



GAS-FRITTEUSE

GAS FRYER

FRITEUSE À GAZ

FRIGGITRICE A GAS

FREIDORA GAS

FRITADEIRA GAS

FRITEUSE GAZ

FRYTOWNICA GAZOWE

2959961 / FRG91M00
2959521 / FRG92M00



DE

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FR

IT

ES

PT

NL

PL

**INSTALLATIONS-, BEDIENUNGS-
UND WARTUNGSANWEISUNGEN**

**INSTALLATION, OPERATING
AND MAINTENANCE INSTRUCTIONS**

**MANUEL D'INSTALLATION
D'UTILISATION ET D'ENTRETIEN**

**MANUALE DI INSTALLAZIONE
USO E MANUTENZIONE**

**MANUAL DE INSTALACIÓN
USO Y MANTENIMIENTO**

**MANUAL DE INSTALAÇÃO,
UTILIZAÇÃO E MANUTENÇÃO**

**HANDLEIDING VOOR INSTALLATIE,
GEBRUIK EN ONDERHOUD**

**WSKAZÓWKI DOTYCZĄCE INSTALACJI,
UŻYTKOWANIA I KONSERWACJI**



Rev.-Nr.: 01-2017

DE TECHNISCHE ÄNDERUNGEN VORBEHALTEN!

GB TECHNICAL CHANGES RESERVED!

FR SOUS RESERVE DE MODIFICATIONS TECHNIQUES !

IT CI RISERVIAMO LA POSSIBILITÀ DI INTRODURRE MODIFICHE TECNICHE!

ES ¡SE RESERVA EL DERECHO A INTRODUCIR MODIFICACIONES TÉCNICAS!

PT SUJEITO A ALTERAÇÕES TÉCNICAS!

NL TECHNISCHE WIJZIGINGEN VOORBEHOUDEN!

PL WPROWADZANIE ZMIAN TECHNICZNYCH ZASTRZEŻONE!

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3. SAFETY



Read carefully the guidelines and instructions in the instruction manual before you use the appliance.

The instruction manual contains general information on how to safely use and maintain the appliance.

Retain the manual for future reference.

The manufacturer took extra care when designing and manufacturing to prevent any safety or health hazard to the personnel operating the appliance.

Please read carefully the guidelines in the instruction manual and instructions placed directly onto the appliance. Above all, observe all the safety instructions.

Do not intervene in or remove the protective devices installed in the appliance. Non-compliance may lead to severe safety and health hazard against people. We recommend to perform a few tests to know the layout and main functions of the control panel, particularly those to switch the appliance on and off.

The appliance is intended only for the use it has been designed for and any other use is considered as the use not in compliance with the intended use.

The manufacturer is not liable for material damage or damage to person caused by misapplication or incorrect application of the appliance.

Any maintenance work that requires special technical licence or special skills may be performed by qualified personnel only.

To provide hygiene and protect foods from dirt, all the elements that have direct or indirect contact with the foods and all border areas must be thoroughly cleaned. Use only the cleaning agents intended for use in contact with food and avoid using flammable agents or harmful to health.

After each use of the appliance make sure that all the heating elements and control elements have been switched off and the cable unplugged.

In case of prolonged interval in using the appliance disconnect all power supply cables and thoroughly clean the inside and outside elements of the appliance.



To avoid a risk of fire, check that the oil level is not below the minimum level marked in the container.



The oil change is recommended when its colour is dark or when the smoke occurs in the temperature 160 °C - 180 °C. The frequently used oil has low ignition temperature.



Remember that the food that is too moist, or the load that is too high may cause the oil to boil unexpectedly.



Use the oils or oil mixtures that are intended for use in deep fryers.



Pay extra attention to the floor around the appliance that may be slippery.



You must not clean the appliance with the direct stream of water.

4. GENERAL INFORMATION AND WARNINGS

4.1. General guidelines

The manual has been edited by the manufacturer to provide the authorized personnel with the information necessary to work with the appliance. We recommend the intended readers to read the manual carefully and comply with the information. By reading the information contained in the manual, hazards against people health and safety may be prevented.

Retain the manual in an easily available place throughout the time of use of the appliance to have access and refer to the required information at any time.

Special symbols, described below, have been used to stress important information or draw attention to essential data:

Caution - warning



Indicate important safety instructions. You should acquire the proper conduct to prevent hazard against people health and safety or not to cause any damage.

Important

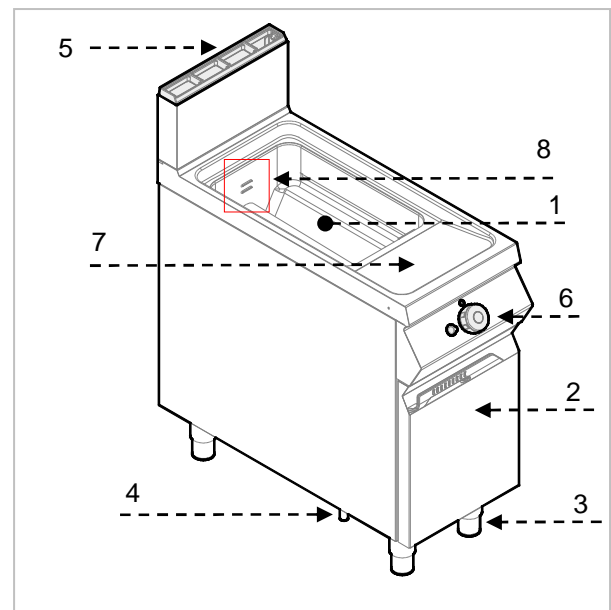


Indicate essentials technical data that you cannot ignore.

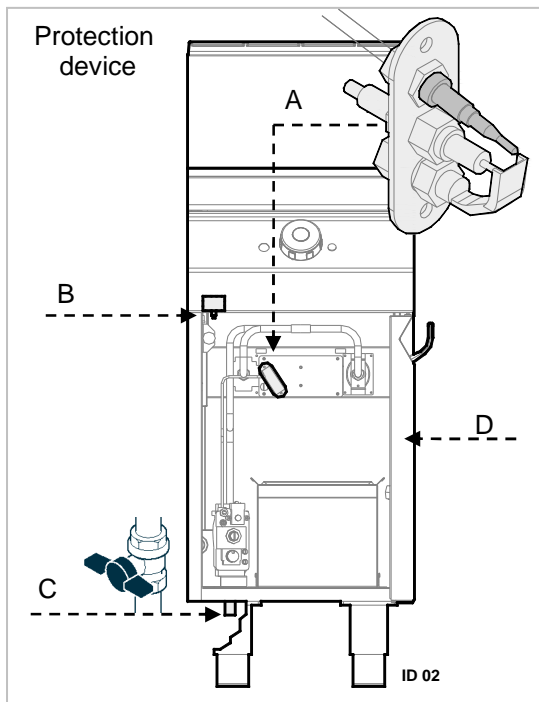
4.2. Description of the appliance

The appliance defined as the deep fryer has been designed and manufactured with the intended use to fry food in commercial food outlets. There is one or two-container option available depending on the need.

- 1) Container
- 2) Door
- 3) Height adjustable feet
- 4) Gas connection
- 5) Extractor: Fume extraction.
- 6) Oil temperature range
- 7) Burner ignition: Piezo igniter
- 8) Minimum and maximum oil levels in the container.



4.3. Protection devices



The appliance is equipped with the protection system. The arrangement of protection devices is presented on the drawing.

- A. Safety thermocouple: it blocks the gas supply if the flame goes out.
- B. Safety thermocouple: it blocks the gas supply in case of overheating.
- C. Gas supply valve: to open and close the gas line.



Check daily that the protection devices are mounted correctly and operational.

If the safety thermocouple is released, the initial work interval of the appliance must be set again in the same position.

1. Allow the oil to cool to min. 40 °C
2. Open the door (D).
3. Press the safety thermocouple button (B) to activate the gas supply again.
4. Close the door (D).

When using the deep fat fryer with two containers, in order to detect the working thermostat, check which burner is working and select the button of the appropriate thermostat.



Do not store any objects inside the appliance.

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4.4. Replacement of components



Before exchange of the component switch on all the existing protection devices. First of all, switch off the gas valve and prevent access to the appliance, which in the case of activation may lead to unexpected situations endangering the safety and health of people.

If necessary, exchange the used components to the original spare parts.

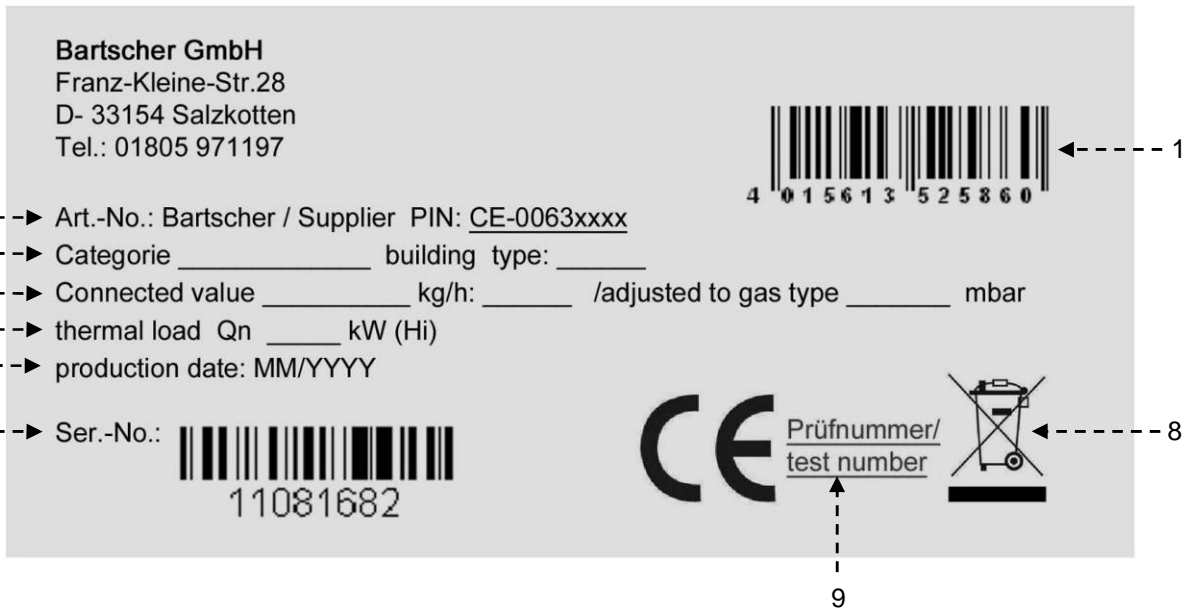
We are not liable for personal injury or damage to the components that arise due to application of other spare parts than original or intervention into the appliance without the manufacturer's consent that may have altered the safety requirements.

4.5. Rating plate

The Rating plate indicated in the drawing is mounted directly onto the appliance. There are all guidelines and information on the plate required for safe use.

- 1) EAN number
- 2) Code no./ Model no. / CE certificate no.
- 3) Category of appliance / type of design

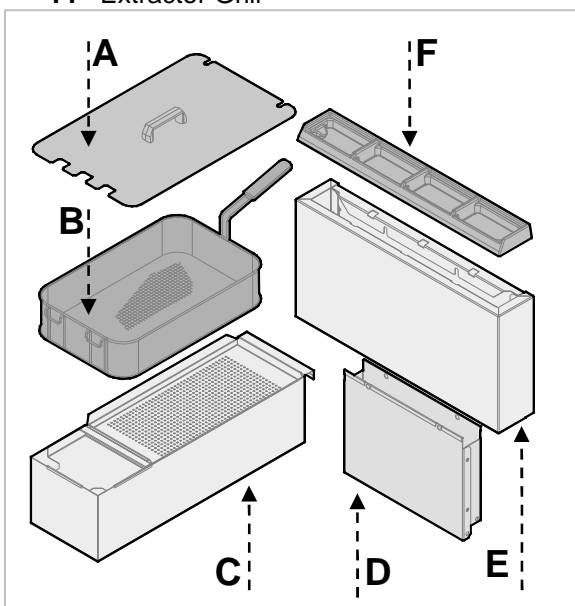
- 4) Connected value / gas consumption / adjusted to gas type
- 5) Thermal load
- 6) Production date
- 7) Series no.
- 8) WEEE symbol
- 9) CE Declaration of Conformity



4.6. Elements and accessories

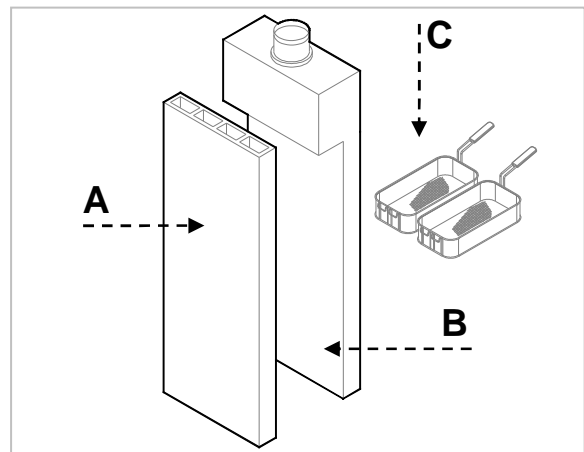
The appliance is delivered with the following elements:

- A. Cover
- B. Basket
- C. Oil container
- D. Extractor extension
- E. Extractor cover
- F. Extractor Grill



On order, we can provide the following accessories:

- A. High extractor, B11 type
- B. High extractor, B11 type with flow protection
- C. Basket construction kit
- D. Gas connection set

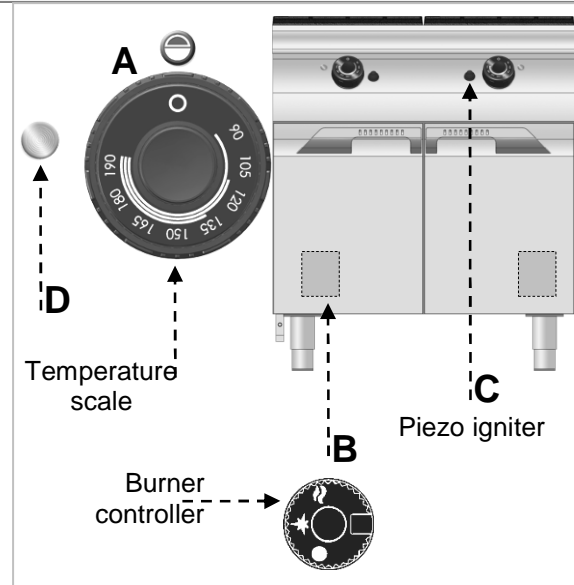
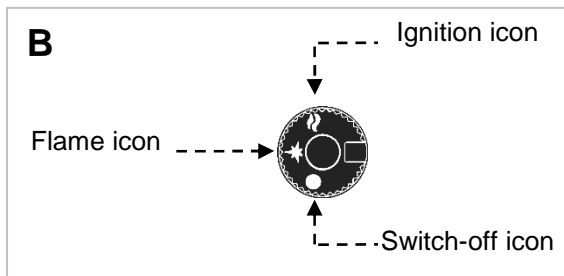


5. USE AND OPERATION

5.1. Description of the controls .

The elements controlling the essential functions are located on the control panel of the appliance.

- A) Temperature controller: it regulates the gas supply and changes the oil temperature.
- B) Burner controller: it switches the main burner off, including its flames.
- C) Piezo igniter: for igniting the ignition flame of the burner.
- D) Temperature indicator light: until the light is on, the oil has not reached the required temperature. When the oil reaches the required temperature the indicator light goes off.

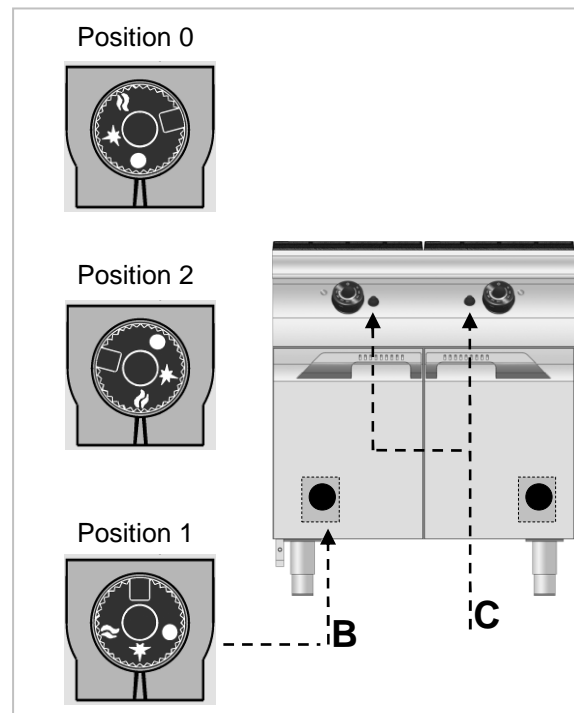
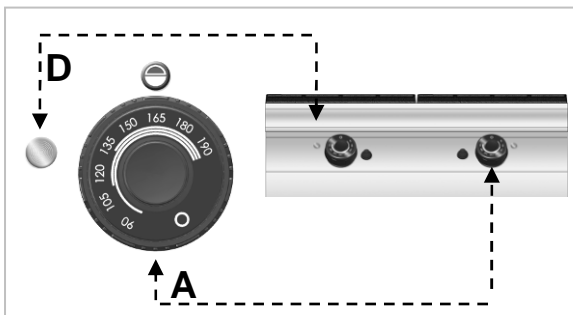


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5.2. Burner ignition

ON

- A) Open the gas valve
- B) Open the door:
- C) Select the controller B and in order to ignite the ignition flame turn it left (position 1): at the same time press the button C to ignite the ignition flame.
- D) Hold the controller B for ca. 10 seconds in order to heat up the thermocouple; then release the controller.
- E) Activate the controller B for opening the burner gas supply and turn it left (position 2).
- F) Close the door.
- G) Rotate the controller A in order to set the desired oil temperature.
- H) When the oil reaches the required temperature the indicator light D goes off.



OFF

- A) In order to switch the burner off, turn the controller A left and set in 0 position; an ignition flame continues burning.
- B) Open the door:
- C) Activate the controller B for closing the burner gas supply and turn it right (position 0).

- D) Close the door.
- E) Close the gas valve.
- F) Turn on the switch-off to disconnect from the electrical supply.

5.3. Filling and emptying containers



Before filling up the container check that the outlet valve **A** is closed.



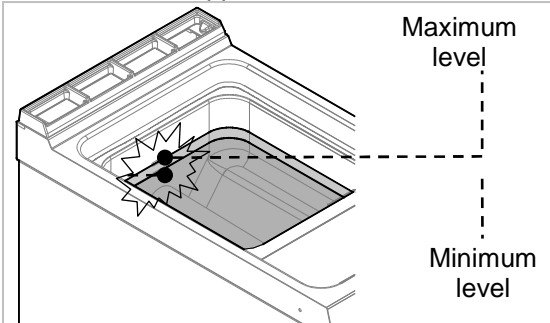
Avoid using the appliance with the container filled up with the oil below the marked minimum level.

We advise against the use of the appliance with the container filled up with the oil above the marked maximum level.



Do not ignite the burner when there is no oil in the container: this may permanently damage the appliance.

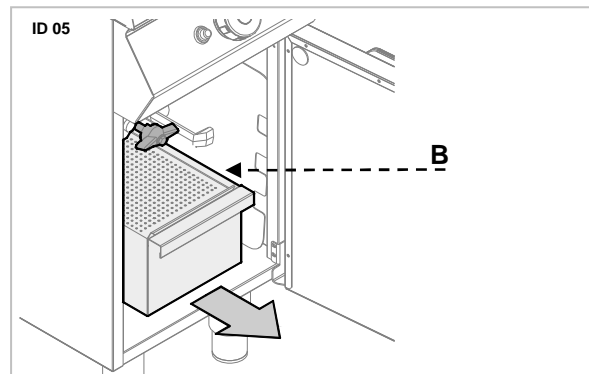
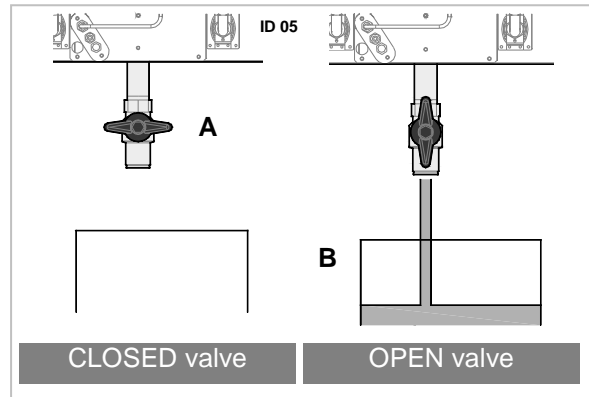
Do not heat the appliance with the closed cover.



Before emptying the container, leave the device to cool off for 10 -15 minutes to ensure that the oil is cold.

When draining the container follow the instructions below:

- A. Open the door
- B. Check that the oil container (**B**) is placed correctly under the outlet valve
- C. Open the outlet valve (**A**)
- D. Pull out the oil drip basin (**B**).
- E. Close the door.



Dispose the oil in accordance with the regulations applicable at the place of use of the appliance.

5.4. Guidelines on how to use the appliance

Turn on the automatic switch-off to disconnect from the mains.

1. Close the gas valve;
2. Thoroughly clean the appliance and adjacent surfaces;
3. Apply the Vaseline oil on the stainless steel surfaces.
4. Perform all maintenance works;
5. When finished using the appliance, always empty the container.



Always empty the containers after use.

To ensure the correct use of the appliance, follow the guidelines below:

- Use exclusively the accessories provided by the manufacturer;
- Use the frying baskets in the correct way;
- Before filling up the container, check that the outlet valve is closed;
- Make sure that the oil level is not below the minimum level marked in the container;
- Before immersing the basket, check that the oil has reached the set temperature.

- Slowly immerse the basket to avoid excessive foam formation.
- Frequently filter the oil.
- During the short breaks lower the temperature to reduce the oil consumption and slow down ageing the oil.
- We recommend the change of oil when its colour is darker or when at the temperature 160 °C - 180 °C the smoke is forming. The old oil has a low ignition temperature.
- Remember that the foods that are too moist or the load that is too high may cause the oil to boil unexpectedly.



Never use the appliance without the oil in the container. It may cause total damage to the appliance. When heating up the deep fryer, always remove the lid.

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6. CLEANING AND MAINTENANCE

6.1. Guidelines on cleaning and maintenance



Before you start maintenance works, turn on all the mounted protective devices. First of all, close the gas valve and prevent access to the

appliance, which in the case of activation may lead to unexpected situations endangering the safety and health of people.

6.2. Proper maintenance

Proper maintenance includes daily cleaning of all components which have contact with food products, and regular maintenance of the burner, nozzle and exhaust pipes.

Careful maintenance ensures the best performance, longer life of the appliance and proper operation of the protective devices.

Never direct the water stream or high pressure jet towards the appliance.

To clean the stainless steel, do not use iron wool or iron brush as they may leave iron particles on the surface that form rust in result of oxidation. Use the wooden or plastic spatula, or soft cleaning sponge to remove the dried remains.

If the appliance is not used for a prolonged time, apply the Vaseline oil on all stainless steel parts and air the room regularly.



Do not use any clearing agents that contain substances hazardous or harmful to health (solvents, petrol. etc.).

Regularly instruct the specialist personnel to perform the following maintenance works:

- Installation pressure and tightness control;
- Thermocouples functionality control;
- Control of operation of the extractor and possible cleaning;
- Control of safety thermostats.

6.3. Cleaning the container

Follow the guidelines.




1. Turn off the appliance and leave to cool down.
2. Empty the container (Chapter 5.3)
3. Remove and clean the frying baskets and basket handles.
4. Clean the container inside using the cleaning agent intended for contact with foods.
5. Rinse off with water and empty the container.
6. To remove the remaining cleaning agent the container can be sprinkled with a special agent or vinegar and water solution.
7. Rinse off, empty and dry out the container.
When finished using the appliance, clean the elements with a proper agent to solve the fat. We recommend to wash the accessories in the dishwasher.

7. TROUBLESHOOTING

Some of the failures can be repaired by the user, others require thorough specialist knowledge.

Such problems may be solved exclusively by the qualified personnel.

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Problem	Cause	Solution
Gas smell	The smell is sometimes released when extinguishing the flame.	Close the gas valve and air the room.
Ignition flame does not start.	The igniter does not work.	Check the operation of the igniter. Ignite the flame manually.
	Air in the pipes in connection with the long downtime.	 Inform the customer services.
The flame still does not start.	The thermocouple is not hot enough.	Extend the ignition process. Check whether the safety thermocouple is released.
The ignition flame burns, but the igniter does not ignite the burner.		Check the working thermostat.  If the flame still appears, inform the customer services.
Yellow flame.	Contaminated burner or blocked extractor.	 Inform the customer services.

8. INSTALLATION

8.1. Packaging and unpacking

During unloading and when installing the appliance follow the information from the manufacturer placed directly on the packaging and in this manual.

To lift and transport the product plan to use a fork lift or stacker, and pay attention to even weight distribution to avoid a risk of tilting of the packaging (avoid excessive incline!).



When using the lifting equipment pay attention to the mains cable, water supply and discharge pipes and feet position.

The packaging consists of the carton packaging and wooden pallet. There are symbols printed on the carton packaging that according to the international agreements inform about the regulations to follow when loading and unloading, transporting and storing the appliance.



When collecting the goods check if the packaging is complete and has not been damaged during transport.

Any damage should be immediately reported to the shipping company.

Unpack the appliance as soon as possible to check if the appliance is not damaged.

Do not use a sharp object to cut the carton box. It may damage the stainless steel inside the box.

Remove the carton packaging from bottom to top.

When unpacked check if the appliance is according to the order.

In case of any difference inform the sales agent immediately.



Do not store the packaging materials (nylon bags, polystyrene foam, clips ...) in the reach of children!

Remove the protective PVC layer from the out and inner surfaces. If possible, do not use any metal tools.

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8.2. Installation (service technician)

All the stages of the installation must be carefully planned.

The location should be equipped with all supply connections and production waste outlet. The location should also be properly lit and comply with all hygiene and sanitary requirements according to the binding regulations.

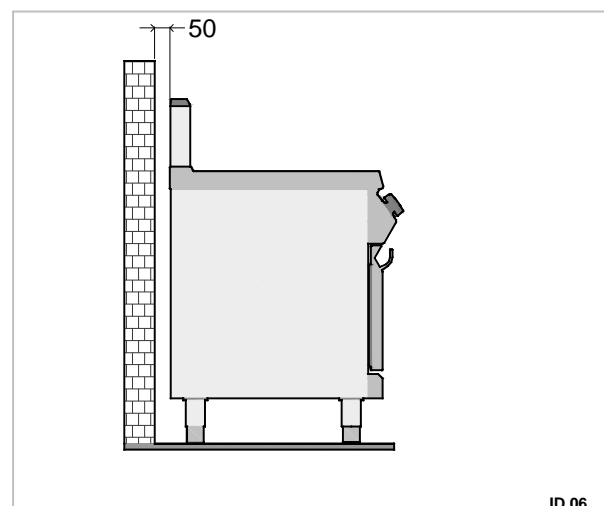
The appliance should be installed leaving the space of at least 5 cm to the wall, if this wall is not resistant to the temperature of at least 150 °C.

Locate the appliance in the horizontal position by adjusting the single feet.



To ensure the correct operation of the appliance, the appliance must be installed and operated in the thoroughly ventilated room only.

Internal installation of the gas supply and the rooms in which the appliance is housed, must comply with the local regulations applicable in the country in which the appliance is used (Regulation of 12 June 96 and UNI-CIG 87/23).



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In order to ensure the proper gas burning in the igniters, the required volume of air, that is ca. 2 cubic meters per hour for every kW of installed power, must be supplied.

8.3. Installation of the smoke extractor (Service technician)

The appliance is supplied with the extractor extension (A) with the cover (B), extractor grill (C) and fixing screws.

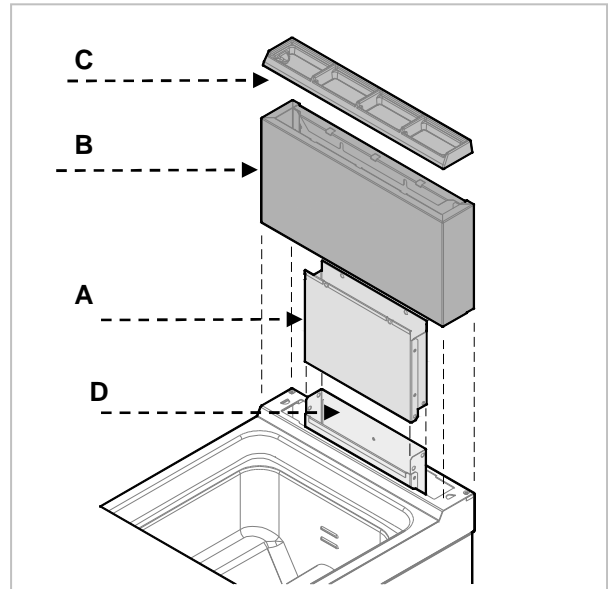
Installation is performed as presented on the figure.

Connect the extension (A) with the end of the extractor (D).

Set the cover (B) on the basin level.

Using the screws, connect the cover (B) with the extension (A) in the upper part.

Place the extractor grill (C).



8.4. Gas connection (Service technician)

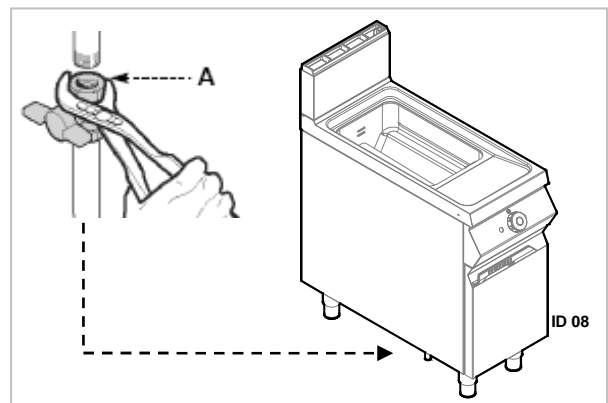
A gas connection must be performed in compliance with the applicable regulations.


Before connecting the appliance, check the technical data, type of gas, working pressure and flow rate which are provided on the rating plate.

The installation is performed by connecting the connection pipe of the appliance with a pipe of the gas distribution network. A shut-off valve must be installed on the connection to shut the gas supply off if necessary.

If there are significant pressure differences in the gas supply installation, it is recommended to install a pressure regulator.

After the installation, check the gas connection for tightness.

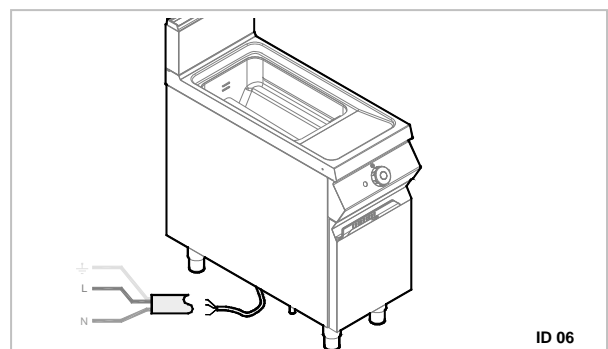


 When looking for gas leaks do not use the open flame!

8.5. Electrical connection (Service technician)

Connect the switch-off to the power cord of the appliance, as shown in the figure and on the wiring diagram (see Appendix).

Use the H05RN-F cable.



8.6. Extraction of fumes

Installation of the type "A" appliances does not envisage connection to the fume exhaust system, but to the appropriate extraction hood which discharges the fumes to outside.

Installation under the extraction hood (A)

Place the appliance under the extraction hood (1) and attach to the appliance connection a pipe of the size as shown on the figures.

The end of the fume extraction pipe should be located at least 1.8m above the floor.



The appliance's gas supply should be subordinated to the exhaust system: Blocking of the fan must shut the gas supply off.



The fan must switch on automatically when the gas valve is open.

8.7. Installation of the appliance in a line

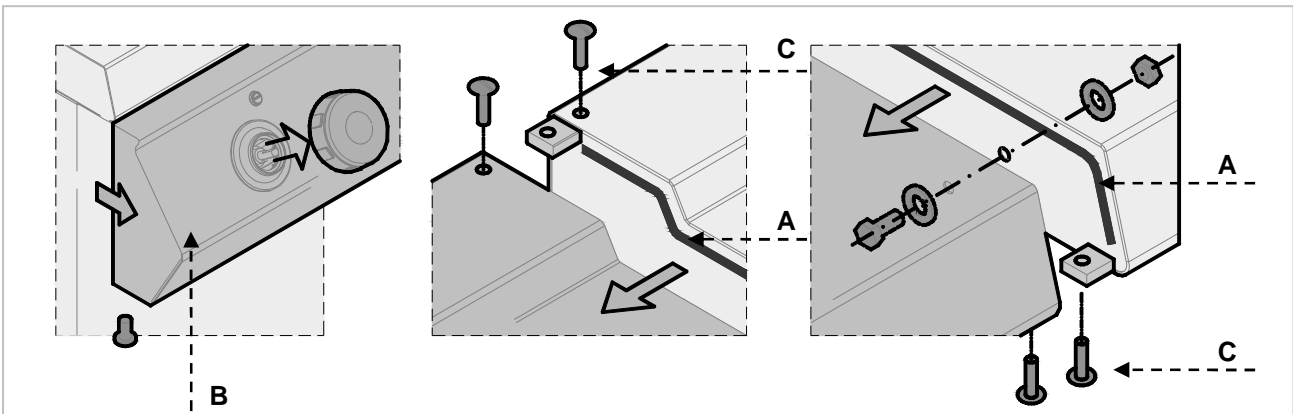
To fix the appliance in a line (neighbouring) follow the steps:

Dismantle the control panel, and remove the cast iron frame from the chimney if necessary.

Apply the sealing tape (A) onto the joining sides.

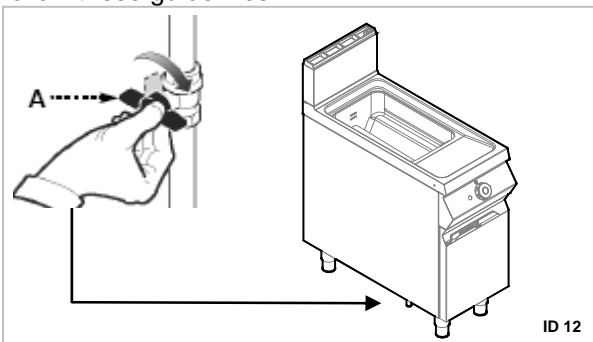
Place the appliances next to each other and in a horizontal position (by adjusting the feet).

Connect the appliances with the joining elements.



8.8. Gas supply (Service technician)

The appliance has been checked by the manufacturer for the type of gas shown on the rating plate. If a different type of gas is used, follow these guidelines.



1. Close the gas valve (A)
2. Replace the burner nozzle (see relevant chapter)
3. Replace the nozzle of the ignition flame (see relevant chapter)
4. Set a minimum value on the burner gas valve (see relevant chapter)
5. If necessary, check the air supply.
6. Remove the sticker from the rating plate and apply a new sticker which includes the used gas type (item 13 of the rating plate).

8.9. Inspection (Service technician)

Before starting the appliance the installation check-up should be run to evaluate the working conditions of every single component and recognize any errors.

It is recommended to run the following check-ups:

1. Open the gas valve and check the tightness of connections;

2. Check whether the igniter starts and burns properly.
3. Check and adjust, if necessary, the gas pressure and flow rate in Max and Min positions (see chapter)
4. Check whether the safety thermostat operates properly.
5. Check for gas leakages.

9. SETTINGS



Before setting the appliance, first of all switch on all the protection devices. In particular deactivate the gas valve and prevent access to

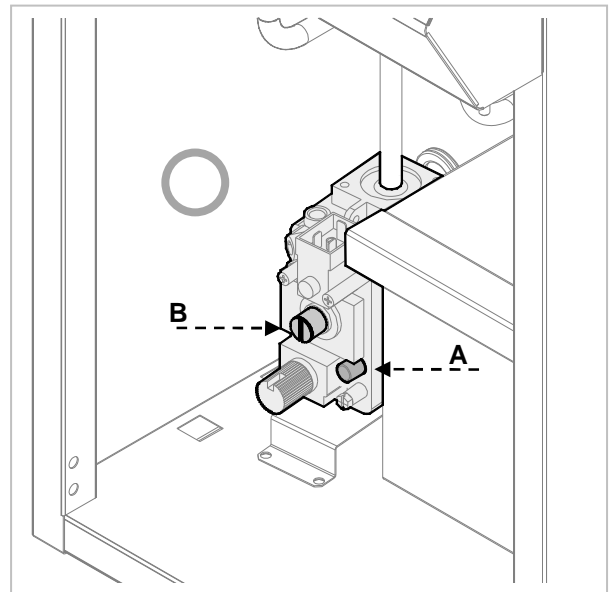
the appliance, which in the case of activation may lead to unexpected situations endangering the safety and health of people.

9.1. Setting of the gas solenoid valve (Service technician)

These settings are required only if the connected type of gas differs from the checked gas, after connecting to the gas supply. Before performing this setting, check whether the gas pressure is compliant with the value of nominal pressure (see table).

Follow the guidelines.

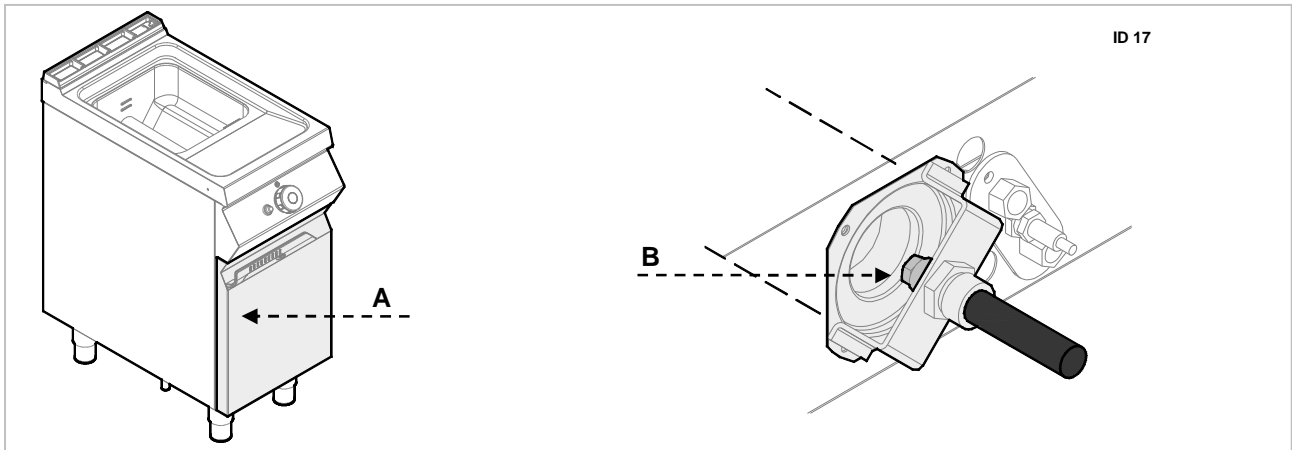
1. Close the gas valve.
2. Open the door:
3. Loosen the screw of pressure connection „OUT“ (A) and switch the manometer on.
4. Loosen the nut (B).
5. Open the gas valve
6. Ignite the burner and set the screw B in a position in which the monometer displays the pressure listed in the table (see appendixes). Make sure the flame is stable. After the setting tighten the screw.
7. Switch the burner off, remove the manometer and set the initial status.



9.2. Replacement of the burner nozzle (Service technician)

Follow the guidelines.

- Close the gas valve;
- Open the nut (A)
- Replace the nozzle (B) with a nozzle intended for the used gas (see appendix).
- Finally, set the appliance to the initial status.
- Close the door.

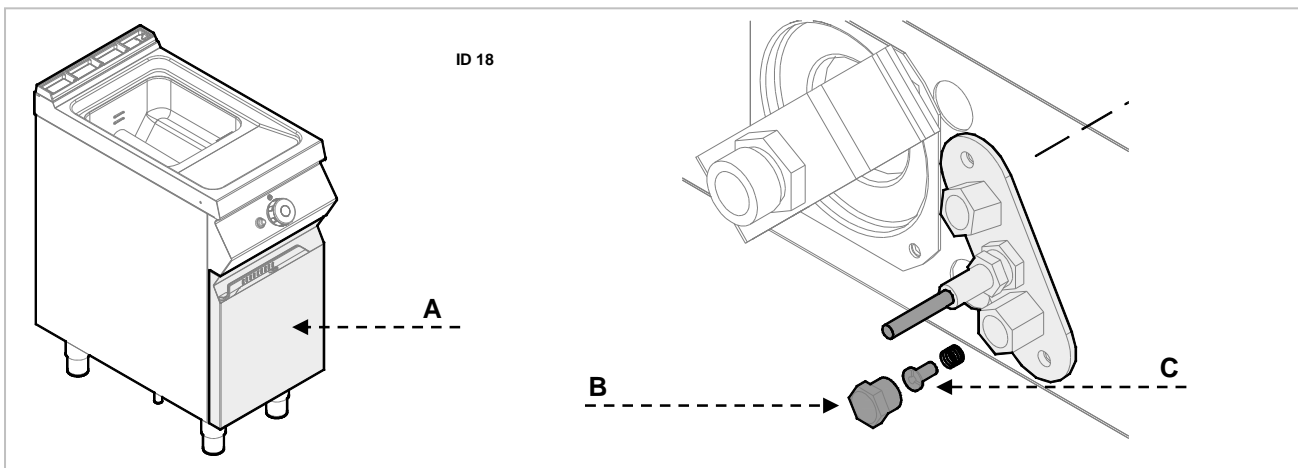


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9.3. Replacement of the flame nozzle (Service technician)


Follow the guidelines.

- Close the gas valve;
- Open the nut (A)
- An ignition flame is assigned to the burner.
- Loosen the nut (B).
- Remove the nozzle C and replace it with a nozzle intended for the used gas (see table).
- Retighten the nut and set the appliance to the initial status.
- Close the door.




10. APPLIANCE DISPOSAL

 The appliance is marked in conformity with the European Directive 2002/96/EG WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).

 By disposing the appliance in accordance with the regulations the user contributes towards prevention of adverse effects on environment and health.



The  symbol on the product or attached manual indicates that the product cannot be considered as ordinary household waste and should be transferred to a special collection point

for electrical and electronic appliances for recycling.

Local waste management regulations should be observed.

Further information on procedure, reusing and recycling of the product is available in local offices, waste management unit or with the product sales agent.

ANLAGEN

ATTACHMENTS

ANNEXES

ALLEGATI

ANEXOS

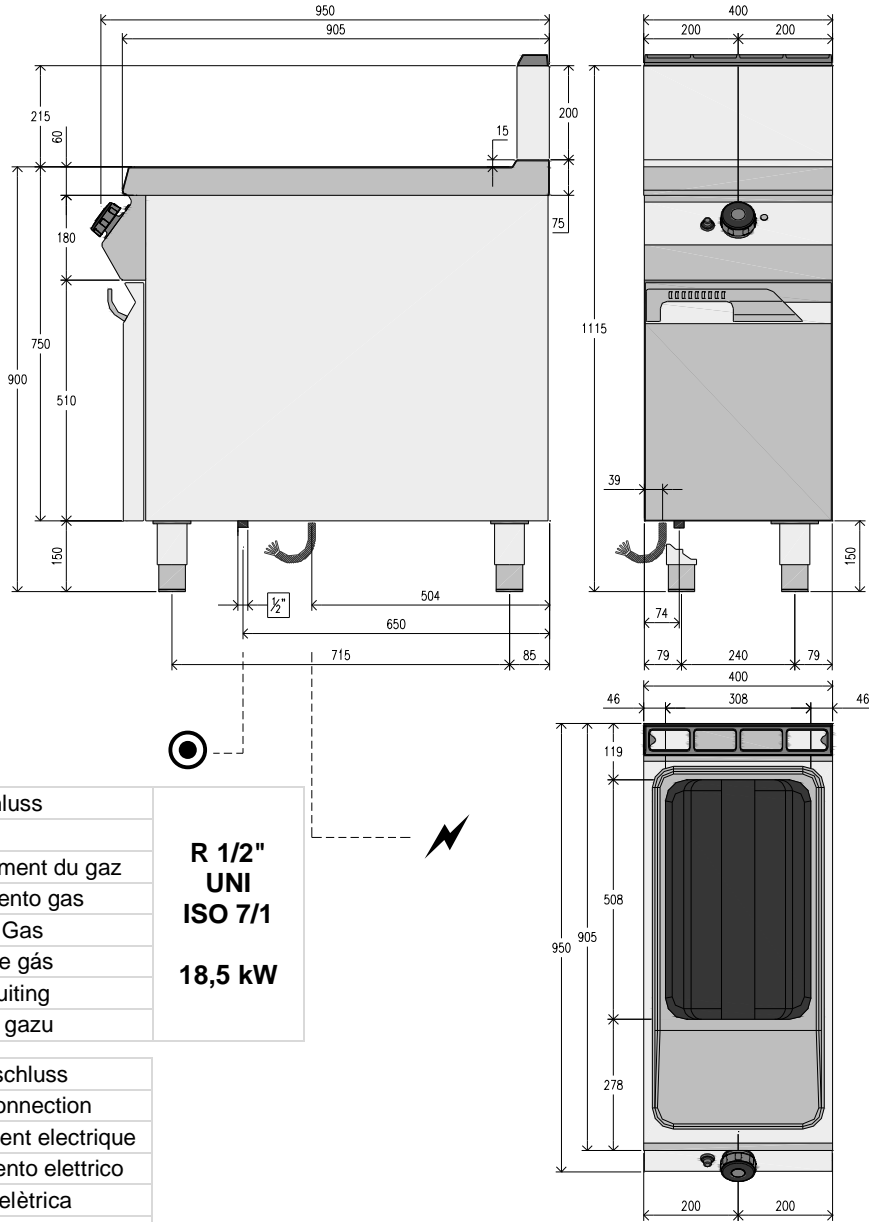
ANEXOS

BIJLAGEN

ZAŁĄCZNIKI

FRG91M00

ANSCHLUSSSCHEMA - CONNECTION CARD – FICHE DES RACCORDEMENTS - SCHEDE ALLACCIAMENTI - FICHA DE ENLACES - ESQUEMA DAS CONEXÕES - PLAN AANSLUITINGEN SCHEMAT PODŁĄCZENIA



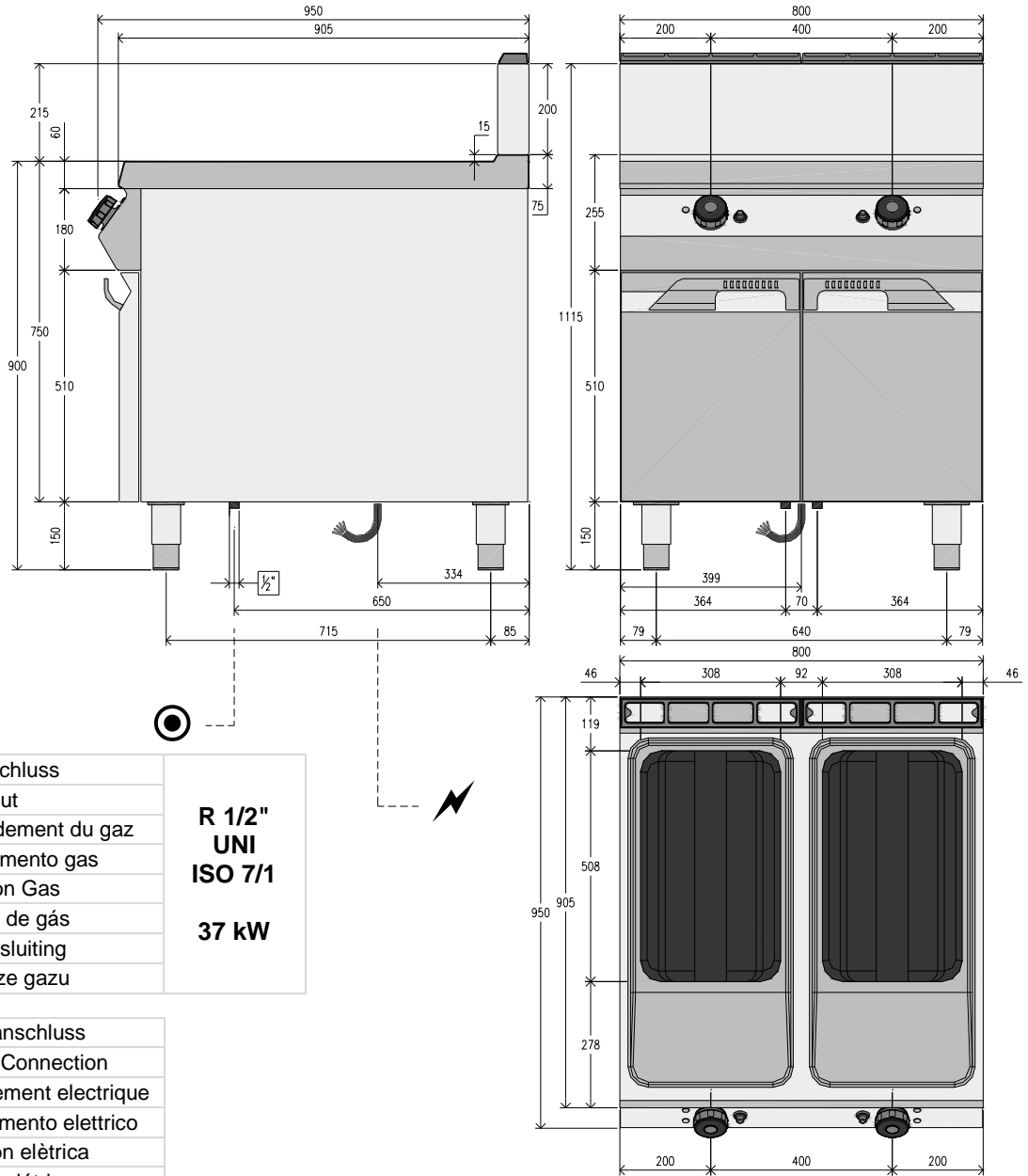
●	Gasanschluss	R 1/2" UNI ISO 7/1
	Gas Input	
	Raccordement du gaz	
	Allacciamento gas	
	Conexión Gas	
	Ligação de gás	
	Gasaansluiting	
Przyłącze gazu	18,5 kW	

⚡	Elektroanschluss
	Electric Connection
	Branchement électrique
	Allacciamento elettrico
	Conexión elètrica
	Ligação elétrica
	Elektrische aansluiting
	Przyłącze elektryczne

Modelle	Becken	Brenner	ΣQn	Gasverbrauch				Stromanschluss
Model	Container	Burner		Gas consumption				Electrical connection
Modèle	Bac	Brûleur		Consommation de gaz				Branchement électrique
Modello	Vasca	Bruciatore		Consumo gas				Allacciamento elettrico
Modelo	Depósito	Quemador		Consumo de gas				Conexión eléctrica
Modelo	Contentor	Queimador		Consumo de gás				Ligação elétrica
Model	Bak	Brander		Gasverbruik				Elektrische aansluiting
Model	Zbiornik	Palnik		Zużycie gazu				Przyłącze elektryczne
	I	18 kW		G20	G25	G30	G31	
		n°	kW	m³/h	m³/h	kg/h	kg/h	
FRG91M00	19,7	1	18	1,90	2,22	1,42	1,40	230V, 1+N 50/60 Hz 5 W

FRG92M00

ANSCHLUSSSCHEMA - CONNECTION CARD - FICHE DES RACCORDEMENTS - SCHEDA ALLACCIAMENTI - FICHA DE ENLACES - ESQUEMA DAS CONEXÕES - PLAN AANSLUITINGEN - SCHEMAT PODŁĄCZENIA



⊙	Gasanschluss	R 1/2" UNI ISO 7/1
	Gas Input	
	Raccordement du gaz	
	Allacciamento gas	
	Conexiòn Gas	
	Ligação de gás	
Gasaansluiting	37 kW	
Przyłącze gazu		

⚡	Elektroanschluss
	Electric Connection
	Branchement électrique
	Allacciamento elettrico
	Conexiòn elètrica
	Ligação elétrica
	Elektrische aansluiting
	Przyłącze elektryczne

Modelle	Becken	Brenner	ΣQn	Gasverbrauch				Stromanschluss
Model	Container	Burner		Gas consumption				Electrical connection
Modèle	Bac	Brûleur		Consommation de gaz				Branchement électrique
Modello	Vasca	Bruciatore		Consumo gas				Allacciamento elettrico
Modelo	Depósito	Quemador		Consumo de gas				Conexión eléctrica
Modelo	Contentor	Queimador		Consumo de gás				Ligação elétrica
Model	Bak	Brander		Gasverbruik				Elektrische aansluiting
Model	Zbiornik	Palnik		Zużycie gazu				Przyłącze elektryczne
	I	18 kW		G20	G25	G30	G31	
		n°	kW	m³/h	m³/h	kg/h	kg/h	
FRG92M00	19,7(x2)	2	36	3,81	4,43	2,84	2,80	230V, 1+N 50/60 Hz 10 W

Tabelle: Düsen für Fritteusenbrenner - Table: Burner nozzles for deep fat fryer - Tableau : Buses du brûleur de la friteuse - Tabella: ugelli dei bruciatori della friggitrice - Tabla: Toberas del quemador de la freidora - Tabel: mondstukken van de friteusebrander - Tabela: Dysze palnika frytkownicy

**18
kW**

①	②	Gas	Pen mbar	p mbar ⑤	Qn max kW	I ③	P ④
AT	II2H3B/P	G30/G31	50	---	18	130	27
		G20	20	12	18	250	36
BE	II2E+3+	G30/G31	28/37	---	18	155	27
		G20	20	12	18	250	36
		G25	25	12	18	275	36
BG	II2H3B/P	G30/G31	30	---	18	155	27
		G20	20	12	18	250	36
CH	II2H3+	G30/G31	28/37	---	18	155	27
		G20	20	12	18	250	36
	II2H3B/P	G30/G31	50	---	18	130	27
		G20	20	12	18	250	36
CY	II2H3+	G30/G31	28/37	---	18	155	27
		G20	20	12	18	250	36
	II2H3B/P	G30/G31	30	---	18	155	27
		G20	20	12	18	250	36
CZ	II2H3+	G30/G31	28/37	---	18	155	27
		G20	20	12	18	250	36
DE	II2ELL3B/P	G30/G31	50	---	18	130	27
		G20	20	12	18	250	36
		G25	20	12	18	275	36
DK	II2H3B/P	G30/G31	30	---	18	155	27
		G20	20	12	18	250	36
EE	II2H3B/P	G30/G31	30	---	18	155	27
		G20	20	12	18	250	36
ES	II2H3+	G30/G31	28/37	---	18	155	27
		G20	20	12	18	250	36
FI	II2H3B/P	G30/G31	30	---	18	155	27
		G20	20	12	18	250	36
FR	II2E+3+	G30/G31	28/37	---	18	155	27
		G20	20	12	18	250	36
		G25	25	12	18	275	36
GB	II2H3+	G30/G31	28/37	---	18	155	27
		G20	20	12	18	250	36
GR	II2H3+	G30/G31	28/37	---	18	155	27
		G20	20	12	18	250	36
	II2H3B/P	G30/G31	30	---	18	155	27
		G20	20	12	18	250	36
HR	II2H3B/P	G30/G31	30	---	18	155	27
		G20	20	12	18	250	36
IE	II2H3+	G30/G31	28/37	---	18	155	27
		G20	20	12	18	250	36

Tabelle: Düsen für Fritteusenbrenner - Table: Burner nozzles for deep fat fryer - Tableau : Buses du brûleur de la friteuse - Tabella: ugelli dei bruciatori della friggitrice - Tabla: Toberas del quemador de la freidora - Tabel: mondstukken van de friteusebrander - Tabela: Dysze palnika frytkownicy

**18
kW**

①	②	Gas	Pen mbar	p mbar ⑤	Qn max kW	I ③	P ④
IS	I3B/P	G30/G31	30	---	18	155	27
IT	II2H3+	G30/G31	28/37	---	18	155	27
		G20	20	12	18	250	36
LT	II2H3B/P	G30/G31	30	---	18	155	27
		G20	20	12	18	250	36
LU	I2E	G20	20	12	18	250	36
LV	II2H3B/P	G30/G31	30	---	18	155	27
		G20	20	12	18	250	36
MT	I3B/P	G30/G31	30	---	18	155	27
NL	II2L3B/P	G30/G31	30	---	18	155	27
		G25	25	12	18	275	36
NO	II2H3B/P	G30/G31	30	---	18	155	27
		G20	20	12	18	250	36
PT	II2H3+	G30/G31	28/37	---	18	155	27
		G20	20	12	18	250	36
RO	II2H3B/P	G30/G31	30	---	18	155	27
		G20	20	12	18	250	36
	II2E3B/P	G30/G31	30	---	18	155	27
		G20	20	12	18	250	36
	II2L3B/P	G30/31	30	---	18	155	27
		G25	20	12	18	275	36
SE	II2H3B/P	G30/G31	30	---	18	155	27
		G20	20	12	18	250	36
SI	II2H3+	G30/G31	28/37	---	18	155	27
		G20	20	12	18	250	36
	II2H3B/P	G30/G31	30	---	18	155	27
		G20	20	12	18	250	36
SK	II2H3B/P	G30/G31	30	---	18	155	27
		G20	20	12	18	250	36
TR	II2H3+	G30/G31	28/37	---	18	155	27
		G20	20	12	18	250	36
	II2H3B/P	G30/G31	30	---	18	155	27
		G20	20	12	18	250	36

① Land - Country - Pays - Paese - País - País - Land - Kraj

② Kategorie - Category - Catégorie - Categoria - Categoria - Categoria - Categoria

③ Brennerdüse - Burner nozzles - Buse du brûleur - Ugello del bruciatore - Tobera del quemador - Bico de quemador - Mondstuk van de brander - Dysza palnika

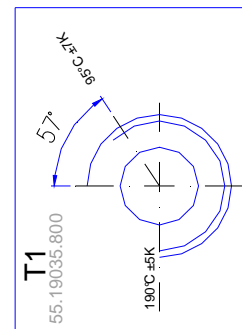
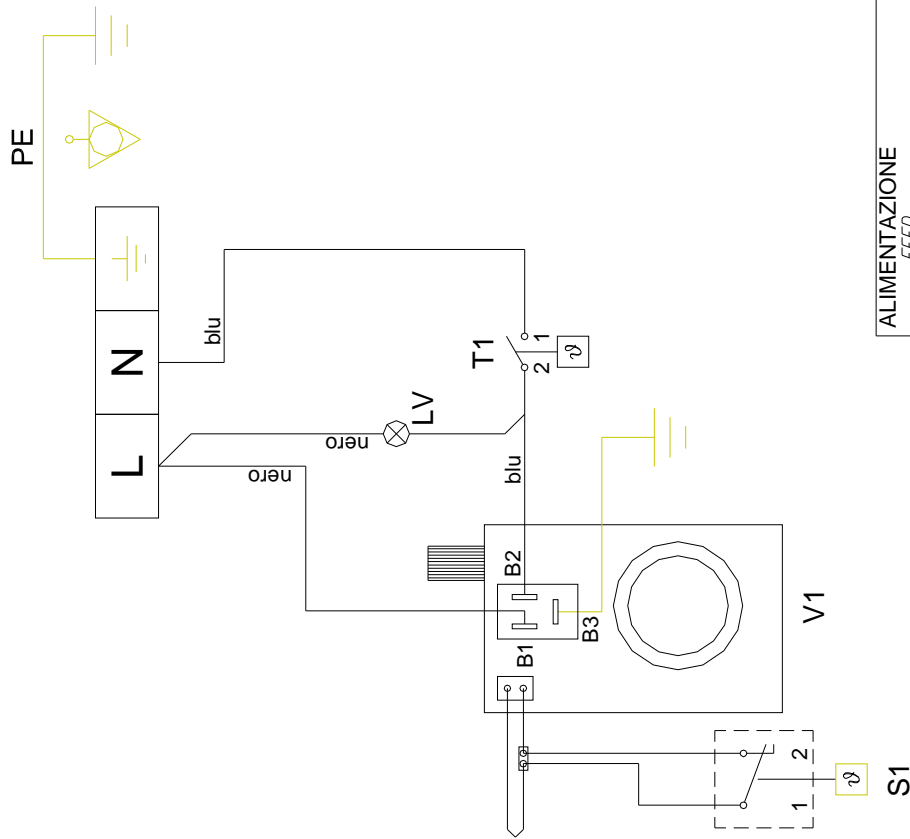
④ Zündbrennerdüse - Pilot burner nozzles - Buse du brûleur d'allumage - Ugello del bruciatore di accensione - Tobera del quemador de encendido - Bico de quemador piloto - Mondstuk van de ontstekingsbrander - Dysza palnika zapłonowego

⑤ Druck Brennerdüse - Burner nozzle pressure - Pression de la buse du brûleur - Pressione dell'ugello del bruciatore - Presión de la tobera del quemador - Pressão de bico de quemador - Druk van het mondstuk van de brander - Ciśnienie dyszy palnika

FRG91M00

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SCHALTPLAN - ELECTRIC DIAGRAM –SCHÉMA ÉLECTRIQUE - ESQUEMA ELÉCTRICO - SCHEMA ELETTRICO - ESQUEMA ELÉCTRICO - ELEKTRISCH SCHEMA - SCHEMAT IDEOWY



ALIMENTAZIONE <i>FEED</i>	230V 1+N~ 50...60Hz
S1 = LIMITATORE DI TEMPERATURA <i>TEMPERATURE LIMITING THERMOSTAT</i>	55.19545.010 T=235°C 0.5A 2P
T1 = TERMOSTATO <i>THERMOSTAT</i>	EGO 55.19035.800 0.5A 95°C - 190°C
LV = LAMPADA VERDE <i>GREEN LIGHT</i>	SIGNAL LUX Mod 21.3 230V (T120) Silicon Leads
V1 = VALVOLA GAS <i>GAS VALVE</i>	SIT 820 NOVA
CABLAGGIO <i>CABLE</i>	CAVO H05SJ-K Section 0.75 mmq

Tabelle der Gas-Eigenschaften - Table of gas characteristics - Tableau des propriétés du gaz - Tabella: caratteristiche di gas - Tabla de propiedades del gas - Tabela de propriedades de gás - Tabel van gaseigenschappen - Tabela własności gazu

Familie Group Famille Tipi Familia Família Famili Rodzina	Gastypen Group Type de gaz Tipi di gas Tipos de gás Tipos de gás Gastypes Rodzaje gazu	Wobbeindex Wobbe index Indice de Wobbe Indice di Wobbe Índice de Wobbe Índice de Wobbe Wobbe-index Liczba Wobbe-go	Unterer Heizwert Net calorific value Pouvoir calorifique inférieur Potere calorifico min Valor inferior de combustión Valor calorífico mais baixo Onderste verbrandingswaarde Dolna wartość opałowa			
			MJ/m ³	Kcal/m ³	MJ/m ³	Kcal/m ³
II	G20	45,67	8129	34,02		
	G25	37,38	6989	29,25		
III	G30	80,58			10908	45,65
	G31	70,69			11073	46,34

Tabelle der Gasdrücke - Table of gas pressure - Tableau des pressions - Tabella pressioni di gas - Tabla de presión del gas - Tabela de pressão de gás - Tabel van gasdruk - Tabela ciśnienia gazu

Land - Country - Pays - Paese - País - País - Land - Kraj	G20 mbar			G25 mbar			G30 mbar			G31 mbar		
	②	①	③	②	①	③	②	①	③	②	①	③
IT-GB-IE-PT-CH GR-ES-CZ	17	20	25	-	-	-	20	30	35	25	37	45
FR-BE	17	20	25	20	25	30	20	28	35	25	37	45
LU	17	20	25	-	-	-	-	-	-	-	-	-
DE	17	20	25	17	20	25	42,5	50	57,5	42,5	50	57,5
AT-CH	17	20	25	-	-	-	42,5	50	57,5	42,5	50	57,5
DK-SE-FI-CZ-SI LV-LT-EE-SK	17	20	25	-	-	-	25	30	35	25	30	35
NL	-	-	-	20	25	30	25	30	35	25	30	35
NO	-	-	-	-	-	-	25	30	35	25	30	35
HU	-	-	-	-	-	-	20	30	35	20	30	35
CY	-	-	-	-	-	-	20	28-30	35	25	37	45
MT	-	-	-	-	-	-	28	30	35	28	30	35
PL	17,5	20	25	-	-	-	-	-	-	-	-	-

- ① Nenndruck - Rate pressure - Pression nominale - Pressione nominale - Presión nominal - Pressão nominal - Nominale druk - Ciśnienie nominalne
- ② Mindestdruck - Minimum pressure - Pression minimale - Pressione minima - Presión mínima - Pressão mínima - Minimumdruck - Ciśnienie minimalne
- ③ Höchstdruck - Maximum pressure - Pression maximale - Pressione massima - Presión máxima - Pressão máxima - Maximumdruck - Ciśnienie maksymalne

DE

LAUT GESETZLICHER VORSCHRIFT STEHT DIESES HANDBUCH UNTER EIGENTUMS-
VORBEHALT UND DARF AUS DIESEM GRUND NICHT OHNE UNSERE GENEHMIGUNG
VERVIELFÄLTIGT UND/ODER IN JEDLICHER FORM AN DRITTE WEITERGEGEBEN WERDEN!

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NL

DE FABRIKANT BEHOUDT ZICH HET RECHT VOOR OM DE KENMERKEN VAN DE
TOESTELLEN DIE IN DEZE PUBLICATIE WORDEN VOORGESTELD TE WIJZIGEN ZONDER
VOORAF TE VERWITTIGEN!

PL

ZGODNIE Z PRZEPISAMI PRAWNYMI NINIEJSZA INSTRUKCJA JEST NASZĄ WŁASNOŚCIĄ
I Z TEGO POWODU NIE MOŻE BYĆ BEZ NASZEJ ZGODY POWIELANA I / LUB PRZEKAZYWANA
W JAKEJKOLWIEK FORMIE OSOBOM TRZECIM!