



**MOD : ASIA2-C5R**

**Production code : ASIA2 C5R**

**11/2025**

# Wok stove

User and Installation Manual



## ASIA2-C5R

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**\*\*\* ATTENTION \*\*\*** If the instructions in this manual are not respected, neither by the user, neither by the installer, the company will abandon every responsibility and any accident or defect caused by ignorance of the following cannot be attributed to the constructor.

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The constructor will abandon every responsibility according to possible incorrectness in this manual, due to transcription or printing. The more, he maintains the right to make necessary and usual modifications to the product and this without denial of the essential characteristics.

## 1. GENERAL WARNINGS

- Attentively read the following instructions , because they contain important information of security, use and maintenance of the appliance.
- Save these “instructions for use”, so several users of the appliance can consult them at any time.
- Make sure the appliance is complete after the unpacking.
- In case of doubt, don't use the appliance and consult qualified personnel
- The appliance can only be used by qualified personnel.
- Before cleaning or maintenance of the appliance, or in case of breakdown or bad functioning, always close the gas and water supply.
- In case of repair , always ask technical qualified assistance and ask to use original spare parts.
- The non-respect of this instructions can endanger the security of the appliance.
- The appliance has to be in accordance with the norms and realised according to the instructions of the constructor.
- Do not clean the appliance with high-pressure cleaning machines.
- Do not close openings for gas and air supply, or emitting of heat.
- To avoid risks of rust or chemical aggression, good cleaning of the surfaces in stainless steel is advised.
- To bring the appliance in state of security, when not used.

## 2. DIRECTIONS FOR THE ASSEMBLING


- THE ASSEMBLING AND EVENTUAL TRANSFORMATION FOR THE USE OF GAS TYPES HAS TO BE EXECUTED ACCORDING TO THE RULES AND BY PROFESSIONAL QUALIFIED TECHNICIANS.
- THE SEALED SETTINGS, MADE BY THE CONSTRUCTOR OR THE DEALER CAN NOT BE MODIFIED BY THE USER OR INSTALLER.

### 2.1 INFORMATION ON THE CHINESE GAS COOKERS

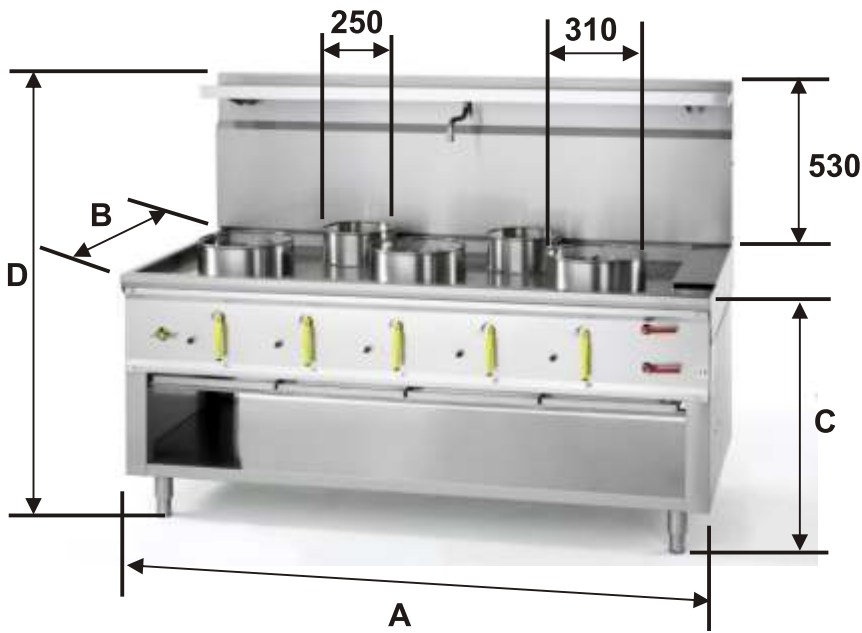
These instructions for use are valid for our gas cookers of the series CL/CR/CRA of the type A, category I (natural or LPG gas). See section 2.1.2. and 2.1.3.

The identity plate of the accordance to the norms EN203, first part, can be found at the right side of the appliance.

Example for UK :

TEKNO-LAM S.A. (www.bybertrand.be)		Tel: 0032/2.532.10.30	
Postweg 1A, 1600 Sint Laureins Berchem - Belgium		Fax: 0032/2.532.55.10	
PIN : 0461B L 0463			
Marks : <b>BERTRAND</b>			
Type :	<input type="radio"/> ASIA I <input type="radio"/> C1L <input type="radio"/> C2L <input type="radio"/> C3L <input type="radio"/> C4L		
	<input type="radio"/> ASIA II <input type="radio"/> C3R/1.1 <input type="radio"/> C3R/1.4 <input type="radio"/> C4R <input checked="" type="radio"/> C5R		
	<input type="radio"/> C6R <input type="radio"/> C7R		
	<input type="radio"/> NASI & BAMI 1 <input type="radio"/> NASI & BAMI 2		
	<input type="radio"/> ASIA IV <input type="radio"/> C1F <input type="radio"/> C3F <input type="radio"/> C5F		
	<input type="radio"/> C3N <input type="radio"/> C4N <input type="radio"/> C6N		
	<input type="radio"/> C2LE/E <input type="radio"/> C2RE/E		
tank of recovery		<input checked="" type="checkbox"/> yes	<input type="checkbox"/> no
Burners :			
- SOUP	PCI: 8,09kW - PCS: 8,99kW	<input type="radio"/> 1X <input checked="" type="radio"/> 2X <input type="radio"/> 3X <input type="radio"/> 4X	
- TURBO	PCI: 16,41kW - PCS: 18,23kW	<input type="radio"/> 1X <input type="radio"/> 2X <input checked="" type="radio"/> 3X <input type="radio"/> 4X	
- JUMBO	PCI: 21,44kW - PCS: 23,82kW	<input type="radio"/> 1X <input type="radio"/> 2X <input type="radio"/> 3X <input type="radio"/> 4X	
- SUPER JET	PCI: 20,30kW - PCS: 22,55kW	<input type="radio"/> 1X <input type="radio"/> 2X <input type="radio"/> 3X <input type="radio"/> 4X	
N° Ser :		<b>25.19.04.06.2000</b>	
Q	<b>65,41 kW</b>	<b>6,920 m<sup>3</sup>/h</b>	
<b>UK II2H3P</b>			
G20 20mbar - G31 37mbar			
Apparatus regulated for :			
<b>G20 20mbar</b>			
Type of evacuation	<b>A1</b>		
			
		0461/06	

## 2.1.1 DIAGRAM OF ASSEMBLING.



MODEL	ASIA I				ASIA II					
	C1L	C2L	C3L	---	C3R/1.1	---	---	C5R	---	C7R
External dimensions										
Width <b>A</b>	600	1200	1500	1800	1090	1390	1790	1790	2250	2250
Depth <b>B</b>	630	630	630	630	900	900	900	900	900	900
Height <b>C</b>	780	780	780	780	780	780	780	780	780	780
Total height <b>D</b>					1320	1320	1320	1320	1320	1320
Gas connection	G1/2"	G3/4"	G3/4"	G3/4"	G3/4"	G3/4"	G4/4"	G4/4"	G4/4"	G4/4"
Number of drawers	1	2	3	4	3	3	4	4	5	5
Rings Ø230					1	1	2	2	2	3
Rings Ø290	1	2	3	4	2	2	2	3	4	4
Rings Ø500										
Water tank	no	no	no	no	yes	yes	yes	yes	yes	yes
Net weight	63 kg	105 kg	145 kg	165 kg	117 kg	135 kg	170 kg	175 kg	243 kg	250 kg
Net weight with packing	70 kg	115 kg	160 kg	185 kg	130 kg	150 kg	190 kg	195 kg	270 kg	280 kg

## 2.1.2 DIFFERENT TYPES OF BURNERS



**SOUP**



**TURBO**



**JUMBO**



**SUPER JET**

Characteristic of the burners	NATURAL GAS				LPG GAS			
	PCI natural gas	PCS natural gas	Power	Jets	PCI LPG gas	PCS LPG gas	Power	Jets
SOUP	8,09 kW	8,99 kW	0,856 m³/h	6 X Ø 0,99	5,41 kW	5,88 kW	0,221 m³/h	6 X Ø 0,60
TURBO	16,41 kW	18,23 kW	1,737 m³/h	6 X Ø 1,50	14,95 kW	16,25 kW	0,610 m³/h	6 X Ø 1,08
JUMBO	21,44 kW	23,82 kW	2,269 m³/h	9 X Ø 1,39	16,55 kW	17,99 kW	0,675 m³/h	9 X Ø 0,78
SUPER JET	20,30 kW	22,55 kW	2,148 m³/h	21 X Ø 0,90	18,00 kW	19,57 kW	0,735 m³/h	18 X Ø 0,59

+ 3 closed

**2.1.3 TABLE : GAS, PRESSURE AND CATEGORIES FOR THE DIFERENT COUNTRIES.  
FOLLOWING EN 437 (05-'94)**

CAT.	Type gas	PRESSURE mbar			COUNTRY										
		Nominal	Min.	Max.	Germany	Luxemburg	Belgium	France	Switzerland	Austria	Denmark	Finland	Sweden	United Kingdom	
Jet	gas														
2H	G20	20	17	25	II 2E1L3P	I 2E			II 2H3P						
2E	G20	20	17	25	II 2E1L3P										
2L	G25	25	20	30	II 2E1L3P										
2L	G25	20	17	25	II 2E1L3P										
2LL	G25	20	17	25	II 2E1L3P										
12E+	G20 1)	20	17	25	II 2E1L3P										
	G20 1)	25	20	30	II 2E1L3P										
3B/P	G30/G31 1)	28-29-30	25	35	II 2E1L3P										
3B/P	G30/G31 1)	50	42,5	57,5	II 2E1L3P										
3+	G30 1)	29	20	35	II 2E1L3P										
	G31 1)	37	25	45	II 2E1L3P										
3+	G30 1)	50	42,5	57,5	II 2E1L3P										
	G31 1)	67	50	80	II 2E1L3P										
13P	G31 1)	30	25	35	II 2E1L3P										
3P	G31 1)	37	25	45	II 2E1L3P										
3P	G31 1)	50	42,5	57,5	II 2E1L3P										
3P	G31 1)	67	50	80	II 2E1L3P										

**2.1.4 SOUP BURNER : TECHNICAL SPECIFICATIONS GAS COMPONENTS.**  
**FOLLOWING EN 203 PARTIE 1**

Cat.	Gas type	pressure for use in the front	Type burner : SOUP		pressure of gas		Number of nominal calories in KW (1)	Gas power (15°)
			Burner	Pilot light	at jet			
Jet	Mark	mbar	Ø mm Type Ind.	Ø mm Ind	Max. mbar	Min. mbar	100%	m3/h
2H	G20	20	6 X 0,99	R	20	0,8	8,09	0,856
2H	G20	20	6 X 0,99	R	20	0,8	8,09	0,856
2L	G25	25	6 X 0,99	R	25	1	7,39	0,91
2LL	G25	20	6 X 0,99	R	20	0,8	6,47	0,796
2E+	G20 G25	20 25	6 X 0,99	R	20 25	0,8 1	8,09	0,856 0,91
3P	G31	37	6 X 0,60	R	37	1,42	5,41	0,221

① Regulator of pressure closed      Ind. = indication      R = adjustable      R.d.A. = adjusting supply of air  
 Jet Ø 1/100mm      (1) pilot light calories +/- 250W included

**2.1.5 TURBO BURNER : TECHNICAL SPECIFICATIONS GAS COMPONENTS.**  
**FOLLOWING EN 203 PARTIE 1**

Cat.	Gas type	pressure for use in the front	Type burner : TURBO		pressure of gas		Number of nominal calories in KW (1)	Gas power (15°)
			Burner	Pilot light	at jet			
Jet	Mark	mbar	Ø mm Type Ind.	Ø mm Ind	Max. mbar	Min. mbar	100%	m3/h
2H	G20	20	6 X 1,50	R	20	2,4	16,41	1,737
2H	G20	20	6 X 1,50	R	20	2,4	16,41	1,737
2L	G25	25	6 X 1,50	R	25	3	15,4	1,894
2LL	G25	20	6 X 1,50	R	20	2,4	13,52	1,664
2E+	G20 G25	20 25	6 X 1,50	R	20 25	2,4 3	16,41	1,737 1,89
3P	G31	37	6 X 1,08	R	37	1,42	14,95	0,61

① Regulator of pressure closed      Ind. = indication      R = adjustable      R.d.A. = adjusting supply of air  
 Jet Ø 1/100mm      (1) pilot light calories +/- 250W included

**2.1.6 JUMBO BURNER : TECHNICAL SPECIFICATIONS GAS COMPONENTS.**  
**FOLLOWING EN 203 PARTIE 1**

Cat.	Gas type	pressure for use in the front	Type burner : JUMBO		pressure of gas		Number of nominal calories in KW (1)	Gas power (15°)
			Burner	Pilot light	at jet			
Jet	Mark	mbar	Ø mm Type Ind.	Ø mm Ind	Max. mbar	Min. mbar	100%	m3/h
2H	G20	20	9 X 1,39	R	20	2,4	21,44	2,269
2H	G20	20	9 X 1,39	R	20	2,4	21,44	2,269
2L	G25	25	9 X 1,39	R	25	3	20,34	2,502
2LL	G25	20	9 X 1,39	R	20	2,4	18,66	2,295
2E+	G20 G25	20 25	9 X 1,39	R	20 25	2,4 3	21,44	2,269 2,502
3P	G31	37	9 X 0,78	R	37	1,42	16,55	0,675

① Regulator of pressure closed      Ind. = indication      R = adjustable      R.d.A. = adjusting supply of air  
 Jet Ø 1/100mm      (1) pilot light calories +/- 250W included

**2.1.7 SUPER JET BURNER : TECHNICAL SPECIFICATIONS GAS COMPONENTS.**  
**FOLLOWING EN 203 PARTIE 1**

Cat.	Gas type	pressure for use in the front	Type burner : SUPER JET		pressure of gas		Number of nominal calories in KW (1)	Gas power (15°)
			Burner	Pilot light	at jet			
Jet	Mark	mbar	Ø mm Type Ind.	Ø mm Ind	Max. mbar	Min. mbar	100%	m3/h
2H	G20	20	21 X 0,90	R	20	2,4	20,3	2,148
2H	G20	20	21 X 0,90	R	20	2,4	20,3	2,148
2L	G25	25	21 X 0,90	R	25	3	19,44	2,391
2LL	G25	20	21 X 0,90	R	20	2,4	19,44	2,391
2E+	G20 G25	20 25	21 X 0,90	R	20 25	2,4 3	20,3	2,148 2,391
3P	G31	37	18 X 0,59*	R	37	1,42	18	0,735

① Regulator of pressure closed      Ind. = indication      R = adjustable      R.d.A. = adjusting supply of air  
 Jet Ø 1/100mm      (1) pilot light calories +/- 250W included

\* + 3 jets closed as shown in article 10, picture 3.

## **2.2 TECHNICAL CHARACTERISTICS : STRUCTURE AND COOKING PLAN**

STRUCTURE : -structure in stainless steel of important thickness, assembled on adjustable feet in stainless steel  
-outside covering in stainless steel 18/10, polished grain 320.

COOKING PLAN : -burners in cast iron with stabilised flame, with crown in cast iron.

-Every gas type has its own type of jet.

-Burners are commanded by a SIT-bloc and a protected pilot light per thermocouple.

PIPES : -Waterworks in red brass diam. 12, according to the present hygienic norms.

## **3. INSTALLING OF THE APPLIANCE**

The installing-operations can only be executed by qualified personnel, in accordance with table I.

WARNING :

If the appliance is placed against the wall, than this wall must be protected for high temperatures until 100° and must be constructed of fireproof materials.

The appliances have to be placed in good ventilated places to avoid big quantities of gas that can be harmful to health.

The supply of air for the burning process is 2 m<sup>3</sup>/h per KW.

### **3.1 PREPARATION OF THE APPLIANCES**

Remove the protection film of the side panels of the appliance and make sure no adhesive paste remains before the first use.

### **3.2 TECHNICAL NORMS AND DIRECTIONS**

During the installation, be aware of the following directions :

-Territorial norms and fire-regulations.

-Accident-regulations

-Directions of the organism of gas distribution

-Norms of the gas installation

-Norms of hygiene

-Permission of use by the distributor of gas, after the installation.

### **3.3 POSITIONING**

Place the appliance under a cooker hood to become a perfect remove by suction of the steam and burning products during the cooking : adequate ventilation range.

Place the appliance horizontal, control the level and regulate positioning on the basis of the regulating feet.

Place the appliance alone or next to an element of fireproof material.

Never close the openings of incoming air and evacuation of heat.

Never remove the rings of the burners.

#### **3.3.1 INSTALLING : GAS CONNECTION**

-Feed the appliance with gas of the following characteristics and pressures.

-The appliance is tested and supplied to function on natural gas G20-20mbar or G25-25mbar.

P.S. If the pressure of the network varies with more than 10% in accordance with the nominal pressure, than it is recommended to install a pressure regulator above the appliance, to guarantee the nominal pressure.

-The connection to the network of gas must be executed with steel piping of fitting section ; there must be placed a turn off tap with quick turn off above the appliance.

-After connection on the network, make sure there are no leaks.

#### **3.3.2 INSTALLING : CONNECTION OF THE SANITARY FITTINGS**

-The connection to the sanitary fittings must be executed with steel piping of fitting section (min ½ galva or flexible according to the norms).

-Place a turn off tap with quick turn off.

-In case of a leak, contact immediately your commercial correspondent or the manufacturer.

-Every damage caused by non professional handling will cancel the guarantee.

### **3.4 CONTROL ON THE LIQUID GAS**

Control if the pressures on the entrance correspond to the indications on Table 2.1.4 till 2.1.7.

Control if the installation of collar gas has 2 pressure regulators with enough capacity and if the capacity of steam is enough.

### **3.5 CONTROL OF THE PILOT LIGHT**

The pilot light has to be adapted to every type of gas, as explained in chapter 6.

### **3.6 CONTROL OF THE WORKING**

-Put into operation the appliance by following the instructions for use.

-Make sure there is no gas leak, according to the local gas norms.

-Control the ignition and inter-ignition of the burners and the head burner.

Control the evacuation of the gas burning regulator.

### **3.7 PRESENTATION TO THE USER**

- Explain the using and working of the appliance to the user on the basis of the instructions for use.
- Give the book with "instructions for use" to the user and advise him to consult the instructions by any other need of information.
- Inform the user of the danger of needed entrance of air and evacuation of gas burning.
- It is recommended to give to the user a contract of service and maintenance.

## **4. DIRECTIONS FOR THE USER**

### **4.1 FEEDING OF THE BURNERS**

- Feed the gas pipes by turning the butterfly-handle until the symbol. (see chapter 10)
- To light the pilot light, press the blue button of the security bloc and light with a small flame. (see chapter 11). After pressing during 15 seconds, the pilot light must remain burning, if not, repeat the procedure.
- To light the burner, turn the handle in the right position (see chapter 12).
- To put out the burners, turn the handle in the other position.

### **4.2 USE OF THE WATER NETWORK**

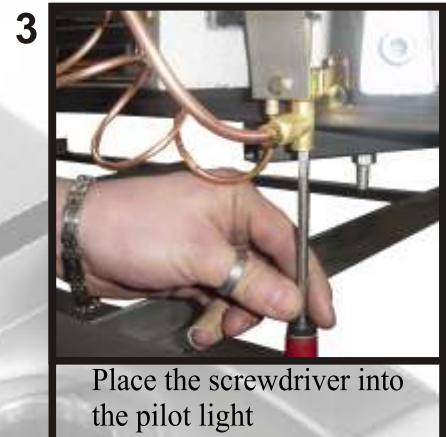
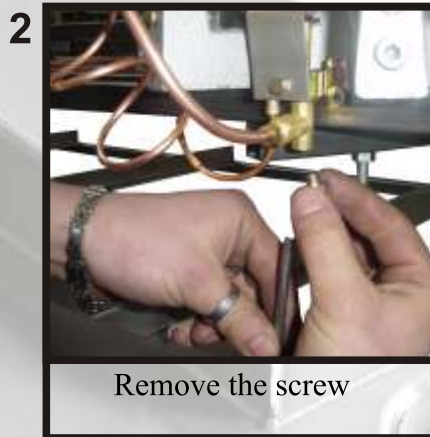
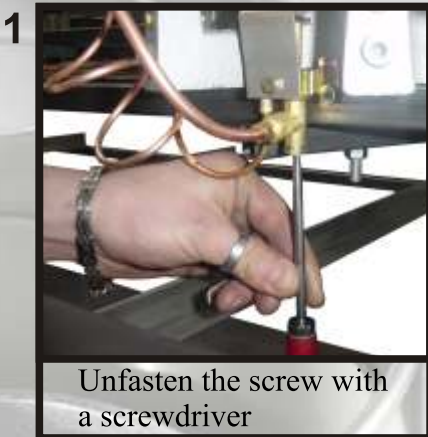
- To feed the water tap "swan's neck", turn the "quick turn off tap" to above (see chapter 13).
  - To feed the water curtain, turn the "quick turn off tap" to above (chapter 13)
- ATTENTION : The cooking plan must be filled up with water during the cooking time, to avoid deforming of the working top.

## **5. MAINTENANCE AND CLEANING**

- Always turn off the gas supply, before cleaning of the appliance.
- Daily clean the stainless steel surfaces with tepid, soap water ; rinse abundant and dry carefully with a soft cloth.
- NEVER clean with steel abrasives or scourers of steel, because little particles of steel can cause rust.
- ATTENTION : never clean the appliance with high-pressure appliances ! They cause danger to the gas organisms and the security systems.
- Annual maintenance of the burners and jets, as also an annual control of the gas taps are necessary for the good functioning of the appliance.

## **6. ADJUSTING OF THE PILOT LIGHT**


Adjusting the pilot light (reduce or increase the flame) according to the type of gas that is used.



↻ To increase

↻ To reduce

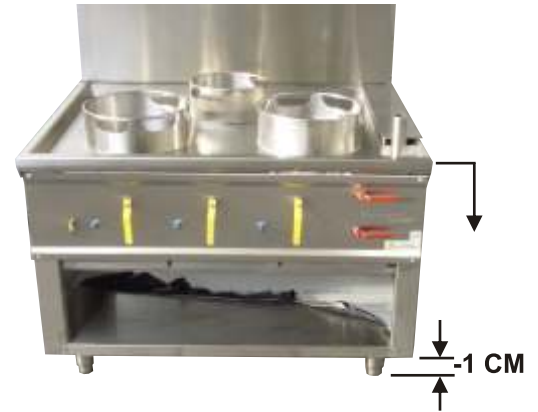


 After adjusting of the pilot light, seal with some paint to avoid changing after

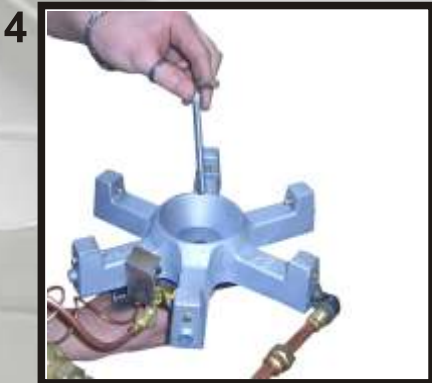
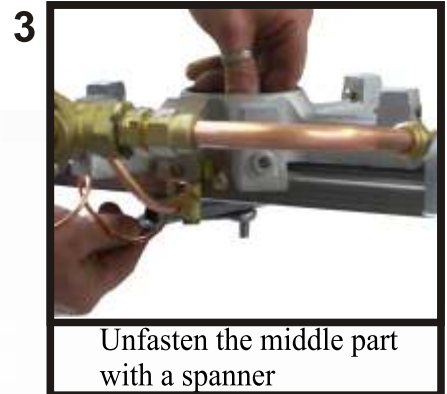
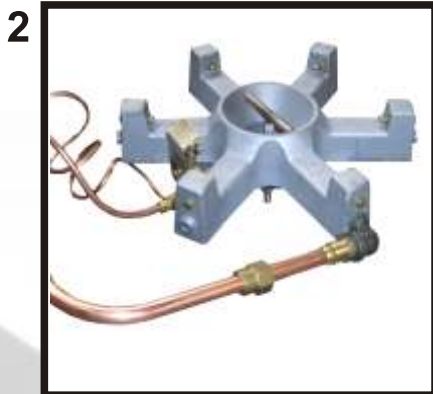
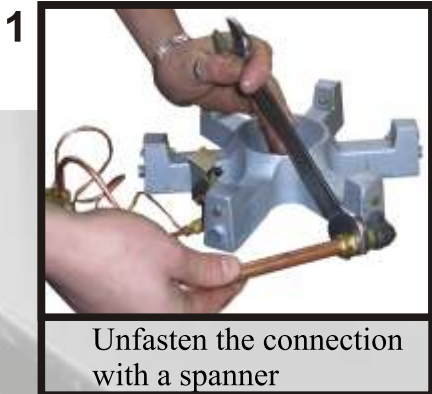
## 7. LEVELLING OF THE APPLIANCE BY MEANS OF THE ADJUSTING LEGS



Unscrew or screw down the legs to level the appliance.  
For an optimum use, put the legs under the water drain 1cm lower, to easy the discharging.

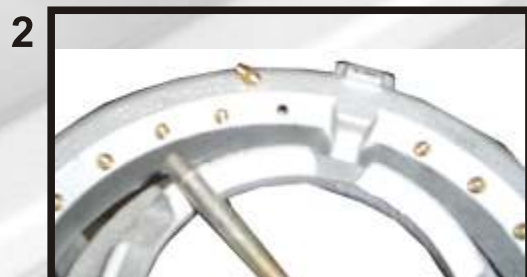


## 8. DISMANTLING THE BURNER



## 9. CHANGING THE JETS

- \* Before removing the jets, please check if the burner and the ring are cooled down in order to avoid burns.
- \* Respect the diameter of the jets for every type of gas and burner as shown in table 2.1.2. If not done, this can cause seriously danger to the health of the user.
- \* Always use a closing paste while positioning the jets.



## 10. SPECIAL CASE : "SUPER JET" BURNER

The changing from natural gas to LPG doesn't only depend on the jets, but there is also a difference in the supply of air by means of a plate positioned under the burner.

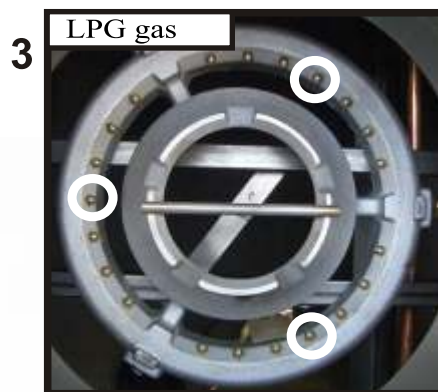
For natural gas this plate has to be present (see picture 1) For LPG this plate has to be removed (see picture 2)



Perforated plate for decreasing the supply of air.



The difference on the jets is the diameter of 0,90 for natural gas until 0,59 for LPG. Also the number of jets changes from 21 jets for natural gas to 18 for LPG. The 3 missing jets will be replaced by closed jets positioned following picture 3.



Position of the closed jets



This burner always has to be used with a ring above, to be placed on top of the ring in the middle.

## 11. FEEDING THE GAS PIPES

\* Principal tap of the cooker : for more safety close this tap at the end of each use.

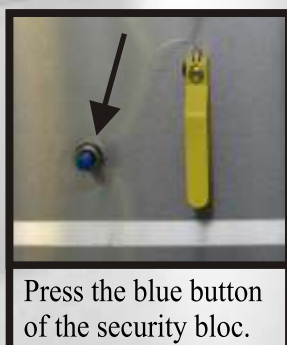


Position closed

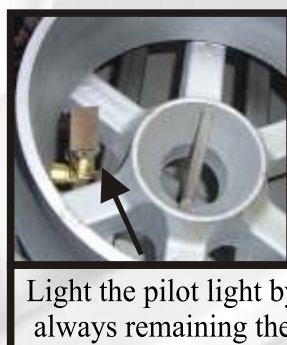


Position open

## 12. LIGHTNING OF THE PILOT LIGHT

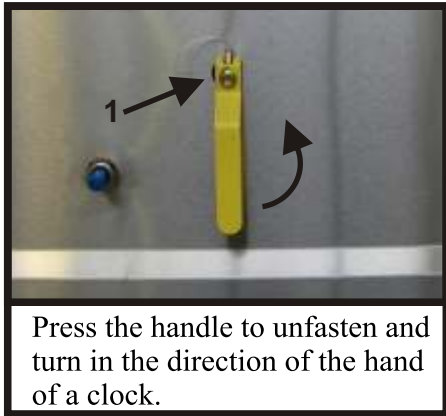


Press the blue button of the security bloc.



Light the pilot light by means of a match always remaining the blue button pressed.

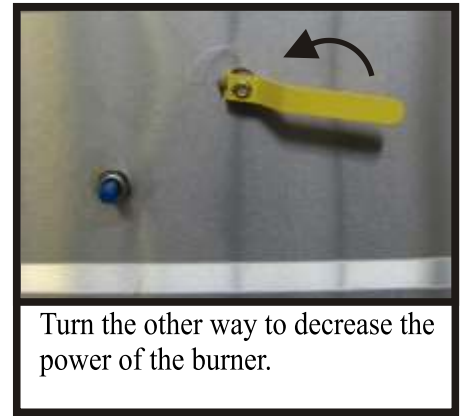
### 13. LIGHTNING OF THE BURNER



Press the handle to unfasten and turn in the direction of the hand of a clock.



In this position gas entry is on his maximum.



Turn the other way to decrease the power of the burner.

\* To close the burner, repeat the above explained procedure in the other way. Check if the tap is locked.

### 14. OPENING OF THE DIFFERENT WATER TAPS



Upper tap : open the upper tap (swan's neck) to fill up pans and woks.



Tap below : open the waterfall to fill up the cooking plan to avoid burning danger.

### 15. CONNECTING OF WATER AND GAS

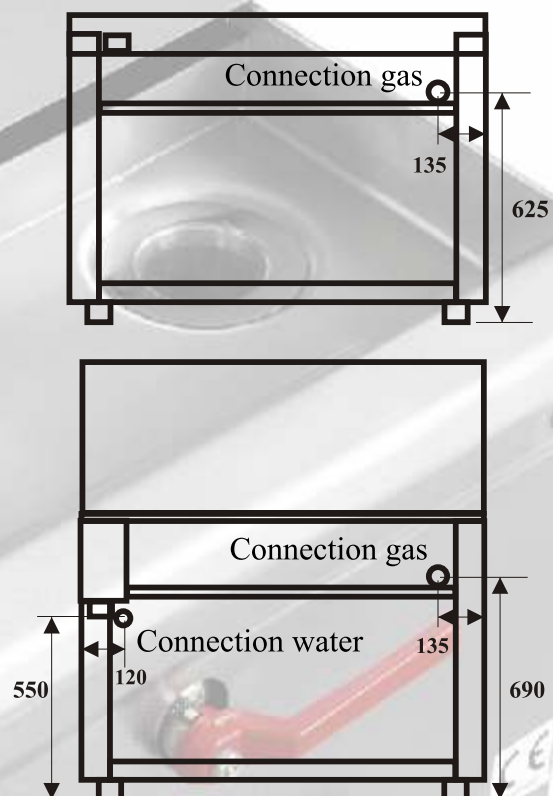
Models :  
C1L - C2L - C3L - C4L - C3N - C4N - C6N -  
C2LE/E - C2R/E

For the diameter of the gas pipes see table 2.1.1

Models :  
C3R/1.1 - C3R/1.2 - C4R - C5R - C6R - C7R -  
NASI & BAMI 1 - NASI & BAMI 2 - C1F - C2F - C5F

For the diameter of the gas pipes see table 2.1.1

Diameter waterworks is 1/2"



# 16. LISTING OF THE SPARE PARTS WITH THEIR REFERENCES.

## 16.1 BURNERS

SOUP (G041B)



TURBO (G041A)



JUMBO (G036)



SUPER JET (G181)



## 16.2 GAS PARTS.

## 16.3 WATER PARTS.

Diagram showing gas parts with callouts:

- ARGB TAP  
4/4 REF. G023  
3/4 REF. G003  
1/2 REF. G017
- SECURITY BLOC  
REF. G007
- THERMOCOUPLE  
REF. G014
- PILOT LIGHT  
3 FLAMES  
REF. G012
- GAZ TAP GI 1/2"  
REF. G187

Diagram showing water parts with callouts:

- TAP E006A-B
- TAP MF 1/2 FOR WATER  
REF. E001

## 17. CE CERTIFICATE

**TECHNIGAS**  
**CERTIFICATE**  
CE/0461/E0972

*Technigas, agreed by the Ministerial Order of 7 May 1994 as notified body responsible for carrying out the procedures referred to in Article 8 of the Council Directive 1993/32/EEC of 29 June 1993 on the approximation of the laws of the Member States relating to appliances burning gaseous fuels, allows the company:*

**TEKNO LAM N.V./S.A.**  
Postweg 1 a  
B -1600 SINT-LAUREINS-BERCHTEM

*to affix the CE marking on its WOK BURNERS*

ASIA I - C1L, C2L, C3L, C4L  
ASIA II - C3R/L1, C3R/L4, C4R, C5R, C6R, C7R, NASI & BAMI 1, NASI & BAMI 2  
ASIA IV - C1F, C3F, C5F, C3N, C4N, C6N, C3L/E, C3R/E

*The varieties of distributors are:*

AT: SO DWO FU IT Cat: 12H  
BE: FR Cat: 12K, 20P  
DE: Cat: 12L/L1, 12P  
ES: Cat: 12M/MF  
FR: P3/GB/CH Cat: 12N/NP  
LU: Cat: 12B  
NL: Cat: 12L/1P

*These appliances satisfy the essential requirements and the annex II 1 and 2 of the current Directive.*

Made in Brussels, 11/03/2006

Director  
K. De We

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