ANGELO PO

GAS FRYER

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USE AND INSTALLATION MANUAL

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INFORMATION FOR THE READER 0

To find the specific topics of interest to you quickly, refer to the index at the start of the manual.
This manual is subdivided into two parts.

1st part: contains all information necessary for general readers, i.e. for users of the appliance.

2nd part: contains all the information necessary for special categories of reader, i.e. all skilled operators authorised to handle, transport, install, service, repair and scrap the appliance.

While users are instructed to refer to the 1st part only, the 2nd part is addressed to skilled operators. They may also read the 1st part for a more complete picture of the information provided if necessary.

GENERAL INFORMATION 1

PURPOSE OF THE MANUAL

The constructor has produced this manual, which forms an integral part of the appliance, to provide the necessary information for those authorised to interact with it during its working life.
As well as adopting good practices for use, the manual's intended readers must read it thoroughly and apply its instructions to the letter. The constructor supplies this information in its own language (Italian), but it may be translated into other languages to meet legal and/or commercial requirements. A little time taken to read this information will allow the prevention of risks to health and safety, and the risk of economic losses.
Keep this manual in a clearly identified safe place throughout the working life of the appliance, so that it will always be available when required for consultation.

The constructor reserves the right to make changes without any obligation to provide any prior notice.
A number of symbols have been used to highlight particularly important parts of the text or important specifications. Their meaning is as defined below.

Caution - warning

Indicates that suitable procedures must be adopted to avoid putting people's health and safety at risk or causing economic losses.

Important

Indicates particularly important technical information which must not be overlooked.

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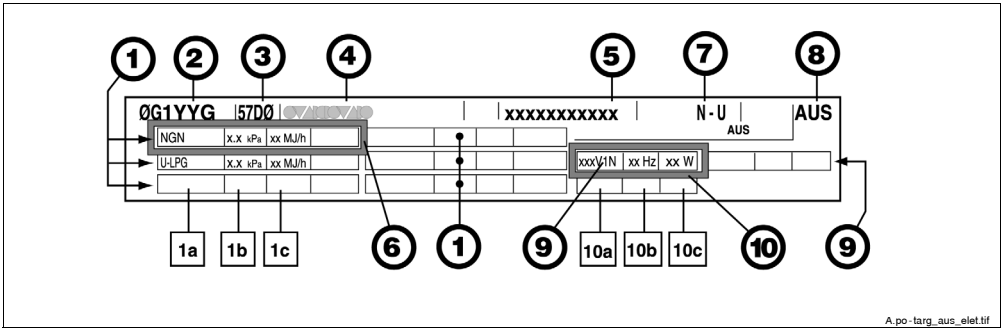
CONSTRUCTOR AND APPLIANCE IDENTIFICATION

The nameplate shown here is fitted directly to the appliance.
It contains references and all essential information for operating safety.



1) Gas data
1_a) Gas type
1_b) Test point pressure.
1_c) Nominal gas consumption.
2) Model
3) Personalization
4) Manifacture's data.
5) Serial number.
6) Test gas indicator frame.
7) Application.
8) Country.
9) Electrical data
10_a) Voltage
10_b) Frequency
10_c) Power
10) Test voltage indicator frame

PROCEDURE FOR REQUESTING SERVICE

Contact one of the authorised service centres for all requirements.

When requesting service, state the data provide on the nameplate and provide a description of the fault.

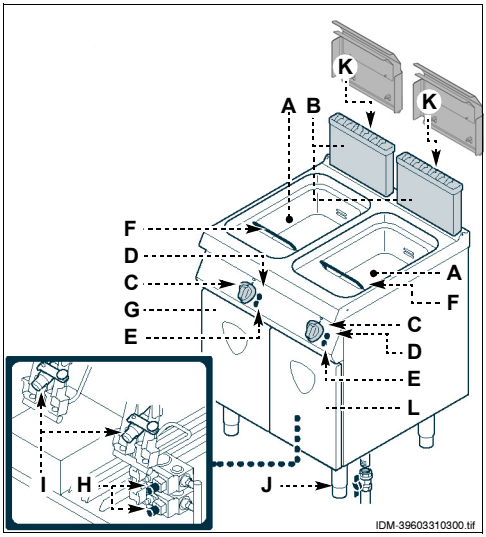
TECHNICAL INFORMATION 2

GENERAL DESCRIPTION OF THE APPLIANCE

The fryer, referred to from now on as the appliance, is designed and produced for frying foods in the professional catering sector.

Main Parts

A) Frying well: in stainless steel.
B) Fume exhaust vent (Type A): for removal of the fumes generated by the burner.
C) Temperature regulator knob: for regulating the oil temperature.
D) Mains light: indicates that the appliance is receiving gas.
E) Temperature light: to indicate that heating of the oil in the well is in progress.
F) Basket hanger support: to support the basket while foods are being drained.
G) Door; for accessing the inside of the appliance.
H) Burner control knob: for regulating the supply of gas to the burner.
I) Drain tap: for draining the oil from the well.
J) Height adjustable feet: to allow perfect levelling of the appliance.
K) Flue deflector: acts as heat shield for rear wall that is combustible. (see pag.14)



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TECHNICAL DATA

See tables and "Connection chart" at the back of the manual.

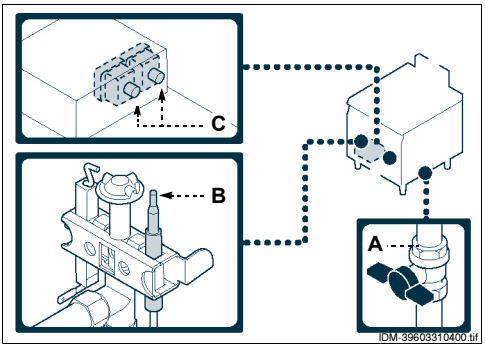
SAFETY DEVICES

Although the appliance is complete with all safety devices, during installation and connection additional devices must be added if necessary to comply with the relevant legal requirements.
The illustration shows the position of the devices.

A)Gas supply tap: for turning the connection to the gas supply line on and off.

B)Safety thermocouple: cuts out the gas supply if the flame goes out.

C)Safety thermostat: cuts off the gas supply in case of overheating.



Caution - warning

Make a daily check that the safety devices are properly installed and in good working order.

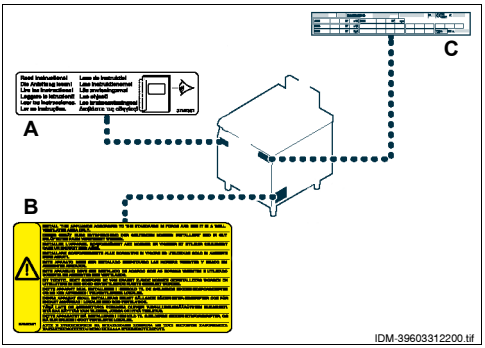
SAFETY AND INFORMATION SIGNS

The illustration shows the position of the signs provided.

A)General hazard: read the manual carefully before carrying out any procedure.

B)General hazard: describes the precautions to be adopted during installation and commissioning.

C)Nameplate with manufacturer and appliance data.



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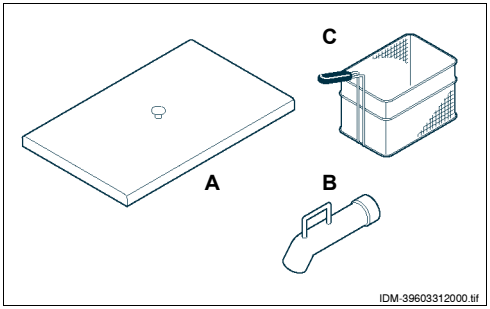
STANDARD ACCESSORIES

Comes complete with the following:

A)Well lid.

B)Oil drain extension.

C)Basket.



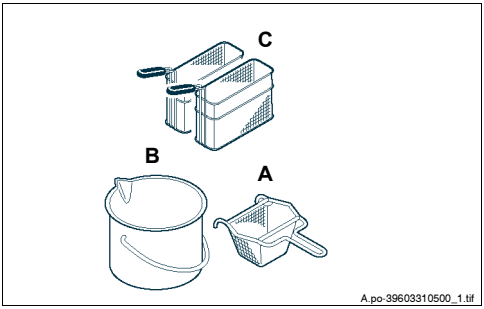
OPTIONAL ACCESSORIES

The appliance can be equipped with the following accessories on request.

A) Oil filter.

B) Oil drain container.

C) Set of baskets (KCFR12).



SAFETY 3

SAFETY REGULATIONS

During design and construction, the constructor has paid special attention to factors which may cause risks to the health and safety of the people interacting with the appliance. As well as complying with the relative legal requirements, he has adopted all the "rules of good construction practice". This information is provided to encourage users to take special care in order to prevent all risks. However, there is no replacement for care and attention. Safety also depends on all the operators who interact with the appliance.

Read the instructions provided in the manual supplied and those applied to the appliance itself with care, paying special attention to those relating to safety. Taking a little time to read them will prevent unpleasant accidents; it is always too late to remember what should have been done after an accident has happened.

Never tamper with, elude, eliminate or bypass the safety devices installed. Failure to comply with this rule may cause serious risks to health and safety.

Even after you have read all the appropriate documentation, if necessary on first use carry out a few trial operations to get to know the controls, especially those used for switching on and off, and their main functions.

Use the appliance only for the functions intended by the manufacturer. Improper use of the appliance may involve health and safety risks and economic losses.

All servicing operations requiring specific technical knowledge or skills must only be carried out by qualified staff with recognised experience in the specific sector.

To maintain hygiene and protect the food processed from all forms of contamination, all elements in direct or indirect contact with foodstuffs and all surrounding zones must be cleaned thoroughly. For these operations, use only food-approved detergents, and never use flammable products or products which contain substances harmful to health. Clean only when reasonably necessary and at the end of each session of use.

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At the end of each session of use, make sure that the burners are off, with the control knobs turned off and the gas supply lines disconnected.

In case of lengthy downtimes, as well as disconnecting all supply lines it is also essential to clean all internal and external parts of the appliance and the surrounding environment thoroughly, complying with the constructor's instructions and the relevant legal requirements.

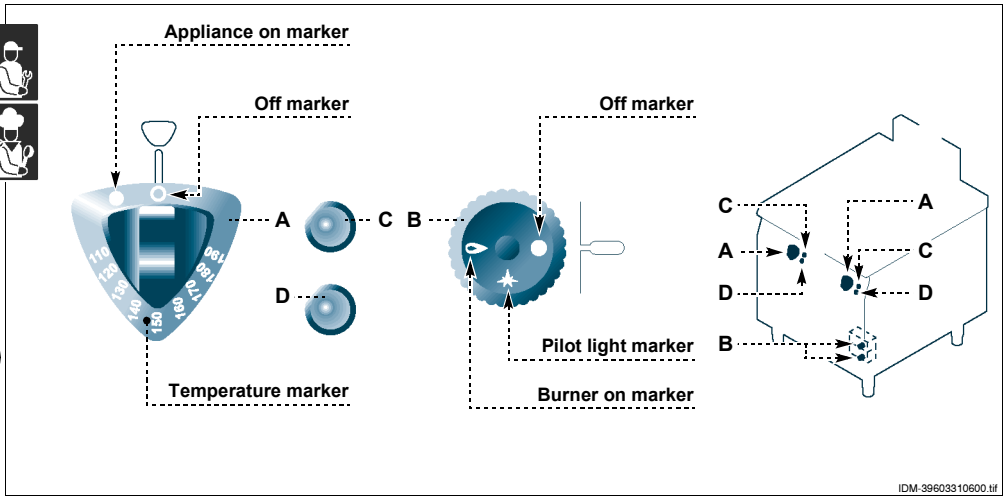
RECOMMENDATIONS FOR USE

Important

The rate of accidents deriving from the use of appliances depends on many factors which cannot always be foreseen and controlled. Some accidents may be caused by unpredictable environmental factors, while others are due above all to the behaviour of users. As well as receiving authorisation and appropriate instruction, if necessary, the first time they use the appliance, users must carry out a few simulated practice operations in order to get to know the controls and the main functions.

Use only as intended by the constructor and never tamper with any device to obtain performance levels outside the rated specifications.
Before use, check that the safety devices are properly installed and in good working order. As well as taking care to meet these requirements, users must also implement all safety regulations and read the description of the controls and the start-up procedure carefully.

DESCRIPTION OF CONTROLS



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The appliance is fitted with the controls for use of its main functions.

A) Temperature regulator knob: regulates the gas supply to increase or decrease the oil temperature.

B) Burner control knob: lights and turns off the relative burner and pilot light.

C) Mains light: comes on to indicate that the appliance is receiving gas and so the burner can be lit.

D) Temperature light: comes on to warn that the oil is not yet at the preset temperature; the light goes out when the temperature is reached.

SWITCHING THE BURNER ON AND OFF

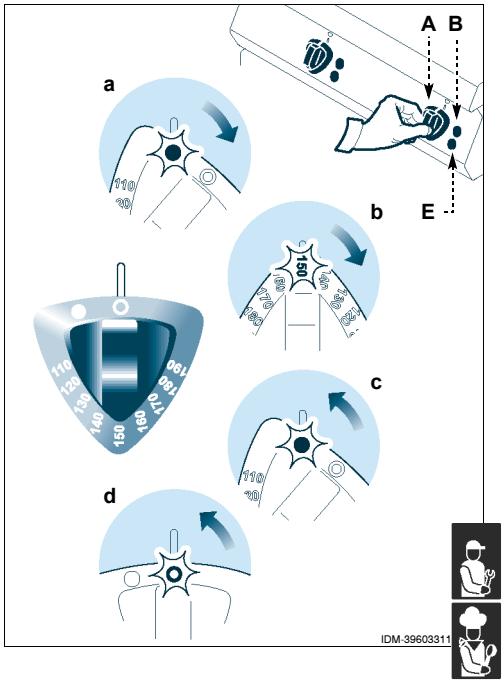
The lighting and turning off procedure is as described below for both burners.

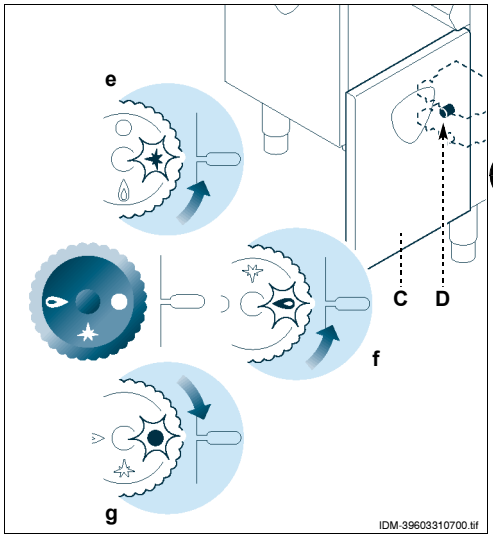
Lighting

1 - Turn on the gas supply tap.
2 - Turn the knob (**A**) clockwise (pos. **a**) to turn on the gas supply.
N.B.: the mains light (B) comes on.
3 - Open the hatch (**C**).
4 - Press the knob (**D**) and turn it anti-clockwise (pos. **e**) to light the pilot light. Keep the knob pressed for about 15 sec. to trip the thermocouple.
5 - Press the knob (**D**) and turn it anti-clockwise (pos. **f**) to light the burner.
6 - Close the hatch (**C**).
7 - Turn the knob (**A**) clockwise (pos. **b**) to the temperature required.
N.B.: the temperature light (E) comes on to indicate that the oil is not at the working temperature; the light goes out when the temperature is reached.

Turning off

1 - Turn the knob (**A**) anti-clockwise (pos. **c**) to turn off the burner.
N.B.: the pilot light will remain on to allow the burner to be re-lit.
2 - Open the hatch (**C**).
3 - Press the knob (**D**) and turn it clockwise (pos. **g**) to turn off the pilot light.
4 - Close the hatch (**C**).
5 - Turn the knob (**A**) anti-clockwise (pos. **d**) to turn off the mains gas supply.
N.B.: the mains light (B) goes out.
6 - Turn off the gas supply tap.
7 - Operate the appliance's circuit-breaker to disconnect it from the electrical mains.





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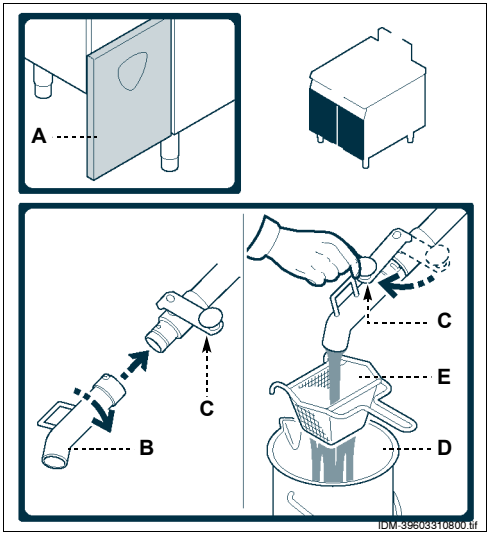
FILTERING OIL

To carry out this operation, proceed as follows.

Important

Before proceeding, allow the appliance to cool for 10-15 min., so that the oil reaches a temperature between 50 and 120°C.

1 - Open the hatch (**A**).
2 - Fit the extension (**B**) onto the tap (**C**).
3 - Place the drain container (**B**) and the filter (**D**), both available as optionals, underneath the extension (**E**).
4 - Turn on the tap (**C**) to empty the well.
5 - Turn off the tap (**C**) on completion of the operation.



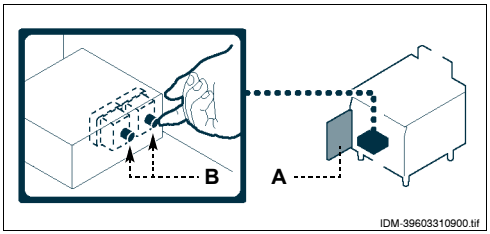
Caution - warning

Do not dump oil in the environment; dispose of it in accordance with the laws in force in the country of use.

RESETTING THE APPLIANCE

If the safety thermostat is tripped, the appliance has to be restored to the initial working conditions as follows.

1 - Allow the oil to cool to 30-40°C.
2 - Open the hatch (**A**).
3 - Press the button (**B**) of the safety thermostat tripped to restore the gas supply.
4 - Close the hatch (**A**).



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LENGTHY APPLIANCE DOWNTIMES

If the appliance is to be out of use for a lengthy period, proceed as follows:

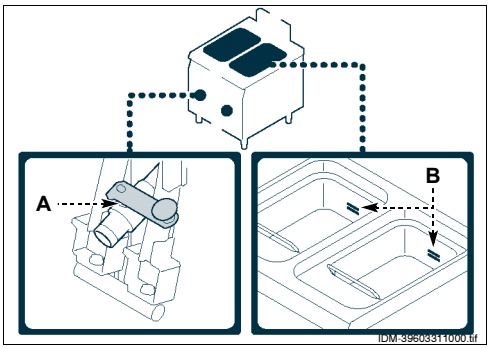
1 - turn off the gas supply tap;
2 - clean the appliance and the surrounding areas thoroughly;
3 - spread a film of edible oil over the stainless steel surfaces;
4 - carry out all the servicing procedures;
5 - leave the appliance uncovered and the cooking chambers open.

USEFUL ADVICE FOR USE

To ensure correct use of the appliance, the following rules should be adopted:

– use only the accessories recommended by the constructor;
– use the baskets as appropriate;
– before filling the well, check that the drain tap (**A**) is turned off;
– check that the oil level never drops underneath the minimum level marked (**B**);
– use single-seed oils or blends of oils specially recommended for fryers;
– melt solid fats in a separate container to avoid damaging the appliance;
– do not use the appliance until the oil is at working temperature;
– lower the basket slowly to prevent foaming;

– filter the frying oil often to remove working residues;
– never use the appliance with no oil in the well, as this may damage its structure;
– use the basket hanger support to drain the foods fried;
– if the appliance is to be out of use for a short time, reduce the oil temperature to the minimum level or switch off the appliance to prevent unnecessary gas consumption and ageing of the oil;
– change the oil when it fumes between 160 and 180°C or when it becomes dark in colour.



SERVICING 5

RECOMMENDATIONS FOR SERVICING

Keep the appliance at peak efficiency by carrying out the scheduled servicing procedures recommended by the constructor. Proper servicing will allow the best performance, a longer working life and constant maintenance of safety requirements.

Caution - warning

Before carrying out any servicing procedure, activate all the safety devices provided and decide whether staff at work and those in the vicinity should be informed. In particular, turn off the gas supply tap and prevent access to all devices which might cause unexpected health and safety hazards if turned on.

At **the end of each session of use** and whenever necessary, clean:
– the well (see page 10);
– the burner (see page 9);
– the appliance and the surrounding environment (see page 9).

Every **100 working hours** have skilled, authorised personnel carry out the following operations:
– a check on the gas pressure and system tightness;
– a check on the efficiency of the safety thermocouple;
– a check on the efficiency of the flues, cleaning them if necessary;
– check that the safety thermostat is working correctly.

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RECOMMENDATIONS FOR CLEANING

Since the appliance is used for preparing foods for human consumption, special care must be paid to everything relating to hygiene, and the appliance and the entire surrounding environment must constantly be kept clean.

Important

Before starting any cleaning operation, always turn off the gas supply tap and allow the appliance to cool.

The precautions which follow are also important.
1 - Clean all parts of the appliance with warm water, food-approved detergents and non-abrasive materials only.

Caution - warning

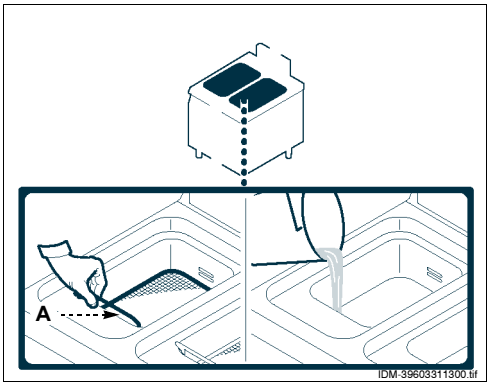
Never use products containing substances harmful or hazardous for health (solvents, petroleum spirits, etc.).

2 - Rinse surfaces with drinking water and dry. Do not use pressurised water jets.
3 - Take special care not to damage stainless steel surfaces. In particular, avoid the use of corrosive products and do not use abrasive materials or sharp tools.
4 - Remove food residues immediately before they set.
5 - Remove the limescale deposits which may form on some of the appliance's surfaces.

CLEANING THE WELL

To carry out this operation, proceed as follows.

1 - Switch the appliance off and leave it to cool (see page 7).
2 - Turn off the circuit-breaker to disconnect it from the electrical mains.
3 - Remove the basket support structure (**A**).
4 - Drain and filter the oil (see page 8).
5 - Apply a food-grade detergent to the inside of the well.
6 - Rinse the well with drinking water and drain.
7 - Apply a specific product or a water and vinegar solution to the well to remove the detergent residues.
8 - Rinse, empty and dry the well.



CHECKING GAS PRESSURE

To carry out this operation, proceed as follows.

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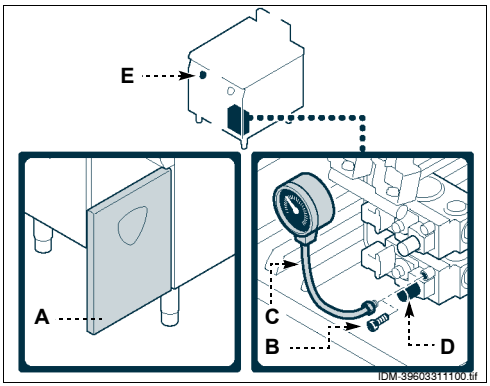
1 - Turn off the gas supply tap.
2 - Open the hatch (**A**).
3 - Undo the pressure connection screw (**B**).
4 - Connect the pressure gauge (**C**) to the pressure test point.
5 - Turn the gas supply tap back on.
6 - Use the knob (**D**) to light the burner (see page 7).
7 - Turn the knob (**E**) to the full flame setting (see page 7) then check that the pressure reading complies with the values provided in the table at the back of the manual.
8 - Turn off the burner, disconnect the pressure gauge and restore the initial conditions after completing the operation.



TROUBLESHOOTING

The appliance has been tested before being put into service. The information provided below is intended to assist in the identification and correction of any anomalies and malfunctions which might occur during use. The user can solve some of these problems himself, but for others specific technical knowledge or skill is required, and so they must only be carried out by qualified staff with recognised experience acquired in the specific sector of operation.

Fault	Causes	Remedies
Smell of gas.	Occasional leak because flame has gone out.	Turn off the gas supply tap and ventilate the room.
The pilot light does not ignite.	The spark ignition devices are not working.	Check that the ignition devices are in good working order. Light by hand with a naked light. **Information** **Contact the after-sales service.**
	Air in pipelines due to long period out of use.	Make more attempts to light the flame.
The pilot light goes out.	The thermocouple has not warmed up enough.	Make more attempts to light the flame.
The pilot light ignites but the burner remains off.		Check the condition of the thermostat and activate any ignition enabling device.
The flame is yellow.	Burner dirty, heat exchange pipes clogged, condensation drips.	Contact the after-sales service.

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RECOMMENDATIONS FOR HANDLING AND INSTALLATION

Important

When handling and installing the appliance comply with the information provided by the constructor directly on the packaging, on the appliance and in the instructions for use.

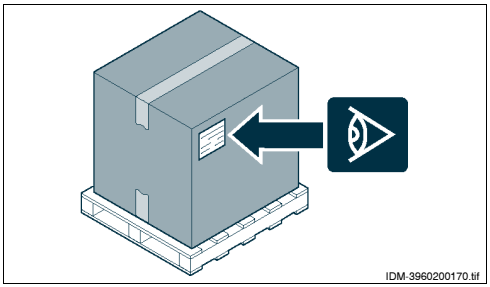
If necessary, the person authorised to carry out these operations must organise a "safety plan" to protect the people directly involved.

PACKAGING AND UNPACKING

The packaging is designed to reduce space and as appropriate to the type of transport used. To simplify transport, some components may be removed and suitably protected and packed for transport.

The packaging carries all information necessary for loading and unloading. When unpacking, check that all components are present in the correct quantities and are undamaged.

The packaging material must be properly disposed of in accordance with legal requirements.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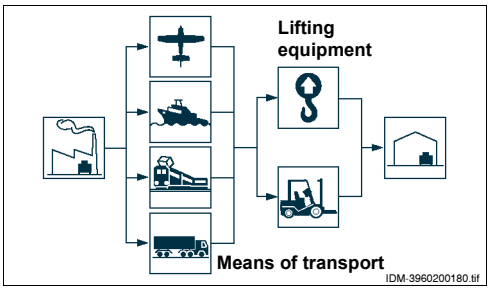
TRANSPORT

Different means of transport may be used, depending partly on the destination.

The chart shows the most commonly used alternatives.

During transport, fix the packaging to the means of transport securely to prevent undesirable shifting.



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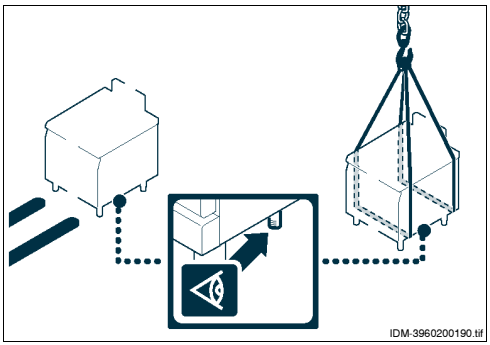
HANDLING AND LIFTING

The appliance can be handled using fork-lift or hook equipment of suitable load-carrying capacity.

Before lifting, check the position of the load's centre of gravity.

Important

When engaging with the lifting equipment, watch out for the gas supply pipe.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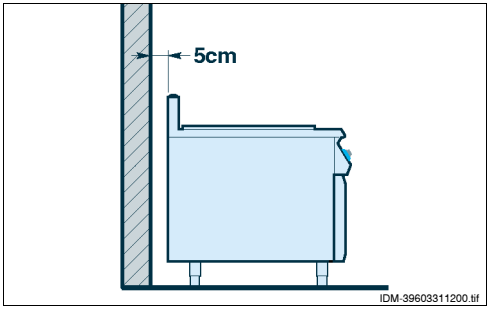
INSTALLATION OF THE APPLIANCE

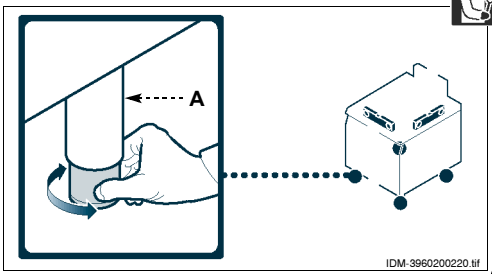
All installation stages must be considered right from production of the general layout. Before starting these stages, as well as deciding the place of installation, if necessary, the person authorised to carry out these operations must organise a "safety plan" to protect the people directly involved, and he must also ensure strict compliance with all legal requirements, especially those relating to mobile worksites.



The place of installation must have all the connections needed to supply the appliance and dispose of the production residues, must be suitably lit and must meet all legal health and hygiene requirements to prevent the contamination of the foods.
If necessary, fix the exact position of each individual appliance or subassembly by mark coordinates to locate them correctly. Always fit the stainless steel flue deflector supplied (See fitting instructions pag.14) and leave a minimum clearance of 5 cm from the rear of the appliance to the wall except if the wall, the internal structure and its coating is non-combustible. If any internal part of the wall is made from a combustible material, leave a 5 cm gap regardless of the external cladding on the wall.

INSTALLATION OF DISMANTLED PARTS

The appliance is delivered with some components dismantled and they have to be fitted during installation. Specifically, the floor-mounted feet must be fitted (**A**).



LEVELLING

Adjust the floor-mounted feet (**A**) to level the appliance.

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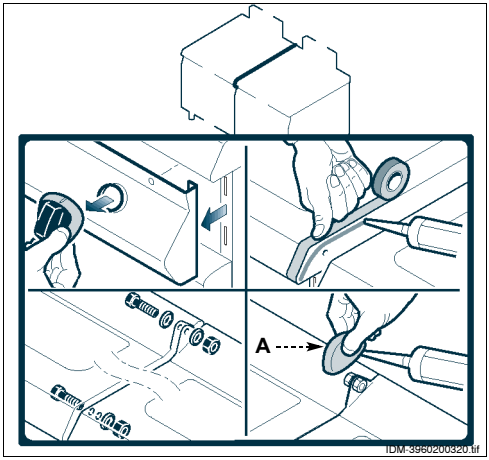
ASSEMBLING APPLIANCES IN BANKS

To assemble appliances in banks (side by side) proceed as described below.

1 - Remove the control panels.
2 - Apply masking tape to the edges to be placed side by side.
3 - Apply food-approved sealant to the edges to be placed side by side.
4 - Place the appliances alongside each other and level them (see “Levelling”).
5 - Connect the appliances with the fixing devices.
6 - Remove the excess sealant and the masking tape.
7 - Apply the sealant to the inside of the lid (**A**), and fit it to cover the fixing zone.



INSTALLATION OF THE FLUE DEFLECTOR

1 - Insert the pivots (1) and (2) both in the holes of the deflector (5) and in the upper holes of the flue (8) (see Fig.A).

2 - Fix the pivots (1) and (2) by means of nuts (6) and washer (7).

3 - Insert the pivots (3) and (4) in the lower holes of the flue (8).

4 - Fix the pivots (3) and (4) by means of nuts (6) and washer (7).

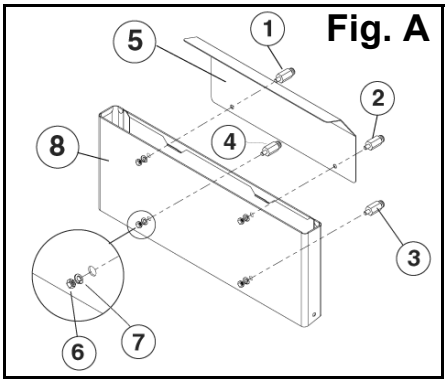
5 - Unscrew the screws (9) fixed on the flue (8) (see Fig.B).

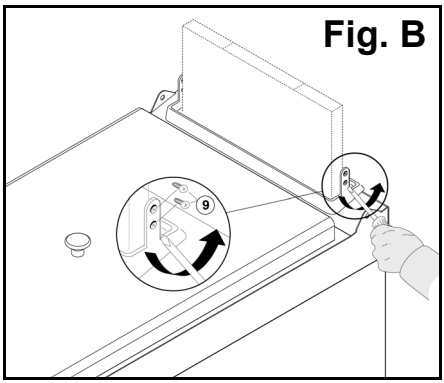
6 - Insert the flue (8) (see Fig.C).

7 - Screw down the screws (9) to fix the flue on the appliance (see fig.D).

8 - Fit the heat protection (10) on the flue (see Fig.D).

9 - Fit the cast iron flue vent (11) at the top of the flue (see Fig.D).





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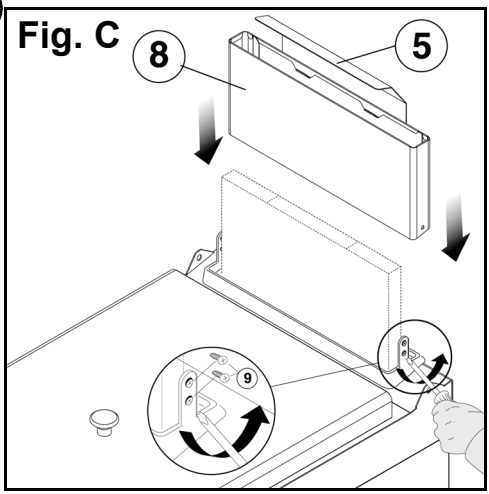
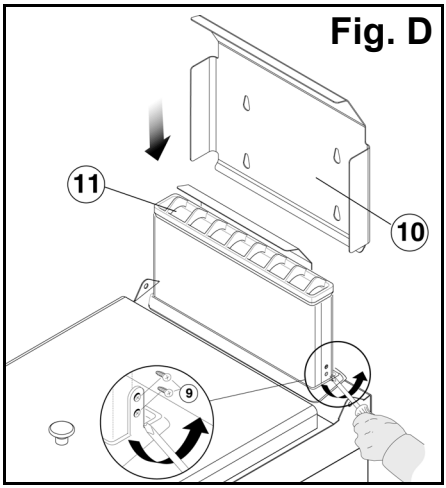
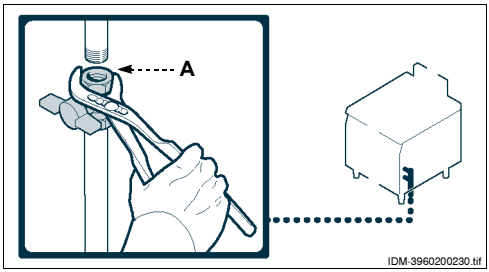




GAS CONNECTION

To make the connection, connect the mains line to the appliance's connection pipe, fitting a shut-off tap (**A**), to allow the gas supply to be cut off when necessary. This appliance shall be installed only by authorised personnel and in accordance with the manufacture's installation instructions, local gas fitting regulations, municipal building codes, water supply regulations, electrical wiring regulations, AS 5601/AG 601 - Gas Installations and any other statutory regulations.



Important

The tap (A), not supplied with the appliance, must be installed in an easily accessible position and its status (on or off) must be obvious at a glance.

ELECTRICAL CONNECTION

Important

The connection must be made by authorised, skilled personnel, in accordance with the relevant legal requirements, using appropriate and specified materials.

Caution - warning

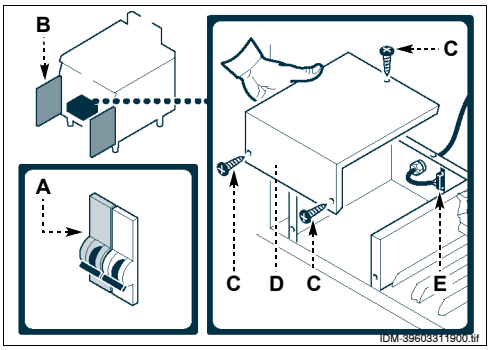
Before doing any work, cut off the mains electricity supply.

Connect the appliance to the mains electricity supply as follows.

1 - If not already present, install a circuit-breaker (**A**) with overload cutout and differential safety breaker close to the appliance.
2 - Open the hatch (**B**).
3 - Undo the screws (**C**) to remove the lid (**D**).
4 - Connect the circuit-breaker (**A**) to the terminal board (**E**) of the appliance as shown in the diagram and in the electrical system diagram at the back of the manual.

N.B.: *use cable with at least H05RN-F characteristics.,*

5 - Replace the lid (**D**) and retighten the screws (**C**) on completion of the operation.



Important

When connecting, take care over the connection of the neutral and earth lines; if they are not connected correctly, the burner does not light.

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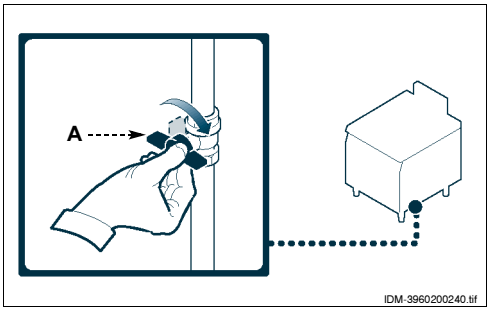
CONVERSION OF THE GAS SUPPLY

The constructor has tested the appliance with its own mains gas, identified by the sticker applied to the nameplate.
If the type of gas to be connected is different from that used for testing, proceed as follows.

1 - Turn off the gas supply tap (**A**).
2 - Change the burner nozzle (see page 19).
3 - Change the pilot light nozzle (see page 19).
4 - Adjust the gas solenoid valves (see page 17).

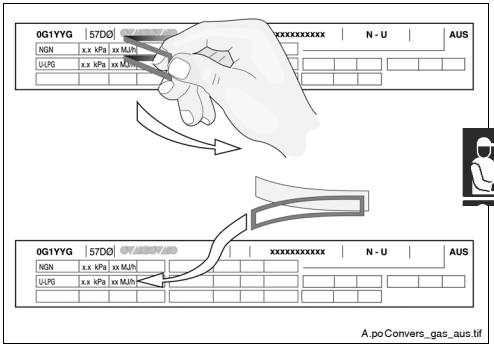


5 - Remove the sticker from the nameplate and apply the new one to identify the gas being used.

Important

On completion of the operation, make sure that there are no gas leaks or malfunctions.

If converting from Natural gas to Uniersal LPG make sure the Natural gas regulator is removed.



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TESTING OF THE APPLIANCE

Important

Before it is put into service, the system must be tested to check the operating conditions of every single component and identify any malfunctions. In this stage, it is important to check that all health and safety requirements have been complied with in full.

To test the system, make the following checks:

1 - turn on the gas supply tap and check that the connections are right;
2 - check that the mains gas is the same as that used for commissioning of the appliance, and carry out the conversion procedure if necessary (see page 16);
3 - check that the burner is switching on correctly and its combustion;
4 - check the gas pressure and flow-rate at minimum and maximum settings and adjust if necessary (see page 10);
5 - check that the safety thermocouple is working correctly;
6 - check that there are no gas leaks;
7 - check that the nameplates specify the correct gas for the country of use.

After testing, if necessary instruct the user in all the skills necessary for putting the appliance into operation in conditions of safety, in accordance with legal requirements.

ADJUSTMENTS 8

RECOMMENDATIONS FOR ADJUSTMENTS

Important

Before making any type of adjustment, activate all the safety devices provided and decide whether staff at work and those in the vicinity should be informed.

In particular, turn off the gas supply tap and prevent access to all devices which might cause unexpected health and safety hazards if turned on.

ADJUSTING GAS SOLENOID VALVE

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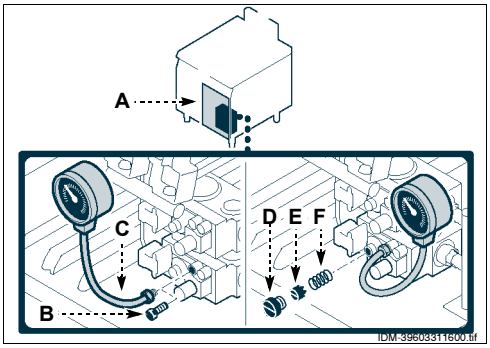
Important

This adjustment is only required if the type of gas to be connected is different from that used for testing after the conversion procedure has been carried out (see page 16).
Before making this adjustment, check that the gas supply pressure is the same as the rated pressure for the type of gas in use (see table at back of manual).

Carry out this operation as described on both the gas solenoid valves.

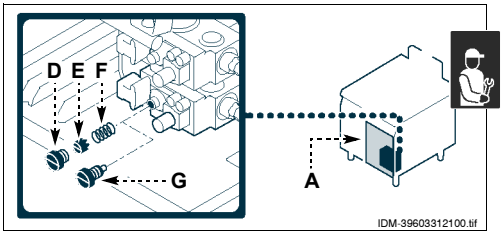
Natural gas

1 - Turn off the gas supply tap.
2 - Open the hatch (**A**).
3 - Undo the pressure connection screw (**B**).
4 - Connect the pressure gauge (**C**) to the pressure test point.
5 - Unscrew the cap (**D**) and if necessary fit the spring (**F**) and adjuster screw (**E**) (supplied on request).
6 - Turn the gas supply tap back on.
7 - Light the burner (see page 7) and turn the screw (**E**) until the pressure gauge shows a pressure of 0,8 kPa.
8 - Check the stability of the flame.
N.B.: after adjusting, seal the screw with paint.
9 - Turn off the burner, disconnect the pressure gauge and restore the initial conditions after completing the operation.



Liquid gas

1 - Turn off the gas supply tap.
2 - Open the hatch (**A**).
3 - Unscrew the cap (**D**).
4 - Remove the adjuster screw (**E**) and the spring (**F**) and replace them with the cap (**G**) (supplied on request).
5 - Screw the cap (**G**) fully down.
6 - Restore the initial conditions after completing the operation.



ADJUSTING BURNER PRIMARY AIR

To carry out this operation, proceed as follows.

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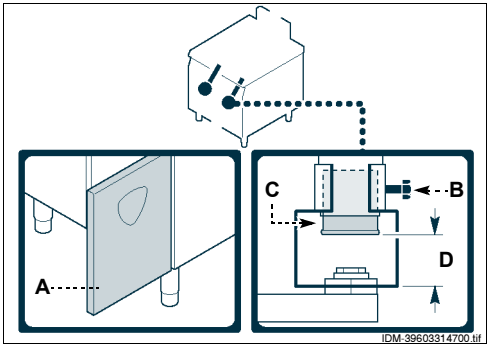
1 - Turn off the gas supply tap.
2 - Open the hatch (**A**).
3 - Undo the locking screw (**B**).
4 - Set the bush (**C**) at the distance (**D**) shown in the table.
5 - Tighten the screw (**B**).
6 - Close the door (**A**).



Gas family	Distance (D) (mm)
NGN	26±1
ULPG	26±1

RECOMMENDATIONS FOR REPLACING PARTS

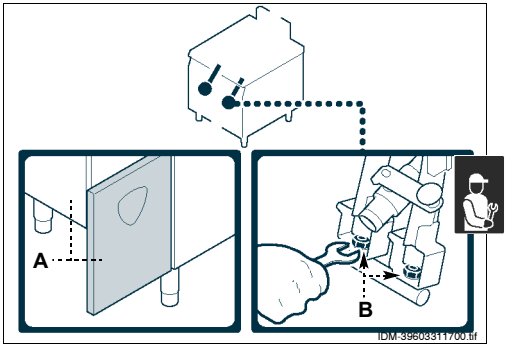
Before carrying out any replacement procedure, activate all the safety devices provided and decide whether staff at work and those in the vicinity should be informed.
In particular, turn off the gas supply tap and prevent access to all devices which might cause unexpected health and safety hazards if turned on.
If work parts have to be replaced, use original spare parts only.

The manufacturer declines all responsibly for injury or damage to components due to the use of non original parts, or extraordinary work on the appliance which may modify the safety requirements without the manufacturer's authorisation.
When ordering components, follow the instructions provided in the parts catalogue.

REPLACEMENT OF THE BURNER NOZZLE

To carry out this operation, proceed as follows.

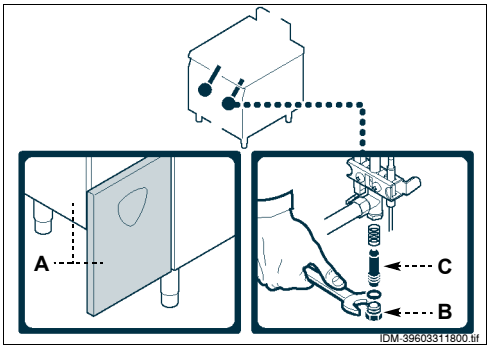
1 - Turn off the gas supply tap.
2 - Open the door (**A**).
3 - Unscrew the nozzle (**B**) and replace it with the one suitable for the type of gas in use (see table at back of manual).
4 - Close the door (**A**).



REPLACEMENT OF THE PILOT LIGHT INJECTOR

To carry out this operation, proceed as follows.

1 - Turn off the gas supply tap.
2 - Open the door (**A**).
3 - Unscrew the union (**B**).
4 - Extract the nozzle (**C**) and replace it with the one suitable for the type of gas in use (see table at back of manual).
5 - Screw the union (**B**) back in place and close the door (**A**).



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DECOMMISSIONING THE APPLIANCE

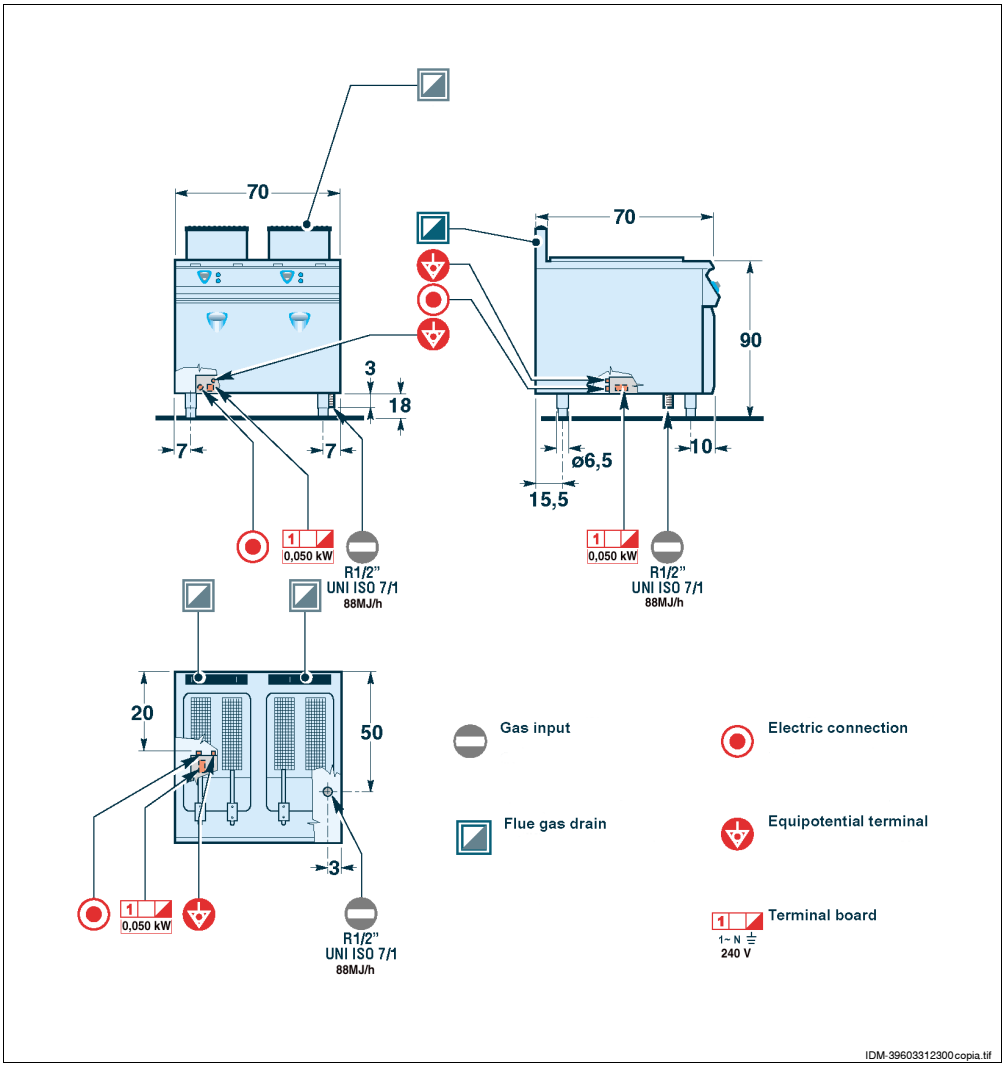
Important

This operation must be carried out by skilled operatives in compliance with the legal requirements with regard to safety at work.
Never dump non-biodegradable materials, lubricating oils and non-metallic components (rubber, PVC, resins, etc.) in the environment. Dispose of them in accordance with the relevant legal requirements.

- ANNEXES -

Model	Burner	Total Gas consumption		Electrical connection
	22 MJ/h	NGN	ULPG	
1G1FR4G	N. 4	88 MJ/h	88 MJ/h	240V 1~N⏚ 50Hz 50W

- CONNECTION CARD -



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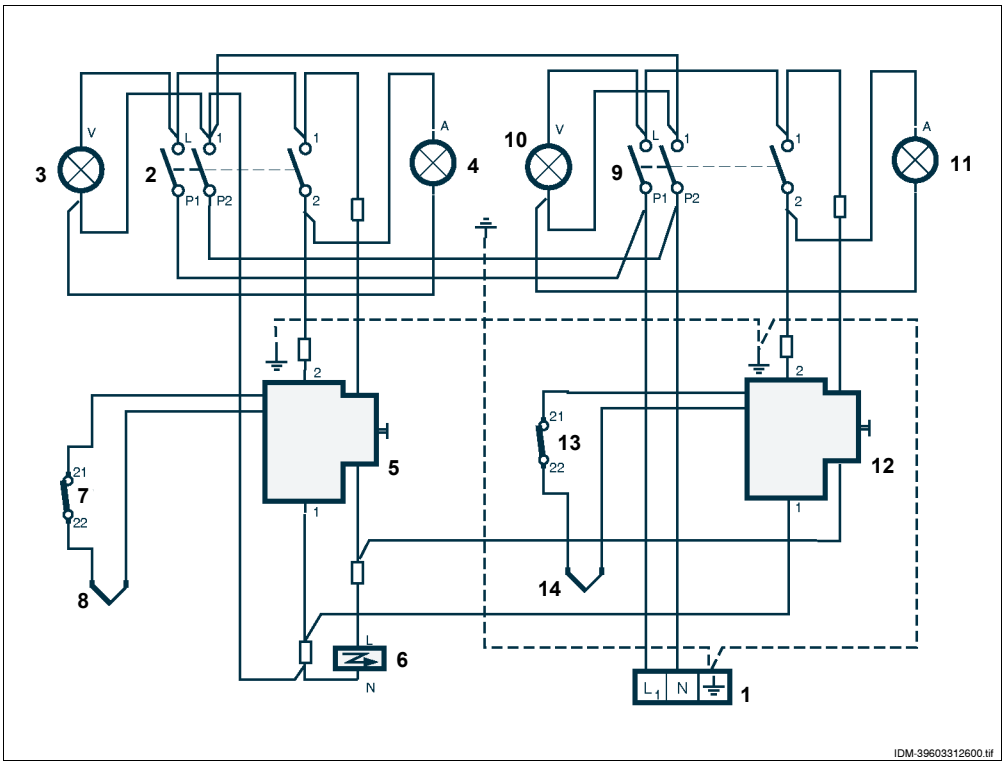
			N.G.C. (2)		Pilot flame	Primary areation
GAS	TPP (1)	Supply pressure	G.C.	Ø (2.1)	Ø (3)	Ø (4)
NGN	0.8 kPa	1.13 kPa	88 MJ/h	2.25 mm	0.40 mm	26 mm open
ULPG	2.75 kPa	2.75 kPa	88 MJ/h	1.25 mm	0.25 mm	26 mm open

(1) - Test point pressure
(2) - Nominal gas consumption
(2.1) - Main burner injector size
(3) - Pilot injector size
(4) - Adjusting burner primary air (see pag. 18)

ELECTRIC DIAGRAM



1) Terminal block
2) Switch with coaxial thermostat-LH fryer
3) Mains power indicator light-LH fryer
4) Thermostat indicator light-LH fryer
5) Gas solenoid valve with ignitioncontact-LH fryer
6) Electronic ignition device
7) Safety thermostat-LH fryer
8) Thermocouple-LH fryer
9) Switch with coaxial thermostat-RH fryer
10) Mains power indicator light-RH fryer
11) Thermostat indicator light-RH fryer
12) Gas solenoid valve with ignition contact-RH fryer
13) Safety thermostat-RH fryer
14) Thermocouple-RH fryer

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