

## MORSØ VULCANO WOK BURNER



Important: Retain these instructions for future use.

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UK

- Powerful 8 KW burner.
- Certified to CE standards.
- Rotary ignition for easy lighting.
- Powdercoated Steel body, with enameled cast iron top.

Important: Retain these instructions for future use.

## READ ME FIRST

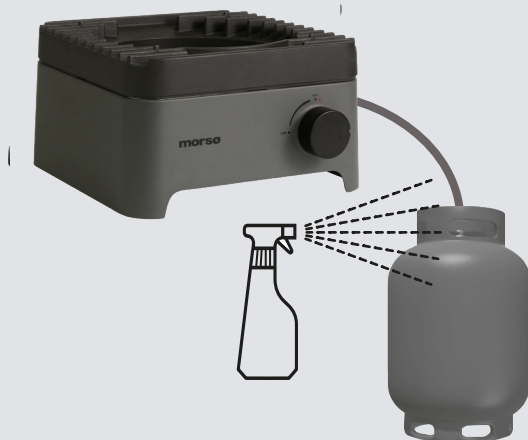


### Gas leak testing

It is important that you leak test the boiler before first use and every time the gas cylinder is refilled and reconnected to the boiler.

#### To Complete Leak Test

- Make sure all the control knobs are OFF.
- In a small container, mix up a solution of water and detergent/soap.
- Mix the solution well (about the same concentrate as soapy water).
- Turn the regulator on the gas bottle to the open position.
- Using a brush or spray bottle apply the soap solution to the gas line and each Connection in the gas line including:
  - the gas connection at the inlet of the boiler
  - all gas hose connections
  - the gas connection at the gas cylinder
- If bubbles appear, there is a gas leak.
- If the leak is at the connection, re-tighten and re-seal.
- If the leak is anywhere else or you cannot resolve the leak by tightening the connection DO NOT PROCEED.
- Replace gas hose and regulator.
- Replacement hose and regulators can be purchased from your local boiler retail specialist. **With an original part from Morsø Jernstøberi A/S.**



## GENERAL INFORMATION



### IMPORTANT

Read these instructions carefully prior to use. Familiarise yourself with the appliance before connecting it to its gas container. Keep these instructions for future reference.



### IMPORTANT

The wok burner must only be used with the hose and regulator that is supplied with the product! **Do not mount any other regulators or hoses to this product, as this can cause a very serious hazard.**



### IF YOU SMELL GAS

1. Shut off gas to the Wok Burner at its source, if possible.
2. Extinguish any open flame.
3. If odour continues immediately, call your gas supplier or fire department.



Replacement of pressure control and hose connector shall be carried out using Morsø genuine products only. Contact your local dealer.

#### Gas Installation Codes

- Boilers must be used in accordance with the installation requirements of your gas supply authority.
- Boilers for use with bottled gas are labelled 'propanegas'.

#### Clearances

Minimum Clearances from combustible materials must be: Rear - 300mm Sides - 300mm Above - 2000mm

#### Specifications

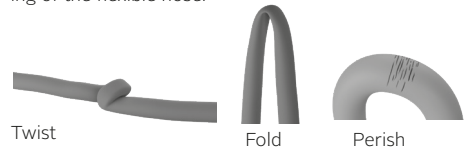
Wok Burner specifications can be found on the data label attached to the Wok Burner body.

#### Hose & Regulator Safety

The regulator and hose assembly supplied with the boiler are suitable for 1. Propane, 2. Butane, 3. Propane & Butane mix Gas only.

The pressure regulator and hose assembly supplied with the Wok Burner must be used. **Replacement of pressure control and hose connector shall be carried out using Morsø genuine products only.** Contact your local dealer.

When connecting the hose and regulator assembly to the gas cylinder, take care to avoid unnecessary twisting of the flexible hose.



After the assembly has been secured, turn on the gas and check for leaks by brushing a soap and water solution over all connections.

If you are unable to correct the leak by tightening the connections, turn off the gas and contact the supplier immediately.

Always ensure the Wok Burner is kept away from flammable materials and the gas cylinder clear of any heat source. When changing over from an empty gas cylinder to a full one, make sure this procedure is carried out in a well ventilated location, outside, away from people and away from any sources of ignition; such as naked flames, pilot flames, electric heaters/equipment.

#### Gas Cylinder Use & Safety

This is a 300mb pressure boiler and must only be used with the supplied regulator. Your Wok Burner is designed for use with 1. Propane, 2. Butane, 3. Propane & Butane mix gas cylinders certified to the CE and UKCA standards.

The gas cylinder should be filled by a reputable gas supplier and visually inspected and re-qualified at each filling. Always keep cylinder in an upright position. Always close the cylinder valve when the Wok Burner is not in use. Do not subject gas cylinder to excessive heat.

#### NEVER STORE YOUR GAS CYLINDER INDOORS.

If you store your Wok Burner indoors, ALWAYS disconnect the gas cylinder first and store the cylinder safely outside.

Cylinders must be stored outdoors in a well ventilated area out of reach of children, and must not be stored in a building, garage or any other enclosed area.

## GENERAL INFORMATION



### FOR YOUR SAFETY

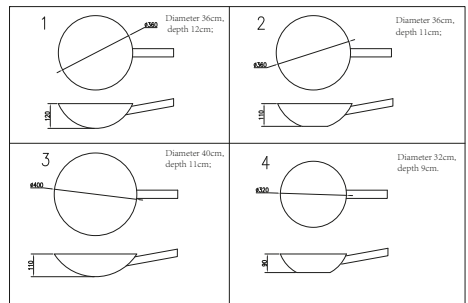
Failure to comply with these instructions could result in a fire or explosion which could cause serious bodily injury, death or property damage. CAUTION: Accessible parts may be very hot.

Keep young children away.  
 DO NOT modify this appliance.  
 DO NOT move this boiler during use.  
 Turn off gas supply at the gas cylinder after use.

Parts sealed by the manufacturer or their agent must not be manipulated by the user. This Wok Burner is only to be used outdoors.

- Never operate this Wok Burner without a original regulator supplied with the product.
- Do not test for gas leaks with an open flame.
- If this information is not followed exactly, a fire causing death or serious injury may occur. Do not store a spare gas cylinder under or near this Wok Burner. This Wok Burner is only to be used outdoors.
- If there is a leak on your appliance (smell of gas) immediately attempt to turn off the cylinder valve. Move the appliance to a well ventilated location away from any ignition source. Only check for leaks outdoors using soapy water. DO NOT try to detect leaks using a flame.
- Check for leaks by brushing a soap and water solution over all connections. If you are unable to correct the leak by tightening the connections, turn off the gas and contact the dealer where you bought the product immediately.
- Only use the hose assembly as supplied with this appliance for connection to the cylinder - DO NOT USE ADAPTERS.
- Maximum hose length - 1000mm.
- After use turn the gas cylinder valve off, wait for the flame to go out, then turn the appliance control valve off.
- Avoid twisting or kinking the flexible hose.
- Do not store or use petrol or other flammable liquids in the vicinity of this or any other appliance.
- Do not store empty or full spare gas cylinders under or near this or any other appliance.
- Never test for gas leaks with a lit match or open flame. Never light Wok Burner before checking to ensure the burner tubes are fully seated over gas valve orifices.
- Never lean over cooking surface when lighting.
- Never alter or modify the regulator or gas supply assembly.
- **This Wok Burner must not be used indoors.**
- Only use in well ventilated areas.

- Carbon monoxide hazard - Using this appliance in an enclosed space may cause death. Do not use in caravans, tents, marine craft, cars, mobile homes or similar locations.
- This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.
- Ensure the Wok Burner is set up on a level and stable surface.
- DO NOT move the Wok Burner while in use or when hot.
- DO NOT use the Wok Burner as a hotplate. The warranty will be voided and it violates the gas regulations, the lid provides the ventilation needed for the Wok Burner to operate safely. It can be used with a wok. Be careful not to completely cover the lid so as not to affect the ventilation.
- We recommend that the Morsø Vulcano Wok Burner is used with a wok of the following suggested sizes for best performance:
  1. Diameter 36 cm, depth 12 cm;
  2. Diameter 36 cm, depth 11 cm;
  3. Diameter 40 cm, depth 11 cm;
  4. Diameter 32 cm, depth 9 cm.



### IF THERE IS A LEAK

- Turn the cylinder off.
- Ventilate the area to disperse gas.
- Check all connections.
- If leak persists, keep the cylinder upright. Keep skin away from any gas or liquid escaping from the cylinder.
- Keep the cylinder at least 20 metres away from any sparks or ignition sources, including electrical equipment, camera flashes, engines and motors.
- Disperse gas by encouraging maximum ventilation and spraying with a fine water spray.

**IF THERE IS A FIRE**

- If the fire is at the boiler, turn the gas off at the cylinder. Smother the flames with a wet cloth, fire blanket or extinguish using a fire extinguisher.
- If the fire is at the cylinder, or you can not get to the valve to turn the gas off, contact the fire brigade immediately.
- Using a garden hose, direct the water to the middle of the cylinder to keep it cool. Try not to extinguish the flame. At least if the gas is burning, it won't be able to build up pressure and explode.

**SUITABLE GAS TANKS**

There are many different sizes of tank. The figure shows the maximum tank size.

- Capacity of gas tank: Maximum 11 kg
- Height of gas tank: Maximum 595 mm
- Diameter of gas tank: Maximum 304 mm

**Location of gas tank**

Make sure there are no kinks in the gas hose. The gas hose may be a maximum of 1 m in length.

**Location of your Wok Burner**

DO NOT use your Wok Burner in garages, porches, sheds, breezeways, or other enclosed areas. **Your Wok Burner is to be used OUTDOORS.** The Wok Burner is not intended to be installed in or on recreational vehicles and/or boats and should not be placed under any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the Wok Burner housing.

**PROTECT CHILDREN**

Keep children away from Wok Burner during use and until Wok Burner has cooled after you have finished. Do not allow children to operate Wok Burner. Always ensure that no sporting or physical activities are carried out in close proximity to the Wok Burner during use and while still hot.

**TOOLS YOU WILL NEED**

24 mm spanner (or an adjustable spanner)

**CHECK WOK BURNER FOR ANY DAMAGE**

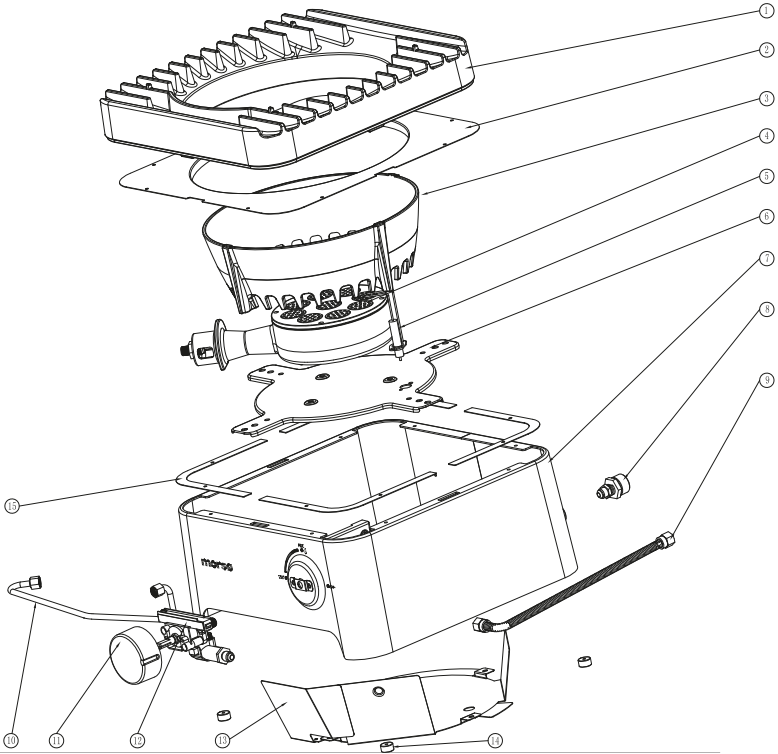
Inspect Wok Burner parts as you proceed. Contact your supplier for assistance regarding replacement of any damaged or missing parts. Do not assemble or operate a Wok Burner that appears damaged. Wok Burners for use with gas cylinders are labelled 'Propane Gas'. Check labelling at the gas connection on your Wok Burner.



**Morsø Vulcano Wok Burner**  
Outdoor Gas Boiler

Appliance Category	I3B/P at 300mbar
Gas and Supply Pressure	G30 Butane, G31 Propane or their mixture at 300 mbar
Applicable Country Codes	SE, NO, IT, GR, FR, ES, DK, DE, AT, CH, FI, CZ, NL, BE, GB
Country of destination	UK
Burner	Main Burner x 1
Nominal Heat Input	8 kW
Burner Injector Size	Ø0,82 mm
Total Heat Input	8kW(582g/h)

## EXPLODED DIAGRAM



### PARTS LIST

Part	Description	QTY
1	Pot bracket	1
2	Upper heat Insulation board	1
3	Cavity	1
4	Gas Burner Assembly	1
5	Ignition needle	1
6	Base plate	1
7	Housing assembly	1

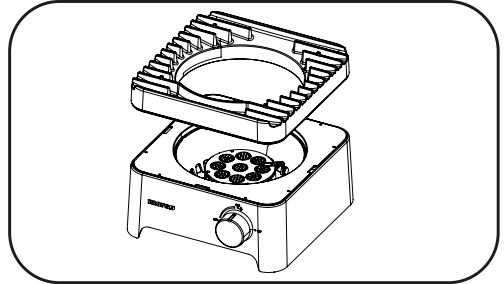
Part	Description	QTY
8	Gas connector assembly	1
9	Bellow assembly	1
10	Main trachea	1
11	Knob	1
12	Valve body assembly	1
13	Bottom heat insulation board	1
14	Feet Pad	4
15	Upper heat insulation board spacer	4

## ASSEMBLY INSTRUCTIONS

Remove any transit protection material.

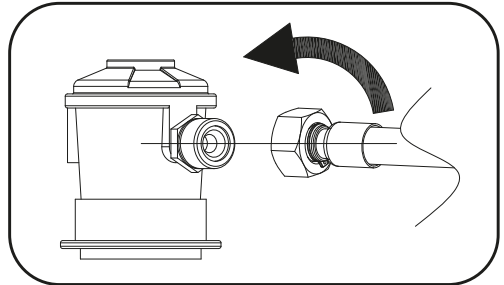
### STEP 1

Install the lid above the housing  
(the face with fire baffle is on the front).



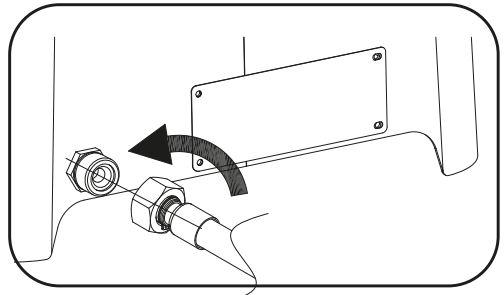
### STEP 2

Connect the regulator to the hose, Turn the nut on the hose counterclockwise until the regulator is firmly connected to the hose. Use a 24 mm (or adjustable) spanner to ensure a tight connection.



### STEP 3

Connect the hose to the wok burner Turn the nut on the hose counterclockwise until the hose is firmly connected to the thread of the wok burner. Use a 24 mm (or adjustable) spanner to ensure a tight connection.



### CONNECTING THE GAS CYLINDER

Use 1. Propane, 2. Butane, or 3. Propane/butane mix, which is supplied in gas cylinders.

The gas cylinders must be positioned adjacent or below Wok Burner.

The connection between the gas cylinder and the Wok Burner is made with a regulator.

It is important that you use the correct regulator which follows the product.



## GENERAL INFORMATION

### CONNECTING & DISCONNECTING TO GAS SOURCE

Familiarise yourself with the general information and safety guidelines located at the front of this manual.

#### Check

1. Gas cylinder is filled. A sloshing sound will be heard when shaken.
2. The burner control is in the 'OFF' position

#### Connecting

1. Ensure valve is in OFF position.
2. Check for any damage to the cylinder connection.
3. Attach the regulator to the cylinder valve.
4. Use a soapy water solution to check the joint. If bubbles appear the connection will need to be retightened.

Length	Width	Height
330 mm	330 mm	196 mm



#### IMPORTANT

- **IMPORTANT:** Before connecting and disconnecting Wok Burner to gas source, make sure burner controls are in 'OFF' position.
- **CAUTION:** When the Wok Burner is not in use, the gas cylinder must be disconnected.
- Check that the seals between the appliance and the gas cylinder are in place and in good condition before connecting the gas cylinder.
- Do not use this appliance if it has damaged or worn seals.
- Check performance of burner prior to use.
- Do not smoke when attempting to ignite Wok Burner.
- Never use volcanic rock, heat beads or other material.
- Always use protective gloves when handling hot components.

### LIGHTING INSTRUCTIONS

1. Push in and turn the Counter clockwise to MAX.
2. If burner does not light, return control knob to OFF and retry 5 times.
3. If burner does not light, leave the knob at OFF and wait 5 minutes before retrying.

If re-ignition is necessary while the gas Wok Burner is still hot, you must wait for a minimum of 5 minutes before commencing to re-ignite (this allows accumulated gas fumes to clear).



#### IMPORTANT

Do not smoke at any time when attempting to ignite the Wok Burner.

Do not leave the Wok Burner unattended when alight.

## OPERATION

### BURNER OPERATION & IGNITION SYSTEM CHECK

Problem	Possible Reason	Solution
Burner will not ignite	Control knob is closed	Turn knob to high when lighting
	The ignition needle is faulty	Adjust the ignition needle to have 2-4 mm gap between the two needles.
Food is not cooking or is taking too long	Burner has gone out	Check that the gas bottle is not empty and reignite the burner
	There is too much food in the wok pan.	Cook smaller portions

Should you experience difficulties when lighting up your Wok Burner , the following may help:

1. Adjustment of the 'Piezo' spark igniter: It is important to ensure that the 'Piezo' (spark) igniter is correctly positioned opposite the holes of the burner. The igniter may possibly have moved during transport or use. When the Wok Burner is cold, the 'Piezo' igniter can be carefully adjusted, using your fingers or a small pair of pincers. Make sure that the needle of the 'Piezo' igniter gets closer to the burner (a distance of about 2-4 mm between the two needles and the burner) and that the needle is pointed at a hole in the burner.
2. Cleaning of the burner: Food scraps, fat, or other impurities may occasionally be deposited on the burner and thus block some of its holes. Make sure that the Wok Burner is cold, use a needle or a paper clip to cleanse the burner holes. Be sure not to push the 'Piezo' burner during this process.

### OPERATING PROCEDURE

Cooking: The control knob can be turned from 'MAX' to 'MIN' depending on the heat required.



#### IMPORTANT

Morsø Vulcano Wok Burner is equipped with a burner with a power of 8 KW, so whether it is boiling water or cooking, its powerful firepower can quickly fulfill your needs.

#### MAINTENANCE:

Through regular use, and exposure to the outdoor elements, Outdoor products will always show some signs of 'wear and tear'. This is completely normal. We always advise to use a Morsø cover to protect your wok burner when it is not in use. Make sure that your wok burner is completely cooled down and dry, before covering your wok burner.

## CARE & MAINTENANCE

As with all appliances, proper care and maintenance will keep them in top operating condition and prolong their life. Your new gas Wok Burner is no exception. By following these cleaning procedures on a timely basis, your Wok Burner will be kept clean and working properly with minimum effort.

Spiders and small insects occasionally spin webs or make nests in the burner tubes during warehousing and transit.

These webs can lead to a gas flow obstruction which could result in a fire in and around the burner tubes. Cleaning with a soft brush before use and at least every six months is recommended.

This type of problem is known as 'FLASHBACK' and can cause serious damage to your Wok Burner and create an unsafe operating condition for the user.

Although an

Obstructed burner tube is not the only cause of 'FLASHBACK' it is the most common cause, and frequent inspection and cleaning of the burner tubes is necessary.

FLASHBACK

If fire occurs in and around the burner, immediately turn off gas at its source and turn the burner control to 'OFF', wait until the Wok Burner has cooled, then clean the burner tubes and burner ports.

### Cleaning the Cooking Surface

After cooking, turn burner control to 'OFF' and let the Wok Burner cool before attempting to clean the lid and housing. Before first use and periodically, it is suggested that you wash the lid and housing in a mild soap and warm water solution.



#### IMPORTANT

- Beware of spiders and wasps. Burner tube should be inspected and cleaned periodically.
- This appliance must only be serviced by an authorised person.

## SAFE APPLIANCE LOCATIONS

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

Any enclosure in which the appliance is used shall comply with the following:

An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover. Within a partial enclosure that includes an overhead cover and no more than two walls.

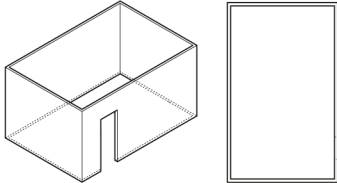
Within a partial enclosure that includes an overhead cover and more than two walls, the following will apply:

- at least 25% of the total wall area is completely open, and
- at least 30% of the remaining wall area is open and unrestricted.

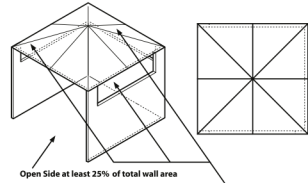
In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.

### DIAGRAMMATIC REPRESENTATIONS OF OUTDOOR AREAS

The following figures are diagrammatic representations of outdoor areas. Rectangular areas have been used in these figures – the same principles apply to any other shaped area.

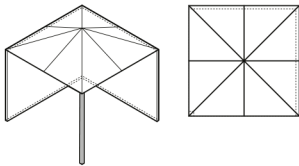


**Outdoor Area - Example 1**

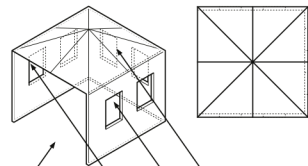


Open Side at least 25% of total wall area  
30% or more in total of the remaining wall area is open and unrestricted

**Outdoor Area - Example 4**

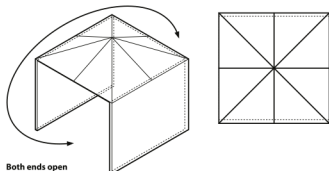


**Outdoor Area - Example 2**



Open Side at least 25% of total wall area  
30% or more in total of the remaining wall area is open and unrestricted

**Outdoor Area - Example 5**



Both ends open

**Outdoor Area - Example 3**





Gem din kvittering, da den skal bruges i tilfælde af reklamationer i garantiperioden.

Keep your purchase receipt, this will be required to make any claims under the warranty period.

Bewahren Sie Ihre Kaufquittung auf. Diese ist erforderlich, wenn Sie Reklamationen im Rahmen der Garantiefrist machen möchten

Behåll ditt inköpskvitto, detta kommer att krävas för att göra anspråk under garantiperioden.

Behold kjøpskvitteringen, da du vil trenge denne hvis du må fremme krav i garantiperioden.

Säilytä ostokuitti. Reklamaatiot: 12 kk takuu edellyttää ostokuitin esittämistä.

Guarde el recibo de compra, será necesario en caso de reclamación en el periodo de garantía.