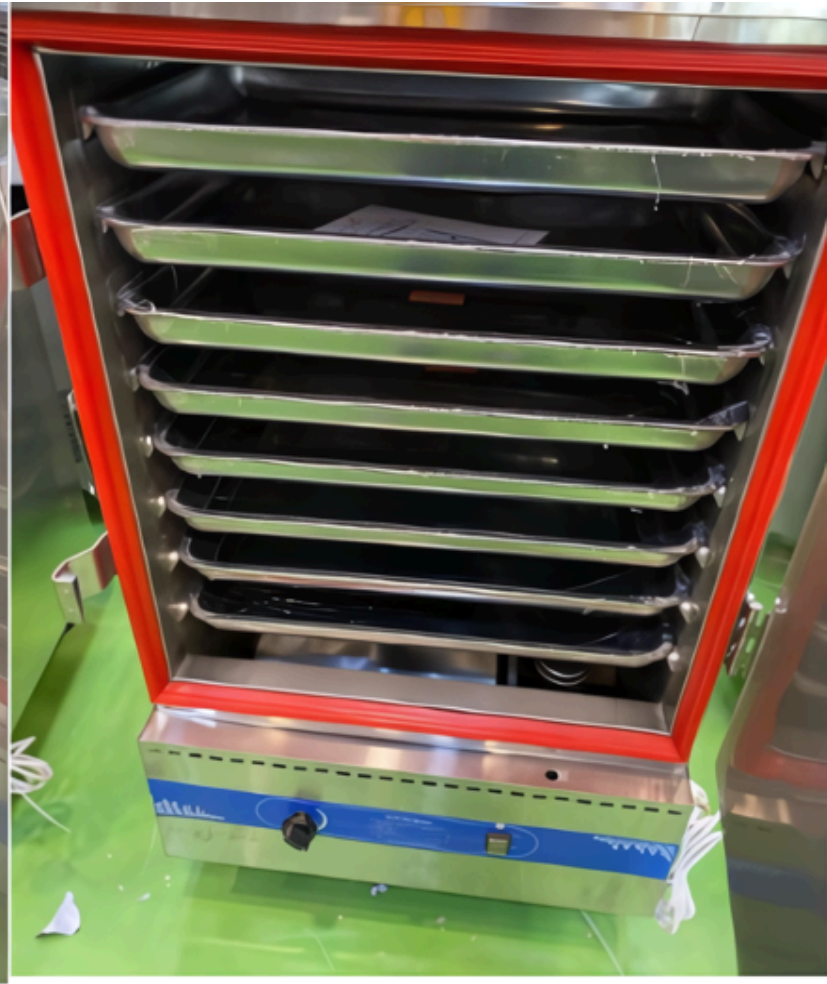
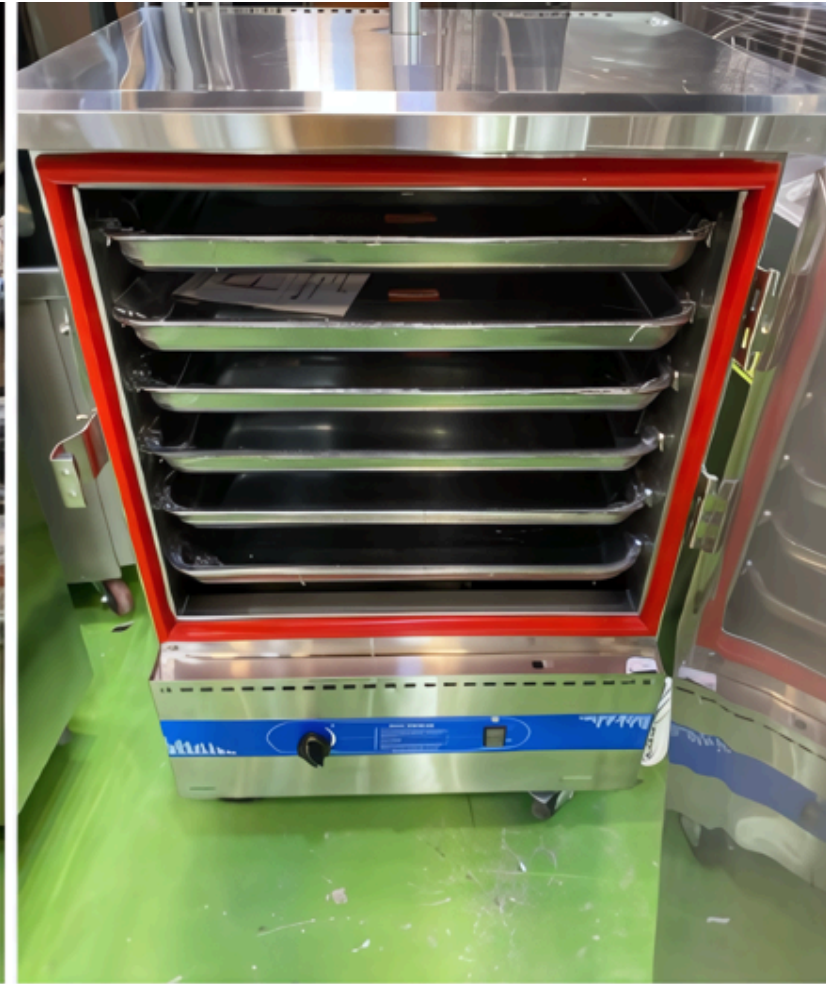
DIMENSION

8 TRAY 67(W) x 56(L) x 131(H)
SIZE **DIMENSION**



6 TRAY 67(W) x 56(L) x 110(H)
SIZE **DIMENSION**

12 TRAY 67(W) x 56(L) x 161(H)
SIZE **DIMENSION**



CAPACITY (EST)

1 TRAY

ABLE TO FEED
6-8 PEOPLE

6 TRAY

ABLE TO FEED
36-48 PEOPLE

8 TRAY

ABLE TO FEED
48-64 PEOPLE

10 TRAY

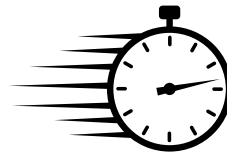
ABLE TO FEED
60-80 PEOPLE

12 TRAY

ABLE TO FEED
72-96 PEOPLE

24 TRAY

ABLE TO FEED
144 - 192 PEOPLE



COOKING DURATION

WHITE RICE: TYPICALLY
TAKES AROUND **15-20**
MINUTES TO COOK IN A GAS
RICE STEAMER.

BROWN RICE: REQUIRES
LONGER COOKING TIME,
USUALLY AROUND **30-40**
MINUTES.

BASMATI OR JASMINE RICE:
THESE AROMATIC RICE
VARIETIES USUALLY TAKE
AROUND **15-20 MINUTES.**



ADVANTAGES

AUTO CONTROL

Full microcomputer control, automatic water inflow, automatic ignition

TIME EFFICIENT

High heat utilization rate, fast boiling speed and large steam volume.

FOOD GRADE MATERIAL

Made entirely of stainless steel, corrosion-resistant, rust-free & hygienic.

CONVINIENT DOOR SEAL

The door seal is designed with multi-air bag embedded silicone door seal, which is durable and has good sealing performance.



DISADVANTAGES

ENVIRONMENT IMPACT

Burning gas produces carbon emissions, contributing to environmental pollution and climate change, whereas electric rice cookers can be more energy-efficient if powered by renewable sources.

LIMITED PORTABILITY

Gas rice steamers are less portable than electric models since they require a gas source, limiting their use to locations with access to gas lines.

INSTALLATION CHALLENGES

Installing a gas rice steamer requires a gas line, which may not be feasible in all locations or may incur additional installation costs.

SAFETY CONCERN

Gas-powered appliances can pose safety risks, including gas leaks, fire hazards, and carbon monoxide poisoning if not properly maintained or used in a well-ventilated area.



HOW TO USE

1. Place the rice steaming cart smoothly on the ground and secure it
2. Confirm that the ignition switch is in the “off” state
3. When connecting to the gas source, a high-quality household-gas regulator (JYT-0.6) must be used to connect the liquefied petroleum gas to the inlet of the rice steamer truck.
4. **Medium and high pressure gas regulator valves cannot be used.**
5. Connect the water pipe and the water pressure should be (100~250) kPa or above



JYT-0.6



HOW TO USE

1. First turn on the tap water switch and fill the water tank clean water
2. Turn on the air source and turn the fire power adjustment knob to “large”
3. Press the ignition switch -“ON/OFF” and the rice steamer will automatically ignite.
4. Shut down : Press the ignition switch “ON/OFF” again, the rice steamer will automatically shut down and then close the gas cylinder valve.



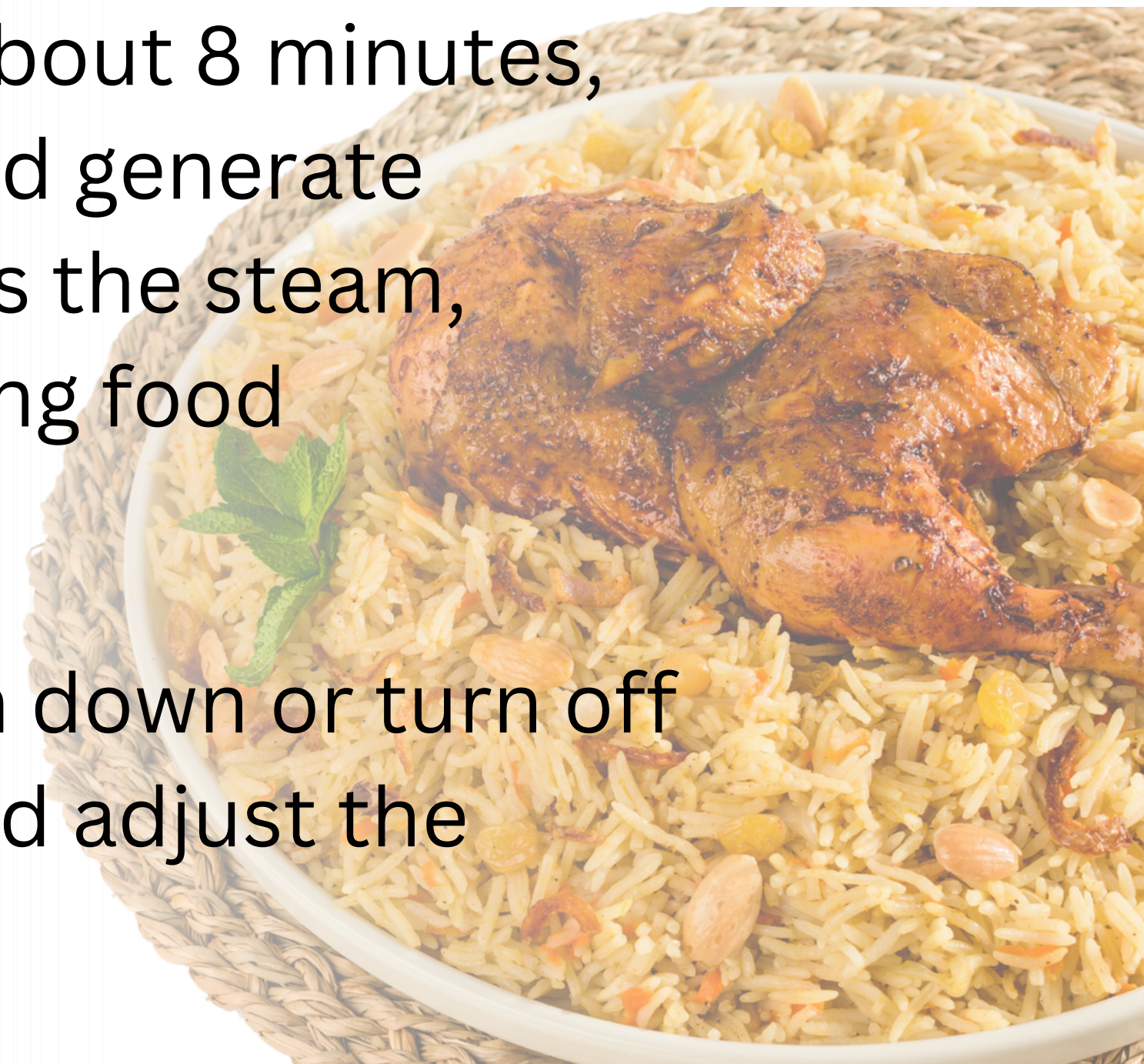
STEPS OF COOKING FOOD

PREHEATING

After the burner burns, the water in the water tank heats up quickly through the heat exchange tube. In about 8 minutes, the water in the water tank begins to boil and generate steam. The top pressure relief valve releases the steam, indicating that the cooker is ready for cooking food

COOKING FOOD

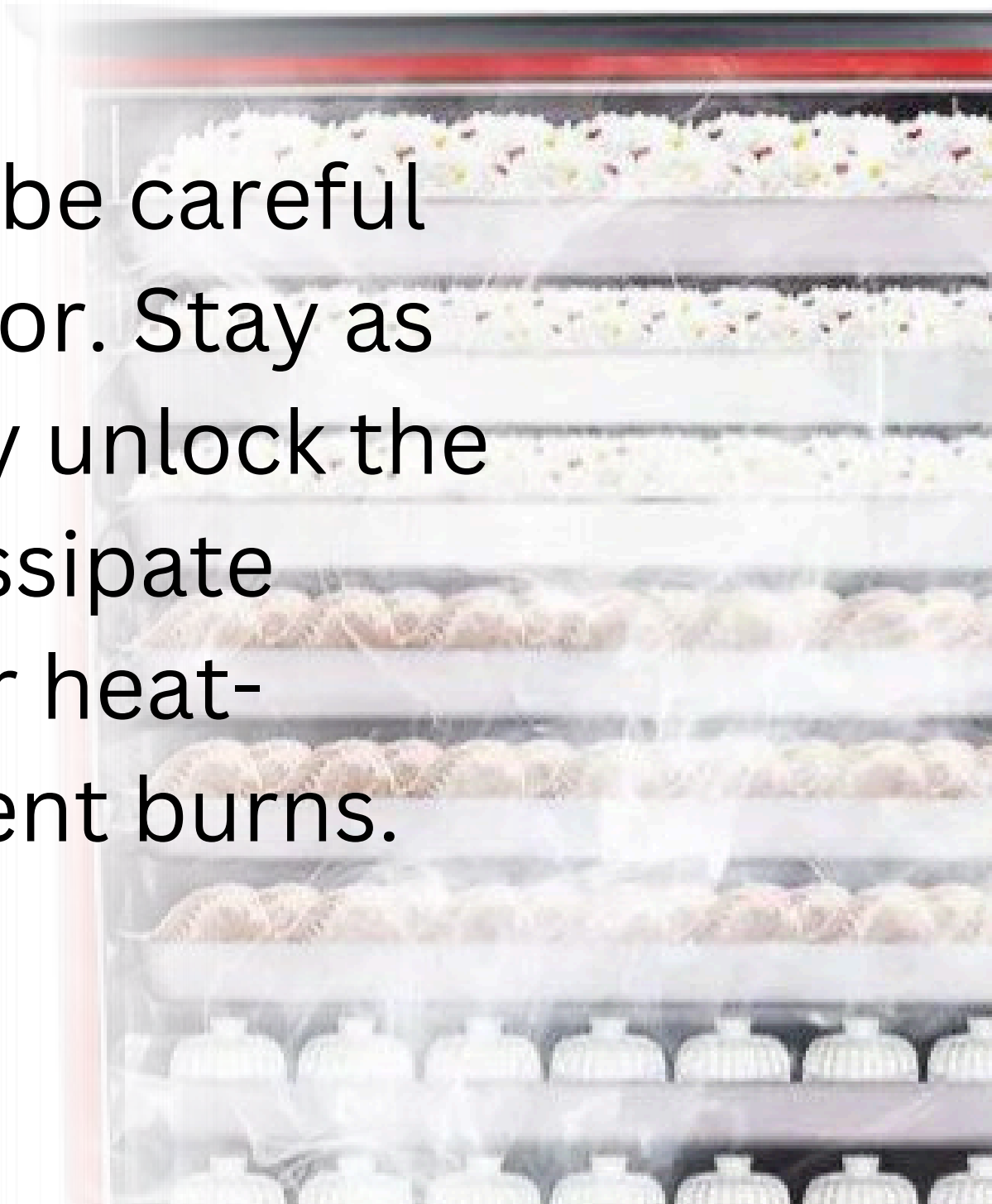
Before opening the door to put food in, turn down or turn off the heat. Slowly open the door, re-ignite, and adjust the firepower. Read the cooking time.



STEPS OF COOKING FOOD

PRESSURE RELEASE & RETRIEVAL

After the food is cooked, when opening the door, be careful not to touch the rice steamer or the gap in the door. Stay as far away from the rice steamer as possible. Slowly unlock the door and allow the high-temperature steam to dissipate before removing the food from the steamer. Wear heat-insulating gloves when handling the food to prevent burns.



HOW TO CLEAN

After using it for several days, if the fire tube is stained with yellow scale, you must add 1 to 2 bottles of vinegar and water (approximately 2 to 3 centimeters above the surface of the fire tube). Boil for about 15 minutes, let it soak for 1 hour, and wait until the scale comes off completely. Drain the water and then rinse it with clean water



Fault phenomenon	Cause of issue	Method of exclusion
A. No response when starting up	1. The power cord is broken 2. Burn insurance 3. The switch is broken or the wire is disconnected	1. Replace the power cord 2. Check the cause and replace the fuse 3. Replace the switch or plug it in again
B. There is a battery but no sparks after tuming on the machine	1. The ignition switch is broken 2. The ignition pulse is broken 3. The distance between the ignition pins is too large or they collide	1. Replace the switch 2. Replace the pulse 3. Adjust to the appropriate distance
C. There are sparks after turning on the machine but no fire	1. The air source pressure is too high or too low and there is no air 2. The solenoid valve is broken or the line is disconnected 3. Air path is blocked	1. Change to a suitable gas cylinder 2. Replace the solenoid valve or reconnect the wires 3. Adjust to the appropriate distance
D. Automatic flameout	1. Gas cylinder is empty 2. The sensing wire is loose 3. The sensor needle position is too high or too low	1. Air replacement bottle 2. Tighten the sensing wire 3. Remove the blocking debris
E. Alarms	1. Water tank is short of water 2. There is oil on the water level probe	1. Add water , open the water valve for a long time, do not turn off the water 2. Wipe clean

Product name	Single door 6 basins	Single door 8 basins	Single door 10 basins	Single door 12 basins	Double door 24 basins
Product number	ZXYF16-F-6	ZXYF16-F-8	ZXYF16-F-10	ZXYF16-F-12	ZXYF16-F-24
Rates input voltage	-3V/220V~				
Rated input power	0.01kW				
Rated input frequency	50Hz				
Gas type	Liquefied petroleum gas				
Gas rated pressure	2.8kPa				
Rated heat load	16kW				
Inlet water pressure	(100~250)kPa				
Operation noise	Level 2				
Material grade	201# stainless steel				
Weight	67kg	78kg	89kg	98kg	182kg
Overall dimensions(mm)	670x560x1100	670x560x1310	670x560x1460	670x560x1550	1400x560x1610
Price	RM 3,103.00	RM 3,799.00	RM 4,200.00	RM 4,500.00	RM 7,451.90