

01/2018

Mod: MIKA/1-MC

Production code: MECA-FRYER 1B



Diamond
catering equipment



**MANUAL
FRYERS**

**MECA
FRYER**

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GENERAL INSTRUCTIONS

- **Please read the instructions in this user manual carefully; they provide important information for safe installation, use and maintenance of the appliance.**
- Store this manual safely and within easy reach for future reference.
- After unpacking, check the integrity of the unit. In case of doubt, do not operate the unit and call qualified service personnel.
- Before connecting the unit, make sure that the data reported on the data plate are compatible with the data of your gas distribution network.
- This unit should be used only for the purpose for which it was specifically designed. Any other use shall be considered unsuitable and therefore dangerous.
- The unit may be used only by persons that received specific training on how to use it and have read this user manual.
- For any repairs, contact only customer service centres authorised by the manufacturer and ask for genuine parts.
- Failure to comply with these instructions may jeopardize the safety of the unit.
- Never aim high pressure water jets at the unit to wash it.
- Never cover any openings, heat extraction vents or exhaust vents.



THIS APPLIANCE MUST BE INSTALLED BY AN AUTHORISED INSTALLER OF GAS APPLIANCES. FAILING THAT, THE WARRANTY SHALL BE INVALIDATED IN ITS ENTIRETY.

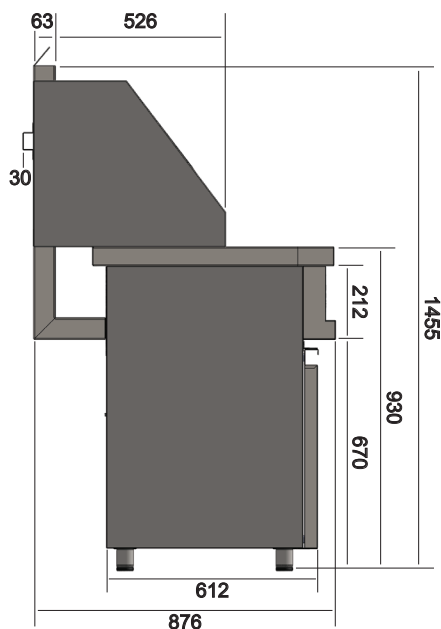
THE MANUFACTURER DISCLAIMS ALL LIABILITY FOR DAMAGE TO PERSONS OR PROPERTY CAUSED BY NON-COMPLIANCE WITH THE INSTRUCTIONS IN THIS MANUAL, BY USERS AND INSTALLERS ALIKE.

THE MANUFACTURER DISCLAIMS ALL LIABILITY FOR CONSEQUENCES ATTRIBUTABLE TO TRANSCRIPTION OR PRINTING ERRORS. THE MANUFACTURER ALSO RESERVES THE RIGHT TO MAKE ANY CHANGES IT CONSIDERS USEFUL OR NECESSARY IN THE PRODUCTS WITHOUT MODIFYING, HOWEVER, THEIR MAIN CHARACTERISTICS

1. TECHNICAL DATA

1.1 Bruxelloise Gas Fryers Series

MODEL		B/1P - E/1P	B/2P - E/2P	B/3P - E/3P
Size	Type	A	A	A
Width	mm	535	960	1445
Depth	mm	875	875	875
Height	mm	940	940	940
Total height	mm	1320	1320	1320
Net weight	kg	85	150	230
Swing doors		1	2	3
Frying tank		yes	yes	yes
Electronic control option		yes	yes	yes
Built-in fume hood option		yes	yes	yes
Number of tanks		1	2	3
Tank Ø	mm	360	360	360
Tank height	mm	270	270	270
Smoke ducts		1	2	3
Tank capacity	L	13L	13L + 13L	13L + 13L + 13L
Preheat times (180K)	ca. min.			
Gas connection	«A»	G3/4"	G3/4"	G3/4"
Minimum nominal thermal :				
G20 - 25	kW	16,61	32,22	49,30
G31	kW	13,86	27,72	41,58
Gas consumption (15°) :				
G31	m³/h	0,51	1,02	1,53
G20	m³/h	1,60	3,20	4,80
G25	m³/h	1,85	3,70	4,55
Injector :				
G20 - G25	Ø	3,4	3,4	3,4
G30 - G31	Ø	2,15	2,15	2,15
Burners	number	1	2	3
Pressure mbar	G20	12	12	12
Pressure mbar	G25	15	15	15
Pressure mbar	G31	20	20	20
Air adjustment		no	no	no
Electrical connection		23v-16A-50Hz	23v-16A-50Hz	23v-16A-50Hz
Pilot burner :				
G20 - G25	Ø	20	20	20
G30 - G31	Ø	adjustable	adjustable	adjustable



1.2 Technical characteristics

Stainless steel AISI 304 frame mounted on height-adjustable 18/10 stainless steel legs fitted with rubber support pads.

- **TANK** made of AISI 304 stainless steel.
- **GAS OPERATED** by means of self-stabilising burners made of AISI 304 stainless steel that ensures excellent heating uniformity. Temperature is controlled by a thermostat outfitted with a safety valve and a thermocouple that cuts off the gas inlet if the pilot flame is accidentally extinguished. Piezoelectric ignition of the pilot flame

2. INSTALLATION INSTRUCTIONS

The unit's installation and modification for use with other types of gas, as relevant, must be performed by a qualified installation technician in accordance with the laws in force.

Please refer to the technical data Table II.

WARNING !

If the unit is installed against a wall, this wall must withstand temperatures of 80°C and must be made of non-flammable materials. Otherwise, the unit must be installed at a distance of 10 cm from the wall.

First remove the plastic film wrap and dispose of any residual plastic using a cleaning product suitable for stainless steel. Install the unit in a horizontal position, checking its levelling. Correct the levelling as necessary by changing the height of the adjustable feet.

2.1 Data plate for Belgium

TEKNO-LAM S.A.
(www.bertrand-manufacturer.com)
Chaussée de Vilvore 94
1120 Bruxelles - Belgium

BN : BERTRAND
MN : BRUXELLOISE

SN : B1.20.03.2012.001
PN : 0461AT0311

Réf : ● 1P ○ 2P ○ 3P

Type rookgasafvoer: **A1**
Type d'évacuation

C	GC	p	Qn(Hi) kW	Qn(Hs) kW	V m³/h	A
BE	II2E+3P	G20/ G25 - 20/ 25 mbar	15,1	16,61	1,6	●
		G31 - 37 mbar	12,6	13,86	0,51	
NL	II2L3B/P	G25 - 25 mbar	15,1	16,61	1,6	
		G30 - 30 mbar	12,6	13,86	0,51	
		G31 - 30 mbar	12,6	13,86	0,51	
GB	II2E3+	G20 - 25 mbar	15,1	16,61	1,6	
		G30/ G31	12,6	13,86	0,51	
IE		28-30/ 37 mBar				

~ 230V - 50 Hz - 0,5A

BN = merk - marque - brand name
MN = model - type
C = land van bestemming - pays de destination - country of destination
GC = gascategorie - catégorie de gaz - gas category
A = toestel geregeld voor - appareil réglé pour - apparatus regulated for
SN = serienummer - numéro de série - serial number
PN = pinnummer - numéro pin - pin number

Dit toestel dient te worden geïnstalleerd conform de geldende regels en mag enkel worden gebruikt in een voldoende geventileerde ruimte. Lees de instructies alvorens het toestel te installeren en in gebruik te nemen

Cet appareil doit être installé conformément aux normes en vigueur et ne peut être utilisé que dans un local suffisamment ventilé. Lisez attentivement les instructions avant d'installer et d'utiliser l'appareil.

This appliance must be installed in accordance with the rules in force and used only in a sufficiently ventilated space. Consult instructions before installations and use of this appliance.

Serial number of the fryer

Fryer type

Table of gas categories per country and their respective power and consumption values

2.2 Compliance with laws and regulations

The following laws and regulations shall be observed:

- Laws on the prevention of workplace accidents and fire hazards.
- Regulations of the gas supply company that will issue the installation authorisation.
- Standards related to "gas-fuelled facilities".
- Health and safety standards.

2.3 Installation place

- The unit should be installed in a properly ventilated space; it requires an air intake of at least 2 m³/h .kW of thermal capacity.
- The unit should be installed in compliance with the safety regulations applicable in the country of installation.

2.4 Positioning

- This unit may be installed individually or mounted together with other units from the same range of products.
- This unit is not suitable for encasing.
- A minimum clearance of 10 cm to partition walls should be maintained. Should this clearance be smaller or if the partition or floor material is flammable, installing thermal insulation is mandatory.

2.5 Connection to the gas system

- The unit's gas supply should have the characteristics and pressure shown in Table II.
- Gas pressure is measured at the initial pressure outlet with the burner on.
- The unit has been tested and fitted for operation with the type of gas indicated on the external sticker plate.
- * **N.B. Should the supply pressure vary by more than +10% of the nominal pressure, it is advisable to install a pressure regulator upstream of the unit to ensure the nominal pressure.**
- Connection to the gas supply should be performed using metal piping of an appropriate cross section; an approved shutoff cock must be fitted upstream.
- After connecting the gas supply, use soap water to check for leaks at pipe joints.

2.6.1 Incoming pressure check (PE)

The pressure is measured with a pressure gauge from 0 to 80 mbar (accuracy at least 0.1 mbar).

The pressure connection is on the sit block.

Close the gas valve.

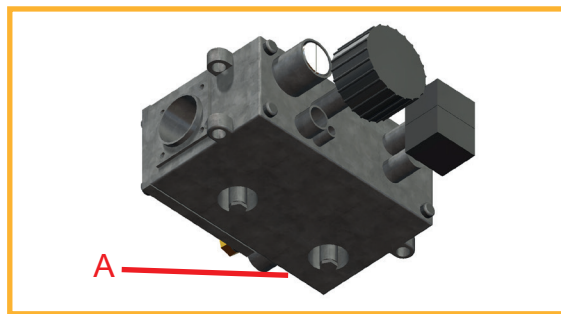
Unscrew the screw (A) of the «IN» pressure tap.

Fit the silicone rubber hose into the manometer.

Open the gas valve.

Turn on the burner and raise the «dynamic» pressure upstream. Close the gas valve.

Reassemble the screw (A) with a gas seal washer and check for leaks with soapy water.



2.6.2 Control of operation using liquid gas

- Check whether the fitted nozzles comply with the indications in Table 2 (see p. 07).
- Check whether the incoming pressure complies with the indications in Table 2 (see p. 07).
- Make sure that the LPG gas system has two pressure regulators of adequate capacity and that the evaporation capacity is sufficient.
- Please also refer to the publication "Installation Regulations and Characteristics of LPG Systems".

2.7 Discharge of exhaust flue products under a draft hood

The gas unit should be installed in rooms enabling the discharge of flue products in compliance with the installation standards.

The ventilation system should be permanently activated in accordance with the national and regional standards in force.

2.8 Gas units type A1

These units are not designed to be fitted to a natural flue exhaust outlet.

The gas unit should be installed under a standard-compliant draft hood, as it requires an intake of at least 2 m³/h . kW of thermal capacity.

The room in which it is installed should be adequately ventilated.

2.9 Operation check

- Start the unit according to the user instructions in Section 5.
- Make sure that there are no gas leaks.
- Check the ignition and inter-ignition of the pilot burner and main burner.
- Make sure the flue gases are discharged properly.
- Record on a sticker the gas type and device pressure for which the unit was calibrated and affix the sticker next to the data label.

2.10 User information

Draw the user's attention to safety and daily maintenance rules.

Explain to the user how to operate and use the fryer by referring to the User Manual and show what changes were made, if any. Leave a copy of this manual with the user.

2.11 Operating manual for the installing technician

Before starting the unit, verify that :

- The pilot flames are not set too high or too low.
- Thermostat elements turn off in less than 60 seconds.
- Burners have proper supply and nozzles operate normally.
- The safety sensor switches off at 210° (heat up the safety sensor using a lighter or similar device).
- Make sure that the user is familiar with the main safety points.

Only if all the previous points were found to be compliant and if the unit was installed in accordance with the rules, the unit may be put into service, as described in the operating procedure.

Damage caused by non-observance of legal provisions and an assembly process that is non-compliant with the described installation procedure may result in hazardous situations for which TEKNO-LAM disclaims all responsibility.

If installation is not performed by an authorised installer, the warranty will be invalidated.

In all cases, damaged or worn parts must be replaced with genuine spare parts and must be installed by an authorised installer.

Any parts to be replaced under warranty must be returned to us no later than 8 days. In the event that any non-genuine parts, accessories or safety devices have been installed, or if the device was not calibrated or repaired by an expert, TEKNO-LAM will not grant you any warranty.

In case of any doubt concerning the procedure to be followed or any other questions, contact us :

- By phone : 0032/2532.10.30 (from 8h30 to 12h and from 12h30 to 16h30)
- By fax : 0032/2532.55.10 (24h/24h)
- By E-mail : info@bertrand-manufacturer.com



The installation technician must observe the regulations in force in the countries or regions where the appliance will be used

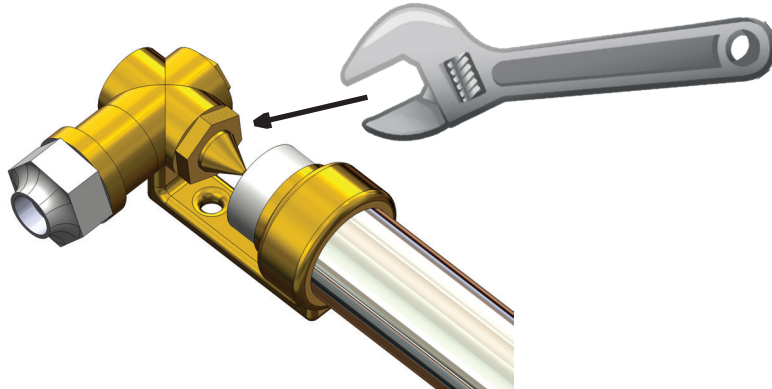
Should the user or installation technician fail to observe the instructions in this manual, the company disclaims all responsibility and no accident or malfunction caused by such non-observance shall be attributable to the manufacturer

2.12 Adjusting the settings

After all the connections have been made, the unit's settings can be adjusted.

Important: first, make sure that there are no leaks at the joints.

1. Calibrating the burners is limited to the injector, if it not intended for the type of gas that you will use. If the utilised gas is different from the type indicated on the data plate (see p. 3), please proceed as shown in the following picture.



NEVER SET A PRESSURE VALUE THAT IS HIGHER THAN SPECIFIED !!!!

2. In case of problems with the pilot burner, such as the flame often going out, adjust the pilot light as illustrated in the picture.

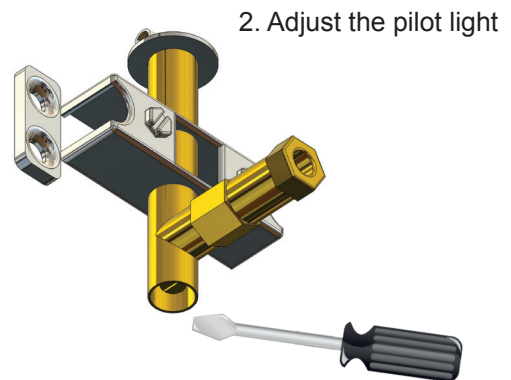
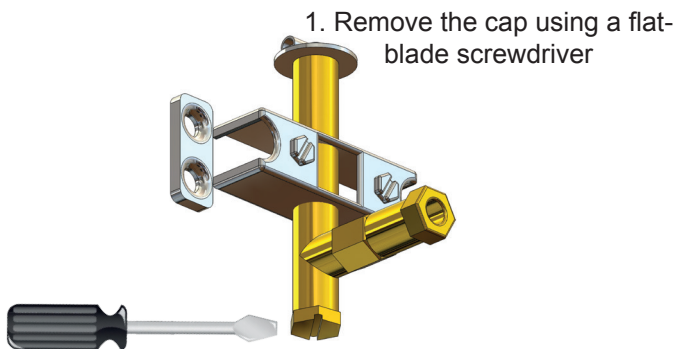


TABLE 1 : Gas Pressure Values and Categories in Various Countries – per Standard EN 437 (05-'94)

CAT	Gas type	DRUK mbar			COUNTRY AND TYPE OF APPLIANCE							
	Gas	Nominal	Min	Max	Germany Luxembourg	Belgium	Austria	Switzerland Czech Republic Slovakia - Slovenia	Great Britain - Spain Portugal - Ireland Italy - Greece	Denmark - Finland Norway - Sweden Estonia-Lithuania-Latvia	The Netherlands	France
2H	G20	20	17	25			II2H3P	II2H3P	II2H3P	I2H		
2E	G20	20	17	25	I2E							
2L	G25	25	20	30							II2L3P	
2L	G25	20	17	25								
2LL	G25	20	17	25								
2E(R)B	G20	20	17	23		I2E(R)B						II2Er3P
	G25	25	17	30		I2E(R)B						II2Er3P
3P	G30/G31	28-29-30	25	35								
3P	G30/G31	50	42,5	57,5								
3+	G30	29	20	35								
	G31	37	25	45								
3+	G30	50	42,5	57,5								
	G31	67	50	80								
3P	G31	30	25	35							II2L3P	
3P	G31	37	25	45		I3P		II2H3P	II2H3P			II2Er3P
3P	G31	50	42,5	57,5	I3P		II2H3P	II2H3P			II2L3P	II2Er3P
3P	G31	67	50	80								

TABLE 2 : Setting the Pressure and Consumption

Bruxelloises Fryer Series		1 vat			2 vat			3 vat			4 vat		
Type of gas and its nominal pressure		G20 20mb	G25 25mb	G31 37mb	G20 20mb	G25 25mb	G31 37mb	G20 20mb	G25 25mb	G31 37mb	G20 20mb	G25 25mb	G31 37mb
Pressure settings at each burner in mbar		12	15	20	12	15	20	12	15	20	12	15	20
* Higher heating value (HHV) max. kW		16,61	16,61	13,86	33,22	33,22	27,72	49,3	49,3	41,58	66,44	66,44	55,44
* Lower heating value (LHV) max. kW		15,1	15,1	12,6	30,2	30,2	25,2	45,3	45,3	37,8	60,4	60,4	50,4
* Number of burners		1	1	1	2	2	2	3	3	3	4	4	4
* Gas consumption in m³/h		1,60	1,85	0,51	3,20	3,70	1,02	4,80	5,55	1,53	6,40	7,40	2,04
Injector Ø		3,4	3,4	2,15	3,4	3,4	2,15	3,4	3,4	2,15	3,4	3,4	2,15

Germany + Luxembourg

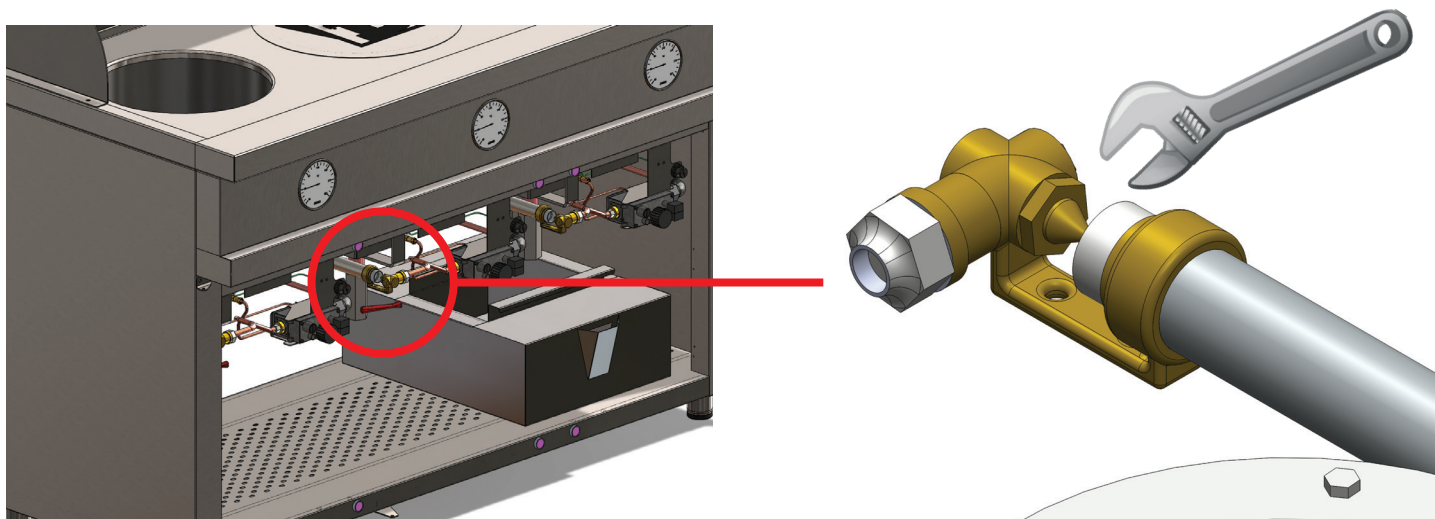
Bruxelloise Fryer Series		1 vat			2 vats			3 vats			4 vats		
Type of gas and its nominal pressure		G20 20mb	G25	G31 37mb	G20 20mb	G25	G31 37mb	G20 20mb	G25	G31 37mb	G20 20mb	G25	G31 37mb
Pressure settings at each burner in mbar		12		20	12		20	12		20	12		20
* Higher heating value (HHV) max. kW		16,61		13,86	33,22		27,72	49,3		41,58	66,44		55,44
* Lower heating value (LHV) max. kW		15,1		12,6	30,2		25,2	45,3		37,8	60,4		50,4
* Number of burners		1		1	2		2	3		3	4		4
* Gas consumption in m³/h		1,60		0,51	3,20		1,02	4,80		1,53	6,40		2,04
Injector Ø		2,8		1,65	2,8		1,65	2,8		1,65	3,4		1,65

— 3. CONVERSION FOR OPERATION WITH A DIFFERENT TYPE OF GAS

Shut the gas valve upstream of the unit

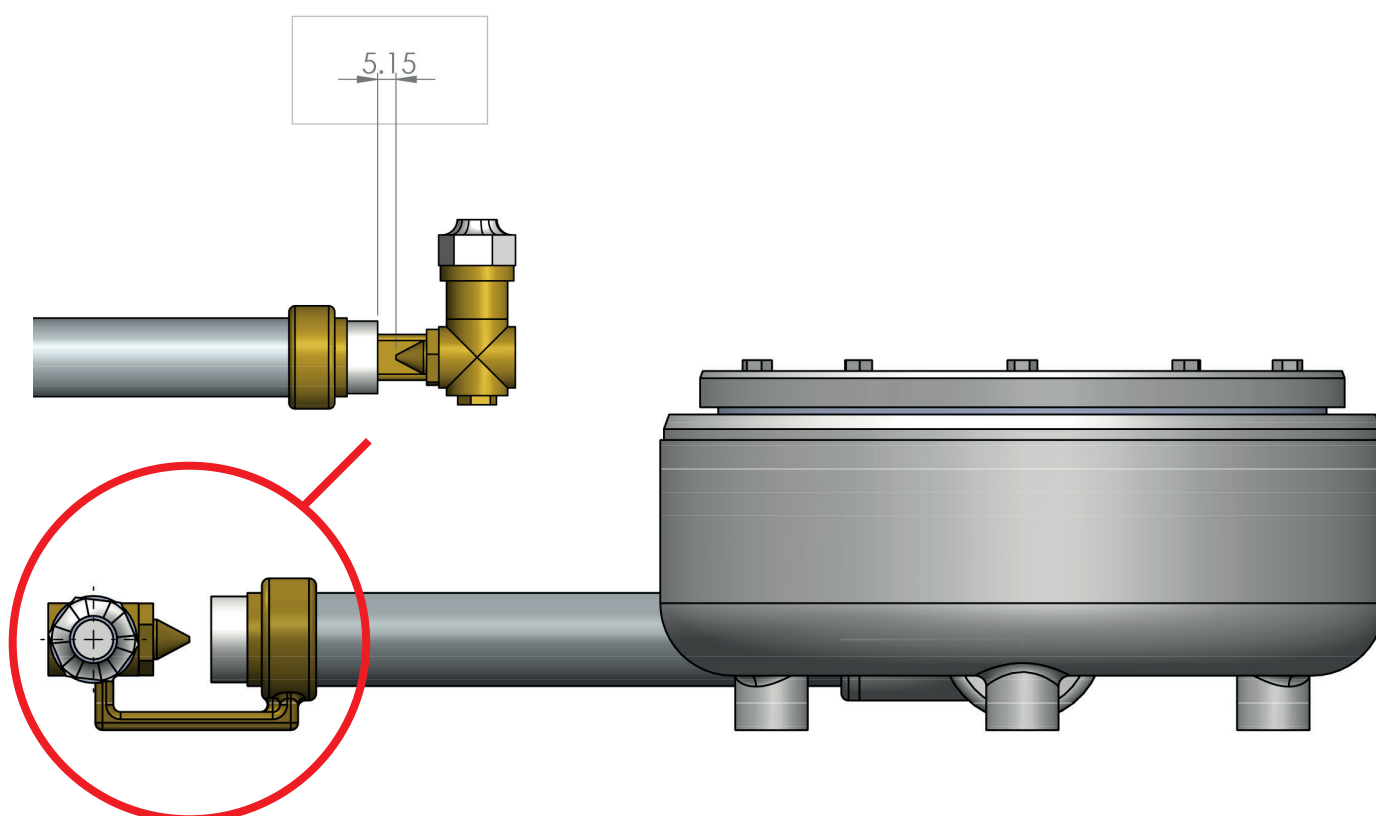
3.1 Replacing the nozzle of the main burner

- Open the cabinet door and remove the oil containers.
- Press the primary air regulator into the venturi tube.
- Using a 12 mm spanner, unscrew the nozzle and replace it with a suitable one for the selected gas type, as indicated in Table 2 (p10).



3.2 Setting the primary air at the main burner

- Start the unit according to the user instructions.
- Check for leaks using soapy water. Ignite the pilot flame according to instructions and check it.
- To check the primary air setting at the main burners, the "X" clearance must be set exactly as shown (see image). The primary air is properly set when the flame does not detach itself when the burner is cold and does not return when the burner is hot.
- Check the ignition and flame compliance on maximum.



4. USER INSTRUCTIONS

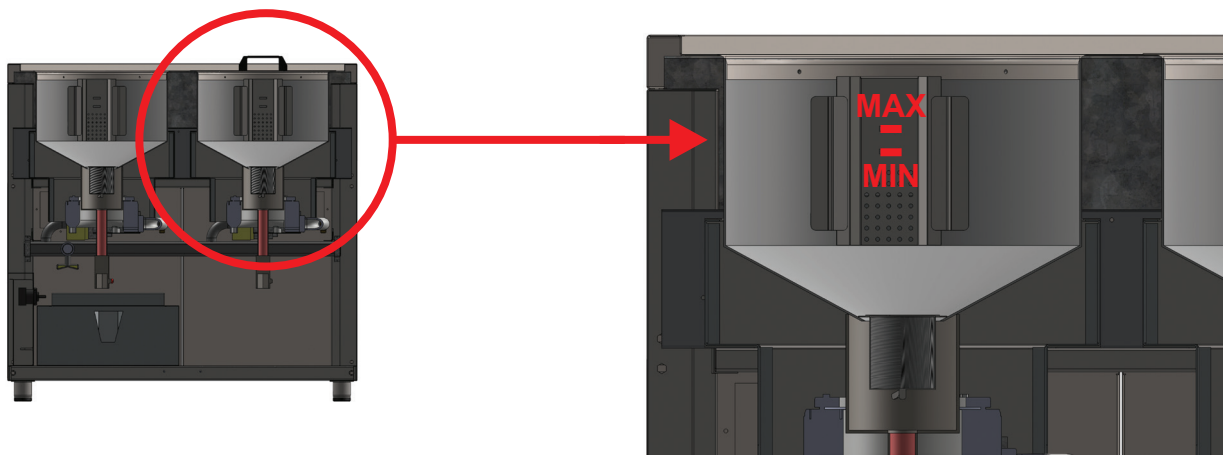
Foreword

Before starting the unit, carefully wash the tank and the baskets, proceeding as follows :

- Fill up the tank with water and detergent. Switch on the unit and bring to a boil. Let the water boil for a few minutes. Drain off the water through the drain cock and rinse the tank thoroughly with clean water.
- Frying fat should only be used after it becomes liquid.
- Do not cover the tank during use and do not pour in any salt or spices.
- **Never switch on the fryer without first filling the tank with oil. Failure to observe this rule may cause irreversible damage to the tank bottom.**

FILLING THE TANK

Make sure the drain cock is closed. Pour frying oil into the tank up to the MIN mark and never above the MAX mark. Refer to the Technical Data Table (p02) to determine the tank capacity.



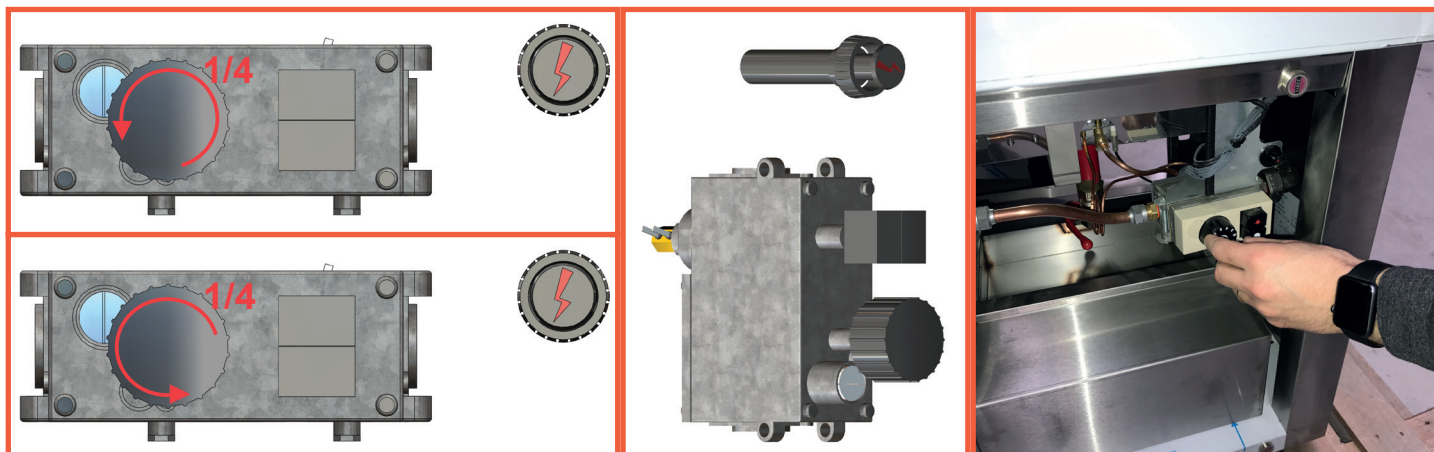
FILLING THE BASKET

The amount of food to be placed into the basket depends on the cooking method. It is most important to avoid a sharp drop in temperature when dipping the food into the oil. In any case, oil temperature should never drop below 160°C. Cooking small amounts of food for the right length of time is preferable to cooking a large quantity that requires a longer cooking time.

4.1 Igniting the unit

- Turn on the ventilation system (fume hood).
- Open the gas cock.
- Turn the knob of the gas unit to the pilot flame position (★) (Fig 2) and keep it depressed for about 10 sec. to light the pilot burner.
- Turn the knob 1/4 turn to light up the burner (knob in position 🔥).
- Select the desired temperature using the adjustment thermostat.

We recommend that you do not put the device directly at high temperature so that the grease has time to liquefy.



4.2 Turning the unit off

- Turn the thermostat controller to « ● »
- Turn off the main switch.
- Turn the gas knob clockwise until reaching "O".
- Leave the ventilation system on for another 10 minutes, then place the lids back on the tanks.

4.3 Upkeep recommendations

To make full use of your fryer, we recommend taking the following precautions:

- Do not use metal items or abrasive products for cleaning.
- Always use frying oil or fat of high quality and free of impurities.
- Before pouring in fresh or filtered oil, make sure that the bottom of the tank is clean.
- Keep the lids on when the fryer is not in use.
- Lids should always remain within easy reach.
- Before draining the oil, always disconnect the unit from the mains.
- Never allow any repairs to be carried out by non-professional persons.
- Have your unit checked by an authorised technician after each 2000 to 2500 hours of service or once a year.
- Always fill the tanks above the lowest level.
- In case of failure, always call an authorised technician or retailer.

4.4 Draining the tanks

- After about two hours of operation, disconnect the tanks from the mains and check that the fat drip tray is correctly positioned under the dip tank.
- Turn the drain cock one-quarter turn clockwise.

IF YOU HAVE TO LEAVE THE FAT TANK AREA, IT IS PREFERABLE TO DRAIN THE FAT IN TWO SESSIONS (FIRE HAZARD)

- Remove the residue filter from the tank using the tool included with the appliance.
- Fat has an average use life of 25 hours. Of course, after 25 hours, fat will still become hot, but its acidity will be much too high.

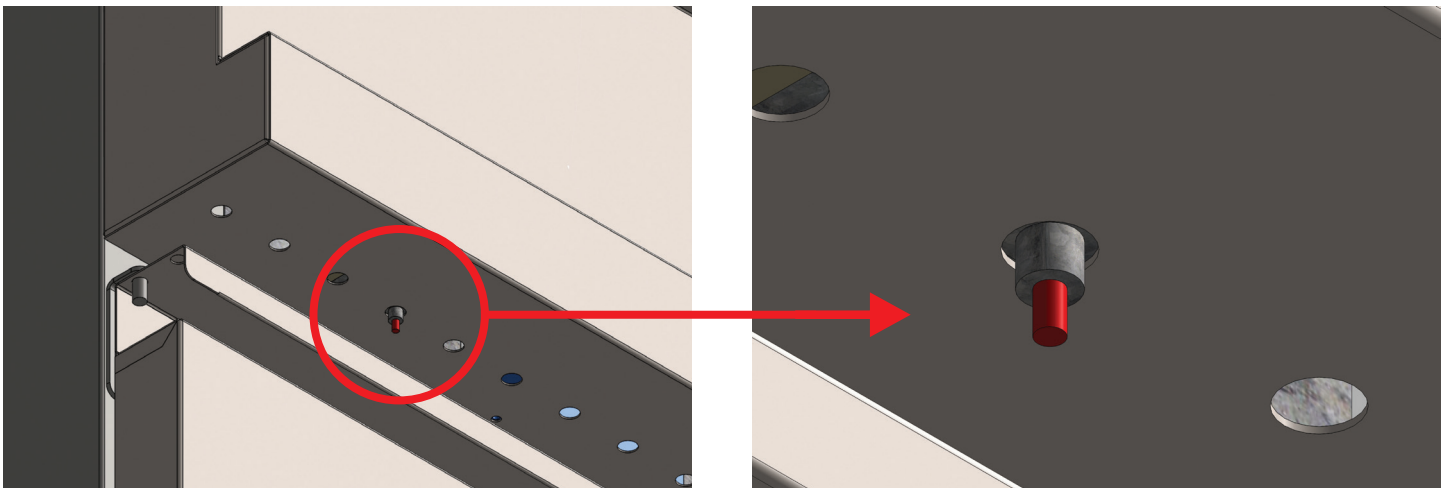
This exposes your tank to corrosion hazards and may generate corrosion spots. Corrosion can cause serious damage making it very hard to restore your tank to proper working condition.

ACCORDINGLY :

- Never throw frozen chips (with salt) into your tank !
- Change the fat or oil on time !
- Regularly clean your tanks with water.

4.5 Temperature limiter

Fryers are equipped with a safety thermostat that trips if the oil overheats and turns off the appliance. To restart the appliance, you need to reset the thermostat. This must be done by qualified service personnel who will also check the cause of tripping.



4.6 Troubleshooting

- Everything looks fine, but I get no gas :

Is your ventilation system on? Don't forget to turn it on.



**NEVER ATTEMPT TO DISMANTLE OR REPAIR THE APPLIANCE YOURSELF!
DANGER OF DEATH !**

- The pilot burner does not ignite :

Is the ignition spark adequate? If not, check whether the ignition cable has become disconnected. If necessary, light the pilot burner using a match and have your lighting system replaced.

- The pilot burner ignites, but when I release the button (see the relevant description, after 10-15 seconds, the flame goes out by itself :

Generally, this indicates a defective thermocouple component; you **MUST HAVE IT REPLACED**.

- My appliance keeps turning itself off :

Is your appliance properly connected? (There should be a minimum clearance of 15 cm above your exhaust chimney). Could one of your tanks have become overheated? (The safety sensor is activated automatically). If one of your tanks overheats, it is quite probable that the thermostat detector is defective. In this case, have it replaced right away. Do not use this tank any more.

THE MAXIMUM SAFETY THRESHOLDS SET IN FACTORY CAN NEVER BE CHANGED OR TAMPERED WITH.

Your appliance has a rock-solid design and robustness, according to optimum safety manufacturing standard.

4.7 Fire safety

In the event of tank overheating, if the grease or oil catches fire, do the following :

Do not panic. Take the nearest lid and cover the burning tank. The fire will soon go out due to lack of oxygen. The fryer is fitted with a safety device that turns off the appliance automatically at 210°



NEVER, EVER, USE WATER TO PUT OUT THE FIRE !!!

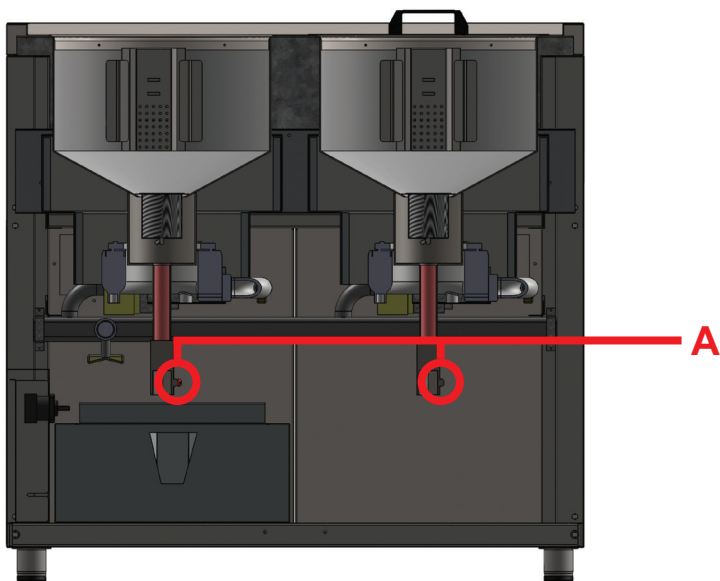
— 5. UPKEEP AND CLEANING —

- Clean all the stainless steel components on a daily basis using lukewarm soapy water. Rinse with plenty of water and dry thoroughly.
- Never clean stainless steel components using abrasive sponges or steel scrapers; they can damage the plating causing it to oxidise.
- Before any prolonged period of inactivity, wipe all the stainless steel items with a cloth soaked in paraffin oil, applying a protective film.
- Periodically air out the room.



COOKING TANKS

- Empty the oil tanks by draining the oil off through the drain cock (A) down to the drip pan. Afterwards, clean the tanks using suitable detergent. Do not scrape or scratch the bottom. Rinse abundantly with water to remove any traces of detergent.

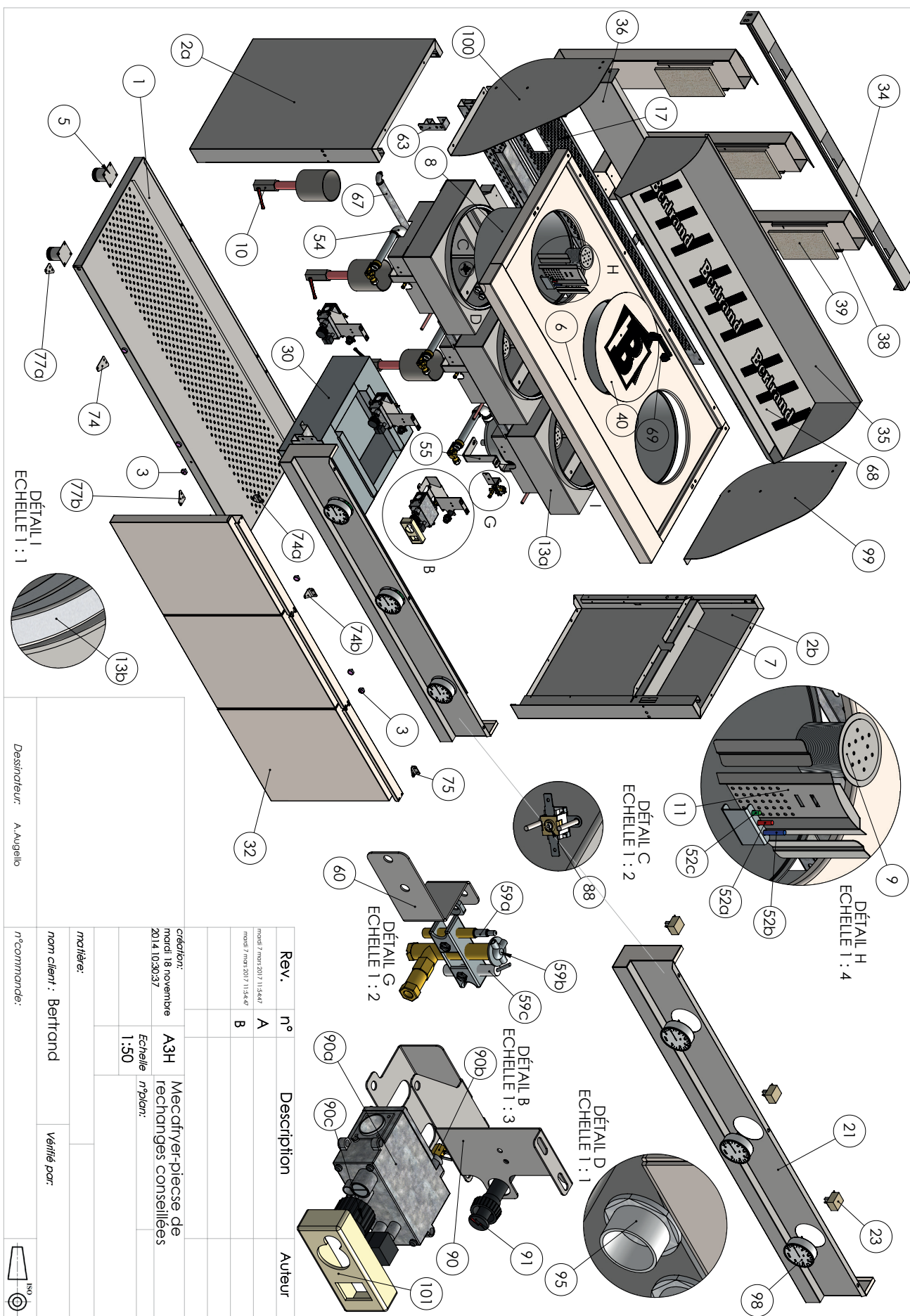


STAINLESS STEEL ITEMS

- Stainless steel items should be cleaned using soapy water and dried with a soft cloth. Their shine is preserved by periodically applying liquid POLISH, which is commercially available everywhere.

6. VIEW AND LIST OF PIECES

6.1.1 Mechanical fryers



6.1.2 Recommended spare parts list (MecaFRYER)

NUMBER	INTERNAL CODE 1TANK	INTERNAL CODE 2 TANKS	INTERNAL CODE 3 TANKS	DENOMINATION
1	O9015	O9016	O9017	tablette inférieure
2a	O9070	O9070	O9070	joue gauche
2b	O9070	O9070	O9070	joue droite
3	G139	G139	G139	aimant circulaire
5	XPIED/04	XPIED/04	XPIED/04	pied
6	F-TOP-1POT-S	F-TOP-2POT-S	F-TOP-3POT-S	top
7	O9071	O9071	O9071	glissière côté droit et gauche
8	F-&FE-POT-S	F-&FE-POT-S	F-&FE-POT-S	pot
9	F-&FE-FILTREPOT	F-&FE-FILTREPOT	F-&FE-FILTREPOT	filtre fond de pot
10	G136	G136	G136	robinet de vidange cuve
11	O9051	O9051	O9051	protection bulbes de cuve
13a	F-&FE-CHAMBRECOMB	F-&FE-CHAMBRECOMB	F-&FE-CHAMBRECOMB	chambre de combustion
13b	ISOLA/06	ISOLA/06	ISOLA/06	cordite /mètre
17	O9010	O9011	O9012	dos ventilé
21	F-FA-1POT-S	F-FA-2POT-S	F-FA-3POT-S	face avant
23	G120	G120	G120	thermostat de sécurité
30	F-&FE-BACRECUP	F-&FE-BACRECUP	F-&FE-BACRECUP	bac récolteur d'huile usé
32	O9059	O9060	O9060	porte
34	O9089-2017	O9090-2017	O9091-2017	guide cheminée
35	O9051	O9052	O9053	bac à frite mécanique
36	O9086-2017	O9087-2017	O9088-2017	crédence
38	F-CHEMINEE	F-CHEMINEE	F-CHEMINEE	cheminée
39	ISOLA/02	ISOLA/02	ISOLA/02	protège cheminée -promatech
52a	G120	G120	G120	bulbe (rouge) thermostat de sécurité
52b	O9051	O9051	O9051	bulbe (bleu) régulation -bloc sit
52c	G116B	G116B	G116B	bulbe (vert) thermomètre
54	G131-FRITEUSES	G131-FRITEUSES	G131-FRITEUSES	brûleur circulaire TGP 15
55	F015	F015	F015	support brûleur
59a	F018	F018	F018	thermocouple
59b	G115-FRITEUSES	G115-FRITEUSES	G115-FRITEUSES	veilleuse 3 flammes
59c	G122-FRITEUSES	G122-FRITEUSES	G122-FRITEUSES	bougie d'allumage
60	O9086	O9086	O9086	support veilleuse
63	O9099	O9099	O9099	support rampe à gaz
67	F-&FE-RAMPE-1POT	F-&FE-RAMPE-2POT	F-&FE-RAMPE-3POT	rampe à gaz fini
68	O9056	O9056	O9056	fond de bac à frite
69	O9069	O9069	O9069	couvercle-disque
70	POIGNEE/02	POIGNEE/02	POIGNEE/02	poignée de couvercle
74a	O9062	O9062	O9062	charnière supérieure gauche
74b	/	/	O9062	charnière supérieure centrale
75	/	/	O9062	charnière inférieure centrale
76	O9062	O9062	O9062	charnière supérieure droite
77a	O9062	O9062	O9062	charnière inférieure gauche
77b	O9062	O9062	O9062	charnière inférieure droite
89	G083	G083	G083	thermostat sécurité-cuve vide(option)
90a	G201	G201	G201	vanne 710 Minisit
90b	G200	G200	G200	coupe circuit-SIT-sécurité
90c	G203	G203	G203	manette de commande minisit
91	O9098	O9098	O9098	support bloc SIT
92	G202	G202	G202	piezo
96	G124+G125	G124+G125	G124+G125	presse étoupe cuve+joint EPDM
99	G116B	G116B	G116B	thermomètre analogique JUMO
100	O9108	O9108	O9108	cache misère droit
101	O9109	O9109	O9109	cache misère gauche
102	G204	G204	G204	capot simple pour minisit