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Mod: FSM-8GT/S

Production code: RFG 8



Diamond
catering equipment

INSTRUCTIONS FOR USE AND INSTALLATION

GAS FRYERS RFG 8 / RFG 12 B



Made in France

Juillet 2017

SUMMARY

1. Security instructions	13-14
2. Contents of cardboard packaging	15
3. Conformity of use	15
4. Way of functioning	16
5. Functioning / Manipulation	16-17-18-19-20
6. Cleaning and maintenance	20
7. Technical specifications	21
Appendix: part list and exploded view	22-23

GAS FRYERS

RFG 8 / RFG 12 B

Congratulations for the acquisition of this upmarket appliance made in France. You chose an appliance which alloys the best technical qualities with a big user-friendliness. We wish you the biggest contentment.

1. SECURITY INSTRUCTIONS

Please respect these instructions scrupulously to avoid any risk of fire, scald or other wounds and damage. During the use of this appliance, fundamental circumspection of security must always be noticed, such as:

- Never leave the appliance working without any watching.
- Take into account the instructions to be systematically kept with the appliance.
- Install the appliance always in instructions respect. A 10 cm distance minimum with the partition or the wall is necessary.
- Protect the appliance from direct light of the sun, frost and humidity.
- Never leave the appliance within the reach of children or disabled persons without surveillance during or after use; the oil remains hot for a long time.
- This appliance is only for professional use, ensure that only trained personnel operate the appliance.
- Never move the appliance when it is working or still hot.
- Do not touch the hot surfaces of the appliance: always use handles and control knobs.
- Do not use the appliance for other functions than determined use.

- Do not leave the pipe or hose (purchased separately from a specialised shop) in the contact of hot surfaces.
- The appliance should not be used close to combustible materials.
- During use, look after not to obstruct hearings of aeration of the appliance.
- Never exceed the maximum capacity of your fryer which is of 1 kg for the fryer RFG 8 and of 2 kg for the fryer RFG 12 B.
- Never place the lid on the deep fryer while it is in use.
- Do not plunge foods made with an important humidity, you risk a boiling over; the same for bigger foods.
- Watch out for steam during use.
- Whatever the fryer is cold or hot, the oil level has to be always between the minimum and maximum levels placed in the container.
- The use of old oil may cause an important risk of strong boiling, of spatters or fire. It is recommended to change it as soon as it becomes brown.
- Never put water on some ardent oil, but cover the fryer with the lid.
- Always keep the lid near the fryer.
- Entrust repairs only to a skilled person.
- Use only spare parts of origin.
- At the end of cooking, before cleaning the appliance, do not forget to disconnect the gas inlet.
- Never use the machine if the feet are not installed.

2. CONTENTS OF CARDBOARD PACKAGING

Device: a gas fryer

Accessories: - A basket

- A lid with handle
- A plastic bag with 4 feet
- A plastic bag with the draining tube + a seal
- A plastic bag with a set of natural gas injectors
- The present note



1 Piezo lighting knob
(AA battery not supplied)

3 Thermostatic tap, power setting

2 Draining tap

See the exploded view of the RFG 12 B at the end of the document.

3. CONFORMITY OF USE

Use the machine only to cook some food.

4. WAY OF FUNCTIONING

These modular high power gas fryers have a capacity of 7-8 l of oil for 1 kg of fresh or frozen French fries, doughnuts, fish ... and of 12L for 2 kg fresh or frozen French fries, doughnuts, fish....

The stainless steel containers are fitted with high output bottom heat exchanger. Draining is made thanks a tap in all stainless steel with safety system.

It is possible to adapt the fryer RFG 12 B on a cabinet with 100mm feet.

To turn on the fryer, just press and turn the thermostatic tap (n°3 on picture) anti-clockwise opposite the star position.

Keep pressed and turn on the pilot light thanks to the piezo (n°1 on picture)

Press for about 30 seconds and turn the knob (n°3 on picture) on position 8 to turn on the burner.

Turn the power control knob (n°3 on picture) to the desired position.

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

5. FUNCTIONING / HANDLING

a) Installation/Assembly:

- Unpack carefully the device of its packaging.
- Remove the protective film around the machine.
- Screw up the feet and the handle on the lid.
- Place the fryer on a plane and heatproof surface.
- Never place the device near a wall or near a partition makes of combustible materials even if it is very well isolated.
- A distance of minimum 10 cm with the partition or the wall is necessary.
- Place all the accessories
- Keep the lid near the fryer to enable you covering it after use or in case of fire.

b) First starting:

Before the first use, wash the machine and all accessories with hot soapy water and dry them with a soft cloth (see 6. Cleaning and maintenance).

Gas connection

The appliances run on the following gases: Butane G30, Propane G31, Natural gas G20/G25. The appliances are originally delivered with a Butane/Propane injector corresponding to the category II2E+3+. The connection is made thanks to a thread 1/2.

The heat release rate of the appliance is	RFG 8	4 kW with G30/G31 4 kW with G20/G25
	RFG 12 B	8 kW with G30/G31 8 kW with G20/G25

The gas consumption is of :
RFG 8 846 l/h with G20 and 983 l/h with G25
 630 g/h with G30 and 621 g/h with G31

The gas consumption is of :
RFG 12 B 846 l/h with G20 and 983 l/h with G25
 630 g/h with G30 and 621 g/h with G31

For a use in natural gas, change the injectors of the burner, they are delivered in a small plastic bag placed in the package.

To change the burner injector, unscrew the bottom part of the fryer. The pilot light injector is accessible with a flathead screwdriver. To set it in natural gas, unscrew the injector of a half turn.

Connect the appliance to the gas supply pipe, interposing a stop valve which enables the appliance to be insulated from the rest of the installation.

Check the supply pressure using a manometer when all the burners are lit. It must be equal to the indications on the rating plate.

This device must be installed with a sufficient ventilation to prevent the training of concentrations of harmful substances.

The fresh air flow required for combustion air supply is:

- RFG 8 8.15m³/h
- RFG 12 B 16.3m³/h

General conditions of installation

We remind you that it is recommended to call on an qualified installer qualified to set up this appliance and if necessary to adapt it for the natural gas using.

Parts sealed in factory must not be handled neither by the installer nor the user.

The installation and maintenance of the appliance must be carried out in compliance with the statutory texts and good practices in force, mainly:

General specifications

For all appliances:

Article GZ Installation with combustible gases and liquefied hydrocarbons.

Then, according to use:

Article CH Heating, ventilation, refrigeration
Air conditioning and domestic hot water steam generation.

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...)

The alimentation pipe in gas has to be in compliance with the national requirements in vigour and must be periodically controlled and changed if needed.

Important: Never change the diameter of the injectors.

Gas category table, according to the country of destination of the appliance.

Air adjustment

Country of destination	Category	Gas	Pressures	Diameter of injector
FR/BE	II2E+3+	G20/G25	20/25	155
		G30/G31	28-30/37	110
LU/DE	II2E3B/P	G20	20	155
		G30/G31	50	110
LU	II2E3+	G20	20	155
		G30/G31	28-30/37	110
AT/CH/CY/DK/EE/FI/ HR/LT/LV/NO/RO/SE/ SI/SK/TR	II2H3B/P	G20	20	155
		G30/G31	30	110
PL	II2E3P	G20	20	155
		G31	37	110
HR/HO	II2H3P	G20	20	155
		G31	37	110
CH/CY/CZ/ES/GB/GR/ IE/IT/PT/SI/SK/TR	II2H3+	G20	20	155
		G30/G31	28-30/37	110
NL	II2L3B/P	G25	25	155
		G30/G31	30/50	110
HU	I3B/P	G30/G31	30/30	110

Injectors were conceived to avoid any air adjustments and that whatever the gas you use.

During the change of regulation gas the supplied label indicating the new regulation must be placed instead of the previous one to avoid any ambiguities concerning the regulation of the device.

c) Use of device :

Elements of command and display

Command/Display	Function
Piezo (n°1 on picture)	Switches on the appliance (simultaneously with the set knob)
Set knob (n°3 on picture)	Switches on the appliance (knob pressed simultaneously with piezo) Controls power

Putting on

- Make sure that the draining tap is closed.
- Pour oil into the container. The oil level must be between the MIN and MAX marks.

- Never turn on your fryer without any oil in the container,
- Press and turn the thermostatic tap (n°3 on picture) in front of star position.
- Keep pressed and turn on the pilot light thanks to the piezo (n°1 on picture) to light the burner.
- Keep the control knob pressed for about 30 seconds. And turn the knob (n°3 on picture) on position 8 to turn on the burner
- Turn the power control knob (n°3 on picture) to the desired position.
- Fill the basket in and plunge it slowly into the oil.
- When cooking is finished, lift the basket and set it on its stand

Temperature setting

Once the burner is lit; set the appliance to the desired power by turning the control knob (n°3 on picture).

Stopping the appliance

- To turn off the burner and keep the pilot light on, press and set the knob in front of star position.
- To turn off completely the fryer, press and set the knob on ●. Set each control knob (n°1 on picture) to 0: the appliance is completely switched-off.
- Close the butane or propane cartridge
- Clean the appliance. (See 6. Cleaning)

d) Breakdown / repair:

In case of breakdown or of damaged part, please call your after-sales service and confide any technical operation to qualified person.

When you contact the after-sales service of your distributor or your store, give him the complete reference of your device (commercial name, type and serial number). This information appears on the visible descriptive plate behind the device.

6. CLEANING AND MAINTENANCE

Cut the gas supply.

Let cool completely the device and the oil before any technical intervention or cleaning.

For cleaning, only use non-abrasive products, clean regularly the external walls of your device with warm water and wash liquid: avoid the abrasive towelling. Rinse your device with a wet sponge.

Never clean the device under a water jet, the infiltrations would risk to damage it in a irreparable way.

During a prolonged non-use, we recommend you strongly to keep the device shielded from the humidity

7. TECHNICAL SPECIFICATIONS

Models	RFG 8	RFG 12 B
Power	4 kW	8 kW
Outside dimensions	250x700x150	400x700x565
Volume	7-8 L	12 L
Nb of burner	1	2
Weight	25 kg	34 Kg
Maximum charges	1 Kg	2 Kg

The maximum size for the gas containers is of 143x30cm, that's to say a 35kg bottle. It has always to be used vertically, on a stable position and in a well ventilated area.

For gas alimentation, it is recommended to use :

- For inside use: stainless steel flexible pipes or copper or steel rigid pipes
- For outdoor use: rubber flexible pipes or stainless steel flexible pipes

8. GUARANTEE

Conditions of guarantee

The guarantee applicable to any device is the commercial guarantee of the distributor or the retailer. Please contact the store where you bought your device to know the precise conditions.

The guarantee grants no right for damages.

The dispositions which follow are not exclusive of the profit of the legal guarantee planned by articles 1641 and following ones of the Civil code relative to the defects and the latent defects.

Exclusion clauses of the guarantee

Bad installation and bad maintenance, in particular if they do not respect current regulations or instructions appearing in this user guide.

Cannot benefit from the guarantee the repairs required as a result of false operations, of inappropriate use, of carelessness or of excess loads of the device, as well as those resulting from defective installations.

The damage due to shocks, bad weather is not flatware by the guarantee. The material travels at the risks of the user; in case of delivery by carrier, the consignee has to have reservations towards the carrier before any delivery of the device.

The guarantee comes to an end in case of intervention, of repair, of modification by no qualified persons, or of use in inappropriate purposes.