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DESCRIPTION OF PICTOGRAMS



Danger indications. Immediate hazardous situation which could result in serious injury or death. Possibly dangerous situation that could cause serious injury or death.



High voltage! Caution! Danger of death! Non-observance can cause serious injury or death



Pericolo Risk of high temperatures, non-compliance may result in serious injury or death.



Danger of leakage of high-temperature materials, non-observance can cause serious injury or death.



Danger of crushing of limbs during handling and / or positioning, non-compliance may result in serious injury or death.



Prohibition indications. Unauthorised persons (including children, disabled individuals and people with limited physical, sensory and mental abilities) are prohibited from performing any procedures. Children being supervised not to play with the appliance. Cleaning and user maintenance shall not be made by children without supervision. Prohibition for the heterogeneous operator to perform any type of operation (maintenance and/or other) that should instead be carried out by a qualified and authorised technician. Prohibition for the homogeneous operator to perform any type of operation (maintenance and/or other) without having first read the entire documentation specifics.



Obligation indications. Obligation to read the instructions before carrying out any work.



Obligation to exclude the power supply upstream of the appliance whenever it is necessary to operate safely.



Obligation to use safety goggles.



Obligation to use protective gloves.

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Obligation to use a protective helmet.


Obligation to use safety shoes.


Other indications. Indications to implement the correct procedure, non-compliance may cause a dangerous situation.


Advice and suggestions to ensure the correct usage procedure.


"Homogeneous" Operator (Qualified Technician). Expert operator authorised for handling, transporting, installing, servicing, repairing and scrapping the appliance.


"Heterogeneous" Operator (Operator with limited skills and tasks). Person authorised and employed to operate the appliance with guards active, capable of performing simple tasks.


Earthing symbol


Symbol for attachment to the Equipotential system


Obligation to respect the regulations for waste disposal.

GENERAL AND SAFETY INFORMATION 1.

FOREWORD / This document has been drawn up in the mother language of the manufacturer (Italian).
The information it contains is for the sole use of the operator authorised to use the appliance in question.
Operators must be trained concerning all aspects regarding functioning and safety. Special safety prescriptions (Obligations-Prohibitions-Dangers) are carried in a specific chapter concerning these issues. This document cannot be handed over to third parties to take vision of it without written consent by the manufacturer. The text cannot be used in other publications without the written consent of the manufacturer.
The use of: Figures/Images/Drawings/ Layouts inside the document, is purely indicative and can undergo variations. The manufacturer reserves the right to modify it, without being obliged to communicate his acts.

PURPOSE OF THE DOCUMENT / Every type of interaction between the operator and the appliance during its entire life cycle has been carefully assessed both during designing and while drawing up this document. We therefore hope that this documentation can help to maintain the characteristic efficiency of the appliance.
By strictly keeping to the indications it contains, the risk of injuries while working and/or of economical damage is limited to a minimum.

HOW TO READ THE DOCUMENT / The document is divided into chapters which gather by topics all the information required to use the appliance in a risk-free way. Each chapter is divided into paragraphs; each paragraph can have titled clarifications with subtitles and descriptions.

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KEEPING THE DOCUMENT / This document and the rest of the contents of the envelope, are an integral part of the initial supply. It must therefore be kept and used appropriately during the entire operational life of the appliance.
ADDRESSEES / This document is drawn up as follows:
- **Homogeneous operator / Expert op**erator authorised for handling, transporting, installing, servicing, repairing and scrapping the equipment.
- **Generic operator** / Person authorised and employed to operate the appliance with guards active, capable of performing routine tasks.

OPERATOR TRAINING PROGRAM / By specific request, it is possible to carry out a training course for users, installers and technicians, following the procedures indicated in the order confirmation.

PRE-ARRANGEMENTS DEPENDING ON CUSTOMER /
Unless different contractual agreements were made, the following normally depend on the customer:
• setting up the rooms (including masonry work, foundations or channelling that could be requested);
• smooth, slip-proof floor;
• pre-arrangement of installation place and installation of equipment respecting the dimensions indicated in the layout (foundation plan);
• pre-arrangement of auxiliary services adequate for requirements of the system (e.g. electrical mains, gas network, drainage system);
• pre-arrangement of electrical system in compliance with regulatory provisions in force in the place of installation;
• sufficient lighting, in compliance with standards in force in the place of installation;
• safety devices upstream and downstream the energy supply line (residual current devices, equipotential earthing systems, safety valves, etc.) foreseen by legislation in force in the country of installation;
• earthing system in compliance with standards in force;
• pre-arrangement of a water softening system, if needed (see technical details).

CONTENTS OF THE SUPPLY / The supply vary depending on the order. • Appliance • Lid/s
• Metallic rack/s • Rack support grid
• Pipes and/or wires for connections to energy sources (only when indicated in work order). • Gas type change kit supplied by yhe manufacturer

INTENDED USE / This device is intended for professional use. The use of the appliance treated in this document must be considered “Proper Use” if used for cooking or regeneration of goods intended for alimentary use; any other use is to be considered “Improper use” and therefore dangerous.
These appliances are intended for commercial activities (e.g. restaurant kitchens, canteens etc) and in commercial companies (e.g. bakeries etc.) but not for the continuous food production.
The appliance must be used according to the foreseen conditions stated in the contract within the prescribed capacity limits carried in the respective paragraphs.

Only use original accessories and spare parts supplied by the manufacturer to maintain regulatory compliance.

ALLOWED OPERATING CONDITIONS / The appliance has been designed to operate only inside of rooms within the prescribed technical and capacity limits. The following indications must be observed in order to attain ideal operation and safe work conditions.
The appliance must be installed in a suitable place, namely, one which allows

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normal running, routine and extraordinary maintenance operations. The operating area for maintenance must be set up in such a way that the safety of the operator is not endangered. The room must also be provided with the features required for installation, such as:

- maximum relative humidity: 80%;
- minimum cooling water temperature > + 10 °C ;
- the floor must be anti-slip, and devices positioned perfectly level;
- the room must be equipped with a ventilation system and lighting as prescribed by standards in force in the country of the user;
- the room must be set up for draining greywater, and must have switches and gate valves which cut all types of supply upstream the appliance when needed;
- The walls/surfaces immediately close/contact to the appliance must be fireproof and/or isolated from possible source of heat

TEST INSPECTION AND WARRANTY / Testing: the equipment has been tested by the manufacturer during the assembly stages at the site of the production plant. All certificates related to the testing performed will be delivered to the customer upon request. **Guarantee: the warranty is 12 months from the date of invoicing of the equipment, this period cannot be extended.** It covers the faulty parts only. Carriage and installation charges are for the buyer's account. Electric components, accessories as well as other removable parts are not covered by the guarantee. Labor costs relating to the intervention of authorized by the manufacturer at the customer's premises, for removal of defects under warranty are charged to the dealer. Excluded are all tools and supplies, possibly supplied by the manufacturer together with the machines. Damage occurred in transit or due to incorrect installation or maintenance can't be considered. Guarantee is not transferable and replacement of parts and appliance is at the final discretion of our company. The Manufacturer is responsible for the equipment in its original configuration and only for original spare parts replacement. The manufacturer declines all responsibility for improper use, for damages caused as a result of operations not covered in this manual or not authorized in advance by the manufacturer.consideration in this manual or without prior authorisation of the manufacturer himself.

THE WARRANTY TERMINATES IN CASE OF / • Damage caused by transport "ex works" (EXW) and / or by handling, should this event occur, the customer must inform the retailer and the carrier (eg. via e-mail and / or website) and write down on the copies of the transport documents what It's happened. The technician authorized to install the appliance will evaluate the damage and decide if the installation can be carried out.
The warranty also terminates in the presence of: • Damage caused by incorrect installation. / • Damage caused by parts worn due to improper use. /• Damage caused by use of non-original spare parts. / • Damage caused by incorrect maintenance and/or lack of maintenance. / • Damage caused by failure to comply with the procedures described in this document.

AUTHORISATION / Authorisation refers to the permission to operate an activity intrinsic to the appliance. Authorisation is given to anyone who is responsible for the appliance (manufacturer, purchaser, signer, dealer and/ or location owner).

TECHNICAL DATA and IMAGES / The section is at the ending of this manual.

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Every technical change has an effect on the operation or safety of the appliance and must therefore be performed by technical personnel of the manufacturer or by technicians who are formally authorised by the same. Failure to do so exempts the manufacturer from any liability for for any possible resulting modifications or damage.

Upon arrival, check the integrity of the appliance and its components (e.g. power cord), prior to use. In the presence of faults do not start the appliance and contact the nearest service centre.

Read the instructions before acting.


Wear protective equipment suitable for the operations to be performed. As far as personal protective equipment is concerned, the European Community has issued Directives which the operators must comply with. **Noise ≤ 70 dB.**

It is forbidden the installation of stand alone equipment WITHOUT anti-tip kit (ACCESSORY). TOP versions excluded.

Before making the connections check the technical data shown on the rating plate of the appliance and the technical data in this manual. **It is strictly forbidden to tamper with or remove the plates and pictograms applied to the equipment.**

The appliance has to be installed and used in such a way that any water cannot contact the fat or oil.

Disconnect all supplies, if present (e.g. water - gas - electrical) upstream the appliance whenever you need to work in safe conditions.

Connect the appliance if present, in the sequence of the water, then to the gas network. Ensure there are no leaks then proceed with the connections to the mains.

The appliance is not designed to work in an explosive atmosphere and as such its installation and use is categorically prohibited in such environments.

Position the entire structure, respecting the installation dimensions and characteristics indicated in the specific chapters of this manual.

The appliance is not intended for recessed installation. / The appliance must be used in a well ventilated area. / The appliance must have free drainage (not hindered or impeded by foreign bodies).

The gas equipment must be installed beneath an extraction hood whose system must have specifications in compliance with the current regulations in the country of use.

Once the appliance is connected to the power and drain sources, it must remain static (fixed) in the place of use and maintenance. Incorrect connection may cause danger.

Drainage of the appliance must be conveyed into the grey water discharge network in an open “glass” unsiphoned formation.

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The appliance must only be used for the purposes indicated. Any other use must be considered "IMPROPER" and therefore the manufacturer declines all liability for any consequent damage to persons or property.

Particular safety prescriptions (obligation-prohibitions-danger) are detailed in the specific chapter concerning these issues.

Do not obstruct the heat extraction and/or dissipation openings.

Do not leave flammable objects or material near the appliance.

Disconnect all supplies if present (e.g. water - gas - electrical) upstream the appliance whenever you need to work in safe conditions.

Whenever it is necessary to operate inside the appliance (connections, commissioning, checking operations, etc.) prepare for the necessary operations (removal of panels, elimination of supply) in compliance with the safety conditions.

DUTIES AND QUALIFICATIONS REQUIRED OF OPERATORS

Prohibition for the homogeneous operator to perform any type of operation (maintenance and/or other) without having first read the entire documentation.

The information contained in this document is for the use of the qualified technical operator who is authorised for: handling, installation and maintenance of the appliance in question.

The operating instructions have been drawn up for the "Generic" operator (Operator with limited responsibilities and tasks). Person authorised and employed to operate the appliance with guards active and capable of performing routine maintenance (cleaning the appliance).

The operators who use the appliance must be trained in all aspects concerning its functioning and safety features. They must therefore interact using appropriate methods and instruments, complying with required safety standards.

The "Generic" operator must operate on the appliance after the technician has completed installation (transportation, fixing electrical, water, gas and drain connections).

WORK AREAS AND HAZARDOUS ZONES /

To better define the scope of intervention and the relevant work zones, the following classification is provided:

• **Dangerous zone**: any zone within and/or in proximity to a machine in which the presence of an exposed person constitutes a risk in terms of the health and safety of such a person;

• **Exposed person**: any person that is found wholly or partly in a dangerous zone.

Maintain a minimum distance from the appliance when operating in such a way as to avoid endangering the safety of the

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operator in case of unexpected circumstances.

The following are also danger zones /
• All the work areas within the appliance
• All the areas protected by appropriate safety and protection systems such as safety photocell photoelectric curtains, protective panels, interlocked doors, protective casing.
• All the zones within the control units, electrical cabinets and junction boxes.
• All the zones around the appliance in operation when the minimum safety distances are not being respected.

EQUIPMENT REQUIRED FOR INSTALLATION /
The authorised technical operator, in order to perform the installation operations correctly, must respect the following requirements:
- 3 and 8 mm screwdriver
- Adjustable pipe wrench
- Gas use tools (hoses, gaskets etc.)
- Electrician's scissors
- Water use tools (hoses, gaskets etc.)
- 8 mm hex socket wrench
- Gas leak detector
- Tools for electric use (cables, terminal blocks, industrial sockets etc.)
- 8 mm nut driver
- Complete installation set (ele, gas etc.)

In addition to the tools listed, an equipment lifting device is required. This equipment must comply with all the regulations relating to lifting equipment.

INDICATION ON RESIDUAL RISK / Even though the rules for "good manufacturing practice" and the provisions of law which regulate manufacturing and marketing of the product have been implemented, "residual risks" still remain which, due to the very nature of the appliance, it has not been possible to eliminate. These risks include:

RESIDUAL RISK OF ELECTROCUTION / This risks remains when intervening on live electrical and/or electronic devices.

RESIDUAL RISK OF BURNING / This risks remains when unintentionally coming into contact with materials at high temperatures.

RESIDUAL RISK OF BURNS DUE TO LEAKING OF MATERIAL / This risks remains when unintentionally coming into contact with materials at high temperatures. Containers that are too full of liquids or solids that during warming change morphology (changing from a solid to a liquid), can, if used incorrectly, cause burns. During operations, the containers used must be placed on easily visible levels.

RESIDUAL RISK OF CRUSHING LIMBS / This risk exists where there is accidental contact between the parts during positioning, transportation, storage and assembly.

RESIDUAL RISK OF EXPLOSIONS / This risk remains when:
• there is smell of gas in the room;
• appliance used in an atmosphere containing substances which risk exploding;
• using food in closed containers (such as jars and cans), if they are

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not suitable for the purpose.

RESIDUAL RISK OF FIRE / This risk exists by flammable liquids / material flammable

OPERATIONAL MODE FOR A SMELL OF GAS IN THE ENVIRONMENT - see SECT. IMAGES - REF. a).

If there is a smell of gas in the environment, it is mandatory to urgently implement the procedures described below.

- Immediately stop the gas supply (Close the network tap, detail A).
- Ventilate the room immediately.
- Do not operate any electrical device in the environment (Detail B-C-D).
- Do not operate any device which could produce sparks or flames (Detail B-C-D).
- Use a means of communication that is external to the environment where there is a smell of gas to warn the relevant entities (electricity operator and/or fire-fighters).

POSITIONING AND HANDLING 3.

Before proceeding with the operations, see “General safety information”.

OBLIGATIONS - PROHIBITIONS - ADVICE

Upon receipt, open the machine packaging and ensure that the machine and accessories have not been damaged during transportation. Where this is found to be the case, notify the carrier immediately and do not proceed with installation but contact the qualified and authorised personnel.
The manufacturer is not liable for damage caused during transportation.

HANDLING SAFETY /

Failure to follow the instructions reported below could result in exposure to the risk of serious injury.

The operator authorised for the handling and installation operations of the appliance must prepare, if necessary, a “safety plan” in order to ensure the safety of the persons involved in the operations. In addition, they must follow and strictly and scrupulously implement the laws and regulations relating to mobile sites.

Ensure that the lifting means adopted have capacity that is adequate for the loads to be lifted and are in a good state of maintenance.

Perform the handling operations using lifting means with a capacity appropriate to the weight of the appliance increased by 20%.

Follow the directions on the packaging and/or on the same appliance before handling.

Check the centre of gravity of the load before lifting the appliance.

Lift the appliance to a minimum height from the ground in order to ensure its handling.

Do not stand or pass under the ap-

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pliance during lifting and handling.

HANDLING - TRANSPORTATION / - see SECT. IMAGES - REF. b).

The orientation of the packed appliance must be maintained according to the instructions given by the pictograms and lettering on the outer packaging.

1. Position the lifting means paying attention to the centre of gravity of the load to be lifted (detail B-C).
2. Lift the appliance enough to move it.
3. Place the appliance on the site chosen for final positioning.

STORAGE / The storage methods of the materials must include pallets, containers, conveyors, vehicles, tools and lifting devices that are suitable to prevent damage due to vibration, impact, abrasion, corrosion, temperature or other conditions that might arise. The parts stored should be periodically checked to detect possible deterioration.

DISPOSAL OF PACKAGING

Disposal of the packing materials is the responsibility of the recipient that should proceed in accordance with the laws in force in the country of installation of the appliance.
1. Remove in sequence the upper and lower corner protectors;
2. Remove the protective material used for packaging;
3. Lift the appliance as necessary and remove the pallet;
4. Place the appliance on the ground;
5. Remove the means used for lifting;
6. Clean the area of operations from all the material removed;

Having removed the packaging, there should not be any signs of tampering, dents or other anomalies. Where evidence of these is found, immediately notify the customer service.

REMOVAL OF PROTECTIVE MATERIALS / The appliance is protected on the exterior surfaces with a covering of adhesive film which must be removed manually after positioning of the appliance. Carefully clean the appliance, externally and internally, manually removing all the material used to protect the parts.

Be careful not to damage stainless steel surfaces. No not use corrosive products, abrasive material or sharp tools.

Do not use pressurized or direct water jets to clean the appliance.

Carefully read the indications contained on the labels of the products used. Wear protective equipment suitable for the operations to be performed (see the protection information shown on the package label).

Rinse the surfaces with tap water and dry them with an absorbent cloth or other non-abrasive material.

CLEANING AT COMMISSIONING /
Apply the cleaning liquid using normal spray over the entire surface of the cooking chamber and manually thoroughly clean the entire surface using a non-abrasive sponge.
Afterwards rinse the cooking chamber with drinking water.
Let the liquid containing detergent and/or other impurities flow off into the drain hole.
Having successfully completed the operations described, carefully wipe the cooking chamber with a non-abrasive cloth. If necessary, repeat the operations described above for a new cleaning cycle.

Also clean with detergent and water the parts removed and clean them.
With the operations completed, place the parts removed in the appropriate housings of the various pieces

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of equipment.

LEVELLING AND SECURING - see SECTION IMAGES - REFERENCES c).
Position in the work place (see operation and environmental limit conditions permitted), previously made suitable, of the appliance.

The tasks of levelling and securing include: adjustment of the appliance as a single independent unit. Place a spirit level on the structure (detail D).
Adjust the levelling feet (detail E) according to the indications provided by the level.

Perfect levelling is achieved by adjusting level and feet on the width and depth of the appliance.

"SERIES" ASSEMBLY / see SECT. IMAGES - REF. d).
In the models provided, remove the knobs and unscrew the screws for the fixing of the panel (detail F).

Flammable walls / The minimum distance of the appliance from the side walls must be 10 cm and from the rear wall must be 20 cm. If it is lower, insulate the walls close to the appliance with fireproof and / or insulating treatments.

Install the appliances so as to exclude any accidental contact with high temperature surfaces, including hot combustion fumes coming out of the chimney (see identification with High temperatures warning label and description on page 2), to people who transit and / or operate within the work environment.

To place the equipment adherent each other perfectly (part G). Level the equipment as described above (detail E).
Insert the screws in their housings and lock the two structures with the locking nuts (part H1-H3).
Replace the protective caps between the devices (part H2).
Repeat, if necessary, the sequence of leveling and fixing operations for the remaining equipment.

INTRODUCTION OF TERMINAL (OPTIONAL) see SECT. IMAGES - REF. d) / In order to introduce the terminal, position it and fix it with the equipped screws provided (detail L1).

Once the described operations have been carried out, position again the panels and knobs of the different appliances in the respective housings.

POWER SUPPLY CONNECTIONS 4.

Before proceeding with the operations, see "General safety information".

These operations must be performed by qualified and authorised operators, in accordance with the laws in force and using the appropriate materials described.

The appliance is delivered without electric mains supply cable, without pipes for connection to the water, drainage and gas networks.

GASPOWER CONNECTIONS - see SECT. IMAGES - REF. e).
Features of the installation site / The premises for installation of the appliance (type A1 under hood) must be equipped with features such as:

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Air premises according to the provisions required by the local regulations in force. The extraction hood above the appliance must be in operation during use of the appliance itself.
The distance between the appliance and the filter of the extraction hood must be at least 20 cm.

Once the appliance is connected to the power and drain sources, it must remain static (fixed) in the place of use and maintenance.

A safety valve must be installed on the network upstream of the main supply line. It must be easily identifiable and accessible by the operator (Fig. 3)

To make the connection to the mains, it is necessary to have a hose conforming to the local law in force and with the characteristics specified in EN ISO 228-1 or EN 10226-1 / -2.

The gas supply pipe must comply with local regulations in force and must be periodically reviewed and/ or replaced in accordance with local conformities in force, by authorized personnel.

If the hose is used , it must comply with the local regulations ; they must not be longer than 2 meters and must not touch parts of the equipment subject to high temperatures.

The outlet from the appliance is "male" type and 1/2"G. The connection pipe must be of "female" type and 1/2 "G as described by local standards.

The pipes must be screwed firmly to their attachment points.

Conduct a test to ensure that there are no gas leaks once the network gate valve is open (Fig. 4).

Do not connect the appliances to networks containing gas with carbon monoxide or other toxic components

Upon completion of the operations describe, close the network gate valve (Fig. 3).

If it is necessary to replace the nozzle to conform to another type of gas supply, see the procedure described in the Operations for commissioning (see chapter 5).

GAS TYPE CHANGE - see SECT. IMAGES - REF. f)

The appliance comes from the factory with setting to the type of power indicated on the plate. Any other configuration that changes the parameters set must be authorized by the manufacturer or by its representative.

The transformation from one type of power to another must be performed by qualified technical personnel authorized to perform the operation in question. The correct procedure to be implemented for the transformation is described in the relevant manual.

Injectors - By Pass - Pilot injectors - Apertures - and anything necessary for any gas transformation must be requested directly from the manufacturer.

At the end of the transformation from one type of power to another, change the label on the appliance with new the parameters reported on the adhesive document provided.

Two plates may need to be replaced in certain cases (oven equipment), one outside near the gas attachment and one inside - see image ref. f).

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ELECTRICAL CONNECTION

Electrical connection should be performed in compliance with the local regulations in force, only by authorised and competent personnel. In the first instance, examine the data shown on the technical data table of this manual, on the serial plate and on the electrical diagram.

Connect the appliance to an omnipolar disconnecting or isolating device in the overvoltage category III.

EARTHING / It is essential to earth the unit.To this purpose, it is necessary to connect to an efficient earthing system the terminals marked with the symbols placed on the line-receiving terminal box. The earthing system should comply with the local law in force.

SPECIFIC WARNINGS / The electrical safety of this unit is assured only when it is correctly connected to an efficient earthing system as stated in the electrical local safety regulations in force; the Manufacturer declines any responsibility for the non-compliance with these safety regulations.It is necessary to verify this fundamental safety requisite and, in case of doubt, ask for an accurate testing of the system by professionally qualifi ed personnel. The Manufacturer cannot be deemed responsible for any damages caused by the lack of unit earthing.

Never interrupt the earth wire (Yellow-Green).

CONNECTION TO THE DIFFERENT ELECTRIC DISTRIBUTION NETWORKS - see SECT. IMAGES - REF. p)

If necessary, remove the terminal box protection panel located on the back of the machine.

The equipment is delivered to work with the voltage indicated on the technical label attached on the appliance. Any other connection is to be considered improper and therefore dangerous.

It is mandatory to respect the connection provided by the manufacturer, visible on the connection label near the terminal board.

It is forbidden to modify the wiring inside the equipment

ELECTRICAL CONNECTION OF THE CABLE TO THE TERMINAL BOARD / Connect the power cable to the terminal board as described in: “Power supply connection” and indicated on the connection plate.
The diagram and the table (see Technical data) indicate the possible connections according to the mains voltage.

CONNECTION TO “EQUIPOTENTIAL” SYSTEM - see SECT. IMAGES - REF. q) / The protective earthing consists of a series of contrivances, which ensure the same earth potential in the electrical earths, thus preventing the same earths from being tensioned. The earthing has the aim to ensure that the earths of the household appliances have the same potential of the earth. Earthing also makes the automatic intervention of the residual current device easier. Protection earthing involves not only the electrical system, but also all the other systems and metallic parts of the building, including piping, beams, heating system and so on, so that the

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whole building turns out to be under safety conditions, also in case a lightning should hit the building.

Before proceeding with the operations, see “General safety info”.

The appliance must be included in an “Equipotential” system, which efficiency must be tested, according to the rules in force in the installation country.

The electrician preparing the general electrical system must guarantee a system in conformity with the regulations, for what concerns the direct and indirect contacts.

The electrician must connect all the different earths to the same potential, in order to achieve a good “Equipotential” earthing system in the area where the different appliances will be installed.

For what concerns the connection of the appliance to the room Equipotential system, use an electrical yellow/green cable, suitable to the power of the devices installed.

The appliance plate “Equipotential” is usually on its panel, near the system used for the connection; carry out the connection after having recognized the same plate (see schematic drawing for the correct location).

Connect an edge of the earth electric cable (the cable must be characterized by the double colour yellow/green) to the system used for the appliance “Equipotential” connection (see schematic drawing Fig. 1).

Connect the opposite edge of the earth electrical cable to the system used for the “Equipotential” connection of the area where the appliance will be installed (Fig. 2).

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GENERAL WARNINGS

Operators have a duty to familiarise themselves adequately, using this manual before performing any intervention, adopting the specific safety requirements to make every kind of human-computer interaction safe.

Any technical modification that affects the operation or safety of the machine must only be carried out by the technical personnel of the manufacturer or by technicians that are formally authorised by the manufacturer. Failure to do so exempts the manufacturer from any liability for for any possible resulting modifications or damage.

Even after appropriate familiarisation, upon the first use of the appliance, in any case simulate a number of test operations to save more rapidly the main functions of the appliance, e.g. start-up, shut-down, etc.

The appliance is provided already tested by the manufacturer and fitted with the type of gas and electrical supply specified on the rating plate applies.

In case of supply with LPG gas (Butane or Propane) at 50 mbar, a pressure stabilizer 50 mbar must be installed upstream of the appliance.

FIRST COMMISSIONING START UP / Upon completion of the operations of positioning and connection to the power sources, perform a series of operations such as:
1. Cleaning away of the protective materials (oils, grease, silicones, etc.) inside and outside of the cooking chamber (see section 3 / Removal of protective materials).
2. General checks and controls such as: Check opening of switches & network gate valves (water, electricity, gas when applicable); Checking of drains; Checking and monitoring of the external fumes/vapour extraction; Checking and monitoring of the protection panels (all the panels must be fitted correctly).

CONTROL AND REGULATION OF THE GROUPS GAS SUPPLY /

With the connection operations described in the previous sections completed, the appliance, even if correctly calibrated during the testing phase, requires partial verification of the parameters set directly at the place of final destination.

The first parameter to be checked allows verification via the type of power supplied by the body dispensing the correct pressure present.

PRESSURE DETECTION GAS INLET

If the measured pressure is lower than the 20% compared to the nominal pressure (ex. G20 20 mbar ≤ 17 mbar) suspend the installation and contact the gas distribution service.

If the measured pressure is higher than the 20% compared to the nominal pressure (ex. G20 20 mbar ≤ 25 mbar) suspend the installation and contact the gas distribution service.

The constructor firm does not recognise the machines warranty in case the gas pressure is lower or higher than the values above described.

Make sure there are no gas leaks

After controlling the pressure and type of gas supply intervention may be required, such as: 1.

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Replacement of the nozzle (in the case where the type of network gas is different from that for which the appliance is preset- see chapter 6).

DESCRIPTION OF STOP MODES

In stoppage conditions caused by faults and emergencies, in the event of imminent danger, it is mandatory to close all the locking devices on the supply lines upstream the appliance (Water-Gas-Electrical).

STOPPAGE DUE TO FAULTY OPERATIONS

Safety component / STOP: In situations or circumstances which can be dangerous, a safety thermostat is triggered, automatically stopping heat generation. The production cycle is interrupted until the cause of the fault is resolved.
RESTARTING: After the problem that triggered the safety thermostat is resolved, the authorised technician can restart the appliance by means of the specific controls.

COMMISSIONING FOR INITIAL START-UP

When commissioning the appliance and when starting it after a prolonged stop, it must be thoroughly cleaned to eliminate all residue of extraneous material (see chapter 3 / Removal of protective materials).

DAILY ACTIVATION

1. Check the cleanliness and hygiene of the appliance.
2. Make sure that the room exhaust system works properly.
3. When necessary, plug the appliance into the appropriate socket.
4. Open the network locks upstream the appliance (Gas - Water - Electr).
5. Make sure that the water drain (if present) is not clogged.

Proceed with the operations described in “Starting production”.

In order to free air in the pipes, open the network lock, turn the knob of the appliance while pressing it in the piezoelectric position, place a flame (match or the likes) on the pilot light and wait for it to ignite.

DAILY DECOMMISSIONG / Upon completion of the operations described above:
1. Close the network locks upstream the appliance (Water - Gas - Electric).
2. Make sure that the drain cocks (if present) are “Closed”.
3. Check the cleanliness and hygiene of the appliance.

PROLONGED DECOMMISSIONING / In case of prolonged inactivity, perform all the procedures described for daily putting out of service and protect the parts most exposed to oxidation as indicated below:
1. Use lukewarm water with a bit of soap to clean the parts;
2. Rinse the parts thoroughly, without using pressurised and/or direct water jets;
3. Dry the surfaces carefully using non-abrasive material;
4. Wipe a non-abrasive cloth lightly soaked with food-safe Vaseline oil over all of the stainless steel surfaces in order to create a protective film.

For appliances with doors and rubber gaskets, leave the door slightly ajar to let it air out and spread protective talcum powder on the rubber gasket surfaces.

Periodically air the appliances and rooms.

To make sure that the appliance is in perfect technical conditions, arrange for service at least once a year by an authorised technician of the assistance service.

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UPSTREAM DYNAMIC PRESSURE CONTROL / See gas inlet pressure detection.

INJECTOR PRESSURE CONTROL

If the measured pressure is lower than the 20% compared to the entry pressure, suspend the installation and contact the authorized customer care service

If the measured pressure is higher than the entry pressure, suspend the installation and contact the authorized customer care service

REPLACEMENT OF PILOT BURNER INJECTOR - see SECT. IMAGES - REF. g)

1. Close the cut-off cock upstream the machine.
2. Demount if necessary, the plugs in order to avoid to damage it during the injector replacement (Fig. 2).
3. Unscrew the nut and demount the pilot injector (the injector is hooked to the compression fitting).
4. Replace the pilot injector (Fig. 1) with the one corresponding to the selected gas according to what reported in the reference Table.
5. Screw the nut with the new injector. (Fig. 2).
6. Reassemble the plug (Fig. 2).
7. Turn on the pilot burner to check whether there are no gas leakages.

REPLACING THE PILOT BURNER INJECTOR - VD. SEC. ILLUSTRATIONS - REF . s) - ONLY FOR FRVG 7.. /9..

1. Close the shut-off valve upstream of the equipment.
2. Remove the glow plug if necessary to avoid damaging it during the replacement of the injector (Fig. 2).
3. Unscrew the nut and remove the injector pilot (the injector is hooked to the bicone- Fig. 3).
4. Replace the pilot injector (Fig. 1) with that corresponding to the selected gas as reported in the Reference table.
5. Screw the nut with the new injector (Fig.3).
6. Reassemble the glow plug (Fig. 2).
7. Light the pilot burner to check that there are no gas leaks.

Make sure there are no gas leaks

REPLACEMENT OF BURNER INJECTOR - see SECT. IMAGES - REF. h) / 1. Close the cut-off cock upstream the machine.
2. Unscrew the injector (Fig. 3)
3. Replace the injector with the one corresponding to the selected gas according to what reported in the reference Table.
4. Screw the new injector.

INJECTOR REPLACEMENT BURNER - SEE SEC. ILLUSTRATIONS- REF. t) - ONLY FOR FRVG7../9..

1. Close the shut-off valve upstream of the equipment.
2. Unscrew the injector from its seat (Fig.3).
3. Replace the injector with the corresponding one to the second chosen gas as reported in the reference table.
4. Screw the injector tightly into the injector site.

Make sure there are no gas leaks

ADJUSTMENT OF MAIN BURNER - see SECT. IMAGES - REF. h)

For primary air adjustment:
1. Unscrew the locking screw (Fig. 1).
2. Where required set the distance (X) mm of the bushing corresponding to the selected gas (see Gas reference Table).

In case of screw replacement put a tampering detecting seal on it at the end of the detection process

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Before proceeding with the operations, see “General safety information”.

1. Disassemble the panel and knobs
2. Open the door/s of the equipment
3. Empty the tanks (see the chapter 8 / Oil drain) and if present, extract the oil container for easier operation.

REPLACING THERMOCOUPLE /
1. Remove the thermocouple from the valve and the pilot group.
2. Disconnect the safety thermostat connections.
3. Reassemble the new thermocouple and the connections.

REPLACING THE PLUG /
1. Disconnect the high voltage cable of the plug.
2. Unscrew the nut
3. Reassemble the new plug
4. Connect the high voltage cable

REPLACING PIEZOELECTRIC /
1. Disconnect the cable from the piezoelectric igniter
2. Loosen the igniter to be replaced
3. Reassemble the new piezoelectric igniter

REPLACING THE VALVE /
1. Remove the bulb holder and the bulb
2. Unscrew the thermocouple and the gas inlet / outlet connections
3. Remove the knob and the fixing screws of the valve
4. Remove the plastic cover
5. Assemble the new valve and the removed parts
6. Restore the connections

REPLACING THE BURNER /
1. Loosen the mount to the support and the supply connection
2. Remove the burner
3. Dismantle the Venturi and nozzle from the burner to be replaced
4. Mount the Venturi and nozzle on the new burner
5. Position the new burner correctly
6. Screw and restore the connections

REPLACING THE SAFETY THERMOSTATS /
1. Take the bulb out of the tank
2. Unscrew the support and remove the thermostat
3. Disconnect the electric cables
4. Screw the new thermostat onto the support and restore the connections
5. Insert the new bulb onto the support

REPLACING THE OIL VALVE /
1. Unscrew the fastening of the valve rod and take out the rod
2. Unscrew the valve
3. Remove, if present, the handle supplied and place threadlocks on the new valve
4. Install the new valve
5. Screw and restore the connections

Every time work is carried out on the parts, check the gas seal with the special tools and refit the removed parts in the correct order

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SPECIFIC FOR FRVG 7.. /9..

Before proceeding with the operations, see “General safety information”.

1. Disassemble the panel and knobs
2. Open the door/s of the equipment
3. Empty the tanks (see the chapter 8 / Oil drain) and if present, extract the oil container for easier operation.

REPLACING THE PLUG /

1. Disconnect the high voltage cable of the plug.
2. Disassemble pilot assembly
3. Unscrew the nut
4. Reassemble the new plug
5. Reassemble pilot assembly
6. Connect the high voltage cable

REPLACING THE VALVE (SEE SECTION ILLUSTRATIONS- REF. U)

1. Unscrew the gas inlet / outlet connections
2. Remove the fixing screws of the valve
3. Unscrew the flow rate adjustment cap (fig.1)
4. Fully tighten the internal screw (fig.2)
5. Screw the closure cap (fig.1)
6. Assemble the new valve and the removed parts
7. Restore the connections

ECU REPLACEMENT

1.Remove lid control unit
2 Disconnect electrical connection.
3.Disassemble the control unit
4.Fit the new one control unit
5.Reconnect connection electric
6.Refit the cover control unit.

REPLACING THE BURNER /

1. Loosen the mount to the support and the supply connection
2.Remove the burner
3.Dismantle nozzle from the burner to be replaced
4. Mount nozzle on the new burner
5. Position the new burner correctly
6. Screw and restore the connections

REPLACING THE SAFETY THERMOSTATS /

1. Take the bulb out of the tank
2. Unscrew the support and remove the thermostat
3. Disconnect the electric cables
4. Screw the new thermostat onto the support and restore the connections
5. Insert the new bulb onto the support

REPLACING THE OIL VALVE /

1. Unscrew the valve
2. Install the new valve
3. Screw and restore the connections

Every time work is carried out on the parts, check the gas seal with the special tools and refit the removed parts in the correct order

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LOCATION OF MAIN COMPONENTS - SEE SECT. IMAGES - REF. i). The layout of the figures is purely indicative and can undergo variations.
1. Lid / 2. Rack / 3. Cooking compartment / 4. Opening for checking pilot light / 5. Switch-on unit (see Knobs, keys and indicator light modes and functions). / 6. Gate valve for emptying oil from cooking compartment /
7. Burnt oil collection container

KNOBS, KEYS AND INDICATOR LIGHT MODES AND FUNCTIONS - SEE SECT. IMAGES - REFERENCE I).
The layout of the keys in the figures is purely indicative and can be subject to variations.

(1) PIEZOELECTRIC BUTTON (GAS). It performs one function:
1. When pressed, it produces the spark to ignite pilot light.

(2) THERMOSTAT KNOB (GAS).
It performs two different functions:
1. Emits gas in the circuit to ignite the burner.
2. Temperature regulation.

(3) PILOT LIGHT GAS INLET KEY (GAS): When pressed, it introduces gas in the ignition circuit for the pilot light. / GENERAL SWITCH-OFF KEY: When pressed, it stops the gas flow to the pilot light.

ONLY FOR "N" VERSIONS

(4) IGNITION KNOB AND THERMOSTAT. It performs three different functions: 1. Start/Stop of the electrical voltage inside the circuit. / 2. Regulation of the operating temperature. / 3. Start/Stop the heating phase.

(5) ON AND OFF VALVE. It performs three different functions:
1. Piezo ignition: Introduces gas and produces the ignition spark on the pilot flame.
2. Burner ignition: It introduces gas into the heating circuit.
3. Zero Position: Shuts off gas flow to the pilot light.

(6) RED LIGHT INDICATOR: The indicator, when present, depends on the use of the thermostat knob. The switching on of the indicator indicates a heating phase.

ONLY FOR VERSIONS FRVG7../9..

(7) IGNITION KNOB E THERMOSTAT. Performs three different functions:
1. Start/Stop of the electrical voltage within the circuit.
2. Piezo and Burner Ignition: produces the ignition spark on the pilot flame and introduces gas in the heating circuit
3. Regulation of the operating temperature.
4.Zero Position: Stops the inflow of gas to the pilot flame.

(8) RED INDICATOR LIGHT:
The indicator is subject to use of the thermostat knob. The lighting of the indicator signals a heating phase.

STARTING PRODUCTION /

Before proceeding with the operations, see "General safety information" and "Residual Risk"

Before proceeding see "Daily activation"

Start the appliance only after having filled the cooking compartment with oil/grease at the proper level. Any other use is considered improper and therefore dangerous.

Too much oil/grease inside the cooking compartment can cause it to spill over and the residual risk of

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being burnt remains. **While filling, respect the Min and Max level carried in the cooking compartment.**

WARNING - The operation of the equipment with an oil level below the safety notch (only for version FRVG74/94 see section ILL - REF r) can cause a residual fire risk. During operation, the oil/fat level in the cooking compartment must remain within the maximum and minimum limits.

If there is no oil inside the cooking compartment while the appliance is on, there is the residual risk of fire.

During use, we recommend: not pouring salt or seasoning into the cooking department. Not covering the cooking compartment with lids or anything else to avoid condensation from dripping inside of it.

Don't use old fat or oil (Danger flash-point and surge boiling)

LOADING OIL/GREASE IN COOKING COMPARTMENT - See SECT. IMAGES - REF m)

The appliance can have one or two gate valves. Open the door and make sure the oil/grease drain gate valve is at "Closed" (Fig. 1).

Pour the product used for cooking (oil or grease) into the cooking compartment, respecting the minimum/maximum level shown inside of it (Fig. 2).

The level of the oil increases approximately 1 cm at the maximum temperature compared to the cold level.

When using grease (lard or the likes) in the solid state, the thermostat must be set at minimum to allow it to melt slowly and gradually inside the cooking compartment.

The maximum amount of oil / fat (lard or the like) inside the container must be: e.g. FRG7... about 13 kg / FRG9... about 16,5 kg / FRVG74 about 12.5 Kg/ FRVG94 about 18.5 Kg

SWITCHING ON/OFF - See SECT. IMAGES - REF n).

The appliance must be switched on after having filled the cooking compartment with oil/grease. **Do not switch it on when the cooking compartment is empty. Do not top up the oil/grease level while the appliance is running.**

During use, do not leave the equipment unattended

When lighting for the first time, wait for the possible formation of air inside the gas circuit to fully escape from the duct.

When the operations described have been performed successfully, do as follows to begin cooking:
1. Turn the thermostat knob to the piezoelectric symbol (Fig. 3C).
2. Press the pilot light gas inlet key (Fig. 3A) all the way for 20" and simultaneously press the piezoelectric button several times (Fig. 3B) until the pilot light is lit. **The pilot light can be seen through the hole on the panel (Part. E)**

Repeat the operation if after 20" the pilot light is not yet lit. If the pilot light does not ignite, contact the technical assistance Centre.

After having lit the pilot light, turn the thermostat knob from 1 to 8 to set the desired working temperature (Fig. 3C).

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POS. KNOB	TEMPERATURE
1	110 ± 8 °C
2	125 ± 8 °C
3	140 ± 8 °C
4	150 ± 8 °C
5	155 ± 8 °C
6	170 ± 8 °C
7	180 ± 8 °C
8	190 ± 8 °C

ONLY FOR "N" VERSIONS

To start the cooking procedure is necessary to do the following:
1.Turn the thermostat knob to the desired temperature (Fig. 7 A).
2.Turn the knob of the valve on piezoelectric symbol (Fig. 7 C)
3.Press down for 20" the key of entry gas flame pilot And simultaneously press several times the piezoelectric ignition button (Fig. 7B) until the pilot flame lights up. The pilot flame is visible through the hole on the dashboard (Part. E)

If the pilot flame goes out after 20" repeat the operation . If the pilot flame does not remain lit, contact the technical assistance centre .

ONLY FOR VERSIONS FRVG 7.. /9..

To start the cooking procedure is necessary to do the following:
1.Turn the thermostat knob to the desired temperature (Fig. 8 A). The valve will start the ignition cycles of the pilot flame and subsequently the burners.
2.To verify power on burners by switching on the warning light (fig.8 B)

If after about 10 attempts the pilot flame does not ignite, the valve will lock out. In the event of a blockage, turn the thermostat knob to position "0" and repeat the operation from point 1.
If the problem persists, contact the technical assistance centre.

LOADING/UNLOADING THE PRODUCT See SECT. IMAGES - REF n)

The amount of the product inside the container must not exceed 3/4 the capacity of the recipient (rack Fig.4).
For example: **french friers/chips (6x6 mm) 1Kg FRG7...T / 1.5 kg for model FRG7... / 2,5 kg FRG9... /1,250 Kg FRVG74 / 2,5 Kg FRVG94**

Wait for the desired temperature to be reached before placing the rack in the cooking compartment.

The product being cooked must be fully dipped into the oil in the cooking compartment.

The use of over-wet food and too large are prohibited **(Danger of surge boiling)**

When the rack has been filled away from the appliance, introduce it slowly into the cooking compartment, positioning it in the specific housing (Fig. 5).

When cooking is over, remove the container from the cooking compartment (Fig.6) and put it in a place prepared beforehand.

After the product has been unloaded, load it once again or else perform the operations described in "Deactivation".

DEACTIVATION - see SECT. IMAGES - REF i)
When the work cycle is over, press the button "D" (Fig.3) to switch the appliance off. If present, the light indicators must stay off.

The appliance must be cleaned regularly and every incrustation or

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food deposit removed. See chapter: “Maintenance”.
If needed, close the cooking compartment with the specific lids or else proceed with the following operations in order: Burnt oil drain / Routine maintenance.

BURNT OIL DRAIN - see SECT. IMAGES - REF o)

While draining burnt oils, the risk of being burnt remains. This risk can occur by unintentional contact with oil processed at high temperatures.

Before operating, wait for the oil inside the cooking compartment to cool off.

Free the cooking compartment from containers used during cooking.

The burnt oil collection container has a limited capacity. Keep an eye on the container as it fills while oil is emptied from the cooking compartment.

TOP Version / Introducing the extension supplied in the oil drain pipe up to the stop (Fig . 12)

TOP version / Place a container (appropriate for material and capacity) and proceed to I unload.

Do not fill the oil collection container beyond 3/4 its capacity to handle it safely.

Open the door of the appliance and make sure the collection container is underneath the drainage gate valve (Fig. 7).

After having made sure that the container is in its housing (empty), open the drainage gate valve (Fig. 8) and let exhaust oil empty from the cooking compartment into the container.

Fill the container no more than 3/4 its capacity to handle it safety. Close the gate valve (Fig. 9).

Remove the container from its seat and empty it in compliance with waste disposal procedures in force in the country of use (Fig.10). Then reposition the empty container in its seat.

Repeat the aforementioned operations until the cooking compartment is empty. Close the door of the appliance.

Close the network locks upstream the appliance (Gas - Water - Electric).

Check the cleanliness and hygiene of the appliance and of the cooking containers. See “Maintenance”.

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OBLIGATIONS - PROHIBITIONS - ADVICE

Before proceeding see chapters 2 and 5

If the appliance is connected to a flue, the exhaust pipe must be cleaned according to that foreseen by specific regulatory provisions of the country (contact your installer for information).

The appliance is used to prepare food products. Keep the appliance and the surrounding area constantly clean. Failure to keep the appliance in ideal hygienic conditions could cause it to deteriorate quickly and create dangerous situations.

Filth deposit built up near heat sources can burn during normal use of the appliance and create dangerous situations. The appliance must be cleaned regularly and every incrustation or food deposit removed.

The chemical effect of salt and/or vinegar or other acid substances can in the long run cause the inside of the hob to corrode during cooking. At the end of the cooking cycle of such substances, the appliance must be washed thoroughly with detergent, abundantly rinsed and carefully dried.

Be careful not to damage stainless steel surfaces. No not use corrosive products, abrasive material or sharp tools.

The liquid detergent for cleaning the hob must have certain chemical features: pH greater than 12, without chlorides/ammonia, viscosity and density similar to water. Use non-aggressive products for cleaning the inside and outside of the appliance (use detergents on the market for cleaning steel, glass and enamel).

Carefully read the indications carried on the labels of the products used. Wear protective equipment suitable for the operations to be performed (see the protective equipment carried on the package label).

In the event of prolonged inactivity, besides disconnecting the supply lines, you must thoroughly clean all the inside and outside parts of the appliance.

Wait for the temperature of the appliance and all its parts to cool off, so that the operator is not burnt.

Once these operations have been completed, reposition the previously cleaned and removed parts in their seats.

DAILY CLEANING



Remove everything from the cooking compartment. Empty oil from the cooking compartment (see burnt oil drain procedure). Use a standard sprayer to apply the liquid detergent on the whole surface (cooking compartment, lid and all exposed surfaces) and using a non-abrasive sponge, clean the entire appliance thoroughly by hand.
When finished, rinse abundantly with tap water (do not use pressurised and/or direct water jets). Have water flow out of the cooking compartment using the drainage gate valve (see burnt oil drainage procedure). When these operations have been done successfully, close the drainage gate valve.
Carefully dry the cooking compartment with a non-abrasive cloth. If necessary, repeat the operations described above for a new cleaning cycle.

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When these operations are over, reposition the removed parts in When these operations are over, reposition the removed parts in their specific housings.

CLEANING FOR PROLONGED DEACTIVATION / See chapter 5 / Daily decommissioning / Prolonged decommissioning.
Air out the appliances and rooms regularly

SUMMARISED TABLE: QUALIFICATION - OPERATION - FREQUENCY

Before proceeding with the operations, see chap. 2 “Duties and qualifications”

Should a problem occur, the generic operator performs the first search and, if qualified, eliminates the cause of the problem and restores the appliance correctly.

If the problem cannot be resolved, turn the appliance off, disconnect it from the electrical mains and shut all the supply valves. Then contact authorized customer service.

The authorized maintenance technician intervenes when the generic operator was not able to pinpoint the cause of the problem, or whenever restoration of correct operation of the appliance entails executing operations for which the generic operator is not qualified.

If the supply cable should be damaged, contact authorized customer service for replacement.

	OPERATION	FREQUENCY
	Cleaning appliance / Cleaning parts in contact with foodstuff	Daily
	Cleaning containers and filters	Daily / In case of need
	Cleaning at commissioning	Upon arrival after installation
	Cleaning flue	Yearly
	Checking thermostat	Yearly
	Check / Replace gas supply pipes	In case of need

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EN

TROUBLESHOOTING



Whenever the appliance does not work properly, try to solve the less serious problems using this table.

FAULT	POSSIBLE CAUSE	INTERVENTION
The gas appliance does not turn on	- Mains tap closed - Air in the pipe	- Open the mains tap - Repeat the ignition operation
In the cooking compartment there are stains	- Water quality - Poor cleanser - Poor rinse	- Filter the water (see softener) - Use the recommended detergent - Repeat rinsing
The pilot light does not go on	• Check the circuit of the piezoelectric igniter • The pilot light is obstructed • Gas valve shut • Gas valve or thermostat damaged • Control unit blocked • Damaged control unit .	• Replace cable, glow plug or piezo • Replace/Clean pilot light nozzle • Open gas valve • Replace valve or thermostat (see chap. 7 Replacement of components) • Reset the control unit by setting the knob on “0” • Substitute control unit .
The pilot light goes on but the flame does not stay lit	• Thermocouple damaged • Triggered safety thermostat • Damaged gas valve	• Replace the Thermocouple • Reset the safety thermostat • Replace the gas valve
The fryer does not cook correctly	• Problems with the gas pressure • Gas valve thermostat bulb position • Gas valve/ thermostat	• Verify the gas pressure to the nozzle • Set the bulb in the correct position • Use an external thermometer to check the oil temperature in the tank, if not correct, replace the valve/ thermostat
The burner flame goes off during operation	• Problems with the gas pressure • Primary air not adequate • Incorrect nozzles	• Check the dynamic gas pressure (all machines on) • Adjust the primary air • Replace the nozzles



If the problem cannot be resolved, turn the appliance off and shut all the supply valves. Then contact authorized customer service.

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DEACTIVATION AND SCRAPPING OF APPLIANCE



Obligation of disposing of materials using the legislative procedure in force in the country where the appliance is scrapped

In compliance with Directives (see n. 0.1 Section), relating to the reduction of use of hazardous substances in electrical and electronic equipment, as well as waste disposal. The symbol of the barred waste bin carried on the appliance or its packaging indicates that the product at the end of its useful life it must be disposed of separately from other waste.
Differentiated waste collection of this appliance at the end of its life is organised and implemented by the manufacturer. The user who wishes to get rid of this appliance must contact the manufacturer and follow the instructions received to separately dispose of the appliance at the end of its life. An appropriate collection and dispatching of exhausted appliances to environmentally compatible recycling, treatment and disposal plants helps to prevent damaging effects on health and environment and also guarantees that the component parts of exhausted appliances are effectively recycled or reused. Holders of exhausted appliances who dispose of them illegally will be prosecuted. Specialised personnel is in charge of deactivation and scrapping of the appliance.

The decommissioning and dismantling of the appliance must be carried out by qualified personnel, either mechanical or electrical, that must wear appropriate personal protective equipment such as protective clothing appropriate to the operations to be performed, protective gloves, safety shoes, head gear and goggles.

Before commencing dismantling of the appliance, ensure around the appliance a space that is large enough and arranged in such a way as to allow all movements without risk.

The following are necessary:
• Disconnect the power supply.
• Disconnect the appliance from the mains.
• Remove the electrical cables exiting the appliance.
• Close the water inlet tap (mains valve) from the mains supply.
• Disconnect and remove the pipes from the appliance water system .
• Disconnect and remove the grey water discharge pipe.

After this operation, a wet area around the appliance may form and therefore, before continuing with operations, dry these wet areas.

After restoring the operational area as described:
• Remove the protective panels.
• Disassemble the appliance in its main parts.
• Separate the parts of the appliance according to their nature (e.g. metals, electrical parts etc.) and deliver them to recycling centres.

WASTE DISPOSAL

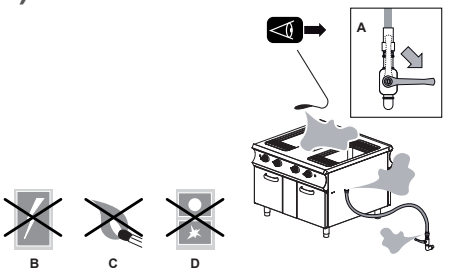
During operation and maintenance, do not disperse pollutants (oils, grease, etc.) into the environment and perform differentiated waste disposal depending on the composition of the different materials and in compliance with relevant laws in force.

Illegal waste disposal will be prosecuted by laws in force in the territory where the violation has been ascertained.

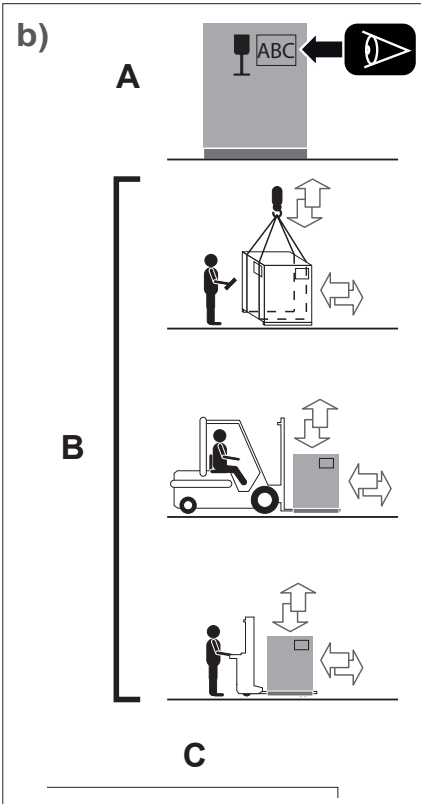
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INSTALLAZIONE / INSTALLATION

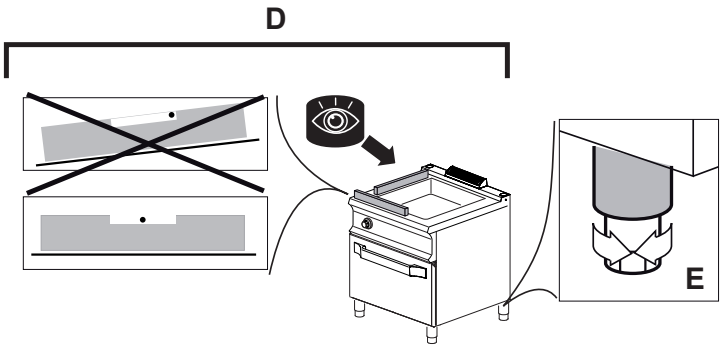
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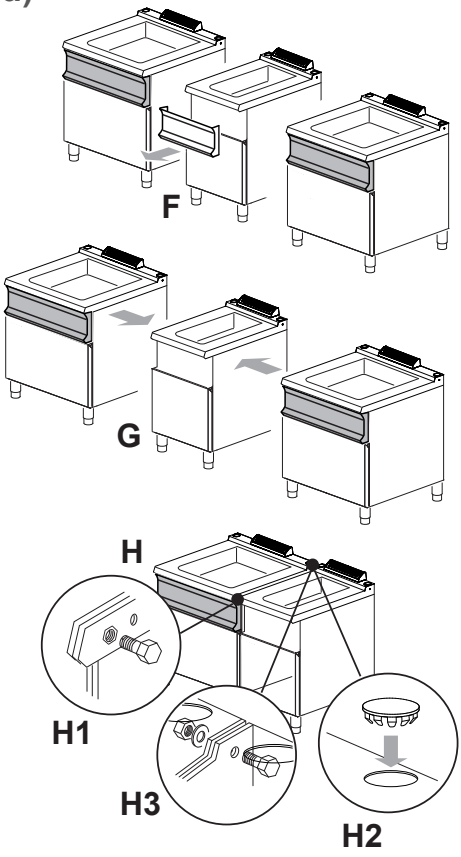


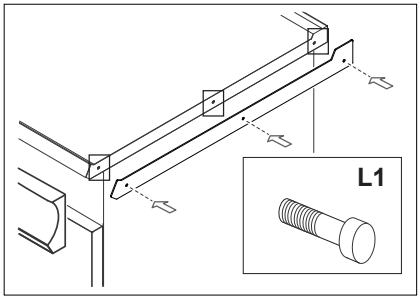
c)



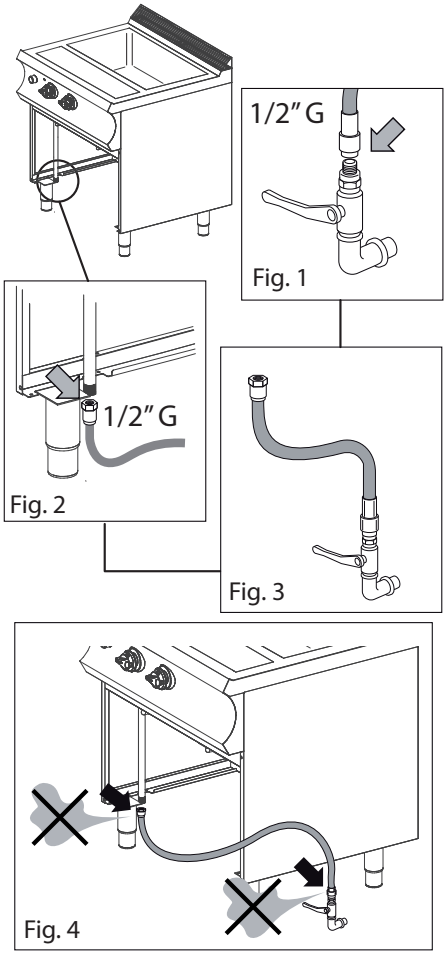
THE PRESENT MANUAL IS PROPERTY OF THE MANUFACTURER. ANY REPRODUCTION, EVEN PARTIAL, IS PROHIBITED.
IL PRESENTE MANUALE È DI PROPRIETÀ DEL FABBRICANTE E OGNI RIPRODUZIONE ANCHE PARZIALE È VIETATA.

d)





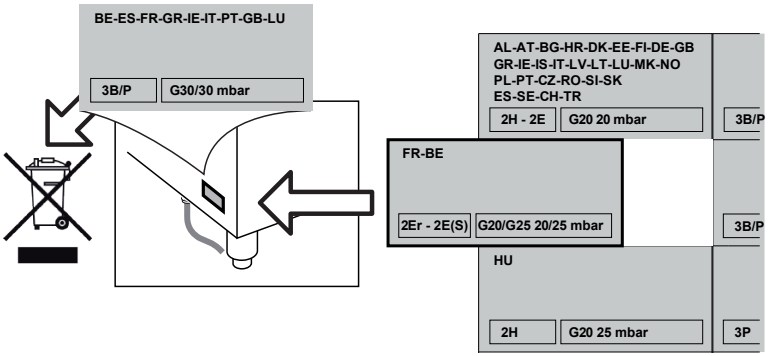
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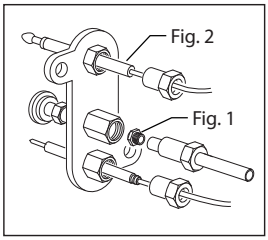
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INSTALLAZIONE / INSTALLATION

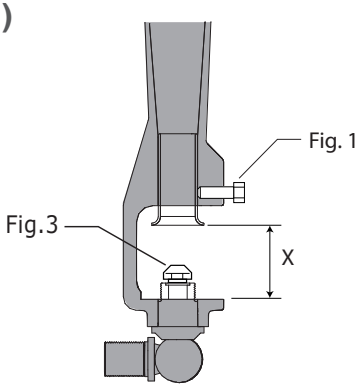
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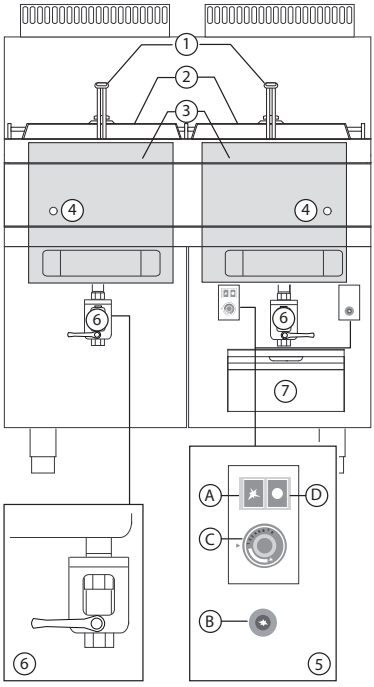
g)



h)

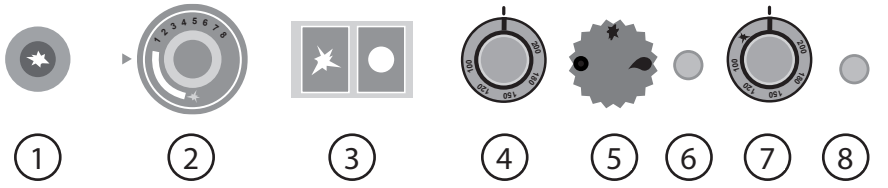


i)



IL PRESENTE MANUALE È DI PROPRIETÀ DEL FABBRICANTE E OGNI RIPRODUZIONE ANCHE PARZIALE È VIETATA.

l)



n)

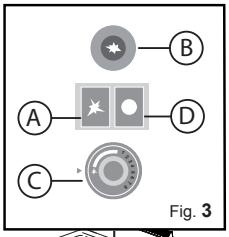
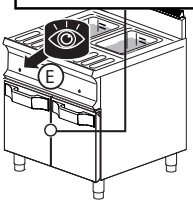


Fig. **3**



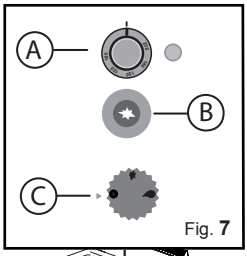
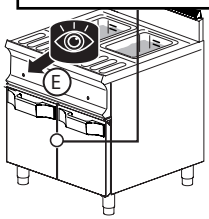


Fig. **7**



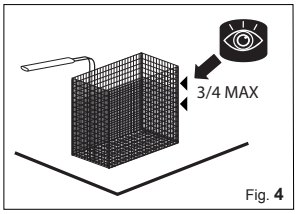


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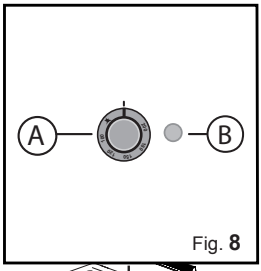
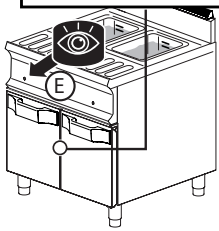
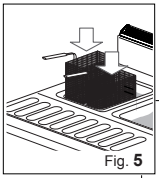
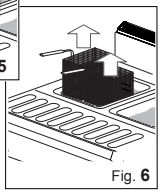


Fig. **8**

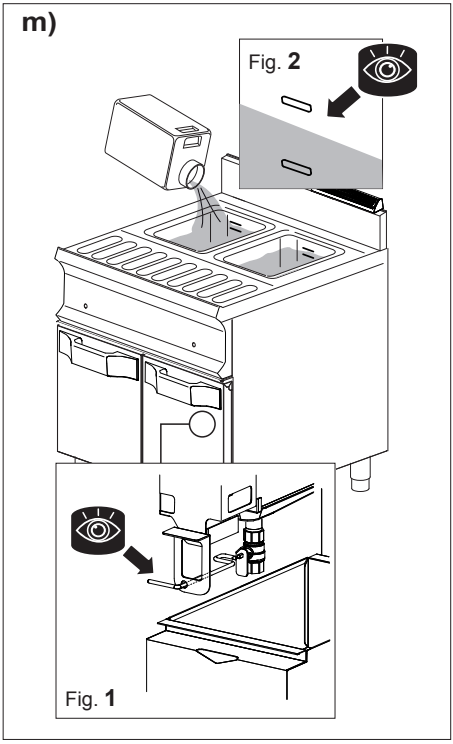



Fig. **5**

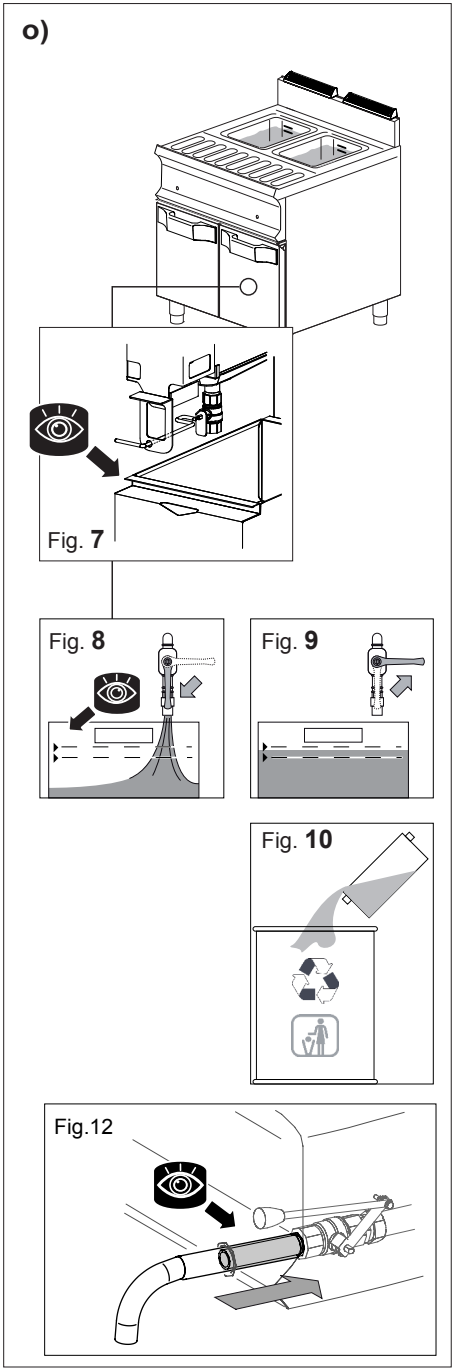

Fig. **6**

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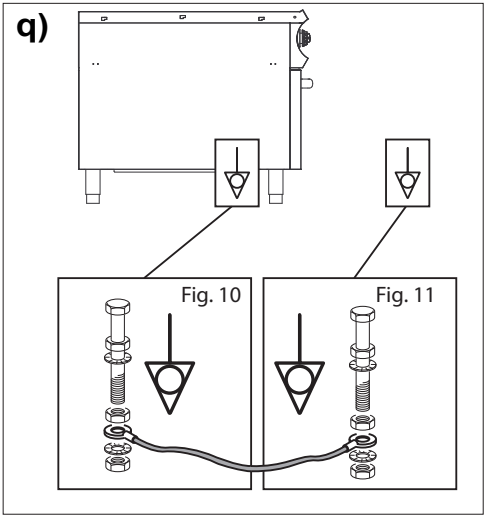
m)



o)

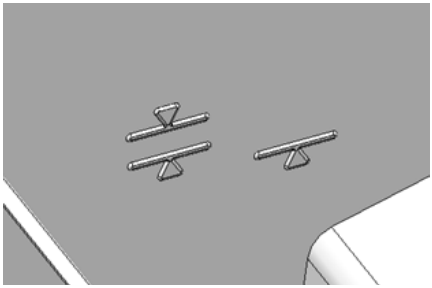


q)

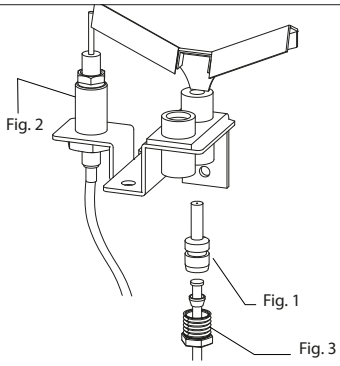


IL PRESENTE MANUALE È DI PROPRIETÁ DEL FABBRICANTE E OGNI RIPRODUZIONE ANCHE PARZIALE È VIETATA.

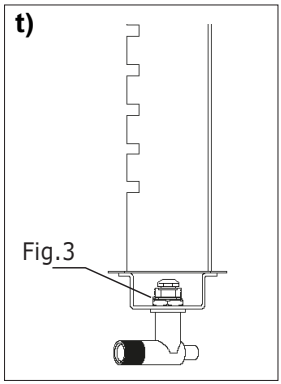
r)



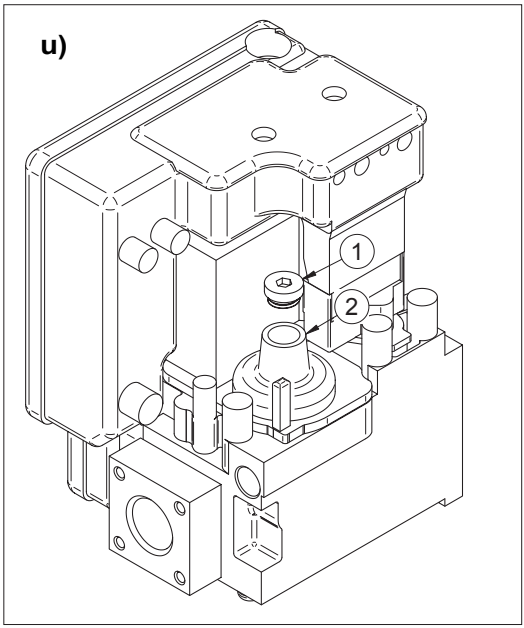
s)



t)



u)



IL PRESENTE MANUALE È DI PROPRIETÀ DEL FABBRICANTE E OGNI RIPRODUZIONE ANCHE PARZIALE È VIETATA.