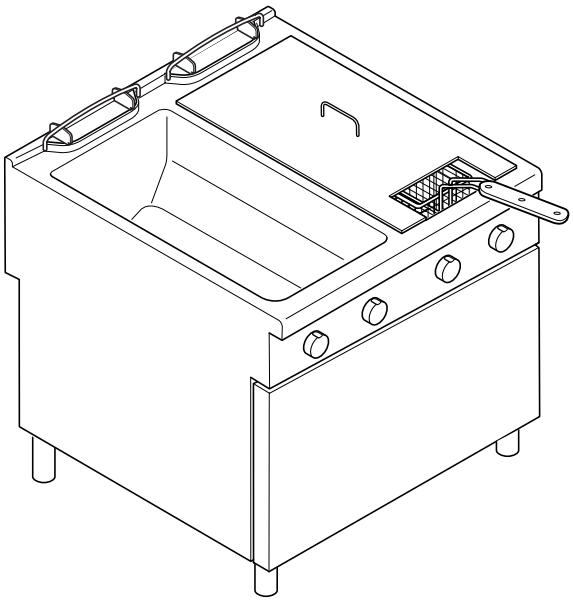
07/2008

Mod: E22/F30A8(230/3)**-N**

Production code: 393088-SPECIALE(230V/3)



CE

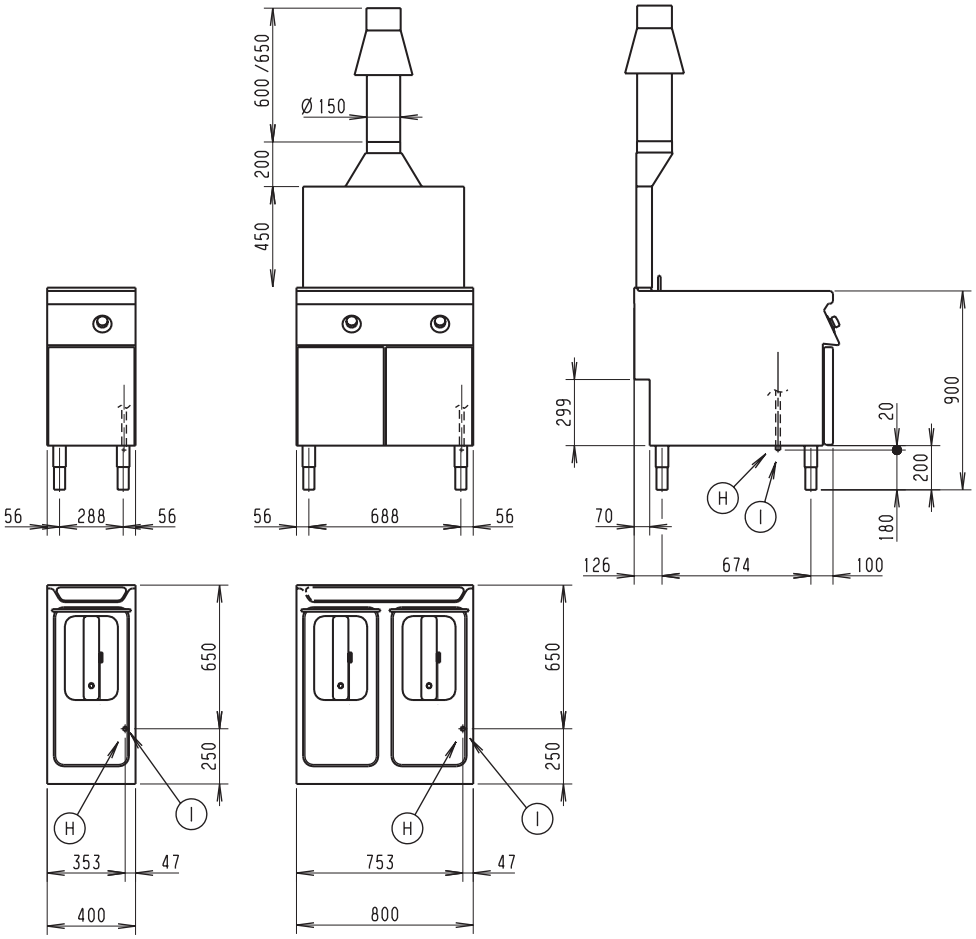
N900

DOC. NO. **595887700**
EDITION 3 04 06

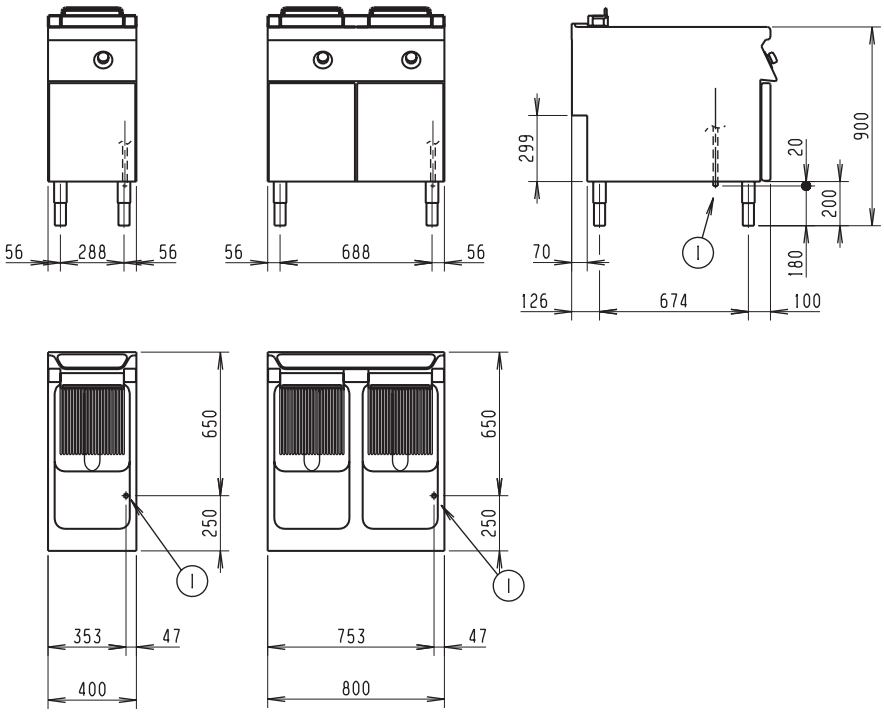
IA.

SCHEMA DI INSTALLAZIONE-INSTALLATIONSPLAN-INSTALLATION DIAGRAMM-SCHEMAS CONCERNANT L'INSTALLATION-ESQUEMA PARA LA INSTALACION-INSTALLATIESCHEMA-INSTALLATIONSRITNING-INSTALLATIONS DIAGRAM-ESQUEMAS DE INSTALAÇÃO-*ΔΙΑΓΡΑΜΜΑ ΕΓΚΑΤΑΣΤΑΣΗΣ*

MODEL (15Lt) : +FR/G1A - +FR/G2B - +FR/E1A - +FR/E2B

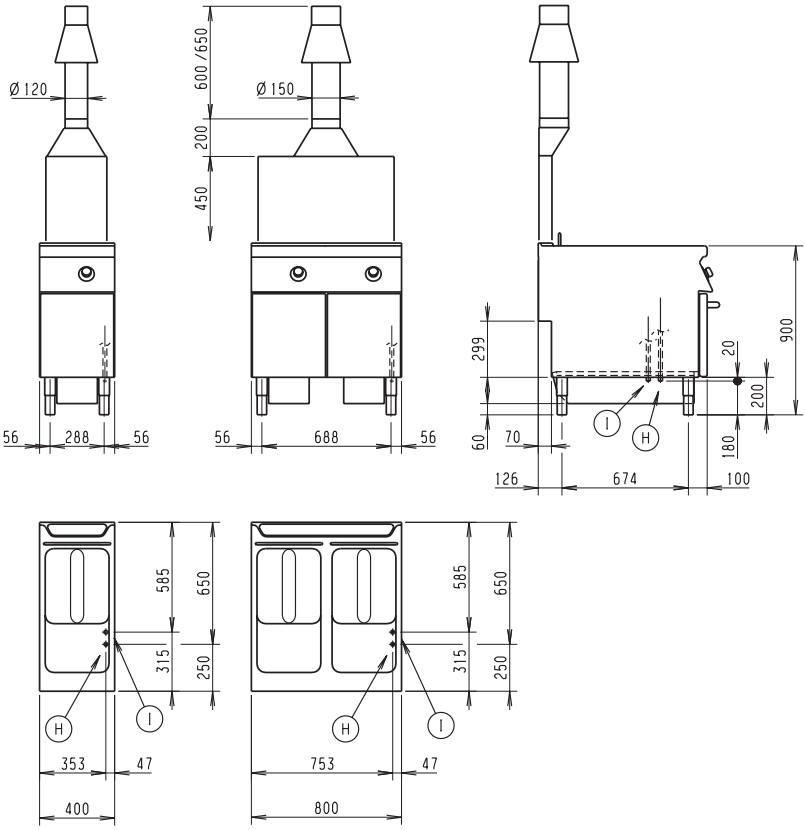


MODEL (18Lt): +FR/E1C - +FR/E2D - +FR/E1CE5 - +FR/E2DE5

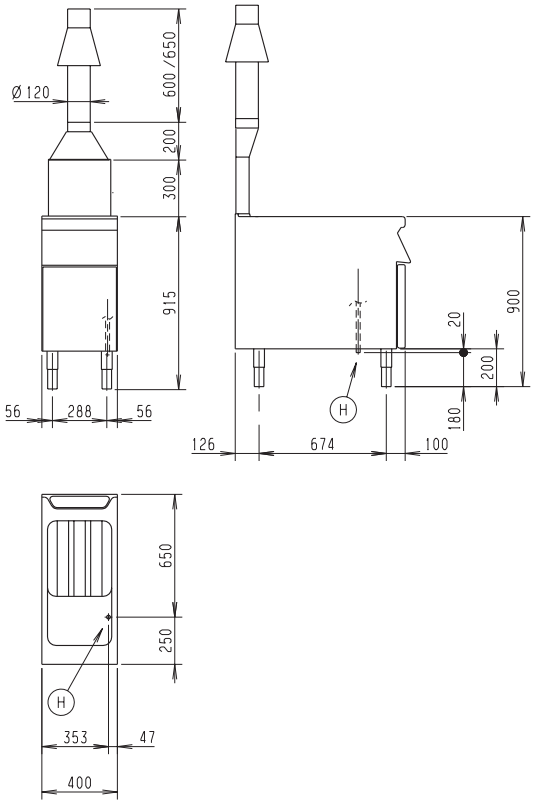


IA. SCHEMA DI INSTALLAZIONE-INSTALLATIONSPLAN-INSTALLATION DIAGRAMM-SCHEMAS CONCERNANT L'INSTALLATION-ESQUEMA PARA LA INSTALACION-INSTALLATIESCHEMA-INSTALLATIONSRITNING-INSTALLATIONS DIAGRAM-ESQUEMAS DE INSTALAÇÃO-*ΔΙΑΓΡΑΜΜΑ ΕΓΚΑΤΑΣΤΑΣΗΣ*

MODEL (23Lt) : +FR/G1E - +FR/G2F - +FR/E1E - +FR/E2F



MODEL: +FR/G1T



IT
I - Entrata cavo elettrico (per versione elettrica)
H - Attacco gas
• Qualora l'apparecchiatura non dovesse essere installata sotto una cappa d'aspirazione si rende necessario il montaggio dell'interruttore di tiraggio, da richiedere al costruttore.

GB - IE
I - Power supply cable inlet (for electric version)
H - Gas connection inlet
• If the appliance is not installed under an extraction hood, the draught diverter may be requested from the manufacturer

DE - AT - CH
I - Netzkabeleingang (für die elektrische Ausführung)
H - Gasanschluss
• Falls das Gerät nicht unter einer Dunstabzugshaube aufgestellt wird, ist die Installation der Abzugssicherung erforderlich (beim Hersteller anzufordein).

FR - BE
I - Entrée câble électrique (pour version électrique)
H - Entrée gaz
• Si l'appareil ne doit pas être installé sous une hotte d'aspiration il est nécessaire d'appliquer d'appliquer un interrupteur de tirage, à demander au producteur.

ES
I - Ingreso cable eléctrico (para versión eléctrica)
H - Conexión de gas
• Cuando el aparato no sea instalado debajo de una campana extractora, el cortatiro puede ser requerido al fabricante.

NL - BE
I - Ingang elektricititeitskabel (voor elektrische versie)
H - Gasaansluiting
• Als het apparaat niet onder een afzuigkap geïnstalleerd wordt, dient u een treksysteem aan te brengen. Dit kunt u bij de fabrikant aanvragen.

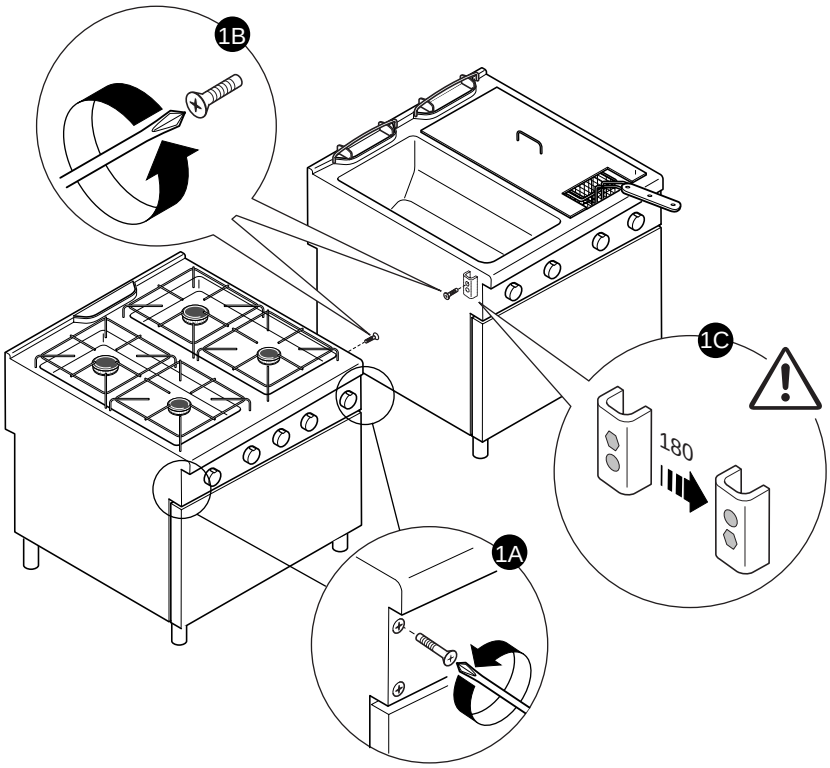
SE
I - Eltillslutning (på elektrisk version)
H - Gasanslutning
• Om utrustningen icke är installerad under en utsugningskåpa är det nödvändigt att montera en strömbrytare för utsug
som kan fås från leverantören.

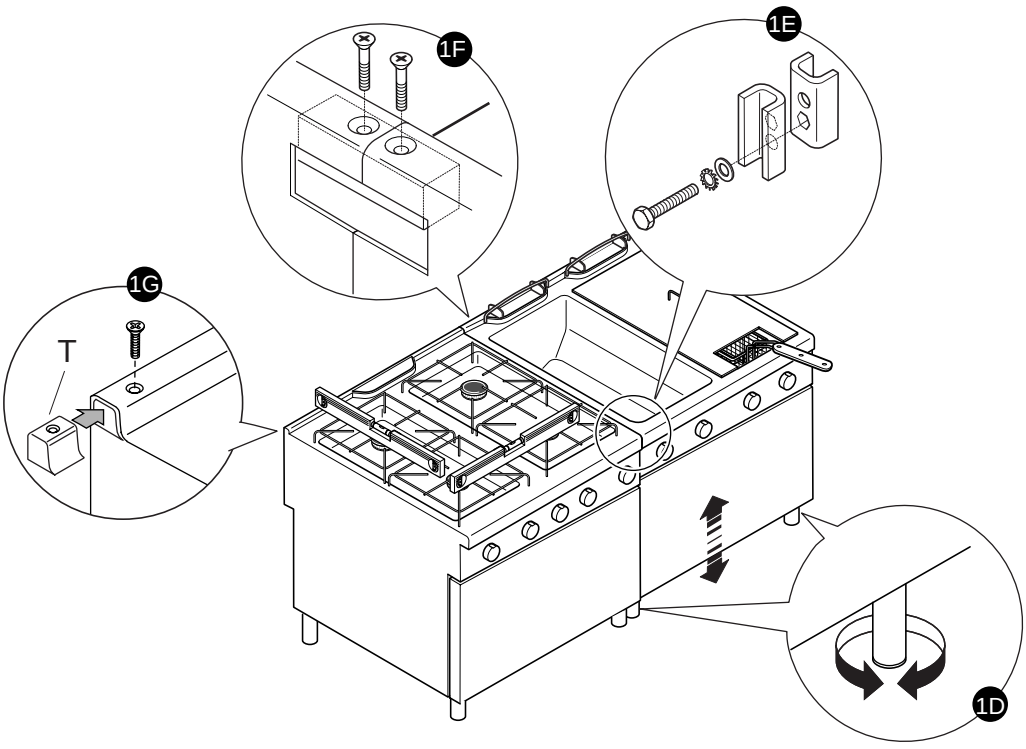
DK
I - Indgang el-ledning (el-version)
H - Gastilslutning
• Hvis apparaturet ikke installeres under en udsugningshætte, er det nødvendigt at montere et aftræk, som fås ved henvendelse til fabrikanten.

PT
I - Entrada cabo eléctrico (para modelo eléctrico)
H - Ligação gás
• Se o aparato não está instalado debaixo dum exaustor volve-se necessário montar um interruptor de tiragem, a encomendar-se ao costrutor.

GR
I - Είσοδος ηλεκτρικού καλωδίου
H - Σύνδεση αερίου
• Στην περίπτωση που το μηχάνημα δεν θα εγκατασταθεί κάτω από μια κορωνίδα καπνοδόχου, είναι απαραίτητη η συναρμολόγηση του διακόπτη απορρόφησης. Ο διακόπτης απορρόφησης θα πρέπει να ζητηθεί από τον κατασκευαστή

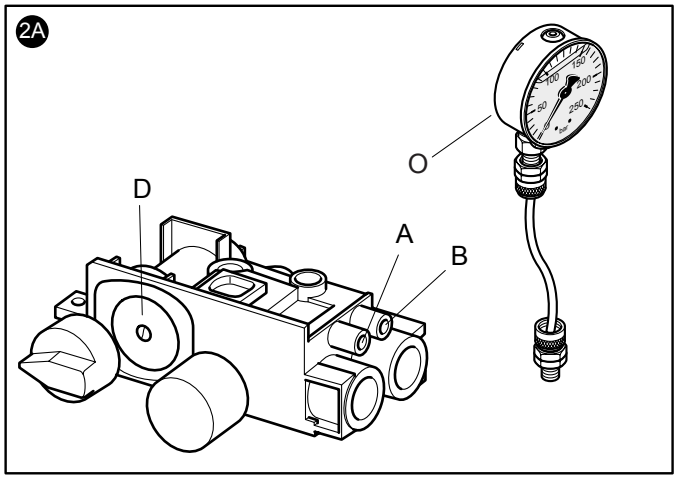
1. UNIONE APPARECCHIATURE - COMBINING APPLIANCES - GERÄTEZUSAMMENSCHLUSS - UNION D'APPAREILS - UNIÓN DE VARIOS EQUIPOS - VERBINDING VAN APPARATEN - MONTERING AV FLERA APPARATER TILLSAMMANS - SAMLING AF APPARATER - UNIÃO DE APARELHOS - ΣΥΝΔΕΣΗ ΣΥΣΚΕΥΩΝ





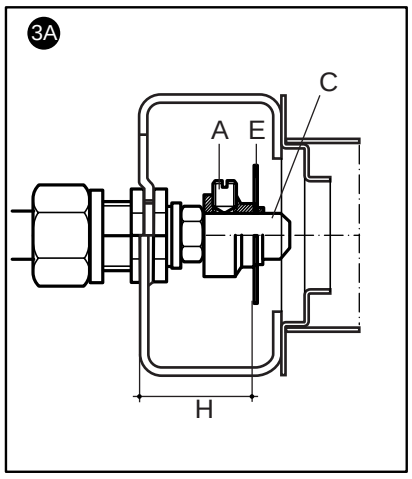
2.

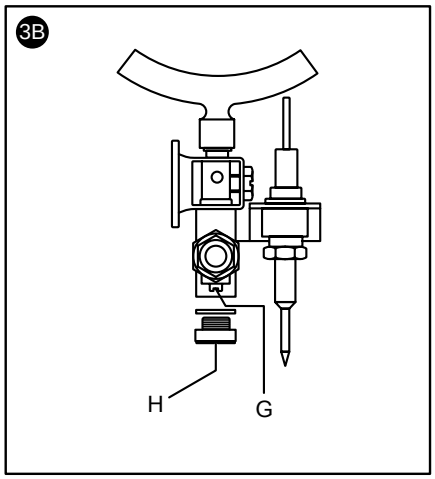
PROSPETTO VALVOLE/RUBINETTI GAS - GAS VALVE/COCK FIGURE - PROSPEKT GASVENTILE/GASHÄHNE - FIGURE SOUPAPES/ ROBINETS GAZ -FOLLETO VALVULAS/LLAVES GAS - OVERZICHT GASVENTIEL/KRAAN - ÖVERSIKT GASVENTILER/KRANAR - OVERSIGT OVER GASVENTILER/-HANER- ESQUEMA VALVULAS/TORNEIRAS GAS - *κατάλο κανοτηρεζloδηγοί αεριου*

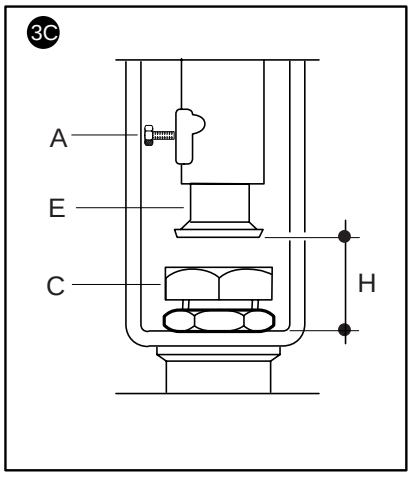


3.

PROSPETTO BRUCIATORI/PILOTI GAS - GAS BURNER FIGURE /PILOT - PROSPEKT HAUPTBRENNER/ZÜNDBRENNER - FIGURE BRULEURS/VEILLEUSE GAZ - FOLLETO QUEMADORES/PILOTO GAS - OVERZICHT GASBRANDER/WAAKVLAMBRANDER - ÖVERSIKT BRÄNNARE/GAS PILOTER - OVERSIGT OVER BRÆNDERE/TÆNDBLUS - ESQUEMA QUEIMADOR/PILOTO GAS - *κατάλο βαλβδίεζl βάνεζ αεριου*

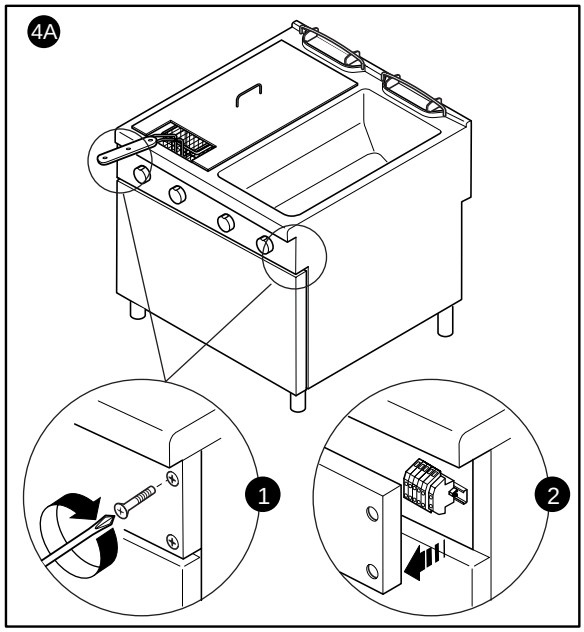






4.

PROSPETTO COLLEGAMENTI ELETTRICI - ELECTRICAL CONNECTIONS - AUFRISS STROMANSCHLÜSSE - FIGURE DES BRANCHEMENTS ÉLECTRIQUES - ESQUEMA DE LAS CONEXIONES ELÉCTRICAS - OVERZICHT ELEKTRISCHE AANSLUITINGEN - ÖVERSIKT ÖVER ELEKTRISKA ANSLUTNINGAR- OVERSIGT OVER ELEKTRISKE TILSLUTNINGER - PROSPECTO DAS LIGAÇÕES ELÉCTRICAS - ΣΧΕΔΙΟ ΗΛΕΚΤΡΙΚΩΝ ΣΥΝΔΕΣΕΩΝ



Summary

IB. TECHNICAL DATA AND GAS NOZZLE TABLES

TABLE A - Technical data of gas appliances and supply pressures

MODELS TECHNICAL DATA		+FR/G1A 400mm	+FR/G2B 800mm	+FR/G1E 400mm	+FR/G2F 800mm	+FR/G1T 400mm
Tank capacity	in litres	15	15+15	23	23+23	23
ISO 7/1 connection	Ø	1/2"	1/2"	1/2"	1/2"	1/2"
Nominal heat output	kW	14	28	20	40	19
Category		II 2H3+	II 2H3+	II 2H3+	II 2H3+	II 2H3+
Type of construction		A1	A1-B11-B21	A1-B11-B21	A1-B11-B21	A1-B11-B21
G20 natural gas supply pressure	mbar	20	20	20	20	20
G30/G31 LPG supply pressure	mbar	28-30/37	28-30/37	28-30/37	28-30/37	28-30/37
Total gas consumption (calculated with lower heating power(Hi) at 15°C and 1013mbar):						
- G20 natural gas (Hi = 34.02 MJ/m3)	m3/h	1,48	2,96	2.12	4.24	2,01
- G30 LPG (Hi = 45.65 MJ/kg)	kg/h	1,10	2,20	1.58	3.16	1,50

TABLE B – Burner nozzle, pilot and sleeve opening

	GAS type	Pressure (mbar)	MAX nozzle		Valve pressure mbar	Aerator opening (mm)	Pilot (No.)
			mm	Stamping			
Burner 15L	G20	20	2,40	240	10,2	33	40
	G30/G31	28-30/37	1,35	135	(*)	35	30
Burner 23L	G20	20	2,90	290	10	24	40
	G30/G31	28-30/37	1,60	160	(*)	32	30
Burner +FR/G1T	G20	20	2,00	200	(*)	26	35
	G30/G31	28-30/37	1,30	130	(*)	29	25

(*) = Screw fully screwed down

TABLE C - Technical data of electric appliances

MODELS TECHNICAL DATA		+FR/E1A 400mm	+FR/E2B 800mm	+FR/E1E 400mm	+FR/E2F 800mm	+FR/E1C 400mm	+FR/E2D 800mm	+FR/E1CE5 400mm	+FR/E2DE5 800mm
Tank capacity	in litres	15	15+15	23	23+23	18	18+18	18	18+18
Power supply voltage	V	400	400	400	400	400	400	230	230
Phases	No.	3+N	3+N	3+N	3+N	3+N	3+N	3	3
Frequency	Hz	50/60	50/60	50/60	50/60	50/60	50/60	50/60	50/60
Max. total power	kW	10	20	18	36	16.5	33	16.5	33
Power supply cable section	mm^2	2,5	4	4	10	4	10	10	25

II. GENERAL INFORMATION

1. INSTRUCTIONS

- Read this manual carefully before using the appliance.
- Keep the manual for future consultation after installation.
- This manual contains information on various appliances. See the appliance dataplate positioned under the control panel to identify the appliance product code.
- **FIRE HAZARD - Keep the area around the appliance clear and free from combustible materials**
  Do not keep flammable materials in the vicinity of the appliance.
- **Only install the appliance in well-ventilated places.**
  Inadequate ventilation causes asphyxia. Do not obstruct the ventilation system in the place where the appliance is installed.
  Do not obstruct the vents or ducts of this or other appliances.
- **Place emergency telephone numbers in a visible position.**
- Installation, maintenance and conversion to other types of gas must only be carried out by qualified personnel authorized by the manufacturer. For assistance, contact an authorized technical service centre. Demand original spare parts.
- This appliance is designed for cooking foodstuffs. It is intended for industrial use. Any other use is to be **considered improper**.
- Personnel using the appliance must be **trained**.
  Do not leave the appliance unattended when it is working.
- Turn the appliance off in case of a fault or poor operation.
- Do not use products (even diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under the appliance.
  Do not use metal tools to clean steel parts (wire brushes or Scotch Brite type scouring pads).
- Do not allow oil or grease to come into contact with plastic parts.
- Do not allow dirt, fat, food or other residual to form deposits on the appliance.
- Do not wash the appliance with direct jets of water.

Failure to observe the above instructions can compromise the safety of the appliance.
Failure to observe the above invalidates the warranty.

2. THE ENVIRONMENT

2.1. PACKING

Packing materials are environmentally friendly and can be stored without risk, or burned in a special waste incineration plant. Recyclable plastic components are marked with ♺:

PE Polyethylene:
outer wrapping, instruction booklet bag, gas nozzle bag.
pp Polypropylene:
roof packing panels, straps.
PS Polystyrene foam:
corner protectors.

2.2. USE

Our appliances offer high performance and efficiency. To reduce consumption of electricity, water or gas, do not use the appliance empty or in conditions that compromise optimal efficiency (e.g. with doors or lids open, etc.). Whenever possible, pre-heat only before use.

2.3. CLEANING

In order to reduce the emission of pollutants into the environment, clean the appliance (externally and when necessary internally) with products which are more than 90% biodegradable (for further information, see chap. V “CLEANING”).

2.4. DISPOSAL

Do not disperse in the environment. Our appliances are manufactured using more than 90% (in weight) recyclable metals (stainless steel, iron, aluminium, galvanized sheet, copper, etc.
Make the appliance unusable by removing the power supply cable and any door locking mechanisms in order to avoid the risk of someone becoming closed inside.

2.5. RADIO INTERFERENCE

This appliance conforms to Directive EEC 89/336 relevant to the suppression of radio interference**.**

III. INSTALLATION

1. GUIDELINES

- Installation must be carried out by professionally qualified personnel in compliance with current safety regulations.

2. UNPACKING

Remove the packing
Carefully remove the protective film from metal surfaces.
Remove any traces of glue using a suitable solvent.

IMPORTANT! Immediately check for any damage caused during transport.
- Inspect the packaging materials before and after unloading.
- The forwarder is responsible for the goods during transport and delivery.
- Make a complaint to the forwarder in the event of apparent or hidden damage. Specify any damage or shortages on the dispatch note.
- The driver must sign the dispatch note: the forwarder can reject the claim if the dispatch note is not signed (the forwarder can provide the necessary form).
- For hidden damage or shortages becoming apparent only after unpacking, request the forwarder for inspection of the goods within and not later than 15 days from delivery.
- Keep all the documentation contained in the packing.

3. POSITIONING

3.1. GENERAL INFORMATION
- The installation diagrams give the overall dimensions of the appliances and the positions of connections (water inlet- gas inlet- power cable entry).
- Appliances can be installed separately or combined with other appliances of the same range (see par. 3.3).
- The appliances are not suitable for built-in installation.
- Leave at least 10 cm between the appliance and side or rear walls.
- Maintain an adequate distance between the appliance and any combustible walls.
- Leave an adequate space between the appliance and any side walls in order to allow subsequent servicing or maintenance operations.
- Suitably insulate any surfaces that are less than the specified distances from the appliance.

3.2. SECURING TO THE FLOOR
To avoid accidental tipping of monobloc half-module appliances installed separately, fix them to the floor. The instructions are enclosed with the relative accessory.

3.3. COMBINING APPLIANCES
- (Fig. 1A) Undo the 4 fixing screws and remove the control panels of the appliances.
- (Fig. 1B) Remove the fixing screw nearest the control panel, from each side to be joined.
- (Fig. 1D) Bring the appliances together and level them by turning the feet until the tops match.
- (Fig. 1F) From the rear of the appliances, insert the coupling plate supplied in the side housings on the back panels. Secure the plate with two flathead M5 screws provided.
- (Fig. C) Turn one of the two plates inside the appliances 180º.
- (Fig. E) From inside the control panel of the same appliance, join them at the front side, screwing one TE M5x40 screw (supplied) on the opposite insert.

3.4 ASSEMBLY AND JOINING OF COUNTER TOP APPLIANCES ON BASE, OVEN, BRIDGE, CANTILEVER
Follow the instructions supplied with the optional product chosen.

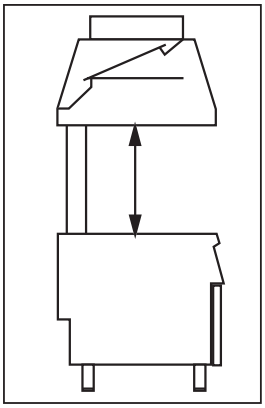
3.5 SEALING GAPS BETWEEN APPLIANCES
Follow the instructions supplied with the optional sealing paste pack.

4. FUME EXHAUST

4.1 FUMES EXHAUST FOR TYPE “B” APPLIANCES
Fit type “B” appliances with a fume exhaust system in compliance with current regulations.

4.1.1 CONNECTION FLUE
- Remove the grid from the fume exhaust.
- Install the connection flue, following the instructions supplied with the accessory (optional).

4.1.2 INSTALLATION UNDER AN EXTRACTOR HOOD
- Place the appliance under the extractor hood (fig. opposite).
- Raise the fume duct without altering the section.
- Do not install dampers.
- The height of the exhaust duct and the relative distance from the hood must comply with current standards.
- The end of the exhaust pipe must be at least 1.8 m from the support surface of the appliance.



4.1.3 INSTALLATION WITH FUME EXHAUST DUCTED TO OUTSIDE OR TO A FLUE
- In the absence of an extractor hood, fit the fume exhauster (optional).
- Fit the damper on the connection flue exhaust (optional).
- Insert the upward section of the damper into the sleeve of the connection flue.
- Continue to the outside or a flue with a duct of adequate size, resistant to a temperature of 300°C.

Note: the system must guarantee that: a) the fume exhaust is not blocked; b) the length of the exhaust pipe does not exceed 3 m. Use the adapter for connecting fume ducts of different diameters.

IMPORTANT! Delete the "Type" of installation not carried out from the appliance dataplate, so that only the "Type" of installation executed remains.

4.2 FUME EXHAUST FOR TYPE "A1" APPLIANCES

Place type "A1" appliances under an extractor hood to ensure proper removal of fumes and steam produced by cooking.

5. CONNECTIONS

See the appliance dataplate for the appliance product code. Check the installation diagrams for the position of connections on the appliance.
- GAS (ø1/2" M ISO 7/1)
- ELECTRICITY

5.1. GAS APPLIANCES

IMPORTANT! This appliance is designed and approved to operate on G20 gas 20mbar; to convert it to another type of gas, follow the instructions in par. 5.1.7. of this chapter.

5.1.1. BEFORE CONNECTING

- Fit a rapid gas shut-off cock/valve ahead of each appliance. Install the cock/valve in an easily accessed place.
- Clean the supply pipes to remove any dust, dirt or foreign matter which could block the supply.
- Do not use supply pipes of a diameter smaller than that for which the appliance is designed.
- A rapid gas shut-off cock must be installed ahead of every appliance in an easily accessed place.
- After installation, use soapy water to check connections for leaks.
- Make sure the appliance is arranged for the type of gas used. Otherwise, carefully follow the instructions given in paragraph: "Conversion to a different type of gas".
- In addition to installation, any maintenance operation (gas, electricity) must only be carried out by the utility company or an authorized installation technician.

5.1.2. CONNECTION

- Before connecting the appliance to the gas supply, remove the protective plastic cover from the appliance gas connection.
- The appliance is arranged for connection on the bottom right side; for counter top models, gas connection can be made to the rear connection after removing the metal closing plug and screwing it tightly on the front one.

5.1.3. SUPPLY PRESSURE CHECK

Make sure the appliance is suitable for the type of gas present, according to that specified on the dataplate (otherwise, follow the instructions given in par. "Conversion to a different type of gas"). The supply pressure must be measured with the appliance working, using a manometer (min. 0.1 mbar).

- Remove the control panel.
- Remove retaining screw "A" from the pressure point and connect the manometer "O" (fig. 2A).
- Compare the value read on the manometer with that given in table.

		Norm.	Min.	Max
G20 natural gas	mbar	20	17	25
L.P.G. G30/G31	mbar	28-30/37	20/25	35/45

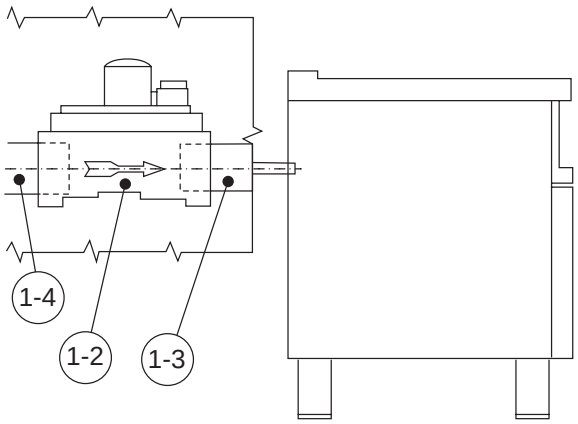
- If the manometer gives a pressure outside the range of values in table A, do not start the appliance, and consult the gas company.

5.1.4 GAS PRESSURE REGULATOR

- The section of the gas supply line must be sufficient to ensure the gas flow necessary for full operation of all the appliances connected to the mains.
- If the pressure is different to that specified or is difficult to regulate, install a gas pressure regulator (code 927225) in an easily accessed position ahead of the appliance.

The figure shows how to fit the regulator:
- "1-3" connection side gas towards the appliance;
- "1-2" pressure regulator;
- "1-4" connection side gas from mains.

The arrow on the regulator shows the gas flow direction. The pressure regulator should preferably be fitted horizontally, to ensure the right outlet pressure.



N.B.: these models are designed and certified for use with natural or propane gas. For natural gas, the pressure regulator on the manifold is set at 8" w.c. (20mbar).

5.1.5 GAS VALVE OUTLET PRESSURE ADJUSTMENT

- Remove the retaining screw from pressure point “B” and connect the manometer tube.
- Supply the appliance with the correct nominal gas pressure as given in corresponding par. 5.1.3.
- Turn the fryer on as indicated in the chapter “User Instructions”.
- Turn the outlet pressure adjustment screw of gas valve “D”, clockwise to increase it and anticlockwise to reduce it, adjusting the pressure as given in the nozzle table (table B).

5.1.6. CHECKING THE PRIMARY AIR SUPPLY

When the primary air supply is correctly adjusted, the flame does not detach with burner cold and there is no flashback with burner hot.

- Undo screw “A” and position aerator “E” at distance “H” given in table B (fig. 3A).

5.1.7. CONVERSION TO A DIFFERENT TYPE OF GAS

The “technical data/gas nozzles” table B gives the type of nozzle to be used in place of those installed by the manufacturer (the number is stamped on the nozzle body). After replacing, carefully carry out the following check-list:

Check	Ok
• burner nozzle/s replacement	
• correct adjustment of primary air supply to burner/s	
• pilot nozzle/s replacement	
• minimum flame screw/s replacement	
• correct adjustment pilot/s if necessary	
• correct adjustment of supply pressure (see technical data/gas nozzles table)	
• apply sticker (supplied) with data of new gas type used	

5.1.7.1 REPLACING MAIN BURNER NOZZLE (fig.3A / 3C)

- Loosen nut “A” and unscrew injector “C”.
- Remove the injector and the aerator (fig.3A).
- Replace injector “C” with one corresponding to your gas supply as described in the table B.
- Injector diameter is shown in hundredths of a millimeter on the body.
- Insert injector “C” into aerator “E”. Fit the resulting assemblyinto its location and fully tighten the injector.

5.1.7.2 REPLACING PILOT BURNER NOZZLE

- Undo screw coupling “H” and replace nozzle “G” with one suitable for the gas type (Table B, fig.3B).
- The nozzle identification number is given on nozzle body.
- Retighten screw coupling “H”.

5.2. ELECTRIC APPLIANCES

5.2.1. ELECTRICAL CONNECTION (Fig. 4A-Table C).

IMPORTANT! Before making the connection, check the compatibility of the dataplate specifications with mains voltage and frequency.

- To access the terminal board, remove the appliance control panel by removing the fixing screws (fig. 4A 1-2).
- Connect the power supply cable to the terminal board as shown in the wiring diagram supplied with the appliance.
- Secure the power supply cable with a cable clamp.

IMPORTANT! The manufacturer declines any responsibility if the safety regulations are not respected.

5.2.2. POWER SUPPLY CABLE

Unless otherwise specified, our appliances do not come equipped with a power supply cable. The installer must use a flexible cable having characteristics at least equivalent to H05RN-F rubber-insulated type cables. Protect the cable section outside the appliance with a metal or rigid plastic pipe.

5.2.3. CIRCUIT BREAKER

Install a circuit breaker ahead of the appliance. Contact opening distance and maximum leakage current must comply with current regulations.

5.3. EQUIPOTENTIAL NODE AND EARTH CONNECTION

The appliance must be earthed; it must be included in an equipotential node by means of the screw located under the appliance frame at the front right. The screw is marked with the symbol  .

6. SAFETY THERMOSTAT

Some of our appliance models use a safety thermostat that cuts in automatically when temperatures exceed a preset value, shutting off the gas supply (gas appliances) or the electricity supply (electric appliances).

6.1. RESET

- Wait until the appliance has cooled down: a suitable temperature for resetting is approx. 90°C.
- Press the red button on the body of the safety thermostat.

IMPORTANT! If resetting entails the removal of a protective part (e.g. control panel) this must be carried out by a qualified technician. Tampering with the safety thermostat invalidates the warranty.

7. FUSE REPLACEMENT

The electrical system protection fuse is located inside the panel. To replace the fuse, unscrew the fuse holder cap and remove it.

IV USER INSTRUCTIONS

1. FRYER USE

General precautions

- The appliance is intended for industrial use and must be used by trained personnel.
- Do not use the appliance for long periods when empty or in conditions that compromise optimum efficiency. If possible, pre-heat the appliance immediately before use.
- This appliance must only be used for the express purpose for which it is designed, i.e. frying foods in oil or solid fat. Any other use is to be considered improper.
- Before introducing oil in the tank, make sure it does not contain water.
- Pour the oil in the tank up to the max. level indicated by the special reference notch situated on the rear wall of the tank.
- When using solid fat, dissolve the fat separately and then pour in the tank. Do not leave fat in the tank at the end of cooking.
- Restore the oil bath whenever it falls below min. level, marked by the special reference notch. (danger of fire);
- Particularly voluminous and non-drained foods can cause sprays of hot oil.
- Place the basket with food to be cooked, slowly in the boiling oil, making sure that the froth formed does not spill over the edge of the tank. If this occurs, stop dipping the basket for a few seconds.

SETTING FRYER TEMPERATURE

TYPE OF FRYING:	SET THE TEMPERATURE TO:
Foods that do not disperse pollutants in the oil	180/185°C
Breaded foods	175/180°C
Floured foods	170°C

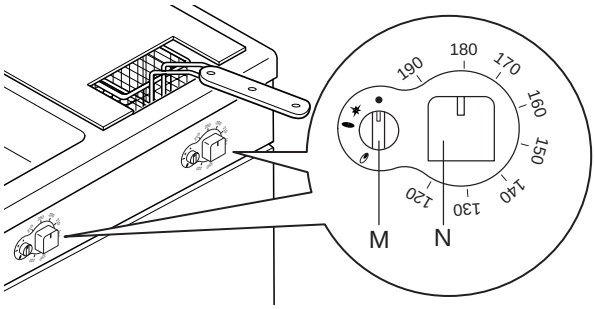
NOTE! For cooking floured food, set the temperature to 170°C. A higher temperature does not improve the cooking result but will make the oil deteriorate more quickly (the residual flour in the oil tends to burn).
IMPORTANT! During cooking, manually remove any residuals of food present in the oil. The prolonged presence of these residuals alters the taste and fragrance of the oil, reducing its useful life.
For a quick and good measure of the degree of oil deterioration, use the litmus strips available on the market.

1.1. GAS MODELS

Ignition
The thermostatic valve control knobs have the following positions:

Knob M:

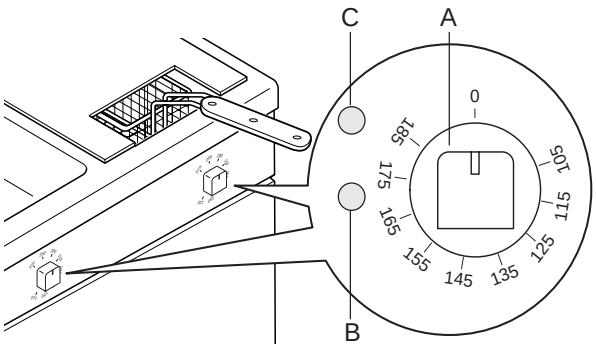
- "Off" position
- "Pilot ignition" position
- "Pilot on" position
- "On" position



- Turn knob "M" anticlockwise from position ● to position ✶.
- Press knob "M" down fully and turn it to position ⬮ to light the pilot. If this does not occur, repeat the operation until lit.
  Then, hold knob "M" down for about 20 seconds, release it and check that the pilot flame remains lit, otherwise, repeat the entire operation.
- **Caution! If the pilot burner accidentally goes out, the valve has a safety device that prevents immediate re-lighting. Wait 60 seconds for release of knob "M".**
- To light the main burner turn knob "M" anticlockwise from position ⬮ to position 🔥.
- To adjust the temperature turn knob "N" to the desired value.

Switching off
- Turn knob "M" clockwise from position 🔥 to position ✶.
- Press the knob down fully and turn it to position ✶; release it and turn it to position ●.

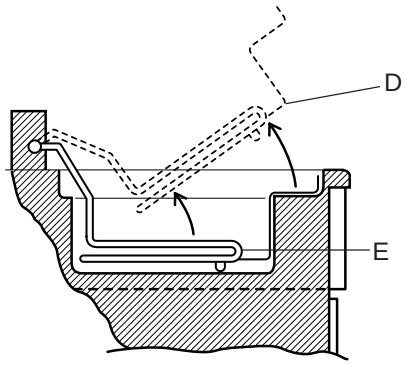
1.2. ELECTRIC MODELS



Ignition

- Turn the knob of Thermostat "A" to the value corresponding to the desired cooking temperature.
- Lighting up of green indicator "B" signals that the power is on.
  Lighting up of yellow indicator "C" signals that the heating elements are on; it goes off when the set temperature is reached.

NOTE! When using a fryer with heating elements inside the tank, pay particular attention when handling them, using the special support bracket "D". For greater safety, the presence of a microswitch cuts off the electrical power when the heating elements "E" are raised.



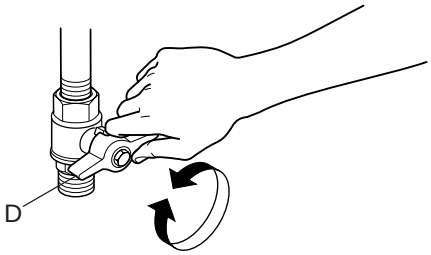
Switching off

- Turn the knob of thermostat "A" to position **"0"**.

1.3. DRAINING OIL

- Switch the fryer off;
- open the drain cock, slowly turning **handle D** anticlockwise and paying **maximum attention to avoid contact with hot oil**;
- close the drain cock, turning handle **D** clockwise.

For better performance of the appliance, regularly change the oil used. Overusing an oil reduces its flashpoint and increases its tendency to boil suddenly.



V CLEANING

CAUTION!
Before carrying out any cleaning operation, disconnect the appliance from the mains power supply.

1. EXTERNAL PARTS

SATIN-FINISH STEEL SURFACES (daily)
- Clean all steel surfaces: dirt can be easily removed as soon as it forms.
- Remove dirt, fat and food residuals from steel surfaces when cool, using soapy water, applied with or without detergent with a cloth or sponge. Dry the surfaces thoroughly after cleaning.
- In case of stubborn dirt, fat or food residuals, wipe the cloth/sponge with the grain of the satin finish and rinse often: rubbing in a circular motion, combined with the particles of dirt deposited on the cloth/sponge, could damage the steel's satin finish.
- Iron objects could ruin or damage the steel: damaged surfaces become dirty more easily and are more liable to corrode.
- Have the satin finish repaired if necessary.

SURFACES BLACKENED BY HEAT (when necessary)
Exposure to high temperatures can cause the formation of dark marks. These do not constitute damage and can be removed by following the instructions given in the previous paragraph.

2. OTHER SURFACES

HEATED TANKS/CONTAINERS (daily)
Clean the appliance tanks or containers using boiled water, with the addition of soda (degreasing) if necessary. Use the accessories (optional or supplied) specified in the list to eliminate food deposits.

TANKS AND COLLECTION DRAWERS (even several times a day)
Remove any grease, oil, food residuals, etc., from trays, drawers and containers in general used for collection. Always clean the containers at the end of the day. Empty the containers during use of the appliance, when they are nearly full.

CAUTION! With electric appliances, make sure no water comes into contact with electric components: water penetration can cause short circuiting and dispersion, tripping the appliance's protection devices.

3. FILTERS

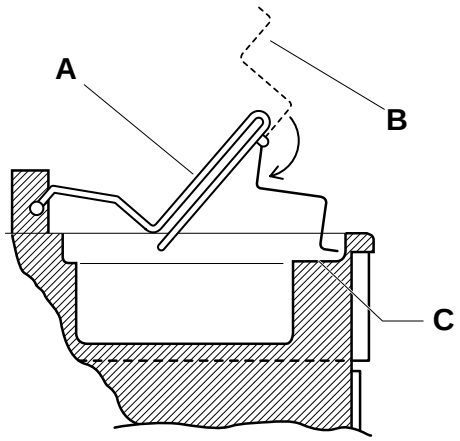
Use of filters for oil increases the life of the oil, and in case of reuse guarantees better cooking of food.
To clean, remove the filter from its seat: if the filter is dirty with grease, wash it with degreasing soap, then rinse and dry; refit the filter in its seat.
Replace the filter when it is deteriorated..

4. IDLE PERIODS

If the appliance is not going to be used for some time, take the following precautions:
- Close any cocks or main switches installed ahead of the appliances.
- Rub all stainless-steel surfaces vigorously with a cloth moistened with vaseline oil in order to form a protective film.
- Periodically air the premises.
- Have the appliance checked before using it again.
- In order to avoid too rapid evaporation of accumulated moisture and consequent breaking of the element, when starting up again leave electric appliances on minimum power setting for at least 45 minutes.

5. CLEANING FRYERS WITH INTERNAL HEATING ELEMENTS (18 LITRES)

Clean the tank, operating as follows:
- wait until the oil has cooled;
- drain the oil from the tank by means of the special cock;
- lift the heating element unit "A" (see figure) by means of support bracket "B";
- tilt the support bracket and place it in the tank expansion zone "C". In this position the power to the heating element unit is cut off by a microswitch.
- Carefully clean the tank and heating elements, taking particular care with the latter so as not to damage the appliance.



6. INTERNAL PARTS (every 6 months)

IMPORTANT! Operations to be carried out exclusively by specialized technicians.
- Check the condition of internal parts.
- Remove any deposits of dirt inside the appliance.
- Check and clean the flue system.

N.B.: In certain ambient conditions (e.g. intensive use of the appliance, salty environment, etc.) cleaning should be more frequent.

VI MAINTENANCE

1. MAINTENANCE

All the components requiring maintenance are accessible from the front of the appliance, after removing the control panel.

1.1 BRIEF TROUBLESHOOTING GUIDE (gas model)

Even with normal use of the appliance, malfunctions can possibly occur.

- The pilot burner does not light.
Possible causes:
- The igniter is not properly fixed or connected.
- The electric ignition or igniter cable are damaged.
- Insufficient pressure in gas pipes.
- Blocked nozzle.
- Faulty gas valve

- The pilot burner goes out when the ignition knob is released.
Possible causes:
- The thermocouple is not connected properly or the safety thermostat cables are disconnected.
- The pilot burner is not heating the thermocouple sufficiently.
- Safety thermostat cut in or faulty.

- The pilot burner is still lit but the main burner does not light.
Possible causes:
- Insufficient pressure in gas pipes.
- Nozzle blocked.
- Faulty gas valve.
- Faulty thermostat operation.

- The temperature cannot be adjusted.
Possible causes:
- Thermostat bulb damaged.
- Faulty thermostat.

1.2. INSTRUCTIONS FOR REPLACING COMPONENTS (to be carried out only by a specialized installation technician)

- Gas valve
- Undo the fixing screws and remove the control panel.
- Unscrew the pilot burner pipe and the thermocouple.
- Undo the screws fixing the flange to the valve.
- Remove the valve gas supply tube clamping.

- Thermocouple, safety thermostat, ignition device
- Remove the control panel and replace the elements.
- To replace the thermostat, remove the gasket between the tank and bulb clamping (replacement from door compartment and control panel).

- Main burner, pilot burner, pilot nozzle and main nozzle
- From door compartment.

- Main air supply adjustment
- From door compartment.

2. LIST OF COMPONENTS

- Safety valve

Type “MERTIK”, Model GV 31, complete with gas inlet filter;

- Main burner

Type “Polidoro”;
Type “CELX”;

- Pilot burner

Type “SIT”, Model 0.100/0.190;

- Thermocouple

Type “SIT”, Model 0.270 thread M9x1;

- Safety thermostat

Type “EGO” Model 55.325;

- Sealant

Tape type PARALIQ PM 35 VLIES.
LOCTITE 511