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Diamond
catering equipment



UK

FRYERS

Installation-Use-Maintenance



CE



MOD.

_60/30 FRG	_65/40 FRG	_70/40 FRG 13	_90/40 FRG 13
_60/60 FRG	_65/70 FRG	_70/70 FRG 13	_90/40 FRG 22
_60/30 FRE...	_65/41 FRE...	_70/40 FRE 10...	_90/80 FRG 13
_60/30 FRE/P...	_65/41 FRE/P...	_70/40 FRE/P 10...	_90/80 FRG 22
_60/60 FRE...	_65/71 FRE...	_70/70 FRE 10...	_90/40 FRE 15
_60/60 FRE/P...	_65/71 FRE/P...	_70/70 FRE/P 10...	_90/80 FRE 15
_60/30 FRE10-D	_65/40 FRE10-D		_110/40 FRGS13 PW
_60/60 FRE10-D	_65/70 FRE10-D		_110/80 FRGS13 PW

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UK - INSTALLATION – USE - MAINTENANCE	17
I. GENERAL PRESCRIPTIONS	17
1. DISPOSAL OF PACKING AND OF THE APPLIANCE	18
2. SAFETY DEVICES.....	18
II. INSTRUCTIONS FOR INSTALLATION	18
3. REMINDERS FOR THE INSTALLER	18
4. REFERENCE STANDARDS AND LAWS	19
5. UNPACKING.....	19
6. POSITIONING.....	19
7. CONNECTIONS.....	19
8. CONVERSION TO ANOTHER TYPE OF GAS.....	20
9. COMMISSIONING	21
III. INSTRUCTIONS FOR USE	21
10. REMINDERS FOR THE USER	21
11. FRYER USE	22
12. PROLONGED DISUSE.....	24
IV. INSTRUCTIONS FOR CLEANING.....	24
13. REMINDERS FOR CLEANING	24
V. INSTRUCTIONS FOR MAINTENANCE	25
14. REMINDERS FOR THE MAINTENANCE TECHNICIAN.....	25
15. CONVERSION TO ANOTHER TYPE OF GAS.....	25
16. COMMISSIONING	25
17. TROUBLESHOOTING	25
18. REPLACING COMPONENTS	26
19. CLEANING THE INTERIOR.....	26
20. MAIN COMPONENTS.....	27
VI. SCHEMI DI INSTALLAZIONE – INSTALLATIONS PLAN - INSTALLATION DIAGRAM – SCHEMA D’INSTALLATION – ESQUEMA DE INSTALACION - INSTALLATIESCHEMA'S	74
VII. FIGURE – ABB. – FIG. FIGURE-FIG.-IMAGE-ABB.-CIFRAS-AFBEELDINGEN.....	88
VIII. TAB1 - DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS - TECHNISCHE GEGEVENS UGELLI E REGOLAZIONI - NOZZLES AND SETTINGS - BUSES ET LES PARAMÈTRES - DUSEN UND EINSTELLUNGEN - BOQUILLAS Y LOS AJUSTES - VERSTUIVERS EN REGELINGEN	90
IX. TAB2 - DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS - TECHNISCHE GEGEVENS CATEGORIE E PRESSIONI - CATEGORIES AND PRESSURES - CATÉGORIES ET PRESSIONS - KATEGORIEN E DRUCK - LAS CATEGORÍAS Y LAS PRESIONES - CATEGORIEËN EN DRUK.....	92
X. TAB3 - DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS - TECHNISCHE GEGEVENS DATI TECNICI APPARECCHIATURE GAS - TECHNICAL DATA OF GAS APPLIANCES - CARACTÉRISTIQUES TECHNIQUES DES APPAREILS À GAZ - TECHNISCHE DATEN GASGERATE - DATOS TÉCNICOS DE LOS EQUIPOS DE GAS - TECHNISCHE GEGEVENS GASAPPARATUUR	93
XI. TAB4 - DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS- TECHNISCHE GEGEVENS DATI TECNICI APPARECCHIATURE ELETTRICHE - DATI TECNICI A TECHNICAL DATA OF ELECTRIC APPLIANCES - CARACTÉRISTIQUES TECHNIQUES DES APPAREILS ELECTRIQUES - TECHNISCHE DATEN ELEKTROGERATE - DATOS TÉCNICOS DE LOS EQUIPOS ELÉCTRICOS - TECHNISCHE GEGEVENS ELEKTRISCHE APPARATUUR	94

UK - INSTALLATION – USE - MAINTENANCE

I. GENERAL PRESCRIPTIONS



READ THIS MANUAL CAREFULLY. IT PROVIDES IMPORTANT INFORMATION FOR SAFE INSTALLATION, USE AND MAINTENANCE OF THE APPLIANCE.



FAILURE TO COMPLY WITH WHAT IS PRESENTED BELOW MAY COMPROMISE THE SAFETY OF THE EQUIPMENT.



THE MANUFACTURER WILL NOT BE LIABLE FOR ANY DAMAGE OR INJURY RESULTING FROM FAILURE TO OBSERVING THE FOLLOWING RULES.



TRANSLATION OF THE ORIGINAL INSTRUCTIONS.



APPLIANCES NEED PRECAUTIONS FOR INSTALLATION, PLACING AND/OR FIXATION AND CONNECTION TO THE MAINS. SEE SECTION "INSTALLATION INSTRUCTIONS".



THE APPLIANCES NEED PRECAUTIONS FOR CLEANING. SEE THE SECTION "INSTRUCTION FOR CLEANING".



THE SYMBOL "HIGH VOLTAGE" IS PLACED ON A PANEL THAT GIVES ACCESS TO A PART WITH HIGH VOLTAGE.



THIS EQUIPMENT IS DESIGNED FOR COMMERCIAL SETTINGS, FOR EXAMPLE RESTAURANT KITCHENS, CANTEENS, HOSPITALS OR COMMERCIAL ENTERPRISES SUCH AS BAKERIES, BUTCHERIES ECT. BUT IT IS NOT DESIGN FOR MASS PRODUCTION OF FOOD.



THESE PIECES OF EQUIPMENT ARE DESIGNED FOR FOOD FRYING AND FOR PROFESSIONAL USE. OTHER USES ARE NOT APPROPRIATE.



DO NOT CLEAN THE EQUIPMENT WITH DIRECTS WATER JETS, HIGH PRESSURE OR STEAM CLEANER.



RESTORE THE OIL BATH WHENEVER IT FALLS BELOW THE MIN. LEVEL, MARKED BY THE SPECIAL REFERENCE NOTCH. (DANGER OF FIRE).



FOR BETTER PERFORMANCE OF THE APPLIANCE, REGULARLY CHANGE THE OIL USED. OVERUSING AN OIL REDUCES ITS FLASHPOINT AND INCREASES ITS TENDENCY TO BOIL SUDDENLY.



MIND THE EFFECTS THAT MOIST FOOD OR THE BIG QUANTITY OF FOOD MIGHT HAVE ON THE SUDDEN BOILING OF OIL.

Keep this manual in a safe place, known to all users, so that it can be consulted throughout the working life of the appliance.

This equipment is designed for cooking food. It is intended for industrial use. Any other use is to be considered improper

This appliance is not intended for use by people (including children) with limited physical, sensory or mental abilities or without experience and knowledge of it.

Unless they are supervised or instructed in its use by a person responsible for their safety.

Do not leave de appliance unattended in presence of children and ensure that the latter do not have acces to the appliance.

The appliance must be used by trained personnel. Do not leave the appliance unattended when operating.



DO NOT STORE " AMMABLE MATERIALS IN CLOSE PROXIMITY TO THE APPLIANCE. FIRE HAZARD.

The appliance must be installed in a well-ventilated room.

Inadequate ventilation causes asphyxia. Do not obstruct the ventilation system of the place where the appliance is installed. Do not obstruct the vents or ducts of this or other appliances.

In the event of an appliance fault or malfunction, shut the gas shut-off valve and/or switch the appliance off at the main switch installed upline.

Installation and conversion to a different type of gas must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.

Appliance maintenance and conversion to a different type of gas must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.

Clean the appliance following the instructions given in Chapter “INSTRUCTIONS FOR CLEANING”.

1. DISPOSAL OF PACKING AND OF THE APPLIANCE

PACKING

- The packing is made using environmentally friendly materials. The plastic recyclable components are:
- the transparent cover, the bags containing the instructions manual and nozzles (made of Polyethylene - PE).
- the straps (in Polypropylene - PP).

APPLIANCE

- The appliance is manufactured 90% from recyclable metals (stainless steel, aluminium sheet, copper.. ..).
- The appliance must be scrapped in compliance with current regulations governing such disposal.
- Make the appliance unusable before scrapping.
- It must be disposed of properly.



THE SYMBOL SHOWING A CROSSED-OUT WASTE CONTAINER ON THE UNIT OR PACKAGE INDICATES THAT, AT THE END OF ITS LIFE CYCLE, THE PRODUCT MUST BE COLLECTED SEPARATE FROM OTHER WASTE.

THE DIFFERENTIATED COLLECTION OF THIS EQUIPMENT IS ORGANISED AND MANAGED BY THE PRODUCER.

THE USER WHO INTENDS TO GET RID OF THIS EQUIPMENT SHALL CONTACT THE PRODUCER AND FOLLOW THE SYSTEM THAT THE LATTER HAS USED IN ORDER TO COLLECT THE EQUIPMENT SEPARATELY AT THE END OF ITS LIFE.

PROPER SEPARATE COLLECTION HELPS PREVENT POSSIBLE NEGATIVE IMPACTS ON THE

ENVIRONMENT AND HEALTH, AND FAVOURS THE REUSE AND/OR RECYCLING OF THE UNIT'S MATERIALS.

ABUSIVE DISPOSAL OF THE PRODUCT BY THE HOLDER WILL RESULT IN THE APPLICATION OF PENALTIES AS PER CURRENT STANDARDS.

2. SAFETY DEVICES

SAFETY THERMOSTAT

- The manufacturer will not be liable for any damage or injury resulting from failure to observing the following rules.
- The appliance is equipped with a manual reset safety thermostat that interrupts heating when the operating temperature exceeds the maximum permitted value.



TO RESTORE APPLIANCE OPERATION, OPEN THE DOOR AND PRESS THE THERMOSTAT RESET BUTTON. THIS PROCEDURE MUST ONLY BE CARRIED OUT BY A QUALIFIED, AUTHORIZED TECHNICIAN.

II. INSTRUCTIONS FOR INSTALLATION

3. REMINDERS FOR THE INSTALLER



READ THIS MANUAL CAREFULLY. IT PROVIDES IMPORTANT INFORMATION FOR SAFE INSTALLATION, USE AND MAINTENANCE OF THE APPLIANCE.



FAILURE TO COMPLY WITH WHAT IS PRESENTED BELOW MAY COMPROMISE THE SAFETY OF THE EQUIPMENT.



THE MANUFACTURER WILL NOT BE LIABLE FOR ANY DAMAGE OR INJURY RESULTING FROM FAILURE TO OBSERVING THE FOLLOWING RULES.

Identify the specific appliance model. The model number is detailed on the packing and on the

- appliance dataplate.
- The appliance must be installed in a well-ventilated room.

- Installation and conversion to a different type of gas must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- Appliance maintenance and conversion to a different type of gas must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

4. REFERENCE STANDARDS AND LAWS

- Install the appliance in accordance with the safety standards in force in the country.

5. UNPACKING

- Check the state of the packing and in the event of damage, ask the delivery person to inspect the goods.
- Remove the packing.
- Remove the protective film from the outer panels. Use a suitable solvent to remove any residual adhesive from the panels.

6. POSITIONING

The overall dimensions of the appliance and the position of connections are given on the

- installation diagram at the end of this manual.
- The appliance can be installed singly or in combination with other appliances in the same product range.
- The appliance is not suitable for integrated installation.
- Position the appliance at least 10 cm from adjacent walls.
- If the appliance is to be placed near walls, dividers, kitchen furniture, decorative elements etc. this must be made of non-combustible materials

Otherwise, they must be covered with suitable non-combustible heat insulating materials. Level the appliance by means of the height-adjustable feet

APPLIANCE ASSEMBLY WITH BASE AND BRIDGE

Follow the instructions provided with the type of support utilized.

FUMES EXHAUST SYSTEM

Create a fumes exhaust system based on the " Type " of appliance. The " Type " is stated on the appliance dataplate.

" A1 " TYPE APPLIANCE

Position the "A1" type appliance below an extractor hood to ensure smoke and fumes generated by cooking are removed.

" B21 " TYPE APPLIANCE

Position the "B21" type appliance below an extractor hood.

" B11 " TYPE APPLIANCE

Fit the "B11" type appliance with a suitable flue, available from the appliance manufacturer. Follow the assembly instructions provided with the flue.

Connect the flue to a 150/155 mm diameter hose, heat resistant to 300°C.

Vent to the outside or into an efficient flue. The hose length must not exceed 3 metres.

VENTILATION

The rooms in which gas appliances are installed must be well ventilated in order to allow correct gas combustion and ventilation.

The air flow necessary for combustion is at least 2 m³/h for each kW of rated power.

7. CONNECTIONS

The position and dimensions of connections are given in the installation diagram at the end of this manual.

CONNECTION TO THE GAS SUPPLY

- Check that the appliance is designed to operate with the type of gas supply present on site. Check the information given on the decals on the packing and appliance.

- Convert the appliance to the local gas type, if necessary. Follow the instructions at the next paragraph "Conversion to a different type of gas".
- On top appliances a rear connection is also available. Remove the plug present and screw it tightly onto the front connector.
- A rapid-action gas shut-off valve must be fitted upstream of the appliance in an easily accessible position.
- Do not use connection pipes having a diameter smaller than that of the appliance's gas connector.
- Once the appliance has been installed, check for gas leaks at the connection points.


ELECTRICAL CONNECTIONS


- Check if the appliance is designed to operate at the voltage and frequency of the power supply present on site. Check the details given on the appliance dataplate and plaque near the terminal board.
- Install upstream of the equipment in an easily accessible place, an all-pole disconnecting device with a contact gap of allowing full disconnection under the conditions of overvoltage category III.
- A flexible rubber cable with insulation specifications not lower than type H05 RN-F must be used for connection.
- Connect the power supply cable to the terminal board as shown in the wiring diagram supplied with the appliance.
- Secure the power supply cable with the cable clamp.
- Protect the power supply cable on the outside of the appliance with a rigid plastic or metal pipe.
- If the power supply cable is damaged, it must be replaced by the manufacturer or his service centre or by a person with similar qualifications to prevent any risk.



THE SYMBOL " HIGH VOLTAGE" IS PLACED ON A PANEL THAT GIVES ACCESS TO A PART WITH HIGH VOLTAGE.

PROTECTIVE EARTH AND EARTH BONDING CONNECTIONS

Connect the appliance to an efficient ground circuit. Connect the earth conductor to the terminal with the symbol  next to the main terminal board.

Connect the metal structure of the appliance to the equipotential node. Connect the conductor to the terminal with the symbol  on the outside part of the bottom.

CONNECTION TO THE WATER SUPPLY

- The appliance must be connected to a potable water supply. The water inlet pressure must be between 150 kPa and 300 kPa. Use a pressure reducer if the inlet pressure is above the maximum permitted level.
- Install a mechanical filter and a shut-off valve upstream of the appliance in an easily accessible point.
- Make sure the water circuit is free of ferrous particles before connecting the filter and the appliance.
- Seal any unused connectors with a plug.
- Once the appliance has been installed, check for gas leaks at the connection points.

CONNECTION TO THE WATER DRAIN

The water drainage system must be made using materials resistant to temperatures of 100 °C. The bottom of the appliance must not be subjected to steam produced by drainage of hot water. Install a siphoned floor drain with grating below the water drain cock of Boiling pans and in front of Bratt pans.



8. CONVERSION TO ANOTHER TYPE OF GAS

Table Tab1 specifies:

- which gas can be used for the appliance.
- the nozzles and settings for each gas that can be used.
- For nozzles, the number indicated in table TAB1 is also stamped on the body of nozzles.
- To convert the appliance to the local gas type, follow the instructions given in TAB1 and carry out the steps below:
 - Replace the main burner nozzle (UM).
 - Adjust the main burner's air regulator to distance A.
 - Replace the pilot burner nozzle (UP).
 - Adjust the pilot burner air flow (if necessary).
 - Replace the gas valve minimum nozzle (Um).

- Affix the adhesive tab indicating the new type of gas used.
- The nozzles and adhesive tabs are supplied with the appliance.

REPLACING THE NOZZLE AND THE MAIN BURNER PRIMARY AIR REGULATION

- Slacken screw V.
- Remove nozzle UM (fitted to air regulator Z) and replace it with the one indicated in table TAB1.
- Retighten nozzle UM (fitted to air regulator Z).
- Adjust air regulator Z to distance A as shown in table TAB1.
- Retighten screw V fully.
- Reassemble all parts. For assembly, proceed in reverse order.

REPLACING THE PILOT BURNER NOZZLE

- Remove the front panel.
- Open the door.
- Undo connector R.
- Remove nozzle UP and replace it with the one indicated in table TAB1.
- Retighten connector R. Reassemble all parts.
- Following, in reverse order, the sequence used for their removal.

9. COMMISSIONING

Following installation, conversion to a different type of gas or any maintenance operations, check appliance operation. In the event of any malfunction, consult the next Paragraph " Troubleshooting " .

GAS APPLIANCES

- Switch on the appliance as directed in the instructions and reminders for use given in Chapter " INSTRUCTIONS FOR USE " and check:
- the gas supply pressure (see next Paragraph).
- the correct ignition of the burners and the effectiveness of the fumes removal system.

CHECKING THE GAS SUPPLY PRESSURE

- To measure the gas supply pressure use a manometer with a minimum definition of 0,1 mbar.
- Remove the control panel.

- Remove the screw from on pressure test point PP and connect the manometer to the test point.
- Make the measurement with the appliance in operation.

IMPORTANT! IF THE GAS SUPPLY PRESSURE IS NOT WITHIN THE LIMITS (MIN. - MAX) INDICATED IN TABLE TAB2, CEASE OPERATION OF THE APPLIANCE AND CONTACT THE GAS UTILITY COMPANY.



Disconnect the manometer and retighten the retaining screw on the pressure connection.

ELECTRIC EQUIPMENT

Switch on the appliance as directed in the instructions and reminders for use given in Chapter " INSTRUCTIONS FOR USE " and check: the current values of each phase. the correct operation of the heating elements.

III. INSTRUCTIONS FOR USE

10. REMINDERS FOR THE USER



READ THIS MANUAL CAREFULLY. IT PROVIDES IMPORTANT INFORMATION FOR SAFE INSTALLATION, USE AND MAINTENANCE OF THE APPLIANCE. THE MANUFACTURER WILL NOT BE LIABLE FOR ANY DAMAGE OR INJURY RESULTING FROM FAILURE TO OBSERVING THE FOLLOWING RULES.



For after-sales service, contact technical assistance centres authorized by the manufacturer and demand the use of original spare parts. Have the appliance serviced at least twice a year. The manufacturer recommends taking out a service contract.

The appliance is designed for professional use and must be operated by trained personnel.

The appliance is to be used for cooking food as specified in the prescriptions for use. Any other use is considered to be improper.

Do not allow the appliance to operate empty for prolonged periods. Only pre-heat the oven just before use.

Do not leave the appliance unattended while in operation.

In the event of an appliance fault or malfunction, shut the gas shut-off valve and/or switch the appliance off at the main switch installed upline.

Clean the appliance following the instructions given in Chapter "INSTRUCTIONS FOR CLEANING".



DO NOT STORE " AMMABLE MATERIALS IN CLOSE PROXIMITY TO THE APPLIANCE. FIRE HAZARD.

Do not obstruct any air vents or drains present on the appliance.

Do not tamper with appliance components.

Keep this manual in a safe place, known to all users, so that it can be consulted throughout the working life of the appliance.

Installation and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.

Appliance maintenance and conversion to a different type of gas must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.

11. FRYER USE

This appliance must only be used for its expressly designed purpose; i. e. for frying foods in oil or solid fat. Any other use is to be considered improper.

Particularly voluminous and non-drained foods can cause splattering of hot oil.

Restore the oil bath whenever it falls below the min. level, marked by the special reference notch.

Before introducing oil in the tank, make sure it does not contain water.

Fill the well until the water is level with the maximum level indicated on the wall of the well.

Do not use the appliance with the water level above the maximum indicated level.

When using solid fat, melt it separately then pour it in the tank. Do not leave fat in the tank at the end of cooking.

Place the basket with food to be cooked, slowly in the boiling oil, making sure that the froth formed does not spill over the edge of the tank. If this occurs, stop dipping the basket for a few seconds. Do not activate the heating system when there is no oil or fat in the well.

Do not use the appliance empty or in conditions that compromise its optimum efficiency.

Restore the oil bath whenever it falls below the min. level, marked by the special reference notch. (danger of fire).

For better performance of the appliance, regularly change the oil used. Overusing an oil reduces its flashpoint and increases its tendency to boil suddenly.

The appliance is equipped with a manual reset safety thermostat that interrupts heating when the operating temperature exceeds the maximum permitted value.

Do not exceed the maximum limit of food load indicated on the technical data plate.

TANK TOP VERSION FILLING AND EMPTYING

FILLING

The top version equipments don't have a frontal drain located on the control panel.

Make sure the drain is closed, lever totally turned right.

Fill the well until the water is level with the maximum level indicated on the wall of the well.

Do not use the appliance with the water level above the maximum indicated level.

EMPTYING

Switch the burners off.

Emptying the tanks should be done at cold oil.

The container where hot foods are emptied must be large enough and of heat resistant material.

The 600 and 700 series equipments are provided with frontal drain and drainpipe with bayonet cap.

Turn the lever clockwise. The drain is fully open when the handle is totally turned left. If is necessary empty the tank more times.

FLOOR VERSION TANK FILLING AND EMPTYING

FILLING

- Turn handle of the drain valve anticlockwise. The drain is completely closed only when the handle is in the horizontal position.
- Fill the well until the water is level with the maximum level indicated on the wall of the well. Do not use the appliance with the water level above the maximum indicated level.

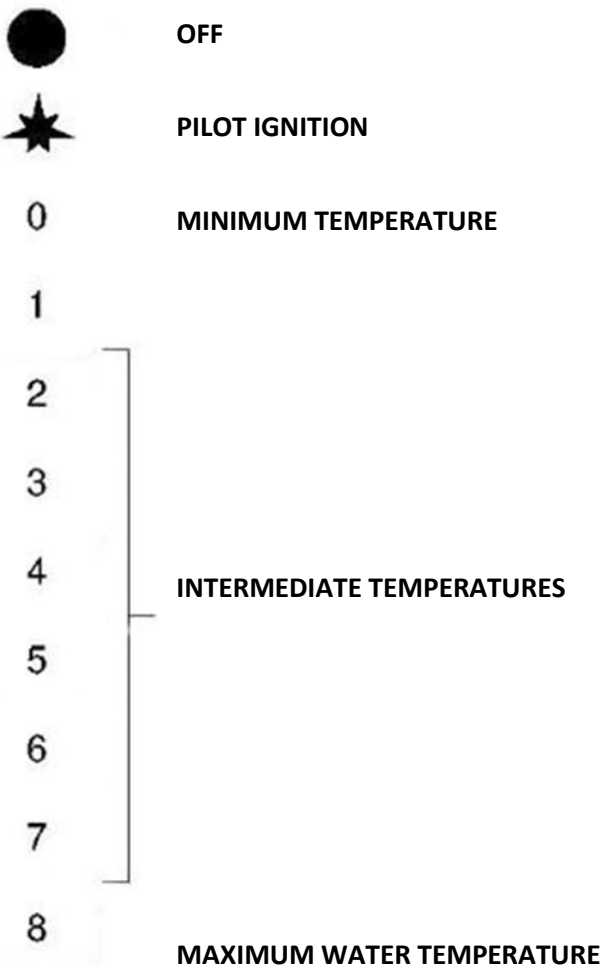
EMPTYING

- Switch the burners off.
- Emptying the tanks should be done at cold oil.
- The container where hot foods are emptied must be large enough and of heat resistant material.
- Turn the handle of the drain valve clockwise. The drain is completely open when the handle is in the vertical position. If you need to empty the container several times.

GAS FRYERS

BURNER IGNITION AND EXTINCTION

The gas valve control knob has the following positions:



PILOT IGNITION

- Turn the knob to position " pilot on " .
- Press the push button " pilot on " right down and, holding it pressed, press the piezoelectric lighter push button at the same time. The pilot flame

lights automatically.

- Check that the flame is lit through the holes on the appliance panel.
- Keep the valve push button pressed for 10-15 seconds to heat the thermocouple and then let it go.
- Repeat this operation if the burner goes out.

MAIN BURNER IGNITION

- Turn the knob to the chosen temperature setting for cooking.

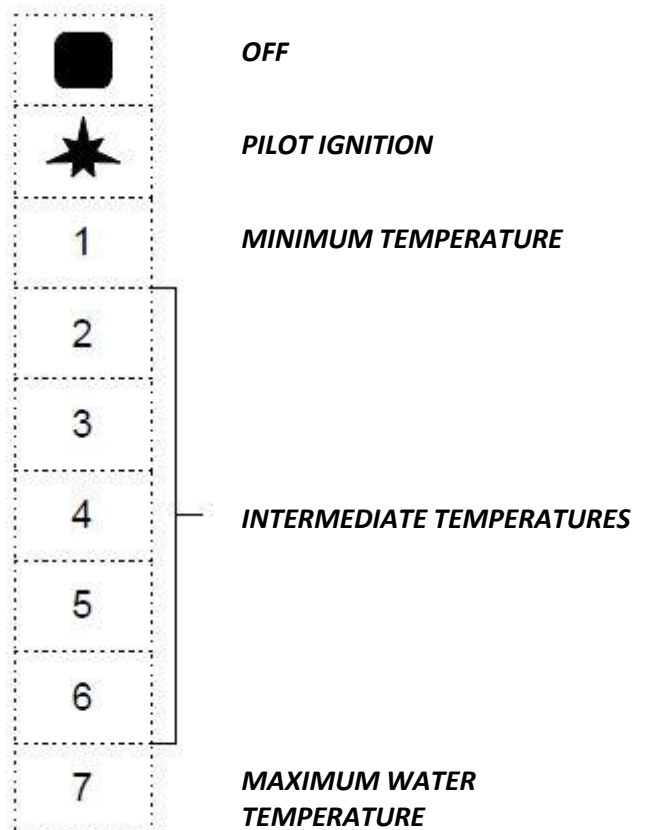
TURNING OFF

- To switch the main burner off, turn the knob to position " pilot on " .
- To turn off the pilot push the button " off " , then release it.

GAS FRYERS POWER

BURNER IGNITION AND EXTINCTION

The gas valve control knob has the following positions:



PILOT IGNITION

- Turn the knob to position " pilot on " .
- Press the push button " pilot on " right down and, holding it pressed, press the piezoelectric lighter push button at the same time. The pilot flame lights automatically.
- The pilot flame can be seen by opening the door.
- Keep the valve push button pressed for 10-15 seconds to heat the thermocouple and then let it go.
- Repeat this operation if the burner goes out.

MAIN BURNER IGNITION

- Turn the knob to the chosen temperature setting for cooking.

TURNING OFF

- To switch the main burner off, turn the knob to position " pilot on " .
- To turn off the pilot push the button " off " , then release it.

ELECTRIC FRYERS

BURNER IGNITION AND EXTINCTION

The control knob has the following positions:



SWITCHING ON

Turn the knob to the chosen temperature setting for cooking.

The green indicator light switches on. the green lamp indicate that the appliance is under voltage

The yellow indicator light switches on.

The yellow indicator light switches off when the oven reaches the set temperature.

TURNING OFF

Turn the knob to position "0".

12. PROLONGED DISUSE

Before any prolonged disuse of the appliance, proceed as follows:

- Clean the appliance thoroughly.
- Rub stainless steel surfaces with a cloth soaked in vaseline oil to create a protective film.
- Close cocks or main switches ahead of the appliances.

Following prolonged disuse, proceed as follows:

- Inspect the appliance thoroughly before using it again.
- Allow electric appliances to operate at the lowest temperature for at least 60 minutes.

IV. INSTRUCTIONS FOR CLEANING

13. REMINDERS FOR CLEANING



READ THIS MANUAL CAREFULLY. IT PROVIDES IMPORTANT INFORMATION FOR SAFE INSTALLATION, USE AND MAINTENANCE OF THE APPLIANCE. THE MANUFACTURER WILL NOT BE LIABLE FOR ANY DAMAGE OR INJURY RESULTING FROM FAILURE TO OBSERVING THE FOLLOWING RULES. DISCONNECT THE APPLIANCE ELECTRIC SUPPLY, IF PRESENT, BEFORE CARRYING OUT ANY OPERATION.



- Clean the satin finish stainless steel exterior surfaces, the cooking wells and the surface of the hotplates every day.
- At least twice a year, have an authorized technician clean the internal parts of the appliance.
- Do not use corrosive products to clean the floor beneath the appliance.
- Do not use direct or high pressure water jets to clean the appliance.

SATIN FINISH STAINLESS STEEL SURFACES

- Clean the surfaces with a cloth or sponge using water and proprietary non-abrasive detergents. Follow the direction of the satin finish lines. Rinse repeatedly and dry thoroughly.
- Do not use pan scourers or other iron items.
- Do not use chemical products containing chlorine.
- Do not use sharp objects which might scratch and damage the surfaces.

THE COOKING WELLS

- Clean the wells by bringing the water to the boil, with the addition of grease remover detergent if necessary.
- Remove any limescale deposits with a proprietary limescale remover.

v. INSTRUCTIONS FOR MAINTENANCE

14. REMINDERS FOR THE MAINTENANCE TECHNICIAN



THE MANUFACTURER WILL NOT BE LIABLE FOR ANY DAMAGE OR INJURY RESULTING FROM FAILURE TO OBSERVING THE FOLLOWING RULES.

Identify the specific appliance model. The model number is detailed on the packing and on the appliance dataplate.

The appliance must be installed in a well-ventilated room.

Do not obstruct any air vents or drains present on the appliance.

Do not tamper with appliance components. Appliance maintenance and conversion to a different type of gas must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.

15. CONVERSION TO ANOTHER TYPE OF GAS

See Chapter “ Instructions for installation “.

16. COMMISSIONING

See Chapter “ Instructions for installation “.

17. TROUBLESHOOTING

GAS FRYERS

THE PILOT BURNER DOES NOT LIGHT.

Possible causes:

- Insufficient gas supply pressure.
- Blocked tubing or nozzle.
- Defective gas tap or valve.
- Igniter defective or not properly connected.
- Igniter or igniter wire defective.
- Safety thermostat tripped or faulty.

PILOT BURNER GOES OUT DURING USE.

Possible causes:

- Insufficient gas supply pressure.
- Defective gas tap or valve.
- Defective thermocouple or insufficient heating.
- Thermocouple incorrectly connected to gas tap or valve.
- Knob of gas tap or valve not pressed sufficiently.
- Safety thermostat tripped or faulty.

THE MAIN BURNER DOES NOT LIGHT (EVEN THOUGH PILOT IS LIT).

Possible causes:

- Insufficient gas supply pressure.
- Blocked tubing or nozzle.
- Defective gas tap or valve.
- Defective burner (gas outlet holes clogged).

HEATING CANNOT BE ADJUSTED.

Possible causes:

- Defective gas valve.
- Temperature thermostat defective.

ELECTRIC FRYERS

THE APPLIANCE DOES NOT HEAT.

Possible causes:

- Temperature thermostat defective.
- Heating elements defective.

HEATING CANNOT BE ADJUSTED.

Possible causes:

- Temperature thermostat defective.

18. REPLACING COMPONENTS

REMINDERS FOR REPLACING COMPONENTS



SHUT THE GAS SHUT-OFF VALVE AND/OR SWITCH THE APPLIANCE OFF AT THE MAIN SWITCH INSTALLED UPSTREAM.



AFTER REPLACING A GAS SYSTEM COMPONENT, CHECK FOR GAS LEAKS AT CONNECTION POINTS.



DISCONNECT THE APPLIANCE ELECTRIC SUPPLY, IF PRESENT, BEFORE CARRYING OUT ANY OPERATION.



AFTER REPLACING AN ELECTRICAL SYSTEM COMPONENT, CHECK IT IS CORRECTLY WIRED.

GAS FRYERS

REPLACING THE GAS VALVE AND SAFETY THERMOSTAT.

- Empty the well completely.
- Open the door.
- Remove the control panel.
- Remove the bulb from its seat on the well.
- Remove and replace the component.
- Change the sensor/bulb sealing O-Ring in the well.
- Reassemble all parts. For assembly, proceed in reverse order.

REPLACING THE NOZZLE AND THE MAIN BURNER PRIMARY AIR REGULATION

- Slacken screw V.
- Remove nozzle UM (fitted to air regulator Z) and replace it with the one indicated in table TAB1.
- Retighten nozzle UM (fitted to air regulator Z).
- Adjust air regulator Z to distance A as shown in table TAB1.
- Retighten screw V fully.
- Reassemble all parts. For assembly, proceed in reverse order.

REPLACING THE PILOT BURNER AND THERMOCOUPLE.

- Open the door.
- Remove the control panel.
- Remove and replace the component.
- Reassemble all parts. For assembly, proceed in reverse order.

ELECTRIC FRYERS

REPLACING THE HEATING ELEMENT

- raise the heating element in vertical position
- remove the lower protection panel
- disconnect the heating elements
- Remove and replace the component.
- Reassemble all parts. For assembly, proceed in reverse order.

SOSTITUTION OF THE LAMP

- Remove the control panel.
- Remove and replace the component.
- Reassemble all parts. For assembly, proceed in reverse order.

REPLACING THE WORKING THERMOSTAT.

- Remove the control panel.
- Remove the bulb from its seat on the well.
- Remove and replace the component.
- Reassemble all parts. For assembly, proceed in reverse order.

19. CLEANING THE INTERIOR

- Check the condition of the inside of the appliance.
- Remove any built-up dirt.
- Check and clean the fumes exhaust system.

20. MAIN COMPONENTS

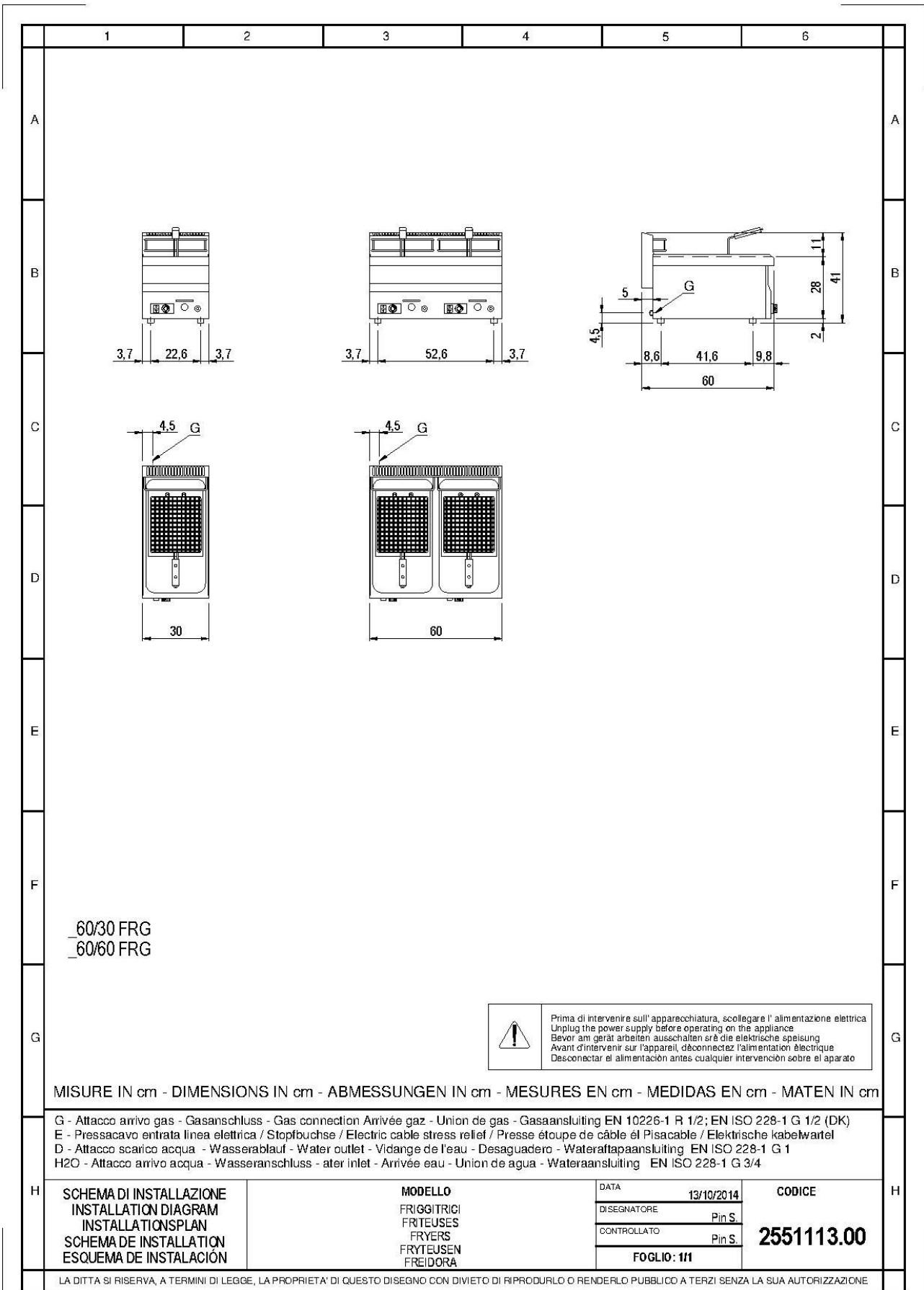
GAS FRYERS

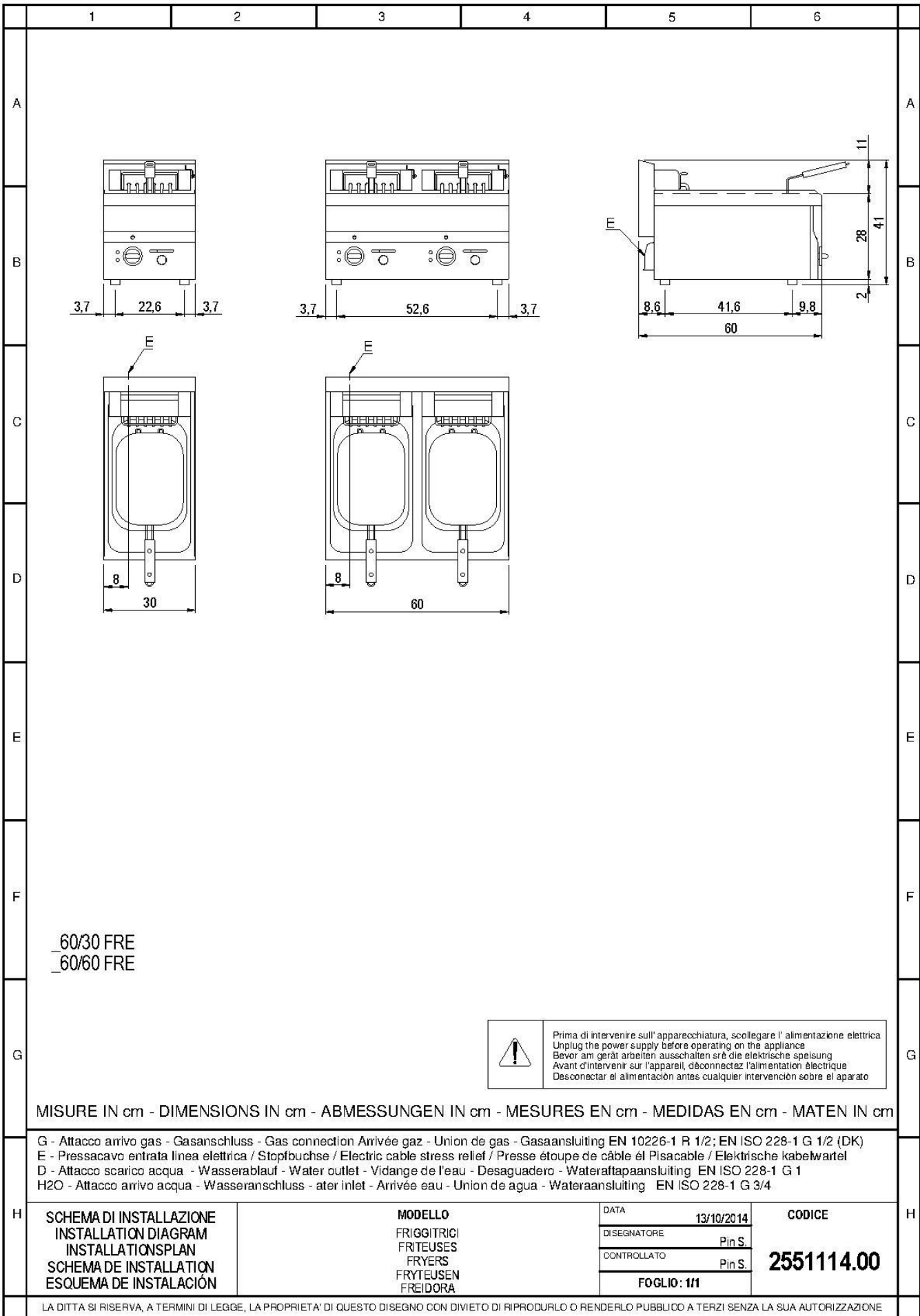
- Gas valve
- MAIN BURNER
- Pilot burner
- Thermocouple
- Igniter
- Piezoelectric ignition
- Safety thermostat

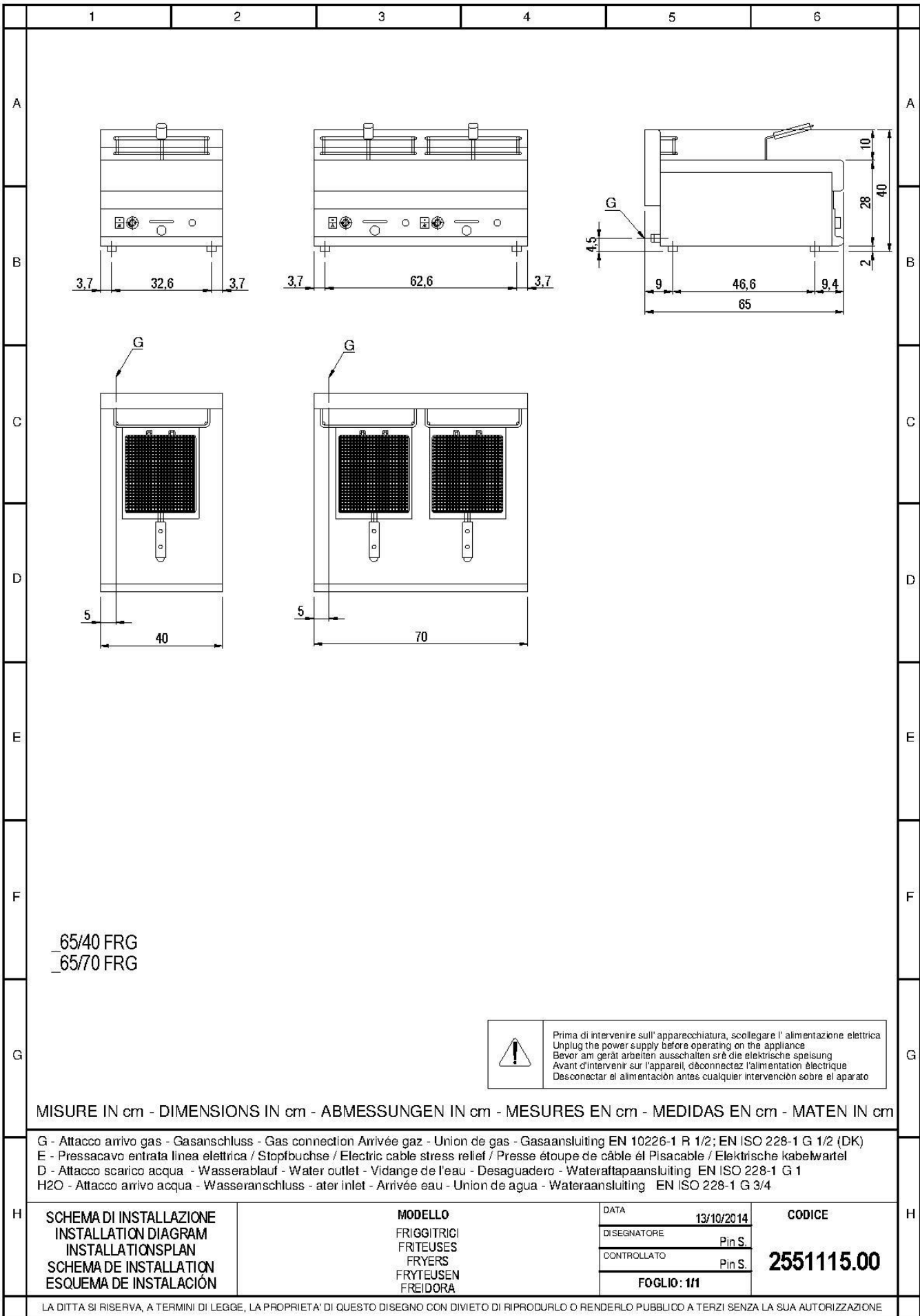
ELECTRIC FRYERS

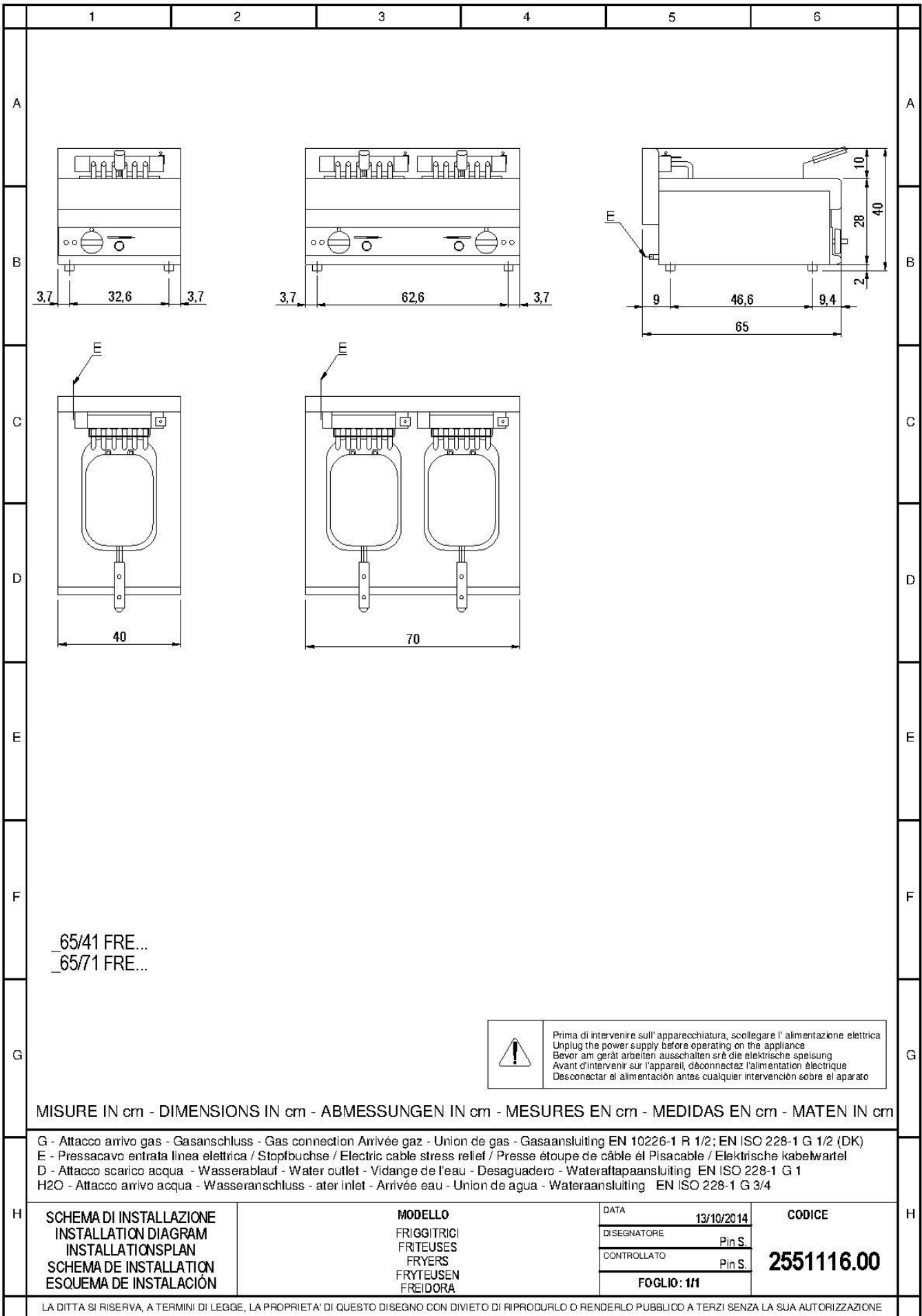
- Heating element
- Working thermostat
- Safety thermostat
- Indicator light

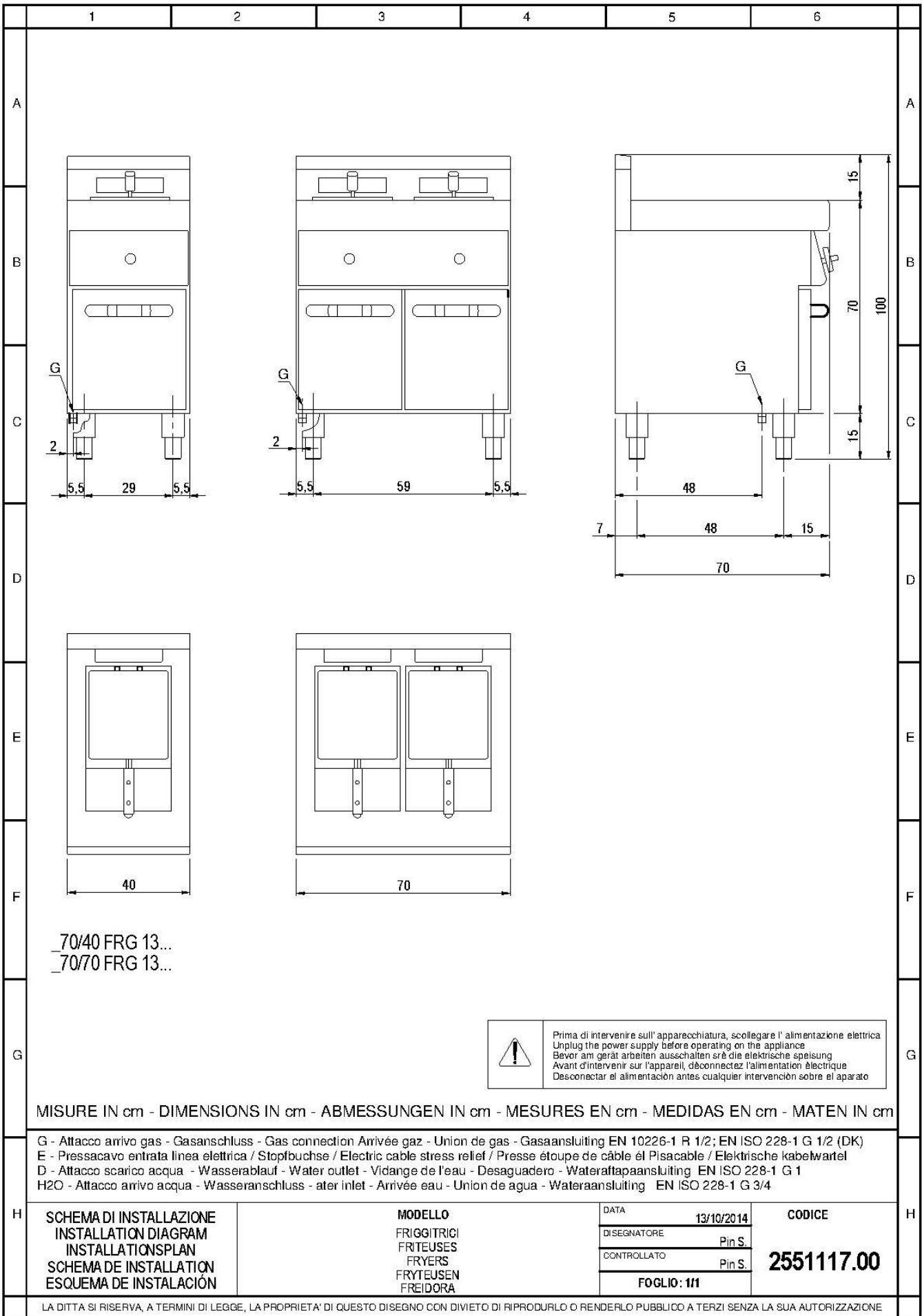
VI. SCHEMI DI INSTALLAZIONE – INSTALLATIONS PLAN - INSTALLATION DIAGRAM – SCHEMA D’INSTALLATION – ESQUEMA DE INSTALACION - INSTALLATIESCHEMA'S











70/40 FRG 13...
70/70 FRG 13...

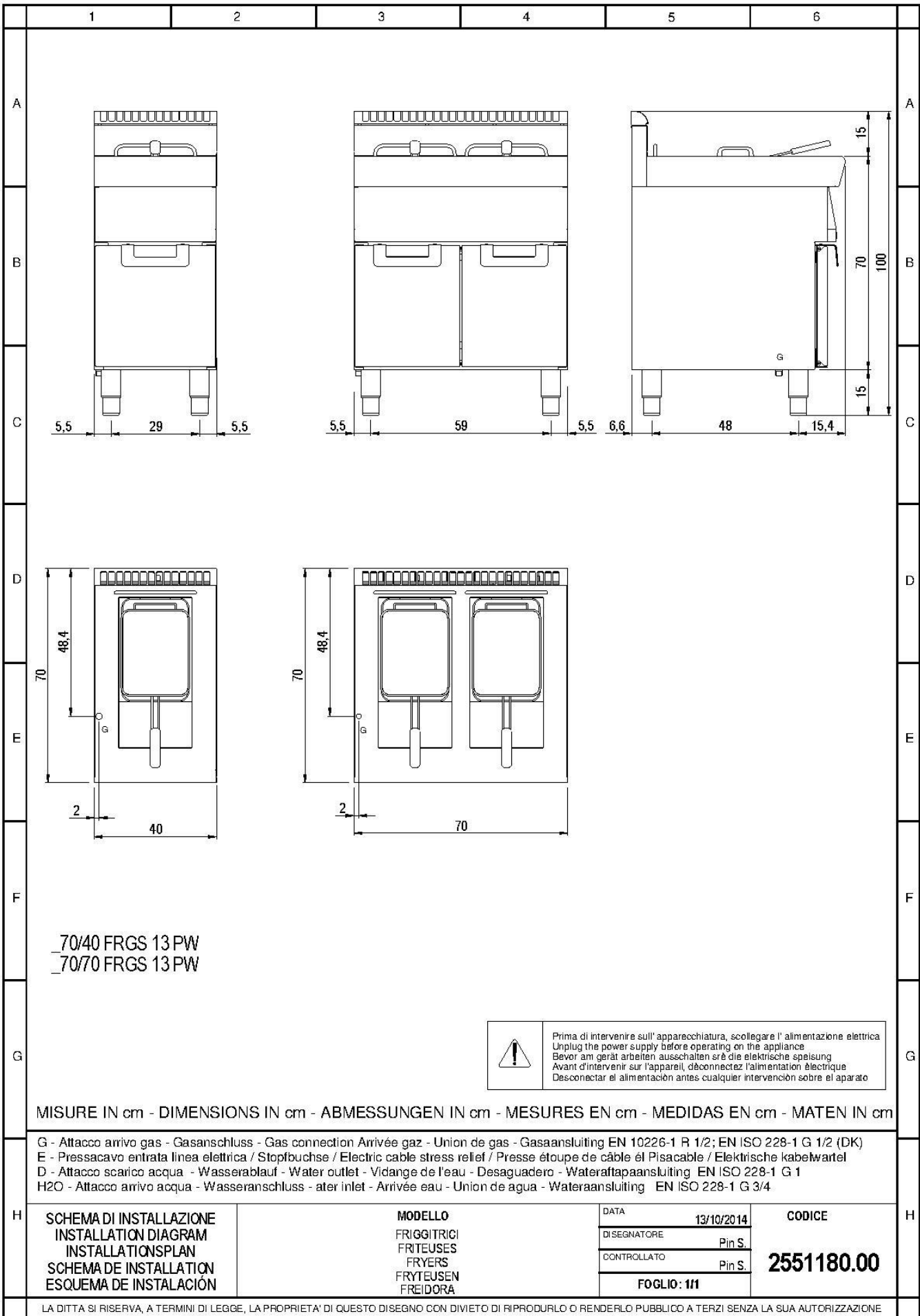
! Prima di intervenire sull'apparecchiatura, scollegare l'alimentazione elettrica
 Unplug the power supply before operating on the appliance
 Bevor am gerät arbeiten ausschalten srê die elektrische speltung
 Avant d'intervenir sur l'appareil, déconnectez l'alimentation électrique
 Desconectar el alimentación antes cualquier intervención sobre el aparato

MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm - MESURES EN cm - MEDIDAS EN cm - MATEN IN cm


G - Attacco arrivo gas - Gasanschluss - Gas connection Arrivée gaz - Union de gas - Gasaansluiting EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)
 E - Pressacavo entrata linea elettrica / Stopfbuchse / Electric cable stress relief / Presse étoupe de câble él Pisacable / Elektrische kabelwartel
 D - Attacco scarico acqua - Wasserablauf - Water outlet - Vidange de l'eau - Desaguadero - Wateraftapaansluiting EN ISO 228-1 G 1
 H2O - Attacco arrivo acqua - Wasseranschluss - ater inlet - Arrivée eau - Union de agua - Wateraansluiting EN ISO 228-1 G 3/4

H	SCHEMA DI INSTALLAZIONE INSTALLATION DIAGRAM INSTALLATIONSPLAN SCHEMA DE INSTALLATION ESQUEMA DE INSTALACIÓN	MODELLO FRIGGITRICI FRITEUSES FRYERS FRYEUSEN FREIDORA	DATA	13/10/2014	CODICE 2551117.00	H
			DI SEGNA TORE	Pin S.		
			CON TROLLATO	Pin S.		
			FOGLIO: 111			

LA DITTA SI RISERVA, A TERMINI DI LEGGE, LA PROPRIETÀ DI QUESTO DISEGNO CON DIVIETO DI RIPRODURLO O RENDERLO PUBBLICO A TERZI SENZA LA SUA AUTORIZZAZIONE



70/40 FRGS 13 PW
70/70 FRGS 13 PW

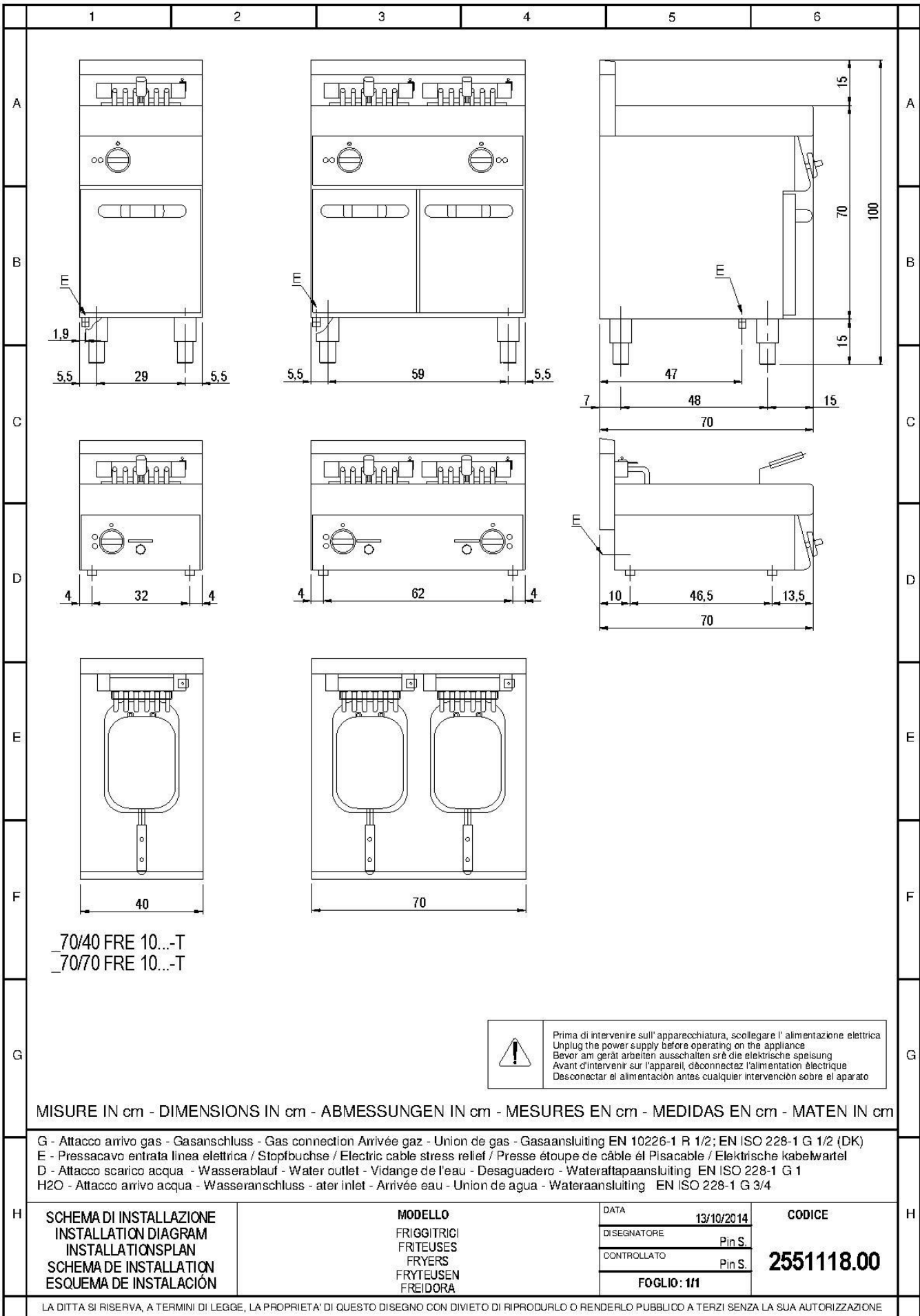
 Prima di intervenire sull'apparecchiatura, scollegare l'alimentazione elettrica
Unplug the power supply before operating on the appliance
Bevor am gerät arbeiten ausschalten srê die elektrische speisung
Avant d'intervenir sur l'appareil, dëconnectez l'alimentation électrique
Desconectar el alimentacion antes cualquier intervencion sobre el aparato

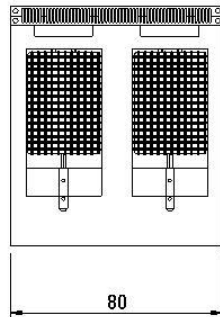
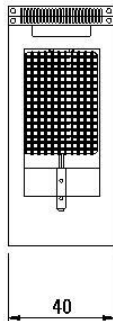
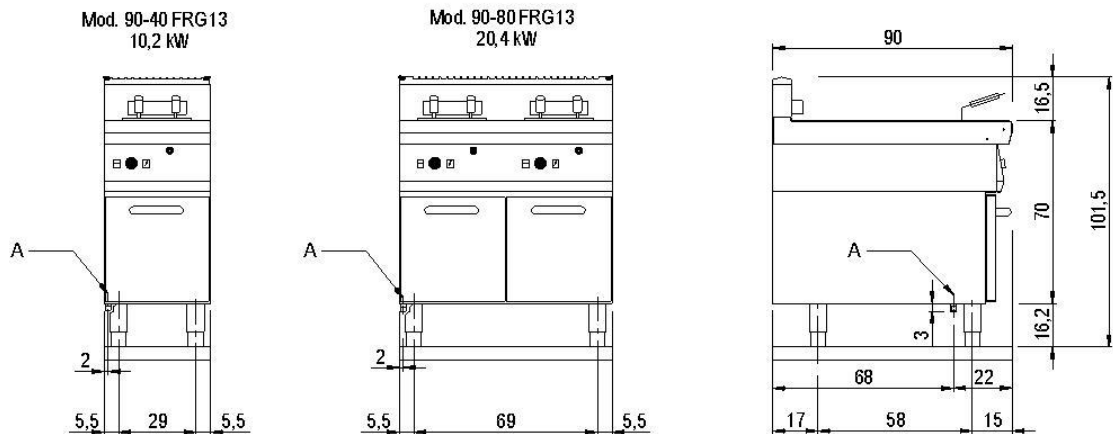
MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm - MESURES EN cm - MEDIDAS EN cm - MATEN IN cm

G - Attacco arrivo gas - Gasanschluss - Gas connection Arrivée gaz - Union de gas - Gasaansluiting EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)
E - Pressacavo entrata linea elettrica / Stopfbuchse / Electric cable stress relief / Presse étoupe de câble el Pisacable / Elektrische kabelwartel
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H2O - Attacco arrivo acqua - Wasseranschluss - ater inlet - Arrivée eau - Union de agua - Wateraansluiting EN ISO 228-1 G 3/4

H SCHEMA DI INSTALLAZIONE INSTALLATION DIAGRAM INSTALLATIONSPLAN SCHEMA DE INSTALLATION ESQUEMA DE INSTALACIÓN	MODELLO FRIGGITRICI FRITEUSES FRYERS FRYEUSEN FREIDORA	DATA	13/10/2014	CODICE 2551180.00	H
		DI SEGNA TORE	Pin S.		
		CONTROLLATO	Pin S.		
		FOGLIO: 111			

LA DITTA SI SERVA, A TERMINI DI LEGGE, LA PROPRIETA' DI QUESTO DISEGNO CON DIVIETO DI RIPRODURLO O RENDERLO PUBBLICO A TERZI SENZA LA SUA AUTORIZZAZIONE

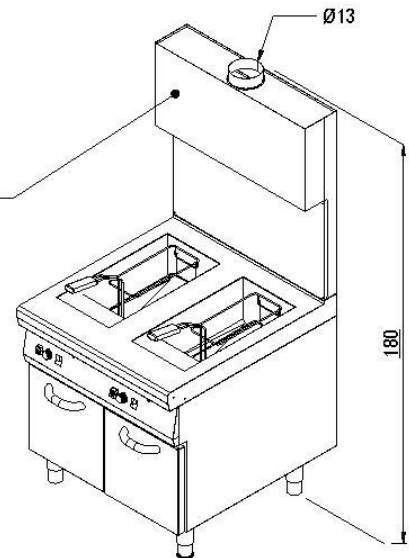




CAMINO ANTIVENTO
PER APPARECCHI DI TIPO "B11"

DRAUGHT DIVERTER
FOR APPLIANCES TYPE "B11"

A= Attacco gas / Arrivee gaz / Gasanschluss / Gas inlet
EN 10226-1 R 1/2
EN ISO228-1 G 1/2 (DK)



Mod. 90-40 FRG13

Tipo di apparecchi "A1"

Appareilles du type "A1" - Aparatos de tipo "A1" - Geräte-Typ "A1" - Type of appliances "A1"

Mod. 90-80 FRG13

Tipo di apparecchi "A1/B11"

Appareilles du type "A1/B11" - Aparatos de tipo "A1/B11" - Geräte-Typ "A1/B11" - Type of appliances "A1/B11"

SCHEMA DI INSTALLAZIONE
SCHEMA DE INSTALLATION
INSTALLATION DIAGRAM
INSTALLATIONSPLAN
ESQUEMA DE INSTALACION

MODELLO
FRIGGITRICI GAS
FRITEUSES GAZ
GAS FRYERS
GAS FRYTEUSEN
GAS COCINAS

data: _____ 15/10/2012

nome: _____ P.L.

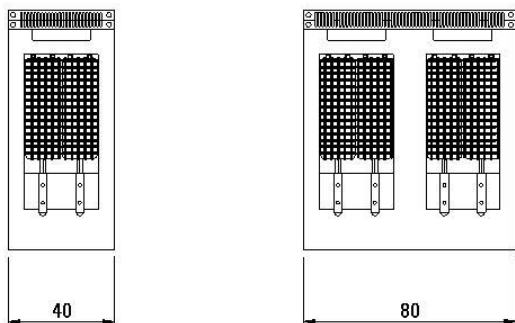
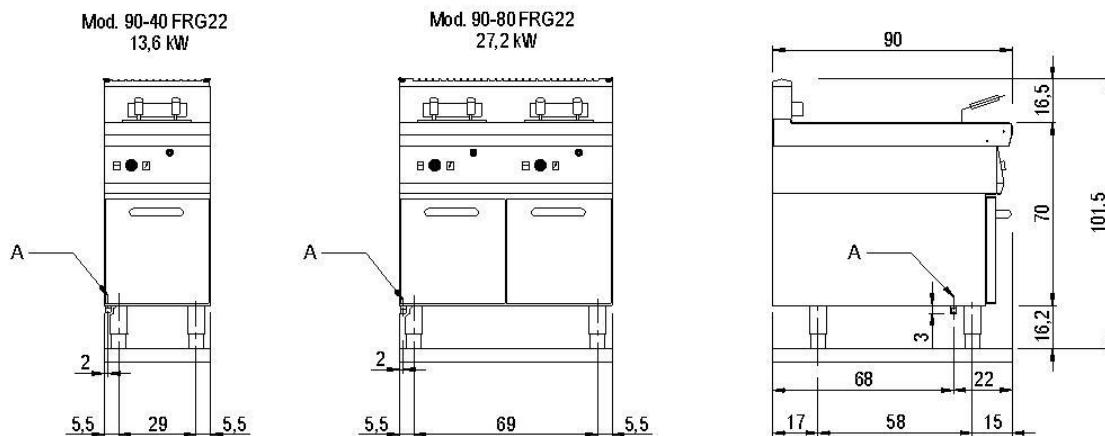
ultima mod.: _____ /

FOGLIO: 1/1

CODICE

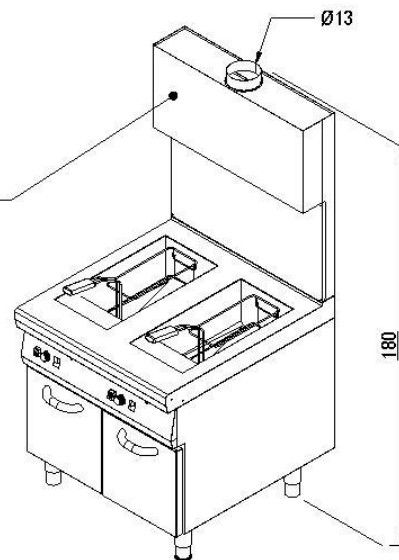
255.118.02

LA DITTA SI RISERVA, A TERMINI DI LEGGE, LA PROPRIETA' DI QUESTO DISEGNO CON DIVIETO DI RIPRODURLO O RENDERLO PUBBLICO A TERZI SENZA LA SUA AUTORIZZAZIONE



CAMINO ANTIVENTO
PER APPARECCHI DI TIPO "B11"

DRAUGHT DIVERTER
FOR APPLIANCES TYPE "B11"



A= Attacco gas / Arrivee gaz / Gasanschluss / Gas inlet
EN 10226-1 R 1/2
EN ISO228-1 G 1/2 (DK)

Mod. 90-40 FRG22

Tipo di apparecchi "A1"

Appareilles du type "A1" - Aparatos de tipo "A1" - Geräte-Typ "A1" - Type of appliances "A1"

Mod. 90-80 FRG22

Tipo di apparecchi "A1/B11"

Appareilles du type "A1/B11" - Aparatos de tipo "A1/B11" - Geräte-Typ "A1/B11" - Type of appliances "A1/B11"

SCHEMA DI INSTALLAZIONE
SCHEMA DE INSTALLATION
INSTALLATION DIAGRAM
INSTALLATIONSPLAN
ESQUEMA DE INSTALACION

MODELLO
FRIGGITRICI GAS
FRITEUSES GAZ
GAS FRYERS
GAS FRYTEUSEN
GAS COCINAS

data: _____ 15/10/2012

nome: _____ P.L.

ultima mod.: _____ /

FOGLIO: 1/1

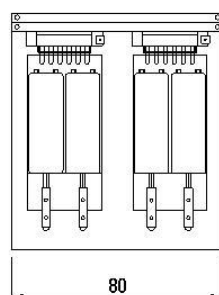
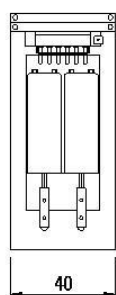
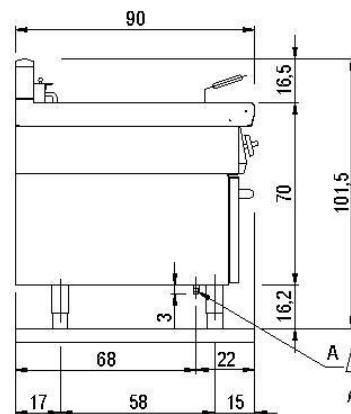
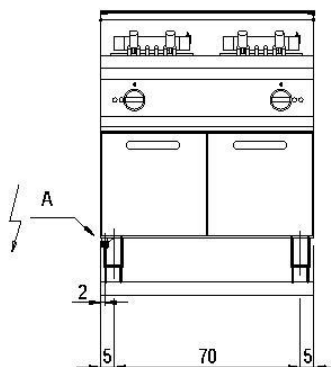
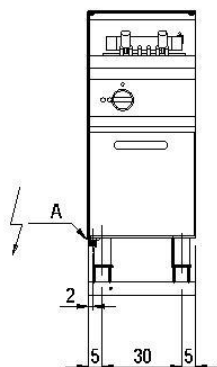
CODICE

255.123.02

LA DITTA SI RISERVA, A TERMINI DI LEGGE, LA PROPRIETA' DI QUESTO DISEGNO CON DIVIETO DI RIPRODURLO O RENDERLO PUBBLICO A TERZI SENZA LA SUA AUTORIZZAZIONE

Mod. 90/40 FRE 15
kW 10,2

Mod. 90/80 FRE 15
kW 20,4



⚡ A= ENTRATA ALIMENTAZIONE ELETTRICA
ARRIVÉE ALIMENTATION ELECTRIQUE
ELEKTROANSCHLUSS
ELECTRIC ENERGY CONNECTION } VAC 400+3N

SCHEMA DI INSTALLAZIONE
SCHEMA DE INSTALLATION
INSTALLATION DIAGRAM
INSTALLATIONSPLAN
ESQUEMA DE INSTALACIÓN

MODELLO
FRIGGITRICE ELET. FRITEUSEN ELECT.
ELECTRIC FRYERS_ELEKTRISCHE FRITEUSEN
FREIDORAS ELECTRICA

data: _____ 05/06/2007

nome: _____ D. Duso

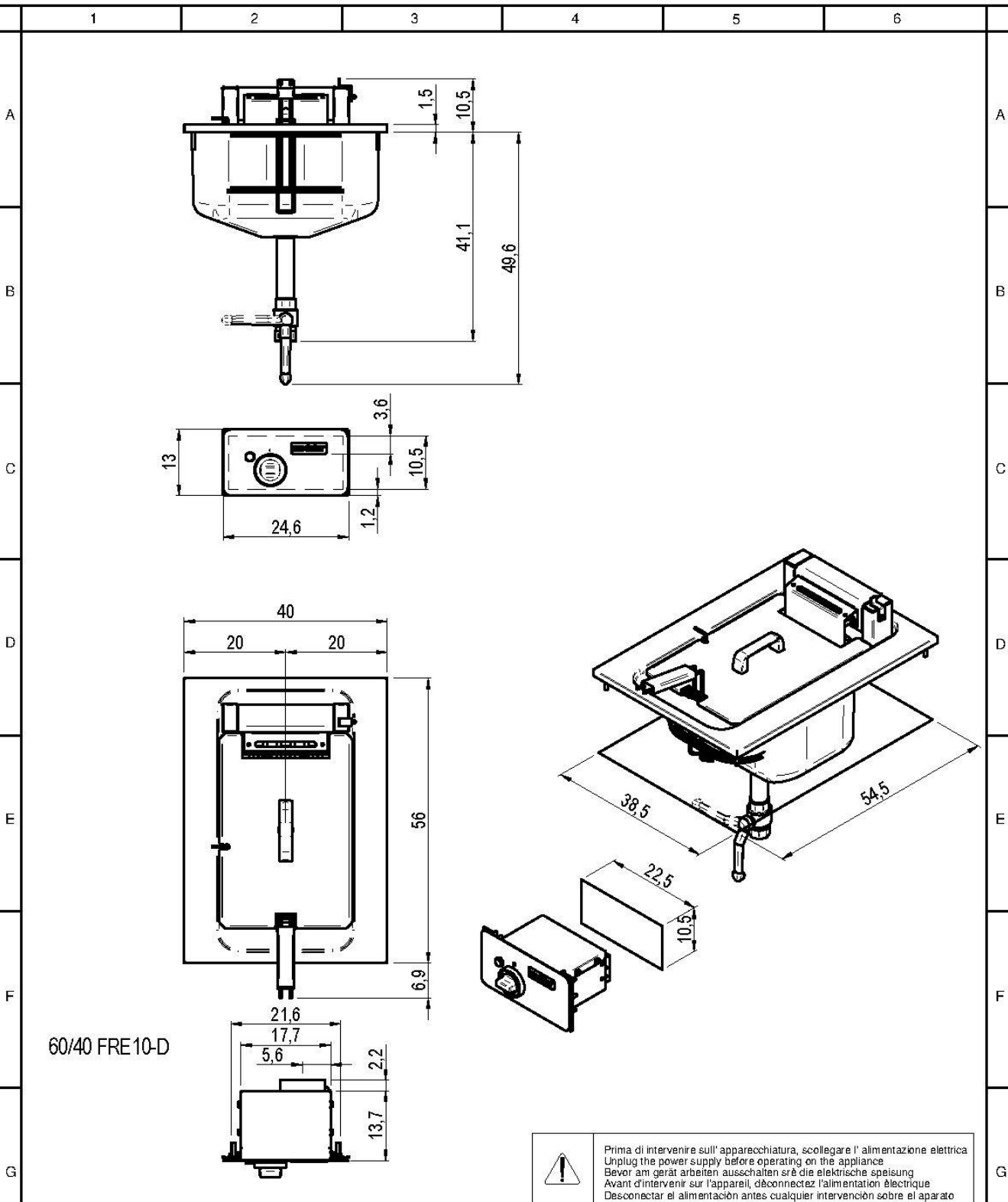
ultima mod.: _____ /

FOGLIO: 1/1

CODICE

255.129.01

LA DITTA SI RISERVA, A TERMINI DI LEGGE, LA PROPRIETA' DI QUESTO DISEGNO CON DIVIETO DI RIPRODURLO O RENDERLO PUBBLICO A TERZI SENZA LA SUA AUTORIZZAZIONE



60/40 FRE10-D

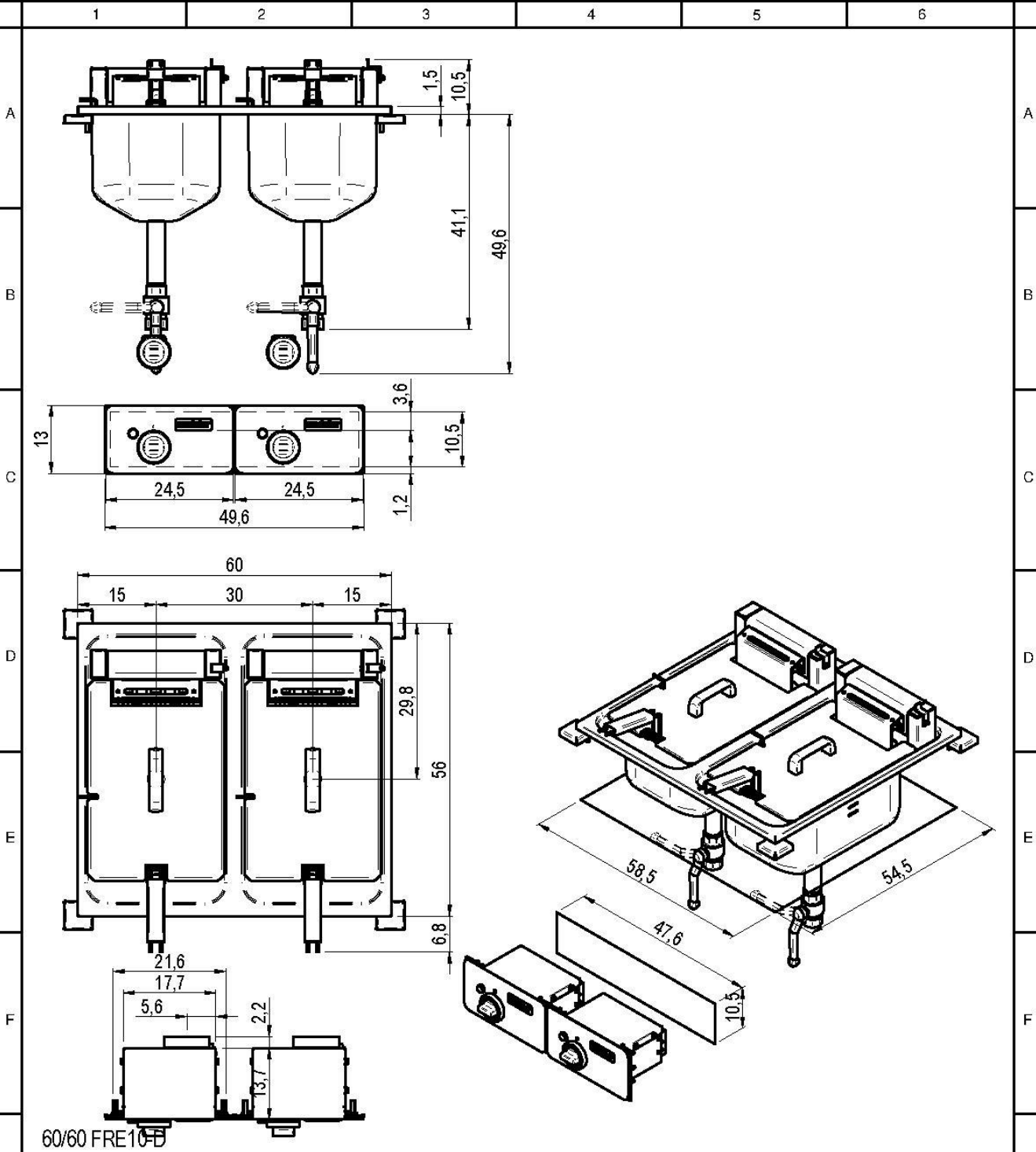
! Prima di intervenire sull'apparecchiatura, scollegare l'alimentazione elettrica
 Unplug the power supply before operating on the appliance
 Bevor am gerät arbeiten ausschalten srä die elektrische speisung
 Avant d'intervenir sur l'appareil, déconnectez l'alimentation électrique
 Desconectar el alimentación antes cualquier intervención sobre el aparato

MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm - MESURES EN cm - MEDIDAS EN cm - MATEN IN cm


G - Attacco arrivo gas - Gasanschluss - Gas connection Arrivée gaz - Union de gas - Gasaansluiting EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)
 E - Pressacavo entrata linea elettrica / Stopfbuchse / Electric cable stress relief / Presse étoupe de câble él Pisacable / Elektrische kabelwartel
 D - Attacco scarico acqua - Wasserablauf - Water outlet - Vidange de l'eau - Desaguadero - Wateraftapaansluiting EN ISO 228-1 G 1
 H2O - Attacco arrivo acqua - Wasseranschluss - ater inlet - Arrivée eau - Union de agua - Wateraansluiting EN ISO 228-1 G 3/4

H	SCHEMA DI INSTALLAZIONE INSTALLATION DIAGRAM INSTALLATIONSPLAN SCHEMA DE INSTALLATION ESQUEMA DE INSTALACIÓN	MODELLO FRIGGITRICI DROP IN FRYERS DROP IN FRITEUSE DROP IN FREIDORAS DROP IN	DATA	18/12/2014	CODICE 2551098.13	H
			DISEGNATORE	Pessamai F.		
			CONTROLLATO	Pessamai F.		
			FOGLIO: 111			

LA DITTA SI RISERVA, A TERMINI DI LEGGE, LA PROPRIETA' DI QUESTO DISEGNO CON DIVIETO DI RIPRODURLO O RENDERLO PUBBLICO A TERZI SENZA LA SUA AUTORIZZAZIONE



60/60 FRE10-B

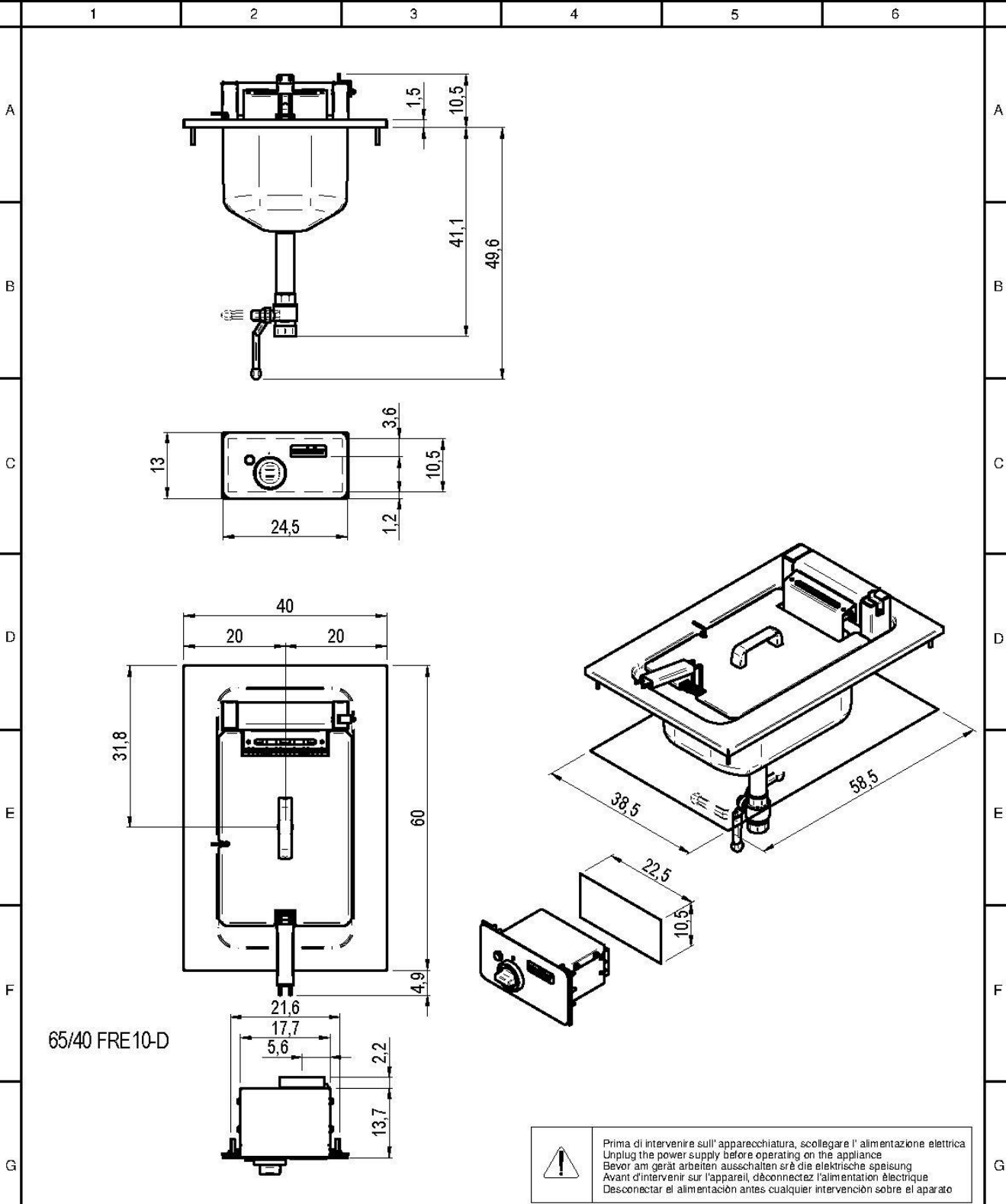
 Prima di intervenire sull'apparecchiatura, scollegare l'alimentazione elettrica
 Unplug the power supply before operating on the appliance
 Bevor am gerät arbeiten ausschalten srä die elektrische speisung
 Avant d'intervenir sur l'appareil, déconnectez l'alimentation électrique
 Desconectar el alimentación antes cualquier intervención sobre el aparato

MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm - MESURES EN cm - MEDIDAS EN cm - MATEN IN cm

G - Attacco arrivo gas - Gasanschluss - Gas connection Arrivée gaz - Union de gas - Gasaansluiting EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)
 E - Pressacavo entrata linea elettrica / Stopfbuchse / Electric cable stress relief / Presse étoupe de câble él Pisacable / Elektrische kabelwartel
 D - Attacco scarico acqua - Wasserablauf - Water outlet - Vidange de l'eau - Desaguadero - Wateraftapaansluiting EN ISO 228-1 G 1
 H2O - Attacco arrivo acqua - Wasseranschluss - ater inlet - Arrivée eau - Union de agua - Wateraansluiting EN ISO 228-1 G 3/4

H SCHEMA DI INSTALLAZIONE INSTALLATION DIAGRAM INSTALLATIONSPLAN SCHEMA DE INSTALLATION ESQUEMA DE INSTALACIÓN	MODELLO FRIGGITRICI DROP IN FRYERS DROP IN FRITEUSE DROP IN FREIDORAS DROP IN	DATA	18/12/2014	CODICE 2551099.13
		DISEGNATORE	Pessamal F.	
		CONTROLLATO	Pessamal F.	
		FOGLIO: 111		

LA DITTA SI RISERVA, A TERMINI DI LEGGE, LA PROPRIETA' DI QUESTO DISEGNO CON DIVIETO DI RIPRODURLO O RENDERLO PUBBLICO A TERZI SENZA LA SUA AUTORIZZAZIONE



65/40 FRE10-D

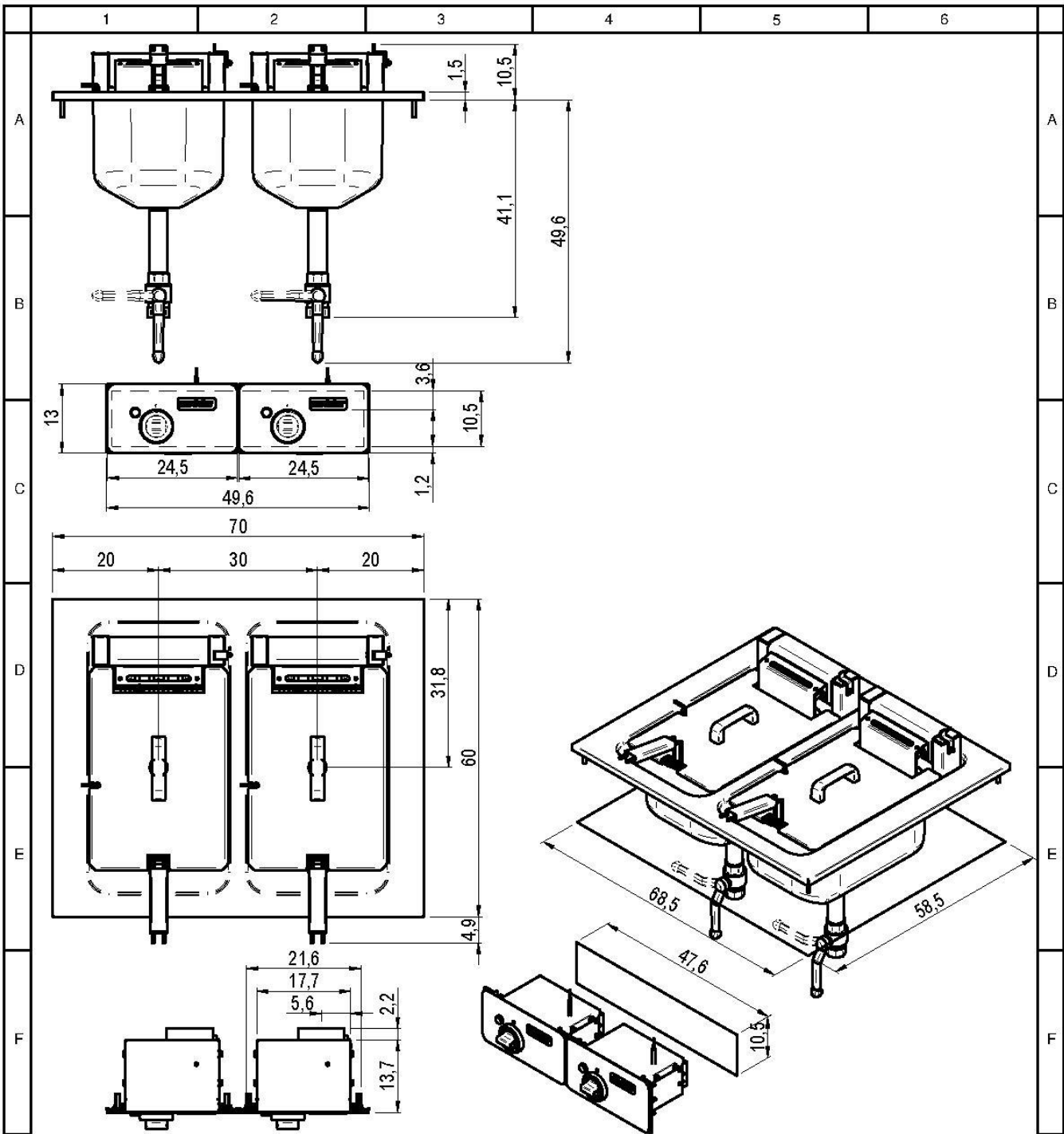
! Prima di intervenire sull'apparecchiatura, scollegare l'alimentazione elettrica
 Unplug the power supply before operating on the appliance
 Bevor am gerät arbeiten ausschalten srà die elektrische speisung
 Avant d'intervenir sur l'appareil, déconnectez l'alimentation électrique
 Desconectar el alimentación antes cualquier intervención sobre el aparato

MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm - MESURES EN cm - MEDIDAS EN cm - MATEN IN cm

G - Attacco arrivo gas - Gasanschluss - Gas connection Arrivée gaz - Union de gas - Gasaansluiting EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)
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 H2O - Attacco arrivo acqua - Wasseranschluss - ater inlet - Arrivée eau - Union de agua - Wateraansluiting EN ISO 228-1 G 3/4

H	SCHEMA DI INSTALLAZIONE INSTALLATION DIAGRAM INSTALLATIONSPLAN SCHEMA DE INSTALLATION ESQUEMA DE INSTALACIÓN	MODELLO FRIGGITRICI DROP IN FRYERS DROP IN FRITEUSE DROP IN FRITEUSES DROP IN FREIDORAS DROP IN	DATA	18/12/2014	CODICE 2551100.13	H
			DISEGNAIORE	Pessamai F.		
			CONTROLLATO	Pessamai F.		
			FOGLIO: 111			

LA DITTA SI RISERVA, A TERMINI DI LEGGE, LA PROPRIETA' DI QUESTO DISEGNO CON DIVIETO DI RIPRODURLO O RENDERLO PUBBLICO A TERZI SENZA LA SUA AUTORIZZAZIONE



65/70 FRE10-D

! Prima di intervenire sull'apparecchiatura, scollegare l'alimentazione elettrica
 Unplug the power supply before operating on the appliance
 Bevor am gerät arbeiten ausschalten srä die elektrische speisung
 Avant d'intervenir sur l'appareil, déconnectez l'alimentation électrique
 Desconectar el alimentación antes cualquier intervención sobre el aparato

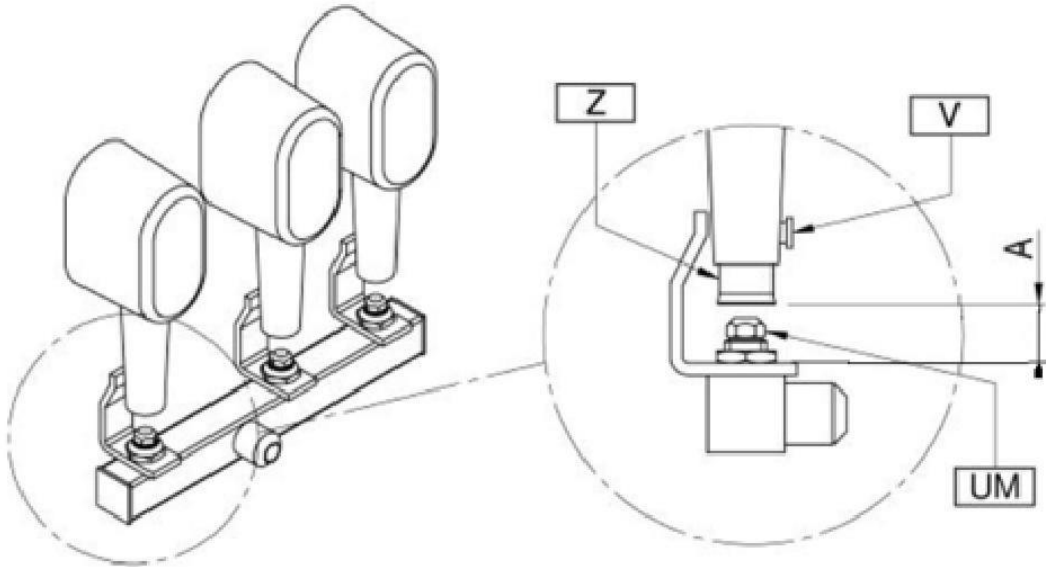
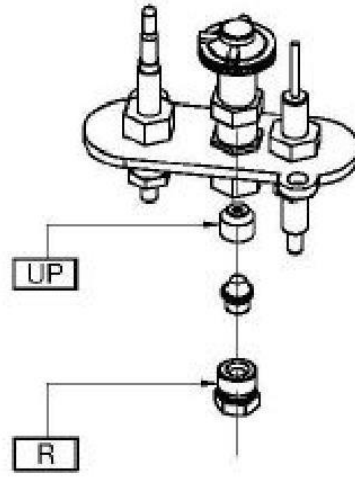
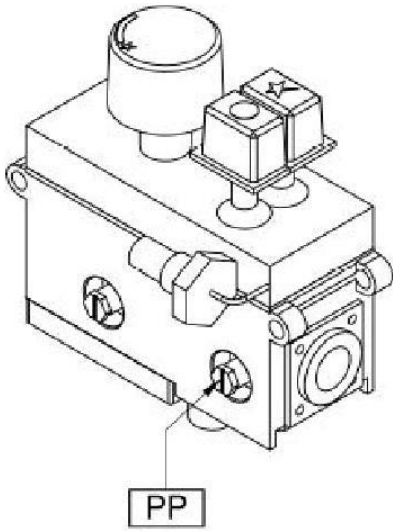
MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm - MESURES EN cm - MEDIDAS EN cm - MATEN IN cm

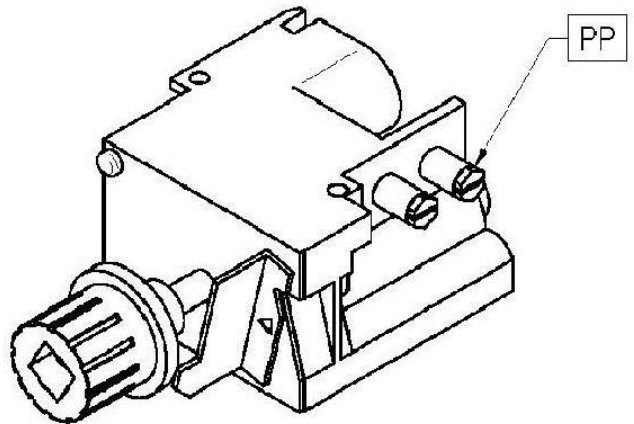
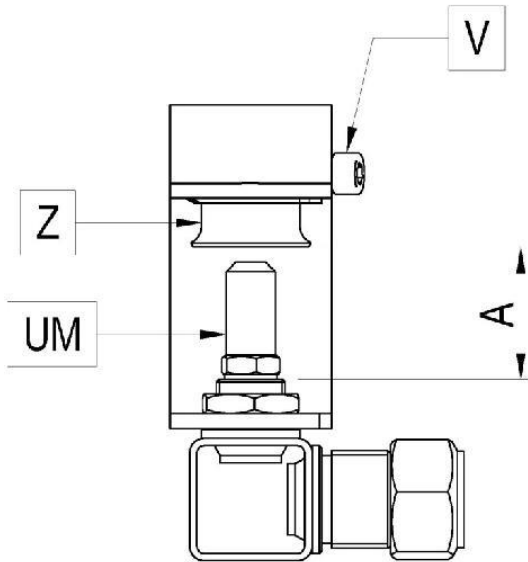
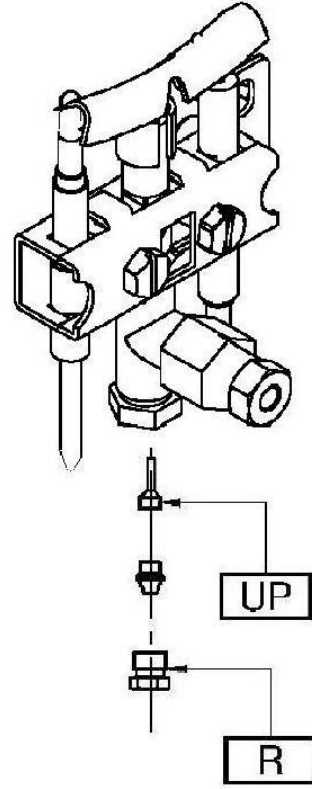
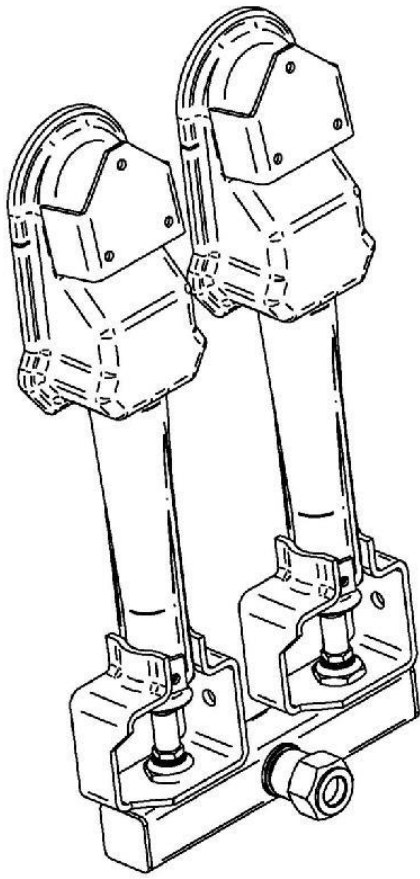
G - Attacco arrivo gas - Gasanschluss - Gas connection Arrivée gaz - Union de gas - Gasaansluiting EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)
 E - Pressacavo entrata linea elettrica / Stopfbuchse / Electric cable stress relief / Presse étoupe de câble él Pisacable / Elektrische kabelwartel
 D - Attacco scarico acqua - Wasserablauf - Water outlet - Vidange de l'eau - Desaguadero - Wateraftapaansluiting EN ISO 228-1 G 1
 H2O - Attacco arrivo acqua - Wasseranschluss - ater inlet - Arrivée eau - Union de agua - Wateraansluiting EN ISO 228-1 G 3/4

H	SCHEMA DI INSTALLAZIONE INSTALLATION DIAGRAM INSTALLATIONSPLAN SCHEMA DE INSTALLATION ESQUEMA DE INSTALACIÓN	MODELLO FRIGGITRICI DROP IN FRYERS DROP IN FRITEUSE DROP IN FRIDORAS DROP IN	DATA	18/12/2014	CODICE
			DISEGNAIORE	Pessamai F.	
			CONTROLLATO	Pessamai F.	2551101.13
			FOGLIO: 111		

LA DITTA SI RISERVA, A TERMINI DI LEGGE, LA PROPRIETA' DI QUESTO DISEGNO CON DIVIETO DI RIPRODURLO O RENDERLO PUBBLICO A TERZI SENZA LA SUA AUTORIZZAZIONE

VII. FIGURE – ABB. – FIG. FIGURE-FIG.-IMAGE-ABB.-CIFRAS-AFBEELDINGEN





VIII. TAB1 - DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS - TECHNISCHE GEGEVENS Ugelli e regolazioni - Nozzles and settings - Buses et les paramètres - Dusen und Einstellungen - Boquillas y los ajustes - Verstuivers en regelingen

TAB1						
Gas Gaz	Pa (mbar)	UM UP A Um	_60/30 FRG	_65/40 FRG	_70/40 FRG 13	_70/40 FRGS 13 PW _90/40 FRGS 13 PW _110/40 FRGS13 PW
			_60/60 FRG	_65/70 FRG	_70/70 FRG 13	_70/70 FRGS 13 PW _90/80 FRGS 13 PW _110/80 FRGS13 PW
G20 G20/G25	20 20/25	UM	140L	140L	141DC	180L
		UP	51	51	51	35
		A (mm)	-	-	-	21
		Um	-	-	-	-
G25	20	UM	155L	150L	155DC	200L
		UP	51	51	51	35
		A (mm)	-	-	-	21
		Um	-	-	-	-
G25	25	UM	145L	140L	145DC	185L
		UP	51	51	51	35
		A (mm)	-	-	-	21
		Um	-	-	-	-
G20	25	UM	-	-	-	170L
		UP	-	-	-	35
		A (mm)	-	-	-	21
		Um	-	-	-	-
G25.1	25	UM	-	-	-	195L
		UP	-	-	-	35
		A (mm)	-	-	-	21
		Um	-	-	-	-
G30/G31	28-30/37 28-30	UM	95	88	95	115L
		UP	30	30	30	20
		A (mm)	-	-	-	OPEN
		Um	-	-	-	-
G30/G31	37	UM	-	-	-	105L
		UP	-	-	-	20
		A (mm)	-	-	-	OPEN
		Um	-	-	-	-
G30/G31	50	UM	82	80	82	100L
		UP	30	25	30	20
		A (mm)	-	-	-	OPEN
		Um	-	-	-	-
G110	8	UM	-	-	-	-
		UP	-	-	-	-
		A (mm)	-	-	-	-
		Um	-	-	-	-
G120	8	UM	-	-	-	-
		UP	-	-	-	-
		A (mm)	-	-	-	-
		Um	-	-	-	-

Pa : Pressione di allacciamento - Anschlussdruck - Supply pressure - Pression de raccordement - Presión de conexión - Aansluitdruck

UM : Ugello MAX - Duse MAX - MAX nozzle - Buse MAX - Boquilla MAX. - Sproeier MAX

Um : Ugello MIN - Duse MIN - MIN nozzle - Buse MIN - Boquilla MIN - Sproeier MIN

UP : Pilota - Zündbrenner - Pilot - Veilleuse gaz - Piloto - Waakvlam

A : Apertura Aereatore - Öffnen Lufring - Aerator Opening - Ouverture Aérateur - Abertura del aireador - Opening beluchter

REG : Regolato - Eingestellt - Regulated - Règie - Regulado - Geregeld

TAB1				
Gas Gaz	Pa (mbar)	UM UP A Um	_90/40 FRG 13	_90/40 FRG 22
			_90/80 FRG 13	_90/80 FRG 22
G20 G20/G25	20 20/25	UM	141DC	145DC
		UP	51	51
		A (mm)	-	-
		Um	-	-
G25	20	UM	155DC	160DC
		UP	51	51
		A (mm)	-	-
		Um	-	-
G25	25	UM	145DC	150DC
		UP	51	51
		A (mm)	-	-
		Um	-	-
G20	25	UM	-	-
		UP	-	-
		A (mm)	-	-
		Um	-	-
G25.1	25	UM	-	-
		UP	-	-
		A (mm)	-	-
		Um	-	-
G30/G31	28-30/37 28-30	UM	95	100
		UP	30	30
		A (mm)	-	-
		Um	-	-
G30/G31	37	UM	-	-
		UP	-	-
		A (mm)	-	-
		Um	-	-
G30/G31	50	UM	82	85
		UP	30	30
		A (mm)	-	-
		Um	-	-
G110	8	UM	-	-
		UP	-	-
		A (mm)	-	-
		Um	-	-
G120	8	UM	-	-
		UP	-	-
		A (mm)	-	-
		Um	-	-

Pa : Pressione di allacciamento - Anschlussdruck - Supply pressure - Pression de raccordement - Presión de conexión - Aansluitdruk
UM : Ugello MAX - Duse MAX - MAX nozzle - Buse MAX - Boquilla MAX. - Sproeier MAX
Um : Ugello MIN - Duse MIN - MIN nozzle - Buse MIN - Boquilla MIN - Sproeier MIN
UP : Pilota - Zündbrenner - Pilot - Veilleuse gaz - Piloto - Waakvlam
A : Apertura Aereatore - Öffnen Luftring - Aerator Opening - Ouverture Aérateur - Abertura del aireador - Opening beluchter
REG : Regolato - Eingestellt - Regulated - Règie - Regulado - Geregeld

IX. TAB2 - DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS - TECHNISCHE GEVEGENS Categorie e pressioni - Categories and pressures - Catégories et pressions - Kategorien e Druck - Las categorías y las presiones - Categorieën en druk

Paese Land Country Pays Pais	Categoria Kategorie Category Catégorie Categoria Categorie	Gas-Gaz	Pressione di allacciamento Anschlussdruck Supply pressure Pression de raccordment Pression de connexion Aansluitdruk (mbar)		
			Nom. Neen. Norm. Normal	Min.	Max
PL	I2E	G20	20	17	25
LU CY	I3+	G30/G31	28-30/37	20/25	35/45
NO CY MT IS HU	I3B/P	G30/G31	28-30	25	35
PL	I3B/P	G30/G31	37	25	45
BE FR	II2E+3+	G20/G25	20/25	17/20	25/30
		G30/G31	28-30/37	20/25	35/45
DE	II2ELL3B/P	G20	20	17	25
		G25	20	18	25
		G30/G31	50	42,5	57,5
ES GB GR IE IT PT SK CH	II2H3+	G20	20	17	25
		G30/G31	28-30/37	20/25	35/45
MK UA FI BG EE LV LT CZ SI TR HR RO SK SE DK AL NO RA	II2H3B/P	G20	20	17	25
		G30/G31	28-30	25	35
AT CH	II2H3B/P	G20	20	17	25
		G30/G31	50	42,5	57,5
HU	II2HS3B/P	G20	25	18	33
		G25.1	25	18	33
		G30/G31	28-30	25	35
		G30/G31	50	42,5	57,5
SE	III1ab2H3B/P	G20	20	17	25
		G30/G31	28-30	25	35
		G110	8	6	15
		G120	8	6	15
DK IT	III1a2H3B/P	G20	20	17	25
		G30/G31	28-30	25	35
		G110	8	6	15
NL	II2L3B/P	G25	25	20	30
		G30/G31	28-30	25	35
LU	II2E3+	G20	20	17	25
		G30/G31	28-30/37	20/25	35/45

X. TAB3 - DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS - TECHNISCHE GEGEVENS Dati tecnici apparecchiature gas - Technical data of gas appliances - Caractéristiques techniques des appareils à gaz - Technische Daten gasgerate - Datos técnicos de los equipos de gas - Technische gegevens gasapparatuur

TAB3														
Modelli Modelle Models Modelos Modellen	Larghezza Breite Width Largeur Anchura Breedte	ΣQn	Σqn G110 (8)	Σqn G120 (8)	Consumo gas complessivo - Gasamtgasverbrauch Total gas consumption Consommation totale de gaz - Consumo total de gas - Totaal gasverbruik									
					G20 (20)	G25 (25)	G25 (20)	G20 (25)	G25.1 (25)	G110 (8)	G120 (8)	G30 (29)	G30 (37)	G30 (50)
					m3/h	m3/h	m3/h	m3/h	m3/h	m3/h	m3/h	Kg/h	Kg/h	Kg/h
_60/30 FRG	300	6.8	-	-	0.72	0.84	0.84	0.72	-	-	-	0.54	0.54	0.54
_60/60 FRG	600	13.6	-	-	1.44	1.67	1.67	1.44	-	-	-	1.07	1.07	1.07
_65/40 FRG	400	6.3	-	-	0.67	0.78	0.78	0.67	-	-	-	0.50	0.50	0.50
_65/70 FRG	700	12.6	-	-	1.33	1.55	1.55	1.33	-	-	-	0.99	0.99	0.99
_70/40 FRG 13	400	10.2	-	-	1.08	1.26	1.26	1.08	-	-	-	0.80	0.80	0.80
_70/70 FRG 13	700	20.4	-	-	2.16	2.51	2.51	2.16	-	-	-	1.61	1.61	1.61
_70/40 FRGS13 PW	400	11	-	-	1.16	1.35	1.35	1.16	1.35	-	-	0.87	0.87	0.87
_70/70 FRGS13 PW	700	22	-	-	2.33	2.71	2.71	2.33	2.70	-	-	1.73	1.73	1.73
_90/40 FRGS13 PW	400	11	-	-	1.16	1.35	1.35	1.16	1.35	-	-	0.87	0.87	0.87
_90/80 FRGS13 PW	900	22	-	-	2.33	2.71	2.71	2.33	2.70	-	-	1.73	1.73	1.73
_90/40 FRG 13	400	10.2	-	-	1.08	1.26	1.26	1.08	-	-	-	0.80	0.80	0.80
_90/80 FRG 13	800	20.4	-	-	2.16	2.51	2.51	2.16	-	-	-	1.61	1.61	1.61
_90/40 FRG 22	400	13.6	-	-	1.44	1.67	1.67	1.44	-	-	-	1.07	1.07	1.07
_90/80 FRG 22	800	27.2	-	-	2.88	3.35	3.35	2.88	-	-	-	2.15	2.15	2.15

XI. TAB4 - DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS- TECHNISCHE GEGEVENS Dati tecnici apparecchiature elettriche - Dati tecnici aTechnical data of electric appliances - Caractéristiques techniques des appareils électriques - Technische Daten Elektrogerate - Datos técnicos de los equipos eléctricos - Technische gegevens elektrische apparatuur

TAB4						
Modelli Modelle Models Modelos Modelos Modellen	Larghezza Breite Width Largeur Anchura Breedte	Tensione di alimentazione Netzspannung Power supply voltage Tension d'alimentation Tension de alimentacion Voedingsspanning	Fasi Phasen Phases Fases Fasen	Frequenza Frequenz Frequency Fréquence Frecuencia Frequentie	Potenza totale massima Max. gesamtleistung Max. total power Puissance totale maximum Potencia maxima total Max totaal vermogen	Sezione cavo alimentazione Querschnitt netzkabel Power supply cable section Section du cable de alimentation Section del cable de alimentacion Doorsnede elektrisch snoer
	mm	V	Nr. No. Nbre N. A ant.	Hz	kW	-
_60/30 FRE...	300	380-415	3N	50-60	7.5	5G1.5
		220-240	1N	50-60	7.5	3G6
_60/30 FRE/P...	300	380-415	3N	50-60	9	5G2.5
_60/60 FRE...	600	380-415	3N	50-60	15	5G2.5
		220-240	1N	50-60	15	3G6(x2)
_60/60 FRE/P...	600	380-415	3N	50-60	18	5G4
_60/40 FRE10-D	400	380-415	3N	50-60	7.5	5G1.5
_60/60 FRE10-D	600	380-415	3N	50-60	15	5G2.5
_65/41 FRE...	400	380-415	3N	50-60	7.5	5G1.5
_65/41 FRE/P...	400	380-415	3N	50-60	9	5G2.5
_65/71 FRE...	700	380-415	3N	50-60	15	5G2.5
_65/71 FRE/P...	700	380-415	3N	50-60	18	5G4
_65/40 FRE10-D	400	380-415	3N	50-60	7.5	5G1.5
		220-240	3	50-60	7.5	4G2.5
_65/70 FRE10-D	700	380-415	3N	50-60	15	5G2.5
_70/40 FRE10...	400	380-415	3N	50-60	7.5	5G1.5
_70/40 FRE/P 10...	400	380-415	3N	50-60	9	5G2.5
_70/70 FRE10...	700	380-415	3N	50-60	15	5G2.5
_70/70 FRE/P 10...	700	380-415	3N	50-60	18	5G4
_90/40 FRE15	400	380-415	3N	50-60	10.2	5G1.5
_90/80 FRE15	800	380-415	3N	50-60	20.4	5G4