

# ONEQ WOK BURNER

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ONEQ SMART OUTDOOR COOKING



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READ CAREFULLY

## INTRODUCTION

Congratulations with the purchase of your oneQ WOK BURNER!



The oneQ is made to provide you with outdoor cooking fun for years.  
The highest demands are made on the convenience and safety.

The oneQ gas burner has an extremely clean combustion and an optimal airflow. The burner components are made from heat resistant stainless steel and are optimal resistant against corrosion.

In case the burner is used and maintained correctly it will work safely and reliably for years. Read the manual carefully before using or installing the burner, so you are aware of all the important issues.

If you are interested in new products or enlargement of your oneQ set, please visit the website [www.one-q.com](http://www.one-q.com) or find us on our socials.

## INTRODUCTIE

Gefeliciteerd met de aankoop van uw oneQ WOK BURNER!



De oneQ is gemaakt om u jarenlang veel buitenkookplezier te verschaffen. Aan het gebruiksgemak en de veiligheidsaspecten zijn de hoogste eisen gesteld.

Indien de oneQ op juiste wijze wordt gebruikt en onderhouden doet deze jarenlang veilig en betrouwbaar dienst. Neem deze handleiding vóór ingebruikname en installatie grondig door, zodat u op de hoogte bent van alle belangrijke aandachtspunten.

Bent u geïnteresseerd in nieuwe producten of uitbreiding van uw oneQ set, bezoek dan de website [www.one-q.nl](http://www.one-q.nl).

## EINFÜHRUNG

Herzlichen Glückwunsch zum Kauf Ihrer oneQ WOK BURNER!



Die oneQ ist hergestellt Ihnen seit Jahren Freude am grillen zu bieten.  
Die höchsten Anforderungen sind gemacht an die Bequemlichkeit und Sicherheit.

OneQ der Gasbrenner hat eine sehr saubere Verbrennung und eine optimale Luftströmung. Der Brenner Komponenten sind aus hitzebeständigem Edelstahl gefertigt und sind komplett korrosionsbeständig.

Wenn der Grill richtig eingesetzt und gepflegt wird, gibt es viele Jahre von sicheren und zuverlässigen Arbeit. Bitte lesen Sie diese Bedienungsanleitung sorgfältig vorher Inbetriebnahme, so dass Sie alle wichtigen Fragen wissen.

Haben Sie Interesse an neuen Produkten oder erweitern Sie Ihre oneQ, besuchen Sie die Website [www.one-q.com](http://www.one-q.com).



## INTRODUZIONE

Congratulazioni per l'acquisto della vostra oneQ WOK BURNER!



Il oneQ è fatta per fornire burnerfun per anni. I più elevati sono fatte sulla convenienza e la sicurezza.

I bruciatore a gas oneQ ha una combustione estremamente pulita e un flusso d'aria ottimale. Il burnercomponents sono fatti da Heath stainless resistente rubare e sono ottimali resistente alla corrosione.

Nel caso in cui il burner viene utilizzato correttamente e mantiene il corretto funzionamento della sicurezza e reliable per anni. Leggere attentamente le istruzioni prima di utilizzare o installare il burner, per cui siete a conoscenza di tutte le questioni importanti.

Se sei interessato a prodotti nuovi o l'ampliamento del vostro oneQ, per favore visita il sito [www.one-q.com](http://www.one-q.com).

## INTRODUCTION

Félicitations à l'achat de votre oneQ WOK BURNER!



Le oneQ est conçu pour fournir des années de plaisir de bumer. Les plus hautes exigences sont faites sur la facilité et la sécurité.

Le brûleur à gaz oneQ a une combustion très propre et une circulation d'air optimale. Le burner composants sont fabriqués en acier inoxydables réfractaires ou sont protégés contre la corrosion optimale.

Lorsque le burner est utilisé et maintient correctement, il travaillera de sécurité et reliable beaucoup des années. Lire attentivement le manuel avant d'utiliser ou d'installer le burner, si vous êtes au courant de toutes les questions importantes.

Si vous êtes intéressé par de nouveaux produits ou l'élargissement de votre oneQ cuisine d'ete, s'il vous plaît visiter le site Internet [www.one-q.com](http://www.one-q.com).

## INTRODUCTION

Onnittelumme oneQ WOK BURNER -grillin hankinnan johdosta!



oneQ on valmistettu tuottamaan sinulle grillausiloa vuosiksi eteenpäin. Olemme täyttäneet korkeimmat vaatimukset laadun ja turvallisuuden kannalta.

oneQ polttimessa on erittäin puhdas palaminen ja optimaalinen ilmavirta. Polttimen komponentit on valmistettu korkea kuumuutta kestävästä ruostumattomasta korroosiota kestävästä teräksestä.

Kun grilliä käytetään ja huolletaan asianmukaisesti toimii se turvallisesti ja luotettavasti vuosia. Lue kaikki ohjeet huolellisesti ennen grillin asennusta ja käyttöä, jotta olet tietoinen kaikista grilliä koskevista tärkeistä seikoista.

Lisätietoa löytyy [www.one-q.com](http://www.one-q.com).

## INLEDNING

Grattis till att köpa din OneQ WOK BURNER!



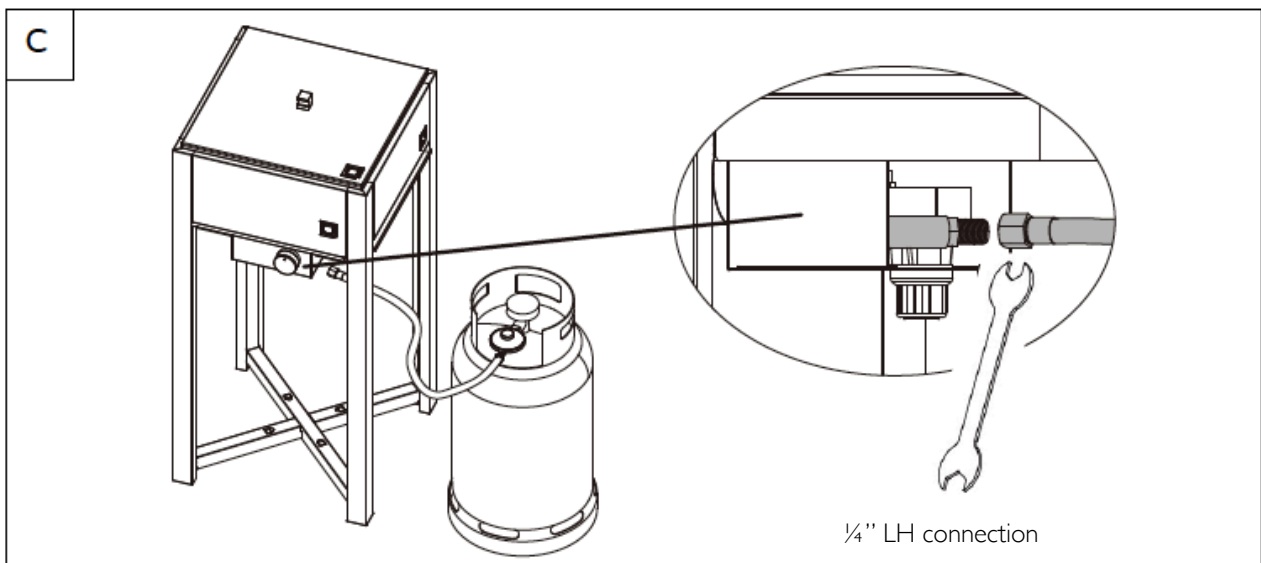
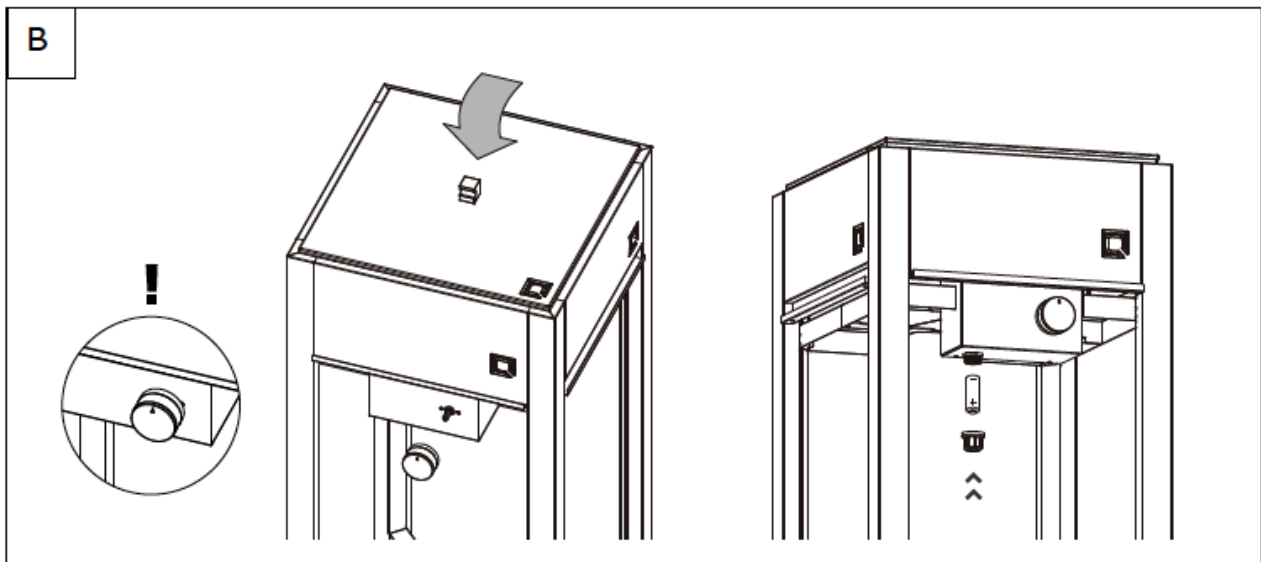
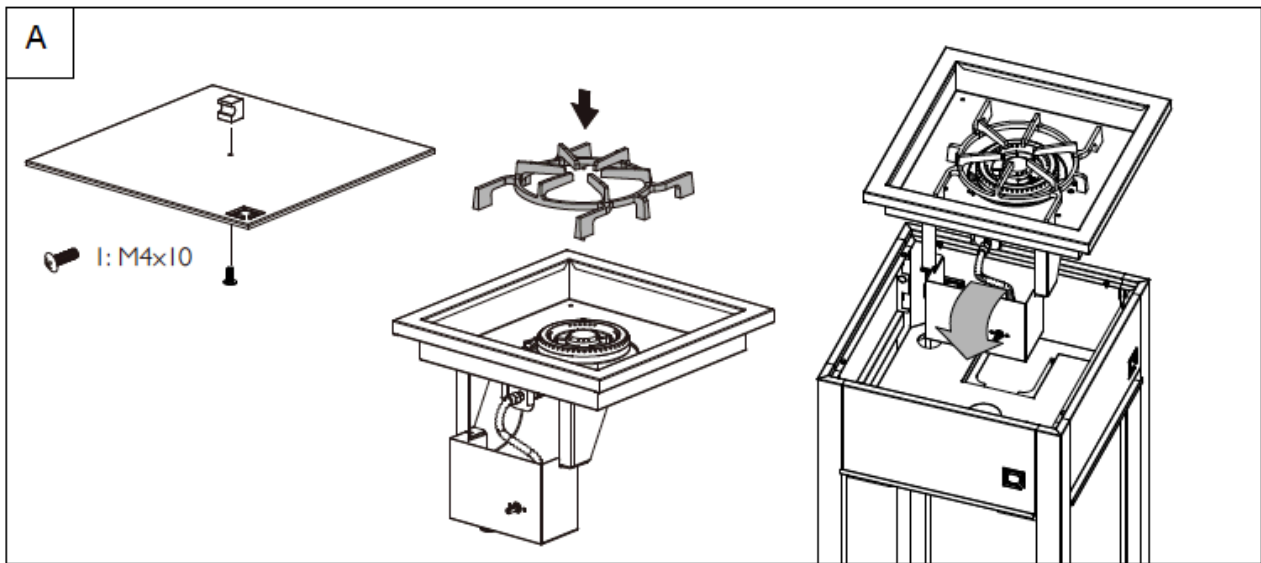
OneQ är gjord för att ge dig grillfunktioner i flera år. Högsta krav ställs på komfort och säkerhet.

OneQ gasbrännaren har extremt ren förbränning och optimal luftflöde. Brännarkomponenterna är gjorda av värmebeständigt rostfritt stål och är optimalt resistent mot korrosion.

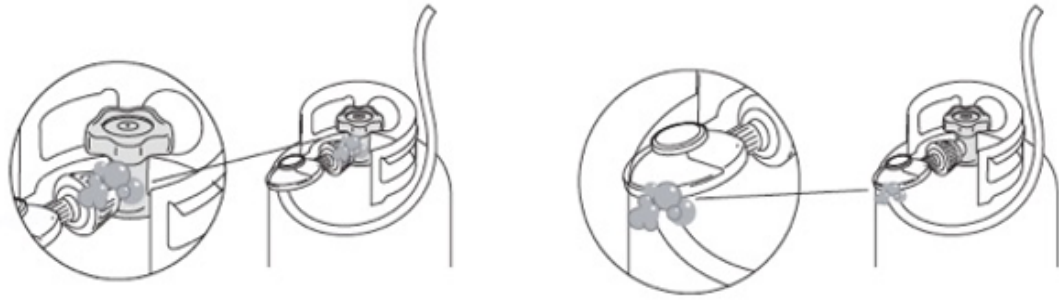
Om grillen används och underhålls korrekt fungerar den på ett säkert och tillförlitligt sätt i flera år. Läs igenom bruksanvisningen noga innan du använder eller installerar grillen så att du är medveten om alla viktiga funktioner.

Om du är intresserad av att utöka nya produkter eller utöka din OneQ-uppsättning, besök [www.one-q.com](http://www.one-q.com) eller sök oss på Facebook.

oneQ LEGS:



Check for leaks by wetting the connections with the soap and water solution and watching for bubbles. If bubbles form or if a bubble grows, there is a leak.



**WARNING** If there is a leak, TURN OFF the gas and DO NOT OPERATE THE GRILL. Contact your local dealer or oneQ (support@one-q.com).

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CE  
 Use outdoors only.  
 Read the instructions before using the appliance.  
 WARNING! Avoidable gases may be very hot.  
 Keep young children away.

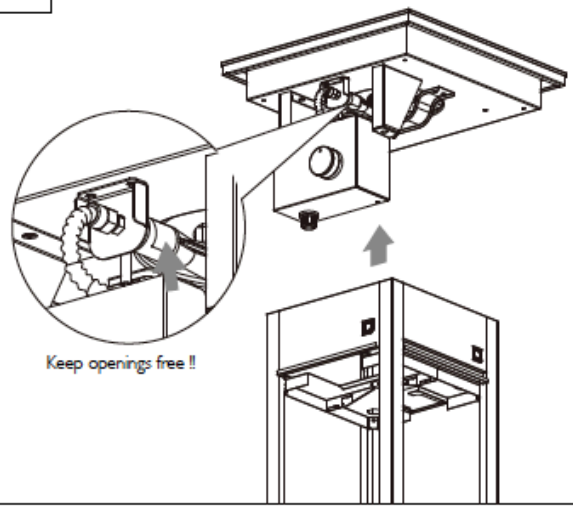
**LIGHTING INSTRUCTIONS**

1. Read Instruction Manual before lighting.
2. Open gas cylinder.
3. Press and turn the knob to the right.
4. If the burner does not light, turn it off, wait 5 minutes then repeat procedure.

**IMPORTANT** - It is important that all control valves and the gas cylinder are turned off after use.

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E



**DO NOT LIGHT THE BURNER WITH THE LID ON**



## WOK AND SIDE BURNER ASSEMBLY TO oneQ LEGS

The burner hangs loose in the slot of the stand. Choose an accessible place for you to install the controls in the preparation of the burner.

- ➡ figure A Carefully release the wok and side burner in the slot of the stand.
- ➡ figure B Place the wok burner lid, knob and battery into the appliance.

## CONNECTION GAS BOTTLE

The oneQ gasburner is suitable for both propane and propane / butane (gas). We advise you to use standard 5 or 10 kg cylinders. Use a regulator that matches the pressure indicated on the date plate (EN16129).

- ➡ figure C Place the cylinder on ground, then attach the hose to the gas tap by turning/ tighten the nut. The valve has a standard 1/4" LH connection.

## OPERATION AND FIRST USE

The appliance is fully assembled and properly adjusted at the delivery by the manufacturer. In the first use of the wok and side burner it is important that you completely remove all packaging materials.

- ➡ figure D Press the control knob and turn it to the left to the ignition position until the burners are burning completely.

Depending on the type of gas and gas pressure the oneQ burner has a load of 6,5kW. The burnerpower can be adjusted with the knob.

## TROUBLESHOOTING

<u>Failures</u>	<u>Possible Cause</u>	<u>Solution</u>
Burner will not ignite or does not burn completely.	- ignitionpin dirty - cylinder (almost) empty - hose kinked - restriction air intake manifold - burner tubes are wet (after cleaning) - Defective pressure regulator	clean pin replace cylinder remove kink release air intake leave to dry replace

- ➡ figure E The air intake at the bottom of the manifold should have an unobstructed air input. If there is dirt in it you should remove it.

If the problem remains unresolved then contact your oneQ supplier.

## CLEANING & MAINTENANCE

We recommend cleaning the burner after each use. Check all areas where oil, grease or food residue may accumulate, then you keep all parts in optimal condition.

## SERVICE, WARRANTY AND CERTIFICATIONS

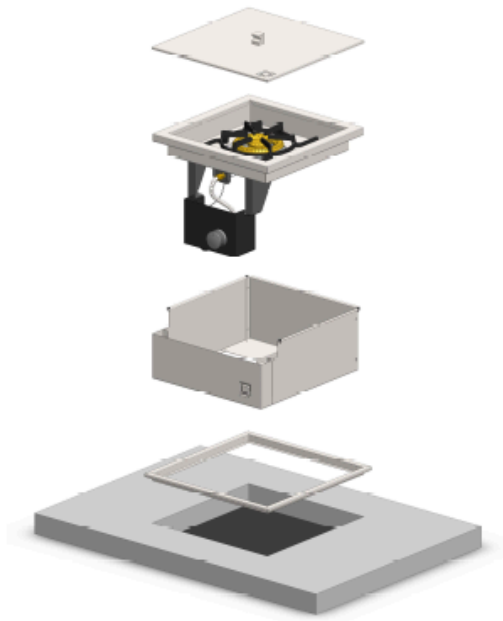
If you have problems with your oneQ wok and side burner or if you want to order (reserve) parts, contact your dealer or see [www.one-q.com](http://www.one-q.com), where you find an extensive customer service section.

The oneQ wok and side burner measures up to the NEN-EN 484 standard for wok burner and is certified by the world-renowned KIWA GASTEC testing station for gas appliances.

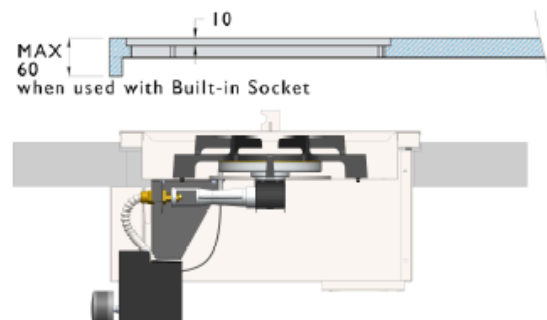
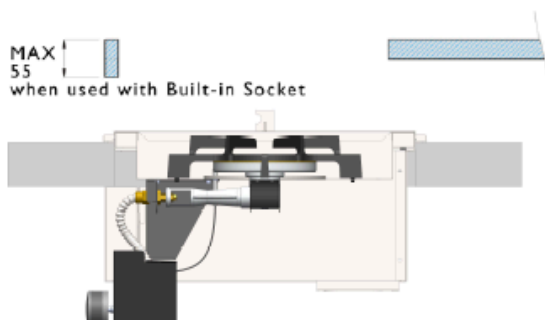
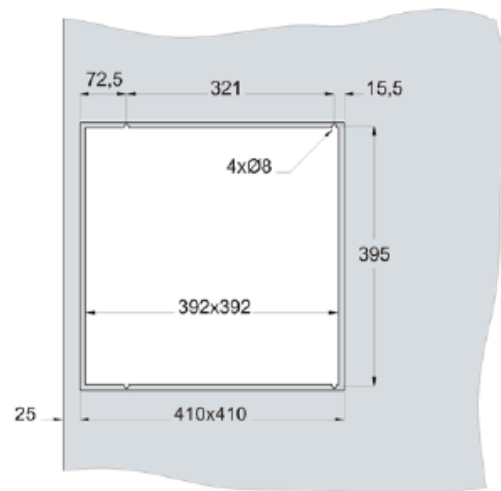
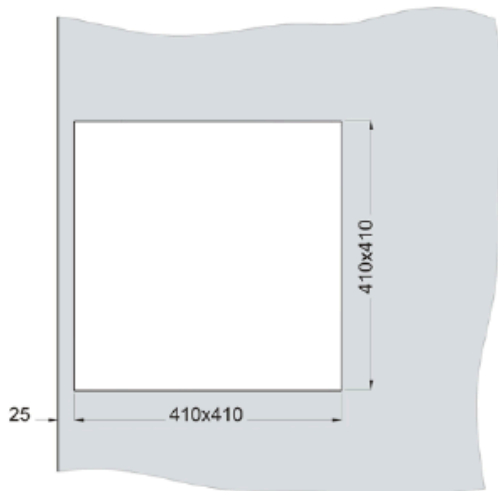
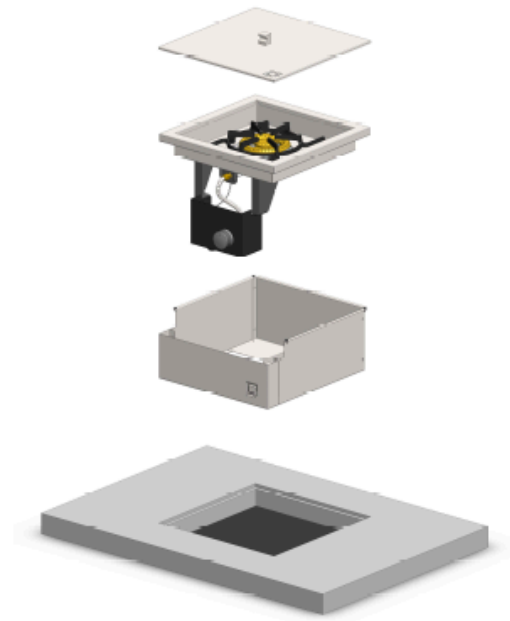
ONEQ B.V.

## oneQ BUILT-IN:

With built-in Adaptor and Socket



With built-in Socket only:



Full built-in instructions are included with the oneQ Built-in Socket and Built-in Adaptor.  
Go to [one-q.com](http://one-q.com) for more information.



## SAFETY MEASURES AND WARNINGS

- This wok and side burner uses inflammable gas and creates excessive heat. Therefore, it is very important that you follow all the safety instructions consistently, to prevent risk, damage or accidents.
- The top bench of the wok and side burner are extremely hot during use. Contact while in use may cause burns to body, clothes or other sensitive materials. Also, after using these parts stay hot for a long time. Use heat resistant gloves like oven mitts.
- Make sure you wear fire resistant clothes while using the barbecue. Some synthetic materials are very fire sensitive and should not be worn. Do not wear loose clothes or clothes that blow away easily if they can catch fire unexpectedly.
- Only use this appliance outdoors. Never use the wok and side burner in confined spaces like a garage, barn nor other kind of building. Never use the appliance in or on recreational vehicles or boats.
- Use a firm flat surface where the appliance stands stable and at state level as much as possible. Do not move the appliance while using.
- Make sure there are no children playing, sitting or standing around the wok and side burner.
- Do never cover up the (gas) burner with something like a plate or foil during use. Also never cover up the air holes in the burner. This will cause not enough air flow and a foul burning of gas which can cause the release of toxic gases like Carbon monoxide (CO). In case you want to cover the food while using the barbecue you must only use the suitable (optimal) cover, this ensures proper airflow.
- Do not heat up any unopened cans because the accumulated pressure can lead to bursting of the cans.
- Keep the burner away from flammable materials. Grease is flammable. Let hot grease cool down before you remove it.

## USAGE

- Execute each time you start using the wok and side burner or at any replacement of the gas cylinder the "no leakage test". If there is any suspicion of gas leaks, turn the gas knob Off and close the tap on the gas cylinder. Make sure you have your equipment checked at your authorized dealer or certified gas fitter.
- Inspect the gas hose each time before using the barbecue. Make sure that it is not kinked. If there is extensive wear or damage to the hose you should replace it. Do not use a hose that is longer than 1.50 meters. Refer to the local national standards that apply, these may differ.
- The output pressure of the pressure regulator should match the pressure that is listed on the date plate of the wok and side burner.
- Never use a dented or rusted gas cylinder or a cylinder with a damaged valve. Store cylinders always upright (even empty ones). Buy or lease a new cylinder always at an authorized company as a camping store.
- Ensure that during the changing of the cylinder no ignition sources are near the cylinder. Place the gas cylinder always at the appropriate cross between the appropriate cams.
- Only clean the parts when they are cooled down appropriately. Some cleaners produce unhealthy fumes or ignite even if they are used on a hot surface. Make sure the wok and side burner is not operating during cleaning.
- If you notice a gas leak or lack of operation of the barbecue, turn the gas off and do not use the appliance anymore. Contact your oneQ dealer and let him/her check the wok and side burner for defects.
- Authorized companies in your country must carry out repair- or replacement work on the (gas) burner and gas components. In this work, the local standards and regulations concerning liquid gas appliances are to be complied to. You may never do this unless otherwise noted in this guide. Yourself. In case you deviate from this, you will create major risks and any kind of warranty will be revoked.



- Always close the tap on the gas cylinder when you no longer use the barbecue.
- Applying modifications to the equipment is dangerous and prohibited.
- The manufacturer can not be held responsible for accidents, injury or damage caused by inappropriate use of oneQ wok and side burner.
- Always use a certified flexible tube that is suitable for Propane/Butane and not longer than 150cm. Your dealer can supply it to you.
- Vent openings in the container compartment and on the appliance should not be obstructed in any way.
- Check all vent openings and access to the venturi of the appliance before every use and remove any dirt or any blockages.

#### STORAGE

When storing the appliance for extended periods, be certain all controls and cylinder valves are turned off. Gas cylinders must be stored outdoors, out of reach of children and must not be stored in a building, garage or any other enclosed area. The gas cylinder supply valve must be turned off when the appliance is not in use.

#### VENTILATION

When building the appliance in a confined space, make sure 2 opposite openings (top/bottom, top-back/top-front, top-left/top-right) of at least 20x3cm are applied for proper ventilation for the appliance to function.

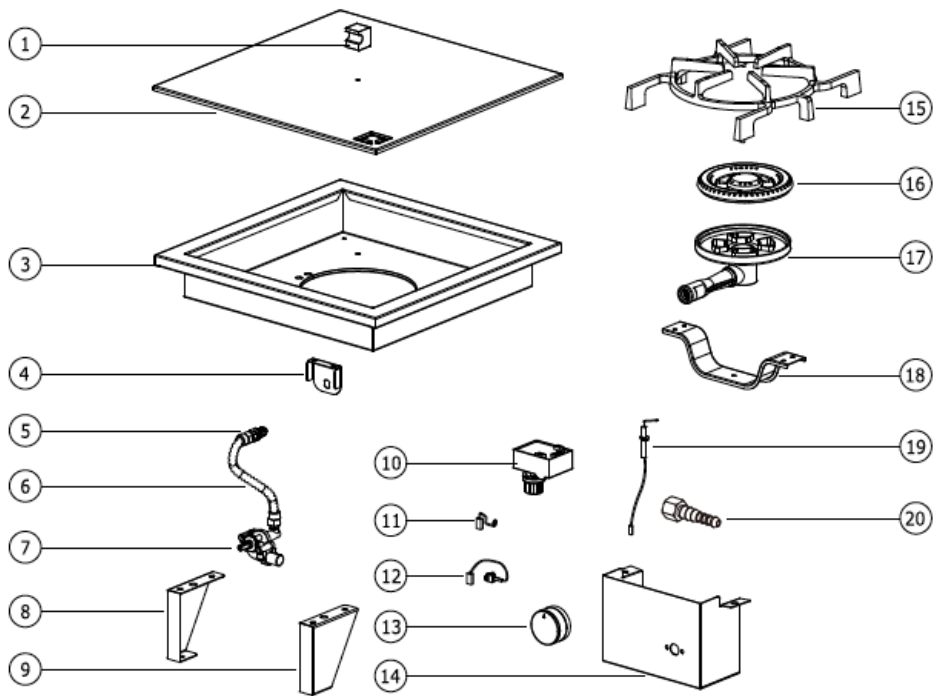
For installations having enclosed cabinetry, low level venting must be installed. This is to allow the gas which is heavier than air to escape from the enclosure in the situation where there may be a leak. A minimum opening of 200cm<sup>2</sup> is required.

#### POSITION OF THE GAS CYLINDER

Do not place a gas tank directly below the appliance when using hot liquids that may leak onto the gas tank.



ONEQ WOK BURNER (PROD. NO. 202201702/202201703)



No.	Part	Code	No.	Part	Code
1	Lid handle	OQOQ0-00901-09000-081	11	Earth wire	OneQ-F-B-TU-02
2	Lid	OQOQ0-01001-09100-081	12	Ignition wire	Q3563C
3	Top panel	OQOQ0-00401-09070-081	13	Control knob	BKNB-029A
4	Injector support bracket	OQOQ0-00601-05120-009	14	Control fascia	OneQ-F-B-TU-01-A
5	Injector (for 30mbar)	NJ-1.25SBGDV2	15	Wok burner trivet	SB103
	Injector (for 50mbar)	NJ-1.1SBGD	16	Wok burner top	88TB0-04801-00000-080
6	S/S flexible pipe	FP-018-03	17	Wok burner base (for 30mbar)	88TB0-04903-00000-080
7	Gas valve	GC-106A		Wok burner base (for 50mbar)	88TB0-04902-00000-080
8	Fascia left support bracket	OQOQ0-00701-05120-009	18	Wok burner under strut	OQOQ0-00501-05080-009
9	Fascia right support bracket	OQOQ0-00801-05120-009	19	Ignition pin	Q3566
10	Ignition box	PHPT01V2	20	Universal adaptor	DE-0810

**CE**  
0063/22  
Pin no. 0063DM7069

Model: OneQ Wok Burner  
Produced by: oneQ BV  
one-Q.com

Country	Gas	Cat	Pressure	Injector	Q Hs (gross)	Usage (g/h)
NL/Fl/SE/IT/CZ	G30 G31	I3B/P	30 mbar	1.25mm	6.5kW	473
DE/AT/CH/CZ	G30 G31	I3B/P	50 mbar	1.1mm	6.5kW	473
CZ	G31	I3P	37 mbar	1.25mm	6.5kW	473
CH/FR/BE/CZ/IT	G30 G31	I3+	G30: 28-30mbar G31:37mbar	1.25mm	6.5kW	473
DE/NL/CZ	G31	I3P	50 mbar	1.1mm	6.5kW	473

Serial Number:

Date:

For more options go to [www.one-q.com](http://www.one-q.com) or contact oneQ at [info@one-q.com](mailto:info@one-q.com)