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Mod: FSM-16G/C

Production code: RFG 16



Diamond
catering equipment

INSTRUCTIONS FOR USE AND INSTALLATION

GAS FRYER RFG 16 C



Made in France

Mars 2017

SUMMARY

1. Security instructions	14-15
2. Contents of cardboard packaging	16
3. Conformity of use	16
4. Way of functioning	17
5. Functioning / Manipulation	17-18-19-20
6. Cleaning and maintenance	20
7. Technical specifications	21
Appendix: part list and exploded view	22-23

GAS FRYER

RFG 16 C

Congratulations for the acquisition of this upmarket appliance made in France. You chose an appliance which alloys the best technical qualities with a big user-friendliness. We wish you the biggest contentment.

1. SECURITY INSTRUCTIONS

Please respect these instructions scrupulously to avoid any risk of fire, scald or other wounds and damage. During the use of this appliance, fundamental circumspection of security must always be noticed, such as:

- Never leave the appliance working without any watching.
- Take into account the instructions to be systematically kept with the appliance.
- Install the appliance always in instructions respect. A 10 cm distance minimum with the partition or the wall is necessary.
- Protect the appliance from direct light of the sun, frost and humidity.
- Never leave the appliance within the reach of children or disabled persons without surveillance during or after use; the oil remains hot for a long time.
- This machine is made for professional use, ensure that only trained personnel operates the appliance.
- Never move the appliance when it is working or still hot.
- Do not touch the hot surfaces of the appliance: always use handles and control knobs.
- Do not use the appliance for other functions than determined use.

- Do not leave the pipe or hose (purchased separately from a specialised shop) in the contact of hot surfaces.
- The appliance should not be used close to combustible materials.
- During use, look after not to obstruct hearings of aeration of the appliance.
- Never exceed the maximum capacity of your fryer which is of 4 kg.
- Never place the lid on the deep fryer while it is in use.
- Do not plunge foods made with an important humidity, you risk a boiling over; the same for bigger foods.
- Watch out for steam during use.
- Whatever the fryer is cold or hot, the oil level has to be always between the minimum and maximum levels placed in the container.
- The use of old oil may cause an important risk of strong boiling, of spatters or fire. It is recommended to change it as soon as it becomes brown.
- Never put water on some ardent oil, but cover the fryer with the lid.
- Always keep the lid near the fryer.
- Entrust compensations only to a skilled person.
- Use only spare parts of origin.
- At the end of cooking, before cleaning the appliance, do not forget to disconnect the gas inlet.

2. CONTENTS OF CARDBOARD PACKAGING

Device: a gas fryer

Accessories: - A basket

- A sieve

- A bucket

- A lid with handle

- A set of natural gas injectors

- The present note



1 Piezzo lighting knob
(AA battery not supplied)

2 Draining tap (inside)

3 Thermostatic tap, power setting .

See the exploded of the RFG 16 C at the end of the document.

3. CONFORMITY OF USE

Use the machine only to cook some food.

4. WAY OF FUNCTIONING

This modular high power gas fryer has a capacity of 16L for 4 Kgs fresh or frozen French fries, doughnuts, fish etc.

It is fitted with adjustable stainless steel feet, with a drawn and lightly tilted tank especially made for the direct flow of the oil without any cooking residues. The draining is made inside the bottom cupboard thanks to a draining tap.

To turn on the fryer, just press on set the thermostatic knob (n°3 on picture) anti-clockwise opposite the star position.

Keep pressed and turn on the pilot light thanks to the piezo (n°1 on picture)

Press for about 30 seconds and turn the knob (n°3 on picture) on position 8 to turn on the burner.

Turn the power control knob (n°3 on picture) to the desired position.

1	2	3	4	5	6	7	8
100°C	113°C	126°C	139°C	152°C	165°C	178°C	190°C

5. FUNCTIONING / HANDLING

a) Installation/Assembly:

- Unpack carefully the device of its packaging.
- Remove the protective film around the machine.
- Screw up the handle on the lid.
- Place the fryer on a plane and heatproof surface.
- Never place the device near a wall or near a partition made of combustible materials even if it is very well isolated.
- A distance of minimum 10 cm with the partition or the wall is necessary.
- Place all the accessories
- Keep the lid near the fryer to enable you covering it after use or in case of fire.

b) First starting:

Before the first use, wash the machine and all accessories with hot soapy water and dry them with a soft cloth (see 6. Cleaning and maintenance).

Gas connection

The appliances run on the following gases: Butane G30, Propane G31, Natural gas G20/G25. The appliances are originally delivered with a Butane/Propane injector corresponding to the category II2E+3+. The connection is made thanks to a thread 1/2.

The heat release rate of the appliance is RFG 16 C 12 kW with G30/G31
12 kW with G20/G25

The gas consumption is of : 1268 l/h with G20 and 1598 l/h with G25
946 g/h with G30 and 1086 g/h with G31

For a use in natural gas, change the injectors of the burner. They are delivered in a small plastic bag placed in the package.

To change the burner injector, unscrew the two screws placed on the front part and remove the knob. To set the natural gas pilot light injector, unscrew the injector of a half turn.

Connect the appliance to the gas supply pipe, interposing a stop valve which enables the appliance to be insulated from the rest of the installation.

Check the supply pressure using a manometer when all the burners are lit. It must be equal to the indications on the rating plate.

This appliance must be installed with a sufficient ventilation to prevent the forming of concentrations of harmful substances.

The fresh air flow required for combustion air supply is:
- RFG 16 C 24.45 m³/h

General conditions of installation

We remind you that it is recommended to call on an qualified installer qualified to set up this appliance and if necessary to adapt it for the natural gas using.

Parts sealed in factory must not be handled neither by the installer nor the user.

The installation and maintenance of the appliance must be carried out in compliance with the statutory texts and good practices in force, mainly:

General specifications

For all appliances:

Article GZ Installation with combustible gases and liquefied hydrocarbons.

Then, according to use:

Article CH Heating, ventilation, refrigeration

Air conditioning and domestic hot water steam generation.

Article GC Installation of appliances to be used for catering

Specific provisions for each type of establishment to which the public is admitted (hospitals, shops, etc...)

Important: Never change the diameter of the injectors.

Gas category table, according to the country of destination of the appliance.

Air adjustment

Country of destination	Category	Gas	Pressures	Diameter of injector
FR/BE	II2E+3+	G20/G25 G30/G31	20/25 28-30/37	155 110
LU/DE	II2E3B/P	G20 G30/G31	20 50	155 110
LU	II2E3+	G20 G30/G31	20 28-30/37	155 110
AT/CH/CY/DK/EE/FI/ HR/LT/LV/NO/RO/SE/ SI/SK/TR	II2H3B/P	G20 G30/G31	20 30	155 110
PL	II2E3P	G20 G31	20 37	155 110
HR/HO	II2H3P	G20 G31	20 37	155 110
CH/CY/CZ/ES/GB/GR/ IE/IT/PT/SI/SK/TR	II2H3+	G20 G30/G31	20 28-30/37	155 110
NL	II2L3B/P	G25 G30/G31	25 30/50	155 110
HU	I3B/P	G30/G31	30/30	110

Injectors were conceived to avoid any air adjustments and that whatever the gas you use. During the change of regulation gas the supplied label indicating the new regulation must be placed instead of the previous one to avoid any ambiguities concerning the regulation of the device.

c) Use of device :

Elements of command and display

Command/Display	Function
Piezo (n°1 on picture)	Switches on the appliance (simultaneously with the set knob)
Set knob (n°3 on picture)	Switches on the appliance (knob pressed simultaneously with piezo) Controls power

Putting on

- Make sure that the draining tap is closed.
- Pour oil into the container. The oil level must be between the MIN and MAX marks inside the container.

- Never light your fryer on without oil.
- Press and turn the thermostatic tap (n°3 on picture) in front of star position.
- Keep pressed and turn on the pilot light thanks to the piezo (n°1 on picture) to light the burner.
- Keep the control knob pressed for about 30 seconds. And turn the knob (n°3 on picture) on position 8 to turn on the burner.
- Turn the power control knob (n°3 on picture) to the desired position.
- Fill the basket in and plunge it slowly into the oil.
- When cooking is finished, lift the basket and set it on its stand.

Temperature setting

Once the burner is lit; set the appliance to the desired power by turning the control knob (n°3 on picture).

Stopping the appliance

- To turn off the burner and keep the pilot light on, press and set the knob in front of star position.
- To turn off completely the fryer, press and set the knob on ●.
- Close the butane or propane cartridge
- Let the appliance cool down
- Clean the appliance. (See 6. Cleaning)

d) Breakdown / repair:

In case of breakdown or of damaged part, please call your after-sales service and confide any technical operation to qualified person.

When you contact the after-sales service of your distributor or your store, give him the complete reference of your device (commercial name, type and serial number). This information appears on the visible descriptive plate behind the device.

6. CLEANING AND MAINTENANCE

Cut the gas supply.

Let cool completely the device and the oil before any technical intervention or cleaning.

For cleaning, only use non-abrasive products, clean regularly the external walls of your device with warm water and wash liquid: avoid the abrasive towelling. Rinse your device with a wet sponge.

Never clean the device under a water jet, the infiltrations would risk to damage it in a irreparable way.

During a prolonged non-use, we recommend you strongly to keep the device shielded from the humidity

7. TECHNICAL SPECIFICATIONS

Model	RFG 16 C
Power	12 kW
Outside dimensions	400 x 660 x 980 mm
Volume	16 L
Nb of burner	3
Weight	40 kg
Maximum charges	4 Kg

The maximum size for the gas containers is of 143x30cm, that's to say a 35kg bottle. It has always to be used vertically, on a stable position and in a well ventilated area.

For gas alimentation, it is recommended to use :

- For inside use: stainless steel flexible pipes or copper or steel rigid pipes
- For outdoor use: rubber flexible pipes or stainless steel flexible pipes

8. GUARANTEE

Conditions of guarantee

The guarantee applicable to any device is the commercial guarantee of the distributor or the retailer. Please contact the store where you bought your device to know the precise conditions.

The guarantee grants no right for damages.

The dispositions which follow are not exclusive of the profit of the legal guarantee planned by articles 1641 and following ones of the Civil code relative to the defects and the latent defects.

Exclusion clauses of the guarantee

Bad installation and bad maintenance, in particular if they do not respect current regulations or instructions appearing in this user guide.

Cannot benefit from the guarantee the repairs required as a result of false operations, of inappropriate use, of carelessness or of excess loads of the device, as well as those resulting from defective installations.

The damage due to shocks, bad weather is not flatware by the guarantee. The material travels at the risks of the user; in case of delivery by carrier, the consignee has to have reservations towards the carrier before any delivery of the device.

The guarantee comes to an end in case of intervention, of repair, of modification by no qualified persons, or of use in inappropriate purposes.

CODE	QTE	PIECE	SPARE PART
50045	1	CONTRE PORTE RFE 16 C/RFG 16 C	INNER DOOR RFE 16 C/RFG 16 C
50047	1	PORTE FRITEUSE RFE 16 C/RFG 16 C	DOOR RFE 16 C/RFG 16 C
51045	1	COUVERCLE MF 160/RFE 16 C	LID MF 160/RFE 16 C
69031	1	SUPPORT COMPOSANTS RFG 16 C/RFG 12 B	COMPONENT HOLDER RFG 16 C/RFG 12 B
69033	1	CHEMINEE INTRFG 16 C	INSIDE FIREPLACE RFG 16 C
69034SE	1	CHEMINEE EXT FRITEUSE RFG 16 C	OUTSIDE FIREPLACE RFG 16 C
69036	1	SUPPORT PORTE RFG 16 C	DOOR HOLDER RFG 16 C
69036SE	1	S/E SUPPORT PORTE RFG 16 C	DOOR HOLDER ASSEMBLY RFG 16 C
69038	1	CACHE BULBE RFG 16 C	BULB COVER RFG 16 C
69039	1	BRIDE TUBE VIDANGE RFG 16 C	DRAIN PIPE STRAP RFG 16 C
69040SE	1	SUPPORT BRULEUR RFG 16 C	BURNER HOLDER RFG 16 C
69041SE	1	CUVE COMPLETE RFG 16 C	TANK ASSEMBLY RFG 16 C
69042SE	1	SOCLE RFG 16 C	BASE RFG 16 C
69059	1	BANDEAU RFG 16 C	CONTROL PANEL RFG 16 C
69060	1	COTE GAUCHE RFG 16 C	LEFT SIDE RFG 16 C
69061	1	ARRIERE RFG 16 C	BACK RFG 16 C
69062	1	COTE DROIT RFG 16 C	RIGHT SIDE RFG 16 C
69075SE	1	CACHE ARRIERE EVAPORATEUR RFG 12 B	EVAPORATOR BACK COVER RFG 12 B
69087	1	SUPPORT VEILLEUSE RFG 12 B/RFG 16 C	PILOT LIGHT HOLDER RFG 12 B/RFG 16 C
69091	1	CHAPEAU VEILLEUSE RFG 12 B/RFG 16 C	PILOT LIGHT COVER RFG 12 B/RFG 16 C
69092	1	FIXATION THERMOSTAT SECURITE RFG 12 B/RFG 16 C	SAFETY THERMOSTAT HOLDER RFG 12 B/RFG 16 C
A06001	1	THERMOSTAT SECURITE SP 001 FRITEUSE	SAFETY THERMOSTAT
A13019	4	PIED INOX RFE 16 C-RFE 20 C	STAINLESS STEEL FOOT A14075
A14075	1	BOUTON GAZ 12 H GRG-PSG	GAS KNOB 12 H
A15016	2	POIGNEE	HANDLE
B04097	2	ENTRETOISE ROBINET FRITEUSE GAZ	SPACER TAP GAS FRYER
B04117	1	TUBE VIDANGE RFG 16 G	DRAIN PIPE RFG 16 C
B06009	2	TETON + ECROU	STUD + NUT
B06054	1	BILLE ACIER FRITEUSE GAZ	STEEL BALL GAS FRYER
B09003	1	LOQUETEAU	MAGNET
B10013	1	COUDE 90° 1/2 FRITEUSE GAZ	ELBOW 90° GAS FRYER
B10017	1	VANNE 1/2 RFE 16 C/RFE 20 C	TAP
B10019	2	CONTRE ECROU 1/2 RFE 12/RFE 16 C/RFE 20 C	LOCK NUT 1/2
E01021	3	BRULEUR RFG 8-12-16-20	BURNER
E02003	3	BAGUE 8/10	RING 8/10
E02004	3	ECROU POUR BAGUE	NUT FOR RING
E02011	1	THERMOCOUPLE Lg 850 SGM60/SGF80	THERMOCOUPLE Lg 850
E02045	2	COLLIER DIAM 16 SGM 60	CLAMP DIAM 16 SGM 60
E02189	1	VEILLEUSE FRITEUSE GAZ	PILOT LIGHT GAS FRYER
E02193	1	INTERRUPTEUR THERMOCOUPLE FRITEUSE GAZ	THERMOCOUPLE SWITCH GAS FRYER
E02257	1	PIEZO ELECTRONIQUE COMPLET	ELECTRONIC PIEZO ASSEMBLY
E02258	1	NOURRICE RFG 12 B	MAIN SUPPLY RFG 12 B
E02298	1	ROBINET THERMOSTATIQUE FRITEUSE GAZ	THERMOSTATIC TAP GAS FRYER
E02285	1	TUBE ALU ROBINET-VEILLEUSE RFG 16 C	PILOT LIGHT/TAP PIPE RFG 16 C
E02286	1	TUBE ALU ROBINET/NOURRICE RFG 16 C	MAIN SUPPLY/TAP PIPE RFG 16 C
E02287	1	TUBE ALU RACCORD/ BRULEUR N°1 RFG 16 C	BURNER N°1/LINK PIPE RFG 16 C
E02288	1	TUBE ALU RACCORD/BRULEUR N°2 RFG 16 C	BURNER N°2/LINK PIPE RFG 16 C
E02289	1	TUBE ALU RACCORD/BRULEUR N°3 RFG 16 C	BURNER N°3/LINK PIPE RFG 16 C
E02290	1	TUBE ALU ROBINET/RACCORD RFG 16 C	LINK/TAP PIPE RFG 16 C
E02291	3	PORTE INJECTEUR RFG 12 B	INJECTOR HOLDER
E02292	3	BAGUE BICONIQUE 8x10 RFG 12 B	RING 8x10
E02293	3	ECROU BAGUE BICONIQUE 8x10 RFG 12 B	NUT FOR RING
E02294	3	INJECTEUR BP Diam 1.10 RFG 12 B	INJECTOR BP Diam 1.10
E02295	3	INJECTEUR GN Diam 1.55 RFG 12 B	INJECTOR GN Diam 1.55
E02296	1	RACCORD RFG 16 C	LINK RFG 16 C
E02297	2	PATIES A VIS 6 x 1.5	SCREW CLAMP 6 x 1.5
F04028	1	PASSOIRE RF 14	SIEVE
F04051	1	PANIER RFG 12 B/RFG 16 C	BASKET RFG 12 B/RFG 16 C
F05084	1	SEAU INCOLORE 15 L RF 14	BUCKET 15 L
G06P01062	1	CADRAN	FRONT PANEL

FRITEUSE RFG 16 C

Nomenclature

DT178

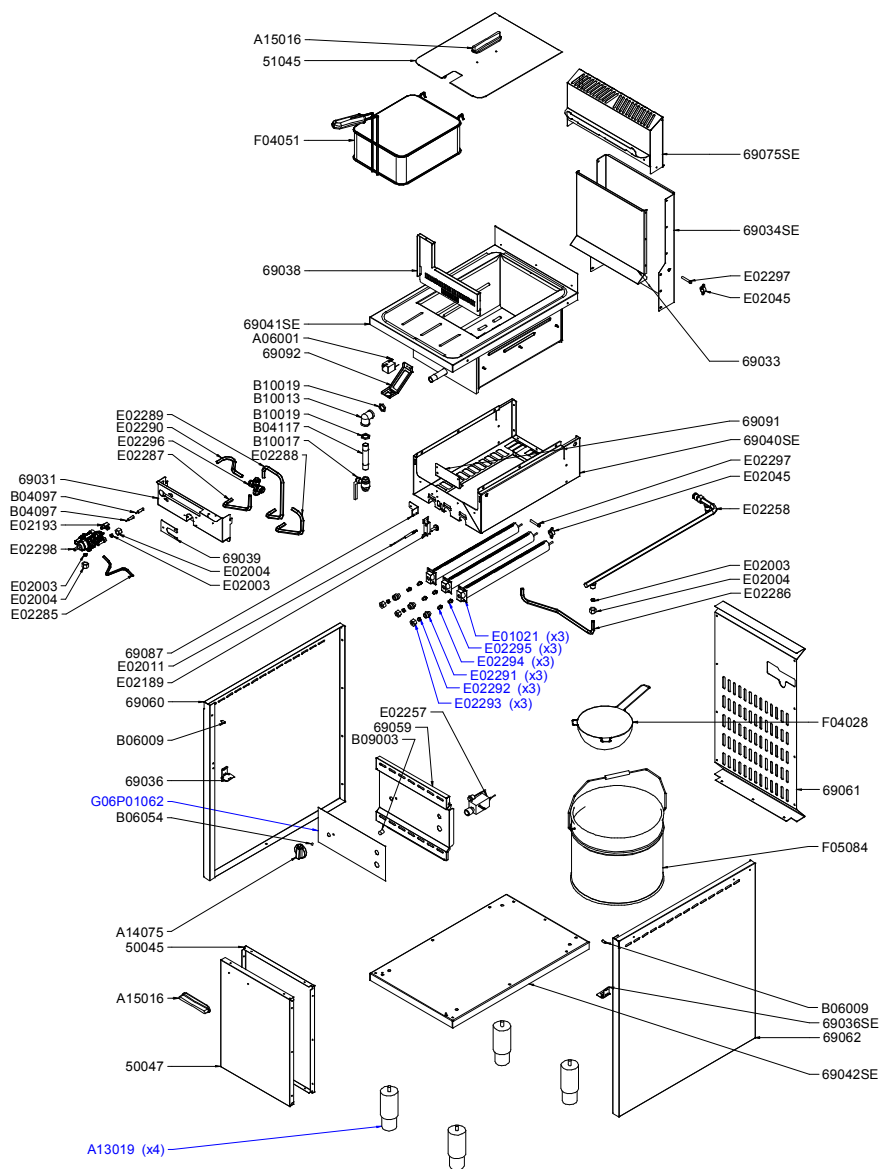
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Indice
B



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Indice
B