

Technical Bulletin



Date : 08 october 2013

Model considered:

PRO600 friteuse gaz G60/F8-3T

PRO600 friteuse gaz G60/F16-6T

ALPHA650 friteuse gaz G65/F8-4T

ALPHA650 friteuse gaz G65/F16-7T

Note : all these models are using the same burner system.

Problem : sometimes there can be a bad and small flame, in case of LPG installation of fryers setted originally for methane. (There isn't any problem about gas fryers setted for LPG directly in production on customer request).

Technical solution suggested : a different nozzle in case of LPG guarantees a reduction of sensitiveness to an incorrect pressure or to a not perfect alignment of burner. It must be used D=95 and L=13mm (a shorter version, see attached scheme)

Actions (what-when)

Immediatly change the correct nozzle (D95-L13mm) to install in case of LPG. This is just in order to solve some critical situation with final customers.

The kit of nozzles supplied between **2013050100001 to 2013100100038** must be considered potentially wrong only about the LPG nozzle.

From now on every kit of nozzles will be correctly composed.

Product documentation

Manuals and tecnical data sheets will be updated asap.

See Scheme attached

TECHNICAL BULLETIN DIAMOND

OBJECT/OBJET :

FRYER NOZZLES MODIFICATION FOR LPG GAS
MODIFICATION INJECTEURS FRITEUSES POUR GAZ GPL

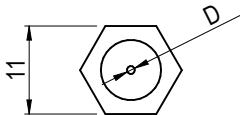
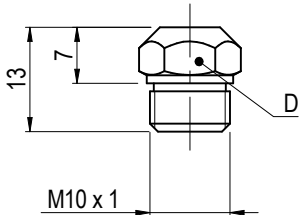
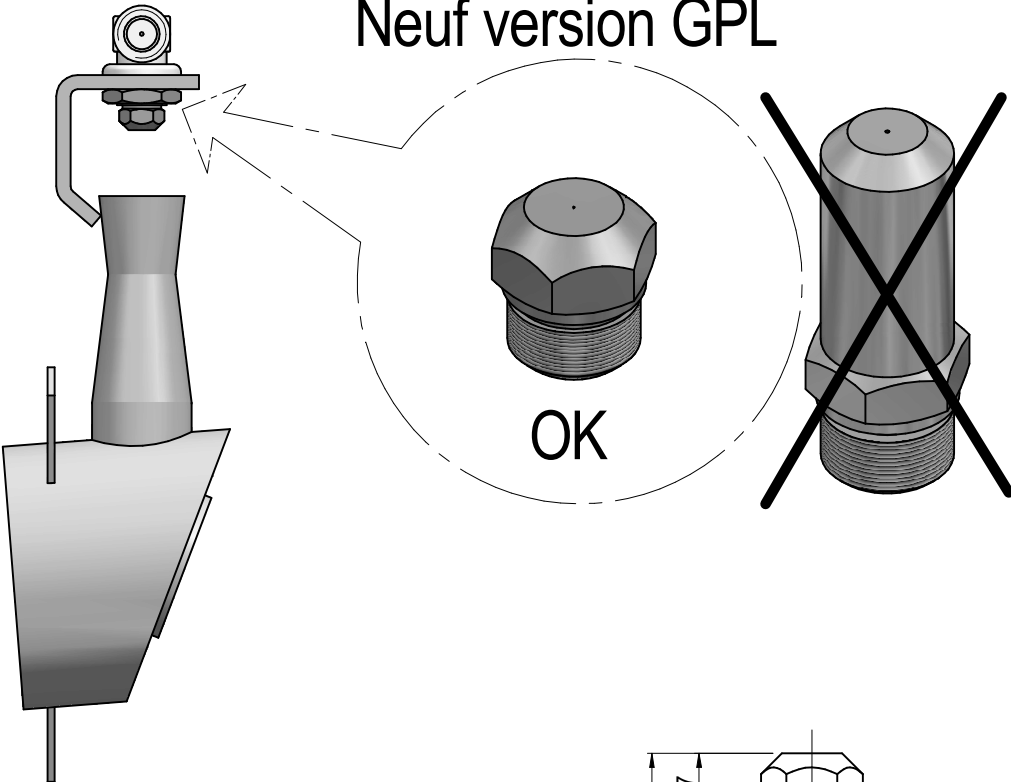
DATE : 08/10/2013

MODEL:

PRO600 FRITEUSE GAZ, G60/F8-3T
PRO600 FRITEUSE GAZ, G60/F16-6T

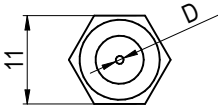
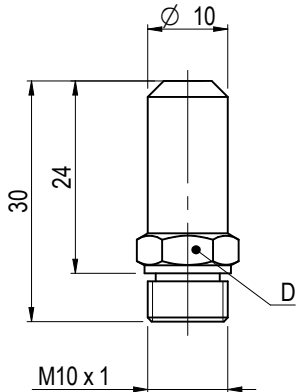
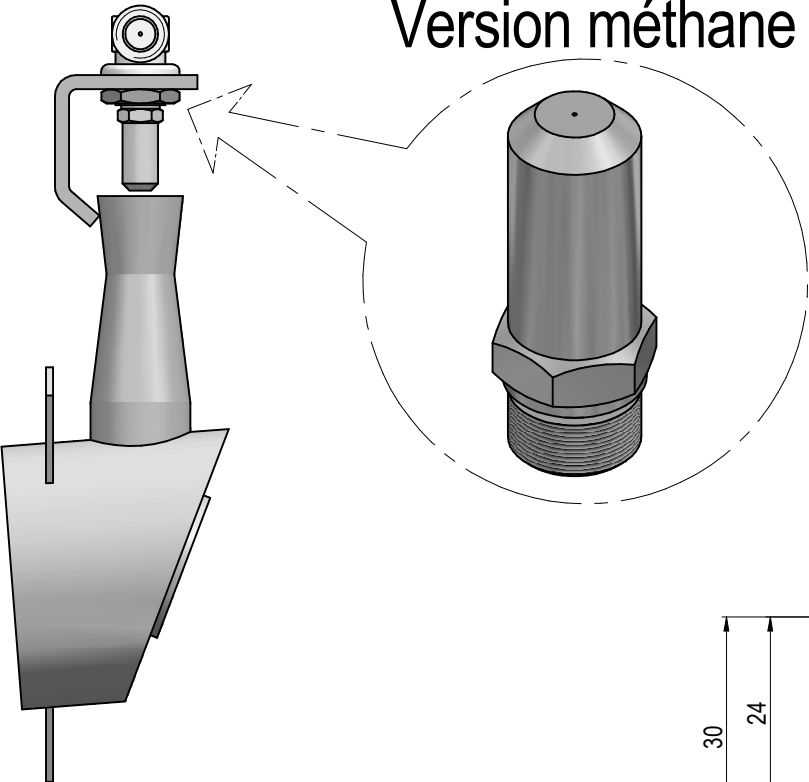
ALPHA650 FRITEUSE GAZ, G65/F8-4T
ALPHA650 FRITEUSE GAZ, G65/F16-7T

New LGP version
Neuf version GPL



GAS		D
G30 (28..30 mbar)	G31 (30...37 mbar)	95
G30 (50 mbar)	G31 (50 mbar)	82

Methane version
Version méthane



GAS		D
G20 20 mbar		140
G25 25 mbar		145
G25 20 mbar		155