



SERIE 700/900

GB Gas-heated Fryers

Pag. 10

INSTRUCTION FOR INSTALLATION, ADJUSTEMENT, USE AND MAINTENANCE

Cod. 827730811

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1 - INSTRUCTIONS FOR INSTALLATION

1.1 Identifying the models

	Serie 700
Fryer with 1 basin of 15 litres	8031 35222
Fryer with 2 basins of 10 litres	8031 35432
Fryer with 2 basins of 15 litres	8031 35642
	Serie 900
Fryer with 1 basin of 15 litres	8031 45222
Fryer with 1 basin of 20 litres	8031 45332
Fryer with 2 basins of 10 litres	8031 45432
Fryer with 2 basins of 15 litres	8031 45642
Fryer with 2 basins of 20 litres	8031 45742

1.2 Technical data

The technical data of these fryers are indicated in the **Tables T1-T1A- T3** (refer to the Enclosures).

2 - GENERAL INSTRUCTIONS

Read the instructions of this handbook carefully because they supply important information on installation, use and maintenance safety.

Keep this handbook carefully for any further reference of the various operators. The installation, transformation and maintenance of this equipment must exclusively be carried out by qualified installers or by proper companies complying with the safety rules in force.

The Manufacturer declines any liability if these rules are not complied with.

2.1 Installation

- After unpacking, check that the equipment is intact. In case of any doubt, do not operate this apparatus and call immediately a professional engineer.
- Arrange the packing elements far from children, because they can be dangerous.
- The equipment must definitively be installed in the position it occupies in the kitchen, preferably under an exhausting hood for a proper recirculation of air.
- The equipment must be installed only in rooms with a good ventilation.
- Any equipment of the types A1 and B21** must be installed only in rooms with a good ventilation, according to the technical rules in force.
An optimum position may be under an exhausting hood that intakes combustion gases and vapours.
- The installation of **any equipment of the type B11** must be carried out in such a way that exhaust gases are sent to a proper system constructed according to the standards in force. The connection stack is supplied separately.
- Specify the type of installation crossing the proper square: A1 - B11 - B21, of the rating plate (included in the control board).
- These fryers can be installed separately, or assembled with other equipment of our line.
- This equipment is not available in built-in version.
- The equipment must be positioned at least 10 cm far from any wall surrounding it.
- In case of fire-proofing, or thermally insulated walls, this distance can also be reduced.
- The overall dimensions of the equipment are indicated in the following pages.

2.2 Installation under exhausting hood (Fig. 7)

When installing the equipment under an exhausting hood, apply the connection stack (without draft switch), as it is explained in the previous point 2.2; then lift it at a height of at least 180 cm from the ground. The distance between the stack end and the filter of the hood must be included between 125 and 200 mm (Fig. 7).

2.3 Assembling

- Remove the protection film from the outer surfaces of the apparatus. Clean these surfaces from probable residual adhesive using a proper solvent.
- Level the apparatus turning the proper adjustable feet.
- In stand-alone version, the fryer has a width of 40 cm and it must be fixed to the floor with the proper flanges (Fig. 3).

2.4 Aligning the equipment (Fig. 2)

Operate as follows:

- Remove the knobs and the control board of the top.
- Arrange the apparatuses side by side and level at the same height.
- Fasten the apparatuses with the proper screws, as shown in the fig. 2.

2.5 Connection to the gas pipe network

- Before connecting the equipment, consult the gas service company.
- Insert a cutoff cock before the apparatus, in an easily accessible position.
- Make sure that there are no leaks in pipe unions.
- Check whether the equipment is prearranged for the feeding gas; if necessary, adapt the apparatus to the type of gas supplied by the gas service, after reading the paragraph 3 carefully.
- In **Denmark**, before connecting the equipment to the gas pipe network, screw the nipple supplied with the apparatus, on the feeding ramp.

3 - ADAPTING THE FRYER TO OTHER TYPES OF GAS

If the feeding gas is not of the group for which the apparatus is prearranged, transform the equipment through the following operations.

Nozzles and rating plates are packed in a proper bag supplied with the equipment.

3.1 Replacing the pilot burner nozzles (Fig.4)

- Open the doors of the compartment under the cooking basin
- Unscrew the nut and replace the nozzle **UP** with that indicated in the tables **T2** and **T2A**.
- Screw down the new nozzle tightly.
- Screw down the nut **T** again.

3.2 Replacing nozzles and air register of the main burners (Fig.5)

- Open the doors of the compartment under the cooking basin.
- Unscrew the nozzles **U** and replace them with those indicated in the tables **T2** and **T2A**.
- Unloose the screw **V** in each burner and set the air adjusting bush at the distance "**A**" indicated in the tables **T2** and **T2A**.
- Screw down the screw **V** tightly again and seal it with red paint.

3.3 Replacing the rating plate of gas

- Apply the rating plate indicating the new type of gas onto the equipment thus transformed

4 - STARTING

4.1 Checking the operation

Start the equipment according to the **instructions of use**, and check:

- the correct operation of pilot and main burners;

- that there are no leaks;
- the correct operation of room ventilation systems;
- the efficiency of the exhaust gas system; if necessary, refer to the paragraph 5 "**Check of some malfunctions**";
- whether the data of the rating plate of the equipment correspond to those of the gas pipe network.

Warning: during the operation, take extreme care in handling the hot areas of the outer surface.

4.2 Checking the thermal power

After installing the equipment and adapting it to another gas group or in any maintenance operation, check the thermal power.

- The thermal power rating is indicated in the tables **T1 - T1A**.
- The equipment operates at the power rating when its nozzles actually correspond to the type of gas supplied and to the operating pressure indicated in the tables **T2, T2a, T3 and T4**.

4.3 Checking the gas feeding pressure

- Necessary measuring instrument: pressure gage with minimum accuracy rating of 0.2 mBar.
- Open the door of the compartment under the cooking basin.
- Remove the tight screw of the pipe tap **P** (see fig. 1) and connect the pipe of the pressure gage to this tap.
- Carry out the measurement while the equipment is operating.
- The measured value must be included within the limits indicated in the table **T4**; otherwise, stop the test and call the gas service company.
- Disconnect the pipe of the pressure gage and screw down the screw of the pipe tap tightly.

5 - CHECK OF SOME MALFUNCTIONS

5.1 The pilot burner shows a difficult ignition or it fails to ignite

- The piezoelectric lighter, the ignition plug or the pilot burner cable are faulty.
- Insufficient gas feeding pressure.
- Nozzle or pipe clogged.
- The gas valve is faulty.

5.2 Extinction of pilot burner during the operation

- The thermocouple is faulty, or it is not properly heated, or not correctly connected to the gas valve.
- Gas feeding pressure drop.
- Intervention of the safety thermostat of manual reset (refer to the point 6.4)
- The gas valve is faulty.

5.3 The main burners show a difficult ignition or they fail to ignite

- Insufficient gas feeding pressure.
- Nozzles clogged.
- The gas valve is faulty.
- Intervention of the safety thermostat of manual reset (refer to the point 6.4).

5.4 Difficult control of temperature

- The gas valve is faulty.

6 - REPLACING SOME COMPONENTS

N.B.: The sealed components must not be tampered with. After any operation, check that there are no leaks, if necessary.

6.1 Main or pilot burners

- Open the doors of the compartment under the cooking basin.

- Replace the component.

6.2 Thermocouple, high-voltage ignition cable

- Open the doors of the compartment under the cooking basin.
- Remove the control board.
- Disconnect this component from the gas valve
- Remove and replace the component.

6.3 Gas valve

- Open the doors of the equipment, drain all the oil from the concerned basin (refer to the paragraph 7.6 - Draining the oil).
- Unscrew the stuffing box from the frontal panel of the basin, to extract the bulb of the valve having to be replaced.
- Remove the control board.
- Disconnect the pipes and the thermocouple of the valve and replace the valve.

6.4 Safety thermostat

Before enabling the safety thermostat **TS** (fig. 1) again, eliminate the reasons provoking the overheating: examine the functioning of the operating thermostat, the oil level, etc... Then carry out the following operations:

- Open the door and press the red pushbutton of the thermostat.
- Check whether the electric circuit is closed.

Replace the safety thermostat through the following operations:

- Open the doors of the equipment, drain all the oil from the concerned basin (refer to the paragraph 7.6 - Draining the oil).
- Unscrew the stuffing box from the frontal panel of the basin, to extract the bulb of the thermostat having to be replaced.
- Remove the control board.
- Disconnect the electrical connections and replace the thermostat.

7 - USE AND MAINTENANCE

7.1 Warning

This equipment has been designed for professional aims, therefore it must be operated exclusively by trained personnel.

It must exclusively be used to fry food; consequently any other use is improper.

Before switching on the cooker, clean all its surfaces in contact with food, with the utmost care.

ATTENTION ! Never switch on the fryer when its basins have no oil. When using cakes of fat, first of all melt them adjusting the temperature to the MINIMUM (turn the knob **M of the fig. 1 to 1).**

Never exceed the maximum level of oil marked inside the basin.

It is better to attend the equipment during the operation, because possible faults of the safety devices could provoke the overheating of the oil contained in the basin, that becomes inflammable at high temperatures.

Dip the basket with the food to fry, slowly into the boiling oil taking care that the froth being generated does not overflow from the rim of the basin. If this happen, stop dipping the basket for some seconds.

The installation and possible transformation of these fryers for other gas groups must be carried out only by authorized and qualified installers.

In case of troubles, close the gas cutoff cock, installed before the equipment.

For any repair, call the authorized After-Sales Service and require only original spare parts.

Not complying with these instructions may seriously compromise the safety of this equipment; the manufacturer declines any liability in case these warnings are not complied with.

7.2 Safety devices

Any basin of these fryers is provided with a safety thermostat. When the maximum control temperature is exceeded, this thermostat cuts off the gas flow. When this occurs, close the cutoff cock installed before the equipment, and call an After-Sales Centre.

7.3 Use of the fryer (fig. 1)

The knob **M** of the valve is marked with the following symbols:

- *** **Pilot burner on and off**
- 110** **Minimum cooking temperature**
- 120-165** **Intermediate cooking temperatures**
- 190** **Maximum cooking temperature**

7.4 Lighting the burners (Fig. 1)

- Fill the basin with oil until its level is above the minimum mark and below the maximum (fig. 9).
- Turn the knob **M** to *****.
- Press the button **A** completely and light the pilot burner pressing the button of the piezoelectric lighter **AP**.
After lighting, keep the button **A** pressed for approximately 20 seconds (observe the pilot burner opening the doors of the equipment).
- In case of extinction of the pilot burner, repeat this operation.
- Turn the knob **M** to the position corresponding to the desired temperature.

7.5 Extinction of burners (fig. 1)

- Switch off the main burner turning the knob **M** to the position **□**
- Switch off the pilot burner turning the knob **M** to the position **"O"**.(fig. 1).

7.6 Draining the oil

- The oil drain cock **S** (fig. 1) - one cock per basin - is installed inside the compartment under the cooking basins, in a safe position so that it cannot accidentally be opened during the operation.
- When draining the basin, put the proper tray (or other vessels being able to contain the quantity of oil to be drained at high temperature) under the drain cock.

8 - CLEANING AND MAINTENANCE

- Wash the surfaces of stainless steel with water and non abrasive detergents, every day; then rinse abundantly and wipe carefully.
- When cleaning stainless steel, never use detergents with abrasive substances, nor steel wool, brushes or scrapers of common steel.
- Clean the floor under the fryer with non corrosive products.
- Do not wash the equipment with water jets.

When the equipment must not be used for long time, comply with the following instructions:

- Close the gas cutoff cock, installed before the equipment.
- Clean all the surfaces carefully.
- Protect the surfaces of stainless steel laying off a light film of white mineral oil with a cloth.
- Ventilate the rooms periodically.

- Check the equipment periodically (at least once a year); this check must be carried out by qualified professional personnel. Drawing up a maintenance contract is recommended.

9 - LIST OF SPARE PARTS

- Gas control valve
- Pilot burner
- Main burner
- Thermocouple
- Ignition plug of pilot burner
- Safety thermostat
- Piezoelectric lighter
- Oil drain cock.

T1	Serie 700		
Modelli - Modelle - Models Modèles - Modellen	803135222	803135432	803135642
Q kW	13	19	26
Consumo gas**			
G 20 20 mbar m ³ /h	1.38	2.01	2.75
G 25 25 mbar m ³ /h	1.60	2.33	3.20
G 25 20 mbar m ³ /h	1.60	2.33	3.20
G 30 28-30 mbar kg/h	1.03	1.49	2.05
G 30 50 mbar kg/h	1.03	1.49	2.05
Tipo - Bauart - Type	A₁	A₁	B₁₁
Bauart für DE	A₁	A₁	B₁₁ - B₂₁
Connessione gas* ISO 7/1 R 3/4 #			

** Consumo gas - Gasverbrauch - Gas consumption - Consommation du gaz - Gasverbruik

* Connessione gas - Gasanschluss - Arrivée gaz - Verbindung

Per installazione in Danimarca occorre avvitare sulla rampa d'alimentazione l'apposito nipplo.

Vor dem Anschluß an die Gasversorgungsanlage, ist es erforderlich, den als Ausstattung gelieferten passenden Nippel auf Versorgungsrampe gas einzuschrauben.

T1	Serie 900				
Modelli - Modelle - Models	803145222	803145322	803145432	803145642	803145742
Modèles - Modellen					
Q kW	13	17.2	19	26	34.4
Consumo gas**					
G 20 20 mbar m ³ /h	1.38	1.82	2.01	2.75	3.64
G 25 25 mbar m ³ /h	1.60	2.12	2.33	3.20	4.23
G 25 20 mbar m ³ /h	1.60	2.12	2.33	3,20	4.24
G 30 28-30 mbar kg/h	1.03	1.35	1.49	2.05	2.70
G 30 50 mbar kg/h	1.03	1.33	1.49	2.05	2.67
Tipo - Bauart - Type	A₁	A₁	A₁	B₁₁	B₁₁
Bauart für DE	A₁	A₁	A₁	B₁₁ - B₂₁	B₁₁ - B₂₁
Connessione gas* ISO 7/1 R 3/4 #					

** Consumo gas - Gasverbrauch - Gas consumption - Consommation du gaz - Gasverbruik

* Connessione gas - Gasanschluss - Arrivée gaz - Verbindung

Per installazione in Danimarca occorre avvitare sulla rampa d'alimentazione l'apposito nipplo.

Vor dem Anschluß an die Gasversorgungsanlage, ist es erforderlich, den als Ausstattung gelieferten passenden Nippel auf Versorgungsrampe gas einzuschrauben.

T2 Serie 700

Gas	p mbar	Modelli-Modelle-Models Modèles-Modellen	803135222	803135432	803135642
G 20	20	Ugelli pilota ②	27.2	27.2	27.2
		Ugelli bruciatore ③	2 x 210	4 x 170	4 x 210
		A= mm ⑤	20	20	20
G 25	20	Ugelli pilota ②	27.2	27.2	27.2
		Ugelli bruciatore ③	2 x 245	4 x 195	4 x 245
		A= mm ⑤	20	20	20
G 25	25	Ugelli pilota ②	27.2	27.2	27.2
		Ugelli bruciatore ③	2 x 230	4 x 185	4 x 230
		A= mm ⑤	20	20	20
G30/G31	28-30/37	Ugelli pilota ②	16.2	16.2	16.2
		Ugelli bruciatore ③	2 x 130	4 x 110	4 x 130
		A= mm ⑤	10	5	10
G 30 G 31	50	Ugelli pilota ②	16.2	16.2	16.2
		Ugelli bruciatore ③	2 x 115	4 x 100	4 x 115
		A= mm ⑤	5	0	5

T2 Serie 900

Gas	p mbar	Modelli-Modelle-Models Modèles-Modellen	803145222	803145332	803145432	803145642	803145742
G 20	20	Ugelli pilota ②	27.2	27.2	27.2	27.2	27.2
		Ugelli bruciatore ③	2 x 210	2 x 260	4 x 170	4 x 210	4 x 260
		A= mm ⑤	20	45	20	20	45
G 25	20	Ugelli pilota ②	27.2	27.2	27.2	27.2	27.2
		Ugelli bruciatore ③	2 x 245	2 x 260	4 x 195	4 x 245	4 x 260
		A= mm ⑤	20	15	20	20	15
G 25	25	Ugelli pilota ②	27.2	27.2	27.2	27.2	27.2
		Ugelli bruciatore ③	2 x 230	2 x 260	4 x 185	4 x 230	4 x 260
		A= mm ⑤	20	15	20	20	15
G30/G31	28-30/37	Ugelli pilota ②	16.2	16.2	16.2	16.2	16.2
		Ugelli bruciatore ③	2 x 130	2 x 150	4 x 110	4 x 130	4 x 150
		A= mm ⑤	10	33	5	10	33
G 30 G 31	50	Ugelli pilota ②	16.2	16.2	16.2	16.2	16.2
		Ugelli bruciatore ③	2 x 115	2 x 130	4 x 100	4 x 115	4 x 130
		A= mm ⑤	5	10	0	5	10

② Ugello pilota - Zündbrennerdüse - Pilot burner nozzle - Injecteur de la veilleuse - Gaspitten pilot

③ Ugello bruciatore - Brennerdüse - Burner nozzle - Injecteur du bruleur - Gaspitten brander

④ Tutta aperta - Offen - Complètement ouvert - Completely open

⑤ A= Regolazione aria primaria - Primärluftabstand - Primary air adjustment - Regulation de l'air - Regeling aanfangslucht

T3	CATEGORIA	TIPO DI GAS ⑥	p mbar
ES - GR - GB IE - IT - PT	II _{2H3+}	G 20	20
		G 30/G 31	28-30/37
DE	II _{2ELL3B/P}	G 20/G 25	20
		G 30	50
		G 31	50
NL	II _{2L3B/P}	G 25	25
		G 30	28 - 30
BE - FR	II _{2E+3+}	G 20/G 25	20/25
		G 30/G 31	28 - 30/37
AT - CH	II _{2H3B/P}	G 20	20
		G 30	50
		G 31	50
LU	I _{2E}	G 20	20
DK - FI - SE	II _{2H3B/P}	G 20	20
		G 30	28 - 30
		G 31	28 - 30
NO	I _{3B/P}	G 30	28 - 30
		G 31	28 - 30

⑥ Tipo di gas - Gasart - Gas group - Typez de gaz - Soort gas

T4

Tipo di gas ⑥	G 20	G 25	G 25	G 30/G 31	G 30/G 31	G 31
p nom mbar	20	20	25	28 - 30	50	37
p min mbar	17	17	20	20	42,5	25
p max mbar	25	25	30	35	57,5	45

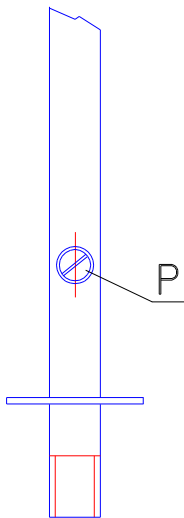


Fig. 1A - Abb. 1A

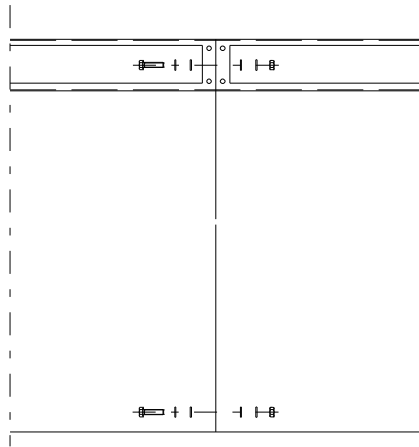
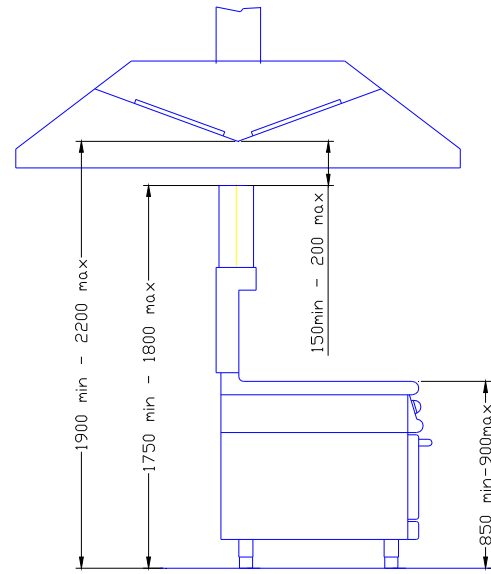
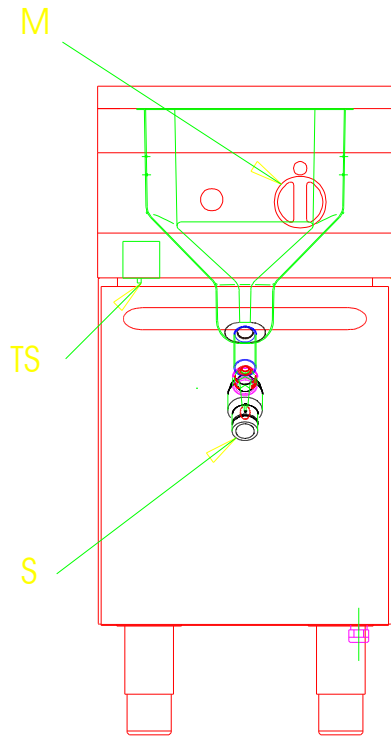
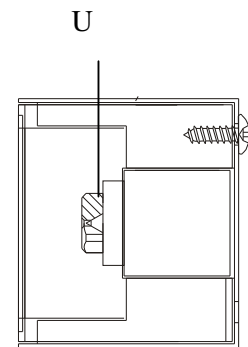
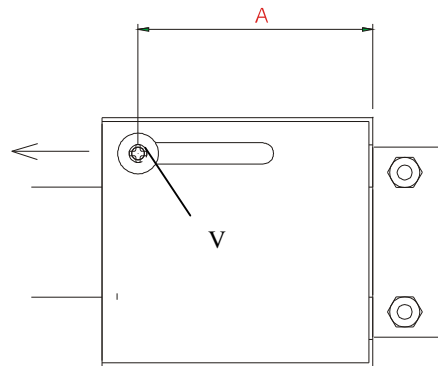
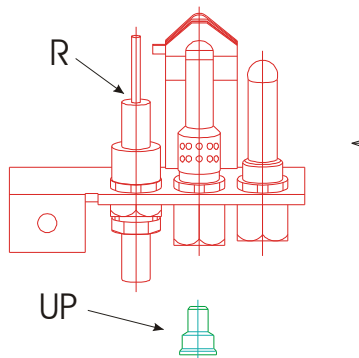
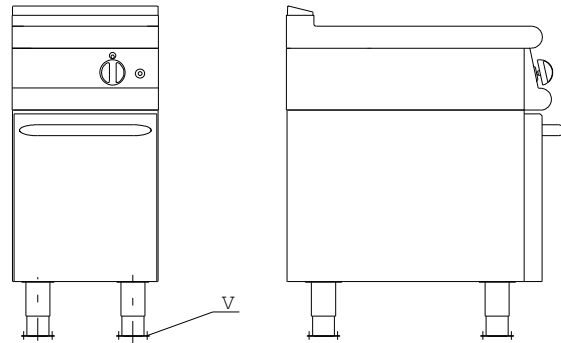
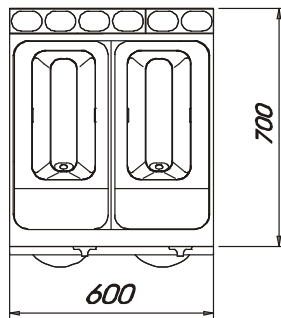
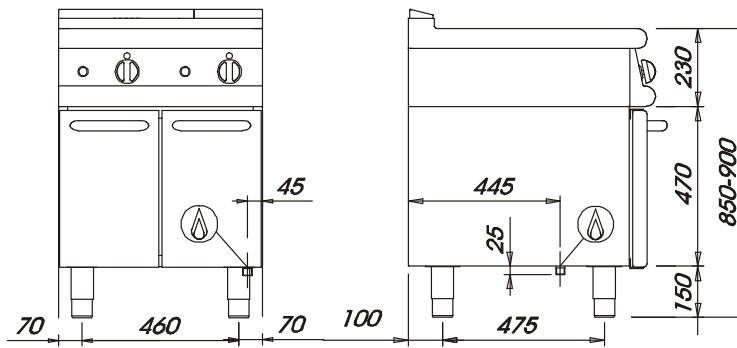
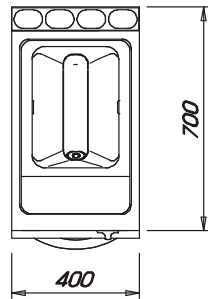
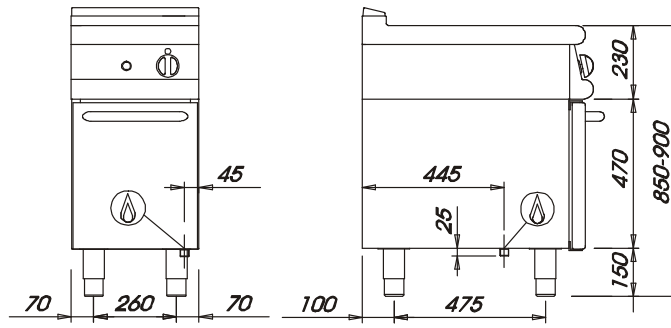
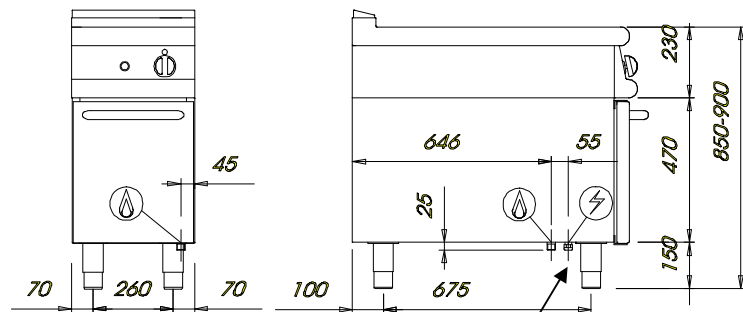
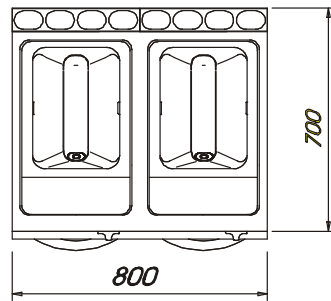
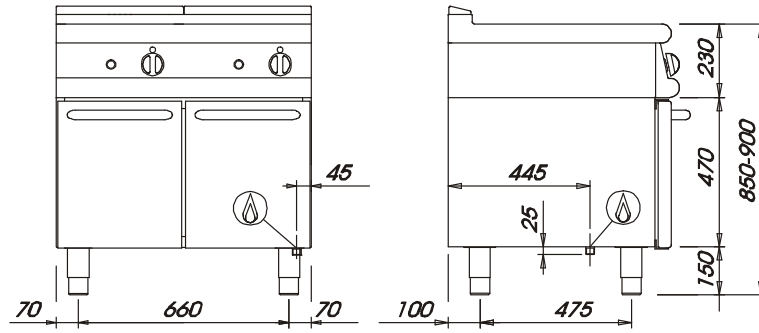


Fig.2 - Abb.2







SOLO PER 20 LITRI
ONLY FOR 20 LITRES

