



**GAS FRY TOPS
ELECTRIC FRY TOPS
SERIES 70**

286506	286508	2855051	2855071
286507	286509	2855061	2855081

**INSTALLATION, USE
AND MAINTENANCE**

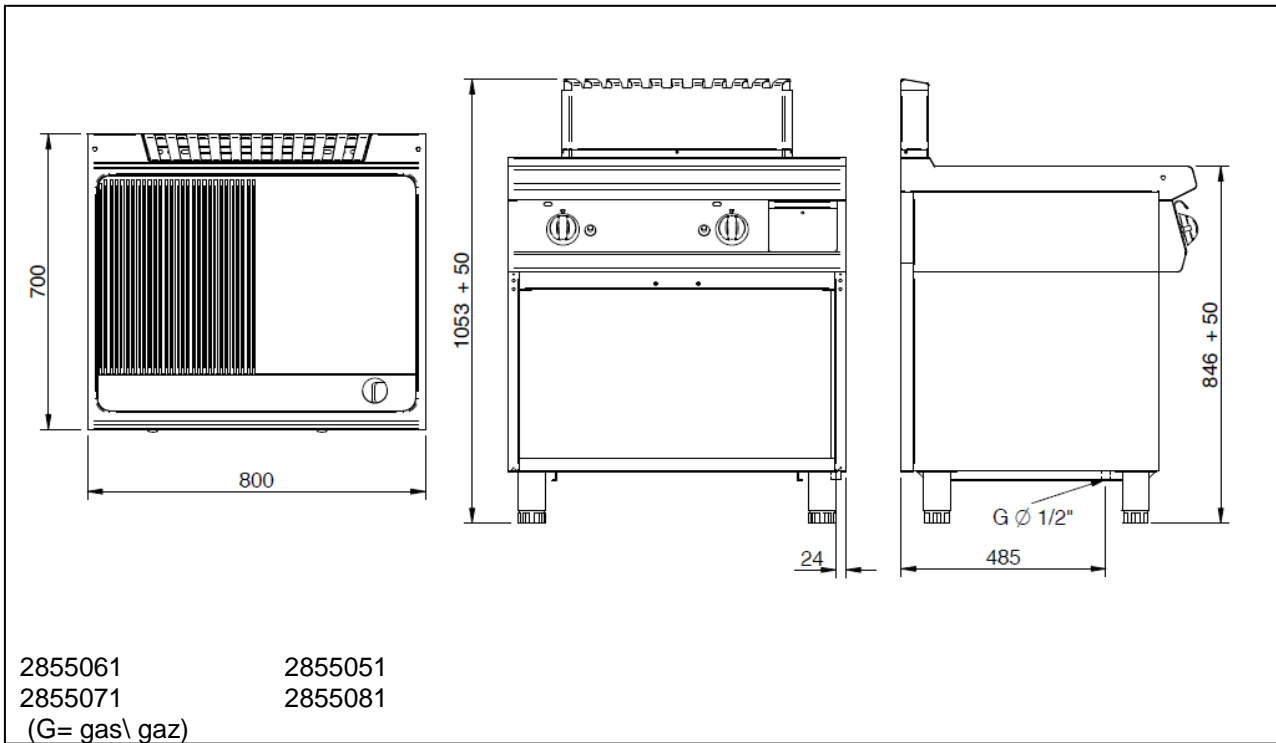


Fig. – Abb. 1: Dimensioni \ Dimensions \ Floor space dimensions \ Raumbedarfsmasse \ Espacio máximo necesario

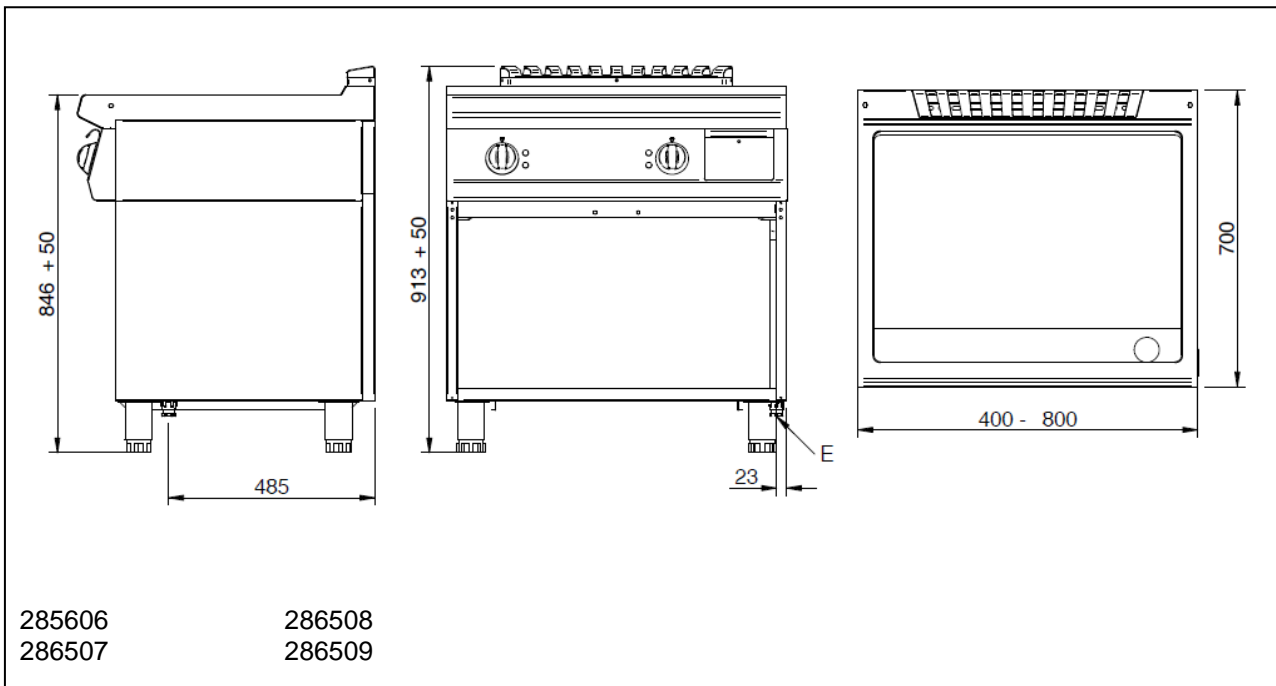


Fig. – Abb. 4: Dimensioni \ Dimensions \ Floor space dimensions \ Raumbedarfsmasse \ espacio máximo necesario


 CE XXXX Nr. TIPO/TYPE A MOD. ART. N°: ΣQn kw B m³/h C kg/h D kw E V ~ F Hz G	CAT/KAT	GAS/GAZ	G30	G31	G20	G25	G25.1	G110	G120	Made in E.U.			
		I _{2H}	p mbar	-	-	20	-	-	-	-	LV		
	I _{3P}	p mbar	-	37	-	-	-	-	-	IS			
	I _{3B/P}	p mbar	28-30	28-30	-	-	-	-	-	CY	MT		
	II _{2E+3P}	p mbar	-	37	20	25	-	-	-	LU			
	II _{2E+3+}	p mbar	28-30	37	20	25	-	-	-	FR	BE		
	II _{2H3+}	p mbar	30	37	20	-	-	-	-	IT	PT	GR	GB
	II _{2H3+}	p mbar	28	37	20	-	-	-	-	ES	IE	CH	
	II _{2E3P}	p mbar	-	37	20	-	-	-	-	PL			
	II _{2ELL3B/P}	p mbar	50	50	20	20	-	-	-	DE			
	II _{2H3B/P}	p mbar	50	50	20	-	-	-	-	AT	CH	CZ	SK
	II _{2H3B/P}	p mbar	28-30	28-30	20	-	-	-	-	FI	LT	BG	
	II _{2H3B/P}	p mbar	28-30	28-30	20	-	-	-	-	NO	SK	RO	
	II _{2HS3B/P}	p mbar	28-30	28-30	25	-	25	-	-	EE	SI	HR	TR
	II _{2L3B/P}	p mbar	30	30	-	25	-	-	-	HU			
	III _{1ab2H3B/P}	p mbar	28-30	28-30	20	-	-	8	8	NL			
	III _{1a2H3B/P}	p mbar	28-30	28-30	20	-	-	8	8	SE			
										DK			
Predisposto a gas-Prévu pour gaz-Voreinstellung für Gas-Predisposto a gás-Voorzien van gas-Set for use with gas-Preparado para gas- Ment for å brukes med gass-Avsett för att användas med gas-Tarkoitettu käytettäväksi kaasulla-Forberedt til brug af gas-Προετοιμασμένο για λειτουργία με αέριο- Zařízení na plyn - Toimib gaasi põhjal - A berendezés gáz használatára előkészített – Sagatavota darbam ar gáz – Przysoobione na gas – Numatyta dumjos - Nastavený na plyn – Pripravljeno za plin										G20 20mbar (H)			

Fig. – Abb. 3: targhetta caratteristiche \ Plaques des caractéristiques \ data plate \ typenschild

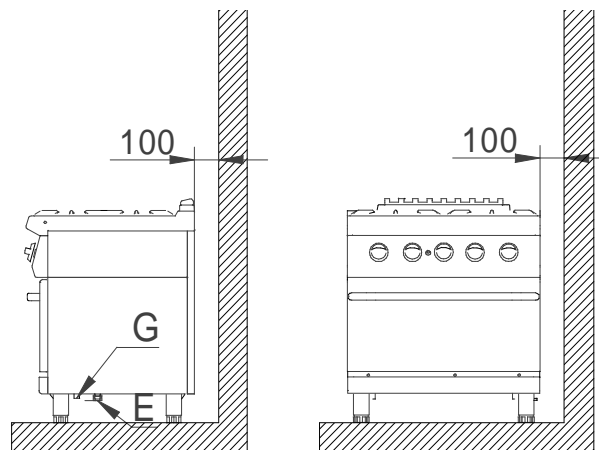


Fig. – Abb. 6: Installazione \ Lieu d'installation \ Place \ Installationsort \ Lugar

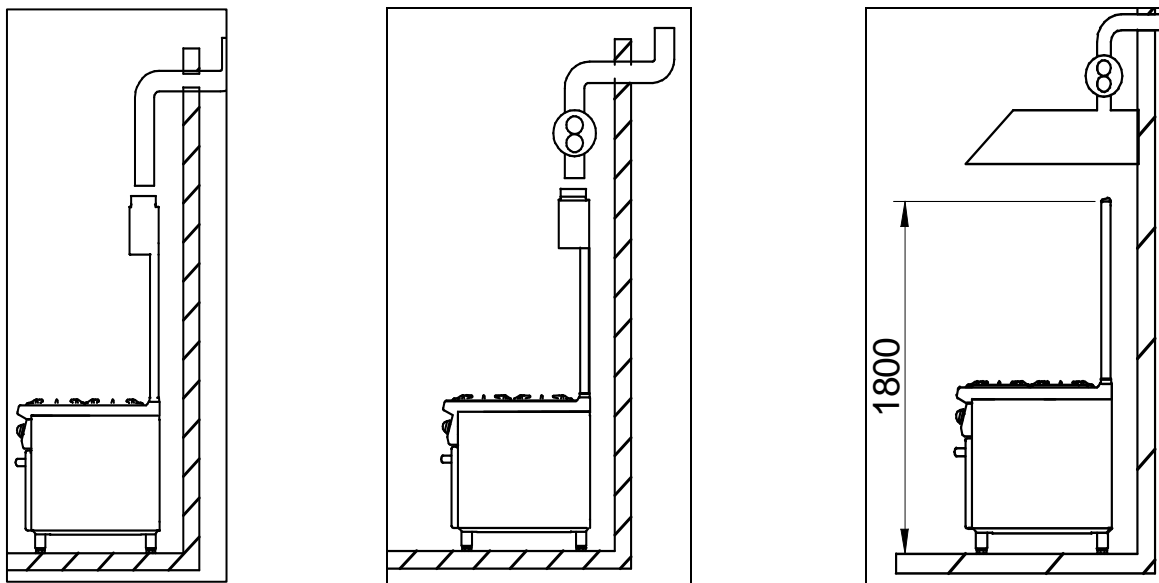


Fig. – Abb. 7, 8, 9: Scarico fumi \ Évacuation des fumées \ Fumes evacuation \ Rauchabzug \ Descarga de humos

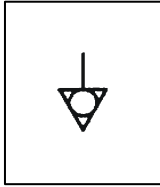


Fig. – Abb. 10: Simbolo equipotenziale \ Symbole equipotenzial \ Equipotenziale label \ Äquipotenzial Symbol \ Equipotencial símbolo

Fig. – Abb. 11: Verifica della tenuta e della pressione di alimentazione \ Contrôle de la tenue et de la pression d'alimentation \ Checking gas tightness and pressure \ Überprüfung der Dichtigkeit und des Versorgungsdrucks \ Comprobación de la estanqueidad y de la presión de alimentación

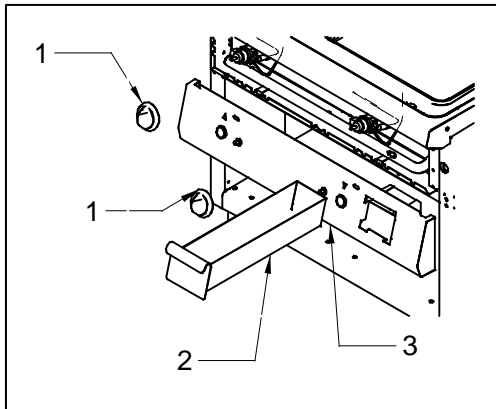
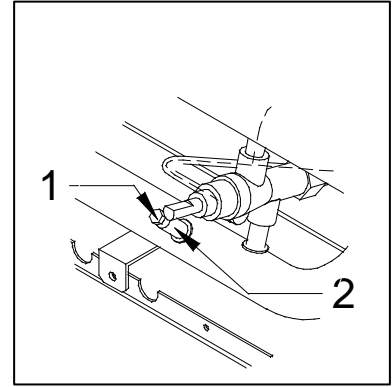


Fig. – Abb. 13 : Regolazione dell'aria primaria bruciatore \ Réglage de l'air primaire du brûleur \ Regulating the primary air of the burner \ Primärluftregelung des Hauptbrenners \ Regulación del aire primario quemador

Fig. – Abb. 12 : Sostituzione ugello bruciatore \ Changement du gicleur du brûleur \ Substituting the burner nozzle \ Austausch der Hauptbrennerdüse \ Cambio boquilla quemador

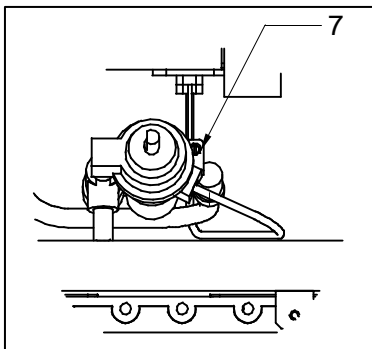
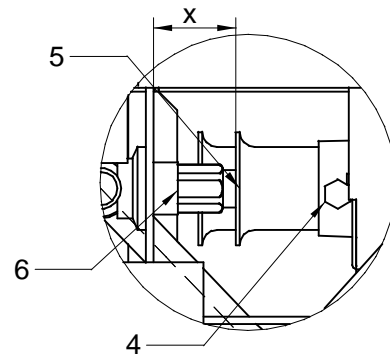


Fig. – Abb. 14 : Sostituzione del By-Pass \ Changement du by-pass \ Substituting the By-Pass \ Austausch des By-Pass \ Cambio del by-pass

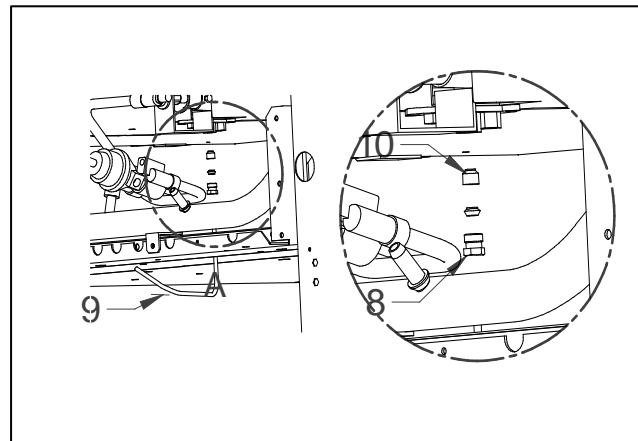


Fig. – Abb. 15 : Sostituzione dell'ugello bruciatore pilota \ Changement du gicleur du brûleur veilleuse \ Substituting the pilot burner nozzle \ Austausch der Zündbrennerdüse \ Cambio de la boquilla del quemador piloto

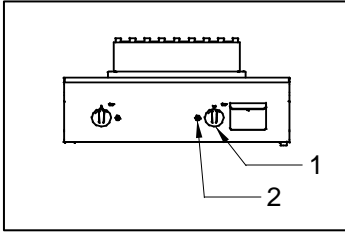


Fig. – Abb. 16 : Istruzioni uso (Fry top a gas)\ Instructions d'utilisation (Fry top a gaz)\ Instruction for use (Gas fry tops)\ Bedienungsanleitungen (Griddleplatten) \ Instrucciones de uso (Fry top a gas)

Fig. – Abb. 17 : Istruzioni uso (Fry top elettrici)\ Instructions d'utilisation (Fry top a électriques)\ Instruction for use (Electric fry tops)\ Elektrische (Griddleplatten) \ Instrucciones de uso (Fry top a eléctricos)

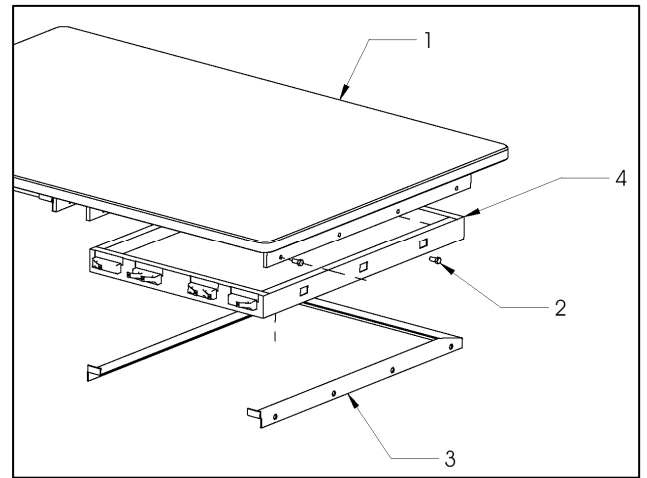
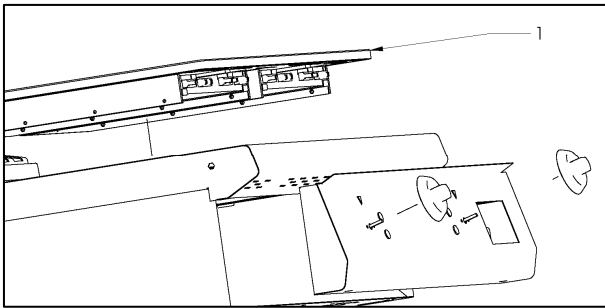
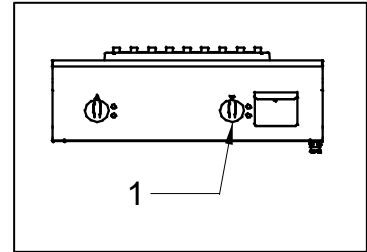


Fig. – Abb. 18, 19 : Sostituzione delle resistenze \ Changement du Résistances Substituting the Elements \ Austausch der Widerstände \ Cambio motor del Resistencias

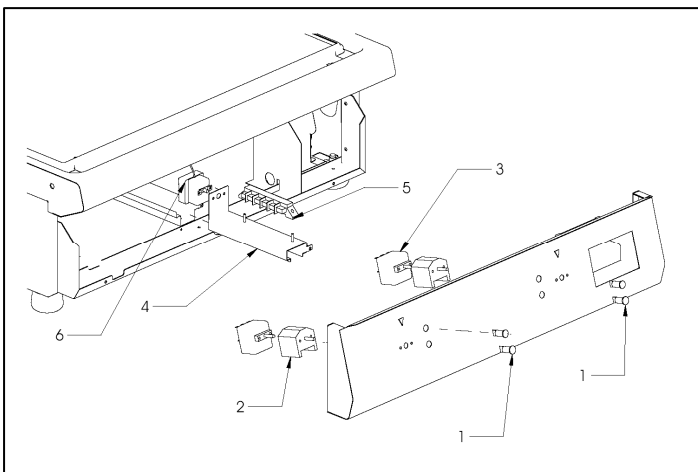


Fig. – Abb. 20 : Sostituzione componenti elettrici di comando\ Remplacement composants électriques de contrôle \ Replacement of electric components \ Ersetzen von elektrischen Komponenten der Steuerung \ Sustitución componentes eléctricos de control

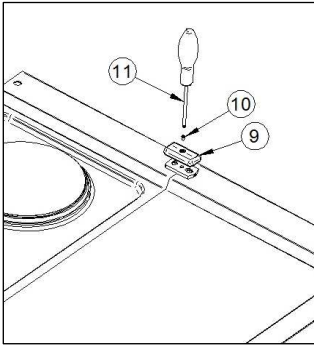
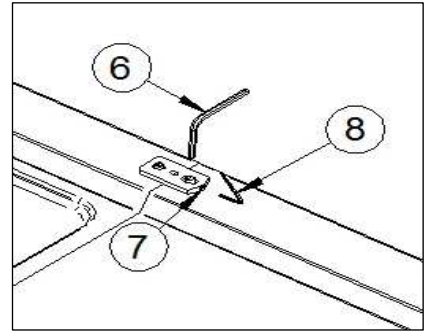
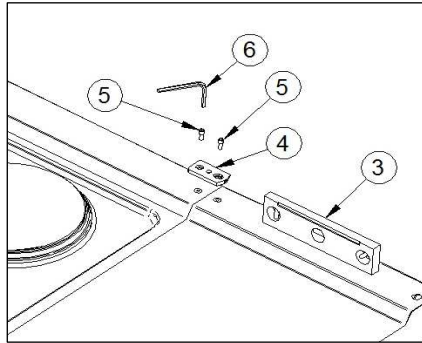
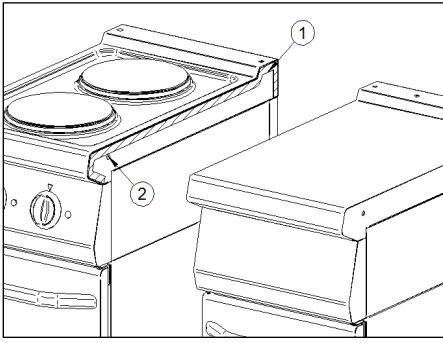


Fig. – Abb. 21, 22, 23, 24: Accoppiamento apparecchiature \ Couplage des appareils \
Joining appliances \ Befestigung der Geräte \ Acoplamiento de los aparatos

(Table 1) TECHNICAL FEATURES (GB-IE-GR-FI-NO-NL-SE-DK)

Model	Description	Dimensions LxPxH [mm]	Gas Output (B) [Kw]	Type (A)	Consumption LPG (G30) (D) [Kg/h]	Consumption METHANE (Natural) (G20) (C) [m3/h]	TOWNGAS Consumption (G110) (C) [m3/h]	Aria for comb. [m3/h]	Gas fitting	Elect. Pot. (E) [Kw]	Tension (F) [V]	Freq. (G) [Hz]	Cable type H07 RN-F [mm2]	Smooth hotplate	Ridged hotplate	½ Ridged hotplate
2855061	½ module Fry top gas + compartment	400x700x845	7	A	0.552	0.740		14	UNI-ISO 7/1 R ½	-	-	-	-	x	-	-
2855081	1 module Fry top gas + compartment	800x700x845	14	A	1.104	1,481		28	UNI-ISO 7/1 R ½	-	-	-	-	x	-	-
2855071	½ module Fry top gas + compartment	400x700x845	7	A	0.552	0.740		14	UNI-ISO 7/1 R ½	-	-	-	-	-	x	-
2855051	1 module Fry top gas + compartment	800x700x845	14	A	1.104	1,481		28	UNI-ISO 7/1 R½	-	-	-	-	-	-	x
286506	½ module Fry top elect. + compartment	400x700x845	-	-	-	-	-	-	-	5,0	230 1 – 400 3N	50	3x4 – 5x1,5	x	-	-
286508	1 module Fry top elect. + compartment	800x700x845	-	-	-	-	-	-	-	10,0	400 3N	50	5x2,5	x	-	-
286507	½ module Fry top elect. + compartment	400x700x845	-	-	-	-	-	-	-	5,0	230 1 – 400 3N	50	3x4 – 5x1,5	-	x	-
286509	1 module Fry top elect. + compartment	800x700x845	-	-	-	-	-	-	-	10,0	400 3N	50	5x2,5	-	-	x

(Table 2) BURNER FEATURES (IS - CAT. I_{3P})

Gas type	Nominal capacity [kW]	Reduced capacity [kW]	Diameter of main injectors [1/100 mm]	By-Pass diameter [1/100 mm]	Pilot injectors [N]	Air regulation "x" [mm]
FRY TOP BURNER ½ module						
Liquid Gas PLG (G31)	7.00	3.00	AL130	90	30	25.0
FRY TOP BURNER 1 module						
Liquid Gas PLG (G31)	7.00x 2	3.00 x 2	AL130 x 2	90 x 2	30 x 2	25.0

(Table 3) BURNER FEATURES (GB, IE, GR - CAT. II_{2H3+})

Gas type	Nominal capacity [kW]	Reduced capacity [kW]	Diameter of main injectors [1/100 mm]	By-Pass diameter [1/100 mm]	Pilot injectors [N]	Air regulation "x" [mm]
FRY TOP BURNER ½ module						
Liquid gas LPG (G30-G31)	7.00	3.00	AL130	90	30	25.0
Natural Methane gas (G20)	7.00	3.00	AL195	125	41	20.0
FRY TOP BURNER 1 module						
Liquid gas LPG (G30-G31)	7.00 x 2	3.00 x 2	AL130 x 2	90 x 2	30 x 2	25.0
Natural Methane gas (G20)	7.00 x 2	3.00 x 2	AL195 x 2	125 x 2	41 x 2	20.0

(Table 4) BURNER FEATURES (NL - CAT. II_{2L3B/P})

Gas type	Nominal capacity [kW]	Reduced capacity [kW]	Diameter of main injectors [1/100 mm]	By-Pass diameter [1/100 mm]	Pilot injectors [N]	Air regulation "x" [mm]
FRY TOP BURNER ½ module						
Liquid gas LPG (G30-G31)	7.00	3.00	AL130	90	30	25.0
Natural Methane gas (G25)	7.00	3.00	AL200	125	41	20.0
FRY TOP BURNER 1 module						
Liquid gas LPG (G30-G31)	7.00 x 2	3.00 x 2	AL130 x 2	90 x 2	30 x 2	25.0
Natural Methane gas (G25)	7.00 x 2	3.00 x 2	AL200 x 2	125 x 2	41 x 2	20.0

(Table 5) BURNER FEATURES (HU - CAT. II_{2HS3B/P})

Gas type	Nominal capacity [kW]	Reduced capacity [kW]	Diameter of main injectors [1/100 mm]	By-Pass diameter [1/100 mm]	Pilot injectors [N]	Air regulation "x" [mm]
FRY TOP BURNER ½ module						
Liquid gas LPG (G30-G31)	7.00	3.00	AL130	90	30	25.0
Natural Methane gas (G20)	7.00	3.00	AL180	125	41	20.0
Natural Methane gas (G25.1)	7.00	3.00	AL210	150	41	20.0
FRY TOP BURNER 1 module						
Liquid gas LPG (G30-G31)	7.00 x 2	3.00 x 2	AL130 x 2	90 x 2	30 x 2	25.0
Natural Methane gas (G20)	7.00 x 2	3.00 x 2	AL180 x 2	125 x 2	41 x 2	20.0
Natural Methane gas (G25.1)	7.00 x 2	3.00 x 2	AL210 x 2	150 x 2	41 x 2	20.0

(Table 6) BURNER FEATURES (SE, DK, FI - CAT. II_{2H3B/P}, III_{1ab2H3B/P}, III_{1a2H3B/P})

Gas type	Nominal capacity [kW]	Reduced capacity [kW]	Diameter of main injectors [1/100 mm]	By-Pass diameter [1/100 mm]	Pilot injectors [N]	Air regulation "x" [mm]
FRY TOP BURNER ½ module						
Liquid gas LPG (G30-G31)	7.00	3.00	AL130	90	30	25.0
Natural Methane gas (G20)	7.00	3.00	AL195	125	41	20.0
FRY TOP BURNER 1 module						
Liquid gas LPG (G30-G31)	7.00 x 2	3.00 x 2	AL130 x 2	90 x 2	30 x 2	25.0
Natural Methane gas (G20)	7.00 x 2	3.00 x 2	AL195 x 2	125 x 2	41 x 2	20.0

WARNINGS

General

- *Read the instructions carefully before installation, use and maintenance of the appliance.*
- *The installation has to be performed by qualified personnel following the manufacturer's instructions given in the provided manual.*
- *The appliance is suitable only for preparing and cooking food in commercial kitchens such as those used in restaurants, hospitals, company canteens, cooking centres, butcher's shops and food production firms. Any other type of use is not in accordance with the intended purpose and could place people and/or objects at risk.*
- *The electric griddle is an equipment suitable to grill meat, fish, vegetables, eggs, farinaceous food.*
- *The appliance should only be used by trained personnel and for the use for which it was designed.*
- *Due to the nature of the appliance, the temperatures required for cooking may cause various areas of the panelling, as well as kitchenware, to become hot. This is not a construction defect, but a physical phenomenon caused by the chemical and physical properties of the materials used for the construction of the appliances.*
- *In the event of breakdown or malfunction, switch off the appliance and seek help exclusively from an authorized technical assistance centre.*
- *Only use genuine spare parts; otherwise no liability is assumed by the manufacturer.*
- *The appliance must not be washed with high pressure water sprays; the vents or inlets/outlets for air, fumes and heat must not be obstructed.*
- *Before connecting the appliance make sure that the plate specifications correspond to the electrical supply.*
- **ATTENTION:** *The cooking plate must not be cooled down hard (i.e. cooling it down by ice or cold water); otherwise there is a danger of cracking the cooking plate itself.*
- **When not in use, make sure the appliance is disconnected from the electric mains.**

ATTENTION! The manufacturer assumes no liability for damage resulting from faulty installation, tampering, unauthorized modifications, improper use, poor maintenance, installation of non-original spare parts, not observing local norms, incorrect use or failure to observe the instructions in this booklet

For the installer

- *The functioning of the appliance must be explained and shown to the user. After having ensured that everything is clear, the instruction booklet must be handed over.*
- *The user must be informed that any building modification or restructuring that may in any way modify the air supply necessary for combustion, makes it necessary to carry out another check of the functionality of the appliance.*

TECHNICAL FEATURES

The following instructions for set up and functioning refer to gas and mixed appliances belonging to categories I_{3B/P} , II_{2H3+} , II_{2H3B/P}, II_{2HS3B/P} , III_{1ab2H3B/P} with a power pressure for Butane/Propane (G30- G31) of 30/37 mbar, for Methane (G20- G25- G25.1) of 20/25 mbar, and for Town Gases (G110-120) of 8mbar. The data plate (fig. 6 – pag. 4) with all the information to refer to regarding the appliance, is situated inside the right or left side of the control panel, depending on the model. The appliances have been checked in accordance with the European directives below.

2006/95/EC	- Low Tension (LVD)
2004/108/EEC	- Electromagnetic Compatibility (EMC)
2006/42/EC	- Machinery directive
2011/65/CE	- Rohs
2009/42/CE	- Gas Appliances

And the particular reference norms.

Declaration of compliance

The manufacturer declares that the appliances of their production are compliant with the above mentioned EEC directives and requires that installation be done observing the norms in force, regarding particularly the system for letting out fumes and air exchange.

DESCRIPTION OF APPLIANCES

Gas fry top

Sturdy structure in steel placed on four feet which make it possible to regulate the height in the version with cabinet. The outside finishing is in stainless steel with Chromium-Nickel 18-10. It is provided with a thermostatic safety gas tap which enables the regulation of the temperature in a range from 170° C inclusive to 330° inclusive; safety is ensured by means of a thermocouple which is kept active by the flame of the pilot burner. The 800 wide versions are provided with two separate cooking areas, with independent temperature regulating controls. The hotplate is in thick steel, covered with a protective layer. The chamber is heated by means of a Chromium-plated steel tubular burner, suitable for proper functioning at the high temperatures to which it is exposed.

ElectricFry Top

Sturdy structure in steel placed on four feet which make it possible to regulate the height in the version with cabinet. The outside finishing is in stainless steel with Chromium-Nickel 18-10. It is provided with a thermostat which makes it possible to regulate the temperature in a range from 110° C inclusive to 315° C inclusive, and with a selector for selecting the type of cooking-only ceil, only floor or both. The 800 wide versions are provided with two separate cooking areas, with independent temperature regulating controls. The hotplate is in thick steel, covered with a protective layer. The heating is done by means of protected elements.

Neutral cabinet

The floor installations are equipped with open cabinet or with doors in order to have a neutral cabinet. Hygienic unit applications with GASTRONORM dimension grill-holders are also available.

PROVISIONS FOR INSTALLATION

Place (fig. 6 – pag. 4)

It is advisable to install the appliance in a well ventilated room or under an extractor hood. The appliance may be installed as a single unit or together with others. In both cases, if it is installed near a wall of inflammable material, a minimum distance of 100mm from the side and back walls must be observed. In the event that it is not possible to observe this distance, protective measures must be taken (e.g. use of sheets of refractory material) which ensure that the temperature of the walls is within the established safety limits.

Installation

Installation operations, gas or voltage conversions to other than the original, starting up the installation or appliance, ventilation, letting out fumes, and maintenance must be done following the manufacturer's instructions and observing the norms in force, by qualified personnel, in compliance with the following provisions (**GB**):

- Gas Safety (Installation and Use) Regulations, 1984
- Health and Safety at Work Act, 1974
- Codes of Practice, BS6173, 1982
- The Building Regulations, 1985
- The Building Standards Regulations, 1981

For others countries follow the relevant local rules for:

- Gas board rules
- Building regulations and local fire prevention provisions
- Safety norms in force
- Provisions of the Gas supplying company
- The Electrical Norms in force
- The Fire Brigade rules

Fumes evacuation

These appliances are Type “A” and it is not necessary to connect this type of appliance directly to an evacuation pipe for combustion products. The products of combustion, however, must be directed into suitable hoods or similar devices, connected to a reliably efficient chimney, otherwise directly outside (fig 7, 8, 9 – pag. 4). If this is not possible, the use of an extractor fan connected directly to the external environment with a capacity no lower than what is stated in table 1 is acceptable. This value must be increased by the air exchange necessary for the well-being of the operators, in accordance with the norms in force. (approximately a total of 35 m³/h per KW of gas output installed).

INSTALLATION

Preliminary operations

Remove the appliance from the packaging, ensure that it is intact and, if in doubt, do not use it but contact professionally qualified personnel. The packaging materials are compliant with environmental safety regulations. They can be stored without risk, or else should be disposed of in accordance with current national regulations, particularly those regarding the nylon bag and the polystyrene.

After verifying that the appliance is in good conditions, the protective film may be removed. Clean the external parts of the appliance carefully with warm water and detergent, using a cloth to remove all remaining residues and then dry it with a soft cloth. If there are still traces of glue, these can be removed using a suitable solvent (e.g. acetone). Under no circumstances should abrasive substances be used. After the installation the appliance should be levelled by lowering or raising the adjustable legs.

Gas Connection

Before connecting the appliance, it is necessary to check that the type of gas available corresponds to the type of gas the appliance has been set for. In the event that they do not correspond, it is necessary to proceed as described in the paragraph “Functioning with gas different from the setting”. The connection to the threaded coupling, having a diameter of ½ inch, situated on the bottom of the appliance, may be fixed or mobile using a compliant rapid pipe fitting. If flexible piping is used, this must be in stainless steel and compliant with the norm. All the seals on the junction threads must be in guaranteed materials certified for use with gas. Before the installation of each single appliance it is necessary to install a cutoff cock for rapid interruption of the gas supply, placed in an easily accessible position in such a way as to make it possible to turn off the gas supply when the appliance is not being used. When the connection has been completed, the tightness must be checked by using a leak-finder spray.

Electric connection

Before connecting the appliance, it is necessary to check that the voltage of the power supply available corresponds to the voltage the appliance has been set for. In the event that they do not correspond, it is necessary to modify the connection as shown in the electric diagram, if voltage change is provided for. The terminal blocks are situated behind the instrument board and they can be removed unscrewing the 2 screws that fix the support and pulling out the same and the terminal blocks. Furthermore, the efficiency of the earth connection must be checked, and also that the earth conductor on the connecting side is longer than the other conductors, and that the connecting cable has a wire bunch adequate for the power absorbed by the appliance and is at least type H05 RN-F. **As in international provisions, before installing the appliance a unipolar device must be installed with a contacts opening of at least 3mm which must not interrupt the YELLOW-GREEN earth wire.** The device must be installed near the appliance, it must be approved and have adequate capacity for the absorption of the appliance (see technical features).

The appliance must be connected to the EQUIPOTENZIALE system. The connector is situated near the end of the electric cable and is identified by a label with the symbol shown on figure 10 (pag. 5).

When using a safety switch for fault currents, the following should be observed:

- According to current legislation, these kind of appliances can have a leakage current of 1mA per kW of rated power input with no maximum. It should also be noted that all fault current

protection switches available on the market have a current tolerance of less than 50%; therefore, a suitable switch should be chosen.

- Connect only one single appliance to each switch.

In some cases, after long periods of inactivity or with a new installation, it is possible that the appliance trips the safety switch when it is turned on. The reason for this is usually moisture in the insulation. The problem can be solved by a short pre-heating that bypasses the safety thermostat.

Checking gas tightness and pressure (fig. 11 – pag. 5)

Before proceeding to check the pressure, it is necessary to check the tightness of the gas installation up to the nozzle with a leak-finder spray to ensure that no damage has been done to the appliance during transportation. Then it is possible to proceed with checking the inlet pressure, which is done by means of a gauge for liquids, either a "U" gauge or an electronic gauge with a minimum definition of 0,1 mbar. To carry out the reading, the screw (1) must be removed from the pressure outlet (2) and the rubber pipe of the gauge connected. Open the gas supply valve of the appliance, check the pressure output and close the valve. Remove the pipe of the gauge and put back the screws correctly into the pressure outlet. The pressure value must be within the minimum and maximum values shown below:

Type of gas	P _n [mbar]	P _{min} [mbar]	P _{MAX} [mbar]
G20 (Methane)	20	17	25
G20 (Methane)*	25	20	30
G25 (Methane)	25	20	30
G25.1 (Methane)*	25	20	30
G30 (Butane)	30	20	35
G31 (Propane)	37	25	45

(*These gases belong to II_{2HS3B/P} category, which is used only in Hungary)

If the pressure reading is not within the limits of the table, find out the cause. After solving the problem, check the pressure again.

Checking the power

Normally, it is sufficient to check that the nozzles installed are the right ones and that the burners function properly. If desired, further check the power absorbed by using the "Volumetric Method". With the help of a chronometer and a counter, it is possible to read the volume of gas output to the appliance in time units. The right comparison volume [E] can be obtained with the formula shown overleaf in litres per hour (l/h) or in litres per minutes (l/min), by dividing the nominal and minimum outputs (power) shown in the table of burner features for the lowest heat capacity of the type of gas foreseen for use with the appliance. This value can be found in the norm tables or can be provided by the local gas supply company.

$$E = \frac{\text{Power}}{\text{Heat capacity}}$$

The reading must be done when the appliance is already in function.

Checking pilot burner

Check the flame of the pilot burner, which must be neither too short nor too high but must lap the thermocouple and have a sharp form; otherwise, it is necessary to check the size of the nozzle depending on the pilot version, as specified in the following paragraphs.

Checking regulation of primary air

All the main burners are provided with primary air regulation. Checking must be done observing the values shown in the air regulation column of the burner features tables (pag. 37, 38). To regulate the primary air, proceed as illustrated in the following paragraphs.

ATTENTION! All the parts, protected and sealed by manufacturer may not be regulated by the installer if not specifically indicated

Joining appliances

Once the levelling and connection operations have been completed, the appliances can then be joined together. Unroll the sealing strip (1), which is included in the joining the kit inside the appliance, and stick it to the end of the work surface, about 2-3 mm from the edge (fig. 21, p. 7). Once this has been done, place the units together, remove the instrument panels by unscrewing the two fixing screws and then insert an M6 screw, together with a washer (provided with the joining kit), into the threaded hole (2) (fig. 21, p. 7). Tighten the screw well using a suitable key.

Then check the level (3) along the back edge of the units, as shown in fig. 22 on page 7 place the joining plate (4) on the raised part of the unit tops and fix the M6 screws with an Allen key (6) (supplied with the provided kit).

Once the joining plate (4) has been fixed to the appliances, fine adjustment of the joint can then be made with the grub screw (7), located on the joining strip. This should be tightened well with an Allen key (8), as shown in fig. 23 on page 7.

Once the joining operation has been completed, position the stainless steel joining plate cover (9) and fix it in place with an M4 screw (10) using a Phillips screwdriver (11).

Remove any traces of trimming that can be seen between the devices with a scraper.

REGULATIONS AND SUBSTITUTION FOR USING A DIFFERENT GAS THAN THE TYPE PROVIDED FOR

Functioning with different gas than the type provided for.

For changing to another type of gas it is necessary to substitute the nozzle in the main burners and in the pilot burner, following the indications given in the following paragraphs. The type of nozzle to install can be found in tables 2-3-4-5-6 (pag. 23-24). The nozzles for the main burner, marked with the relative diameter in hundredths, and the ones for the pilot burner, marked with a number, can be found in a transparent packet attached to the instruction booklet. When the conversion is completed, check the tightness of the pipe fittings and also that the ignition and functioning of both pilot burner and main burner, at both minimum and maximum, are correct. It may be necessary to check the output (power).

Then, modify the technical sheet (fig. 5, page 4) and place in the position H the sheet relevant to the new gas delivered as standard equipment.

Substituting the burner nozzle (fig. 12, 13 – pag. 5)

To substitute the nozzle of the burner, first of all it is necessary to remove the knob (1), the drip pan (2), and the control panel (3). After clearing the work area, loosen the screw which blocks the primary air regulating bush (5) and open it completely; unscrew the nozzle (6) with a spanner and substitute it with a suitable nozzle for the type of gas used, shown in tables 2, 3, 4, 5, 6 (pag. 23, 24). Reassemble the nozzle, tightening it well and proceed with regulating the primary air, as indicated in the next paragraph. When all this is done, replace the parts removed previously.

Regulating the primary air of the burner (fig. 13 – pag. 5)

After having substituted the burner nozzle, the primary air must be regulated; to do this, loosen the screw (4) which fixes the bush (5), bring value X to the correct measurement, referring to tables 2, 3, 4, 5, 6 (pag. 23, 24), tighten the screw (4) and check the accuracy of value X.

Substituting the By-Pass (fig. 12, 14 – pag. 5)

To substitute the by-pass, firstly the knobs (1) must be removed and then the drip pan (2). When the work area is clear, unscrew the by-pass (7) with a screwdriver and substitute it with the by-pass suitable for the type of gas to be used, shown in tables 2, 3, 4, 5, 6 (pag. 23, 24). Reassemble the by-pass and tighten it well.

Put back the control panel, the drip pan and the knobs.

Substituting the pilot burner nozzle (fig. 15 – pag. 5)

To substitute the nozzle of the pilot burner, first of all, the knobs (1) must be removed, the drip pan (2) and the control panel (3), as in figure 14. Unscrew the fitting (8) which fixes the gas supply pipe of the pilot (9) and remove the nozzle (10). Substitute it with the nozzle suitable for the type of gas to be used, shown in tables 2, 3, 4, 5, 6 (pag. 23, 24). Then proceed to assemble the new nozzle, reposition the pipe and tighten the fitting fully. When all this has been done, put back the parts removed previously.

INSTRUCTIONS FOR USE

Gas fry top (fig. 16 – pag. 6)

To light the burner of the fry top, proceed in the following way:

- turn the knob (1) from the off position ● into the on position ★;
- press down to the bottom;
- push the button of the piezoelectric lighter (2) ★ to light the pilot burner;
- keep the knob pressed down until the thermocouple heats up, keeping the pilot lit; this can be checked through the slit in the control panel;
- light the main burner, positioning the knob in one of the eight possible positions, choosing the one most suited to the type of cooking desired, considering that they correspond indicatively to the temperatures shown below:

Position [N°]	1	2	3	4	5	6	7	8
Temperature [°C]	170	190	210	250	270	290	305	330

To put out the main burner, it is necessary to turn the knob to the right into the on position ★, to put out also the pilot, turn the knob again into the off position ●.

Electric fry top (fig. 17 – pag. 6)

To light the fry top, proceed in the following way:

- Turn the knob (1) of the thermostat into the position which corresponds to the cooking temperature desired; the two lights come on, the green light stays on all the time to show that there is tension, whilst the orange one goes off as soon as the hotplates reach the desired temperature.

To turn off the hotplate turn the knob into the **0** position.

ATTENTION! Only use the appliance under surveillance. Never let the hotplates function with nothing on them.

Abnormal functioning

If for any reason, the appliance does not start up or stops working during use, check that the energy supply and the control knobs are set correctly; if all is regular, call customer service.

Some problems and possible solutions

<i>Problem</i>	<i>Possible solution</i>
The pilot burner does not light on	<ul style="list-style-type: none">- Check that gas inlet pressure is the same as that shown in table at page 29- Check that the nozzle of pilot burner is not blocked- Check that the igniter plug is well fixed and connected- Check that the igniter plug is intact- Check that the igniter cable is intact- Check that the piezoelectric igniter is intact and functions correctly- Check the gas valve
The pilot burner lights off after loosening the igniter knob	<ul style="list-style-type: none">- Check that gas inlet pressure is the same as that shown in table at page 29- Check that the flame of the pilot burner laps the thermocouple; if this is not the case, adjust the pilot burner through the regulating screw on the valve- Press the gas knob in its correct position- Change the thermocouple- Check if the valve magnetic group is rusted- Check the gas valve
The pilot burner stays on but the main burner does not light on	<ul style="list-style-type: none">- Check that gas inlet pressure is the same as that shown in table at page 29- Check that the gas nozzles are not blocked- Check that the burner holes are not blocked- Check that the gas pipe is not blocked- Check that the nozzles installed are in accordance to table 2-3-4-5-6-7-8-9-10- Check the gas valve
Slow and/or inadequate heating	<ul style="list-style-type: none">- Check that gas inlet pressure is the same as that shown in table at page 28- Check that the nozzles installed are in accordance to table 2-3-4-5-6-7-8-9-10- Check the gas valve

No heat	<ul style="list-style-type: none"> - Check the power supply - Check the condition of the heating element - Check the thermostat
No indicator light	<ul style="list-style-type: none"> - Check the power supply - Check the light bulb
Slow and/or insufficient heat	<ul style="list-style-type: none"> - Check the setting of the thermostat - Check the condition of the heating elements - Check the quantity of food to be cooked

CARE AND MAINTENANCE OF THE APPLIANCE

Cleaning

ATTENTION! Before doing any cleaning, make sure that the appliance is disconnected from the electric mains and that the gas cutoff valve is closed. During cleaning operations, avoid using direct or high pressure sprays of water on the appliance. Cleaning must be done when the appliance is cold.

Steel parts can be cleaned with warm water and neutral detergent, using a cloth. The detergent should be suitable for cleaning stainless steel and should not contain abrasive or corrosive substances. Do not use ordinary steel wool or anything similar, as this can deposit rust-forming iron particles, and avoid contact of iron objects with the stainless steel. It is also inadvisable to use sandpaper or emery paper. Pumice powder should only be used for heavily encrusted dirt; however, a synthetic abrasive sponge or stainless steel wool used in the direction of the glazed finish would be preferable. After washing, dry the appliance with a soft cloth.

When cleaning, abrasive powders of any type, chlorine-based detergents and bleach should all be avoided. Also avoid pouring cold liquids on appliances while they are hot, or cracks could form which could cause the appliance to become deformed or broken.

The stainless steel should not be exposed to prolonged contact with concentrated acidic substances (vinegar, condiments, spice mixtures, concentrated kitchen salt...) as these can create chemical and physical conditions that damage the passivation of the steel; it is therefore advisable to remove these substances using clean water.

When cleaning the cooking plate, it is advisable to remove all burnt food residues with a scraper; then proceed by using a detergent suitable for cleaning steel and being in contact with food. After using detergents, the plate should be washed well with clean water. Cleaning operations are easier if they are carried out when the cooking plate is warm; it is advisable not to carry them out when it is still hot, in order to avoid thermal shocks on the cooking plate.

If the appliance is out of use for a long time, it is advisable to turn off the gas tap. Then disconnect the main electricity supply and wipe all stainless steel surfaces with a cloth soaked in vaseline oil in order to give it a protective film and air the rooms now and again.

Maintenance

ATTENTION! Before doing any kind of maintenance or repairs, make sure that the appliance is disconnected from the electric mains and that the gas cutoff valve is closed.

The following maintenance operations must be carried out at least once a year by specialized personnel. It is advisable to have a maintenance contract.

- Check for correct functioning of all control and safety devices;
- Check for correct ignition of burners and proper functioning at minimum;
- Check the tightness of the gas pipes;
- Check the condition of the power cable;
- The gas tap should be lubricated but this is a difficult operation and not very reliable; therefore it is advisable to substitute it;

SUBSTITUTING COMPONENTS

ATTENTION! Before carrying out any substitutions, make sure that the appliance is disconnected from the electric mains and that the gas cutoff valve is closed.

Thermocouple

To substitute the thermocouple of the fry top, it is necessary to remove the knobs, the drip pan and the control panel. It is then necessary to unscrew the fitting of the thermocouple on the cock and the one on the pilot unit, then substitute the part.

Elements (fig. 12, 18, 19 – pag. 5, 6)


To substitute the elements, firstly it is necessary to remove the knobs, the drip pan and the control panel, as shown in figure 12 (pag. 5); then remove the hotplate fixing plates and the bulb fixing plates situated below the hotplate; after that, lift up the front part of the hotplate (fig. 18) by about 5 cm, move it slightly forward so that the lever which blocks the hotplate at the back, comes out; then turn it over towards the right. Next, unscrew the fixing screws of the covering (2), remove the covering (3) and disconnect the element (4) to be substituted, then remove it.

Electric components of the electric frytop (fig. 12, 20, page 5, 6)

For the replacement of the selector (4), of the thermostat (5) of the safety thermostat (6), of the lamps (1), and of the main terminal board (5) of the electric frytop, it is necessary to unscrew the fixing screws of the control board (as shown at fig.12 on page 5), remove it, then disconnect the electric cables of the component and replace it. After the replacement, connect the electric cables following the instructions of the wiring diagram.

Information for electrical and electronic devices used in EU countries



According to EU directives, devices marked with the following symbol , may not be disposed of together with normal household waste.

To dispose of your used device, please use the locally available differentiated collection system or consult your retailer when you buy an equivalent product.

By actively using the provided collection systems, you are contributing to the reuse, recycling and enhancement of electrical or electronic devices and protecting the environment and health.

Abusive product disposal is punishable by law in accordance with current legislation.

WHEN SUBSTITUTING, ONLY ORIGINAL SPARE PARTS SUPPLIED BY THE MANUFACTURER MUST BE USED. THE OPERATION MUST BE CARRIED OUT BY AUTHORIZED PERSONNEL.

ATTENTION! In the event that components of the gas installation are substituted, it is necessary to check for tightness and the correct functioning of the various parts.

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