

MASTRO[®] Service



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GAS FRY - TOP - SERIES 6

MOD. 60/30 FTG
MOD. 60/30 FTRG
MOD. 60/60 FTG
MOD. 60/60 FTRG
MOD. 60/60 FTRRG

60/30 FTG-CR
60/30 FTRG-CR
60/60 FTG-CR
60/60 FTRG-CR
60/60 FTRRG-CR

0051

UK – CAT. II _{2H3+}

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THIS APPLIANCE HAS BEEN MADE FOR COOKING FOOD AND MUST ONLY BE USED BY PROFESSIONALLY SKILLED PERSONNEL IN THE WAY DESCRIBED IN THIS INSTRUCTION MANUAL.

1 WARNINGS

- ◆ Read this handbook through carefully as it provides important information for a safe installation, use and maintenance.
- ◆ Keep this handbook in a safe place for future reference.
- ◆ Only professionally skilled personnel must install the appliance and, if required, convert it to receive a different type of gas.
- ◆ Only call one of the manufacturer's authorised technical assistance centres for repairs and demand original spare parts.

Failure to observe the above could undermine the safety of the appliance.

2 COMPLIANCE WITH “EEC” DIRECTIVES FOR GAS APPLIANCES

**This appliance has obtained the “CE” type approval certificate as it complies with the acceptance tests carried out in accordance with the following standard:
"ESSENTIAL REQUIREMENTS ANNEX I EEC DIRECTIVE 90/396 MD 26/06/1990"**

ATTENTION !!!

WHEN A FRY-TOP IS PLACED FIRST IN A COOKING LINE, THE SIDES ARE VISIBLE, THEREFORE, DURING OPERATION THE USER MAY COME INTO CONTACT WITH VERY HOT PARTS

4. TECHNICAL DATA TABLE FRY -TOP

MODEL	BURNERS X POWER No. x kW	TOTAL POWER kW	TOTAL GAS CONSUMPTION		DIAMETER OF NOZZLES IN HUNDREDTHS OF A MILLIMETRE	
			LPG G30 – G31 kg/h	METHANE G20 m³/h	LPG G30 – G31 30mbar 37mbar	METHANE G20 20 mbar
60/30 FTG 60/30 FTRG 60/30 FTG-CR 60/30 FTRG-CR	1 x 5,2	5,2	0,404	0,550	120	165
60/60 FTG 60/60 FTRG 60/60 FTRRG 60/60 FTG-CR 60/60 FTRG-CR 60-60 FTRRG-CR	2 x 5,2	10,4	0,808	1,100	120	165
BY-PASS					70	ADJUSTABLE
PILOT					19	36
PRIMARY AIR POSITION A mm =					12	25

THESE VALUES ARE
APPROXIMATE. ALWAYS CHECK
THAT THE FLAME IS REGULAR

4.1 GAS CHARACTERISTICS

The data relative to power and consumption refer to the following types of gas:

TYPE OF GAS	NET HEAT VALUE (NHV)	PRESSURE mbar	SUPPLY mm water
G20 (methane gas)CH ₄		20	200
G30 (butane)C ₄ H ₁₀	12.68 kW/kg	30	300
G31 (propane)C ₃ H ₈	12.87 kW/kg	37	370
G25 (G20L – DE)	8,12 kW m³/h	20	200
G25 (aardgas NL)	8,12 kW m³/h	25	250

When installing the appliances, the gas supply pressures must be those given above in order to have maximum burner efficiency.

Pressure mbar = 1 millibar = 1 mbar = 10 mm (water column millimetres)

Power = 1 kW = 860 kcal = 3.6 MJ = 3412 BTU

6

INSTRUCTIONS FOR THE QUALIFIED INSTALLER

6.1 APPLIANCE INSTALLATION

- Remove the appliance from its packaging and position it (always) under a suction hood.
- Always use rigid galvanised steel or copper pipes for connecting the appliance.
- If the appliance is wall mounted, in contact with flammable material, place a layer of heat-resistant insulating material between the appliance and the wall or leave a space of 200 mm between the appliance and the wall.
- The appliance gas system and the characteristics of the room in which the appliance is installed must comply with current laws.

6.2 LAWS, TECHNICAL REGULATIONS AND GENERAL RULES

- Standard UNI-CIG 8723, Ministerial circular no. 68 dated 25/11/69 and variations.
- Circular letter No. 412/4183 del 06/02/75
- Accident prevention laws.
- Always install a cut-off cock between each appliance and the gas pipe.
- Check that aeration in the room is sufficient when the appliance is working, considering that the necessary quantity of air for combustion is 2 m³/h of air for each kW of installed power.

6.3 DISCHARGE OF FUMES FOR TYPE “A” APPLIANCES

The appliances must be installed on premises that are suitable for the discharge of the combustion products and must comply with the installation rules. Our appliances are considered type “A” gas appliances (see the Technical Data Tables) and are not for connecting to a natural discharge duct for combustion products.

These appliances must discharge through specific extractors, or similar devices, connected to a properly working flue or discharged directly outside.

If this is not possible, an air suction device can be used connected directly to the outside, with a capacity that must be no less than that required, see Table 1, plus the quantity of fresh air that is necessary for the well-being of the workers.

6.4 CHECKING FOR GAS LEAKS

- Once installed, check there are no gas leaks on pipe joints using a soapy water solution. You will know if there are leaks by the foamy bubbles that form. Never use bare flames to check for leaks.
- When the appliance is ready to use, check that there are no gas leaks, by checking on the gauge, if used (for a period of 30 minutes), that there is no passage or consumption of gas.

There is very little maintenance thanks to the correct way the appliances have been made. However, we do advise having the systems checked by qualified personnel at least twice a year.

N.B.: the manufacturer declines all responsibility for direct or indirect damage caused by incorrect installation, bad maintenance, tampering, improper use and failure to comply with the accident prevention norms regarding the prevention of fire and safety for gas systems.

7.1 CONVERSION FOR USE WITH A DIFFERENT TYPE OF GAS – FRY TOP

The appliance is tested and set for working with gas according to the characteristics table affixed in proximity to the appliance's gas inlet.

In order for it to function with a different type of gas, proceed as follows:

- The conversion must be carried out by qualified personnel
- The nozzles for LPG are supplied with the appliance in a nylon bag
- Changing the burner nozzle (Fig. 1):
remove the panel (12). Open the burner's air regulating bush completely (24) and change the nozzle (27), if necessary unscrew the gas connection pipe fitting (3), unscrew the nozzle holder (17) and change the nozzle (27). Put everything back in place; place the burner air regulating bush (24) at the distance specified ("A") in the Technical Data table according to the type of gas (Fig. 3).
- Changing the pilot nozzle (23):
remove the panel (12), unscrew the small pilot connecting pipe (16), change the nozzle, inserting it and the small pilot connecting pipe in the nozzle holder together.
Check that there are no gas leaks by using a soapy water solution.
- Regulating the minimum flame:
remove the cock knob (8), use a screwdriver to turn the cock (6) adjustment screw (7) until you get the minimum flame required. Make sure that the supply pressures are those given in the instruction handbook and on the data plate.
- Supply pressure:
it must be that specified on the appliance's data plate and in the instruction handbook (see the Technical Data table). Check the supply pressure by inserting a rubber pipe, with a water gauge or similar, in the pressure tap (10) welded on the gas shaft (9) removing the screw (11). After it has been checked, tighten the screw. If the supply pressure is different to that specified, find the cause and correct it.

7.2 CHANGING SPARE PARTS

Safety cock (6): remove the panel (12), unscrew the nut connecting the cock to the supply shaft (9) and to the burner supply pipe, unscrew the thermocouple (15) and the pilot pipe (16) from the cock, change the cock.

Thermocouple (15): remove the panel (12), unscrew the thermocouple (15) from the cock (6) and from the pilot support (18) and then change it.

Ignition plug (20): remove the panel (12), unscrew the plug connection nut from the pilot support (18). Remove the plug and change it.

Piezoelectric lighter (19): remove the panel (12), pull the plug connecting cable out (21), remove the piezoelectric stop nut and change the lighter.

Pilot burner (18): remove the panel (12), unscrew the pilot connecting nut (23), the thermocouple (15), remove the ignition plug connecting nut, remove the pilot securing screws and change the pilot. Now put everything back in place.

8.1 TURNING THE NORMAL FRY-TOP PILOT ON

Push the knob (8) and turn it counter clockwise round to the pilot position  (spark symbol). Simultaneously press the piezoelectric lighter knob and button and the pilot burner will light. Keep the knob pressed for 10 to 15 seconds and then let it go. Check the flame is lit through the holes (22) on the panel (12). If it hasn't, repeat the operation.

8.2 TURNING THE NORMAL FRY-TOP MAIN BURNER ON AND OFF

From the pilot position  turn the knob again counter clockwise round to the maximum position  (big symbol). The burner lights automatically. By the turning the knob again counter clockwise round to the  position (small symbol), the burner will be on minimum. To turn the burner off turn the knob clockwise until it reaches the  position. Now only the pilot burner will be alight.

8.3 TURNING THE NORMAL FRY-TOP OFF COMPLETELY

To turn the fry-top off completely, press the knob in the  position and turn it clockwise round to the  position (closed).

8.4 INSTRUCTIONS FOR THE USE OF THE MULTIGAS THERMOSTATIC COCK PEL 25 ST FOR THE CHROMIUM-PLATED FRY-TOP

To light the burner, connected to the cock, push the knob until it will go no further and then turn it in the direction of the arrow, round to the "PILOT" ★ position (fig. 1). Press the knob right down and, keeping it depressed, light the pilot burner. When it is lit, keep the knob pressed for at least 15 seconds. When you release it the pilot should stay alight. Repeat the operation if this is not the case. Repeat the operation if this is not the case.

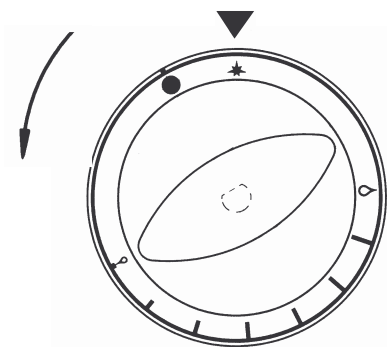


Fig. 1

Once you have let go of the knob and the pilot is lit, turn the knob again until it clicks "🔥", the main burner lights (fig. 2).

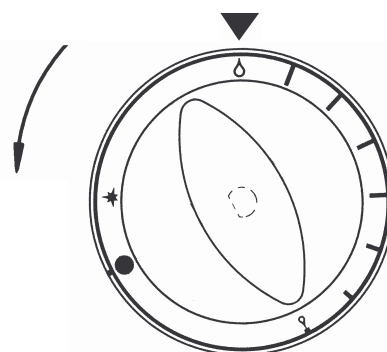


Fig. 2

Turn the knob again to choose the temperature you want (fig. 3). Remember that in the big flame 🔥 position (maximum capacity) you have maximum temperature and in the small flame 🔥 position you have minimum temperature.

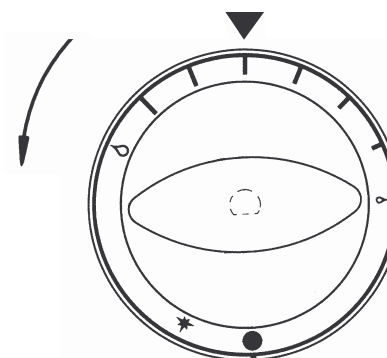


Fig. 3

To turn the main burner off turn the knob counter clockwise round to the position 🔥 without forcing the knob at all (fig. 4), now press the knob right down and turn it into the "PILOT" position ★. To turn it off, press it down completely again and turn until it stops.

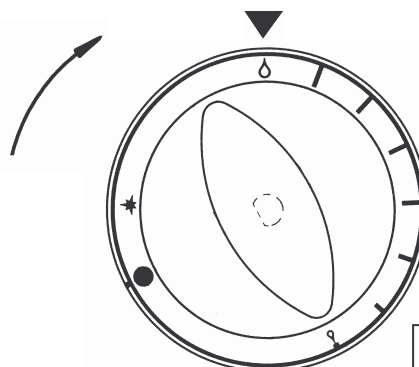


Fig. 4

N.B: the thermostatic cock's adjustment range goes from 120 °C to 320 °C and you will hear a click at each division, giving a temperature difference of ~ 28 °C.

Always disconnect the appliance from the gas supply before embarking on any maintenance work.

9.1 FRY – TOP MAINTENANCE

There is very little maintenance to do thanks to the correct way the appliances have been made. However, we do advise having the systems checked by qualified personnel at least twice a year.

Normal fry-tops

- Control cocks: they should be checked and greased by a qualified technician every 6-12 months

IMPORTANT!!

Chromed fry-tops

- The thermostatic cocks must never be tampered with because if ever the components' securing screws become slack, shown by the red lacquer seal, the operating calibration is altered. Should this happen the thermostatic cocks are no longer covered by the guarantee.

9.2 CLEANING AND CARE

Particular indications

Once the plates are cold they must be cleaned. Leftovers of food must be removed with a spatula or damp cloth. This will stop fumes.

9.2.1 Instructions for cleaning the plate of chromium-plated fry-tops

- Do not use metal blades or spatulas to clean the chromed plate as they could scratch the cooking surfaces and undermine, over time, plate reliability.
- Clean the cooking plate often, using a damp cloth or soap and water.
- To remove food that has hardened use a plastic spatula when cold.
- If detergents are used they must not contain chlorate or abrasive substances.
- Lastly wash with water all the chromed fry-top parts (plate – conveyor channel and oil drip tray) and dry thoroughly.

9.2.2 General cleaning of the fry-top

To clean the appliance each day extract the oil collection tray, empty it, remove food leftovers with a spatula or damp cloth, cleaning thoroughly.

Clean steel parts with water, detergent and a wet cloth. The detergents used must not contain corrosive or abrasive substances as they will damage the steel surfaces.

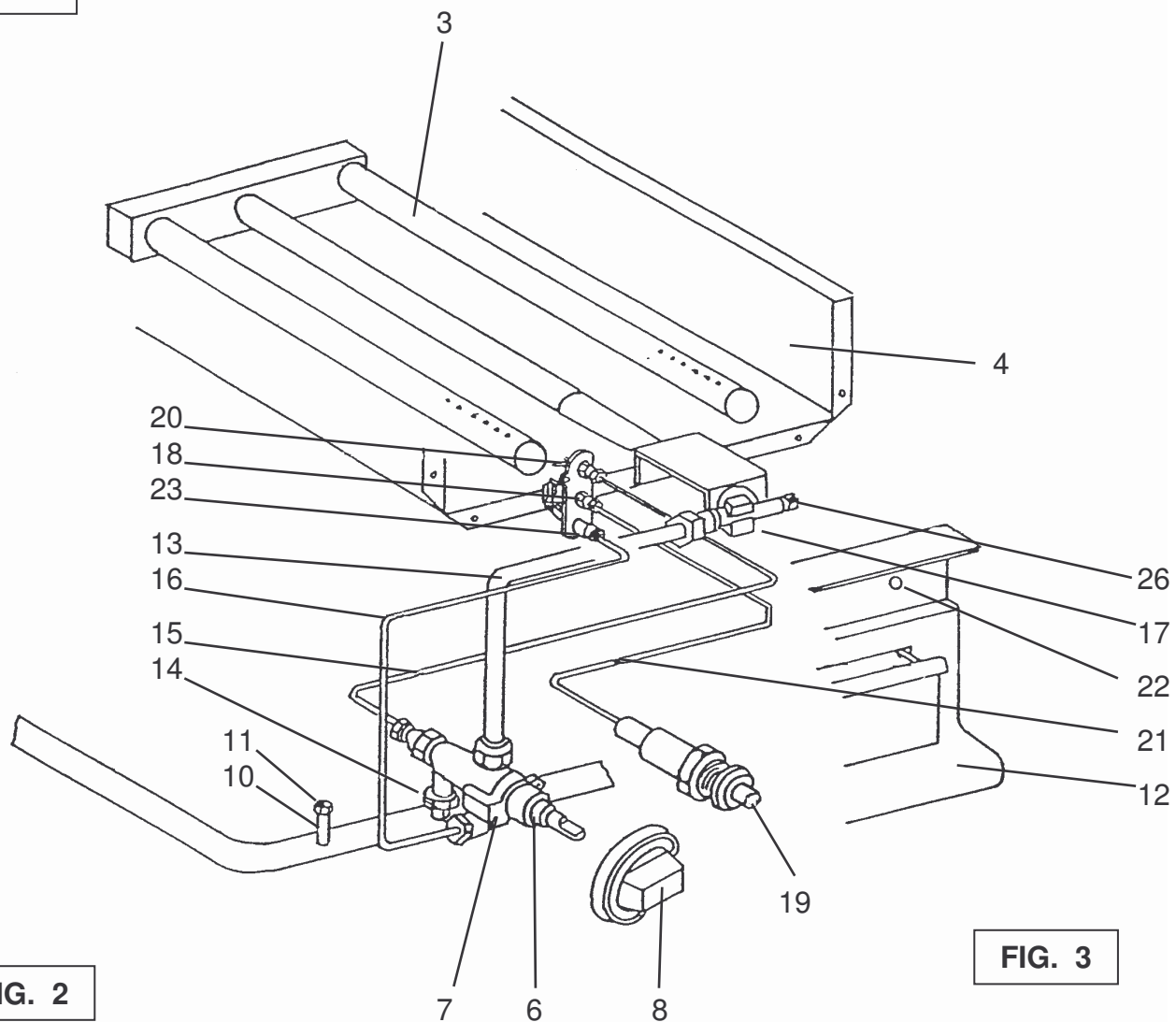
After washing, rinse with clean water and dry with a dry cloth.

Frequent and thorough cleaning of the plates, fat collection channels and oil collection trays will guarantee perfect working order of the appliance.

- What to do if the appliance is going to be out of use for long periods of time: first of all disconnect the gas supply, clean the appliance thoroughly, following the instructions and dry it. Oil the plate with cooking oil.
- In the case of malfunctions: turn the appliance off and notify the assistance service.

10.1 EXPLODED TABLES OF NORMAL FRY-TOPS

FIG. 1



Mod. 60/30 FTG
 Mod. 60/30 FTRG
 Mod. 60/60 FTG
 Mod. 60/60 FTRG
 Mod. 60/60 FTRRG

FIG. 2

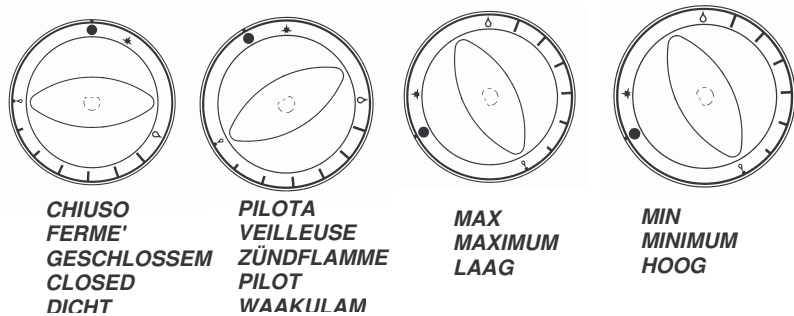
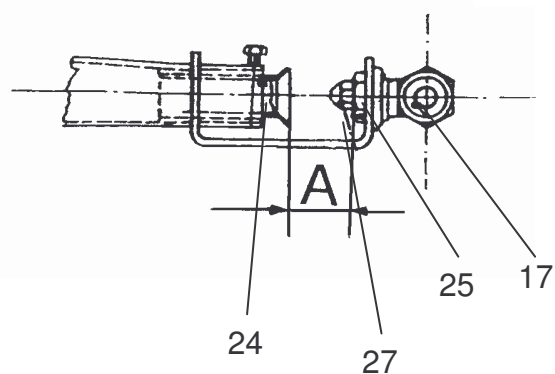


FIG. 3



10.2 EXPLODED TABLES OF CHROMED FRY-TOPS

FIG. 2
BILD 2

60/30 FTG-CR
60/30 FTRG-CR
60/60 FTG-CR
60/60 FTRG-CR
60/60 FTRRG-CR

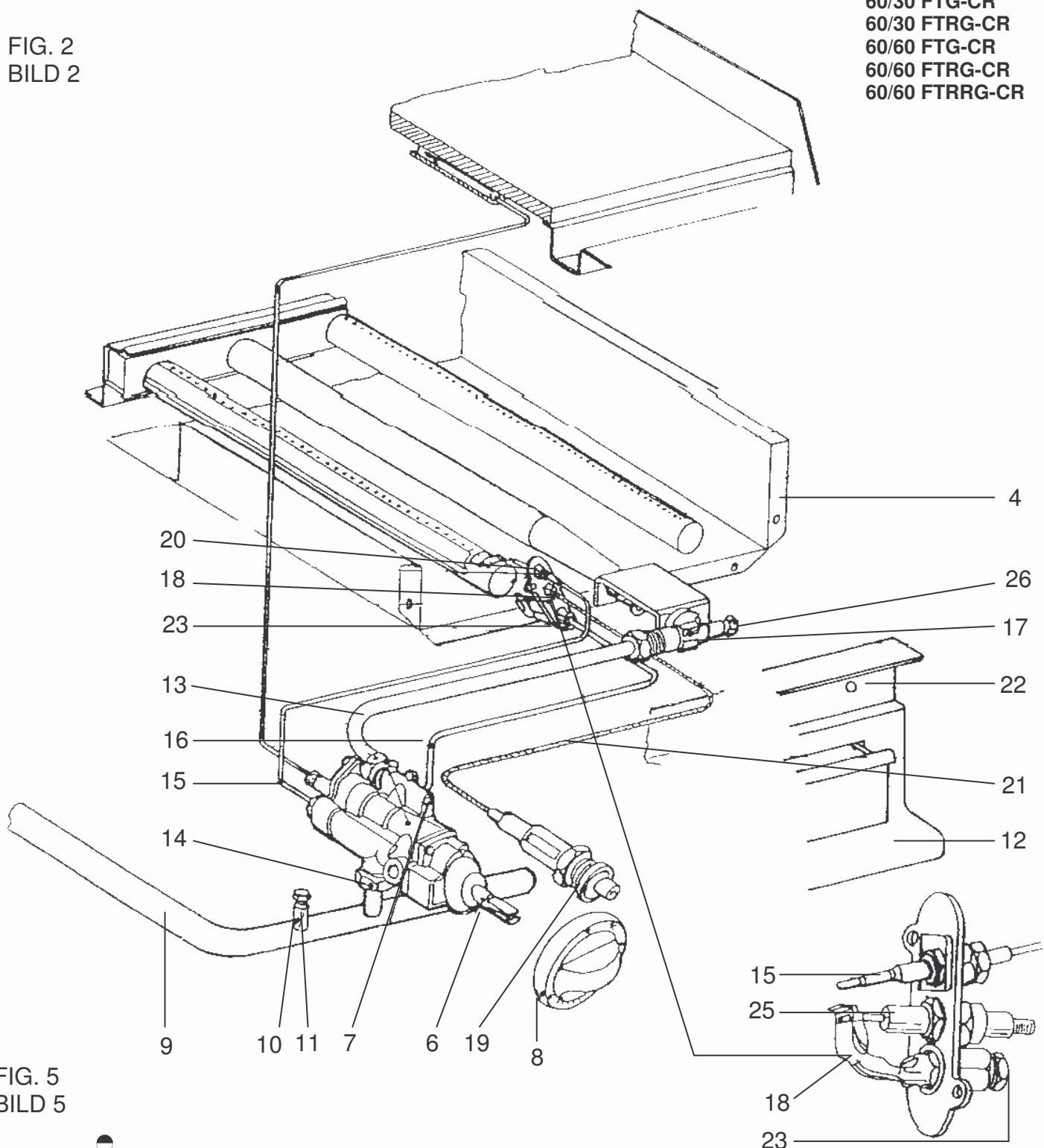
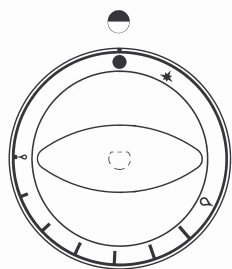


FIG. 5
BILD 5



- POSIZIONE CHIUSO (SPEGNIMENTO)
FERME'. GESCHLOSSEM. CLOSED. DICHT
- ★ POSIZIONE PILOTA (ACCENSIONE)
VEILLEUSE. ZÜNDFLAMME. PILOT. WAAKULAM
- 🔥 POSIZIONE BRUCIATORE PORTATA MASSIMA
MAX. MAXIMUM. LAAG
- 🔥 POSIZIONE BRUCIATORE PORTATA MINIMA
MIN. MINIMUM. HOOG.

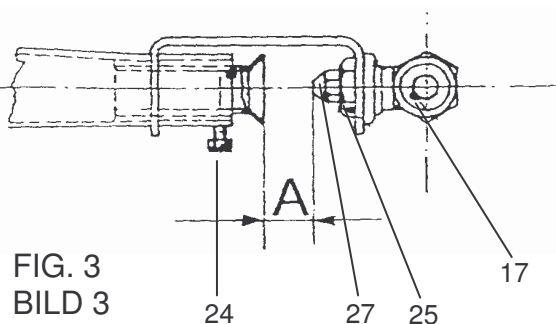


FIG. 3
BILD 3