

*LIBRETTO ISTRUZIONI  
PER L'USO E LA MANUTENZIONE  
DEI FRY TOP A GAS*

*\*OPERATION AND MAINTENANCE MANUAL FOR  
GAS FRY TOPS*

*MANUEL D'INSTRUCTIONS  
POUR L'UTILISATION ET L'ENTRETIEN  
DES FRY TOPS  
GAZ*

*GEBRAUCHS- UND WARTUNGSANLEITUNG  
FÜR GAS-FRY TOPS*

*MANUAL DE INSTRUCCIONES  
PARA EL USO Y EL MANTENIMIENTO  
DEL FRY TOP GAS*

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THE MANUFACTURER ACCEPTS NO RESPONSIBILITY FOR HARM CAUSED BY INCORRECT INTERVENTIONS, TAMPERING WITH THE APPLIANCE, MISUSE, POOR MAINTENANCE, NON-COMPLIANCE WITH CURRENT REGULATIONS AND INEXPERT USE.

THE MANUFACTURER RESERVES THE RIGHT TO WITHOUT NOTICE MODIFY THE FEATURES OF THE APPLIANCES DESCRIBED IN THIS MANUAL.

# 1.

## INSTALLATION

### 1.1 IMPORTANT NOTICES

Read this manual carefully because it provides important information on safe installation, use and maintenance of the appliance. Keep this manual carefully, so that it can be consulted by different users. If the appliance changes owner the user manual must also be transferred to the new owner (if necessary, request a new copy from the authorised dealer or directly from the manufacturer).

- Only qualified persons must be entrusted with installation operations, adapting the appliance to different types of gas, commissioning and eliminating system faults. All current rules and regulations must be complied with.
- The appliance must be installed in accordance with the manufacturer's instructions by professionally qualified personnel. .
- The appliance must be used only by personnel who have been trained in its use.
- If the appliance is broken or faulty, disconnect it. If it needs to be repaired, use only an after-sales centre that has been approved by the manufacture and ensure that manufacturer approved spare parts are used.
- These instructions are valid only for the country whose abbreviations appear on the appliance rating plate.
- Non-compliance with the instructions contained in this manual may jeopardise appliance safety.

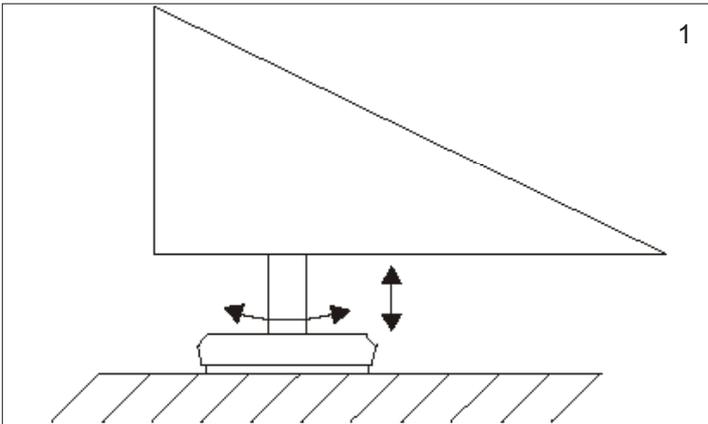
The appliance conforms to the Gas Directive 90/396/EEC and has therefore been issued with a CE certificate issued by a notified body.

It meets the following gas regulations:

- EN 203 + subsequent updates;
- EN437 + subsequent updates.

Current installation safety regulations must be complied with.

## 1.2 POSITIONING



Remove the appliance from the packing, check it for damage and place it in the installation position. Level it and adjust its height by using the levelling feet indicated in (Fig. 1). The appliance must be kept at least 10 cm away from flammable walls. The bain marie may be placed against refractory and non-combustible walls.

**Do not obstruct the aspiration or heat discharge openings and gaps and place the appliance underneath an extraction hood that complies with current standards.**

## 1.3 EVACUATION OF EXHAUST FUMES

The appliance must be positioned in a location that ensures adequate evacuation of the combustion products in compliance with national installation standards and the installation place must be appropriate to the type of appliance. Our appliances are type A<sub>1</sub>. This means that no fume flue or exhaust device can be installed outside the room in which the appliance is installed. The combustion air is taken from and the combustion products are discharged into the room in which the appliance has been installed.

The appliance should nevertheless be installed underneath an extraction hood or device of similar efficiency in the manner prescribed by current national standards.

## 1.4 CONNECTING GAS

### INSTALLATION INSTRUCTIONS

Installation operations, adaptations to other types of gas, commissioning and the elimination of system faults must be carried out only by qualified personnel in accordance with current rules and standards. The gas systems, wiring and premises in which the appliances are installed must comply with current rules and standards. In particular, the air supply for burner combustion must be 2 m<sup>3</sup>/h per kW of installed nominal power.

Accident prevention, fire prevention and anti-panic measures in businesses open to the public must be complied with.

### CHECK BEFORE INSTALLATION

The appliance has a rating plate (Fig.2) and the installation instructions are given in the main European languages. The packing also displays an additional rating plate showing the values for which the appliance is rated and the country of destination.

		CAT/KAT	GAS/GAZ	G 30	G 31	G 20	G 25		
		112H3+	P mbar	30	37	20		IT	
		112E+3+	P mbar	28	37	20	25	FR	
		112E+3+	P mbar	28	37	20	25	BE	
		112H3 B/P	P mbar	30	30	20		DK	
		112H3+	P mbar	28	37	20		ES	
TIPO/TYP		A1						IE	
MOD.		112L3 B/P	P mbar	30	30		25	NL	
		112H3+	P mbar	30	37	20		PT	
MAT.		112H3+	P mbar	28	37	20		GB	CH
		112ELL3 B/P	P mbar	50	50	20	20	DE	
Q <sub>n</sub> kW		112H3+	P mbar	28-30	37	20		GR	
G 30-G31		112H3 B/P	P mbar	50	50	20		AT	CH
Kg/h		112H3 B/P	P mbar	30	30	20		SE	FI
G20		12E	P mbar			20		LU	
G25		13B/P	P mbar	30	30			NO	
m <sup>2</sup> /h									
m <sup>2</sup> /h									
<b>PREDISPOSTO A GAS - PREVU AU GAZ</b> <b>PRESET FOR GAS - GASEN EINGESTELLT AUF G20 30mbar</b> Vac kW Hz Made in Italy									

Fig. 2

Check on the rating plate inside on the left-hand side that the appliance has been tested and approved for the type of gas that the user uses.

Check that the nozzles on the appliance are suitable for the available gas supply.

Use the rating plate data to check that the pressure reducer installed upstream of the appliance provides the appliance with sufficient pressure (Fig.2).

The appliance has been set in the company to use a 20-mbar G20.

Do not reduce the diameter of the section between the reducer and the appliance. Fit a gas filter above the pressure adjuster in order to ensure optimum operation.

### CHECKING THERMAL POWER

During initial installation and during maintenance or adaptation to another type of gas nominal heat input must be measured. It can be measured by using the volumetric method with the aid of a litre counter or a chronometer. After checking connecting pressure and the diameter of the injectors (which must be stamped on the injector), measure the hourly thermal flow of the gas and compare the results with the value given on Table of the Technical Specification under the heading 'Gas consumption'. Deviation of  $\pm 5\%$  from nominal value is permitted.

The appliance must be supplied with one of the types of gas whose properties and pressure are set out in the table below:

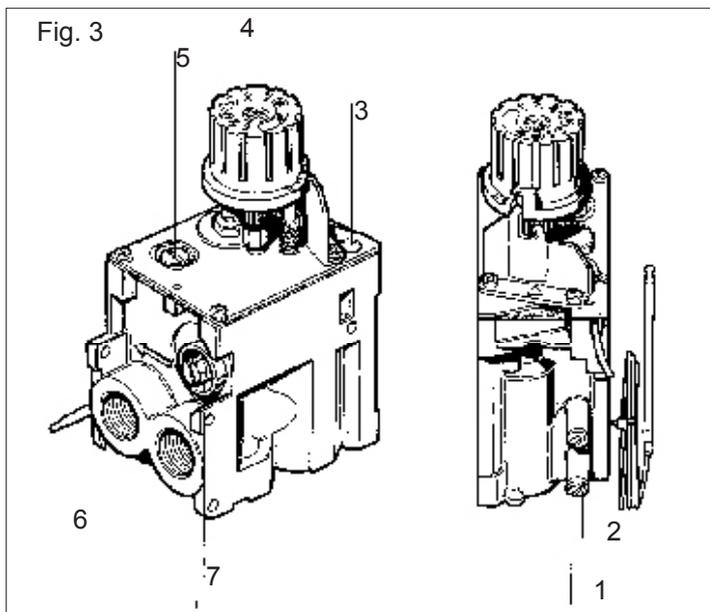
Connect the appliance to a special gas pipe with an internal diameter of at least 16 mm for G1/2" connections and a diameter of at least 20 mm for G3/4" connections. The pipe may be fixed or flexible but it must be metal. Place a

GAS TYPES		PRESSURE in mbar		
		NOM.	MIN	MAX
NATURAL GAS	G20	20	17	25
L.P.G.	G30/31	28-30/37	20/25	35/45

rapid stopcock between the mains gas supply and each single appliance in a position that enables it to be easily opened and closed (the internal diameter must not be less than that of the connecting pipe). After connecting the pipe, make sure that the joints and couplings have no leaks. Use soapy water or a purpose-designed foam product to detect leaks.

NEVER USE NAKED LIGHTS!

### CHECKING GAS PRESSURE



- 1- Pressure inlet point.
- 2- Pressure outlet point.
- 3- Pilot light adjustment screw. \*
- 4- Control knob.
- 5- Minimum flow adjustment screw. \*
- 6- Bulb.
- 7- Maximum flow adjustment screw. \*

\* This device has been adjusted, immobilised and sealed by the manufacturer. Do not tamper with it under any circumstances.

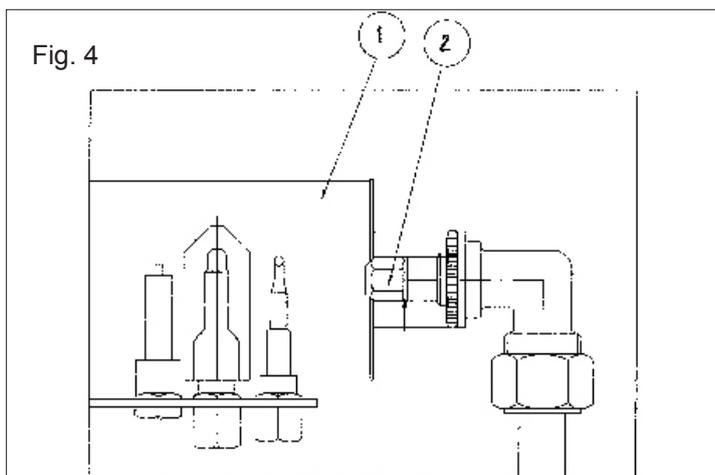
Before switching on the appliance, measure appliance pressure at the inlet point (ref. 1) to check whether the mains gas pressure is adequate for appliance operations.

Gas supply pressure must be measured at the pressure point. Use a flexible pipe, connect a gauge e.g. a liquid gauge that is accurate to 0.1 mbar) to the pressure point (and measure the intake pressure whilst the appliance is operating. If the pressure reading does not fall within the upper and lower limits indicated on the table, the appliance cannot be installed.

Switch off the appliance, disconnect the gauge, close the seal screw and contact the gas company to test main gas supply pressure.

## 1.5 CONNECTING TO A DIFFERENT TYPE OF GAS

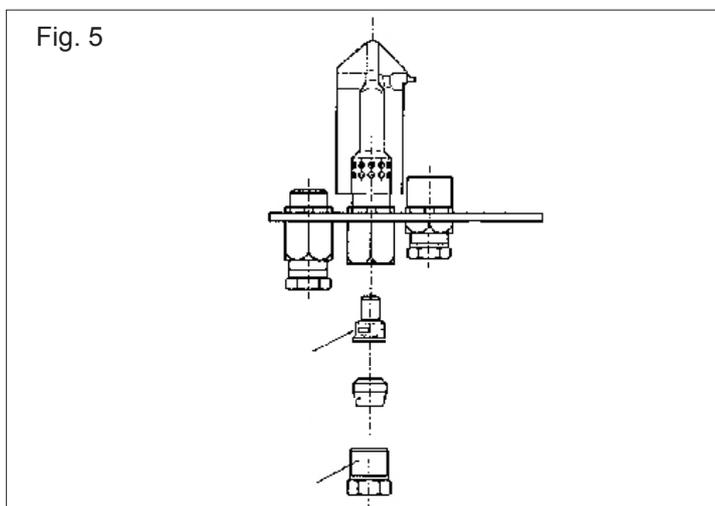
### REPLACING MAIN BURNER NOZZLE (Fig. 4)



- 1 Burner
- 2 Nozzle

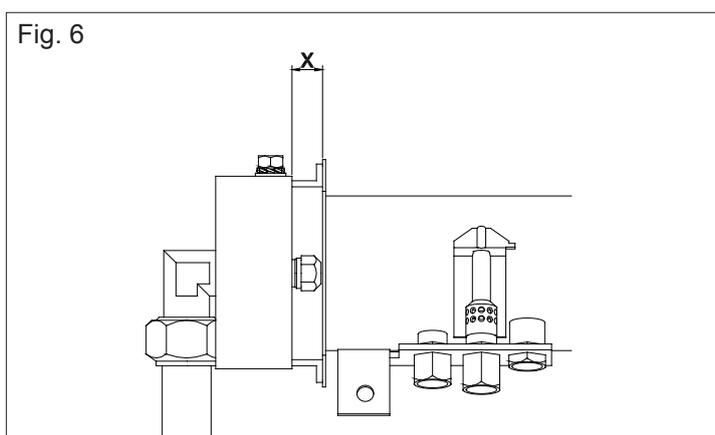
- Before adapting to a new type of gas, shut off the gas cock upstream.
- Loosen the screws that hold the front control panel in place and disconnect the electric cables of the piezoelectric ignition.
- Loosen the main injectors (Ref. 2) and replace them with those corresponding to the gas used. The diameter is stamped in hundredths of a millimetre on them and can also be checked on the Specifications Table.

### REPLACING THE PILOT BURNER NOZZLE (Fig. 5)



- Unscrew screwed-on cap (Ref. 1), remove the nozzle (Ref. 2) and replace it with one that is suitable for the type of selected gas.
- Refit the screwed-on cap (Ref. 1).
- Use a foam product to check that the cap does not leak.

### ADJUSTING BRIDGE TO MAIN BURNER (Fig. 6)



- Unscrew the bolt that fixes the bridge .
- Position the bush at distance X = 4mm.
- Tighten the fixing bolt again .

**WARNING!** After each conversion to a different gas type make sure you:

- Fix an indelible sticker on the rating plate giving the data relative to the new installation.
- Test for leaks on the gas circuit.

Before delivering the appliance to the user:

- check that it operates correctly,
- instruct the user on how to use it.

## 2.

# OPERATING INSTRUCTIONS

The appliance must be used only for the purpose for which it was designed. Any other use is improper. During operation, supervise the appliance.

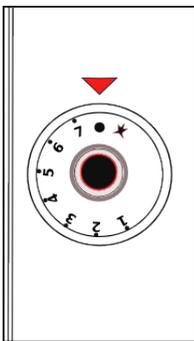
### 2.1 STARTING UP FOR THE FIRST TIME

Before starting up the appliance for the first time remove all the packing and thoroughly clean the protective industrial grease from the appliance using water and normal detergent.

#### BIMETAL PLATE - INSTRUCTIONS FOR USE

When the plate is warm, dampen very slightly with vegetable oil and wait until the plate reaches the desired temperature. For best cooking results, the temperature should be about 240°C - 250°C. The food may be cooked on the entire surface of the plate.

### 2.2 SETTINGS



The control knobs of the burner taps have two positions:

shut



lighting / pilot light



#### LIGHTING BURNERS

- Open main gas tap upstream of appliance.
- Press knob and turn from “**closed**” position to “**light/pilot light**” position and at the same time press the piezoelectric button until the pilot light comes on. The pilot light can be monitored through the inspection hole on the control panel.

When first starting up, in order to keep the pilot light ON, keep the knob pressed for about 10 seconds. When it is released, the pilot light should remain lighted, otherwise, repeat the operation.

- To switch on the main pilot light, turn the gas knob from the “**light/pilot light**” position to the “**maximum flame**” position. Adjust the temperature by turning the knob from position 1 to position 7.

#### SWITCH-OFF

- To switch off the main burner and then the pilot light, turn the gas knob to “**light/pilot light**” and then to “**closed**”.
- At the end of the working day, switch off the gas check valve upstream of the appliance.

## 3.

# CLEANING AND MAINTENANCE

### 3.1 ROUTINE MAINTENANCE

At the end of the working day, clean the appliance, both for reasons of hygiene and to prevent operating faults. Do not clean the appliance with direct or high-pressure jets of water and do not use metal pads, brushes or scrapers in normal steel. If necessary, use stainless steel pads, but do not rub them against the grain of the metal

of the appliance. Use warm soapy water on steel surfaces and then rinse in plenty of water and dry with a soft cloth. Maintain the shine by regular polishing with a normal liquid polish. Do not wash the work top or floor with hydrochloric acid.

#### PLATE

In order to remove any encrusted residue, scrape with a hard plastic spatula positioned at an angle. Clean the plate regularly using a damp cloth. After cleaning, switch the plate on for a few minutes at the maximum setting in order to dry it as quickly as possible. Allow the plate to cool and apply a thin layer of vaseline oil.

### 3.2 SPECIAL MAINTENANCE

At regular intervals (at least once a year or more often in cases of frequent use), service the appliance thoroughly. This includes checking the gas circuit, checking parts for damage and if necessary lubricating the taps if they are difficult to use. Contact a specialised and experienced technician. A maintenance contract should be taken out with a centre approved by the company.

### 3.3 CONTROL AND SAFETY DEVICES

If the appliance is not used for a long time or if it does not work or works irregularly, the gas stopcock upstream of the appliance must be shut off.

All the parts of the appliance that are subject to wear can easily be accessed from the front of the appliance after removing the front.

All the couplings use a dado and bicono, so great care must be taken in handling these components. If the part is damaged during dismantling or reassembly it must be replaced with a new one.

#### SPECIFICATIONS TABLE FOR GAS FRY TOP, CATEGORY II2H3+

Mod.	Rated Output	Consumption Max		Type	Air for combustion	Burners	Pressure in mbar G30/G31=30/37mbar G20=20mbar			
		G30 G31 kg/h	G20 m3/h				Nozzles Main burner		Nozzles Pilot burner	
							G30 G31 mm	G20 mm	G30 G31 NR.	G20 NR.
FTG46...	4,6	0,35	0,48	A1	10	1	1,10R	1,60R	0,22	0,27
FTG66...	7,6	0,59	0,80	A1	15,5	2	1,00R	1,45R	0,22	0,27
FTG100	13,8	1,07	0,70	A1	27,6	3	1,60R	1,10R	0,22	0,27
LGG49..	4,6	0,35	0,48	A1	10	1	1,10R	1,60R	0,22	0,27
LGG69..	7,6	0,59	0,80	A1	15,5	2	1,00R	1,45R	0,22	0,27
LG6960	13,8	1,07	0,70	A1	27,6	3	1,60R	1,10R	0,22	0,27