

12/2016

Mod: FGHR-23/N

Production code: GFE 40 RS



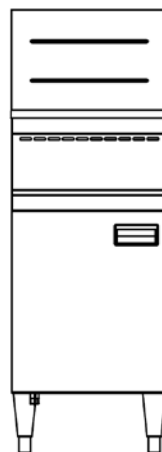
Diamond
catering equipment

Installation, Operation and Maintenance Instructions

Gas Fryer Economic

Model :

GFE/40 RS	23 Liters Oil Tank Capacity
	Four Internal Tubes for Heating
	Atmospheric Burners
	Safety Thermostat
	Safety Thermocouple



Note: The picture is illustration only. We reserved the right to make technical changes in the interest in progress without prior notice.



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General Information

Information for the Reader



Please read this manual instruction carefully before operating this appliance.

To find the specific topics of interest to you quickly, refer to the index at the start of the manual. This manual is written to:



All the information is instructed to general readers, i.e for users of the appliance.



All the information is instructed for special categories of reader, i.e. all skilled operators authorized to handle, transport, install, service, repair and scrap the appliance

The skilled operators may also read the information for the general readers for a more complete picture of the information provided if necessary.

Warning, Signs and Symbols















• Warning

Warnings are indicated with a pictogram and a signal word.

The type and source of the risk as well as the consequences are described together with instructions for avoiding the danger. The margins of the pictograms and signal words used are explained in section "Signs" and "Symbols"

• Signs

	Electric Shock Hazard or High Voltage Imminent danger → Non-observance leads to death or serious injury (caused by electric shock)
	Hot Surface Dangerous situation → Non-observance can lead to slight or semi-serious injury (caused by hot surface)
	Warning Damage → Non-observance can lead damage
	Pace Maker (Especially for Induction) Possible Danger → Non-observance can lead to death or serious injury

	Injury Risk Possible Danger → Non-observance can lead to death or serious injury
	PE → Connect wire to the earth
	Important → non-observance can lead damage
	Note → Note for special appliance
	Attention → Non-observance can lead damage
	User sign → information must be read by user
	Technician sign → information must be read by technician
	CE Certification → The appliance have a license of CE Certificate

- Symbols

Symbols	Meaning	Explanation
1. 2.	Instruction, single step	Instruction must be followed in the order given
Bullet points, such as "•", " _", " " etc	Instruction, multiple steps	Instruction can be carried out in any sequence
→	Instruction, multiple steps	An action is required here

General Information of the Appliance



Nayati Gas Fryer Economic is an excellent cooking appliance made of stainless steel and supported by 23 liters oil tank capacity. It consists of four gas burners with 21 kW power rate. This appliance is suitable for deep-frying. The heat carried by four internal tubes at the bottom tank. Oil temperature is maintained by thermostat with maximum working temperature of 200°C. The burners are atmospheric and supplied by a mixture of liquid gas and air or natural gas and air. This appliance also equipped by Safety Thermocouple and Safety Thermostat to avoid overheat. Featuring is rear seamless fitting to Fryer family products. Unit to be installed free standing, can be joined with base cabinet, table stand or cantilever system. It is very important to keep this instruction book together with the appliance for future consultation. If this appliance sold or transferred elsewhere, make sure this book goes with it. Therefore, the new user can read about its functions and other relevant information.

Procedure for Requesting Service and Warranty



• Requesting Service

Contact one of the authorized service centers or NAYATI for all requirements. When requesting service, state the data provide on the nameplate and provide a description of the fault.

• Warranty

NAYATI gives 12 months guarantee with certain conditions. NAYATI will decline any claims of accidents caused by improper use, disobey rules, and/ or disobey warnings. Below are cases, which invalidate the guarantee:

1. Improper use by untrained person(s)
2. Disobey local regulation(s) related to installation and safety standards
3. Not doing routine maintenance
4. Replace certain parts with non-genuine spare part
5. Do not follow the manual instructions properly


If you have any doubts or questions related to our product, please call your nearest dealer or call NAYATI.

Safety Instruction



Important! Before installing, place the appliance on solid, flat, stable and horizontal surface and connection availability.

Read this manual instruction carefully before using NAYATI Gas Fryer Economic. This appliance is for food preparation only. Below are safety instructions that strictly conformed:

1. Improper installation, maintenance, cleaning, or modification to the appliance could lead to severe injury or death and could damage the appliance.
2. The mechanics must instruct staff regularly to avoid accident and damage of the appliance.
3. NAYATI Gas Fryer Economic may be used for skilled staff only.
4. DO NOT place the appliance in a toxic area or have a risk of explosion.
5. DO NOT place the appliance near flammable materials such gasoline, fat, clothes, liquid gas, paper, etc.
6. DO NOT place the appliance in wet or humid room or condition such in rain or near water leaks, etc.
7. DO NOT use the appliance for drying clothes, paper, or living animals.
8. DO NOT use the appliance to heat non-food products.
9. Put the appliance in a good ventilated room.
10. Before cleaning or maintaining the appliance, detach the gas line and allow it to cool.
11. DO NOT touch the area  this sign means hot surface. Beware of severe burning injury.
12. DO NOT attempt to dismantle or repair the appliance. The authorized mechanics must do all jobs.



WARNING!

Do not switch on the fryer with empty tank. It can cause overheating and may damage the appliance



WARNING!

Drain the oil only after it is cool.
Hot oil may cause severe burning injury

Technical Data

Data Table



Table 1 Technical Specification of Gas Fryer Economic

Technical Specification			
Model	GFE/40 RS		
Overall Dimension (mm)	Width	Depth	Height
	400	735	870 / 1130
Shipping Dimension (mm)	455	880	1160
Cooking Surfaces Dimension (mm)	337	340	-
Gas Consumption	21 kW		
	18,0600 kCal/h		
Number of Burner	4 Burners		
Working Temperature (°C)	100-200		
Direct Heat Emission (kW)	1.89		
Latent Heat Emission (kW)	14.70		
Steam Emission (Kg/h)	21.63		
Gas Connection	1/2 "		
Drain for Oil	1"		
Oil Tank Capacity	23 Liters		
Gas Connection Pressure	G30 / G31 : 28-30 / 37 mbar		
	G20 : 20 mbar		
Ignition	Manual		

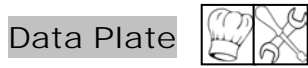


Figure 1:

Technical plate reports the current gas setting, nominal data, gases table, categories, and pressures for other CE countries.

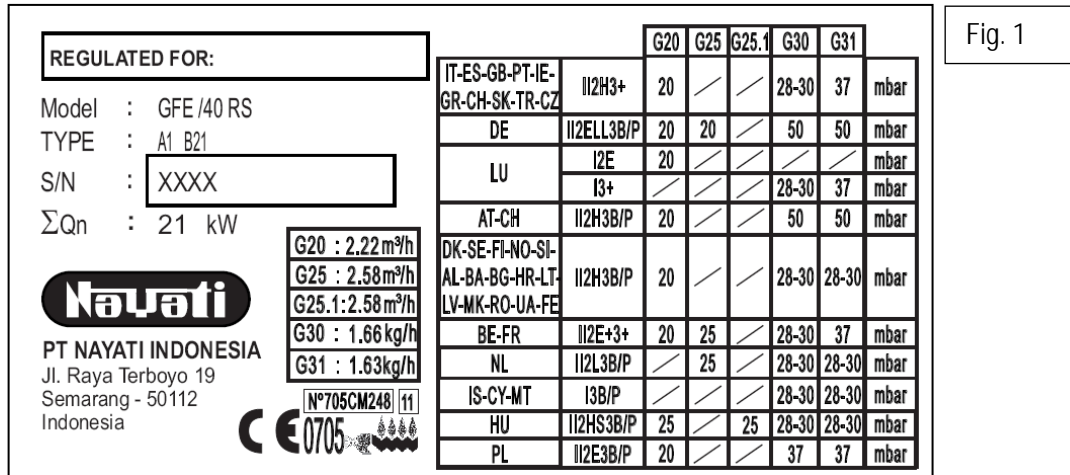


Fig. 1

Figure 2:

Technical Plate reports warnings in European languages and destined languages.

DE	"Dieses Gerät muß nach geltenden Vorschriften angeschlossen und darf nur in einem gut belüfteten Raum betrieben werden. Bitte beachten Sie vor Inbetriebnahme des Gerätes die Gebrauchs- und Wartungsanleitung."
FR	"L'appareil doit être raccordé conformément aux normes en vigueur et il ne doit être installé que dans locaux bien aérés. Faire attention aux instructions relatives à l'utilisation et l'entretien de l'appareil avant de le mettre en marche."
ES	"El aparato debe ser conectado conforme a las normas vigentes y se tiene que instalar solo en locales bien aireados. Prestese especial atención a las instrucciones para el uso y mantenimiento del aparato antes de ponerlo en marcha."
GB	"The appliance must be connected according to the standards in force and must be installed only in well aired premises. It is recommended to follow the use and servicing instructions of the appliance before operating it."
IT	"L'apparecchio deve essere allacciato conformemente alle norme in vigore e deve essere installato solo in locali ben aerati. Si presti particolare attenzione alle istruzioni per l'uso e la manutenzione dell'apparecchio prima di metterlo in funzione."

Fig. 2

Figure 3:

Technical plate reports warning and current setting on appliance packaging.

GB	112H3+	G20 ; 2H ; 20 mbar <input type="checkbox"/>
		G30/G31 ; 3+ ; 28-30/37 mbar <input type="checkbox"/>
This appliance must be installed according to the regulations in force and used only in a well aired place. Consult the instructions before installing and using this appliance. This package must be disposed according to the regulations in force.		

Fig. 3

Overall Dimension



GFE/40 RS

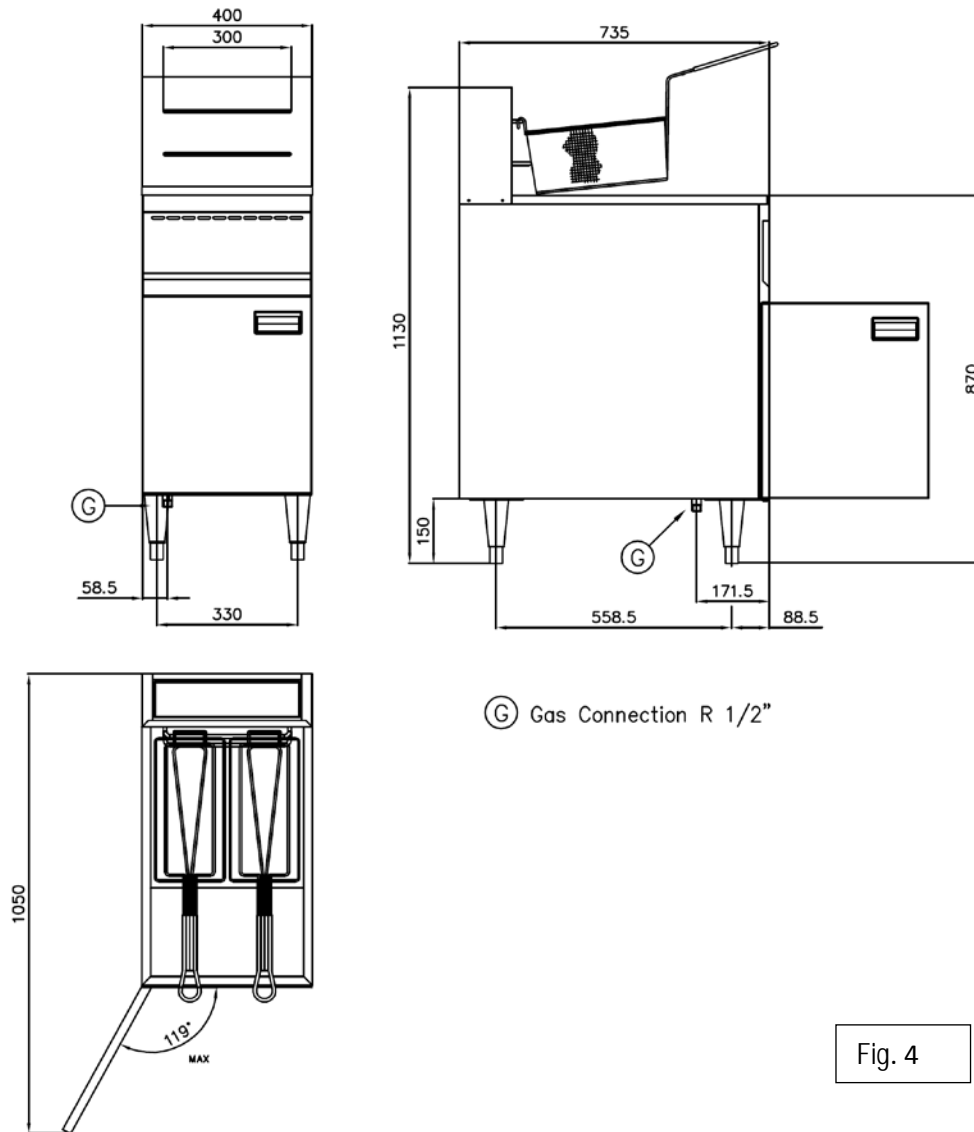


Fig. 4

Component List

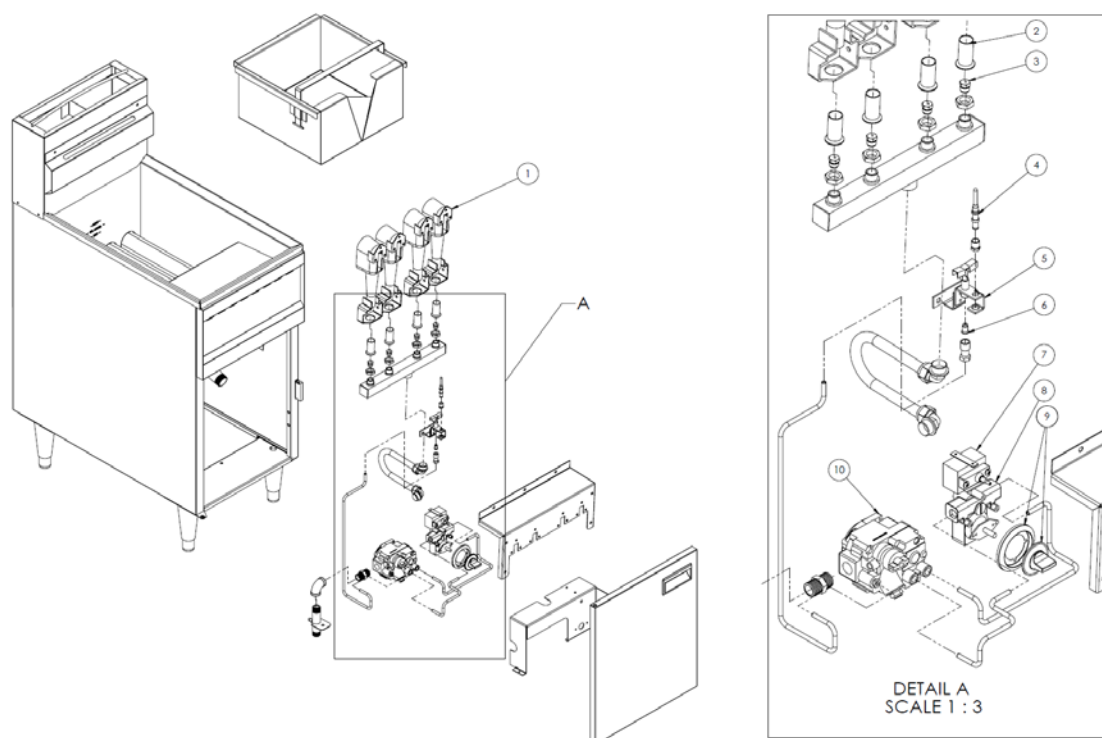


Fig. 5

Table 2

NO.	PART CODE	DESCRIPTION	QTY
1.	PD.2263	Shell Fryer Burner OVL CP C	4
2.	GS.3661	Primary Air Adjuster D-20	4
3.	PD.2265	Nozzle Std. D. 120 (for LPG)	4
	PD.2267	Nozzle Std. D. 175 (for LNG)	4
4.	GS.2185	Thermocouple 2C 24"	1
5.	GS.2186	Pilot Burner 6CH146	1
6.	GS.2187A	Injector for Pilot IIOP (for LPG)	1
	GS.2187B	Injector for Pilot 2M1X (for LNG)	1
7.	GS.2183	Limit Control 450°F	1
8.	GS.2182	Gas Thermostat 200-400°F	1
9.	GS.2189A	Chrome Bezel	1
	GS.2189B	Red Plastic Insert	1
	GS.2189C	Black Dial	1
	GS.2189D	Temperature Overlay	1
10.	GS.2181	Gas Control	1

Handling and Installing



Important! Before installing, place the appliance on solid, flat, stable and horizontal surface and connection availability.

The following instructions are intended for authorized and qualified installer. Before doing installation, adjustment, and maintenance operations, the installer must follow local and legal regulations. Cut the gas supply before doing any installation.

1. This appliance is using gas. Gas services should be installed according to:
 - a. Local and international standards
 - b. Local recommendation, such as building standards and recommendation concern with combustion
 - c. Directions and regulations from the gas and power supply companies
 - d. Regulation concern with prevention accident measures
2. Remove all packaging material and protective coatings.
3. Ensure gas supply is sufficient to operate this appliance.
4. Install the appliance by using Qualified Gas Filter.
5. Before testing, put the appliance in a good ventilated room and keep all flammable material away.
6. Take a leakage test by using soapy water solution. Spread the soapy solution on joints and pipe fitting. A leakage will be indicated by bubbles comes from the joints or pipefitting. Another way is by looking at the gas counter. If there is no movement on the gas counter, it means no gas leakage.
7. Before cleaning or maintaining the appliance, please isolate gas supply to the safe place.
8. Install the appliance by following Safe International Gas Standards.



WARNING!

Do not use free flame to find gas leak!

Packaging and Transport



- Packaging

The packaging is designed to reduce space and as appropriate to the type of transport used. To simplify transport, some components may be removed and suitably protected and packed for transport.

The packaging carries all information necessary for loading and unloading. When unpacking, check that all components are present in the correct quantities and are undamaged. The packaging material must be properly disposed of in accordance with legal requirements

- Transport

Different means of transport may be used, depending partly on the destination. During transport, fix the packaging to the means of transport securely to prevent undesirable shifting.

Handling and Lifting



The appliance can be handled using fork-lift or hook equipment of suitable load-carrying capacity. Before lifting, check the position of the load's centre of gravity.



Important! When engaging with the lifting equipment, watch out for the gas supply.

Safety Devices and Accessories



The appliance is provided with safety devices. The additional devices must be added if necessary to comply with the relevant legal requirement during the installation.



Important! Make the daily check that the safety devices are properly install and in good working order.

The appliance is equipped with the included or optional accessories. There are Extra Nozzle (Main Burner and Open Burner), Basket Fryer, Crumb Screen, Fat Container, and Extended Drain Pipe as included accessories; Clip Plate for Joining as optional accessory.

Position and Fixing



1. Authorized personnel must do the installation.
2. Install the appliance according to National Safety Standard about gas-heated standard.
3. Place the appliance in good ventilated room with permanent ventilation ducts to guarantee sufficient exchange of air and keep the work place healthy.
4. If the Gas Fryer Economic not connected to a flue, it is recommended to install it under efficient hood, which could evacuate burned gases and cooking steams. Below is construction type according to National Regulations:
A₁: Appliance without fan and does not have connection to a flue or to a device for evacuating combustion products outside the room. The combustion air and burned gas mixed in one room.
B₂₁: Natural draught appliance without draught diverter. It is not directly connected to a flue, which evacuate combustion products outside.
5. Make sure that any object around or under Gas Fryer Economic does not obstruct air volume required for combustion.
6. Put away any flammable materials near Gas Fryer Economic.
7. When the appliance is freestanding, keep a distance at least 10 cm from side, and rear walls. Especially when the appliance close to wall and does not protected with fire-resistant materials made.
8. Install the appliance separately or side by side with other appliance according to recommended range.
9. Put Gas Fryer Economic on solid, flat, and horizontal floor.
10. Adjust the height of the four feet by using brackets.
11. Before turn the appliance ON, remove the protective film. Remove any adhesive with appropriate solvent. Eliminate all packaging material according to national laws.

Gas Supply Connection



1. Before installing and connecting Gas Fryer Economic to gas supply, carefully control the fixed part of gas system, which conformed to National Building Regulation.
2. Verify gas pipes sections to guarantee sufficient supply for all gas heated appliances. Install it in similar condition to avoid excessive pressure drops.
3. The pipes must be made of steel (with junctions made using white cast iron, or galvanized steel fittings, or autogenously welded joints) or copper pipes (with mechanical joints and couplings without seals or mastics or brazed joints).
4. Control the gas bottle (if any) placed correctly and protected in dry area.

5. Check whether the gas pipes can easily inspected. If the pipes installed in floor and wall, make sure that this work done according to professional standard with reference points that make it possible to find the pipes.
6. Before installing Gas Fryer Economic, make sure that it is set for the gas and pressure (see Technical Data Plates). Consult the paragraph "Gas Conversion".
7. Connect Gas Fryer Economic to gas supply using solid fittings or flexible steel pipes with suitable sections related to nominal power and length.
8. Check whether the flexible pipes does not pass or near hot surfaces, put under stress and traction, contact with sharp edges, or other things that could damage the pipe.
9. Install quick ON – OFF valve between the gas mains and each single appliance where easy to reach.
10. After install Gas Fryer Economic safely, take a pressure test the whole gas circuit by using leak finder spray or non-corrosive foams.
11. The Gas Fryer Economic is equipped with EN 10226-1 screw thread, gas connection of 1/2 inches diameter and suitable adapter for ISO 228-1 G screw thread gas connection are provided together with the appliance according to destined countries.

Checking Gas Pressure and Nominal Heat Input



At the first installation, specialized technician must control Gas Fryer Economic nominal heat input, maintenance, and gas conversion. DO NOT improve Gas Fryer Economic performance and increase nominal heat affirmed by the manufacturer. Control heat input by using gas counter and chronometer. Measure the exact amount of gas flow per unit of time which consumed by the appliance at maximum power. Compare the measurement to the consumption data on Data Technical Table 1, $\pm 5\%$ tolerance is allowed. When you are measuring top deviations, carefully check the diameters and the quality of installed injectors and gas main pressure. If you want to measure the main pressure while Gas Fryer Economic is ON and using a pressure gauge for liquids (for example U manometer, with minimum resolution 0.1 mbar), please follow direction below:

1. Open frontal door of fryer, put the inlet gas pipe near gas connection "G"
2. Unscrew the cap "A" of inlet pressure point "P"
3. Connect the flexible pipe "E" of the Manometer "M" to the inlet pressure point "P".
4. Measure the connection pressure: if the reading is not within the values given in the following table, the appliance cannot work properly. The gas company must be informed to find out the supply pressure problems. If necessary, install a pressure regulator.
5. Once the connection pressure has been measured, disconnect flexible pipe "E", retighten the screw cap "A" in the inlet pressure point "P". Restore the components inversely.
- 6.

Table 3

Gas Type	Gas Pressure (mbar)		
	Normal	Minimum	Maximum
Natural gas H G20	20	17	25
LPG G30/G31	28 / 37	20/25	35/45

- A = Screw cap of pressure point
 E = Flexible pipe for measuring
 G = Inlet gas threaded connection
 M = Manometer
 N = Valve gas handle
 P = Inlet pressure point
 T = Thermostat handle
 V = Gas thermostatic valve
 W = Safety thermostat reset button

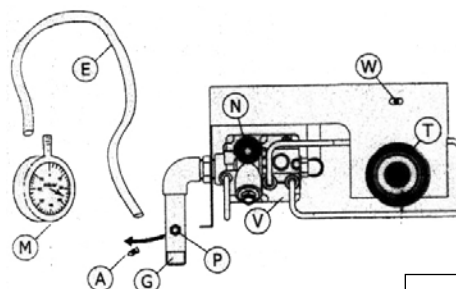


Fig. 6

Gas Conversion



1. Only professional and qualified mechanic can do this job.
2. By looking "Adjustment", replace Main Burner Injectors, Pilot Burner Injectors, and adjust correctly Primary Air Setting for each Main Burner.
3. Spare injectors are available with the appliance.
4. Make sure the diameter printed on each injector in 1/100ths of a millimeter.
5. Convert the appliance after turn the gas OFF and in UP position and let Gas Fryer Economic cool down.



Important! On completion of the operation, make sure that there are no gas leaks or malfunctions



WARNING!

After doing conversion please remember to:

- Attach an indelible sticker on technical data plate with the new installation data.
- Fix the new seals on the regulated parts (Primary Air Bushes and Main Injector).
- Take pressure test of gas circuit and check for leaks.
- Properly control Gas Fryer work according to these instructions.
- Please check main burners' cross-lighting, stability, and flame factor.

Adjustment



- Replacing the Main Injector and Adjusting the Primary Air

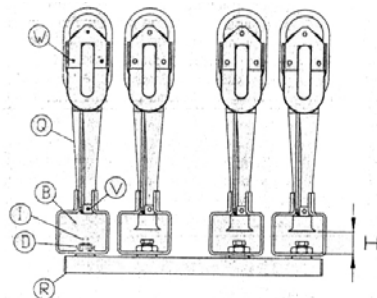


Fig. 7

- B = Primary Air Bush
- D = Burner Fixing Nut
- I = Main Injector
- Q = Main Burner
- R = Injectors-holder gas pipe
- V = Air Bush Fixing Screw
- W = Main Burner Fixing Screw

The fryer is equipped with four or three main burners "Q", for each burner proceed as follow after opening the frontal door:

- a. Unscrew the bush fixing screw "V" and set it to the high in order to access the injector.
- b. Unscrew and replace the injector "I" with the injector for new type of gas installed according to the table 4.
- c. Adjust the bush "B" at the right distance H according to the table 4. This correct setting of primary airflow will assure that the flames will neither become detached when the burner is cold nor backfire when it is hot.
- d. After this operation, replace the components in the reverse order.



- Replacing of the Pilot Injector

- a. Open the frontal door of the fryer to accede the pilot burner "P". Then after unscrewing the two fixing screws, remove the upper frontal panel and protective shield behind it.
- b. To make this operation easier, it is better remove the two central burners after unscrewing their three head screws "W", the main injector "I" and the burner fixing nut "D" from the injectors-holder gas pipe "R".
- c. To make this operation further easier, it could be useful to remove the thermocouple "D" from its bracket "S" and remove also the oil draining pipe.
- d. Unscrew connection "Z" and replace the pilot injector "J" with the injector for the new type of gas installed according to table 4.
- e. After this operation, replace the components in the reverse order.

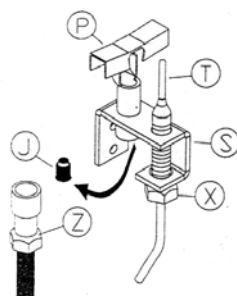


Fig. 8

- J = Pilot Injector
- P = Pilot Burner
- S = Fixing Bracket
- T = Safety Thermocouple
- X = Fixing Thermocouple Connection
- Z = Fixing Connection for Pilot Pipe

- Primary Air Adjustment

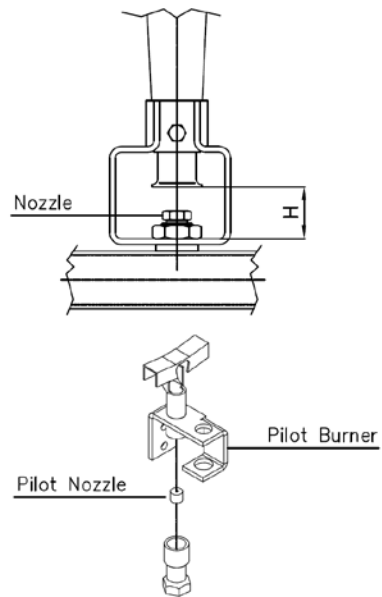


Fig. 9

Table. 4

Gas Type	Pressure (mbar)	Nozzle (mm)	Pilot Nozzle (marking)	Primary Air H (mm)
G30/G31	20-30/37	Ø 1.20	110P (LPG)	17
	50/50	Ø 1.05		14
G20	20	Ø 1.75	2M1X (LNG)	20
	25	Ø 1.65		18
G25	20	Ø 1.90	26N (LNG)	18
	25	Ø 1.85		16

Use and Operation

Warning



This appliance is a gas cooker for professional use. It shall be used by authorized people only. Before starting, please make sure that the appliance is in good condition and put it in a good ventilated room.

Below are several preliminaries warning that strictly conformed:

1. Check the electrical hood whether it is in good condition and make sure that the air volume required for combustion is not obstruct by any object around or under the appliance.
2. If there is a persistent breakdown, please contact authorized mechanic.
3. User is only responsible for daily routine cleaning for maintenance.
4. Qualified mechanic must do operations related to installation and maintenance according to Regulation in force.
5. Use this Gas Fryer Economic only to COOK FOOD: DEEP FRYING. DO NOT use the Gas Fryer Economic for other purposes. Any other uses may be considered as improper and dangerous use. Please control the appliance when operating.
6. Before operating Gas Fryer Economic for the first time, carefully clean the appliance to remove industrial oil/ lubricant.
7. DO NOT start and use Gas Fryer without oil in the tank or under minimal level allowed. Control the level oil between the minimum and maximum marks in the tank. Add sufficient amount of oil whenever it falls under minimum level mark. When the oil is in damage condition (the color is dark brown or black), replace with new oil.
8. Before put the basket into hot oil, carefully drip the food with oil to limit the emulsion and consequent foam.
9. If the oil set on fire, close the gas supply. Cover the tank with the lid and extinguish the fire with fire extinguisher.
10. Drain the tank: let the oil cool. Place the tank under the draining valve and empty the tank by using draining tube.
11. After using the Gas Fryer Economic, close the gas valve in UP position. Cool and refine the oil to remove its deposit. Change the oil regularly to avoid lower flash point and tendency to boil suddenly.



WARNING!

Empty the tank only after the oil cool

Control Panel Description

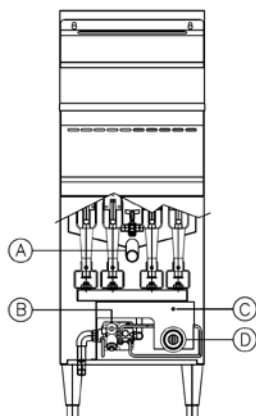


Fig. 10

- A** : **Drain Valve**
to drain oil from the tank
- B** : **Gas Control Knob**
to ignite the burner
- C** : **Safety Thermostat Button**
to avoid the oil overheat
- D** : **Thermostat Control Knob**
to adjust the cooking temperature

Switch ON/OFF



- Turn Burner ON

Turn ON Pilot Burner

1. Before turn ON the Gas Fryer, make sure that all knobs are in OFF position.
2. Fill the tank with vegetable oil. The maximum volume is 23 Liters.



3. Turn Gas Control Knob anticlockwise to Pilot position.
4. Push the Gas Control Knob and ignite the Pilot Burner by using igniter gun.
5. Keep it pushed in for about 2 – 3 minutes.
6. If it fails to ignite, repeat the above steps (1 to 5)

Turn ON Main Burner




1. Turn the Gas Control Knob to ON position.



2. Turn the Thermostat Control Knob to adjust the desired temperature (100° – 200°C)



- Turn Burner OFF
 1. To turn OFF the Gas Fryer temporary, turn the Thermostat Control Knob to OFF position and Gas Control Knob to Pilot position.
 2. To turn OFF all Burners, turn the Thermostat Control Knob and Gas Control Knob to OFF position.

	<p>WARNING!</p> <p>After turning OFF the appliance, you have to wait at least 1-2 minutes before turning ON the main burners again.</p> <p>If you ignore it or force to turn ON the knob, it will damage the safety gas valve  or the gas control knob </p>
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**ATTENTION!**

When you want to start the appliance in the cold condition (like in the morning after a long time for not being used), you have to wait at least two minutes before turning the main burners on. Therefore, thermocouple can warm up and provide the voltage needed for the valve work.

Routine Cleaning and Maintenance



Clean the appliance to keep the functionality and durability. In the case of any failures, do not attempt to solve the problem but call your dealer immediately to ask for help. Do not attempt to dismantle the appliance, specialized mechanics must do all job.

For routine cleaning process, please follow procedure below and notice the warning:

Draining



1. Drain and strain the oil frying medium at the end of each day
2. Always drain fryer when cold zone area under tank baffle is hot and liquid. A cold fryer heated up will not drain, as the oil frying medium in the cold zone remains hard.
3. Open drain valve and allow oil frying medium to drain into the mobile oil filter.
4. Check valve for any food particles and if necessary, dislodge with a stiff nylon brush.
5. Close valve



WARNING!

Do not use wire brushes or metal rods. It will damage the valve. If the obstruction cannot be dislodged with a nylon brush, use a wooden or plastic probe.

Filling



1. Check the drain valve is closed and tank baffle is in position.
2. Fill the fryer with oil frying medium to the oil level indicated on the rear wall of tank



WARNING!

Do not overfill the fryer. It causes foam-over and messy frying condition

Cleaning



1. Make sure the gas valve on UP position and the entire burners are OFF.
2. Run cold water into the fryer
3. Clean thoroughly the fryer tank with soft detergent.
4. Turn on the heat and bring the temperature to boiling point; do not allow overflowing.
5. Adjust the temperature to simmer.

6. Brush-wash any heavy deposits and outside surfaces with the same detergent.
7. When the tank is completely clean, turn heat off and drain fryer. Add cold water to the solution as it drains to prevent rapid change temperature. This avoids warping of the metal
8. Rinse thoroughly with clean water until detergent odour is removed.

**ATTENTION!**

- Please make sure that the cleaning product does not contain Chlorine (bleach, hydrochloric acid, etc), these materials could oxidize and causes rust on the appliance.
- NEVER wash the appliance with direct high-pressure jet water.
- If the cooker will not used for a long time, briskly rub the steel part slightly with a damp cloth and Vaseline oil. After that, wrap with protective film and put the appliance in a good ventilated room.
- If you find the lighting and control devices are difficult to use, please contact the manufacturer immediately, which will provide you necessary assistance or call NAYATI dealer.
- Please check the appliance periodically for 6 months. Contact your dealer that will supply assistance to repair and set interval.
- Authorized and qualified personnel must do all service.

Trouble Shooting



NO.	PROBLEM	CAUSE	CORRECTIVE ACTION
1.	Pilot Burner does not ignite	Gas run out	Check and fill the gas
		The gas line to Pilot Burner closed	Check and repair
		The nozzle tip hole of Pilot Burner closed	Check and repair
2.	The Burner flame yellow	Primary Air Adjuster closed	Check and open the Primary Air Adjuster
		The Burner is dirty	Check and clean with fine brush
3.	The Burner does not ignite	Gas cockle damaged	Check and replace
4.	The Pilot flame does not keep lighting	Thermocouple slacked	Check and tight the Thermocouple
		Thermocouple does not produce Voltage (mV)	Check with Voltmeter, if the Thermocouple damaged, replace it
		The Thermocouple is dirty	Check and clean

CE Certificate



Il presente Certificato è soggetto alle condizioni previste dal Regolamento Marcatura CE apparecchi a gas della Flam Gas Laboratories.
This Certificate is subjected to the conditions foreseen by Flam Gas Laboratories Rules concerning the issuing of EC Type Examination.

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Cod.Fisc e Part. IVA IT 01191830932 - R.E.A. n°49017 C.C.I.A.A. PN - Reg. Impr. PN n°10981

CERTIFICATO DI ESAME CE DI TIPO

EC TYPE EXAMINATION CERTIFICATE

(Ai sensi della Direttiva 2009/142/CE - ex 90/396/CEE / According to 2009/142/EC Directive - ex 90/396/EEC)

La Flam Gas Laboratories in qualità di Organismo Notificato, certifica la conformità ai requisiti minimi stabiliti dalla Direttiva 2009/142/CE del sotto descritto prodotto:
As Notified Body, Flam Gas Laboratories assesses the compliance with the essential requirements stated by Directive 2009/142/EC of the following product:

Apparecchio: <i>Appliance:</i>	FRIGGITRICE / FRYER
Marca: <i>Trade Mark:</i>	/
Modello: <i>Type:</i>	GFE/40 RS
Costruttore: <i>Manufacturer:</i>	PT NAYATI INDONESIA
Indirizzo: <i>Address:</i>	JL. RAYA TERBOYO NO 19 KAWASAN INDUSTRI 50112 SEMARANG - INDONESIA RI

Certificato di Esame CE di tipo N° / *EC type Examination Certificate n°:* **705CM248**

Norma Applicata / *Standard type:* EN 203-1; EN 203-2-4; EN 437

Allegati al Certificato / *Certificate annexes:* A, B, C

Il presente Certificato annulla e sostituisce il precedente N°:
This Certificate cancels and replaces the previous one N°: / del / of /

In base all'articolo 8 della Direttiva 2009/142/CE e successive integrazioni, il presente Certificato, unitamente al rispetto di una delle procedure ivi previste, consente al Costruttore di apporre sul prodotto sopra descritto la seguente marcatura:
According to the article 8 of the 2009/142/EC Directive and next updating, this Certificate, together with the observance of one of the procedures there foreseen, allows the Manufacturer to affix on the above mentioned product the following marking:

Fiume Veneto 07/10/2011 Il Direttore / *The Director*

Flam Gas Laboratories è autorizzata dal Ministero dell'Industria del Commercio e dell'Artigianato al rilascio di certificazioni CE ai sensi della Direttiva 90/396/CEE, secondo lettera n°757462 del 24/05/1999.
Flam Gas Laboratories is authorized by Italian Ministry of Industry to release Certification according to 90/396/EC Directive, by letter n°757462 of 24/05/1999.

CER/087/E2/R0

CE Certificate

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