

*LIBRETTO ISTRUZIONI PER L'USO E LA MANU-
TENZIONE DELLE FRIGGITRICI SU MOBILE A
GAS*

**INSTRUCTION MANUAL ON USE AND MAINTENANCE OF FRYERS ON GAS APPLIANCES*

*MANUEL D'INSTRUCTIONS POUR L'UTILISATION ET L'ENTRETIEN
DES FRITEUSES SUR MEUBLE
A GAZ*

*GEBRAUCHS- UND WARTUNGSANLEITUNG
FÜR TISCH-GAS-FRITEUSEN*

*MANUAL DE INSTRUCCIONES PARA EL USO Y
EL MANTENIMIENTO DE LAS FREIDORAS SO-
BRE MUEBLE DE GAS*

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1.

INSTALLATION

1.1 IMPORTANT NOTICES

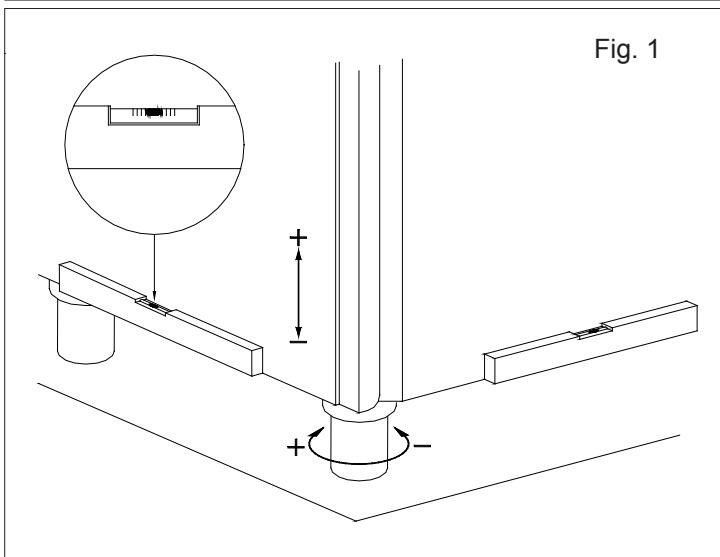
Read this manual carefully because it provides important information on safe installation and use and maintenance of the appliance. Keep this manual carefully so that it can be consulted in future by different operators.

- 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:

- electromagnetic compatibility E.M.C. directive CEE89/336 regarding the limitation of disturbances,
- accident-prevention and fire-prevention prescriptions in force,
- standards for the installation of electric systems,
- standards on the installation of gas appliances;
- hygienic standards.

1.2 POSITIONING



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.

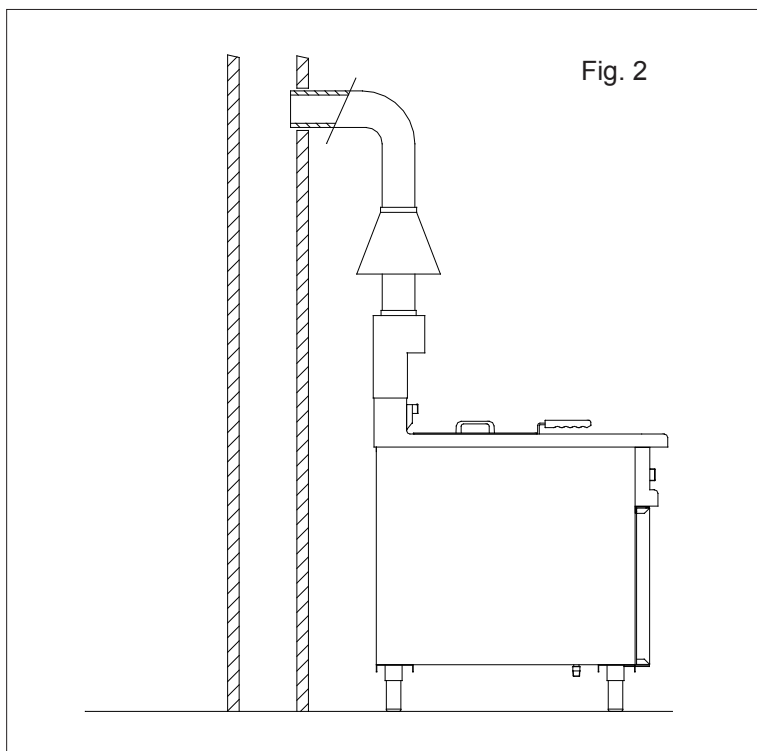
Do not obstruct the aspiration or heat discharge openings and gaps and place the appliance underneath an extraction hood that complies with current standards.

1.3 FUME EXTRACTION

The appliances must be installed in compliance with installation regulations in premises with adequate fume evacuation systems.

The following types of connection exist:

CONNECTION TO FUME FLUE WITH NATURAL DRAUGHT

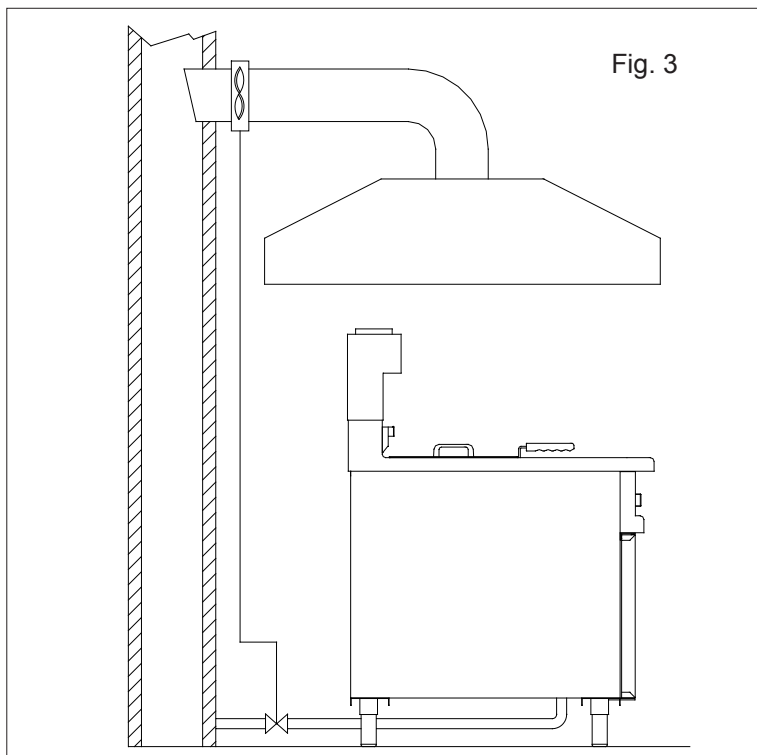


To connect the appliances to a flue that expels the waste gas into the outside atmosphere, see the illustration.

The fumes are conveyed to the outside atmosphere or to a flue by means of a pipe that can withstand temperatures of up to 300°C and which has a diameter that is great as that of the top of the flue (Fig. 2).

WARNING: Check that fume evacuation is not hindered by obstructions and/or an excessively long evacuation pipe (maximum length: 3m).

INSTALLATION UNDERNEATH EXTRACTION HOOD



If the appliance is installed underneath an extraction hood, comply with the following instructions:

The volume extracted must be greater than the volume of burnt gas generated (see current regulations).

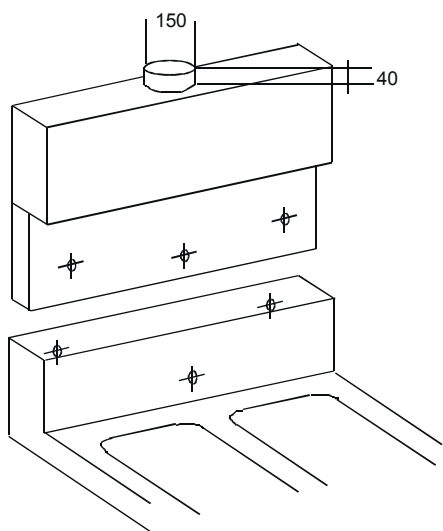
The gas supply to the appliance must be controlled directly by the supply system and must be cut off immediately pressure falls below the prescribed values.

It must be possible to reconnect the gas supply to the appliance only manually.

This must be fitted after the oven has been positioned underneath the extraction hood. The end of the appliance's evacuation pipe must be placed inside the hood's base perimeter (Fig. 3).

The anti-draught flue is supplied on request.

Fig. 4



To fit the flue, proceed as follows (Fig. 4)

- remove the flue extension with the basket supports;
- fit the flue onto the appliance as illustrated;
- tighten the flue to the appliance using the 3 screws supplied with the flue.

1.4 CONNECTING UP GAS

INSTALLATION INSTRUCTIONS

Only qualified persons must be entrusted with installation operations, adapting the appliance to different types of gas, commissioning and eliminating system faults. All current rules and regulations must be complied with.

The gas fittings, wiring and the premises on which the appliance is installed must comply with current rules and regulations. In particular, for combustion, burners require 2m³/h per kW of installed power.

Accident prevention and fire and anti-panic safety regulations must be enforced in places that are open to the public.

CHECKS BEFORE INSTALLATION

Check on the rating plate inside the door or 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. 5).

Fig. 5

			CAT/KAT	GAS/GAZ	G30	G31	G20	G25		
			II2H3+	P mbar	30	37	20		IT	GR
			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	
			II2H3+	P mbar	28	37	20		ES	
TIPO/TYPE			A	B11	II2H3+	P mbar	28	37	20	IE
MOD.					II2L3B/P	P mbar	30	30		25 NL
Nr.					II2H3+	P mbar	30	37	20	PT
					II2H3+	P mbar	28	37	20	GB
					II2 ELL3B/P	P mbar	50	50	20	20 DE
					I2E	P mbar		20		LU
					II2H3B/P	P mbar	50	50	20	AT CH
					II2H3B/P	P mbar	30	30	20	SE
					II2H3B/P	P mbar	30	30	20	FI
					I3B/P	P mbar	30	30		NO
Vac			Kw		Hz		Made in Italy			

Unless the customer requests otherwise when placing his order, the appliance has been calibrated by the manufacturer to use G20 at 20mbar.

If gas supply pressure deviates by more than 10% from nominal pressure, fit a pressure regulator upstream of the appliance to ensure that nominal pressure is maintained.

Do not reduce the diameter of the pipe between the reducer and the appliance.

Fit a gas filter upstream of the pressure regulator in order to optimise operating efficiency.

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.

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

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 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 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

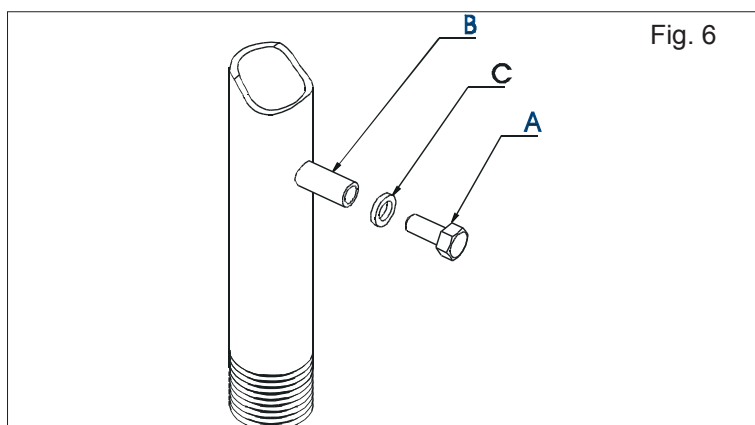


Fig. 6

Gas supply pressure must be measured at the pressure point (Ref. B) after removing the sealing screw (Ref. A). 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 without forgetting to insert the washer (Ref. C) 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. 7)

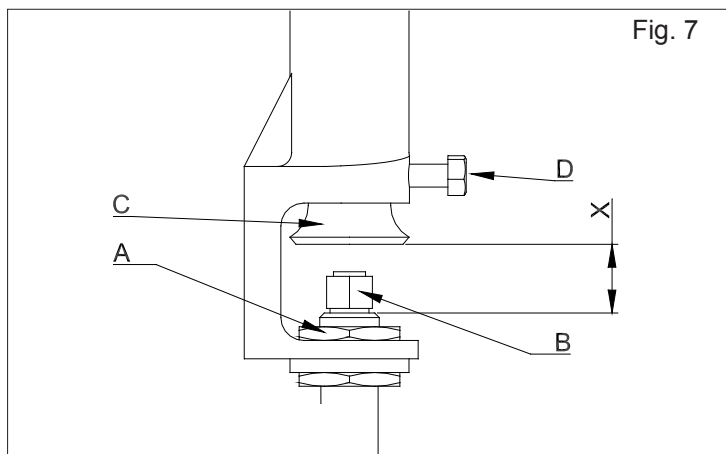


Fig. 7

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

- Open door or doors.
- Remove oil collection trays.
- Loosen nozzles (ref. B) and replace them with nozzles that are suitable for the gas specified on the rating plate. The nozzles are marked in hundredths of a millimetre.

REPLACING THE PILOT BURNER NOZZLE (Fig. 8)

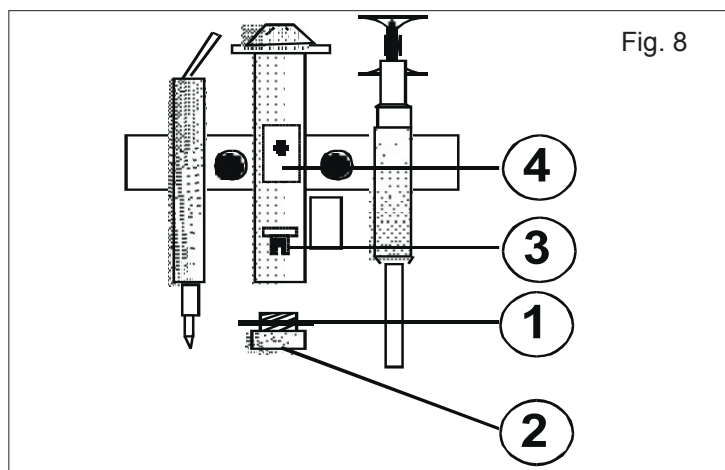


Fig. 8

- Unscrew screwed-on cap (Ref. 2), remove the nozzle (Ref. 3) and replace it with one that is suitable for the type of selected gas.
- Refit the screwed-on cap.
- 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.

ADJUSTING PRIMARY AIRSUPPLY TO MAIN BURNER (Fig. 7)

- 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.

Once the gas conversion operations have been completed, check the dismantled parts for leaks using soapy water or foam products. **DO NOT SEARCH FOR LEAKS WITH NAKED LIGHTS.**

1.6 CONNECTING TO THE POWER SUPPLY

- Before connecting to the power supply, make sure that the power supply is compatible voltage and frequency values displayed on the rating plate.
- The supplied appliance is designed to perform the operation specified on the rating plate located inside the door.
- To connect the power supply, identify the junction box inside the appliance and connect the power cable with a standardised plug that is adequate to the power intake. Follow the instructions on the terminal clamp. Plug the plug into a power socket that has been properly earthed in compliance with current legislation.
- Before connecting the appliance directly to the main power supply, fit a circuit breaker of adequate capacity whose contacts have a minim distance of 3 mm.
- When the machine is operating the power supply must not deviate from the nominal supply by more than $\pm 10\%$.
- The equipment must also be part of an equipotential system whose efficiency must be tested to ensure compliance with current regulations.

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 STARTING UP FOR THE FIRST TIME

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:

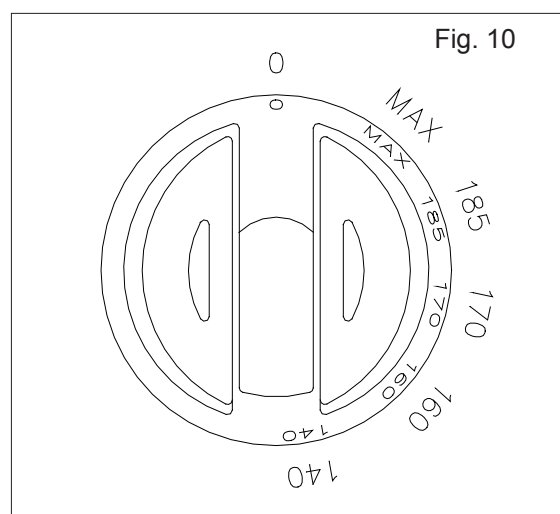
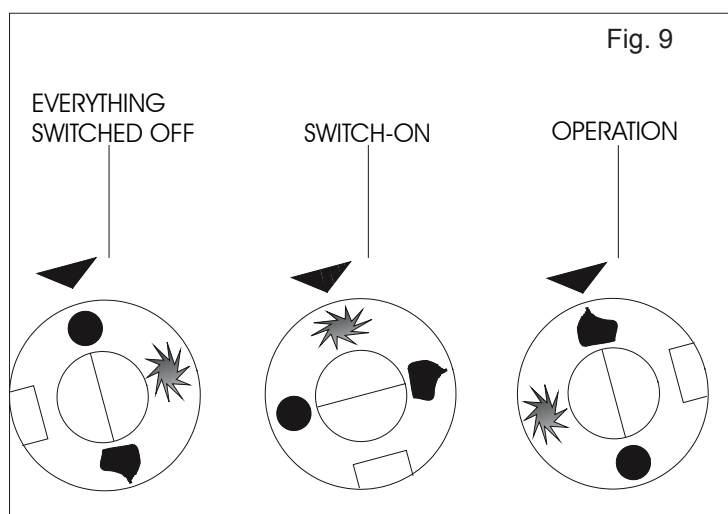
- fill the tank to the brim with water and normal detergent, turn on heat and boil for a few minutes.
- drain the water through the drain tap and rinse the tank with plenty of clean water;
- shut off the tap and pour in frying oil above the MIN mark and below the MAX mark.

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.

2.2 SETTING

APPLIANCES WITH ELECTRIC-GAS VALVE (FIG. 9)



The appliance has a gas valve with a 1N 230-VAC 50-Hz power supply.

- Use main switch to start up.
- Turn the knob (Fig. 10) clockwise by one notch. The green LED will light up.

LIGHTING THE PILOT LIGHT

- Open the gas stopcock behind the appliance.
- Open the door/doors.
- Turn the knob (Fig. 9) and press it at the 'SWITCH-ON' position and keep it pressed until the pilot flame comes on and stays lighted.

LIGHTING THE MAIN BURNER

- Turn the knob (Fig. 9) to 'OPERATION' position.
If the pilot light goes out, the valve will automatically shut off the gas flow and the main burner will then also go out.
- Turn the knob (Fig. 10) to set at the required temperature.

The orange control light stays on when the heating elements are under operation. As soon as the oil has reached the set temperature the orange light goes off. When the temperature drops below the set value the burners are switched on automatically.

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.

TURNING OFF THE MAIN BURNER

- Press switch A (STOP).
- Turn the knob (Fig. 10) back position "0".
- Turn the knob (Fig. 9) back to the 'SWITCH-ON' position.

TOTAL SHUTDOWN

- Turn the knob to 'EVERYTHING SWITCHED OFF' position and turn off the gas stopcock behind the appliance.
- Switch off the circuit breaker.
- Place the lid on the frying compartement/frying compartements.

DRAINING THE OIL

In order to drain the basin of the used oil, allow the oil to cool, open the fryer's door, fit the oil collection basin with the relevant filter, if it has not already been inserted, and open the drain cock. The oil is discharged through the cock and the basin empties. To keep the oil at its best, it is advisable to leave it in a cool place once it has been filtered.

3. CLEANING AND MAINTENANCE

3.1 ROUTINE MAINTENANCE

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.

OIL-COLLECTING TANK

Check regularly that the oil level does not reach the brim of the oil collector and that the filter is free. Empty it regularly and clean the filter. The pull-out handle on the top edge makes it easier to catch hold of the tank.

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 by opening the door or 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.

If the oil exceeds the set temperature the safety thermostat breaks the contact with the thermocouple. To restart the appliance, open the door and press the red push-button.

Warning. As the safety thermostat may have been triggered by a faulty gas valve or thermostat, any faulty parts must be replaced by an authorised technician before the appliance is started up again.

TECHNICAL SPECIFICATIONS TABLE FOR CATEGORY I12H3+ GAS FRYERS

Mod.	Rated Output	Tank Capacity	Pressure in mbar G30/G31 = 30/37 G20 = 18/20				Primary Air “H”	
			NOZZLES MAIN BURNER		NOZZLES PILOT BURNER			
			G30 G31 1/100mm	G20 1/100mm	G30 G31 1/100mm	G20 1/100mm	G30 G31 mm	G20 mm
13FG	11,5	1 x 13	120K	180L	20	35	20	10
13FGM								
913FG	11,5	1 x 13	120K	180L	20	35	20	10
913FGM								
213FG	23	2 x 13	120K	180L	20	35	20	10
213FGM								
926FG	23	2 x 13	120K	180L	20	35	20	10
926FGM								
17FG	16,5	1 x 17	120K	180L	20	35	20	10
17FGM								
917FG	16,5	1 x 17	120K	180L	20	35	20	10
917FGM								
217FG	33	2 x 17	120K	180L	20	35	20	10
217FGM								
934FG	33	2 x 17	120K	180L	20	35	20	10
934FGM								
207FG	12	2 x 8	120K	180L	20	35	20	10
207FGM								
927FG	12	2 x 8	120K	180L	20	35	20	10
927FGM								

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.