



INSTRUCTION MANUAL

GAS FRYERS ELECTRIC FRYERS SERIES 70

286917	2859251
286925	2859171
286922	2859271

**INSTALLATION, USE
AND MAINTENANCE**

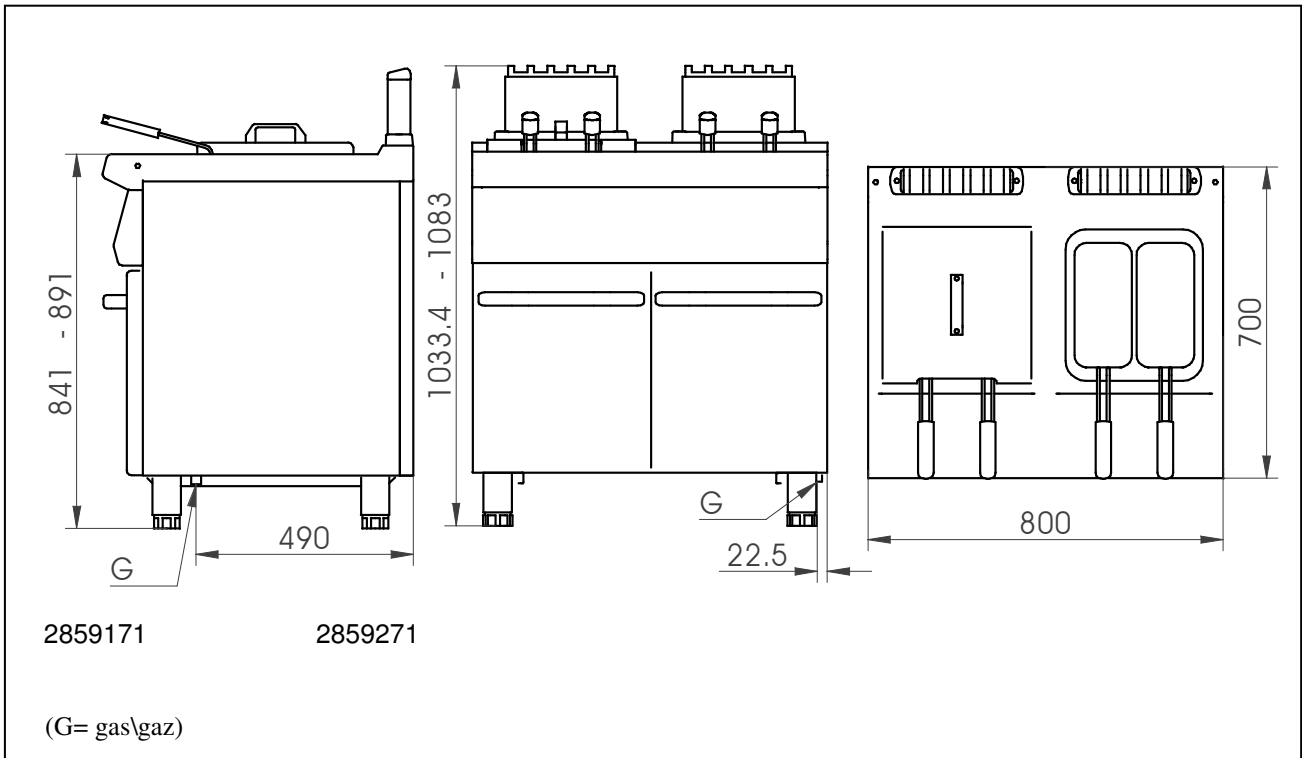


Fig. – Abb. 1: Dimensioni \ Dimensions \ Floor space dimensions \ Raumbedarfsmasse \ Espacio máximo necesario

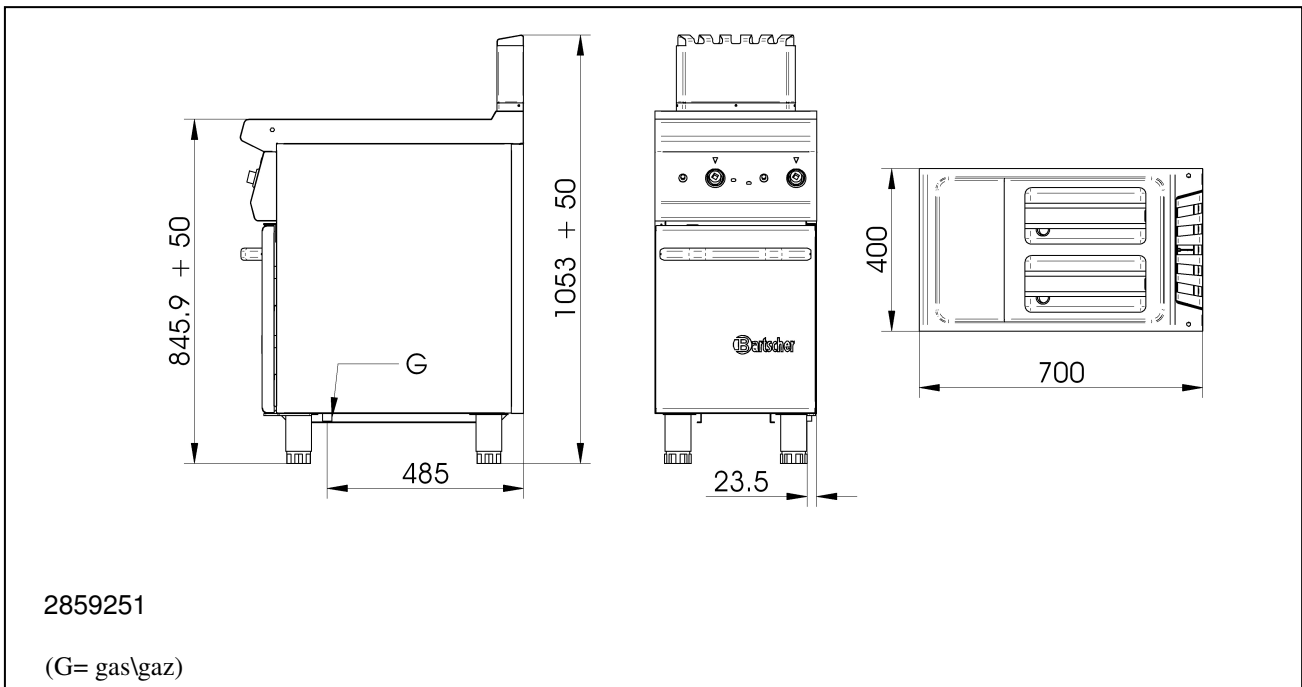


Fig. – Abb. 2: Dimensioni \ Dimensions \ Floor space dimensions \ Raumbedarfsmasse \ Espacio máximo necesario

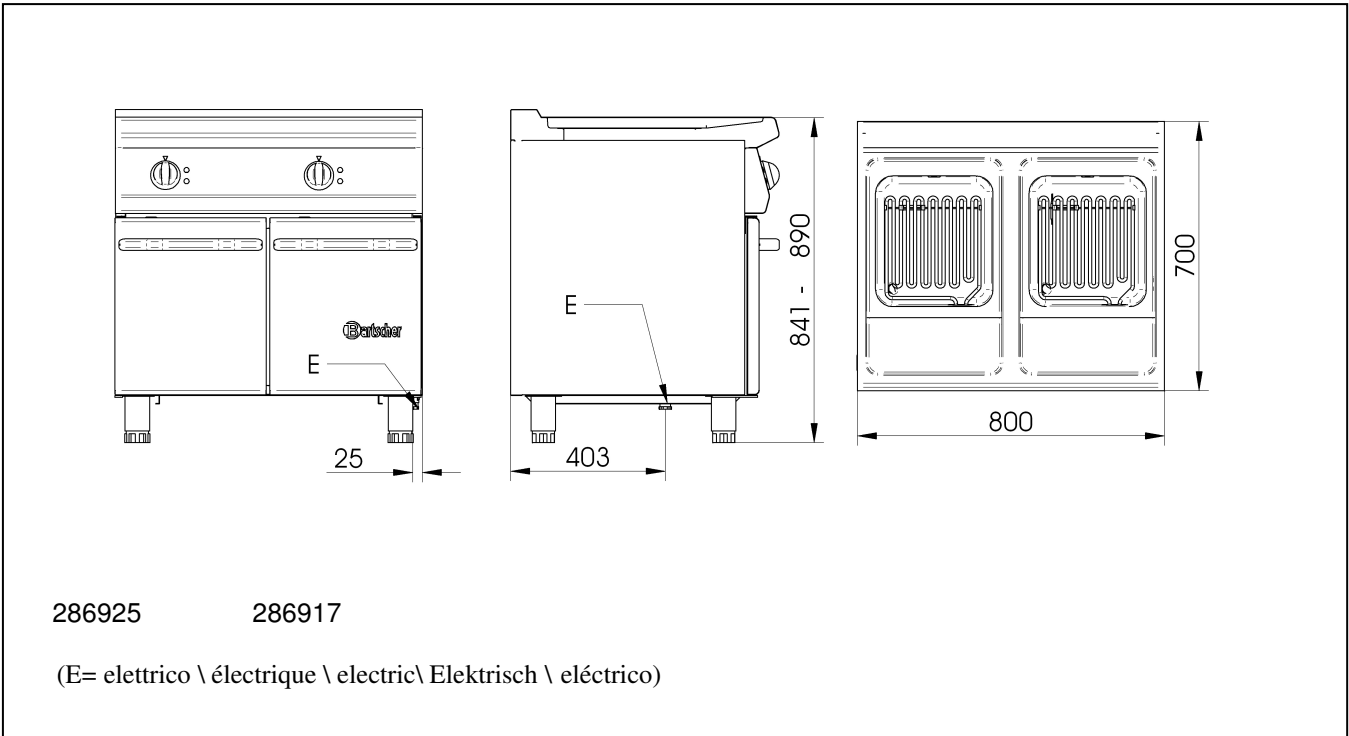


Fig. – Abb. 3: Dimensioni \ Dimensions \ Floor space dimensions \ Raumbedarfsmasse \ Espacio máximo necesario

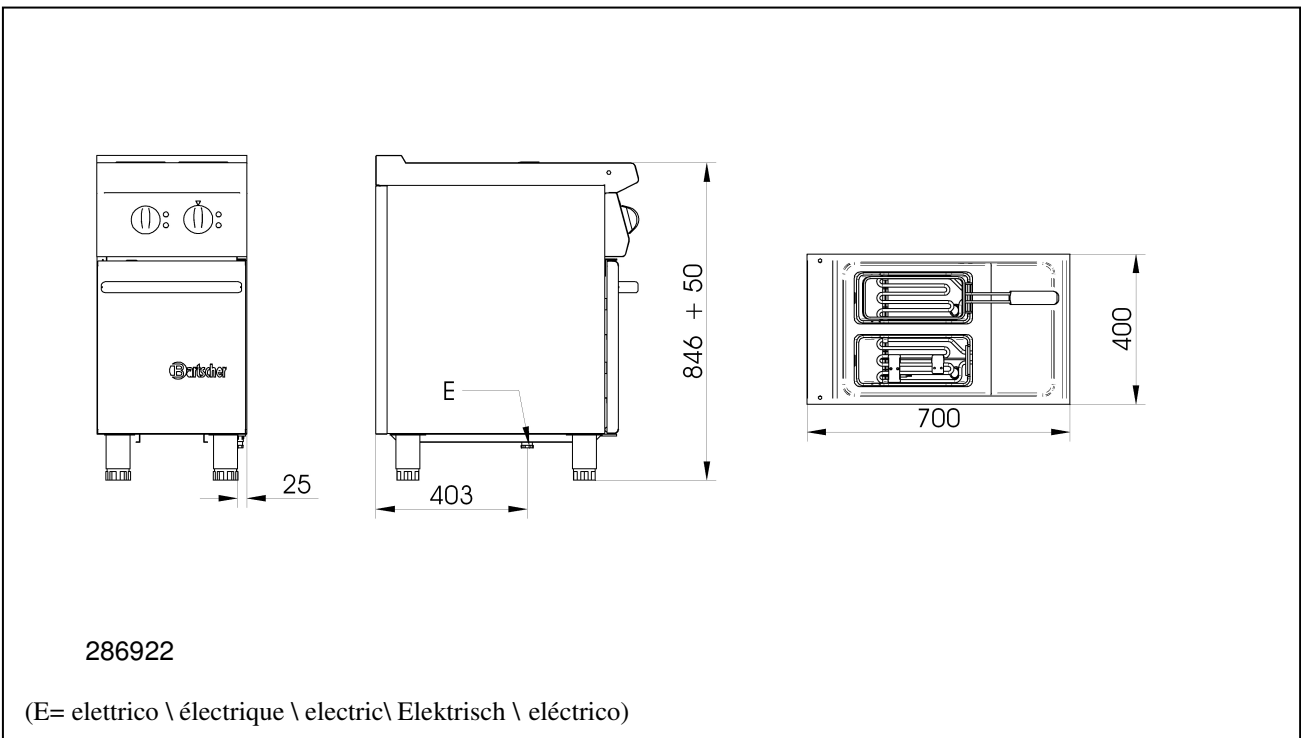


Fig. – Abb. 4: Dimensioni \ Dimensions \ Floor space dimensions \ Raumbedarfsmasse \ Espacio máximo necesario


 CE XXXX Nr. TIPO/TYPE A MOD. ART. N°. ΣQn kg/h D kW E V ~ F Hz G	CAT/KAT	GAS/GAZ	G30	G31	G20	G25	G25.1	G110	G120	Made in E.U.	
		I ₂ H	p mbar	-	-	20	-	-	-	-	LV
	I ₃ P	p mbar	-	37	-	-	-	-	-	IS	<input type="checkbox"/>
	I ₃ B/P	p mbar	28-30	28-30	-	-	-	-	-	CY	<input type="checkbox"/> MT <input type="checkbox"/>
	II ₂ E+3P	p mbar	-	37	20	25	-	-	-	LU	<input type="checkbox"/>
	II ₂ E+3+	p mbar	28-30	37	20	25	-	-	-	FR	<input type="checkbox"/> BE <input type="checkbox"/>
	II ₂ H3+	p mbar	30	37	20	-	-	-	-	IT	<input type="checkbox"/> PT <input type="checkbox"/> GR <input type="checkbox"/> GB <input type="checkbox"/>
	II ₂ H3+	p mbar	28	37	20	-	-	-	-	ES	<input type="checkbox"/> IE <input type="checkbox"/> CH <input type="checkbox"/>
	II ₂ E3P	p mbar	-	37	20	-	-	-	-	PL	<input type="checkbox"/>
	II ₂ ELL3B/P	p mbar	50	50	20	20	-	-	-	DE	<input type="checkbox"/>
	II ₂ H3B/P	p mbar	50	50	20	-	-	-	-	AT	<input type="checkbox"/> CH <input type="checkbox"/> CZ <input type="checkbox"/> SK <input type="checkbox"/>
	II ₂ H3B/P	p mbar	28-30	28-30	20	-	-	-	-	FI	<input type="checkbox"/> LT <input type="checkbox"/> BG <input type="checkbox"/>
	II ₂ H3B/P	p mbar	28-30	28-30	20	-	-	-	-	NO	<input type="checkbox"/> SK <input type="checkbox"/> RO <input type="checkbox"/>
	II ₂ HS3B/P	p mbar	28-30	28-30	25	-	25	-	-	EE	<input type="checkbox"/> SI <input type="checkbox"/> HR <input type="checkbox"/> TR <input type="checkbox"/>
	II ₂ L3B/P	p mbar	30	30	-	25	-	-	-	HU	<input type="checkbox"/>
	III ₁ ab2H3B/P	p mbar	28-30	28-30	20	-	-	8	8	NL	<input type="checkbox"/>
	III ₁ a2H3B/P	p mbar	28-30	28-30	20	-	-	8	-	SE	<input type="checkbox"/>
										DK	<input type="checkbox"/>
Predisposto a gas-Prévu pour gaz-Voreinstellung für Gas-Predisposto a gás-Voorzien van gas-Set for use with gas-Preparado para gas- Ment for å brukes med gass-Avsett för att användas med gas-Tarkoitettu käytettäväksi kaasulla-Forberedt til brug af gas-Προετοιμασμένο για λειτουργία με αέριο- Zařízení na plyn - Toimib gaasi põhjal - A berendezés gáz használatára előkészített - Sagatavota darbam ar gáz - Przygotowane na gas - Numatyta dumjos - Nastavený na plyn - Pripravljeno za plin										G20 20mbar (H)	

Fig. – Abb. 5: targhetta caratteristiche \ Plaques des caractéristiques \ data plate \ typenschild \ Chapa características

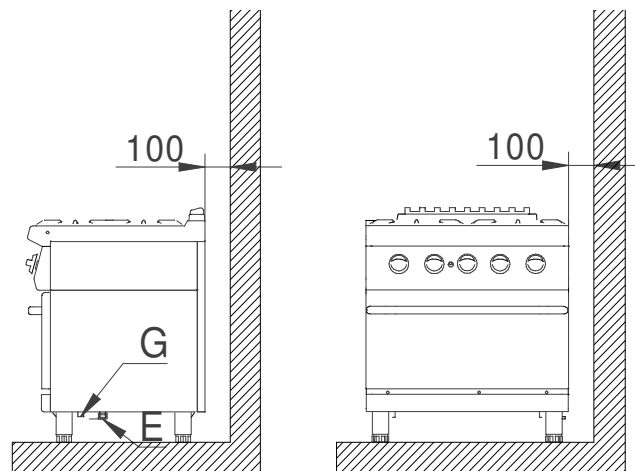
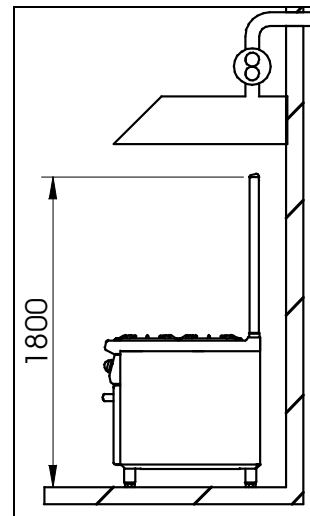
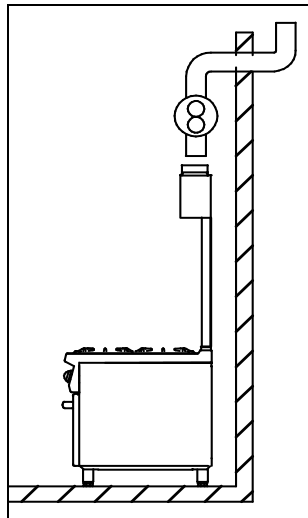
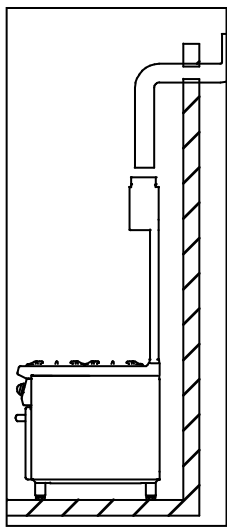


Fig. – Abb. 6: installazione \ Lieu d'installation \ Place \ Installationsort \ Lugar



Figg. – Abb. 7, 8, 9 : Scarico fumi \ Évacuation des fumées \ Fumes evacuation \ Rauchabzug \ Descarga de humos

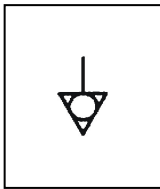


Fig. – Abb. 10: Simbolo equipotenziale \ Symbole equipotenzial \ Equipotenziale label \ Äquipotenzial Symbol \ Equipotencial símbolo

Fig. – Abb. 11: Verifica della tenuta e della pressione di alimentazione \ Contrôle de la tenue et de la pression d'alimentation \ Checking gas tightness and pressure \ Überprüfung der Dichtigkeit und des Versorgungsdrucks \ Comprobación de la estanqueidad y de la presión de alimentación

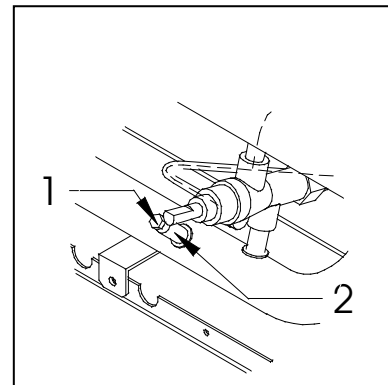
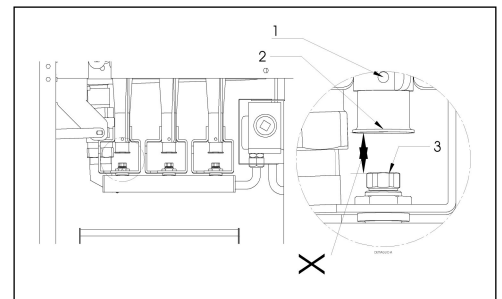


Fig.. – Abb. 12: Sostituzione ugello bruciatore – regolazione dell'aria primaria \ Changement du gicleur du brûleur - réglage de l'air primaire \ Substituting the burner nozzle - regulating the primary air \ Austausch der Hauptbrennerdüse - Primärluftregelung \ Cambio boquilla quemador - regulación del aire primario.



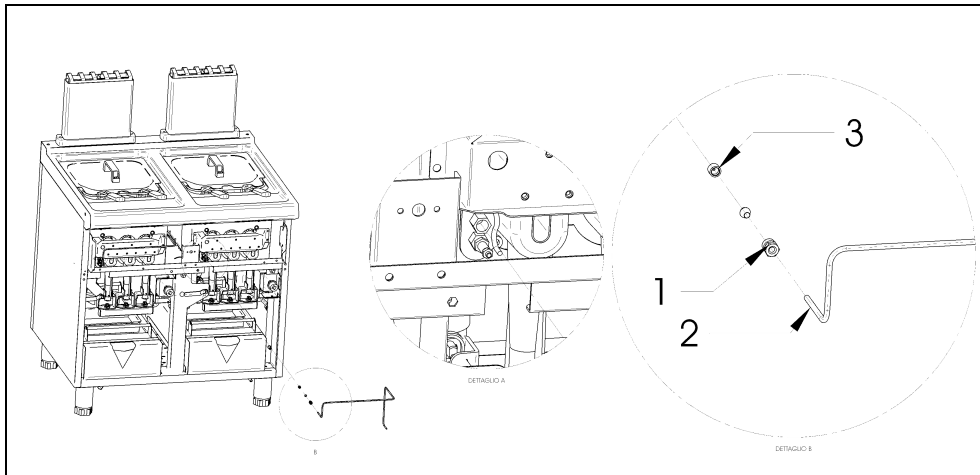


Fig. – Abb. 13: Sostituzione dell'ugello bruciatore pilota \ Changement du gicleur du brûleur de veilleuse \ Substituting the pilot burner nozzle \ Austausch der Zündbrennerdüse \ Cambio de la boquilla del quemador piloto

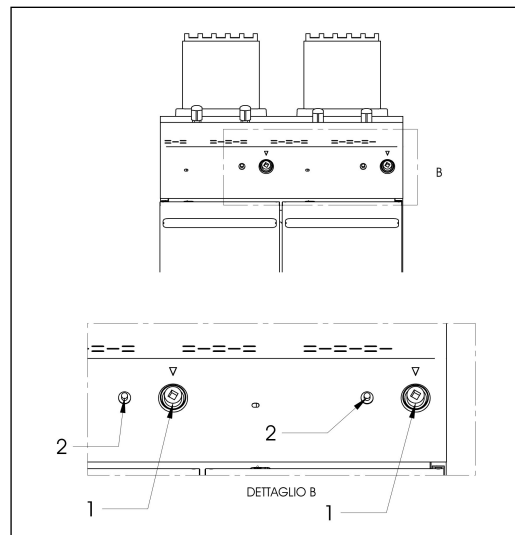
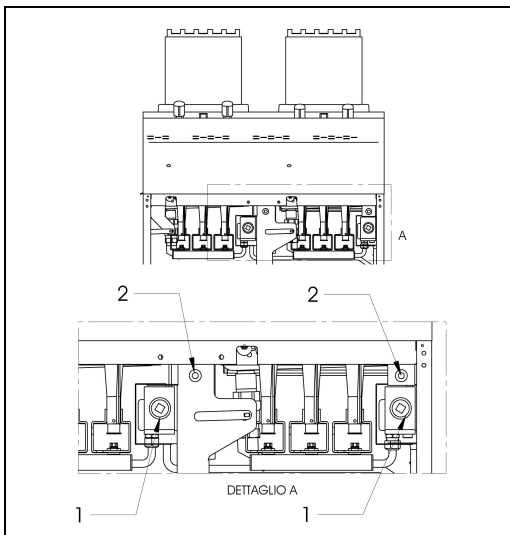


Fig. – Abb. 14, 15 : Istruzioni uso \ Instructions d'utilisation \ Instruction for use \ Bedienungsanleitungen \ Instrucciones de uso

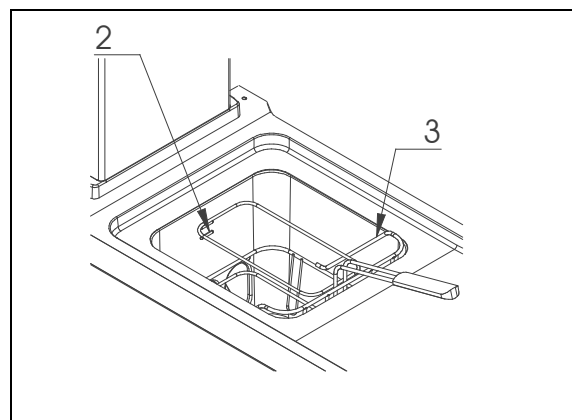
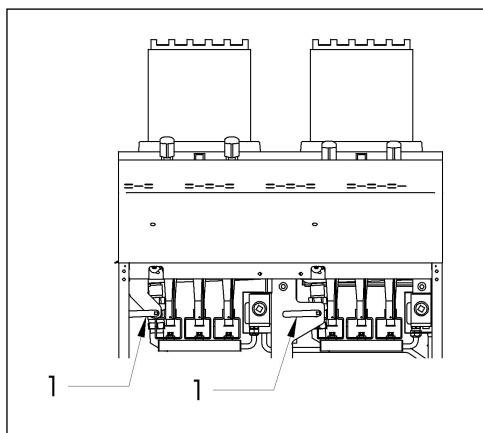


Fig. – Abb. 16, 17 : Preparazione alla cottura \ Préparation pour la cuisson \ Preparation for cooking \ Vorbereitung des Frittiervorgangs \ Preparación para la cocción

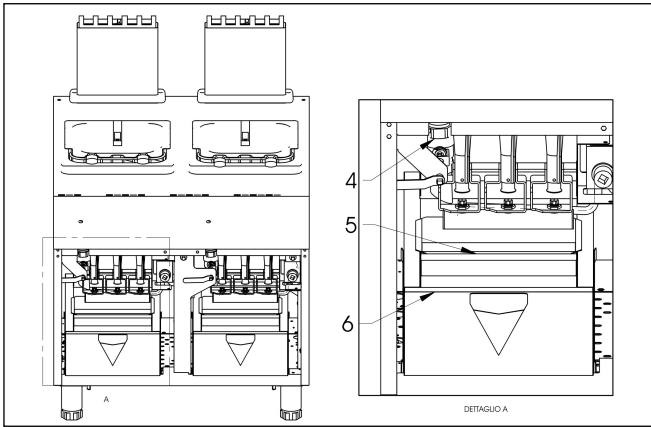


Fig. – Abb. 18 : Filtrazione periodica dell'olio \ Filtrage régulier de l'huile \ Periodic oil filtration \ Regelmäßige Filterung des Öls \ Filtración periódica del aceite

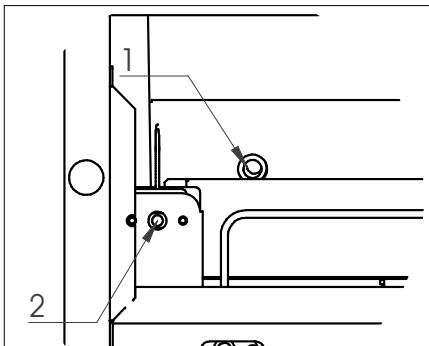


Fig. – Abb. 19: Sostituzione del termostato di sicurezza \ Changement du thermostat de sécurité \ Substituting the safety thermostat \ Austausch von Sicherheits Thermostat \ Cambio de los termostado de seguridad

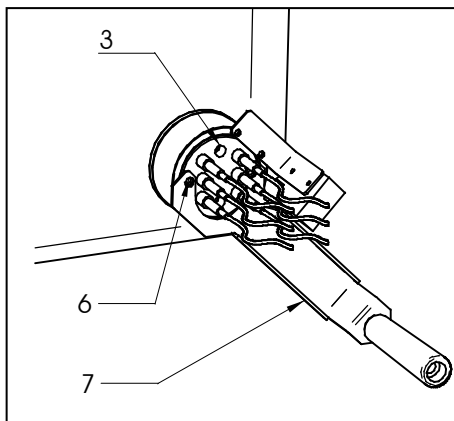
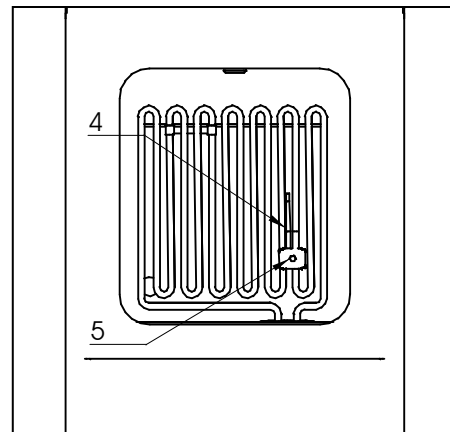
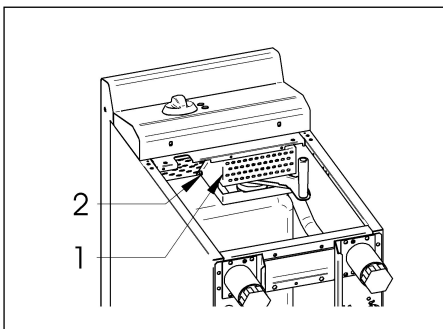


Fig. – Abb. 20, 21, 22: Sostituzione delle resistenze \ Remplacement des résistances \ Heating element replacement \ Heizungsersatz \ Sustitución resistencias

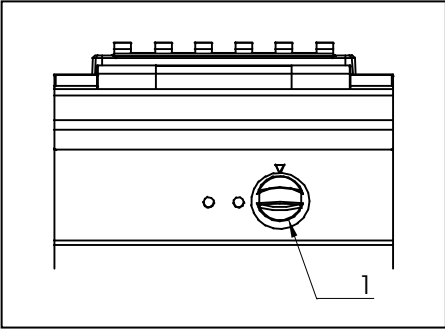


Abb. 23 : Istruzioni uso \ Instructions d'utilisation \ Instruction for use \ Bedienungsanleitungen \ Instrucciones de uso

(Table 1) TECHNICAL FEATURES (GB-IE-LU-NO-GR-FI-NL-SE-DK)

Model	Description	Dimensions LxDxH [mm]	Power. Gas (B) [kW]	Type (A)	LPG Consumption (G30) (D) [Kg/h]	METHANE Consumption (G20) (C) [m3/h]	Air for comb. [m3/h]	Gas connector	Elect. Power (E) [kW]	Tension (F) [V]	Freq. (G) [Hz]	Cable Type H07 RN-F [2 mm]	Vat Oil Load [l]	Maximum Vat Load [kg]	Maximum Hour Production [kg/h]
2859171	Gas fryer ½ unit	400x700x850	15	A1/ B11	1.182	1.544	30	UNI-ISO 7/1 R ½	-	-	-	-	23	2	20
2859251	Gas fryer ½ unit	400x700x850	11	A1	0.867	1,164	22	UNI-ISO 7/1 R ½	-	-	-	-	7+7	1 + 1	18
2859271	Gas fryer 1 unit	800x700x850	30	A1/ B11	2.365	3.089	60	UNI-ISO 7/1 R ½	-	-	-	-	23 + 23	2 + 2	40
286917	Electric fryer ½ unit	400x700x850	-	-	-	-	-	-	15	400 – 3+N	50	5 x 4	23	2	22
286922	Electric fryer 1 unit	800x700x850	-	-	-	-	-	-	30	400 – 3+N	50	5 x 10	23 + 23	2 + 2	44
286925	Electric fryer ½ unit	400x700x850	-	-	-	-	-	-	15	400 – 3+N	50	5 x 4	9+9	1,25 + 1,25	25

(Table 2) BURNER FEATURES (IS - CAT. I_{3P})

Gas type	Nominal capacity [kW]	Reduced capacity [kW]	Diameter of main injectors [1/100 mm]	By-Pass diameter [1/100 mm]	Pilot injectors [N°]	Air regulation "x" [mm]
FRYER BURNER ½ module (7 liter)						
Liquid Gas PLG (G31)	5,5 x 2	-	115	-	30 x 2	Open
FRYER BURNER ½ module						
Liquid Gas PLG (G31)	15.00	-	115	-	30	Open
FRYER BURNER 1 module						
Liquid Gas PLG (G31)	15.00x 2	-	115 x 2	-	30 x 2	Open

(Table 3) BURNER FEATURES (CY, MT - CAT. I_{3B/P})

Gas type	Nominal capacity [kW]	Reduced capacity [kW]	Diameter of main injectors [1/100 mm]	By-Pass diameter [1/100 mm]	Pilot injectors [N°]	Air regulation "x" [mm]
FRYER BURNER ½ module (7 liter)						
Liquid Gas PLG (G30-G31)	5,5 x 2	-	115	-	30 x 2	Open
FRYER BURNER ½ module						
Liquid Gas PLG (G30-G31)	15.00	-	115	-	30	Open
FRYER BURNER 1 module						
Liquid Gas PLG (G30-G31)	15.00x 2	-	115 x 2	-	30 x 2	Open

(Table 4) BURNER FEATURES (LV - CAT. I_{2H})

Gas type	Nominal capacity [kW]	Reduced capacity [kW]	Diameter of main injectors [1/100 mm]	By-Pass diameter [1/100 mm]	Pilot injectors [N°]	Air regulation "x" [mm]
FRYER BURNER ½ module (7 liter)						
Natural Methane gas (G20)	5,5 x 2	-	170 x 2	-	51 x 2	Open
FRYER BURNER ½ module						
Natural Methane gas (G20)	14.60	-	170 x 3	-	51	Open
FRYER BURNER 1 module						
Natural Methane gas (G20)	14.60x 2	-	170 x 3 x 2	-	51 x 2	Open

(Table 5) BURNER FEATURES (GB, IE, GR - CAT. II_{2H3+})

Gas type	Nominal capacity [kW]	Reduced capacity [kW]	Diameter of main injectors [1/100 mm]	By-Pass diameter [1/100 mm]	Pilot injectors [N°]	Air regulation "x" [mm]
FRYER BURNER ½ module (7 liter)						
Liquid gas LPG (G30-G31)	5,5 x 2	-	115 x 2	-	30 x 2	Open
Natural Methane gas (G20)	5,5 x 2	-	170 x 2	-	51 x 2	Open
FRYER BURNER ½ module						
Liquid gas LPG (G30-G31)	15.00	-	115 x 3	-	30	Open
Natural Methane gas (G20)	14.60	-	170 x 3	-	51	Open

FRYER BURNER 1 module						
Liquid gas LPG (G30-G31)	15.00 x 2	-	115 x 3 x 2	-	30 x 2	Open
Natural Methane gas (G20)	14.60 x 2	-	170 x 3 x 2	-	51 x 2	Open

(Table 6) BURNER FEATURES (NL - CAT. II_{2L3B/P})

Gas type	Nominal capacity [kW]	Reduced capacity [kW]	Diameter of main injectors [1/100 mm]	By-Pass diameter [1/100 mm]	Pilot injectors [N°]	Air regulation "x" [mm]
FRYER BURNER ½ module (7 liter)						
Liquid gas LPG (G30-G31)	5,5 x 2	-	115 x 2	-	30 x 2	Open
Natural Methane gas (G25)	5,5 x 2	-	175 x 2	-	51 x 2	Open
FRYER BURNER ½ module						
Liquid gas LPG (G30-G31)	15.00	-	115 x 3	-	30	Open
Natural Methane gas (G25)	14,60	-	175 x 3	-	51	Open
FRYER BURNER 1 module						
Liquid gas LPG (G30-G31)	15.00 x 2	-	115 x 3 x 2	-	30 x 2	Open
Natural Methane gas (G25)	14,60 x 2	-	175 x 3 x 2	-	51 x 2	Open

(Table 7) BURNER FEATURES (HU - CAT. II_{2HS3B/P})

Gas type	Nominal capacity [kW]	Reduced capacity [kW]	Diameter of main injectors [1/100 mm]	By-Pass diameter [1/100 mm]	Pilot injectors [N°]	Air regulation "x" [mm]
FRYER BURNER ½ module (7 liter)						
Liquid gas LPG (G30-G31)	5,5 x 2	-	115 x 2	-	30 x 2	Open
Natural Methane gas (G20)	5,5 x 2	-	160 x 2	-	51 x 2	Open
Natural Methane gas (G25.1)	5,5 x 2	-	185 x 2	-	51 x 2	Open
FRY TOP BURNER 1/2 module						
Liquid gas LPG (G30-G31)	15.00	-	115 x 3	-	30	Open
Natural Methane gas (G20)	14,60	-	160 x 3	-	51	Open
Natural Methane gas (G25.1)	14,60	-	185 x 3	-	51	Open
FRY TOP BURNER 1 module						
Liquid gas LPG (G30-G31)	15.00 x 2	-	115 x 3 x 2	-	30 x 2	Open
Natural Methane gas (G20)	14,60 x 2	-	160 x 3 x 2	-	51 x 2	Open
Natural Methane gas (G25.1)	14,60 x 2	-	185 x 3 x 2	-	51 x 2	Open

**(Table 8) BURNER FEATURES (SE, DK, - CAT.III_{1ab2H3B/P},
III_{1a2H3B/P})**

Gas type	Nominal capacity [kW]	Reduced capacity [kW]	Diameter of main injectors [1/100 mm]	By-Pass diameter [1/100 mm]	Pilot injectors [N°]	Air regulation "x" [mm]
FRYER BURNER ½ module (7 liter)						
Liquid gas LPG (G30-G31)	5,5 x 2	-	115 x 2	-	30 x 2	Open
Natural Methane gas (G20)	5,5 x 2	-	170 x 2	-	51 x 2	Open
FRY TOP BURNER ½ module						
Liquid gas LPG (G30-G31)	15.00	-	115 x 3	-	30	Open
Natural Methane gas (G20)	14,60	-	170 x 3	-	51	Open
FRYER BURNER 1 module						
Liquid gas LPG (G30-G31)	15.00 x 2	-	115 x 3 x 2	-	30 x 2	Open
Natural Methane gas (G20)	14,60 x 2	-	170 x 3 x 2	-	51 x 2	Open

(Table 9) BURNER FEATURES (CZ,SK,FI, LT, BG, NO, RO, EE, SI, HR, TR - CAT. II_{2H3B/P})

Gas type	Nominal capacity [kW]	Reduced capacity [kW]	Diameter of main injectors [1/100 mm]	By-Pass diameter [1/100 mm]	Pilot injectors [N°]	Air regulation "x" [mm]
FRYER BURNER ½ module (7 liter)						
Liquid gas LPG (G30-G31)	5,5 x2	-	115 x 2	-	30 x 2	Open
Natural Methane gas (G20)	5,5 x 2	-	170 x 2	-	51 x 2	Open
FRYER BURNER ½ module						
Liquid gas LPG (G30-G31)	15.00	-	115 x 3	-	30	Open
Natural Methane gas (G20)	14.60	-	170 x 3	-	51	Open
FRYER BURNER 1 module						
Liquid gas LPG (G30-G31)	15.00 x 2	-	115 x 3 x 2	-	30 x 2	Open
Natural Methane gas (G20)	14.60 x 2	-	170 x 3 x 2	-	51 x 2	Open

(Table 10) BURNER FEATURES (PL - CAT. II_{2E3P})

Gas type	Nominal capacity [kW]	Reduced capacity [kW]	Diameter of main injectors [1/100 mm]	By-Pass diameter [1/100 mm]	Pilot injectors [N°]	Air regulation "x" [mm]
FRYER BURNER ½ module (7 liter)						
Liquid gas LPG (G31)	5,5 x2	-	115 x 2	-	30 x 2	Open
Natural Methane gas (G20)	5,5 x 2	-	170 x 2	-	51 x 2	Open
FRYER BURNER ½ module						
Liquid gas LPG (G31)	15.00	-	115 x 3	-	30	Open
Natural Methane gas (G20)	14.60	-	170 x 3	-	51	Open
FRYER BURNER 1 module						
Liquid gas LPG (G31)	15.00 x 2	-	115 x 3 x 2	-	30 x 2	Open
Natural Methane gas (G20)	14.60 x 2	-	170 x 3 x 2	-	51 x 2	Open

WARNINGS

General

- *Read the instructions carefully before installation, use and maintenance of the appliance.*
- *Installation must be carried out by qualified personnel following the manufacturer's instructions in the specific manual.*
- *The appliance must only be used by trained personnel and only for the intended use.*
- *In the event of breakdown or malfunctioning, switch off the appliance and call in after sales assistance only from an authorized centre.*
- *Use only original spare parts; otherwise no liability is accepted by the manufacturer.*
- *The appliance must not be washed with high pressure water sprays, neither must the openings or be blocked.*

ATTENTION! The manufacturer declines any liability for damage caused by wrong installation, tampering, making unauthorized changes, improper use, poor maintenance, installation of non-original spare parts, not observing local norms, incorrect use or not observing the instructions in this booklet

For the installer

- *The functioning of the appliance must be explained and shown to the user. After having ensured that everything is clear, the instruction booklet must be handed over.*
- *The user must be informed that any building modification or restructuring that may in any way modify the air supply necessary for combustion, makes it necessary to carry out another check of the functionality of the appliance.*

TECHNICAL FEATURES

The following instructions for set up and functioning refer to gas and mixed appliances belonging to categories I_{3B/P} , II_{2H3+} , II_{2H3B/P}, II_{2HS3B/P} , III_{1ab2H3B/P}, II_{2ELL3B/P} with a power pressure for Butane/Propane (G30- G31) of 30/37 mbar (50 mbar for II_{2ELL3B/P} category) , for Methane (G20- G25- G25.1) of 20/25 mbar, and for Town Gases (G110-120) of 8mbar. The data plate (fig. 5 – pag. 4) with all the information to refer to regarding the appliance, is situated inside the right or left side of the control panel, depending on the model.

The appliances have been checked in accordance with the European directives below.

2006/95/CE	- Low Tension (LVD)
CEE 2004/108	- Electromagnetic Compatibility (EMC)
90/396/EEC	- Gas Appliances
98/37/EC	- Appliance to the directives

And the particular reference norms.

Declaration of compliance

The manufacturer declares that the appliances of their production are compliant with the above mentioned EEC directives and requires that installation be done observing the norms in force, regarding particularly the system for letting out fumes and air exchange.

DESCRIPTION OF APPLIANCES

Gas Fryer

A sturdy structure in steel placed on four feet, which make it possible to regulate the height in the version with cabinet. The external coating is in Chrome-Nickel 18-10 stainless steel.

Each vat is provided with a thermostatic safety gas valve, which enables the regulation of the temperature in a range from 100° C to 190° inclusive; safety is ensured by means of a thermo-couple, which is kept active by the flame of the pilot burner.

The vat is made entirely of stainless steel.

It is heated by means of a stainless steel tubular burner, suitable for proper functioning at the high temperatures to which it is exposed

Electric Fryer

A sturdy structure in steel placed on four feet, which make it possible to regulate the height in the version with cabinet. The external coating is in Chrome-Nickel 18-10 stainless steel.

It is provided with a thermostat which makes it possible to regulate the temperature in a range from 100° C to 190° C inclusive, safety is ensured by a manually operated safety thermostat.

The vat is entirely of stainless steel.

It is heated by an electric immersion heater, which is immersed in the oil.

PROVISIONS FOR INSTALLATION

Place (fig.6 – pag.4)

It is advisable to install the appliance in a well ventilated room or under an extractor hood. The appliance may be installed as a single unit or together with others. In both cases, if it is installed near a wall of inflammable material, a minimum distance of 100mm from the side and back walls must be observed. In the event that it is not possible to observe this distance, protective measures must be taken (e.g. use of sheets of refractory material) which ensure that the temperature of the walls is within the established safety limits.

Installation

Installation operations, gas or voltage conversions to other than the original, starting up the installation or appliance, ventilation, letting out fumes, and maintenance must be done following the manufacturer's instructions and observing the norms in force, by qualified personnel, in compliance with the following provisions (**GB**):

- Gas Safety (Installation and Use) Regulations, 1984
- Health and Safety at Work Act, 1974
- Codes of Practice, BS6173, 1982
- The Building Regulations, 1985
- The Building Standards Regulations, 1981

For others countries follow the relevant local rules for:

- Gas board rules
- Building regulations and local fire prevention provisions
- Safety norms in force
- Provisions of the Gas supplying company
- The Electrical Norms in force
- The Fire Brigade rules

Fumes evacuation

The appliances are divided into two types (see Table 1 - pag.36):

Type "A1" gas appliances

It is not necessary to connect this type of appliance directly to an evacuation pipe for combustion products. The products of combustion, however, must be directed into suitable hoods or similar devices, connected to a reliably efficient chimney, otherwise directly outside.

The use of an extractor fan connected directly to external environment with a capacity no lower than what is stated in table 1.

This value must be increased with the air exchange necessary for the well-being of the operators, in accordance with the norms in force. (approximately a total of 35 m³/h per KW of gas output installed).

Type "B11" gas appliance

These appliances must be connected in one of the following ways:

- *Natural evacuation (fig.7 – pag.5).*
Connection to reliable chimney with natural pull, interposing a pull device, letting out the products of combustion directly outside.
- *Direct forced evacuation (fig.8 – pag.5).*
Connection to a chimney with forced pull, putting in a pull device, letting out the products of combustion directly into external environment. The energy supply to the appliance must be controlled by the system of forced evacuation and must be interrupted in the event that its capacity falls below the values prescribed by the norms in force.
It must only be possible to restart the gas supply manually.
- *Forced evacuation under hood (fig.9 – pag.5).*
In this case, the fumes evacuation device of the appliance must be brought to a height of 1,8 m from floor level, and the putlet section of the evacuation pipes for products of combustion must be placed inside the base perimeter of the hood. The energy supply to the appliance must be controlled by the system of forced evacuation and must be interrupted in the event that its capacity falls below the values prescribed by the norms in force. It must only be possible to restart the gas supply manually.

INSTALLATION

Preliminary operations

Remove the appliance from the packaging, ascertaining that it is intact and, if in doubt, do not use it but call in professionally qualified personnel. After having verified that the appliance is in good condition, the protective film may be removed. Carefully clean the external parts of the appliance with warm water and detergent using a cloth to remove all remaining residues and then dry it with a soft cloth. If there are still traces of glue residues, remove them by using a suitable solvent (e.g. acetone): For no reason use abrasive substances. After having been put into place, the appliance must be levelled by regulating the adjustable feet.

Gas Connection

Before connecting the appliance, it is necessary to check that the type of gas available corresponds to the type of gas the appliance has been set for. In the event that they do not correspond, it is necessary to proceed as described in the paragraph “Functioning with gas different from the setting”. The connection to the threaded coupling, having a diameter of ½ inch, situated on the bottom of the appliance, may be fixed or mobile using a compliant rapid pipe fitting. If flexible piping is used, this must be in stainless steel and compliant with the norm. All the seals on the junction threads must be in guaranteed materials certified for use with gas. Before the installation of each single appliance it is necessary to install a cutoff cock for rapid interruption of the gas supply, placed in an easily accessible position in such a way as to make it possible to turn off the gas supply when the appliance is not being used. When the connection has been completed, the tightness must be checked by using a leak-finder spray.

Electric connection

Before connecting the appliance, it is necessary to check that the voltage of the power supply available corresponds to the voltage the appliance has been set for. In the event that they do not correspond, it is necessary to modify the connection as shown in the electric diagram, if voltage change is provided for. The terminal blocks are situated behind the instrument board. Furthermore, the efficiency of the earth connection must be checked, and also that the earth conductor on the connecting side is longer than the other conductors, and that the connecting cable has a wire bunch adequate for the power absorbed by the appliance and is at least type H05 RN-F. **As in international provisions, before installing the appliance a unipolar device must be installed with a contacts opening of at least 3mm which must not interrupt the YELLOW-GREEN earth wire.** The device must be installed near the appliance, it must be approved and have adequate capacity for the absorption of the appliance (see technical features).

The appliance must be connected to the EQUIPOTENZIALE system. The connector is situated near the end of the electric cable and is identified by a label with the symbol shown on figure 10 (pag.5).

Checking gas tightness and pressure (fig.11 – pag.5)

Before proceeding to check the pressure, it is necessary to check the tightness of the gas installation up to the nozzle with a leak-finder spray to ensure that no damage has been done to the appliance during transportation. Then it is possible to proceed with checking the inlet pressure, which is done by means of a gauge for liquids, either a "U" gauge or an electronic gauge with a minimum definition of 0,1 mbar. To carry out the reading, the screw (1) must be removed from the pressure outlet (2) and the rubber pipe of the gauge connected. Open the gas supply valve of the appliance, check the pressure output and close the valve. Remove the pipe of the gauge and put back the screws correctly into the pressure outlet. The pressure valve must be within the minimum and maximum values shown below:

Type of gas	P _n [mbar]	P _{min} [mbar]
G20 (Methane)	20	17
G20 (Methane)*	25	20
G25 (Methane)	25	20
G25.1 (Methane)*	25	20
G30 (Butane)	30	20
G31 (Propane)	37	25

(*These gases belong to II_{2HS3B/P} category, which is used only in Hungary)

If the pressure reading is not within the limits of the table, find out the cause. After solving the problem, check the pressure again.

Checking the power

Normally, it is sufficient to check that the nozzles installed are the right ones and that the burners function properly. If desired, further check the power absorbed by using the "Volumetric Method". With the help of a chronometer and a counter, it is possible to read the volume of gas output to the appliance in time units. The right comparison volume [E] can be obtained with the formula shown overleaf in litres per hour (l/h) or in litres per minutes (l/min), by dividing the nominal and minimum outputs (power) shown in the table of burner features for the lowest heat capacity of the

type of gas foreseen for use with the appliance. This value can be found in the norm tables or can be provided by the local gas supply company.

$$E = \frac{\text{Power}}{\text{Heat capacity}}$$

The reading must be done when the appliance is already in function.

Checking pilot burner

Check the flame of the pilot burner, which must be neither too short nor too high but must lap the thermocouple and have a sharp form; otherwise, it is necessary to check the size of the nozzle depending on the pilot version, as specified in the following paragraphs.

Checking regulation of primary air

All the main burners are provided with primary air regulation. Checking must be done observing the values shown in the air regulation column of the burner features tables (pag.37÷40). To regulate the primary air, proceed as illustrated in the following paragraphs.

ATTENTION! All the parts, protected and sealed by manufacturer may not be regulated by the installer if not specifically indicated.

REGULATIONS AND SUBSTITUTION FOR USING A DIFFERENT GAS TO THE TYPE PROVIDED FOR

Functioning with different gas to the type provided for.

For changing to another type of gas it is necessary to substitute the nozzle in the main burners and in the pilot burner, following the indications given in the following paragraphs. The type of nozzle to install can be found in tables 2-10 (pag. 37÷40). The nozzles for the main burner, marked with the relative diameter in hundredths, and the ones for the pilot burner, marked with a number, can be found in a transparent packet attached to the instruction booklet.

When the conversion is completed, check the tightness of the pipe fittings and also that the ignition and functioning of both the pilot burner and main burner, at both minimum and maximum, are correct. It may be necessary to check the output (power).

Substituting the burner nozzle (fig.12 – pag.5)

To substitute the burner nozzle, open the compartment door and unscrew the nozzle (1) from the nozzle holder (2), and open it completely, unscrew the nozzle (3) with a spanner and substitute it with the nozzle suitable for the type of gas to be used, shown in tables 2÷10 (pag. 37÷40). Put back the nozzle, tightening it well and proceed to regulate the primary air, as indicated in the next paragraph.

Regulating the primary air of the burner (fig. 12 – pag.5)

After having substituted the burner nozzle, it is necessary to proceed by regulating the primary air: loosen the screw (1), bring value "x" to the correct measurement, referring to tables 2÷10 (pag. 37÷40), tighten the screw (1) and check the accuracy of value "x".

Substituting the pilot burner nozzle (fig. 13 – pag.6)

To substitute the pilot burner nozzle, open the compartment door and remove the control panel. Unscrew the nut, which fixes the thermocouple to the nozzle holder and slide it off; then unscrew the fitting (1), which fixes the gas supply pipe to the pilot (2) and take out the nozzle (3). Substitute it with the nozzle suitable for the type of gas to be used, shown in tables 2÷ 10 (pag. 37÷40). Then proceed to assemble the new nozzle, reposition the pipe and tighten the fitting fully.

INSTRUCTIONS FOR USE

Gas fryer (fig. 14, 15 – pag.6)

To light the burner of the fry top, proceed in the following way:

- turn the knob (1) from the off position ● into the on position ★;
- press down to the bottom;
- push the button of the piezoelectric lighter (2) ★ to light the pilot burner;
- keep the knob pressed down until the thermocouple heats up, keeping the pilot lit; this can be checked through the slit in the control panel;
- light the main burner, positioning the knob in one of the eight possible positions, choosing the one most suited to the type of cooking desired, considering that they correspond indicatively to the temperatures shown below:

Position [N°]	1	2	3	4	5	6	7
Temperature [°C]	100	115	130	145	160	175	190

To put out the main burner, it is necessary to turn the knob to the right into the on position ★, to put out also the pilot, turn the knob again into the off position ●.

Electric Fryer (fig. 23 pag. 8)

To light the fryer, proceed in the following way:

- turn the thermostat knob (1) to the position required for the selected cooking temperature, the two pilot lights turn on; the green one stays alight to mark the presence of tension, while the orange one goes out as soon as the oil has reached the required temperature.

To turn off the fryer turn the knob to the 0 position.

Preparation for cooking (fig. 16, 17 – pag.6)

First of all clean the vat carefully especially where it will be in contact with the oil following the instructions in the cleaning paragraph. Having done this make sure that the draining tap (1) is tightly closed, and fill with cooking oil to a level between the minimum sign and the maximum (2), this level should always be maintained during cooking. Then it can be switched on selecting the required temperature for use with the fryer.

If solid fat is used it should be melted gradually otherwise it will overheat where it is in contact with the heating element creating a dangerous situations. First of all the baskets and the bottom grid must be taken out (3). Then put in the solid fat. Then the fryer can be used for one minute with pauses of three minutes in between until it has melted. When all fat has melted and it is the right quantity the required temperature can be selected for frying.

Method of use

The oil should be changed frequently to avoid dangerous situations do not use it when it has become brown and viscose.

Never fill the basket more than 50% full, in order to achieve rapid cooking and low oil absorption.

If a basket is put into the vat with only partly drained food, it can cause a sudden boiling of the oil and the subsequent formation of foam due to oil emulsion with the water content of the food. Lift out the basket and then put it back so that the foam will condense.

Periodic oil filtration (fig. 18 – pag.7)

During cooking different sized particles come off the food and the largest end up on the bottom grid (3), while others are deposited in the cold area at the bottom of the vat. To prevent these residues from ruining the oil and consequently the food, they must be eliminated periodically. After leaving the oil to cool the bottom grid should be removed by lifting it out slowly so that no large residues will be dispersed in the oil. Having done this the drain tap must be opened (4) making sure that the basket (5) in the basin (6) is positioned below the drainpipe, and all the oil should be drained. If at the end of this operation the oil is not adequately purified, it must be filtered again. Then the vat must be cleaned, the drain tap closed and it can be filled with oil.

ATTENTION! Only use the appliance under surveillance. Never use the fryer when it is empty. Make sure the burners have been switched off before draining the oil.

Abnormal functioning

If for any reason, the appliance does not start or stops working during use, check that the energy supply and the control knobs are set correctly; if all is regular, call customer service.

CARE AND MAINTENANCE OF THE APPLIANCE

Cleaning

ATTENTION! Before doing any cleaning, make sure that the appliance is disconnected from the electric mains and that the gas cutoff valve is closed. During cleaning operations, avoid using direct or high pressure sprays of water on the appliance. Cleaning must be done when the appliance is cold.

The parts in steel can be cleaned with warm water and neutral detergent, using a cloth; the detergent must be suitable for cleaning stainless steel and must not contain abrasive or corrosive substances. Do not use common steel wool or anything similar which, depositing iron particles, could cause rust from it. It is also better to avoid using sandpaper or emery paper. Only in the event of encrusted

dirt, pumice stone in powder may be used but an abrasive synthetic sponge or stainless steel wool would be preferable, to be used in the direction of the grain. After washing, dry with a soft cloth. If the appliance is out of use for a long time, it is advisable to turn off the gas tap. Then disconnect the main electricity supply and wipe all stainless steel surfaces with a cloth soaked in vaseline oil in order to give it a protective film and air the rooms now and again.

Maintenance

ATTENTION! Before doing any kind of maintenance or repairs, make sure that the appliance is disconnected from the electric mains and that the gas cutoff valve is closed.

The following maintenance operations must be carried out at least once a year by specialized personnel. It is advisable to have a maintenance contract.

- Check for correct functioning of all control and safety devices;
- Check for correct ignition of burners and proper functioning at minimum;
- Check the tightness of the gas pipes;
- Check the condition of the power cable;
- Clean the evacuation pipes of type "B" appliances, following the prescriptions in force in the country of installation;

SUBSTITUTING COMPONENTS

ATTENTION! Before carrying out any substitutions, make sure that the appliance is disconnected from the electric mains and that the gas cutoff valve is closed.

Safety gas valve

To substitute the valve, it is necessary to open the compartment doors and the control panel, then unscrew in sequence the pipe union of the piping which goes to the burner, the pipe union of the piping of the pilot burner, the thermocouple and finally, the pipe union of the ramp. Then unscrew the two screws that fix the supporting plate: the latter must be re-used to fix the new valve. Then substitute the part. In the electronic fryers the valve is in a protection box situated under the tank. For the replacement it is necessary to remove some screws and take out the upper cover paying attention to the cables.

Thermocouple

To substitute the thermocouple of the fryer, the control panel must be removed, then open the compartment door. It is then necessary to unscrew the connector of the thermocouple on the tap and the one on the pilot unit, then substitute the part.

Safety Thermostat (fig.19 pag.7)

To substitute the thermostat, it is necessary to remove the control panel and open the compartment door. then the bulb situated in a little pipe on the left of the vat, may be taken out; remove the body control from fixing plate by unscrewing the appropriate screw. Then substitute the part.

Heating elements (fig. 20-21-22 pag.7)

To substitute the heating elements open the compartment door, then remove the heating element protection (1) unscrewing the fixing screws (2) slightly. Then unscrew the connectors that fix the thermostat extensions (3), remove the clips (4) that fix the thermostat to the heating element and dismantle the bulb support (5); then remove everything. Then unscrew the screws (6) that fix on the handle (7) for the rotation of the heating element then remove it from inside the vat after disconnecting it.

WHEN SUBSTITUTING, ONLY ORIGINAL SPARE PARTS SUPPLIED BY THE MANUFACTURER MUST BE USED. THE OPERATION MUST BE CARRIED OUT BY AUTHORIZED PERSONNEL.

ATTENTION! If the substitution operation has involved gas system components the tightness of the gas system and correct functioning of the various components must be checked.

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