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UK - INSTALLATION – USE - MAINTENANCE

I. GENERAL PRESCRIPTIONS

READ THIS MANUAL CAREFULLY. IT PROVIDES IMPORTANT INFORMATION FOR SAFE INSTALLATION, USE AND MAINTENANCE OF THE APPLIANCE.

FAILURE TO COMPLY WITH WHAT IS PRESENTED BELOW MAY COMPROMISE THE SAFETY OF THE EQUIPMENT.

THE MANUFACTURER WILL NOT BE LIABLE FOR ANY DAMAGE OR INJURY RESULTING FROM FAILURE TO OBSERVING THE FOLLOWING RULES.

TRANSLATION OF THE ORIGINAL INSTRUCTIONS.

APPLIANCES NEED PRECAUTIONS FOR INSTALLATION, PLACING AND/OR FIXATION AND CONNECTION TO THE MAINS. SEE SECTION "INSTALLATION INSTRUCTIONS".

THE APPLIANCES NEED PRECAUTIONS FOR CLEANING. SEE THE SECTION " INSTRUCTION FOR CLEANING".

THE SYMBOL " HIGH VOLTAGE" IS PLACED ON A PANEL THAT GIVES ACCESS TO A PART WITH HIGH VOLTAGE.

THIS EQUIPMENT IS DESIGNED FOR COMMERCIAL SETTINGS, FOR EXAMPLE RESTAURANT KITCHENS, CANTEENS, HOSPITALS OR COMMERCIAL ENTERPRISES SUCH AS BAKERIES, BUTCHERIES ECT. BUT IT IS NOT DESIGN FOR MASS PRODUCTION OF FOOD.

THESE PIECES OF EQUIPMENT ARE DESIGNED FOR FOOD FRYING AND FOR PROFESSIONAL USE. OTHER USES ARE NOT APPROPRIATE.

DO NOT CLEAN THE EQUIPMENT WITH DIRECTS WATER JETS, HIGH PRESSURE OR STEAM CLEANER.

RESTORE THE OIL BATH WHENEVER IT FALLS BELOW THE MIN. LEVEL, MARKED BY THE SPECIAL REFERENCE NOTCH. (DANGER OF FIRE).

FOR BETTER PERFORMANCE OF THE APPLIANCE, REGULARLY CHANGE THE OIL USED. OVERUSING AN OIL REDUCES ITS FLASHPOINT AND INCREASES ITS TENDENCY TO BOIL SUDDENLY.

MIND THE EFFECTS THAT MOIST FOOD OR THE BIG QUANTITY OF FOOD MIGHT HAVE ON THE SUDDEN BOILING OF OIL.

Keep this manual in a safe place, known to all users, so that it can be consulted throughout the working life of the appliance.
This equipment is designed for cooking food. It is intended for industrial use. Any other use is to be considered improper
This appliance is not intended for use by people (including children) with limited physical, sensory or mental abilities or without experience and knowledge of it.
Unless they are supervised or instructed in its use by a person responsible for their safety.
Do not leave de appliance unattended in presence of children and ensure that the latter do not have acces to the appliance.

The appliance must be used by trained personnel. Do not leave the appliance unattended when operating.

DO NOT STORE " AMMABLE MATERIALS IN CLOSE PROXIMITY TO THE APPLIANCE. FIRE HAZARD.

The appliance must be installed in a well-ventilated room.
Inadequate ventilation causes asphyxia. Do not obstruct the ventilation system of the place where the
appliance is installed. Do not obstruct the vents or ducts of this or other appliances.

In the event of an appliance fault or malfunction, shut the gas shut-off valve and/or switch the appliance off at the main switch installed upline.
Installation and conversion to a different type of gas must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
Appliance maintenance and conversion to a different type of gas must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.

Clean the appliance following the instructions given in Chapter " INSTRUCTIONS FOR CLEANING".

1. DISPOSAL OF PACKING AND OF THE APPLIANCE

PACKING

The packing is made using environmentally friendly materials. The plastic recyclable components are:

- the transparent cover, the bags containing the instructions manual and nozzles (made of Polyethylene - PE).
- the straps (in Polypropylene - PP).

APPLIANCE

- The appliance is manufactured 90% from recyclable metals (stainless steel, aluminium sheet, copper.. ..).
- The appliance must be scrapped in compliance with current regulations governing such disposal.
- Make the appliance unusable before scrapping.
- It must be disposed of properly.

THE SYMBOL SHOWING A CROSSED-OUT WASTE CONTAINER ON THE UNIT OR PACKAGE INDICATES THAT, AT THE END OF ITS LIFE CYCLE, THE PRODUCT MUST BE COLLECTED SEPARATE FROM OTHER WASTE.

SEPARATE COLLECTION OF THIS UNIT AT THE END OF ITS LIFE CYCLE IS MANAGED BY THE MANUFACTURER.

THE USER WHO INTENDS TO GET RID OF THIS EQUIPMENT SHALL CONTACT THE PRODUCER AND FOLLOW THE SYSTEM THAT THE LATTER HAS USED IN ORDER TO COLLECT THE EQUIPMENT SEPARATELY AT THE END OF ITS LIFE.

PROPER SEPARATE COLLECTION HELPS PREVENT POSSIBLE NEGATIVE IMPACTS ON THE ENVIRONMENT AND HEALTH, AND FAVOURS THE REUSE AND/OR RECYCLING OF THE UNIT'S MATERIALS.

THE UNAUTHORISED DISPOSAL OF THE PRODUCT BY THE HOLDER IMPLIES APPLYING ADMINISTRATIVE PENALTIES PROVIDED BY THE REGULATIONS IN FORCE.

2. SAFETY DEVICES

SAFETY THERMOSTAT

THE MANUFACTURER WILL NOT BE LIABLE FOR ANY DAMAGE OR INJURY RESULTING FROM FAILURE TO OBSERVING THE FOLLOWING RULES.

- The appliance is equipped with a manual reset safety thermostat that interrupts heating when the operating temperature exceeds the maximum permitted value.
- To restore appliance operation, open the door and press the thermostat reset button. This procedure must only be carried out by a qualified, authorized technician.

II. INSTRUCTIONS FOR INSTALLATION

3. REMINDERS FOR THE INSTALLER

READ THIS MANUAL CAREFULLY. IT PROVIDES IMPORTANT INFORMATION FOR SAFE INSTALLATION, USE AND MAINTENANCE OF THE APPLIANCE.

FAILURE TO COMPLY WITH WHAT IS PRESENTED BELOW MAY COMPROMISE THE SAFETY OF THE EQUIPMENT.

THE MANUFACTURER WILL NOT BE LIABLE FOR ANY DAMAGE OR INJURY RESULTING FROM FAILURE TO OBSERVING THE FOLLOWING RULES.

Identify the specific appliance model. The model number is detailed on the packing and on the appliance dataplate.
The appliance must be installed in a well-ventilated room.
Installation and conversion to a different type of gas must be carried out by qualified technicians authorized by the manufacturer, in compliance with

current safety standards and the instructions in this manual.
Appliance maintenance and conversion to a different type of gas must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
Do not obstruct any air vents or drains present on the appliance.
Do not tamper with appliance components.

4. REFERENCE STANDARDS AND LAWS

- Install the appliance in accordance with the safety standards in force in the country.

5. UNPACKING

- Check the state of the packing and in the event of damage, ask the delivery person to inspect the goods.
- Remove the packing.
- Remove the protective film from the outer panels. Use a suitable solvent to remove any residual adhesive from the panels.

6. POSITIONING

The overall dimensions of the appliance and the position of connections are given on the installation diagram at the end of this manual.
The appliance can be installed singly or in combination with other appliances in the same product range.
The appliance is not suitable for integrated installation.
Position the appliance at least 10 cm from adjacent walls.

If the appliance is to be be placed near walls, dividers, kitchen furniture, decorative elements etc. this must be made of non-combustible materials

Otherwise, they must be covered with suitable non-combustible heat insulating materials.
Level the appliance by means of the height-adjustable feet

APPLIANCE ASSEMBLY WITH BASE, BRIDGE AND CANTILEVER SOLUTIONS
Follow the instructions provided with the type of support utilized.

FIXING THE APPLIANCE TO THE FLOOR
If the appliance is installed alone, check if it needs to be fixed to a top or to the floor. (TAB 5)
Secure the appliance to the floor one by one using the adjustable feet, flanged or specific bracket
For single models refer to the technical data tables at the bottom of this manual and to the Illustration section.

JOINING APPLIANCES TOGETHER IN LINE
Remove the control panels. (A)
Remove the fixing screw nearest the panel from each of the sides to be joined. (B)
Place the appliances side by side and adjust the tops to the same height. (C)
Insert the (supplied) connector platein the seat provided on the side of the top. Join the appliances by screwing down the connector plate using the the flat-headed M5 screws (supplied). (D)
Turn one of the two internal tabs of the appliances to be joined by 180°. (E)
Join the appliances by screwing the M5x40 screw on the opposite insert. (E)

FUMES EXHAUST SYSTEM

Create a fumes exhaust system based on the " Type " of appliance. The " Type " is stated on the appliance dataplate.

" A1 " TYPE APPLIANCE
Position the “A1” type appliance below an extractor hood to ensure smoke and fumes generated by cooking are removed.

" B21 " TYPE APPLIANCE
Position the “B21” type appliance below an extractor hood.

" B11 " TYPE APPLIANCE
Fit the “B11” type appliance with a suitable fl ue, available from the appliance manufacturer. Follow the assembly instructions provided with the flue.
Connect the flue to a 150/155 mm diameter hose, heat resistant to 300°C.
Vent to the outside or into an effi cient fl ue. The hose length must not exceed 3 metres.

7. CONNECTIONS

The position and dimensions of connections are given in the installation diagram at the end of this manual.

CONNECTION TO THE GAS SUPPLY
- Check that the appliance is designed to operate with the type of gas supply present on site. Check the

information given on the decals on the packing and appliance.
- Convert the appliance to the local gas type, if necessary. Follow the instructions at the next paragraph “Conversion to a different type of gas”.
- On top appliances a rear connection is also available. Remove the plug present and screw it tightly onto the front connector.
- A rapid-action gas shut-off valve must be fitted upstream of the appliance in an easily accessible position.
- Do not use connection pipes having a diameter smaller than that of the appliance's gas connector.
- Once the appliance has been installed, check for gas leaks at the connection points.

ELECTRICAL CONNECTIONS

Check if the appliance is designed to operate at the voltage and frequency of the power supply present on site. Check the details given on the appliance dataplate and plaque near the terminal board.
Install upstream of the equipment in an easily accessible place, an all-pole disconnecting device with a contact gap of allowing full disconnection under the conditions of overvoltage category III.
A flexible rubber cable with insulation specifications not lower than type H05 RN-F must be used for connection.
Connect the power supply cable to the terminal board as shown in the wiring diagram supplied with the appliance.
Secure the power supply cable with the cable clamp.
Protect the power supply cable on the outside of the appliance with a rigid plastic or metal pipe.
If the power supply cable is damaged, it must be replaced by the manufacturer or his service centre or by a person with similar qualifications to prevent any risk.

THE SYMBOL “ HIGH VOLTAGE” IS PLACED ON A PANEL THAT GIVES ACCESS TO A PART WITH HIGH VOLTAGE.

PROTECTIVE EARTH AND EARTH BONDING CONNECTIONS

Connect the appliance to an efficient ground circuit.
Connect the earth conductor to the terminal with the symbol next to the main terminal board.
Connect the metal structure of the appliance to the equipotential node. Connect the conductor to the terminal with the symbol placed on the outside of the rear panel.

CONNECTION TO THE WATER SUPPLY

- The appliance must be connected to a potable water supply. The water inlet pressure must be between 150 kPa and 300 kPa. Use a pressure reducer if the inlet pressure is above the maximum permitted level.
- Install a mechanical filter and a shut-off valve upstream of the appliance in an easily accessible point.
- Make sure the water circuit is free of ferrous particles before connecting the filter and the appliance.
- Seal any unused connectors with a plug.
- Once the appliance has been installed, check for gas leaks at the connection points.

CONNECTION TO THE WATER DRAIN

The water drainage system must be made using materials resistant to temperatures of 100 °C. The bottom of the appliance must not be subjected to steam produced by drainage of hot water.
Install a siphoned floor drain with grating below the water drain cock of Boiling pans and in front of Bratt pans.

8. CONVERSION TO ANOTHER TYPE OF GAS

Table Tab1 specifies:

- which gas can be used for the appliance.
- the nozzles and settings for each gas that can be used.
- For nozzles, the number indicated in table TAB1 is also stamped on the body of nozzles.
  To convert the appliance to the local gas type, follow the instructions given in TAB1 andcarry 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 " ow (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.

REPLACING THE NOZZLE AND THE MAIN BURNER PRIMARY AIR REGULATION

- Open the door.
- Remove nozzle UM and replace it with the one indicated in table TAB1.
- Retighten nozzle UM.
- Slacken screw V and position the air regulator at distance A as indicated in table TAB1.
- Retighten screw V fully.
- Reassemble all parts. For assembly, proceed in

reverse order.

REPLACING THE PILOT BURNER NOZZLE

- Open the door.
- Undo connector R.
- Remove nozzle UP and replace it with the one indicated in table TAB1.
- Retighten connector R. Reassemble all parts.
- Following, in reverse order, the sequence used for their removal.

9. COMMISSIONING

Following installation, conversion to a different type of gas or any maintenance operations, check appliance operation. In the event of any malfunction, consult the next Paragraph " Troubleshooting " .

GAS APPLIANCES

Switch on the appliance as directed in the instructions and reminders for use given in Chapter " INSTRUCTIONS FOR USE " and check:

- the gas supply pressure (see next Paragraph).
- the correct ignition of the burners and the effectiveness of the fumes removal system.

CHECKING THE GAS SUPPLY PRESSURE

- To measure the gas supply pressure use a manometer with a minimum definition of 0,1 mbar.
- Remove the control panel.
- Remove the screw from on pressure test point PP and connect the manometer to the test point.
- Make the measurement with the appliance in operation.

IMPORTANT! IF THE GAS SUPPLY PRESSURE IS NOT WITHIN THE LIMITS (MIN. - MAX) INDICATED IN TABLE TAB2, CEASE OPERATION OF THE APPLIANCE AND CONTACT THE GAS UTILITY COMPANY.

- Disconnect the manometer and retighten the retaining screw on the pressure connection.

ELECTRIC EQUIPMENT

Switch on the appliance as directed in the instructions and reminders for use given in Chapter " INSTRUCTIONS FOR USE " and check:

- the current values of each phase.
- the correct operation of the heating elements.

III. INSTRUCTIONS FOR USE

10. REMINDERS FOR THE USER

READ THIS MANUAL CAREFULLY. IT PROVIDES IMPORTANT INFORMATION FOR SAFE INSTALLATION, USE AND MAINTENANCE OF THE APPLIANCE.

THE MANUFACTURER WILL NOT BE LIABLE FOR ANY DAMAGE OR INJURY RESULTING FROM FAILURE TO OBSERVING THE FOLLOWING RULES.

For after-sales service, contact technical assistance centres authorized by the manufacturer and demand the use of original spare parts.
Have the appliance serviced at least twice a year. The manufacturer recommends taking out a service contract.
The appliance is designed for professional use and must be operated by trained personnel.
The appliance is to be used for cooking food as specified in the prescriptions for use. Any other use is considered to be improper.
Do not allow the appliance to operate empty for prolonged periods. Only pre-heat the oven just before use.
Do not leave the appliance unattended while in operation.
In the event of an appliance fault or malfunction, shut the gas shut-off valve and/or switch the appliance off at the main switch installed upline.
Clean the appliance following the instructions given in Chapter " INSTRUCTIONS FOR CLEANING".

DO NOT STORE " AMMABLE MATERIALS IN CLOSE PROXIMITY TO THE APPLIANCE. FIRE HAZARD.

Do not obstruct any air vents or drains present on the appliance.
Do not tamper with appliance components.
Keep this manual in a safe place, known to all users, so that it can be consulted throughout the working life of the appliance.
Installation and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
Appliance maintenance and conversion to a different type of gas must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.

11. FRYER USE

This appliance must only be used for its expressly designed purpose; i. e. for frying foods in oil or solid fat. Any other use is to be considered improper.
Particularly voluminous and non-drained foods can cause splattering of hot oil.
Restore the oil bath whenever it falls below the min. level, marked by the special reference notch.
Before introducing oil in the tank, make sure it does not contain water.
Fill the well until the water is level with the maximum level indicated on the wall of the well. Do not use the appliance with the water level above the maximum indicated level.
When using solid fat, melt it separately then pour it in the tank. Do not leave fat in the tank at the end of cooking.
Place the basket with food to be cooked, slowly in the boiling oil, making sure that the froth formed does not spill over the edge of the tank. If this occurs, stop dipping the basket for a few seconds.
Do not activate the heating system when there is no oil or fat in the well.
While the fryer is on, the oil level must be maintained in correspondence with or above the minimun level mark indicated on the rear wall of the well.
Restore the oil bath whenever it falls below the min. level, marked by the special reference notch. (danger of fire).
For better performance of the appliance, regularly change the oil used. Overusing an oil reduces its flashpoint and increases its tendency to boil suddenly.
The appliance is equipped with a manual reset safety thermostat that interrupts heating when the operating temperature exceeds the maximum permitted value.
Do not exceed the maximum limit of food load indicated on the technical data plate.

FILLING AND EMPTYING OF THE TANK

Filling

- Turn handle of the drain valve anticlockwise. The drain is completely closed only when the handle is in the horizontal position.
- Fill the well until the oil is level with or above the minimum level mark (lower mark) on the rear wall of the well.

Emptying

- Switch the burners off.
- Emptying the tanks should be done at cold oil.
- The container where hot foods are emptied must be large enough and of heat resistant material.
- Turn the handle of the drain valve clockwise. The drain is completely open when the handle is in the vertical position. If you need to empty the container several times.

GAS FRYERS EXTREME

BURNER IGNITION AND EXTINCTION

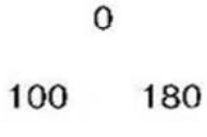
The gas valve control knob has the following positions:

OFF

PILOT IGNITION

MAX. FLAME

The energy regulator control knob has the following positions:



OFF

COOKING TEMPERATURES

PILOT IGNITION

- Turn the knob to the chosen temperature setting for cooking.
- Press and turn knob to “pilot on”.
- Press the knob fully down to activate the electronic ignition and light the pilot burner.
- Hold the knob down for about 20 seconds before releasing it. If the pilot flame goes out, repeat the operation.
- The pilot flame can be seen by opening the door.
- The pilot light can be lit by bringing an open flame up to the nozzle.

MAIN BURNER IGNITION

- Turn the knob to the chosen temperature setting for cooking.

TURNING OFF

- To switch the main burner off, turn the knob to position " pilot on " .
- To switch off the pilot flame, press and turn the knob to position " Off " .
- Turn the energy regulator knob to position " 0 "

ELECTRIC FRYERS

The energy regulator control knob has the following positions:

0		***OFF***
100	180	***COOKING TEMPERATURES***

SWITCHING ON

- Turn the thermostat knob to the chosen temperature setting for cooking.
- The yellow indicator light switches on.
- The yellow indicator light switches off when the oven reaches the set temperature.

TURNING OFF

- Turn the thermostat knob to position " 0 " .
- The yellow indicator light switches off.

12. PROLONGED DISUSE

Before any prolonged disuse of the appliance, proceed as follows:

- Clean the appliance thoroughly.
- Rub stainless steel surfaces with a cloth soaked in vaseline oil to create a protective film.
- Close cocks or main switches ahead of the appliances.
- Leave pot lids open.

Following prolonged disuse, proceed as follows:

- Inspect the appliance thoroughly before using it again.
- Allow electric appliances to operate at the lowest temperature for at least 60 minutes.

IV. INSTRUCTIONS FOR CLEANING

13. REMINDERS FOR CLEANING

READ THIS MANUAL CAREFULLY. IT PROVIDES IMPORTANT INFORMATION FOR SAFE INSTALLATION, USE AND MAINTENANCE OF THE APPLIANCE.

THE MANUFACTURER WILL NOT BE LIABLE FOR ANY DAMAGE OR INJURY RESULTING FROM FAILURE TO OBSERVING THE FOLLOWING RULES.

DISCONNECT THE APPLIANCE ELECTRIC SUPPLY, IF PRESENT, BEFORE CARRYING OUT ANY OPERATION.

- Clean the satin finish stainless steel exterior surfaces, the cooking wells and the surface of the hotplates every day.
- At least twice a year, have an authorized technician clean the internal parts of the appliance.
- Do not use corrosive products to clean the floor beneath the appliance.
- Do not use direct or high pressure water jets to clean the appliance.

SATIN FINISH STAINLESS STEEL SURFACES

- Clean the surfaces with a cloth or sponge using water and proprietary non-abrasive detergents. Follow the direction of the satin finish lines. Rinse repeatedly and dry thoroughly.
- Do not use pan scourers or other iron items.
- Do not use chemical products containing chlorine.
- Do not use sharp objects which might scratch and damage the surfaces.

THE COOKING WELLS

- Clean the wells by bringing the water to the boil, with the addition of grease remover detergent if necessary.
- Remove any limescale deposits with a proprietary limescale remover.

V. INSTRUCTIONS FOR MAINTENANCE

14. REMINDERS FOR THE MAINTENANCE TECHNICIAN

THE MANUFACTURER WILL NOT BE LIABLE FOR ANY DAMAGE OR INJURY RESULTING FROM FAILURE TO OBSERVING THE FOLLOWING RULES.

Identify the specific appliance model. The model number is detailed on the packing and on the appliance dataplate.
The appliance must be installed in a well-ventilated room.

Do not obstruct any air vents or drains present on the appliance.
Do not tamper with appliance components.
Appliance maintenance and conversion to a different type of gas must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.

15. CONVERSION TO ANOTHER TYPE OF GAS

See Chapter " Instructions for installation ".

16. COMMISSIONING

See Chapter " Instructions for installation ".

17. TROUBLESHOOTING

GAS FRYERS

THE PILOT BURNER DOES NOT LIGHT.
Possible causes:
- Insufficient gas supply pressure.
- Blocked tubing or nozzle.
- Defective gas tap or valve.
- Igniter defective or not properly connected.
- Igniter or igniter wire defective.
- Safety thermostat faulty.

PILOT BURNER GOES OUT DURING USE.
Possible causes:
- Insufficient gas supply pressure.
- Defective gas tap or valve.
- Defective thermocouple or insufficient heating.
- Thermocouple incorrectly connected to gas tap or valve.
- The gas cock and/or gas valve knob is not being pressed enough.
- Safety thermostat faulty.

THE MAIN BURNER DOES NOT LIGHT (EVEN THOUGH PILOT IS LIT).
Possible causes:
- Insufficient gas supply pressure.
- Blocked tubing or nozzle.
- Defective gas tap or valve.
- Defective burner (gas outlet holes clogged).

HEATING CANNOT BE ADJUSTED.
Possible causes:
- Defective gas tap or valve.
- Temperature thermostat defective.

ELECTRIC FRYERS

THE APPLIANCE DOES NOT HEAT.
Possible causes:
- Temperature thermostat defective.
- Heating elements defective.
- Safety thermostat tripped.

HEATING CANNOT BE ADJUSTED.
Possible causes:
- Temperature thermostat defective.

18. REPLACING COMPONENTS

REMINDERS FOR REPLACING COMPONENTS

SHUT THE GAS SHUT-OFF VALVE AND/OR SWITCH THE APPLIANCE OFF AT THE MAIN SWITCH INSTALLED UPSTREAM.

AFTER REPLACING A GAS SYSTEM COMPONENT, CHECK FOR GAS LEAKS AT CONNECTION POINTS.

DISCONNECT THE APPLIANCE ELECTRIC SUPPLY, IF PRESENT, BEFORE CARRYING OUT ANY OPERATION.

AFTER REPLACING AN ELECTRICAL SYSTEM COMPONENT, CHECK IT IS CORRECTLY WIRED.

GAS FRYERS

REPLACING THE GAS VALVE AND SAFETY THERMOSTAT.
- Open the door.
- Empty the well completely.
- Remove the control panel.
- Unscrew the locking nut on the exterior of the well.
- Remove and replace the component.
- Change the sensor/bulb sealing O-Ring in the well.
- Reassemble all parts. For assembly, proceed in reverse order.
- Slacken screw V.
- Remove nozzle UM (fitted to air regulator Z) and replace it with the one indicated in table TAB1.
- Retighten nozzle UM (fitted to air regulator Z).
- Adjust air regulator Z to distance A as shown in table TAB1.
- Retighten screw V fully.
- Reassemble all parts. For assembly, proceed in

reverse order.
- Open the door.
- Remove the control panel.
- Remove and replace the component.
- Reassemble all parts. For assembly, proceed in reverse order.

ELECTRIC FRYERS

REPLACING THE HEATING AND LIGHT GLOWS.
- Remove the control panel.
- Remove and replace the component.

REPLACING THE WORKING THERMOSTAT AND SAFETY THERMOSTAT

Empty the well completely.
Open the door.
Remove the control panel.
Unscrew the locking nut on the heating element flange.
Remove and replace the component.
Change the sensor/bulb sealing O-Ring in the well.
Reassemble all parts. For assembly, proceed in reverse order.

19. CLEANING THE INTERIOR

Check the condition of the inside of the appliance.
Remove any built-up dirt.
Check and clean the fumes exhaust system.

20. MAIN COMPONENTS

GAS FRYERS EXTREME
- Gas valve
- Main burner
- pilot burner
- Thermocouple
- Igniter
- Piezoelectric ignition
- Safety thermostat

ELECTRIC FRYERS
- Safety thermostat
- Working thermostat
- Heating element