INSTALLATION, USE AND MAINTENANCE

Gas fryers Serie 700

2859251
2859171
2859271

Cooking equipment Series 700

Data Plate & Table of gas types p. 2

General Warnings

Normes et Directives

Installation and Gas & Electric connection

General Warnings for the Maintenance

Gas Ranges

Gas Griddle Plates

Gas Fryers

Gas Pasta Cookers

Lavastone Grills

Gas Bratt Pans

TYPENSCHILD \ PLAQUES DES CARACTERISTIQUES TECHNIQUES \ DATA PLATE

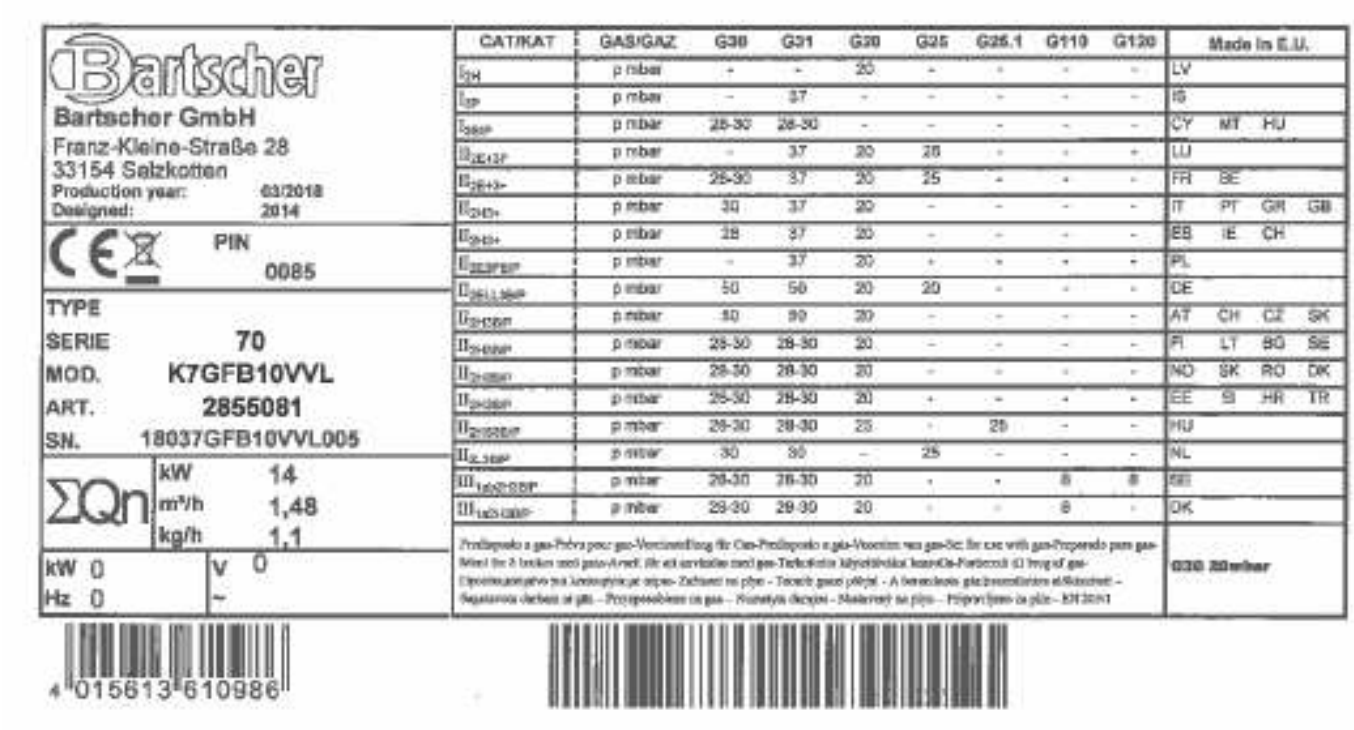


TABELLE GASARTEN / TABLE TYPES DES GAZ / TABLE TYPES OF GAS

Type gaz/ Type of gas/ Gasart	P_n [mbar]	P_{min} [mbar]	P_{MAX} [mbar]
G20 (Methane) (2H)	20	17	25
G25 (Methane) (2ELL)	20	17	25
G25 (Methane) (2E+)	25	20	30
G25.1 (Methane) (2HS)	25	20	30
G25.3 (Methane) (2EK)	25	20	30
G30 (Butane) (3B/P)	28-30	25	35
G30 (Butane) (3+)	28-30	20	35
G30 (Butane) (3B/P)	50	42,5	57,5
G31 (Propane) (3B/P)	28-30	25	35
G31 (Propane) (3P, 3+)	37	25	45
G31 (Propane) (3B/P)	50	42,5	57,5
G110 (Town gas) (1a)	8	6	15
G120 (Town gas) (1ab)	8	6	15

GENERAL WARNINGS

- *Read the instructions carefully before installation, use and maintenance of the appliance.*
- *The installation has to be performed by qualified personnel following the manufacturer's instructions given in the provided manual.*
- *The appliance is only suitable for the preparation and cooking of food in industrial kitchens such as those used in restaurants, hospitals, company canteens, cooking centres, butcher's shops and food production firms. Any other type of use is not in accordance with the intended purpose and could place people and/or objects at risk.*
- *The appliance should only be used by trained personnel and for the use for which it was designed.*
- *Due to the nature of the appliance, the temperatures required for cooking may cause various areas of the panelling, as well as kitchenware, to become hot. This is not a construction defect, but a physical phenomenon caused by the chemical and physical properties of the materials used for the construction of the appliances.*
- *In the event of breakdown or malfunction, switch off the appliance and seek help exclusively from an authorized technical assistance centre.*
- *Only use genuine spare parts; otherwise no liability is assumed by the manufacturer.*
- *The appliance must not be washed with high pressure water sprays and the vents or inlets/outlets for air, fumes and heat must not be obstructed.*
- *Children should be supervised to ensure they do not play with the appliance.*
- *Before connecting the device make sure that the plate specifications correspond to the electrical and gas supply.*
- *When cooking, avoid placing pots and pans and/or crockery on the hotplate that could partially cover the stainless steel part of the hob, otherwise the worktop may overheat.*
- ***When not in use, make sure the appliance is disconnected from the electric mains.***

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 has to be explained and shown to the user. After ensuring that everything is clear, the instruction booklet has to be handed over to the user.*
- *The user has to 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. In particular, every variation (additional power) in the appliances in the room may modify the balance of the gas supply in the room. That means that appliances may be fed with gas at lower gas pressure and rate than those provided for and they may give worse performance.*

TECHNICAL FEATURES

The following instructions for set up and functioning refer to gas and mixed appliances belonging to categories $I_{2H,}$ $I_{3P,}$ $I_{3B/P}$, $II_{HS3B/P,}$ $II_{2E3PB/P}$ II_{2H3+}, $II_{2H3B/P}$, with a power pressure for Butane/Propane (G30-G31) of 30/50 mbar and Methane (G20) of 20 mbar. The DATA PLATE showing all the appliance information is to be found 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 down below:

2014/35/UE - Low Tension (LVD)
2014/30/UE - Electromagnetic Compatibility (EMC)
2016/426/UE - Gas Appliances (GAR)
2006/42/EC - Machinery directive
2011/65/CE - Rohs
1935/2004/UE - Food Contact Material (MOCA)
SVGW Directive G1 Directive for the installation of methane gas appliances in buildings
SVGW Norms L1 Norms for the installation of liquid gas appliances for home, professional use and industry
SVGW Regulation of cantonal applications in Switzerland (for ex. fireproof regulations)

And the particular reference norms.

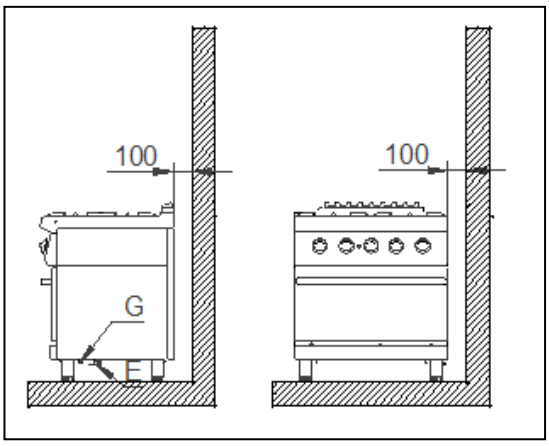
Declaration of compliance

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

PROVISIONS FOR INSTALLATION

Place

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 according the series (see figure) 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.



Norms and provisions

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

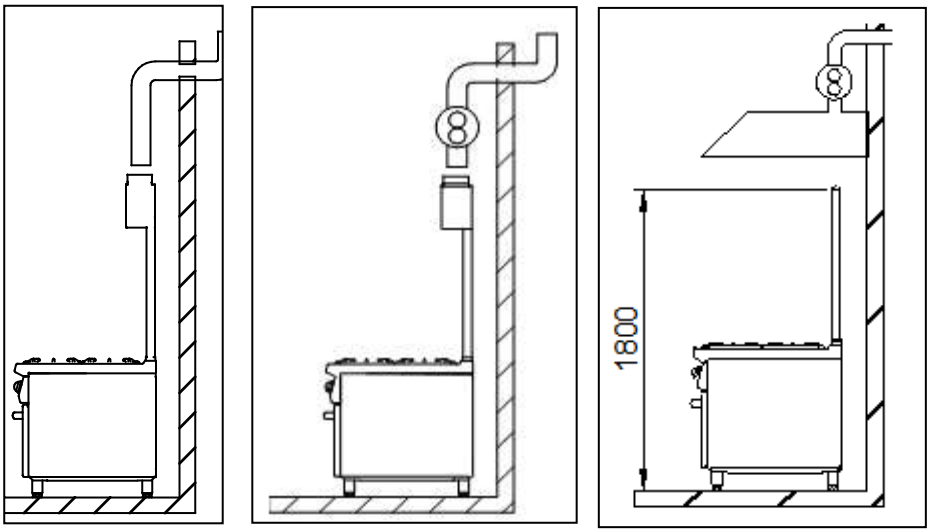
- Gas board rules
- Building regulations and local fire prevention provisions
- Safety norms in force
- Provisions of the Gas supplying company
- The Electrical Norms in force
- The Fire Brigade rules.

Fumes evacuation

Type "A1" gas appliances

The deep fat fryers are type A1 gas appliances and it is not necessary to connect directly to an evacuation pipe for combustion products. The products of combustion, however, have to be directed into suitable hoods or similar devices, connected to a reliably efficient chimney, otherwise directly outside. if these devices are not available, it is possible to use an extractor fan connected directly to external environment with a capacity no lower than what is stated in table 1.
This value has to be increased with the air exchange necessary for the operators' well-being in accordance with the norms in force (approximately a total of 35 m^3/h per KW of gas output installed).

Type "B21" gas appliance



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

- *Natural evacuation*
  Connection to reliable chimney with natural pull, interposing a pull device, letting out the products of combustion directly outside.
- *Direct forced evacuation*
  Connection to a chimney with forced pull, putting in a pull device, letting out the products of combustion directly into the external environment. The energy supply to the appliance must be controlled by the system of forced evacuation and must be interrupted if its capacity falls below the values prescribed by the norms in force. Restarting the gas supply must only be done manually.
- *Forced evacuation under hood*
  In this case, the fume evacuation device of the appliance must be brought to a height of 1.8 m from floor level, and the outlet 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 if its capacity falls below

the values prescribed by the norms in force. Restarting the gas supply must only be done manually.

INSTALLATION

Preliminary operations

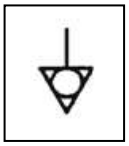
Remove the appliance from the packaging, ensure that it is intact and, if in doubt, do not use it but contact professionally qualified personnel. The packaging materials are compliant with environmental safety regulations. They can be stored without risk, or else should be disposed of in accordance with current national regulations, particularly those regarding the nylon bag and the polystyrene.
After verifying that the appliance is in good conditions, the protective film may be removed. Clean the external parts of the appliance carefully 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, these can be removed using a suitable solvent (e.g. acetone). Under no circumstances should abrasive substances be used. After the installation the appliance should be levelled by lowering or raising the adjustable legs.

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 a gas type different from the type provided for*. The connection to the screwed pipe joints, which have a diameter of ½ inch and are situated on the appliance bottom, may be fixed or mobile by using a fitting quick-coupler. If flexible piping is used, it has to be made of stainless steel and meet the regulations in force. All the seals on the junction threads have to be made of materials certified for gas use. In order to ensure a quick interruption of the gas supply, before setting up each single appliance, it is necessary to install a cut-off cock; the device has to be placed in an easily accessible position so that it is possible to turn off the gas supply when the appliance is not used. After completing the connection, the tightness of the cut-off cock has to be checked by using a leak-finder spray.

Electric connection

Before connecting the appliance, it is necessary to check that the voltage of the available power supply corresponds to the voltage the appliance has been set for. If they do not correspond, it is necessary to modify the connection as shown in the electric diagram, if voltage change is provided for. The junction box is situated behind the control panel of the top and it is made accessible by unscrewing the screws that fix the panel, removing it and taking out the junction box.
Furthermore, it is necessary to check that the earthing wire is efficient, that the earth conductor on the connecting side is longer than the other conductors, that the connecting cable has a wire bunch adequate for the power absorbed by the appliance, and that the connecting cable is at least type H07 RN-F. It is necessary to run the cable first through the cable gland. ***If the supply cord is damaged, it must be replaced by the manufacturer service agent or similarly qualified persons in order to avoid a hazard.*** **As in international provisions, before setting up the appliance a unipolar device has to be installed with a contact opening of at least 3 mm that must not interrupt the YELLOW-GREEN earthing wire.** This device has to be installed near the appliance, has to be approved, and has to have adequate capacity for the absorption of the appliance (see table TECHNICAL FEATURES).
The appliance has to be connected to the EQUIPOTENTIAL system. The connector is situated near the end of the electric cable and it is identified by a label with the symbol shown.



While using a safety thermostat for breakdown tensions, it is necessary to note what follows:

- According to the normative law in force, the leakage of electric power for this kind of appliances can have a value of 1 mA without limitations for the maximum for each kW of installed power. Besides, it must be noted that all the switches for breakdown to be found on the market have a tolerance for the operating tension of less than the 50%; therefore, a suitable switch has to be chosen.
- Connect only a single appliance to each switch.
- In some cases, after long periods of inactivity or in case of a new installation, it is possible that the appliance switches off during the setting-up. The main reason is usually the moist produced during the isolation. The problem can be easily solved through a short pre-heating bypassing the safety thermostat.

FOR PASTA COOKERS ONLY

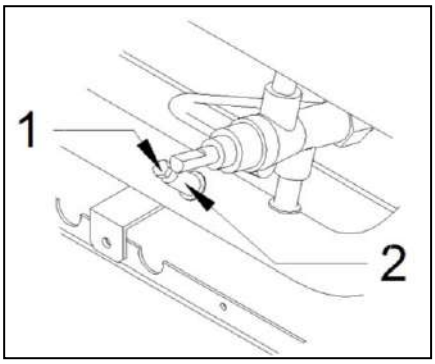
Connection to the water mains

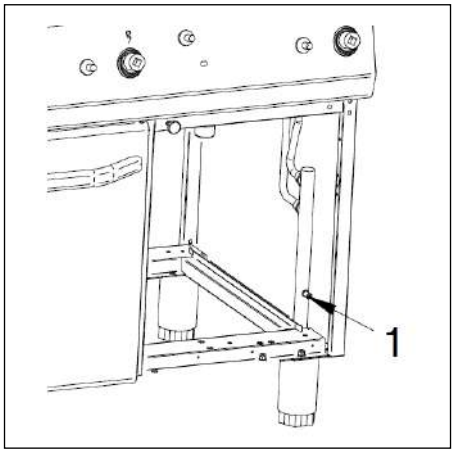
Connect the water inlet pipe to the mains, following the rules stipulated by the norms in force.

Drainage

The drainage pipe must not be connected directly to a common drain, but positioned over a reservoir, at a distance which does not allow it come into contact with the sides of the reservoir or with the water inside it, in order to avoid contaminating the food in the tank.

Checking gas tightness and pressure





Before checking the gas 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 check the inlet pressure, which can be carried out by means of a pressure gauge, either a “U” gauge or an electronic gauge with a minimum definition of 0,1 mbar. In order to measure the gas pressure, remove the screw (1) from the pressure outlet (2) and connect it to the pressure gauge pipe. Open the appliance gas supply valve, check the pressure output, and close the valve. Remove the pressure gauge pipe and screw the screws correctly into the pressure outlet. The pressure valve has to be within the minimum and maximum values shown in the table TYPES OF GAS.
If the pressure measured is not within the limits shown in the table, find out the cause. After solving the problem, check the pressure again.

Checking the appliance power

Normally it is sufficient to check that the nozzles installed are the right ones and that the burners function properly. If desired, it is possible to check the power absorbed by using the "Volumetric Method", measuring the volume of gas output supplied to the appliance in time units with the aid of a chronometer and a counter. The right comparison volume [**E**], measured in litres per hour (l/h) or in litres per minute (l/min), can be obtained using the formula shown below dividing the nominal and minimum outputs (power) shown in the table of burner features by the lowest heat capacity of the gas type pre-arranged for 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 has to 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. It is necessary to carry out the check observing the values shown in the air regulation column of the burner features tables. In order to regulate the primary air, proceed as specified in the following paragraphs.

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

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 cut-off valve is closed.

The following maintenance operations have to 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;
- The gas tap should be lubricated, but this operation is quite difficult and its results are not very reliable. Therefore, it is advisable to substitute the gas tap.

GAS FRYERS SERIES 700

Technical features

Burners Features

Dimensions

Description of appliances

Regulation using a different gas type

Substituting components

Operating anomalies

Instructions for Use

Device care and cleaning

CARACTERISTIQUES TECHNIQUES
TECHNICAL FEATURES
TECHNISCHE DATEN

Modele Model Modell	/ Dimensions/ Masse/ [mm]	Gas Gaz (B) [KW]	Type – Typ - (A)	GPL/ LPG (G30) (D) [Kg/h]	Methane Erdgas (G20) (C) [m3/h]	Air/ Luft/ [m3/h]	Racc. gaz/ Gas fitting/ Gasanschluss/	litres cuve/ tank capacity lt/ Liter pro Tank/	kg cuve/ tank kg/ Kg pro Tank/	Kg/h
2859251	400x700x850	11	A1	0,867	1,164	22	UNI-ISO 7/1 R ½	7+7	1	18
2859171	400x700x850	15	A1/B21	1.182	1,544	30	UNI-ISO 7/1 R ½	15	2	20
2859271	800x700x850	30	A1/B21	2.365	3,089	60	UNI-ISO 7/1 R ½	15+15	2+2	40

CARACTÉRISTIQUES BRÛLEURS
BURNER FEATURES
BRENNEREINGESCHAFTEN

(Tabella/Tableau/Table/Tafel/Tabla 31) (LV, PL - CAT. I_{2H} , I_{2E})

Tipo gas/ Type gaz/ Gas Type/ Gasart	MAX [kW]	MIN [kW]	Ø Ugello/Gicleur/ Injector/Düse/ Inyector [1/100 mm]	Ø By-pass [1/100 mm]	Pilota/Veilleuse/Pilot/ Zündflamme/ Piloto [N°]	Aria/Air/Luft /Aire “x” [mm]
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR ½ module (7 l)						
Natural Methane gas (G20)	5,5 x 2	-	170 x 2	-	51 x 2	Open
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR 1/2 module (15 l)						
Natural Methane gas (G20)	14.60	-	170 x 3	-	51	Open
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR 1 module (15+15 l)						
Natural Methane gas (G20)	14.60 x 2	-	170 x 3 x 2	-	51 x 2	Open

(Tabella/Tableau/Table/Tafel/Tabla 32) (IS - CAT. I_{3P})

Tipo gas/ Type gaz/ Gas Type/ Gasart	MAX [kW]	MIN [kW]	Ø Ugello/Gicleur/ Injector/Düse/ Inyector [1/100 mm]	Ø By-pass [1/100 mm]	Pilota/Veilleuse/Pilot/Zündflamme/ Piloto [N°]	Aria/Air/Luft /Aire “x” [mm]
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR ½ module (7 l)						
Liquid Gas PLG (G31)	5,5 x 2	-	115 x 2	-	30 x 2	Open
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR 1/2 module (15 l)						
Liquid Gas PLG (G31)	15.00	-	115 x 3	-	30	Open
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR 1 module (15+15 l)						
Liquid Gas PLG (G31)	15.00 x 2	-	115 x 3 x 2	-	30 x 2	Open

(Tabella/Tableau/Table/Tafel/Tabla 33) (CY, MT, HU, NL - CAT. $I_{3B/P\ 29mbar}$)

Tipo gas/ Type gaz/ Gas Type/ Gasart	MAX [kW]	MIN [kW]	Ø Ugello/Gicleur/ Injector/Düse/ Inyector [1/100 mm]	Ø By-pass [1/100 mm]	Pilota/Veilleuse/Pilot/Zündflamme/ Piloto [N°]	Aria/Air/Luft /Aire "x" [mm]
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR ½ module (7 l)						
Liquid Gas PLG (G30-G31)	5,5 x 2	-	115 x 2	-	30 x 2	Open
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR 1/2 module (15 l)						
Liquid Gas PLG (G30-G31)	15.00	-	115 x 3	-	30	Open
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR 1 module (15+15 l)						
Liquid Gas PLG (G31)	15.00 x 2	-	115 x 3 x 2	-	30 x 2	Open

(Tabella/Tableau/Table/Tafel/Tabla 34) (HU- CAT. $I_{3B/P\ 50mbar}$)

Tipo gas/ Type gaz/ Gas Type/ Gasart	MAX [kW]	MIN [kW]	Ø Ugello/Gicleur/ Injector/Düse/ Inyector [1/100 mm]	Ø By-pass [1/100 mm]	Pilota/Veilleuse/Pilot/Zündflamme/ Piloto [N°]	Aria/Air/Luft /Aire "x" [mm]
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR ½ module (7 l)						
Liquid Gas PLG (G30-G31)	5,5 x 2	-	110 x 2	-	30 x 2	Open
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR 1/2 module (15 l)						
Liquid Gas PLG (G30-G31)	15.00	-	100 x 3	-	30	Open
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR 1 module (15+15 l)						
Liquid Gas PLG (G31)	15.00x 2	-	100 x 3 x 2	-	30 x 2	Open

(Tabella/Tableau/Table/Tafel/Tabla 35) I, PT, CH, GR, GB, IE, ES – CAT. II_{2H3+})

Tipo gas/ Type gaz/ Gas Type/ Gasart	MAX [kW]	MIN [kW]	Ø Ugello/Gicleur/ Injector/Düse/ Inyector [1/100 mm]	Ø By-pass [1/100 mm]	Pilota/Veilleuse/Pilot/ Zündflamme/ Piloto [N°]	Aria/Air/Luft/Aire "x" [mm]
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR ½ module (7 l)						
Natural Methan gas (G20)	5,5 x 2	-	170 x 2	-	51 x 2	Open
Liquid gas LPG (G30-G31)	5,5 x 2	-	115 x 2	-	30 x 2	Open
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR 1/2 module (15 l)						
Natural Methan gas (G20)	14.60	-	170 x 3	-	51	Open
Liquid gas LPG (G30-G31)	15.00	-	115 x 3	-	30	Open
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR 1 module (15+15 l)						
Natural Methan gas (G20)	14.60 x 2	-	170 x 3 x 2	-	51 x 2	Open
Liquid gas LPG (G30-G31)	15.00 x 2	-	115 x 3 x 2	-	30 x 2	Open

(Tabella/Tableau/Table/Tafel/Tabla 36) (CZ, FI, LT, BG, SE, DK, NO, SK, RO, EE, SI, HR, TR - CAT. $II_{2H3B/P\ 29mbar}$)

Tipo gas/ Type gaz/ Gas Type/ Gasart	MAX [kW]	MIN [kW]	Ø Ugello/Gicleur/ Injector/Düse/ Inyector [1/100 mm]	Ø By-pass [1/100 mm]	Pilota/Veilleuse/Pilot/ Zündflamme/ Piloto [N°]	Aria/Air/Luft/Aire "x" [mm]
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR ½ module (7 l)						
Natural Methan gas (G20)	5,5 x 2	-	170 x 2	-	51 x 2	Open
Liquid gas LPG (G30-G31)	5,5 x 2	-	115 x 2	-	30 x 2	Open
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR 1/2 module (15 l)						
Natural Methan gas (G20)	14.60	-	170 x 3	-	51	Open
Liquid gas LPG (G30-G31)	15.00	-	115 x 3	-	30	Open
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR 1 module (15+15 l)						
Natural Methan gas (G20)	14.60 x 2	-	170 x 3 x 2	-	51 x 2	Open
Liquid gas LPG (G30-G31)	15.00 x 2	-	115 x 3 x 2	-	30 x 2	Open

(Tabella/Tableau/Table/Tafel/Tabla 37) (CH, SK, DE, AT – CAT. $II_{2H3B/P\ 50\ mbar}$)

Tipo gas/ Type gaz/ Gas Type/ Gasart	MAX [kW]	MIN [kW]	Ø Ugello/Gicleur/ Injector/Düse/ Inyector [1/100 mm]	Ø By-pass [1/100 mm]]	Pilota/Veilleuse/Pilot/Zündflamme/ Piloto [N°]	Aria/Air/Luft/Aire "x" [mm]
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR ½ module (7 l)						
Natural Methan gas (G20)	5,5 x 2	-	170 x 2	-	51 x 2	Open
Liquid gas LPG (G30-G31)	5,5 x 2	-	110 x 2	-	30 x 2	Open
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR 1/2 module (15 l)						
Natural Methan gas (G20)	14.60	-	170 x 3	-	51	Open
Liquid gas LPG (G30-G31)	15.00	-	100 x 3	-	30	Open
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR 1 module (15+15 l)						
Natural Methan gas (G20)	14.60 x 2	-	170 x 3 x 2	-	51 x 2	Open
Liquid gas LPG (G30-G31)	15.00x 2	-	100 x 3 x 2	-	30 x 2	Open

(Tabella/Tableau/Table/Tafel/Tabla 38) (LU – CAT. II_{2E3P})

Tipo gas/ Type gaz/ Gas Type/ Gasart	MAX [kW]	MIN [kW]	Ø Ugello/Gicleur/ Injector/Düse/ Inyector [1/100 mm]	Ø By-pass [1/100 mm]]	Pilota/Veilleuse /Pilot/Zündflamme/ Piloto 4N°]	Aria/Air/Luft/Aire "x" [mm]
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR ½ module (7 l)						
Natural Methan gas (G20)	5,5 x 2	-	170 x 2	-	51 x 2	Open
Natural Methan gas (G25)	5,5 x 2	-	180 x 2	-	51 x 2	Open
Liquid gas LPG (G31)	5,5 x 2	-	115 x 2	-	30 x 2	Open
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR 1/2 module (15 l)						
Natural Methan gas (G20)	14.60	-	170 x 3	-	51	Open
Natural Methan gas (G25)	15,00	-	175	-	51	Open
Liquid gas LPG (G31)	15.00	-	115 x 3	-	30	Open
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR 1 module (15+15 l)						
Natural Methan gas (G20)	14.60 x 2	-	170 x 3 x 2	-	51 x 2	Open
Natural Methan gas (G25)	15,00 x 2	-	175 x 2	-	51 x 2	Open
Liquid gas LPG (G31)	15.00 x 2	-	115 x 3 x 2	-	30 x 2	Open

(Tabella/Tableau/Table/Tafel/Tabla 39) (FR, BE– CAT. II_{2E+3+})

Tipo gas/ Type gaz/ Gas Type/ Gasart	MAX [kW]	MIN [kW]	Ø gello/Gicleur/ Injector/Düse/ Inyector [1/100 mm]	Ø By-pass [1/100 mm]]	Pilota/Veilleuse /Pilot/Zündflamme/Piloto [N°]	Aria/Air/Luft/Aire "x" [mm]
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR ½ module (7 l)						
Natural Methan gas (G20)	5,5 x 2	-	170 x 2	-	51 x 2	Open
Natural Methan gas (G25)	5,5 x 2	-	180 x 2	-	51 x 2	Open
Liquid gas LPG (G30-G31)	5,5 x 2	-	115 x 2	-	30 x 2	Open
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR 1/2 module (15 l)						
Natural Methan gas (G20)	14.60	-	170 x 3	-	51	Open
Natural Methan gas (G25)	15,00	-	175	-	51	Open
Liquid gas LPG (G30-G31)	15.00	-	115 x 3	-	30	Open
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR 1 module (15+15 l)						
Natural Methan gas (G20)	14.60 x 2	-	170 x 3 x 2	-	51 x 2	Open
Natural Methan gas (G25)	15,00 x 2	-	175 x 2	-	51 x 2	Open
Liquid gas LPG (G30-G31)	15.00 x 2	-	115 x 3 x 2	-	30 x 2	Open

(Tabella/Tableau/Table/Tafel/Tabla 40) (DE – CAT. $II_{2ELL3B/P}$)

Tipo gas/ Type gaz/ Gas Type/ Gasart	MAX [kW]	MIN [kW]	Ø ugello/Gicleur/ Injector/Düse/ Inyector [1/100 mm]	Ø By-pass [1/100 mm]	Pilota/Veilleuse/Pilot/Zündflamme/ Piloto [N°]	Aria/Air/Luft/Aire "x" [mm]
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR ½ module (7 l)						
Natural Methan gas (G20)	5,5 x 2	-	170 x 2	-	51 x 2	Open
Natural Methan gas (G25)	5,5 x 2	-	160 x 2	-	51 x 2	Open
Liquid gas LPG (G30-G31)	5,5 x 2	-	110 x 2	-	30 x 2	Open
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR 1/2 module (15 l)						
Natural Methan gas (G20)	14.60	-	170 x 3	-	51	Open
Natural Methan gas (G25)	14.60	-	160 x 3	-	51	Open
Liquid gas LPG (G30-G31)	15.00	-	100 x 3	-	30	Open
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR 1 module (15+15 l)						
Natural Methan gas (G20)	14.60 x 2	-	170 x 3 x 2	-	51 x 2	Open
Natural Methan gas (G25)	14.60 x 2	-	160 x 3 x 2	-	51 x 2	Open
Liquid gas LPG (G30-G31)	15.00x 2	-	100 x 3 x 2	-	30 x 2	Open

(Tabella/Tableau/Table/Tafel/Tabla 41) (NL - CAT. $II_{2EK3B/P}$)

Tipo gas/ Type gaz/ Gas Type/ Gasart	MAX [kW]	MIN [kW]	Ø Ugello/Gicleur/ Injector/Düse/ Inyector [1/100 mm]	Ø By-pass [1/100 mm]	Pilota/Veilleuse/Pilot/Zündflamme/ Piloto[N°]	Aria/Air/ Luft/Aire "x" [mm]
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR ½ module (7 l)						
Natural Methane Gas (G25.3)	5,5 x 2	-	175 x 2	-	51 x 2	Open
Liquid Gas LPG (G30-G31)	5,5 x 2	-	115 x 2	-	30 x 2	Open
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR 1/2 module (15 l)						
Natural Methane Gas (G25.3)	15,00	-	175 x 3	-	51	Open
Liquid Gas LPG (G30-G31)	15.00	-	115 x 3	-	30	Open
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR 1 module (15+15 l)						
Natural Methane Gas (G25.3)	15.00 x 2	-	175 x 3 x 2	-	51 x 2	Open
Liquid Gas LPG (G30-G31)	15.00 x 2	-	115 x 3 x 2	-	30 x 2	Open

(Tabella/Tableau/Table/Tafel/Tabla 42) (HU - CAT. $II_{2HS3B/P}$)

Tipo gas/ Type gaz/ Gas Type/ Gasart	MAX [kW]	MIN [kW]	Ø Ugello/Gicleur/ Injector/Düse/ Inyector [1/100 mm]	Ø By-pass [1/100 mm]	Pilota/Veilleuse/Pilot/Zündflamme/ Piloto[N°]	Aria/Air/Luft/Aire "x" [mm]
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR ½ module (7 l)						
Natural Methane Gas (G20)	5,5 x 2	-	160	-	51	Open
Natural Methane Gas (G25.1)	5,5 x 2	-	185	-	51	Open
Liquid Gas LPG (G30-G31)	5,5 x 2	-	115 x 2	-	30 x 2	Open
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR 1/2 module (15 l)						
Natural Methane Gas (G20)	15.00	-	115 x 3	-	30	Open
Natural Methane Gas (G25.1)	15,00	-	160 x 3	-	51	Open
Liquid Gas LPG (G30-G31)	15.00	-	115 x 3	-	30	Open
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR 1 module (15+15 l)						
Natural Methane Gas (G20)	15.00 x 2	-	115 x 3 x 2	-	30 x 2	Open
Natural Methane Gas (G25.1)	15,00 x 2	-	160 x 3 x 2	-	51 x 2	Open
Liquid Gas LPG (G30-G31)	15.00 x 2	-	115 x 3 x 2	-	30 x 2	Open

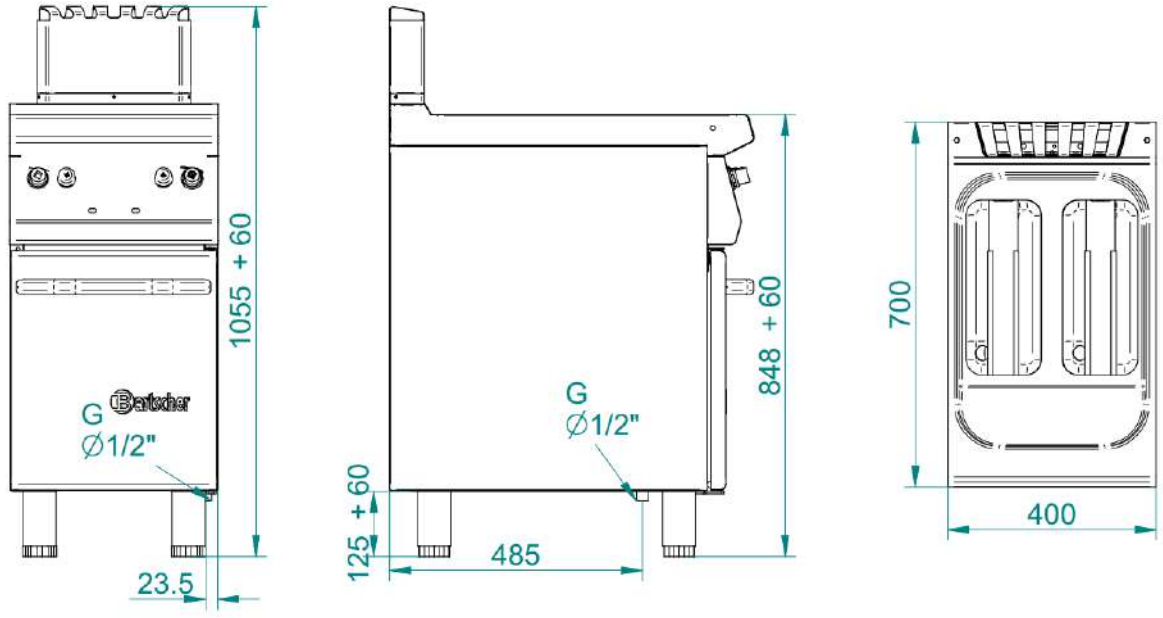
(Tabella/Tableau/Table/Tafel/Tabla 43) (DK - CAT. $III_{1a2H3B/P}$)

Tipo gas/ Type gaz/ Gas Type/ Gasart	MAX [kW]	MIN [kW]	Ø Ugello/Gicleur/ Injector/Düse/ Inyector [1/100 mm]	Ø By-pass [1/100 mm]	Pilota/Veilleuse/Pilot/Zündflamme/ Piloto [N°]	Aria/Air/Luft/Aire "x" [mm]
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR ½ module (7 l)						
Natural Methane Gas (G20)	5,5 x 2	-	170 x 2	-	51 x 2	Open
Liquid Gas LPG (G30-G31)	5,5 x 2	-	115 x 2	-	30 x 2	Open
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR 1/2 module (15 l)						
Natural Methane Gas (G20)	14.60	-	170 x 3	-	51	Open
Liquid Gas LPG (G30-G31)	15.00	-	115 x 3	-	30	Open
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR 1 module (15+15 l)						
Natural Methane Gas (G20)	14.60 x 2	-	170 x 3 x 2	-	51 x 2	Open
Liquid Gas LPG (G30-G31)	15.00 x 2	-	115 x 3 x 2	-	30 x 2	Open

(Tabella/Tableau/Table/Tafel/Tabla 44) (SE - CAT. $III_{1ab2H3B/P}$)

Tipo gas/ Type gaz/ Gas Type/ Gasart	MAX [kW]	MIN [kW]	Ø Ugello/Gicleur/ Injector/Düse/ Inyector [1/100 mm]	Ø By-pass [1/100 mm]	Pilota/Veilleuse/Pilot/Zündflamme/ Piloto [N°]	Aria/Air/Luft/Aire "x" [mm]
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR ½ module (7 l)						
Natural Methane Gas (G20)	5,5 x 2	-	170 x 2	-	51 x 2	Open
Liquid Gas LPG (G30-G31)	5,5 x 2	-	115 x 2	-	30 x 2	Open
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR 1/2 module (15 l)						
Natural Methane Gas (G20)	14.60	-	170 x 3	-	51	Open
Liquid Gas LPG (G30-G31)	15.00	-	115 x 3	-	30	Open
BRUCIATORE/BRÛLEUR/BURNER/BRENNER/QUEMADOR 1 module (15+15 l)						
Natural Methane Gas (G20)	14.60 x 2	-	170 x 3 x 2	-	51 x 2	Open
Liquid Gas LPG (G30-G31)	15.00 x 2	-	115 x 3 x 2	-	30 x 2	Open

DIMENSIONS/DIMENSIONS/RAUMBEDARFMASSE



5,5 kW	5,5 kW

2859251

G= gas \ gaz ϕ1/2"

DESCRIPTION OF APPLIANCES

Gas Fryer

A sturdy structure in steel placed on four feet, which make it possible to regulate the height. The external coating is in 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 and by a safety thermostat against overheating.
The pilot burner is ignited via a piezoelectric button located on the dashboard.
The vat is made entirely of stainless steel.
It is heated by means of two stainless steel heat exchangers immersed in the tank, and heated by special steel burners suitable to operate well at the high temperatures they are subjected to.
Each tank is equipped with a basket support and a steel basket covered with a protective layer and is equipped with a special and safe drain valve.

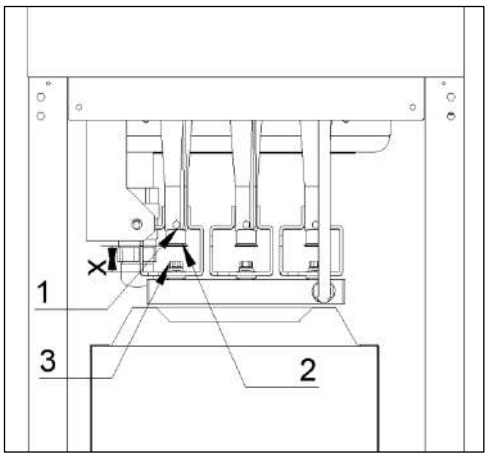
REGULATIONS AND SUBSTITUTIONS FOR USING A GAS DIFFERENT FROM THE TYPE PROVIDED FOR

Functioning with a gas type different from the type provided for

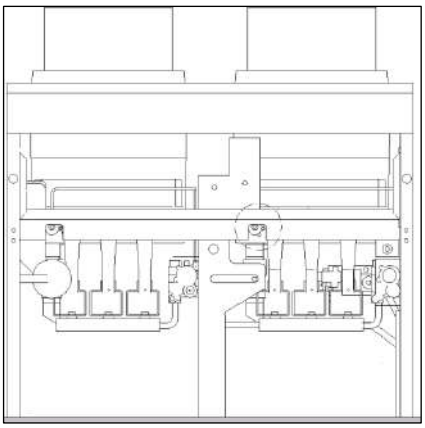
In order to change to another gas type, it is necessary to substitute the nozzles of the main burners and of the pilot burner, following the instructions in the following paragraphs. The nozzle type to be installed can be found in tables BURNER FEATURES. The nozzles of the main burner, marked with their diameter in hundredths, can be found in a transparent bag attached to the instruction booklet.
If not included in the equipment, nozzles must be requested directly to the manufacturer. In the event that the nozzles are replaced, the responsibility for the functioning of the appliance lies entirely with the person who carried out the operation.
When the conversion is completed, check that the pipe joints are tight and that the ignition and functioning of both the pilot and the main burner – both at minimum and maximum – are correct. It may be advisable to check the output power.
Then, modify the technical sheet and place the sheet (provided as standard kit equipment) referring to the new gas type in the **X** position.

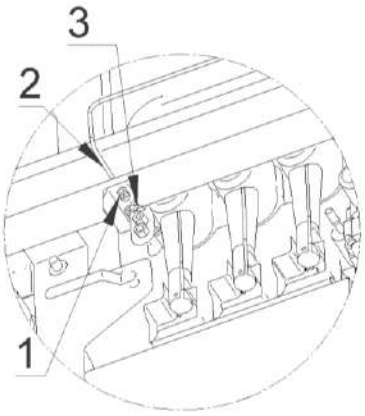
Substituting the burner nozzle

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 BURNERS FEATURES. Put back the nozzle, tightening it well and proceed to regulate the primary air, as indicated in the next paragraph.



Substituting the pilot burner nozzle





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 BURNER FEATURES. Then proceed to assemble the new nozzle, reposition the pipe and tighten the fitting fully.

Regulating the primary air of the burner

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 BURNER FEATURES, tighten the screw (1) and check the accuracy of value ***x***.

SUBSTITUTING COMPONENTS

ATTENTION! Before carrying out any substitutions, make sure that the appliance is disconnected from the electric mains.

Safety gas valve

To substitute the valve, it is necessary to open the compartment doors and remove the knobs 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

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.

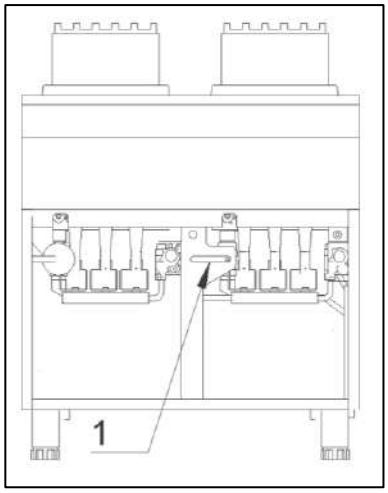
Some problems and their possible solutions

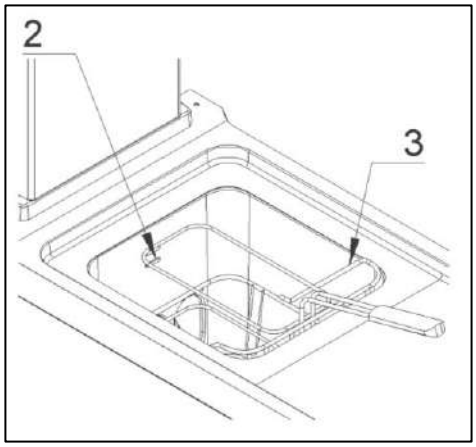
Problem	*Possible solution*
The pilot burner does not light on	• Check that gas inlet pressure is the same as that shown in table TYPE OF GAS • Check that the nozzle of the pilot burner is not blocked • Check that the igniter electrode, is well fixed and connected • Check that the igniter electrode is intact. • Check that the igniter cable is intact. • Check that the piezo is intact and functions correctly • Check the gas valve or gas cock.
The pilot burner lights off after loosening the igniter knob	• Check that gas inlet pressure is the same as that shown in table TYPE OF GAS • Check that the flame of the pilot burner laps the thermocouple; if this is not the case, adjust the pilot burner through the regulating screw on the valve • Check the connections between thermocouple and thermostat • Press the gas knob in its correct position • Change the thermocouple • Check if the valve magnetic group is rusted • Check the gas valve • Check if the safety thermostat has been activated.
The pilot burner stays on but the main burner does not light on	• Check that gas inlet pressure is the same as that shown in table TYPE OF GAS • Check that the gas nozzles are not blocked • Check that the burner holes are not blocked • Check that the gas pipe is not blocked • Check that the nozzles installed are in accordance to tables BURNER FEATURES. • Check the gas valve
Slow and/or insufficient heat	• Check that gas inlet pressure is the same as that shown in t TYPES OF GAS • Check that the nozzles installed are in accordance to tables BURNER FEATURES. • Check the gas valve or gas cock.
No indicator light	• Check that the appliance is connected to the electric mains • Check the power supply • Check the light bulb • Check the safety thermostat

INSTRUCTIONS FOR USE

- *The deep fat fryer is an equipment suitable to fry meat, fish, and vegetables in oil.*
- *ATTENTION: The cooking vat must not be cooled down hard (i.e. cooling it down by ice or cold water); otherwise there is a danger of cracking the vat itself.*
- *ATTENTION! The oil status and quality are to be checked carefully and regularly. The oil should be filtered and changed regularly; otherwise it might be dangerous for human health.*
- *ATTENTION! The oil type should be chosen carefully and it is advisable to use only oil types characterized by high smoke point (preferably above 180°C).*
- *ATTENTION: If in the process of cooking were used oils that are solid at temperature environment, or animal or vegetal fats, it is recommended to effect always a slow preheating of the oil to preserve the deep fat fryer and the fat.*
- *ATTENTION! Danger of fire if the oil level is below the minimum indicated level.*
- *ATTENTION! Danger of using old oil: this will have a reduced flash-point and be more prone to surge boiling.*
- *ATTENTION! Attention shall be drawn to the effect on surge boiling of over-wet food and too large a charge.*
- *ATTENTION: It is forbidden to empty the cooking tank while the appliance is still running or as soon as it is turned off or if the frying oil is still at a temperature above 100 ° C. Should this fact be ascertained that the appliance's warranty expires immediately.*

Preparation for cooking



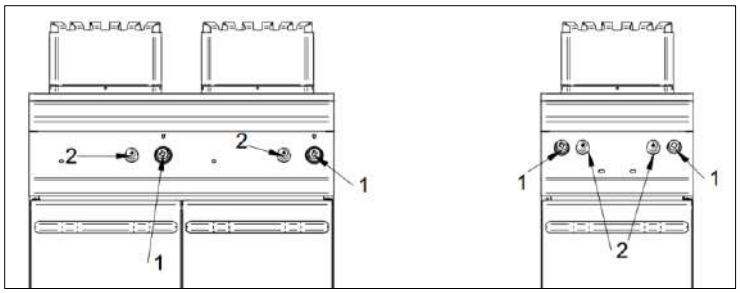


First of all, clean the vat carefully especially where it comes in contact with the oil following the instructions in the cleaning paragraph. Then make sure that the draining tap (1) is tightly closed and fill in the cooking vat with oil up to a level between the minimum and the maximum signs (2). This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

If solid fat is used, it should be melted down gradually; otherwise it will overheat where it touches the heating element and this is a dangerous situation. So, first of all, take out the baskets and the bottom grid (3) and put into the solid fat. The fryer should work for one minute with pauses of three minutes in between until the solid fat is completely melted down. When all fat is completely melted down and in the right quantity, the required cooking temperature can be selected for frying.

USE

Gas fryer



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

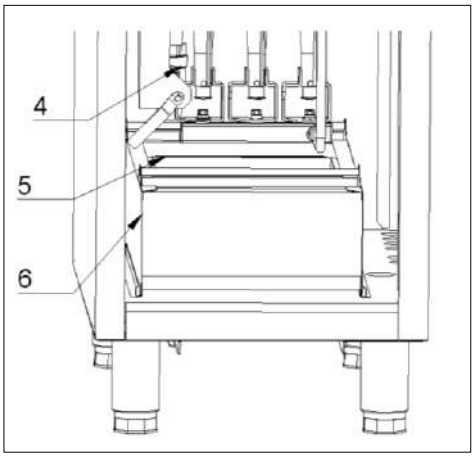
To put out the main burner, it is necessary to turn the knob to the right into the on position ✶, to put out also the pilot, turn the knob again into the off position ●.

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

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! Never leave the appliance unattended while in use. Never leave the fryer switched on without any oil in the cooking vat.
If fats or oils are used for frying, pay attention to their overheating; therefore, this operation must always be carried out under surveillance.
If the lid is used during cooking, be careful when you lift it: there is a risk to get burnt due to the steam produced inside the cooking vat.

CARE AND MAINTENANCE OF THE APPLIANCE

Cleaning

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

Steel parts can be cleaned with warm water and neutral detergent, using a cloth. The detergent should be suitable for cleaning stainless steel and should not contain abrasive or corrosive substances. Do not use ordinary steel wool or anything similar, as this can deposit rust-forming iron particles, and avoid contact of iron objects with the stainless steel. It is also unadvisable to use sandpaper or emery paper. Pumice powder should only be used for heavily encrusted dirt; however, a synthetic abrasive sponge or stainless steel wool used in the direction of the glazed finish would be preferable. After washing, dry the appliance with a soft cloth.
When cleaning, abrasive powders of any type, chlorine-based detergents and bleach should all be avoided. Also avoid pouring cold liquids on appliances while they are hot, or cracks could form which could cause the appliance to become deformed or broken.
The stainless steel should not be exposed to prolonged contact with concentrated acidic substances (vinegar, condiments, spice mixtures, concentrated kitchen salt…) as these can create chemical and physical conditions that damage the passivation of the steel; it is therefore advisable to remove these substances using clean water.

It is advisable to frequently clean the appliance; make sure to remove completely food particles, especially those of food in batter and/or covered with breadcrumbs. If after cleaning with mechanical devices such as a cotton cloth or a cleaning brush food particles are still to be found, use degreasing products suitable for cleaning stainless steel parts. Then rinse the cooking vat by using running water.
If the appliance is out of use for a long time, it is advisable to 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.

ATTENTION: Never use substances, detergents and other solutions containing chlorine or its by-products.
In order to remove any possible scale-marks, do not use products containing salt or sulphuric acid; suitable products are to be found in the market or, alternatively, a solution diluted in acetic acid can be used.
While cleaning the appliance, do not use inflammable liquids.

Abnormal functioning

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