

**LIBRETTO ISTRUZIONI
PER L'USO E LA MANUTENZIONE
DELLE FRIGGITRICI DA TAVOLO
GAS**

*** OPERATION AND MAINTENANCE MANUAL
FOR GAS TABLE-TOP FRYERS**

**MANUEL D'INSTRUCTIONS
POUR L'UTILISATION ET L'ENTRETIEN
DES FRITEUSES DE TABLE
GAZ**

**GEBRAUCHS- UND WARTUNGSANLEITUNG
FÜR GAS-TISCHFRITEUSEN**

**MANUAL DE INSTRUCCIONES
PARA EL USO Y EL MANTENIMIENTO
DE LAS FREIDORAS GAS
DE MESA**

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1. INSTALLATION

1.1 IMPORTANT NOTICES

Read this manual carefully because it provides important information on safe installation and use and maintenance of the appliance. Keep this manual carefully so that it can be consulted in future by different operators.

- Installation must be carried out in strict compliance with the manufacturer's orders by professionally qualified personnel.
- The appliance must be used only by people who have been trained to use it.
- Disconnect the appliance in the event of failure or faults. For repairs, contact only a technical assistance centre that is approved by the manufacturer and use only manufacturer-approved spare parts.
- Failure to comply with the above instructions may jeopardise appliance safety.

The appliance complies with the following standards:

- current accident prevention and fire prevention regulations;
- standards on the installation of gas appliances;
- hygienic standards

1.2 POSITIONING

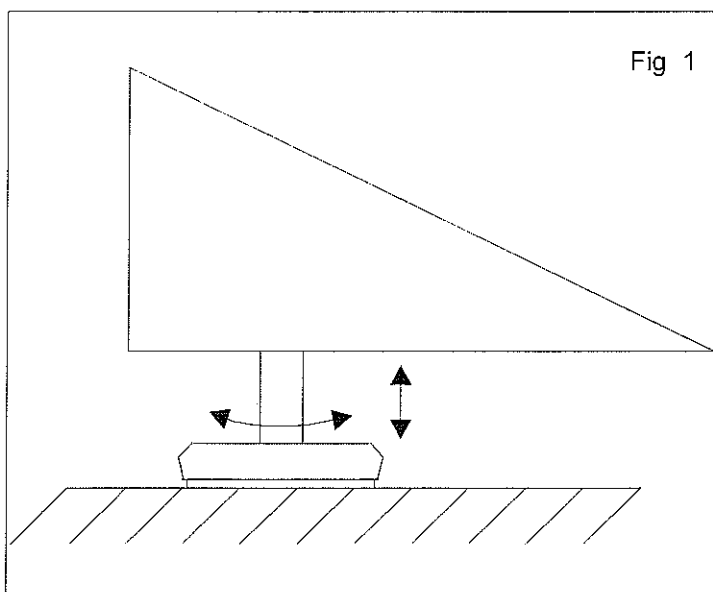


Fig 1

Remove the appliance from the packing, check it for damage and place it in the installation position. Level it and adjust its height by using the levelling feet indicated in (Fig. 1).

If the appliance is placed against a wall, this must be able to withstand temperatures of 80°C and if it is not inflammable, heat insulation must be installed. Remove the protective film from the external panels slowly to prevent glue remnants remaining on them.

Do not obstruct the aspiration or heat discharge openings and gaps and place the appliance underneath an extraction hood that complies with current standards.

1.3 EVACUATION OF EXHAUST FUMES

The appliances must be placed in premises from which exhaust fumes can be evacuated in compliance with installation standards. Our appliances are classified type A and cannot be connected to an exhaust fume pipe. The exhaust fumes must be evacuated via extraction hoods or similar devices that are connected to an efficient flue or else they must be evacuated directly to the outside at a rate that does not fall below the specified minimum rate.

In all cases, if the exhaust fumes are removed through forced evacuation, aspiration must be interrupted if the aspiration value falls below the specified limit. The gas supply must be stored to the burners manually.

1.4 CONNECTING GAS

INSTALLATION INSTRUCTIONS

Installation operations, adaptations to other types of gas, commissioning and the elimination of system faults must be carried out only by qualified personnel in accordance with current rules and standards. The gas systems, wiring and premises in which the appliances are installed must comply with current rules and standards. In particular, the air supply for burner combustion must be 2m³/h per kW of installed power.

Accident prevention, fire prevention and anti-panic measures in businesses open to the public must be complied with.

CHECK BEFORE INSTALLATION

Fig 2

			CAT/KAT	GAS/GAZ	G30	G31	G20	G25		
			II2H3+	P mbar	30	37	20		IT	
			II2E+3+	P mbar	28	37	20	25	FR	
			II2E+3+	P mbar	28	37	20	25	BE	
			II2H3B/P	P mbar	30	30	20		DK	
TIPO/TYPER			II2H3+	P mbar	28	37	20		ES	
MOD.			II2H3+	P mbar	28	37	20		IE	
			II2L3B/P	P mbar	30	30		25	NL	
			II2H3+	P mbar	30	37	20		PT	
MAT.			II2H3+	P mbar	28	37	20		GB	CH
			II2ELL3B/P	P mbar	50	50	20	20	DE	
Qn kW			II2H3+	P mbar	28-30	37	20		GR	
G30-G31			II2H3B/P	P mbar	50	50	20		AT	CH
Kg/h			II2H3B/P	P mbar	30	30	20		SE	FI
			I2E	P mbar			20		LU	
			I3B/P	P mbar	30	30			NO	
PREDISPOSTO A GAS - PREVU AU GAZ PRESET FOR GAS - GASEN EINGESTELLT AUF G20 20mbar Vac kW Hz Made in Italy										

Check on the rating plate on the left-hand side that the appliance has been tested and approved for the type of gas that the user uses.

Check that the nozzles on the appliance are suitable for the available gas supply.

Check on the rating plate that the pressure reducer is adequate to the appliance's gas supply (Fig. 2).

The appliance has been set in the company to use a 20-mbar G20.

Do not reduce the diameter of the section between the reducer and the appliance. Fit a gas filter above the pressure adjuster in order to ensure optimum operation.

CHECKING THERMAL POWER

During initial installation and during maintenance or adaptation to another type of gas nominal heat input must be measured. It can be measured by using the volumetric method with the aid of a litre counter or a chronometer. After checking connection pressure and the diameter of the burner injectors, measure the hourly flow of the gas and compare the recorded value with the value set out in the specifications table under the heading "gas consumption". Deviation of $\pm 5\%$ from nominal value is permitted.

The appliance must be supplied with one of the types of gas whose properties and pressure are set out in the table below:

Connect the appliance to a special gas pipe with an internal diameter of at least 16 mm for G1/2" connections and a diameter of at least 20 mm for G3/4" connections. The coupling must be

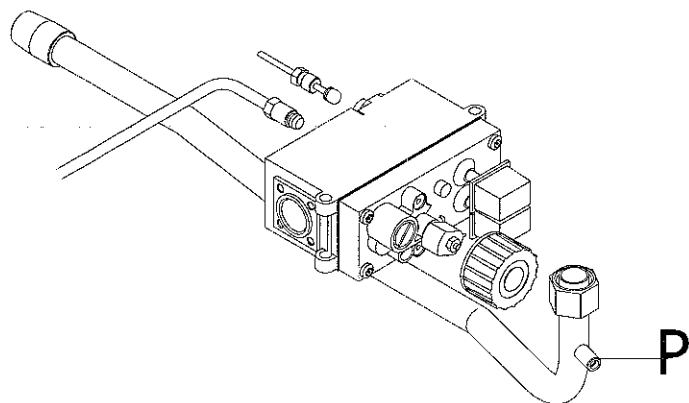
GAS TYPES		PRESSURE in mbar		
		NOM.	MIN	MAX
NATURAL GAS G20		20	17	25
L.P.G	G30/31	28-30/37	20/25	35/45

metal and the pipe may be rigid or flexible. Make sure that the flexible metal pipe that is fitted to the gas coupling does not touch overheated parts of the fryer and is not twisted. Use fixing clips that comply with installation standards. Fit stopcocks or gate valves whose internal diameter is not less than the above connecting pipe. After connecting the pipe, make sure that the joints and couplings have no leaks. Use soapy water or a purpose-designed foam product to detect leaks.

NEVER USE NAKED LIGHTS!

CHECKING GAS PRESSURE

Fig. 3



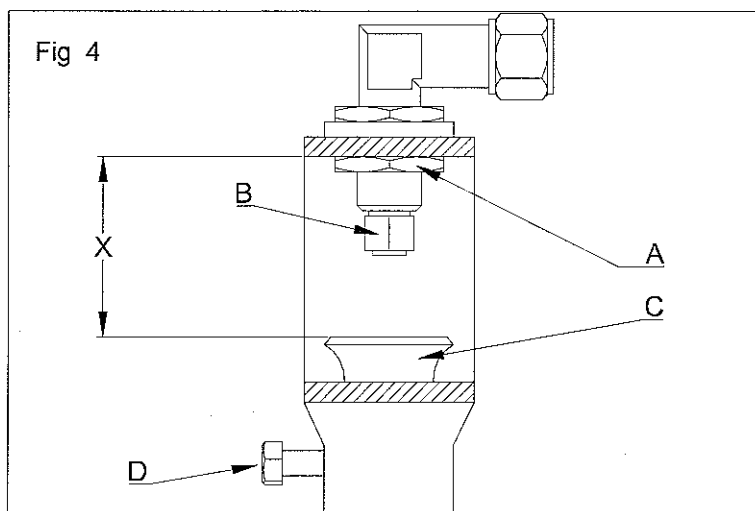
Gas supply pressure must be measured at the pressure point (Ref P) after removing the sealing screw. Use a flexible pipe, connect a gauge e.g. a liquid gauge that is accurate to 0.1 mbar) to the pressure point (and measure the intake pressure whilst the appliance is operating. If the pressure reading does not fall within the upper and lower limits indicated on the table, the appliance cannot be installed.

Switch off the appliance, disconnect the gauge and close the seal screw and contact the gas company to test main gas supply pressure.

A pressure adjuster may have to be fitted upstream of the appliance.

1.5 CONNECTING TO A DIFFERENT TYPE OF GAS

REPLACING MAIN BURNER NOZZLE (Fig 4)



- A Nozzle fixing nut
- B Nozzle
- C Primary air supply adjusting bush
- D Bush locking bolt

- Remove the front cover.
- Loosen the bolts that lock the front panel in place and remove the electric cables from the piezoelectric ignition system
- Unscrew the nozzles (Ref B) and replace them with those required for the selected gas as specified on the rating plate (Fig 2)

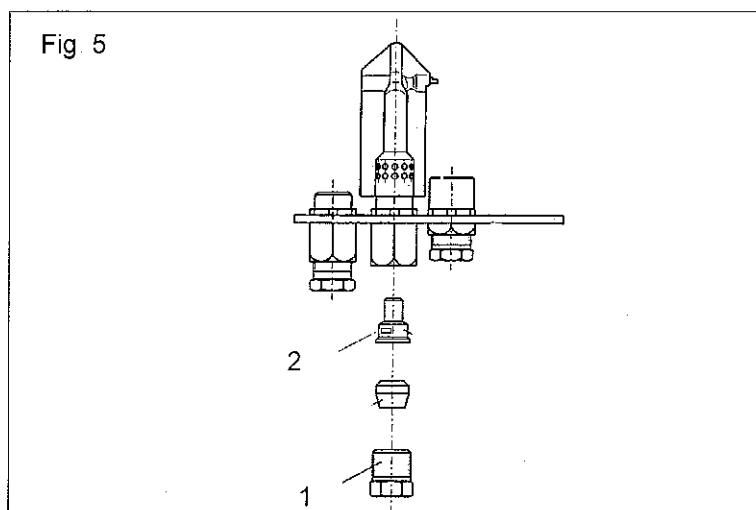
The nozzles are marked in hundredths of a millimetre.

ADJUSTING PRIMARY AIRSUPPLY TO MAIN BURNER

- Unscrew the bolt (Ref D) that fixes the bush that adjusts the primary air supply (Ref. C)
- Position the bush (Ref C) at distance "X" according to the type of gas installed (see 'Primary air' on the specifications table)
- Tighten the fixing bolt again (Ref D)
- Seal the adjusted part with tape to prevent tampering.

N.B.: the primary air supply has been correctly adjusted when it can be guaranteed that the flame will not detach itself when the burner is cold and if there is no blow-back when the burner is hot.

REPLACING THE PILOT BURNER NOZZLE (Fig. 5)



- Unscrew screwed-on cap (Ref. 1), remove the nozzle (Ref. 2) and replace it with one that is suitable for the type of selected gas.
- Refit the screwed-on cap (Ref. 1)
- Use a foam product to check that the cap does not leak.

After converting or adapting for the gas, the plate specifying the type of nozzles used **MUST** be affixed above the rating plate

Before delivering the appliance to the user:

- check that it operates correctly,
- instruct the user on how to use it.

2.

OPERATING INSTRUCTIONS

The appliance must be used only for the purpose for which it was designed. Any other use is improper. During operation, supervise the appliance.

2.1 COMMISSIONING

WARNING: do not start up the appliance before filling the frying compartment with oil. Failure to comply with this requirement results in grave damage from an overheated frying compartment and overheated heating elements.

Before starting up the appliance for the first time, remove all the packing and thoroughly clean the protective industrial grease from the tray and containers using this procedure:

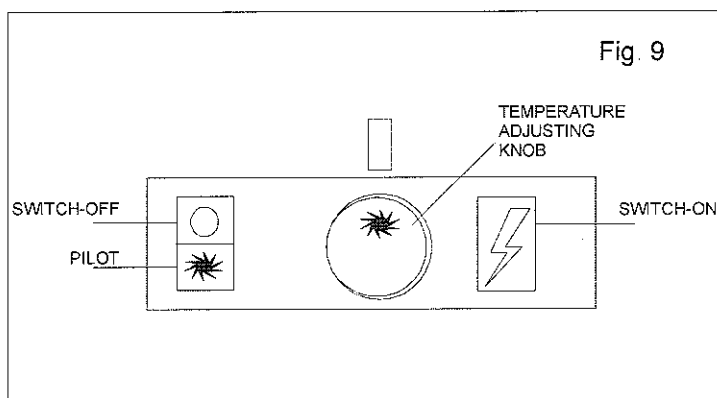
- fill the tank to the brim with water and normal detergent, turn on heat and boil for a few minutes.
- drain the water through the drain tap and rinse the tank with plenty of clean water;
- shut off the tap and pour in frying oil above the MIN mark and below the MAX mark.

2.2 SETTINGS

WARNING:

Old oil catches fire at a lower temperature and makes froth that tends to boil over. Remember that placing food that is too moist and placing too much food in the fryers contributes to the formation of froth that may boil over.

SWITCHING ON PILOT LIGHT (Fig. 9)



- Open gas valve behind appliance.
- Turn temperature adjusting knob.
- Open door of appliance.
- Press the pilot-light button until the pilot light comes on and at the same time press the ON pushbutton for about 20 seconds until all the air has left the pipe and the pilot light is burning.
- Check that the pilot light is on with the appliance door open and light the main burner.

LIGHTING THE MAIN BURNER AND ADJUSTING TEMPERATURE

KNOB REFERENCE	OIL TEMPERATURE °C
1	110
2	121
3	133
4	146
5	158
6	171
7	183
8	195

Turn knob to position 1 to light burner. Adjust the temperature by turning the knob from position 1 to position 8. For correct temperatures, see temperatures table.

SWITCHING OFF MAIN BURNER

- Turn the knob so that the index is  aligned on the reference notch.

TOTAL SWITCH-OFF

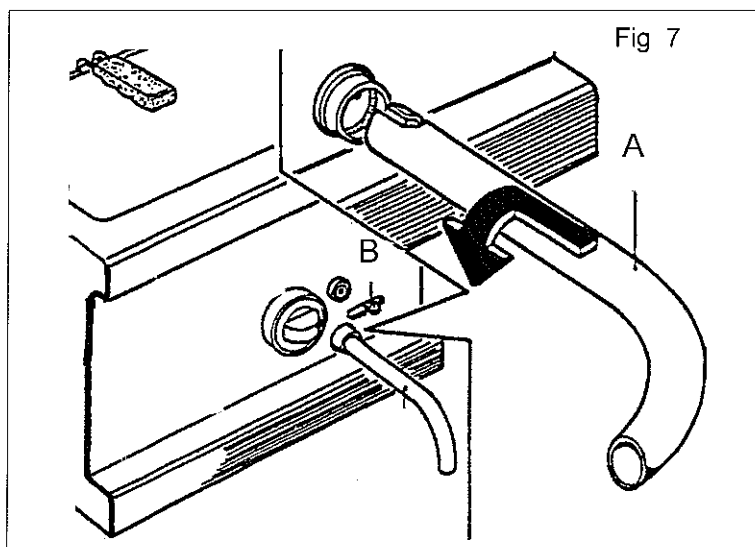
- Turn off the main burner and then press the off switch marked .
- The pushbutton will remain automatically in position for about 90 seconds and during this time it will not be possible to start up the appliance again

The appliance is not suitable for use with congealed fats because there is no cycle for melting them. If fats are used for frying, the following precautions should be taken:

- 1- Before switching on the fryer, use a wooden spoon to make a large number of holes in the congealed fat (the holes must have a diameter of at least 20-30 mm)
- 2- Switch on the fryer and run it for at least 10 minutes at minimum. This will stop the fat overheating and the safety thermostat from being tripped
- 3- After the fats have been melted, bring the fryer to the required temperature

2.3 DRAINING THE OIL

APPLIANCES WITH OIL DISCHARGE BEND.



- Switch off the appliance.
 - Make sure that the oil in the frying compartment is cold.
 - Use a bayonet fitting to fit the extension (ref A) onto the discharge tap
 - Place a preferably metal container underneath the bend. Make sure that the container is stable and place muslin over the top to filter any impurities left in the oil after use
- Lift up the safety lever and open the tap by turning the knob to the left (Ref B)

NOTICE

The container holding the filtered oil should be kept in a cool place so that the oil does not deteriorate before it is used again.

3.

CLEANING AND MAINTENANCE

3.1 ROUTINE MAINTENANCE

After completely emptying the oil, remove any protection grill and clean the compartment with soap and water. Dry with a soft cloth.

At the end of the working day, clean the appliance, both for reasons of hygiene and to prevent operating faults. Do not clean the appliance with direct or high-pressure jets of water and do not use metal pads, brushes or scrapers in normal steel. If necessary, use stainless steel pads, but do not rub them against the grain of the metal of the appliance.

Use warm soapy water on steel surfaces and then rinse in plenty of water and dry with a soft cloth. Maintain the shine by regular polishing with a normal liquid polish.

Do not wash the work top or floor with hydrochloric acid.

3.2 SPECIAL MAINTENANCE

At regular intervals (at least once a year or more often in cases of frequent use), service the appliance thoroughly. This includes checking the gas circuit, checking parts for damage and if necessary lubricating the taps if they are difficult to use. Contact a specialised and experienced technician. A maintenance contract should be taken out with a centre approved by the company.

3.3 CONTROL AND SAFETY DEVICES

If the appliance is not used for a long time or if it does not work or works irregularly, the gas stopcock upstream of the appliance must be shut off.

All the parts of the appliance that are subject to wear can easily be accessed from the front of the appliance after removing the front.

All the couplings use a dado and bicono, so great care must be taken in handling these components. If the part is damaged during dismantling or reassembly it must be replaced with a new one.

SPECIFICATIONS TABLE FOR GAS FRYERS, CATEGORY II2H3+

Mod	Rated Output	Consumption Max		Type	Air for combustion	Pressure in mbar G30/G31=30/37mbar G20=18-20mbar				Primary Air "X"	
						Nozzles Main burner		Nozzles Pilot burner			
		kW (P.C.T.)	G30 G31 kg/h			G20 m3/h	G30 G31 mm	G20 mm	G30 G31 NR	G20 NR	G30 G31 mm
FPG18	12	0 93	1 26	A	24	0 90	1 35	22	27	Open	20 0

THE MANUFACTURER ACCEPTS NO RESPONSIBILITY FOR HARM CAUSED BY INCORRECT INTERVENTIONS, TAMPERING WITH THE APPLIANCE, MISUSE, POOR MAINTENANCE, NON-COMPLIANCE WITH CURRENT REGULATIONS AND INEXPERT USE.

THE MANUFACTURER RESERVES THE RIGHT TO WITHOUT NOTICE MODIFY THE FEATURES OF THE APPLIANCES DESCRIBED IN THIS MANUAL.