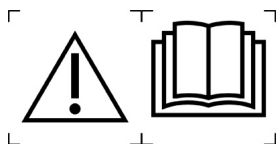

EN - **GAS FRY TOP**



**FLG72.. - FRG72.. - FMG72..
FLG74.. - FRG74.. - FMG74..**

**FLG92.. - FRG92.. - FMG92..
FLG94.. - FRG94.. - FMG94..**

ENGLISH: Installation, Use and Maintenance Manual



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Dear Customer,

Thank you for purchasing one of our products.

This appliance is part of a full range of equipment specifically designed for the food & beverage industry. They are appliances that combine ease of use and ergonomics in a pleasant and modern design.

The appliance has a 12 month warranty against any manufacturing defects which is effective as of the date indicated on the sales invoice. The warranty covers normal operation of the appliance and does not include consumable materials (light bulbs, etc.) and failures due to installation, maintenance, incorrect repairs and cleaning, tampering and improper use.


The manufacturer reserves the right to make changes at any time it deems necessary or useful.



1. INSTALLATION

1.1 General and safety warnings

- Read this manual thoroughly before installation and use of the oven, as it provides important instructions regarding its safe installation, use and maintenance.
- Keep the manual in a location that can be easily accessed by the operators for further consultation.
- Always include the manual if the appliance is transferred; if necessary, request a new copy from the authorised dealer or directly from the manufacturer.
- For appliances weighing more than 50 Kg, use suitable devices for handling.
- As soon as the packaging is removed, make sure the appliance is in good condition and there is no damage caused during transportation. Never install or use a damaged appliance; if in doubt, contact the after-sales technical assistance or your local dealer immediately.
- As the packaging material is potentially dangerous, it must be kept out of the reach of children or animals and disposed of correctly in compliance with local regulations.
- Installation must be performed in compliance with the mandatory regulations of the country of installation.
- Before installing the equipment, check that the systems are compliant with the regulations in force in the country of use and with that stated on the information plate affixed to the appliance.
- Installation or maintenance different to those indicated in the manual can cause damage, injury or fatal accidents.
- Installation, extraordinary maintenance and repair operations on the equipment



must only be performed by professionally qualified personnel and following the manufacturer's instructions.

- During assembly of the equipment, the transit or permanence of personnel not assigned to installation is not permitted in the work area.
- The appliance was designed to cook foodstuffs in indoor environments and must only be used for this function. Any different use must therefore be avoided as it is considered improper and dangerous.
- The appliance must only be used by personnel who have been appropriately trained in its use. To avoid the risk of accidents or damage to the equipment, it is essential that personnel are constantly trained with regard to safe operation.
- The appliance must not be used by persons with reduced physical, sensory or mental capacities or by those who do not have the necessary experience or knowledge unless they are supervised or instructed in the use of the equipment by a person who is responsible for their safety.
- The appliance must be placed in a suitably ventilated room to prevent the excessive accumulation of harmful substances in the air.
- Children must be supervised to ensure they neither play with nor use the appliance.
- During operation, pay attention to the hot areas on the exterior surfaces of the equipment which, during operation, can exceed 60°C.
- The use of hearing protection is not necessary as the sound pressure level of the appliance is lower than 70 dB(A).
- In the event of failure or malfunctioning, the equipment must be deactivated; any repairs must only be performed

by an assistance centre authorised by the manufacturer and original spare parts must be used.

previous warnings may compromise both your safety and the safety of the equipment.

- Interventions, tampering or modifications not expressly authorised, which do not respect that stated in this manual, will make the warranty null and void.
 - Do not deposit or use flammable substances near the equipment.
 - In the event of prolonged non-use of the appliance, the gas must be turned off.
 - Before commissioning the appliance, make sure that all parts of the packaging have been removed, making sure they are disposed of in compliance with current legislation.
 - Any changes to appliance installation that become necessary must be approved and performed by authorised technicians.
 - The appliance is intended for professional use only.
 - Failure to comply with the
- **ATTENTION:** the floor near the appliance must not be slippery.
 - The technical plate, affixed to the appliance, provides important information: this is essential if interventions must be requested for maintenance or repairs of the appliance; therefore, it must not be removed, damaged or modified.
 - After installation, it is recommended to set-up a scheduled maintenance plan (at least once a year), performed by qualified personnel.
 - The equipment is compliant with the Gas Directive 2009/142/EC expiring in April 2018 and EU regulation 426/2016 with effect from April 2018.
 - The appliance complies with the Food Contact Regulation 1935/2004.



1.2 Positioning

The appliance was designed to be installed in enclosed spaces. It cannot be used outdoors and must be exposed to atmospheric agents.

The place designated for the installation of the appliance must have a rigid, level and horizontal surface, which must be able to safely support the weight of the appliance (approx. 150 kg) and the load at maximum capacity.

The appliance must be transported on wooden pallets using suitable means and must be handled using all necessary precautions to prevent over-turning.

The appliance must be installed at a minimum distance of 100 mm from the side wall and 50 mm from the rear wall (**Fig 1**).

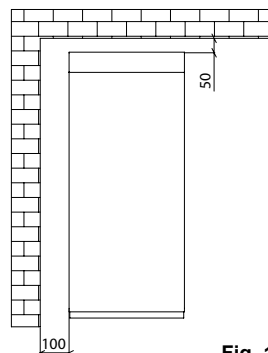


Fig. 1

All of the materials used for packaging are compatible with the environment, they can be stored without danger or be disposed of according to local regulations.

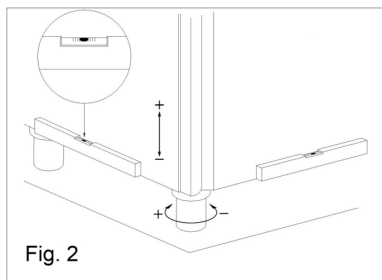


Fig. 2

Remove the appliance from the packaging and inspect it for damage, then position it in the place of use.

Ensure the appliance rests on a level floor and adjust the height via the levelling feet as shown in **Fig 2**.

Significant unevenness or inclinations can compromise the operation of the oven.

The floor of the premises where the appliance is installed must be fire-proof.

If the appliance is placed against a wall, this must be able to withstand temperatures of 80°C and if it is flammable, heat insulation must be installed.

Remove the entire protective film from the external panels of the appliance, detaching it slowly to remove all traces of adhesive.

Make sure that all openings and holes designed for heat intake/discharge are not obstructed.

Do not block the intake or heat dissipation openings and vents and place the appliance beneath an extractor hood whose system must be legally compliant.

1.3 Equipotential

The appliance must be included within an equipotential system whose efficiency is checked in compliance with the standards in force.

For connection there is a clamp, located on the frame and marked with the symbol of **Fig. 3**.



Fig. 3

If the appliance is installed in the vicinity of other household appliances, ensure the electrical cables and pipes are sufficiently distanced from the hot parts of the same.

Make sure there is sufficient air circulation around the appliance.

1.4 Smoke exhaust

The machine must always be installed under a fume hood.

For proper installation, make sure that the following guidelines are followed:

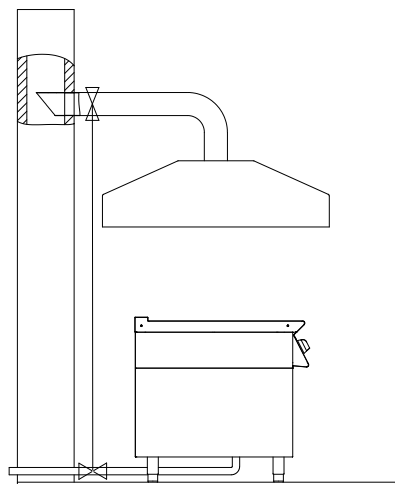


Fig. 4

- the volume extracted must be higher than that of the flue gases generated (see current regulation);
- the gas supply to the appliance must be controlled directly by this system and must cut-off whenever the flow rate drops below the values prescribed;
- the gas must only be re-admitted to the appliance manually;
- the end part of the appliance evacuation pipe must be positioned inside the base perimeter projection of the hood (**Fig.4**).

1.5 Gas connection

Check on the rating plate (**Fig. 5**), placed on the side in the bottom left corner, that the appliance has been tested and approved for the type of gas that the user uses.

Make sure the nozzles installed upstream of the appliance correspond to the type of gas that is available.

Check the data on the technical plate to make sure that the pressure reducer capacity is sufficient for the appliance supply.

The appliance has been set in the factory for use with G20 gas at a pressure of 20 mbar, unless requested differently on placing the order.

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.

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 and the coupling can be in metal. Make sure that the flexible metal connection pipe to the gas fitting does not touch overheated parts and that it cannot be twisted. Use fixing straps that comply with the installation regulations.

Envision cocks or drain valves with an internal diameter no smaller than the coupling pipe mentioned above.

After connecting the pipe, make sure that the joints and couplings have no leaks. To do this, use soapy water or specific foamy product to identify the leaks.

NEVER USE OPEN FLAMES!

G25.3	CAT		G30	G31	G20	G25	G25.3	COUNTRY
	"2L3B/P	Pmbar	30	30	/	25	/	NL
m³/h	"2EK3B/P	Pmbar	30	30	20	/	25	NL

		CAT		G30	G31	G20	G25	COUNTRY
		"2H3+	Pmbar	28-30	37	20	/	IT - ES - IE - PT GB - GR - CH
CE		"2H3B/P	Pmbar	30	30	20	/	IT - DK - FI - EE - NO LY - CZ - SK - SI - SE
TYPE	A+	"2E+3+	Pmbar	28-30	37	20	25	FR
MOD		"2H3B/P	Pmbar	50	50	20	/	AT - CH
NR		"2ELL3B/P	Pmbar	50	50	20	20	DE
		"3+	Pmbar	28-30	37	/	/	CY - BE
Σ Qn	kW	"2E+	Pmbar	/	/	20	25	BE
G30	G20	G25	"2E3+	Pmbar	28-30	37	20	LU
			"3B/P	Pmbar	30	30	/	MT - IS - HU - CY
kg/h	m³/h	m³/h	"2E	Pmbar	/	/	20	PL
PREDISPOSTO A GAS - PREVU A GAZ PRESET FOR GAS - EINGESTELLT AUF GAS PREDISPOSTO A GAS - PREDISPOSTO À GÁS				A				mbar
V	Hz		kW	IP	EN 203-1	MADE IN ITALY		

Fig. 5

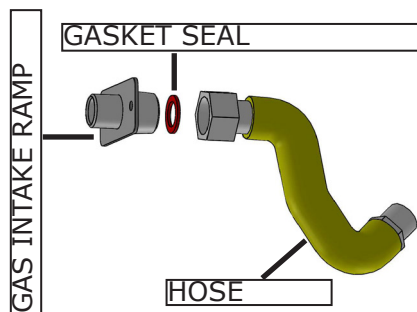


Fig. 6

Control of the Nominal Heat Input:

During initial installation and during maintenance or adaptation to another type of gas nominal heat **input must be measured**.

It can be measured using the volumetric method with the aid of a litre counter or chronometer.

GAS TYPE	PRESSURE IN mbar.	
	NOM	MIN
G20 NATURAL GAS	20	18
L.P.G. G30/31	29/37	25/25

The appliance must be supplied with one of the types of gas whose properties and pressure are set out in **Tab. 1**.

Table 1

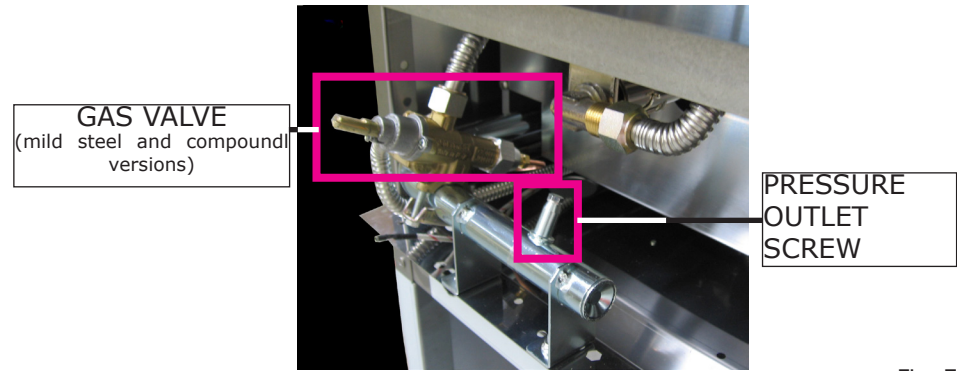


Fig. 7

Checking Gas Pressure:

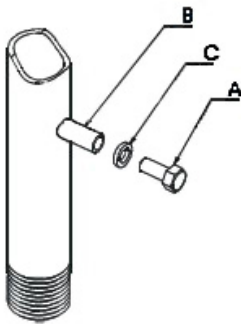


Fig. 8

The supply gas pressure must be measured at the height of the pressure outlet (**Fig.7-8**) after removing the seal screws.

Use a flexible pipe, connect a gauge to the pressure point (e.g. a liquid manometer with minimum resolution of 0.1 mbar) and measure the inlet pressure whilst the appliance is operating.

The pressure value must not be less than the minimum limit indicated in **Tab. 1**.

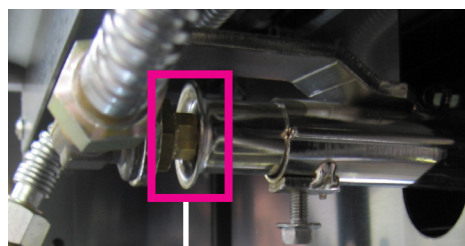
If the value is not respected, switch off the appliance, disconnect the gauge, close the seal screw and insert the washer, contact the gas

company to test main gas supply pressure. A pressure adjuster may need to be inserted upstream of the appliance.

1.6 Transformation for use with Different Gas

If the appliance must be connected to a different type of gas than that for which it has been prepared, the nozzles must be replaced.

Replacing the main burner nozzle:



nozzle G

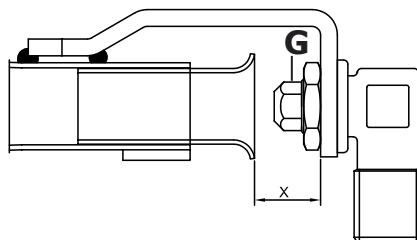


Fig. 9

Remove the front panel, unscrew the nozzle "G" (**Fig.9**) and replace it with that corresponding to the pre-selected gas, according to that stated on the technical plate. The nozzles are marked in hundredths of a millimetre.

Replacing the pilot burner nozzle:

The pilot burner is accessible after the front panel has been removed. Replace the nozzle "D" (**Fig.10**), loosening the fixing nut "E" and mounting that relative to the type of gas with which the machine is to be powered. Verify that the flame envelops the thermocoupling and that its appearance is correct.

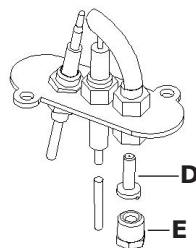


Fig.10

Primary air regulation

The primary air is properly regulated if flame stability is ensured or, in other words, if there are no breaks in the flame with the burner cold and if there is no backfiring with the burner hot.

The distance envisioned for adjustment of the primary air is indicated in **Fig.9** and in **Tab.4**

Unscrew the injector "G" and install the one intended for the type of gas, checking the distance "X" for the air.

When conversion or adaptation has been completed for every type of gas, it is **MANDATORY** to affix the corresponding plate above the technical plate, which is provided along with the nozzles.

Once operations to convert the gas type have been completed, check the seal of removed parts using the bubble test or indicated foamy substances. **NEVER USE OPEN FLAMES** to check for the presence of gas leaks.

WARNING!

THE MANUFACTURER IS NOT RESPONSIBLE AND WILL NOT COVER UNDER GUARANTEE DAMAGE CAUSED BY INCORRECT INSTALLATION NOT FOLLOWING THE INSTRUCTIONS.

Adjustment of the reduced flow rate (versions in mild steel and compound)

To obtain reduced flow rate, loosen the screw "F" (**Fig.11**).

Make sure the gas quantity is sufficient to maintain a stable and uniform minimum and resist switching to maximum flow - minimum flow.

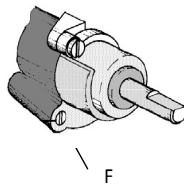


Fig. 11

2. TECHNICAL SPECIFICATIONS

MODEL		F.G72..	F.G74..	F.G741..
Rated output	kW	7	14	14
N. tops		1	2	1
Construction type		A1		
Total gas consumption				
G20 Natural Gas	m3/h	0.74	1.48	
G30 LPG	Kg/h	0.55	1.10	

Tab.2

MODEL		F.G92..	F.G94..	F.G941..
Rated output	kW	9	18	18
N. tops		1	2	1
Construction type		A1		
Total gas consumption				
G20 Natural Gas	m3/h	0.85	1.69	
G30 LPG	Kg/h	0.63	1.26	

Tab.3

	Gas Type	Pressure (mbar)	Min/Max		Pilot Nozzle	Opening aerator (mm)	Bypass
Burner 7 kW	G20	20		200K	27	9.0	adjustable
	G31	28-30/37	90	135K	19	9.0	---
	G31	50	80	120K	19	9.0	---
Burner 9 kW	G20	20		235K	27	10.0	adjustable
	G31	28-30/37	115	155K	19	10.0	---
	G31	50	100	135K	19	10.0	---

Tab.4



3. GENERAL INSTRUCTIONS FOR USE

3.1 Commissioning

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

Before putting the appliance into operation, you should carefully carry out all the necessary checks to ascertain the conformity of the equipment, of the installation of the appliance as provided by law and according to the technical and safety instructions given in this manual.

It is also necessary to remove all of the packing material, including the protective film applied on the walls of the machine.

The vents and air slots must be open and free of obstructions.

Clean the appliance of protective industrial grease residue using water and detergent for steel parts and for the top. Then rinse and dry with a soft, clean cloth.

Any pieces of that were removed for installation must be replaced.

Do not leave any type of container on the surface that could melt with heat, such as plastic, aluminium, paper, card, textiles or other.

Modifications or repairs to the appliance must only be carried out by qualified personnel. To guarantee safety, only use original replacement parts and accessories.

Unauthorised work and non-original replacement parts invalidate the guarantee.

3.2 Functioning of models with plate in mild steel and compound

3.2.1 Ignition

After having prepared the appliance for functioning as described previously, proceed with ignition as follows:

- turn the knob and hold it pressed in the pilot burner ignition position★ (Fig.12). At the same time, repeatedly press the piezoelectric ignition

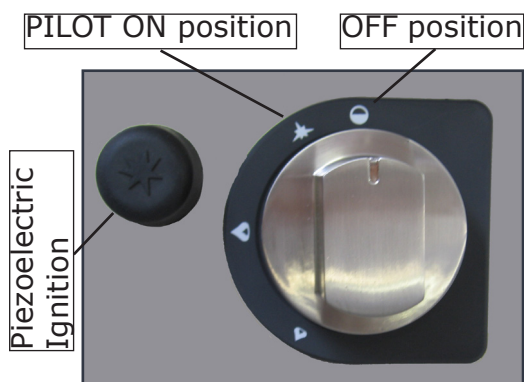


Fig.12

Knob:

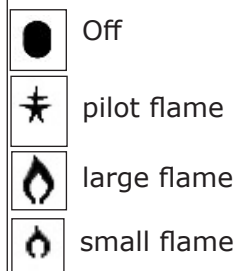



Fig.13

button until the pilot flame ignites. Ignition can be observed through the peephole on the instrument panel. Hold the knob down for a further 15-20 seconds. If the flame should go out when the knob is released, repeat the operation;

- after having turned on the pilot, turn the knob further to the left and adjust the intensity of the flame in the MIN and MAX positions. Burners ignition can be checked through the same peephole used to check pilot ignition.

3.2.2 Switch-off

It is possible to switch off the main burner only by turning the knob to the pilot ignition position .

In this way, only the pilot burner remains on.

If, instead, the knob is taken to the "Off" position, the pilot burner also switches off in addition to the main burner.

Warning! The models with plate in mild steel must NOT be used to cook dairy products and eggs. We recommend to interpose baking paper between the food and the plate!

3.3 Operation of models with valve (chrome-plated top)

3.3.1 Ignition

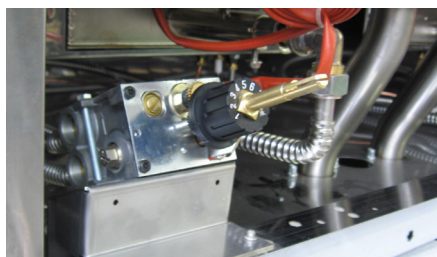
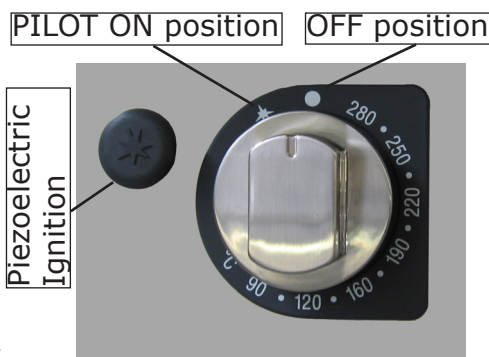


Fig.14



Turn on the pilot:

Open the gas valve upstream of the appliance.

Turn the temperature regulation knob and hold it pressed in the pilot position★. At the same time, repeatedly press the ignition button for approximately 20 seconds until all air in the pipes has escaped and the pilot turns on.

Ignition can be observed through the peephole on the instrument panel. Hold the knob down for a further 15-20 seconds. If the flame should go out when the knob is released, repeat the operation

Ignite the main burner:

When the pilot is ignited, proceed to ignite the main burner by turning the temperature regulation knob to the desired degrees. Burners ignition can be checked through the same peephole used to check pilot ignition.

3.3.2 Switch-off

It is possible to switch off the main burner only by turning the knob to the pilot ignition position.

In this way, only the pilot burner remains on.

The main burner switches off when the temperature is reached or if it is necessary to lower that initially set.

If the temperature regulation knob is moved to the "Off" position, the pilot burner also switches off in addition to the main burner, and the fry top will stop working.

3.4 Emptying the drip tray

Regularly check the grease drip tray located under the front control panel.

Turn off the machine, empty the tray by extracting it from the front and take care not to burn yourself.

It can be washed in the dishwasher.

Before turning the fry top on again, reposition the tray in its slot.



Fig.15

4. MAINTENANCE and CLEANING

Disconnect the appliance from the gas supply before performing any cleaning or maintenance operations.

At the end of the working day, clean the appliance, both for reasons of hygiene and to prevent operating faults.

The appliance must never be cleaned with direct or high pressure jets of water. Moreover, the appliance should not be cleaned with wire sponges, ordinary steel brushes or scrapers; eventually, and only for the steel parts, you can use stainless steel wool, wiping the appliance in the direction of the sheet metal grain.

The top must be cleaned using hot water and non-chlorine-based detergents. It must never be cleaned using steel wool, sandpaper or similar. If dirtiness is accentuated, the use of synthetic sponges is recommended (e.g. Scotchbrite).

For non-stainless steel tops, it is mandatory to dry the top and protect it with cooking fat or oil to keep it in excellent condition and prevent rusting.

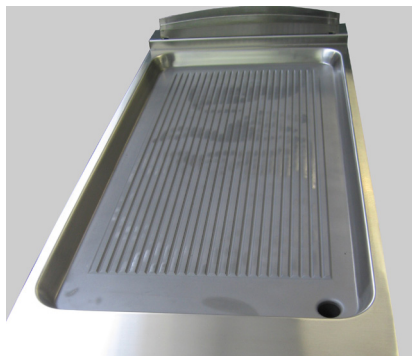


Fig.16

If rust should form due to water, humidity and/or failure to protect the top at the end of cooking, the rust must be removed to prevent corrosion using stainless steel wool until the oxidised part has been polished. Wash, dry and protect the top as described previously.

Make sure not to protect the top when wet or damp. In addition to being pointless, this operation is damaging since rusting will increase under the layer of protection!

After cleaning, rinse with clean water and dry using a cotton, wool or linen cloth. Do not use synthetic materials.

All maintenance must be performed by qualified staff.

At least once per year, have the appliance fully checked, including an assessment of the gas circuit seal and of the components in general.

All routine and special maintenance must be performed by qualified personnel.

5. DISPOSAL OF THE APPLIANCE

At the end of its life span, the appliance must be disposed of in accordance with legal obligations.

The symbol in **Fig. 17** specifies that, at the end of its life span, the appliance must be disposed of according to the indications of the European Parliament Directive 2012/19/EU dated 04/06/2012.



Fig.17

Information regarding disposal in nations of the European Union

The European Community Directive regarding WEEE appliances has been implemented differently by each nation, therefore if this appliance is to be disposed of, we suggest you contact the local authorities or the dealer to find out the correct method of disposal.





THE MANUFACTURER SHALL NOT BE HELD LIABLE FOR ANY DAMAGES DUE TO IMPROPER INSTALLATION, TAMPERING WITH THE APPLIANCE, MISUSE, IMPROPER MAINTENANCE, FAILURE TO COMPLY WITH APPLICABLE STANDARDS AND INTENDED USE.

THE MANUFACTURER RESERVES THE RIGHT TO MAKE CHANGES TO THE PRODUCT AT ANY TIME IT DEEMS NECESSARY OR USEFUL.

