SERIE 900

GAS-HEATED FRYERS

Installation- Operation – Service Manual

A.G.A. Approval No 7802

Models:

9FRI/G610
Q90FRI/G610
Q90FRI/G423
Q90FRI/G823

AUSTRALIAN DISTRIBUTOR :
SCOTS ICE
UNIT 5/175-179 JAMES RUSE
DRIVE ROSEHILL NSW 2142 2142
AUSTRALIA

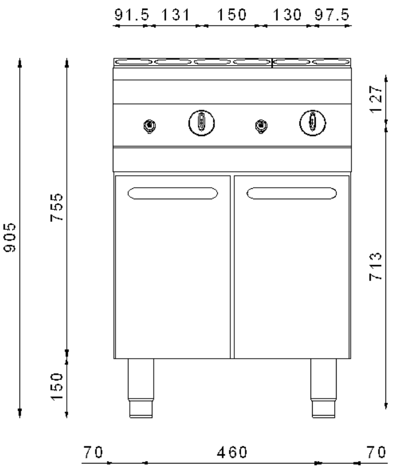
FREE CALL : 1800 222 460
EMAIL : info@scotsice.com.au
WEB : www.scotsice.com.au

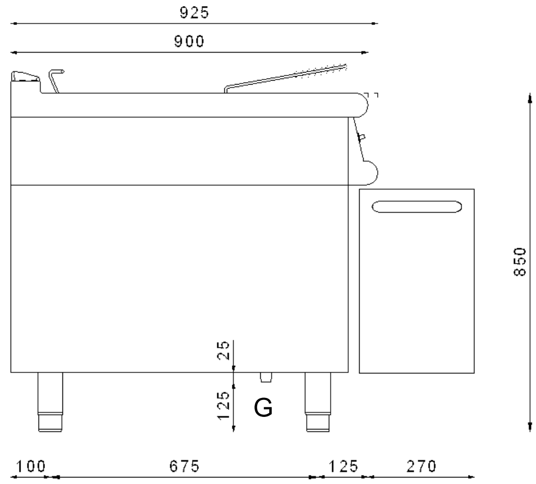
DOC.NO CR1360970
EDITION 003 2111

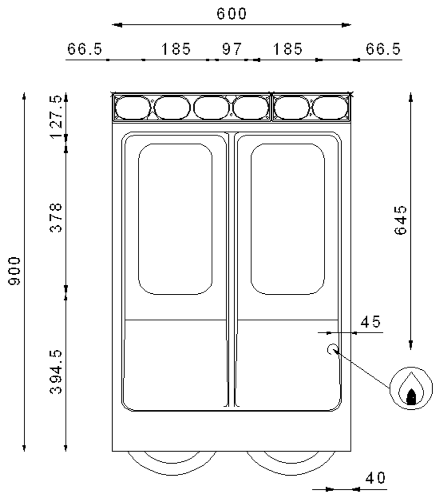
SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D’INSTALLATION - ESQUEMA DE INSTALACION -INSTALLATIESCHEMA - IINSTALLATIONSRITNINGAR

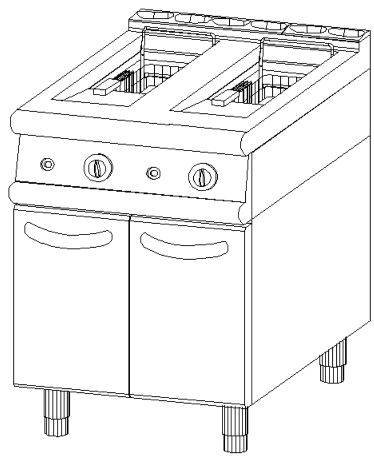
MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm- MESURES EN cm
MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm

90FRI/G610







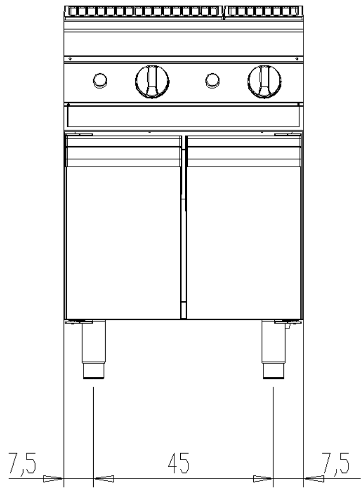


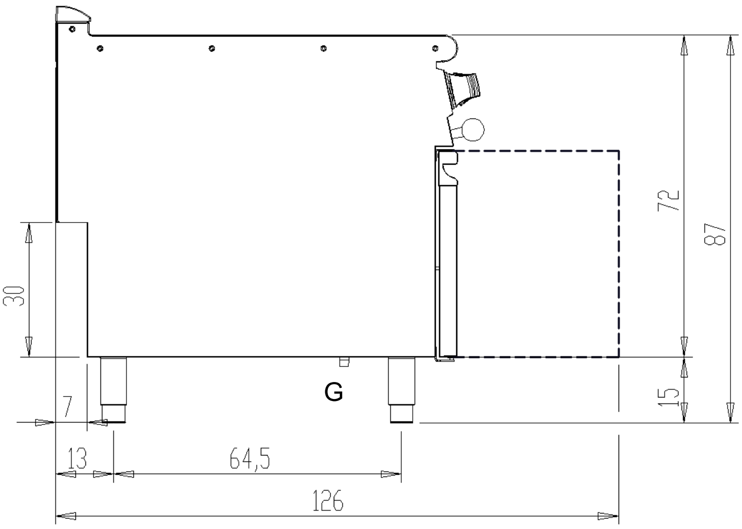
Legenda - Legende - Key - Légende - Leyenda - Legenda - Legenda	
E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwartel - Entrada cabo eléctrico	**G** Arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union de gas - Gasaansluiting - Ligação gás **EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)**
S Attacco scarico acqua - Wasserablauf - Water outlet - Vidange de l’eau - Desaguadero - Wateraftapaansluiting - Junção descarga água **S1** Scarico vasca - Wannenabflussrohr - Pan outlet - Vidange du bac - Descarga cuba - Water toevoer - Descarga da cuba **S2** Valvola di depressione - Anti-depression valve - Unterdruck ventil - Soupape de dépression - Válvula de dépresión - Onderdrukklep - Válvula de depressão **S3** Scarico acqua intercapedine - Wasserablauf Zwischenraum - Jacket water drain Evacuation eau double envelope - Descarga de agua intersticios - Afvoer water tussenruimte - Descarga de água na marmita com Sistema de aquecimento indirecto **S4** Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno	**H20** Arrivo acqua - Wasseranschluss - Water inlet - Arrivée eau - Union de agua - Wateraansluiting - Junção alimentação água **A1** = Calda - Heiss - Warm - Chaude - Caliente - Warm - Morno **A2** = Fredda - Kalt - Cold - Froid - Fria - Koude - Frio **L** Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaukraan - Torneira de nível

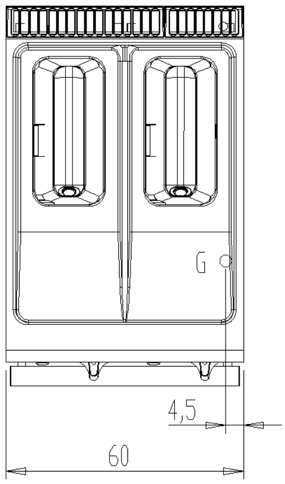
SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION -INSTALLATIESCHEMA - IINSTALLATIONSRITNINGAR

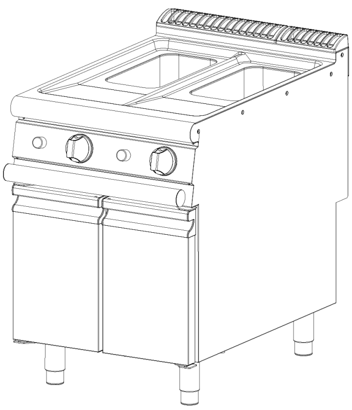
MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm- MESURES EN cm
MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm

Q90FRI/G610







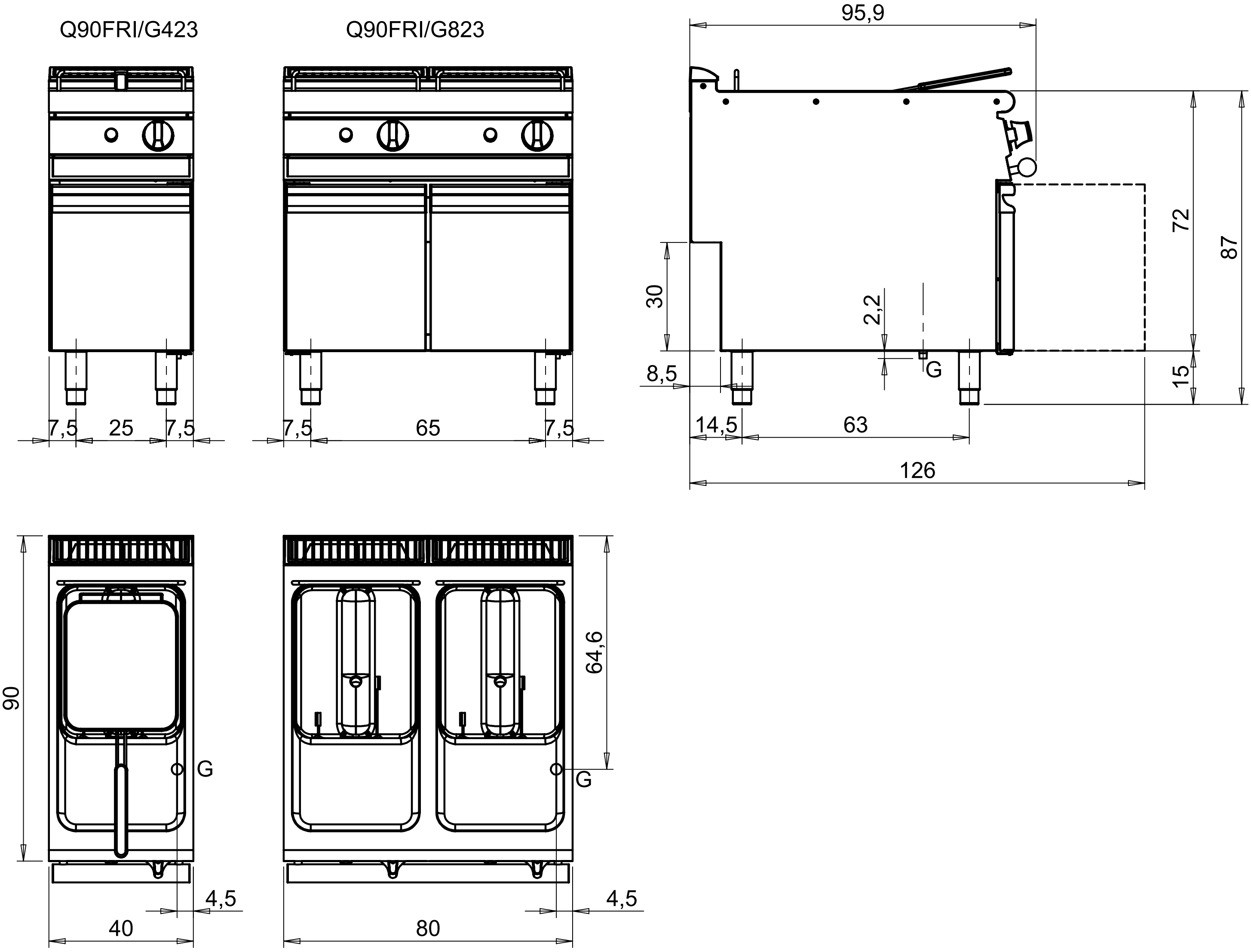


Legenda - Legende - Key - Légende - Leyenda - Legenda - Legenda

E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwartel - Entrada cabo eléctrico	**G** Arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union de gas - Gasaansluiting - Ligação gás **EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)**
S Attacco scarico acqua - Wasserablauf - Water outlet - Vidange de l'eau - Desaguadero - Wateraftapaansluiting - Junção descarga água **S1** Scarico vasca - Wannenabflussrohr - Pan outlet - Vidange du bac - Descarga cuba - Water toevoer - Descarga da cuba **S2** Valvola di depressione - Anti-depression valve - Unterdruck ventil - Soupape de dépression - Válvula de dépresión - Onderdrukklep - Válvula de depressão **S3** Scarico acqua intercapedine - Wasserablauf Zwischenraum - Jacket water drain Evacuation eau double envelope - Descarga de agua intersticios - Afvoer water tussenruimte - Descarga de água na marmita com Sistema de aquecimento indirecto **S4** Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno	**H20** Arrivo acqua - Wasseranschluss - Water inlet - Arrivée eau - Union de agua - Wateraansluiting - Junção alimentação água **A1** = Calda - Heiss - Warm - Chaude - Caliente - Warm - Morno **A2** = Fredda - Kalt - Cold - Froid - Fria - Koude - Frio **L** Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaukraan - Torneira de nível

SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION -INSTALLATIESCHEMA - IINSTALLATIONSRITNINGAR

MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm- MESURES EN cm
MEDIDAS EN cm - MATEN IN cm - DIMENSIONES EN cm



Legenda - Legende - Key - Légende - Leyenda - Legenda - Legenda	
E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse étoupe de câble él - Pisacable - Elektrische kabelwartel - Entrada cabo eléctrico	**G** Arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union de gas - Gasaansluiting - Ligação gás **EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)**
S Attacco scarico acqua - Wasserablauf - Water outlet - Vidange de l'eau - Desaguadero - Wateraftapaansluiting - Junção descarga água **S1** Scarico vasca - Wannenabflussrohr - Pan outlet - Vidange du bac - Descarga cuba - Water toevoer - Descarga da cuba **S2** Valvola di depressione - Anti-depression valve - Unterdruck ventil - Soupape de dépression - Válvula de dépresión - Onderdrukklep - Válvula de depressão **S3** Scarico acqua intercapedine - Wasserablauf Zwischenraum - Jacket water drain Evacuation eau double envelope - Descarga de agua intersticios - Afvoer water tussenruimte - Descarga de água na marmita com Sistema de aquecimento indirecto **S4** Scarico - Abflussrohr - Drain - Tuyau d'évacuation - Tubo de drenaje - Aftapbuis - Tubulação de dreno	**H20** Arrivo acqua - Wasseranschluss - Water inlet - Arrivée eau - Union de agua - Wateraansluiting - Junção alimentação água **A1** = Calda - Heiss - Warm - Chaude - Caliente - Warm - Morno **A2** = Fredda - Kalt - Cold - Froid - Fria - Koude - Frio **L** Rubinetto di livello - Level tap - Wasserhahn - Robinet de niveau - Grifo de nivel - Niveaukraan - Torneira de nível

TECHNICAL DATA

T1

	Serie 900	QUEEN9
Modelli - Modelle - Models Codice Code	N9FRI/G610	Q90FRI/G610
Q Mj		
Consumo gas** Nat Gas 1 kPa	72 MJ/h	72 MJ/h
L.P.G 2,65 kPa	66 MJ/h	66 MJ/h
Tipo - Bauart - Type	**A_1**	**A_1**

** Consumo gas - Gasverbrauch - Gas consumption - Consummation du gaz - Gasverbruik
* Connessione gas - Gasanschluss - Arrivèe gaz - Verbinding
# Per installazione in Danimarca occorre avvitare sulla rampa d'alimentazione l'apposito nipplo.
# Vor dem Anschluß an dieGasversorgingsanlage, ist es erforderlich, den als Ausstattun gelieferten passenden Nippel auf Versorgungsrampe gas einzuschrauben.g

T2

			Serie 900	QUEEN9
Gas	P kPa	**Modelli-Modelle-Models Modéles-Modellen**	N9FRI/G610	Q90FRI/G610
Nat Gas	1	Ugelli pilota ❷	2 x 32.2	2 x 32.2
		Ugelli bruciatore ❸	4 x 2.0mm	4 x 2.0mm
		A= mm ❺	20	20
L.P.G	2,65	Ugelli pilota ❷	2 x 16.2	2 x 16.2
		Ugelli bruciatore ❸	4 x 1.10mm	4 x 1.10mm
		A= mm ❺	5	5

❷ Ugello pilota - Zündbrennerdüse - Pilot burner nozzle - Injecteur de la veilleuse - Gaspitten pilot
❸ Ugello bruciatore - Brennerdüse - Burner nozzle - Injecteur du bruleûr - Gaspitten brander
❹Tutta aperta - Offen - Complétement ouvert - Completely open
❺ A= Regolazione aria primaria - Primärluftabstand - Prymary air adjustement - Regulation de l'air - Regeling aanfangslucht

TECHNICAL DATA

T1 - INJECTOR ORIFICE SIZES

			NATURAL GAS	PROPANE
Q90FRI/G423 Q90FRI/G823	MAIN	MM	2.80	1.70
	PILOT	MARKING	62	30
	TURN DOWN SCREW	MM	fully in	fully in

T2 - BURNER AERATION SHUTTERS SETTING

			NATURAL GAS	PROPANE
Q90FRI/G423 Q90FRI/G823	A	MM	12	3

T3 - NOMINAL GAS CONSUMPTION

		NATURAL GAS	PROPANE
Q90FRI/G423	MJ/h	75.0	73.5
Q90FRI/G8423		150.0	147.0

T4 - MINIMUM GAS INLET PRESSURE

	NATURAL GAS	PROPANE
kPa	1.13	2.75

T5 - NOMINAL TEST POINT PRESSURE VALUES

		NATURAL GAS	PROPANE
VALUES SHOWN ARE THOSE MEASURED AT THE MANIFOLD / OR GAS VALVE PRESSURE TEST POINT.	kPa	1.00	2.50

FIGURE - ABB. - FIG. FOR MOD. 9FRI/G610 - Q90FRI/G610 - Q90FRI/G423 - Q90FRI/G823

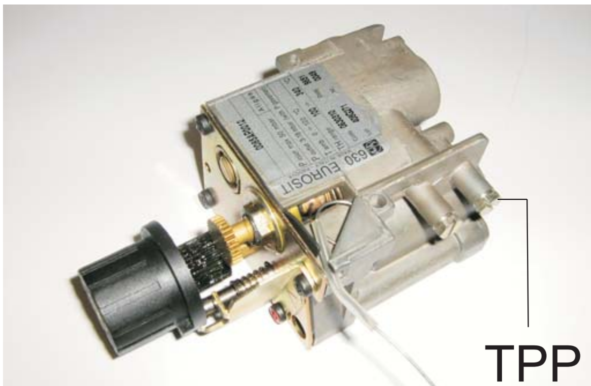


Fig.1 - Abb.1

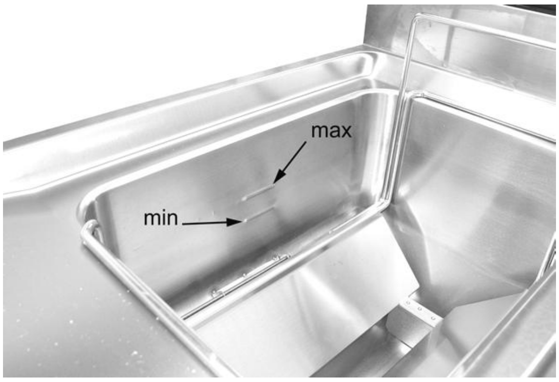


Fig. 7 - Abb. 7

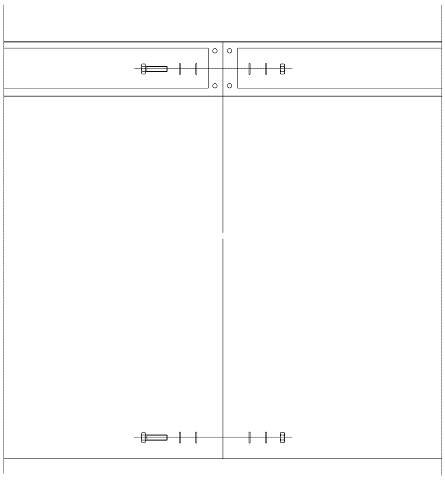


Fig.2 - Abb.2

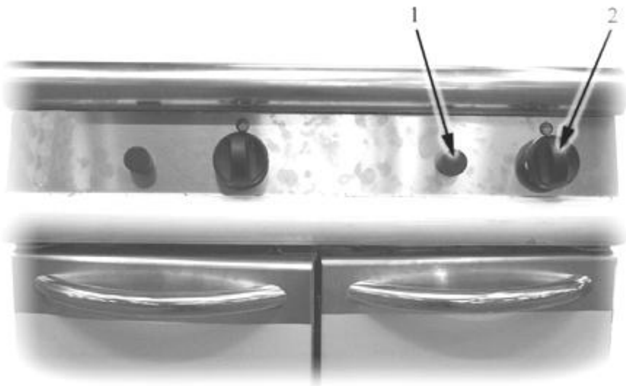


Fig. 8 - Abb. 8

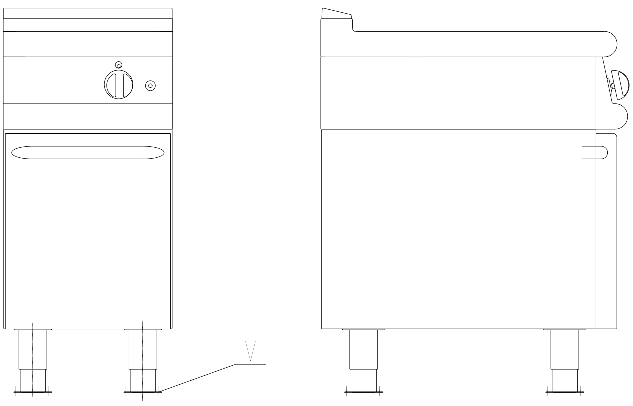


Fig.3 - Abb. 3

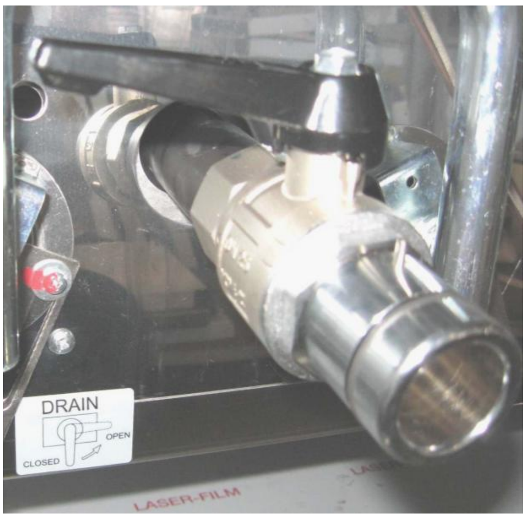
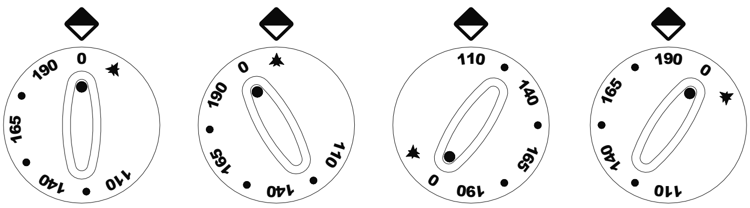


Fig. 9 - Abb. 9



10 11 12 13

Fig. 6 - Abb. 6

FIGURE - ABB. - FIG.

MOD. 9FRI/G610 - Q90FRI/G610

Fig. 4 - Abb. 4

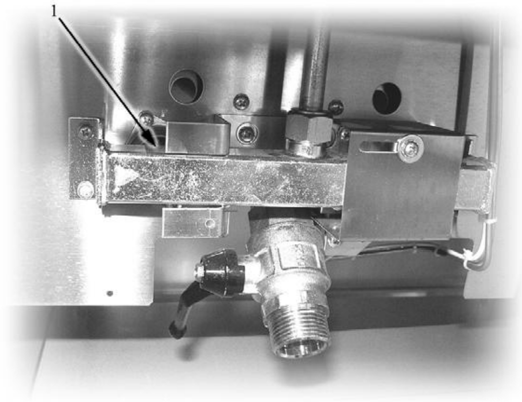


Fig. 5 - Abb. 5

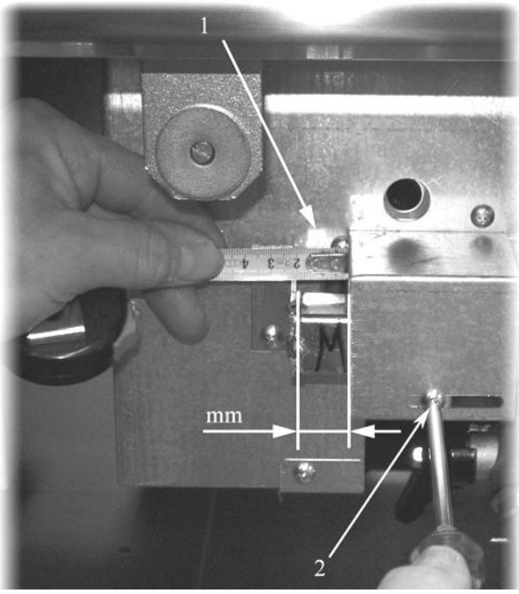
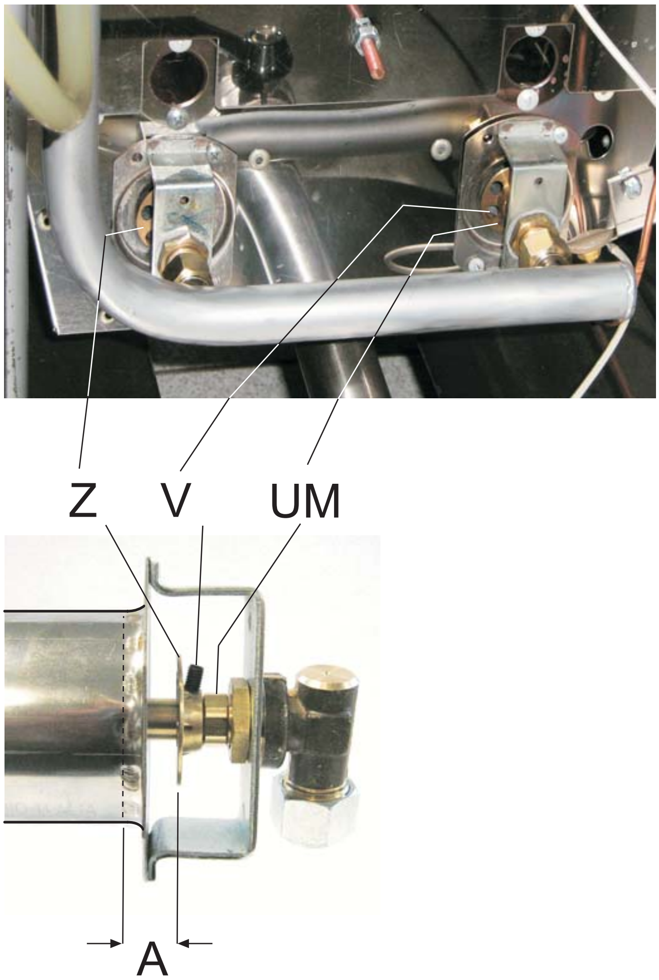
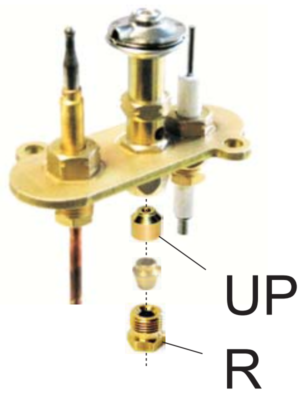


Fig. 5a - Abb. 5a

MOD. Q90FRI/G423 - Q90FRI/G823





CONTENTS

WARNING

- DO NOT STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE

- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION

PERSONAL PROTECTIVE EQUIPMENT

Given below is a summary table of the Personal Protective Equipment (PPE) to be used during the service life of the equipment.

Phase	Protective garments	Safety footwear	Gloves	Goggles	Ear protectors	Mask	Helmet
							
Transport		X					
Handling		X					
Unpacking		X					
Assembly		X					
Normal use	X	X	X (*)				
Adjustments		X					
Routine cleaning		X					
Extraordinary cleaning		X	X				
Maintenance		X	X (*)				
Disassembly		X					
Scrapping		X					

X (*)	PPE REQUIRED
	PPE AVAILABLE OR TO BE USED IF NECESSARY
	PPE NOT REQUIRED

(*) The gloves used during normal Use and Maintenance must be heatproof to protect hands when the operator touches hot parts of the equipment or hot cooking substances (oil, water, steam, etc.).

The non-use of personal protective equipment by operators, specialized technicians or persons using the equipment can involve exposure to chemical hazards and possible damage to health.

RESIDUAL RISK

There are risks on the machine that have not been completely eliminated from a design standpoint or with the installation of adequate protection devices.
To provide the Customer with full information, given below are the residual risks that remain on the machine: such actions are deemed improper and therefore strictly forbidden.

RESIDUAL RISK	HAZARDOUS SITUATION	WARNING
Slipping or falling	The operator may slip due to water or dirt on the floor.	When using the equipment, use individual anti-slip protective devices.
Burn	The operator intentionally touches parts of the equipment.	When using the equipment, use individual heat protection devices.
Burn	The operator intentionally touches hot cooking substances (oil, water, steam, etc.).	When using the equipment, use individual heat protection devices.
Electric Shock (Electrocution)	Contact with live electrical parts during maintenance operations carried out with the electric panel powered. The operator intervenes (with an electric tool or without disconnecting the power) lying on the wet floor.	Maintenance of the equipment must only be carried out by qualified personnel provided with personal protective devices against electrocution.
Electric Shock (Electrocution)	Electrocution caused by malfunction of the grounding system or electrical protection devices.	Install protection devices complying with applicable regulatory requirements upstream of the equipment.
Falling from above	The operator intervenes on the machine using unsuitable systems to access the top part (e.g. ladders or climbs on it).	Do not intervene on the machine using unsuitable systems to access the top part (e.g. ladders or climbing on it).
Overturning of loads	Handling of the equipment or part of it without suitable means.	Use suitable lifting systems or accessories when handling the equipment or packaging.
Chemical	The operator comes into contact with chemicals (e.g. detergent, scale remover, etc.)	Use appropriate safety measures. Always refer to the safety data sheets and labeling of the product used. Use the personal protective equipment recommended in the safety data sheets.
Cuts	Risk of cuts on the internal parts of the machine frame during maintenance.	Maintenance must only be carried out by qualified personnel provided with personal protective equipment (cut-resistant gloves and garments covering the forearm).
Crushing	The fingers/hands of personnel can be crushed when handling movable parts.	Maintenance must only be carried out by qualified personnel provided with personal protective equipment (gloves).
Ergonomics	The operator intervenes on the appliance without the necessary personal protective equipment.	The operator must intervene on the equipment provided with personal protective equipment.

1 - INSTRUCTIONS FOR INSTALLATION

1.1 Technical data

The technical data of these fryers are indicated in the **Tables T1-T2**(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 for any further reference of the various operators. The installation, transformation and maintenance of this equipment must exclusively be carried out by authorised installers or by licensed gasfitters complying with the AS/NZS 5601.1 Gas Installation standards and any local authority requirements in force. **The Manufacturer declines any liability if these rules are not complied with.**

N.B. – This equipment complies with the CEI standard 61-50 and AS/NZS 4551.

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 good ventilation in accordance with the installation standards (AS/NZS 5601.1).
- **Any commercial equipment of the type** must be installed only in rooms with a good exhaust system, according to the technical rules in force.
  -Refer to the data plate on the appliance for relevant technical information e.g gas type, consumption, test point pressure, etc.
- These ranges can be installed separately, or assembled with other equipment of our line.
- This range is not available in built-in version.
- The equipment must be positioned at least 10 cm far from any wall surroundung it. Install the appliance in a non-combustable area. Ensure areas are suitably insulated if required in accordance with the installation standard (AS/NZS 5601.1).
- The overall dimensions of the equipment are indicated in the following pages.

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 Connecting to the gas supply
Important!

- Clean the pipes to remove any dust, dirt or foreign matter which could block the supply.
- Do not use pipes of a diameter smaller than that for which the appliance is designed. Ensure installation is “pipesized” for the whole installation.
- After installation the pipework, connections and appliance(s) should be checked for gas leaks in accordance with standard operations. Use soapy water to check connections for leaks.

Warning: Do not use naked flame to check for gas leaks!

- Make certain the appliance is arranged for the type of gas to be used. Otherwise the appliance will have to be converted to the applicable gas type. If not certain contact local gas supplier for confirmation of gas type. Any conversion to be carried out must be undertaken by an authorised person in accordance with the supplied instructions.

- Use of Flexible Hoses: Where it is intended to connect the appliance to the gas supply using a flexible, it is important to use the correct type assembly for the application. Refer to AS5601.1 for hose connection requirements. The hose assembly must comply with AS/NZS 1869 Class B or D, be of appropriate internal diameter, be kept as short as possible (not to exceed 1.2 metres) and not be in contact with the floor. A chain must be fitted to restrict the appliance movement to no more than 80% of the hose length.

- The section of the gas supply line must be sufficient to ensure the gas flow necessary for full operation of all of the appliances connected to the piping. Ensure an isolation valve and union is fitted at the inlet piping of the appliance.

For **NG and LPG** appliances, the regulator supplied with the appliance must be fitted between the gas valve and the appliance inlet.

- The costant outlet pressure will be guaranteed by the gas pressure regulator that regulates varying inlet pressures.
- When the regulator is fitted, it must be adjusted to the correct pressure when the burners are operating.

TEST POINT PRESSURE VALUES

		NATURAL GAS	PROPANE
9FRI/G610 Q90FRI/G610	kPa	1.00	2.65
Q90FRI/G423 Q90FRI/G823	kPa	1.00	2.50

- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION
- DO NOT STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE
- DO NOT MODIFY THIS APPLIANCE

- Make sure the appliance is suitable for the type of gas available, according to that given on the data plate.
- The supply pressure must be measured with the appliance operating, using a manometer (min 0.1kPa).
- Ensure gas is turned off.
- Remove control panel.
- Remove test point screw from the pressure test point and connect the manometer.
- Turn the gas on slowly, light the applicable burners and compare the value read on the manometer with that given on the data plate.
- If the manometer gives a pressure outside the range adjust the gas regulator supplying the appliance. If the pressure cannot be adjusted to the correct value check the installation to determine problem.

THIS APPLIANCE MUST BE INSTALLED BY AN AUTHORISED PERSON IN ACCORDANCE WITH AS/NZS 5601, THIS INSTRUCTION MANUAL, LOCAL AUTHORITY, GAS ELECTRICITY AND ANY OTHER RELEVANT STATUTORY REGULATIONS

3 - ADAPTING THE RANGE TO OTHER TYPES OF GAS

If the feeding gas is not among those prearranged, transform the equipment through the following operations.
Nozzles and rating plates are packed in a proper bag supplied with the equipment.

MOD. 9FRI/G610, Q90FRI/G610

3.1 Replacing the pilot burner nozzles (Fig.4).
a) Unscrew the union R or pos 1 and replace the nozzle UP with that indicated in the table T2.
b) Screw down the union R again.
3.2 Replacing nozzles and air registers of the burners (Fig.5)
- Unscrew the screw 2(Fig.5a) and remove the air regulator
- Unscrew the nozzle U and replace it with that indicated in the table T2.
- Tighten the screw 2(Fig.5a)and set the air adjusting bush at the distance "A" indicated in the table T2.
- Screw down the screw 2(Fig.5a) tightly and seal it with red paint.

MOD. Q90FRI/G423, Q90FRI/G823

To convert the appliance to the local gas type, follow the instructions given in atable T1 and carry out the steps below:
- Replace the main burner nozzle (UM).
- Adjust the main burner's air regulator to distance A.
- Replace the pilot burner nozzle (UP).
- Adjust the pilot burner air flow (if necessary).
- Replace the gas valve minimum nozzle (Um).
- Affix the adhesive tab indicating the new type of gas used.The nozzles and adhesive tabs are supplied with the appliance.

4 - STARTING **(the Installer must test the operation of the fryer after installation, as below)**

<u>4.1 Checking the operation</u>

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 – T2.
- 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 T1 and T2.

4.3 Checking the gas feeding pressure
- The supply pressure must be measured with the appliance operating, using a monometer (min 0.1kPa).
- Ensure gas is turned off.
- Remove the control panel
- Remove test point screw from the pressure test point and connect the manometer (Fig. 1).
- Turn the gas on slowly, light the applicable burners and compare the vallue read on the manometer with that given on the data plate.
- If the manometer gives a pressure outside the range adjust the gas regulator supplying the appliance. If the pressure cannot be adjusted to the correct value check the installation to determine problem.
- Set operating pressure with 50% of burners operating

ON COMPETION OF INSTALLATION CHECK TO ENSURE THE APPLIANCE IS OPERATING CORRECTLY

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.

Warning! Servive work must only be carried out by Authorised Persons.

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
The manufacturer will not be liable for any damage or in-jury resulting from failure to observe the following rules.
- The appliance is equipped with a manual reset safety ther-mostat which interrupts heating when the operating tempera-ture exceeds the maximum permitted value.
- To restore appliance operation, open the door and press the thermostat reset button. This procedure may only be carried out by a qualified, authorized technician.

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.

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. 6 to pos 12).
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.

WARNING
Do Not store flammable materials in or near this appliance Do not spray aerosols in the vicinity of this appliance while it is in operation.

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.

IF THE ANY OF FOLLOWING CONDITIONS ARE NOTICED, PLEASE TURN THIS APPLIANCE OFF AND CONTACT YOUR AUTHORIZED SERVICE AGENT: INCOMPLETE IGNITION, APPRECIABLE YELLOW TIPPING OF BURNERS, CARBON DEPOSITION, BURNER LIGHT BACK OR OBJECTIONABLE ODOURS

7.3 Use of the fryer (fig. 6)
The knob **M** of the valve is marked with the following symbols:

0	**Burner off**	(fig. 6 pos 10)
✶	**Pilot burner on and off**	(fig. 6 pos 11)
110	**Minimum temperature**	(fig. 6 pos 12)
190	**Maximum cooking temperature**	(fig. 6 pos 13)

7.4 Lighting the burners (Fig. 6)
- Fill the basin with oil until its level is above the minimum mark and below the maximum (fig. 7).
- Turn the knob **M** to ✶.(Fig. 6 pos 11)
- Press the knob completely and light the pilot burner pressing the button of the piezoelectric lighter **AP** (Fig. 8 pos 1).
  After lighting, keep the knob 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. 6)
- Switch off the main burner turning the knob M to the position, only the burner pilot will remain lit up
- Switch off the pilot burner turning the knob M to the position 0 (fig.6 pos.10)

7.6 Draining the oil
- The oil drain cock S (fig. 9) 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.
- Install on the drain tap the extension supplied with the appliance
- 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.

It is recommended the appliance be visually checked for problems each week and the appliance be serviced by an authorised service person at least every 12 months or as may be required. This is not covered by warranty.

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.