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# Mod: FSM-12GT/N

Production code: RFG 12

## Instructions for use and installation Gas fryer RFG 12

### USE

#### Description of the appliance

Modular gas fryer with a capacity of 10L for 2,5 Kgs fresh or frozen French fries, doughnuts, fish etc.

The drawn and lightly tilted tank in only one piece is especially made for the direct flow of the oil without rest of oil in the tank.

Your fryer is equipped with:

- 1 thermostatic tap 190°C
- 1 easy press button for piezo lighting
- 2 very high power burners
- 1 thermocouple and pilot burner
- 1 Multi-use basket holder to filter some rests
- 1 basket

This fryer is a professional appliance and it must be installed in accordance with current regulations by a qualified installer.

Unpack the appliance carefully from its original packaging. Place it on a flat surface.

The identification plate is located on the back of the appliance.

#### Technical data

Appliance	Dimensions mm	Weight Kg	Number of burners
RFG 12	400x660x565	25	2
RFG12 + MSRFG 12	400x660x1085	31	2

### Operation

Fill in the tank with oil.

Lighting      Open the food gas  
Push it and turn the button towards the left in position night light  
Maintain pushed and switch on the pilot burner thanks to the Piezo button  
Maintain the button for 15 seconds  
Turn the button on the position 8 to switch on the burner

Turn to the position expected:

1	2	3	4	5	6	7	8
100°C	113°C	126°C	139°C	152°C	165°C	178°C	190°C

To switch off the burner and keep the pilot burner lighted, push and turn the button on the star.

To switch off the gas fryer, push and turn the button on point ●.

#### Care and maintenance

Before any care, let the fryer cool down and turn off the tap of food gas. Your appliance should be cleaned regularly with a damp sponge.

Do not clean your appliance under running water: water entering the system might damage it. For improved service, we advise that periodic maintenance checks are carried out every year by a qualified installer.

Your appliance can operate on liquid petroleum gas or natural gas. To change from one gas to another requires the intervention of a qualified installer.

For appliances used in Belgium and Germany, changing from one gas to another is the sole responsibility of the manufacturer or his local agent.

Used oil can be drained with the tap in the front of the fryer. This tap is equipped with a security system to avoid any accidental handling. Be careful with possible hot ejections of oil during this operation.

#### Installation

Your fryer is an appliance of category A and then it should be placed in a very good aired room and underneath a cooker hood to avoid any concentration of hazardous gas for health  
NB: The side panels of your appliance must not be placed next to a wall or partition made from a combustible material; otherwise, they should be covered in an effective heat insulating material.

A distance of 15 cm from the partition is deemed sufficient.

## Gas connection

This appliance operates on the following gases: Butane G30, Propane G31, natural gas G20/25 and at all pressures encountered on mains gas. Connection is with a ½ threat  
The appliances are supplied from the factory with a Butane/Propane injector corresponding to category II2E+3+.

The heat output of the appliance is :                      RFG 12                      7 Kw with G30/G31  
6,5 Kw with G20/G25

Gas consumption is: 687 l/h with G20 and 799 l/h with G25  
552 g/h with G30 and 543 g/h with G31

Connect the appliance to the gas supply pipe, interposing a stop valve which enables the appliance to be isolated from the rest of the installation. Check that the setting complies with the national standards of safety and corresponds to the type and pressure of the gas distributed in the installation. Periodic maintenance checks are required.

Check the supply pressure with all the burners alight using a gas manometer. This should be the same as indicated on the identification plate.

The fresh air flow required to provide air for combustion is :

RFG 12                      13 m3/h

## General conditions for installation

The installation and maintenance of the appliance must be carried out in accordance with the current regulations and rulebook, and particularly:

Regulations for the prevention of fire and panic in establishments to which the public is admitted.

General provisions:

For all appliances:

**Article GZ**            Installations using combustible gases and liquid hydrocarbons

Next, depending on the use:

**Article CH**            Heating, ventilation, refrigeration, air conditioning and the production of steam from hot water in sanitary installations.

**Article GC**            Installation of appliances to be used for catering

Specific provisions for each type of establishment to which the public is admitted (hospitals, shops, etc...)

## Changing the gas

Important: Do not bore again the injectors.

Table of gas categories, according to country of destination of the appliance

Country of destination	Category	Gas	Pressures	Diameter of injector
FR/BE	II2E+3+	G20/G25 G30/G31	20/25 28-30/37	140 90
LU/DE	II2E3B/P	G20 G30/G31	20 50	140 80
LU	II2E3+	G20 G30/G31	20 28-30/37	140 80
AT/CH/CY/DK/EE/FI/HR/LT/ LV/NO/RO/SE/SI/SK/TR	II2H3B/P	G20 G30/G31	20 30	140 80
PL	II2E3P	G20 G31	20 37	140 90
HR/HO	II2H3P	G20 G31	20 37	140 90
CH/CY/CZ/ES/GB/GR/IE/IT/ PT/SI/SK/TR	II2H3+	G20 G30/G31	20 28-30/37	140 90
NL	II2L3B/P	G25 G30/G31	25 30/50	140 90
HU	I3B/P	G30/G31	30/30	90

In case of using G20 or G25, you have to change the injectors of the burners and the pilot light injector. To change injectors, take down the bottom of the fryer and the injectors of the burners with a spanner of 7. You can reach the pilot light injector with a flat screwdriver.

## Precautionary use

Change regularly the oil.

Be careful about the risks of overheating of the oil.

Use the fryer only to fry foodstuff.

Be careful about ejections during the filling with oil in a hot fryer.

Make sure on the respect of the mini and maxi levels of the oil

Be careful about the expansion of the oil during the introduction of wet foodstuff in the fryer

Do not use flammable solvents to clean the fryer.

**The parts protected by the manufacturer or his representative must not be handled by the user or the technician.**