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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.

