INSTRUCTION MANUAL GAS FRYERS - *(Original instructions)*
Warning: read the instructions before putting the unit into operation.

EN

EN

This type of apparatus is to be used for commercial applications, for example restaurant kitchens, canteens, hospitals and commercial businesses, such as bakeries, butchers, etc., but not for continual mass production of food.

Pay some caution when the units are being installed, positioned, fixed and connected to the electric network. See the paragraphs "COMMISSIONING" and "ELECTRICAL CONNECTION".

The units need to be used and operated with some caution. See the paragraph "INSTRUCTIONS FOR USE".

The unit must not be cleaned with jets of water or steam cleaners.

Warning!
Before performing any operations, cut off the main power supply.

For a direct network connection, it is necessary to provide a device that ensures the disconnection from the network with an opening distance from the contacts that allows for a complete disconnection under the conditions of overvoltage category III, in accordance to the rules of installation. If the power cord is damaged, it must be replaced by the manufacturer's technicians or by a person with similar qualifications.

Equipotential
The appliance must be connected to a equipotential system. The connection terminal is located near the power supply cable input. It is marked with the following symbol:

Attention: opening the drain tap makes the hot liquid inside the unit flow out.

Foreseen use:
These appliances are designed for frying food only and are meant for professional use. Other uses are unsuitable.

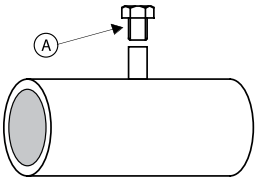
The oil level must never be below the minimum level mark: failure to follow these instructions could result in a fire.

Warning
We would advise against using old oil as prolonged use reduces the temperature at which it will burn and increases the risk of spontaneous boiling. Particularly large or dripping wet foods may cause the oil to suddenly bubble

Maintenance must be carried out by qualified personnel.

Do not aim water jets directly on the appliance, it might be damaged.

1



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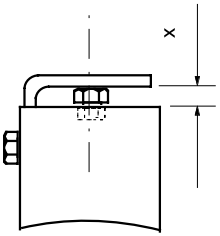

For model: **6GL18..., GL8..., GL10..., GL30...**

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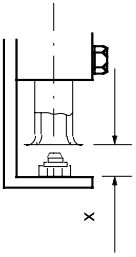

For model: **GL7..., GL15..., GL20..., 9GL15... 9GL22..., S9GL22...,LX9GL22...**

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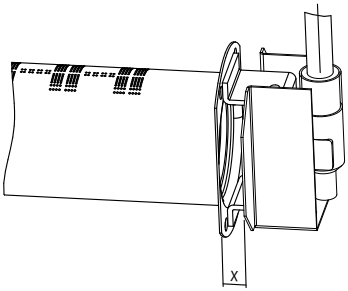

For model: **GL18... , SGL18... , 9GL18... , S9GL18..., LX9GL18...**

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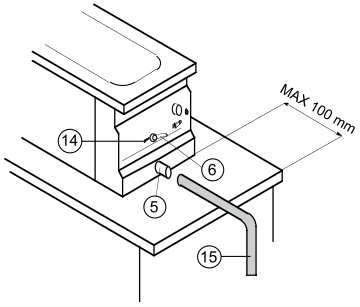

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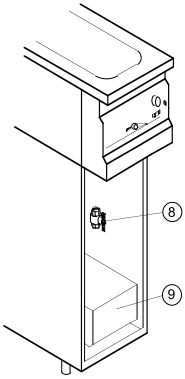

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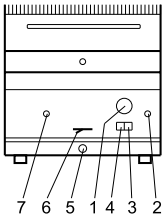

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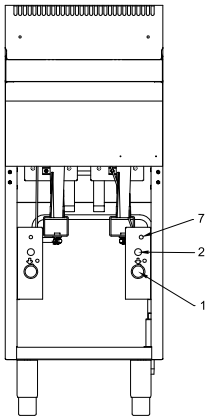

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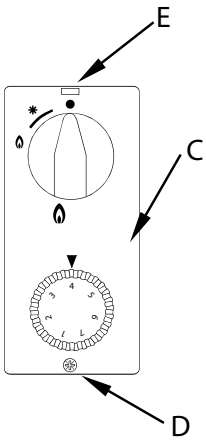
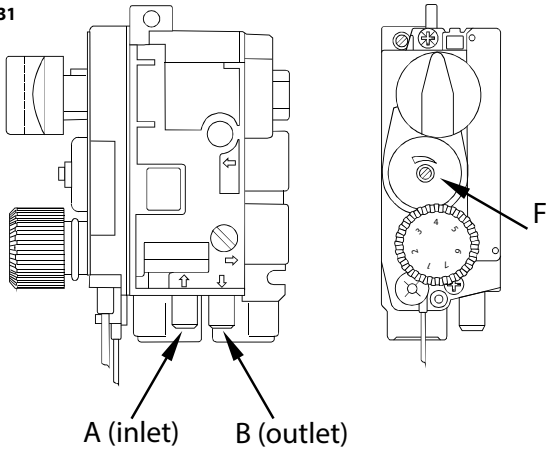


GV31



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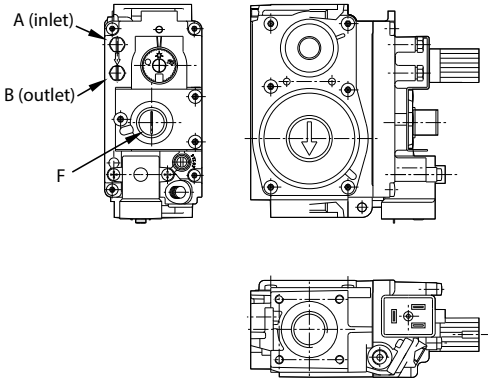

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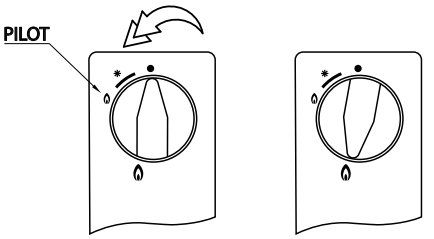

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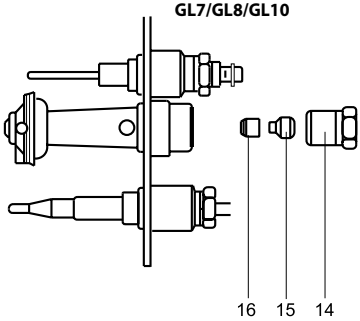
GL7/GL8/GL10



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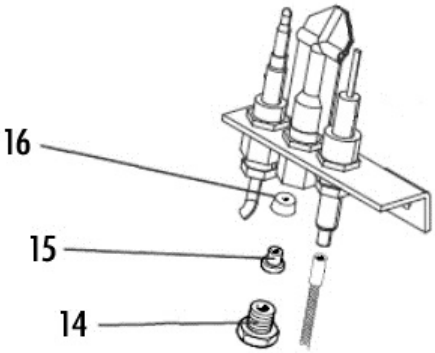
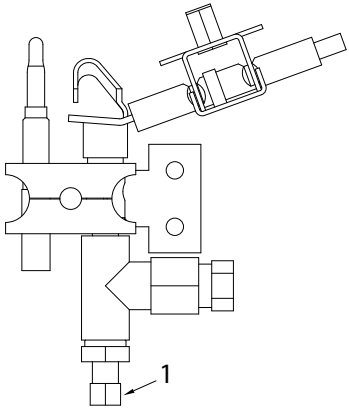
GL18



11C

GL15/GL20/GL22



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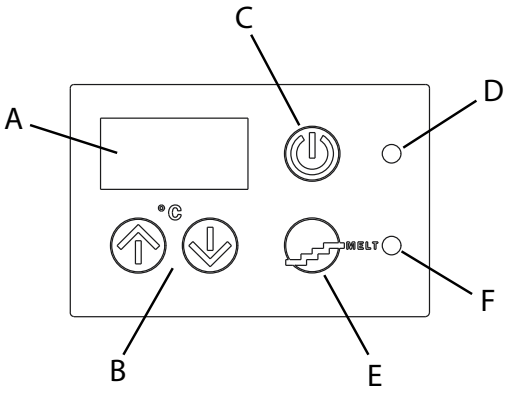

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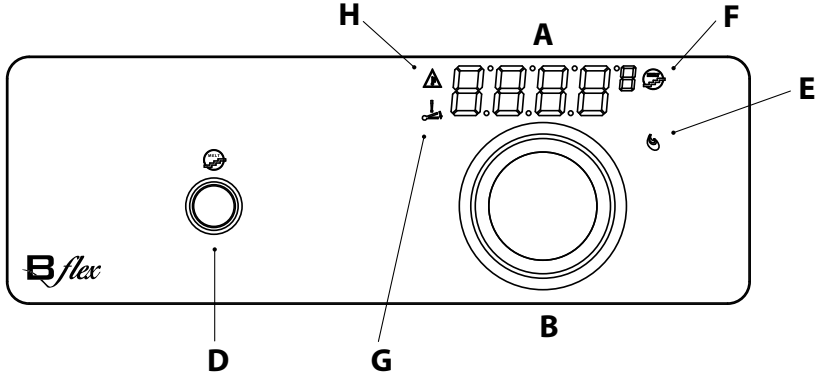

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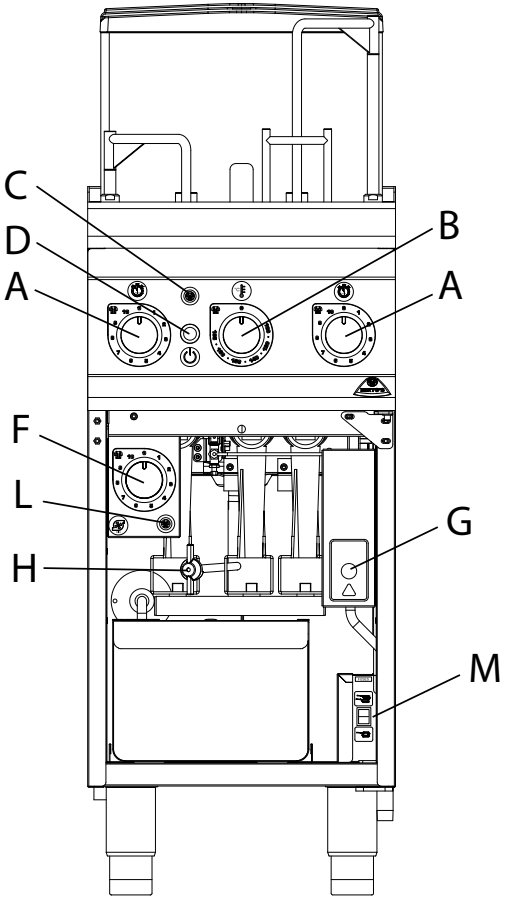


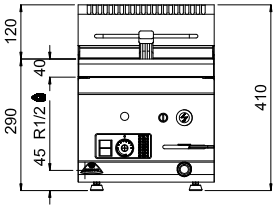
BURNERS

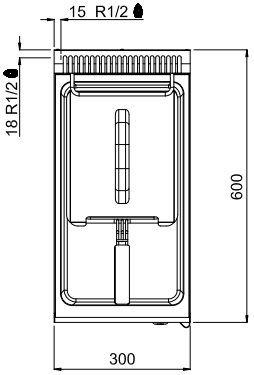
EN

	GL8B/M GL8+8B/M	6GL18B/M	GL10B/M GL10+10B/M	GL7+7M	GL15M GL15+15M 9GL15M 9GL15+15M	GL18... 5GL18... 9GL18... S9GL18... LX9GL18...	GL20M GL20+20M	9GL20... S9GL20... LX9GL20...	9GL22... S9GL22... LX9GL22... 9GL22.../R S9GL22.../R LX9GL22.../R	GL30B/M
Rated output per burner kW	3,3	3,48	3,45	4,60	4,23	7,0	5,50	5,83	6,67	4,38

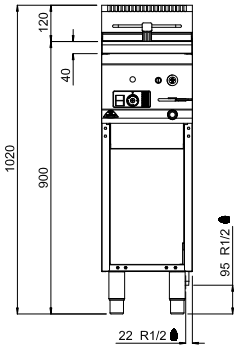
Gas name	Burner	Ø main nozzles	Ø inter-ignition	Valve output pressure	primary air reg.	Ø pilot nozzles
GAS G20 20mbar	GL8B/M GL8+8B/M	135	-	-	Closed	51
METHANE	6GL18B/M	140	-	-	1.0 mm	51
	GL10B/M GL10+10B/M	140	-	-	Closed	51
II2H3+	GL7+7M	155	-	-	11.0 mm	51
	GL15M GL15+15M 9GL15M 9GL15+15M	157	-	-	9.0 mm	Adjustable
SUPPLY PRESSURE:	GL18... SGL18... 9GL18... S9GL18... LX9GL18...	200	70	-	6,0 mm	27.2
(min÷max)	GL20M GL20+20M	175	-	-	20.0 mm	Adjustable
G20 17÷25 mbar	9GL20...S9GL20...LX9GL20...	185	-	-	20.0 mm	Adjustable
	9GL22... S9GL22... LX9GL22...	195	-	-	16.0 mm	Adjustable
	9GL22.../R S9GL22.../R LX9GL22.../R	235	-	10 mbar	Opened	51
	GL30B/M	160	-	-	Closed	51
GAS G30/G31 28-30/37mbar	GL8B/M GL8+8B/M	90	-	-	1.5 mm	35
LPG	6GL18B/M	95	-	-	Opened	35
	GL10B/M GL10+10B/M	93	-	-	5.0 mm	35
II2H3+	GL7+7M	105	-	-	11.0 mm	35
	GL15M GL15+15M 9GL15M 9GL15+15M	100	-	-	9,0 mm	20
SUPPLY PRESSURE:	GL18... SGL18... 9GL18... S9GL18... LX9GL18...	130	45	-	6,0 mm	22
(min÷max)	GL20M GL20+20M	115	-	-	12.0 mm	20
G30 25÷35 mbar	9GL20...S9GL20...LX9GL20...	120	-	-	12.0 mm	20
G31 25÷45 mbar	9GL22... S9GL22... LX9GL22...	120	-	-	Opened	20
	9GL22.../R S9GL22.../R LX9GL22.../R	120	-	-	Opened	30
	GL30B/M	107	-	-	3.0 mm	35

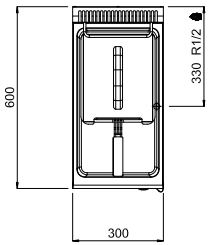
GL8B



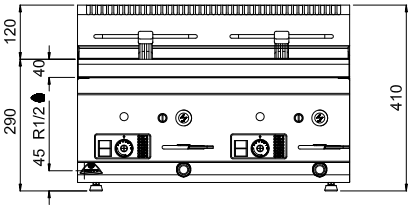


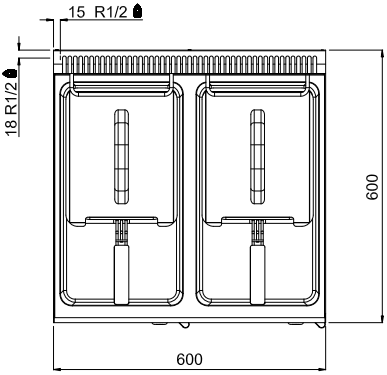
GL8M





GL8+8B





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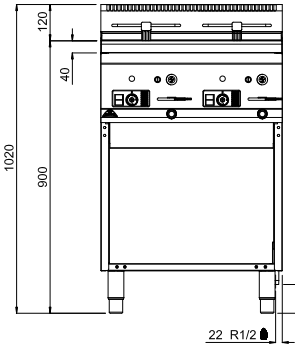
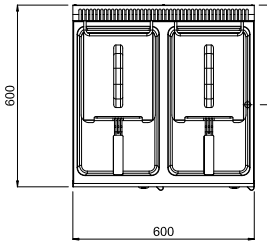
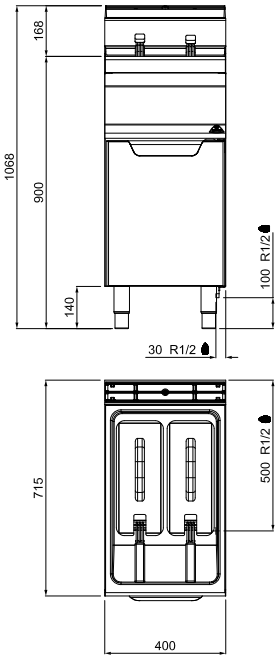
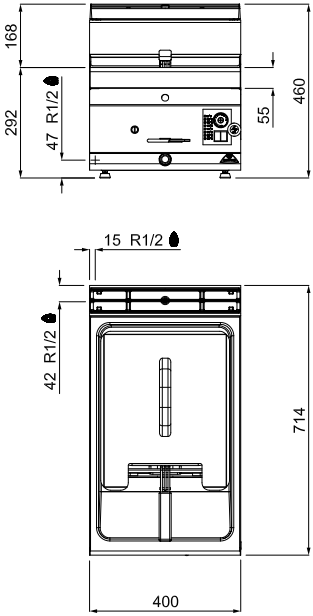




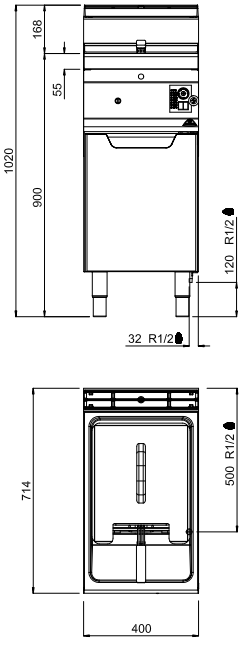
GL7+7M



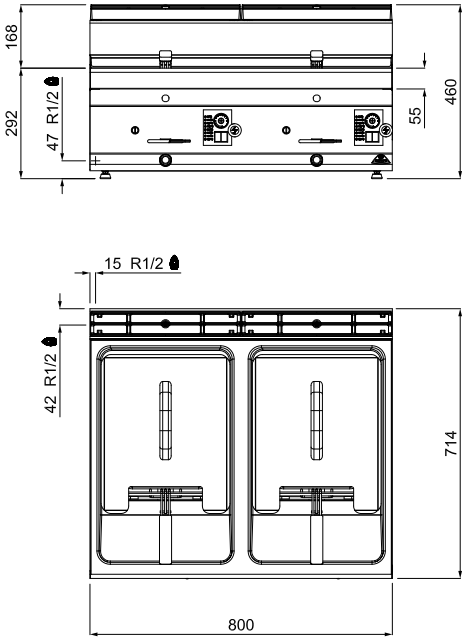
GL10B



GL10M



GL10+10B



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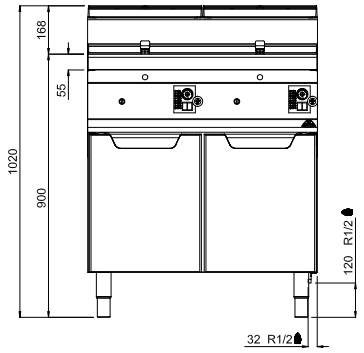

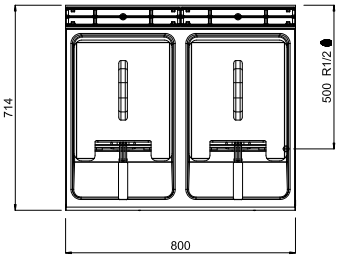

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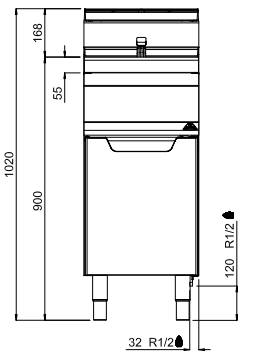
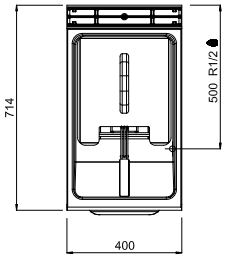
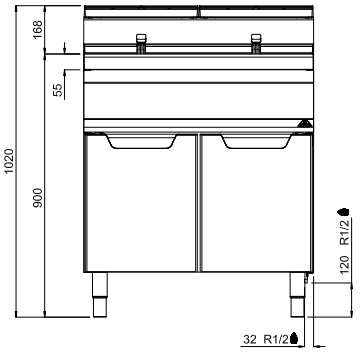
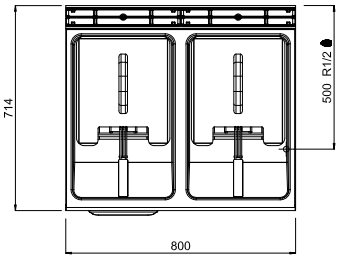


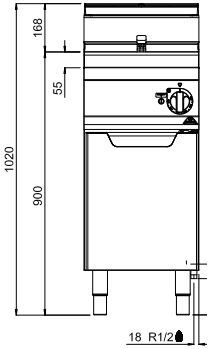


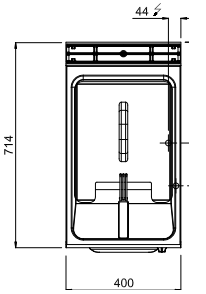
GL15+15M





GL18MI





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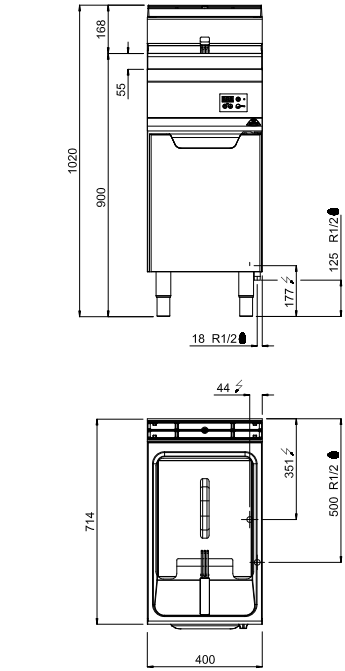

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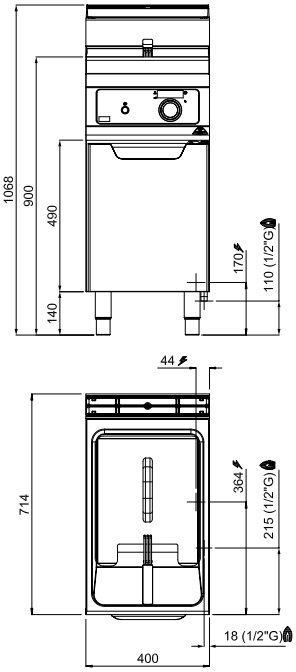

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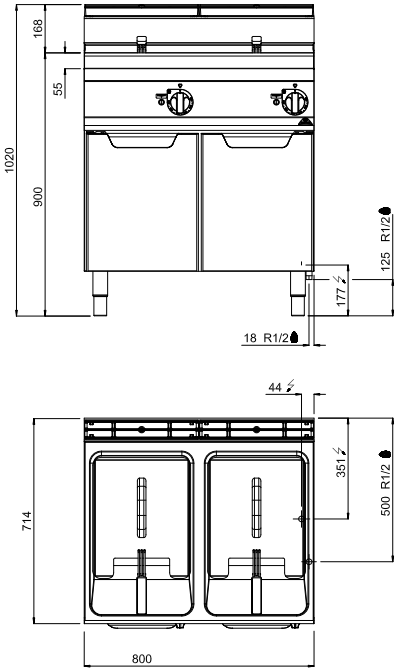

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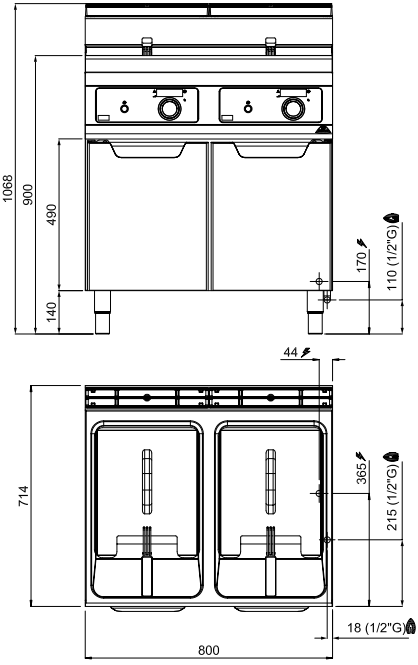

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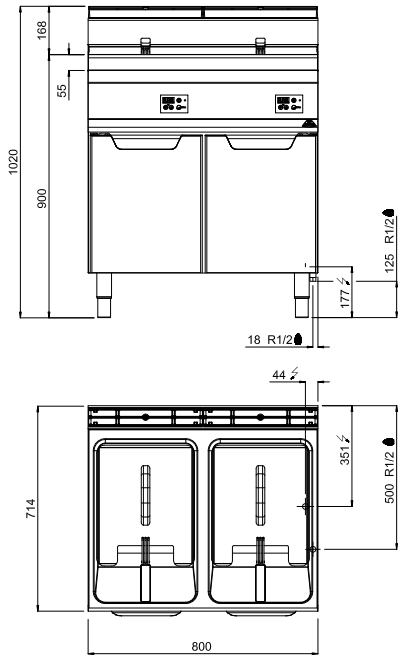
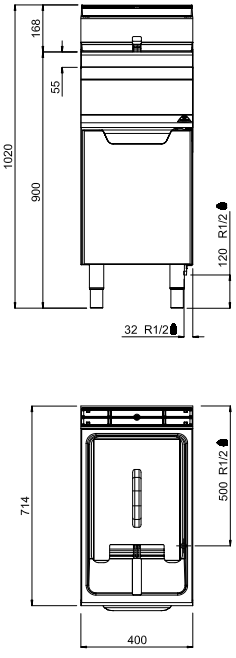


GL20M



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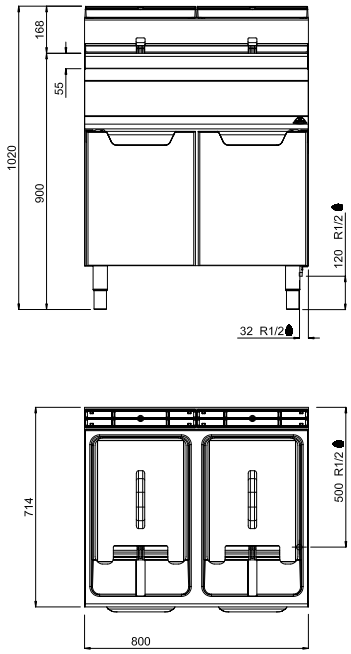

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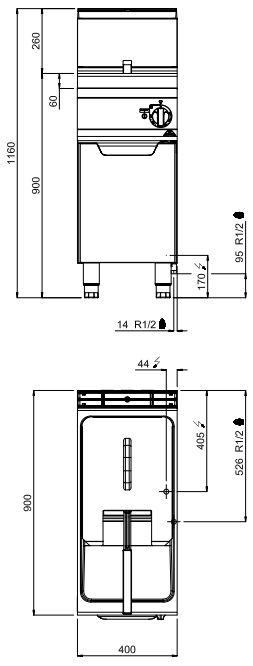

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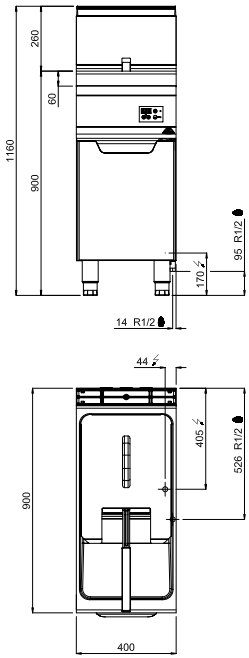

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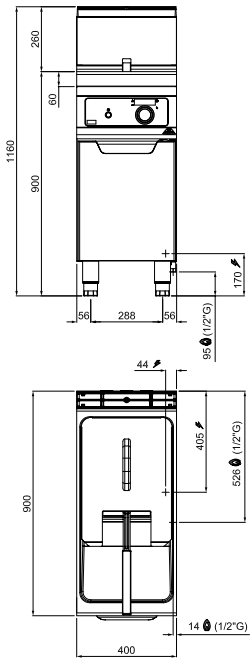

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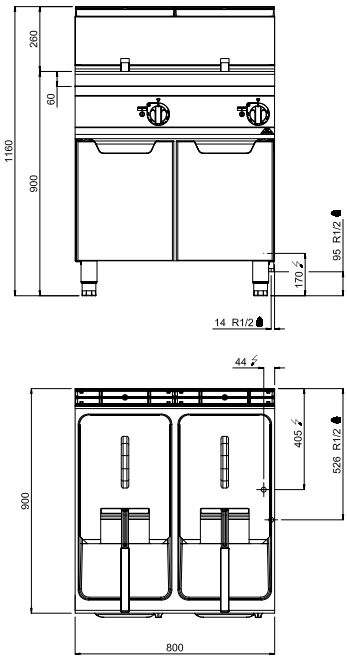

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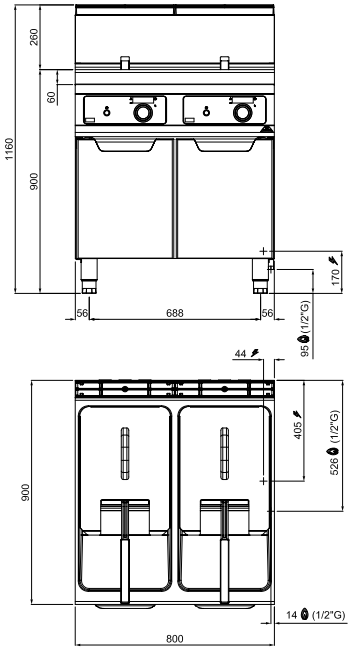

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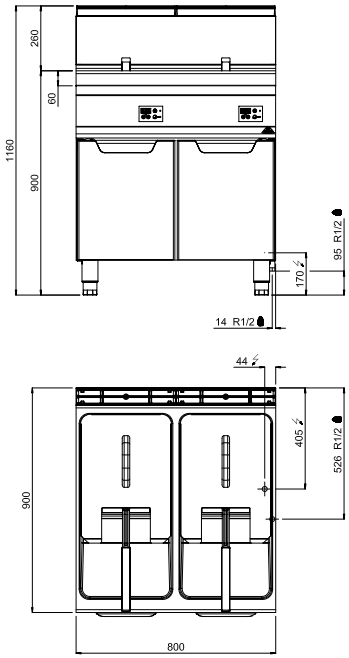

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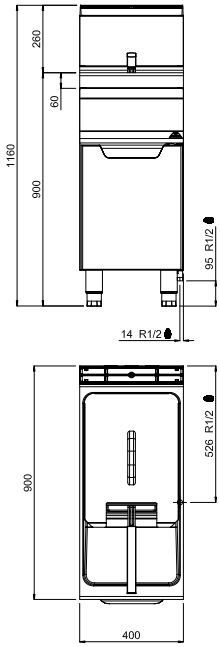

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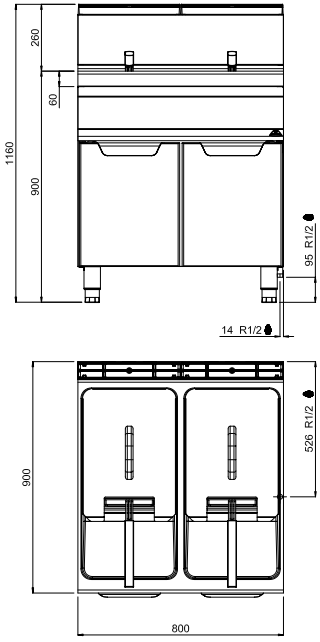

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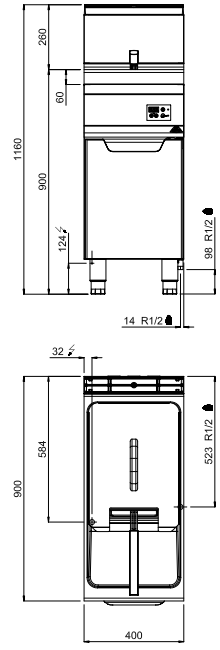

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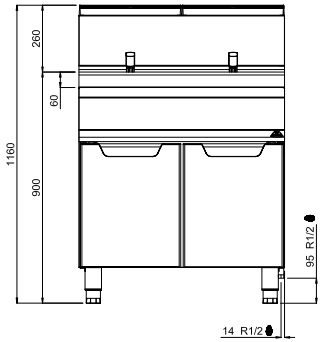

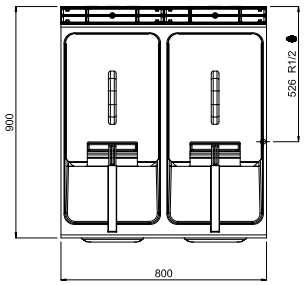

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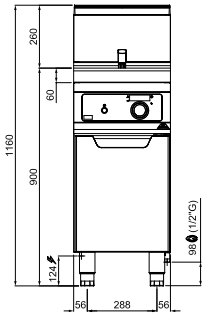

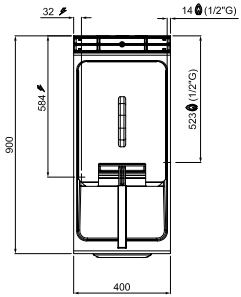

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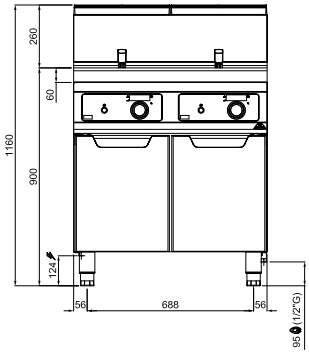
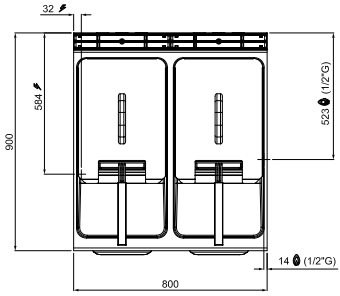
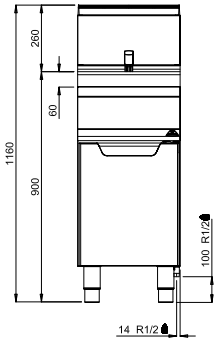
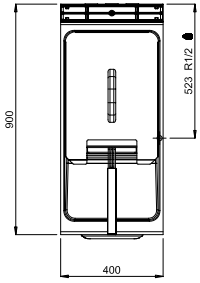




9GL22M





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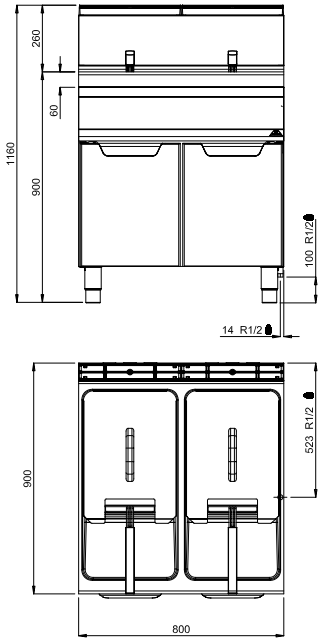

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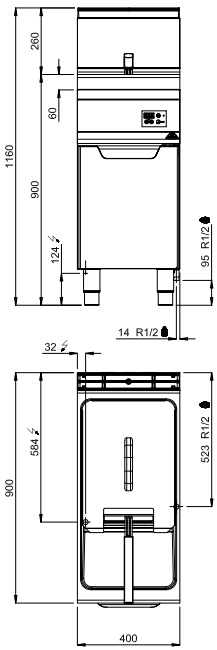

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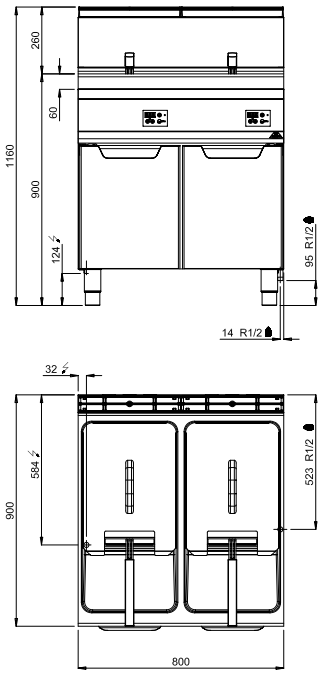
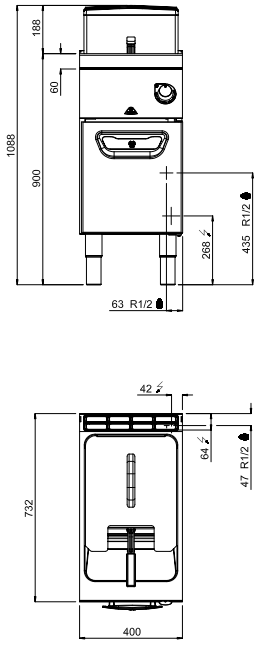
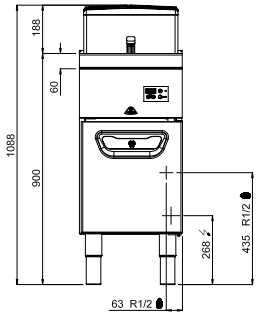
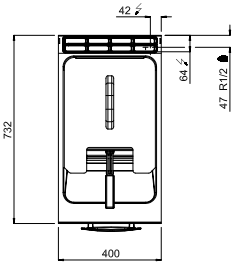


SGL18MI



SGL18MIEL





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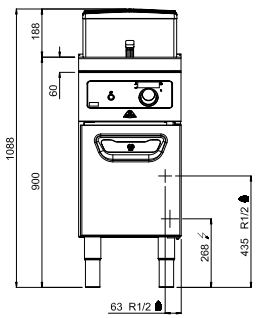
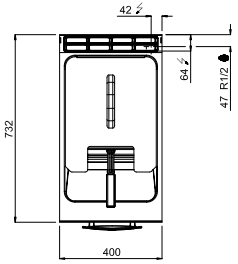
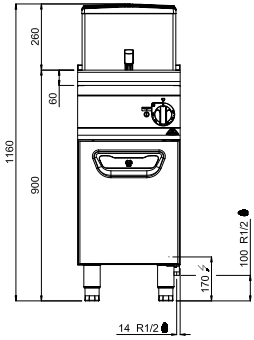
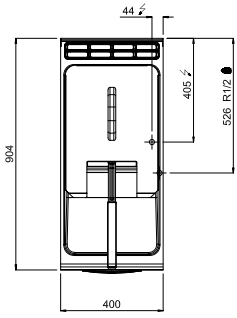




S9GL18MI





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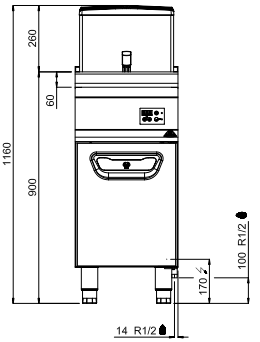
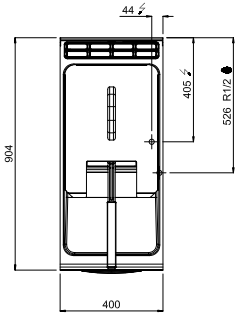
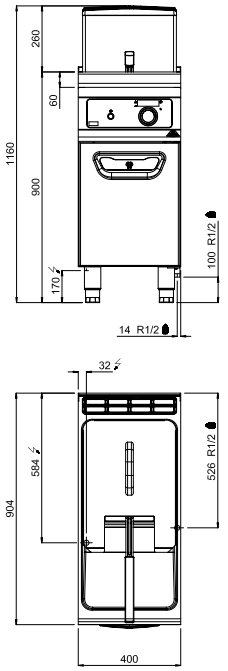
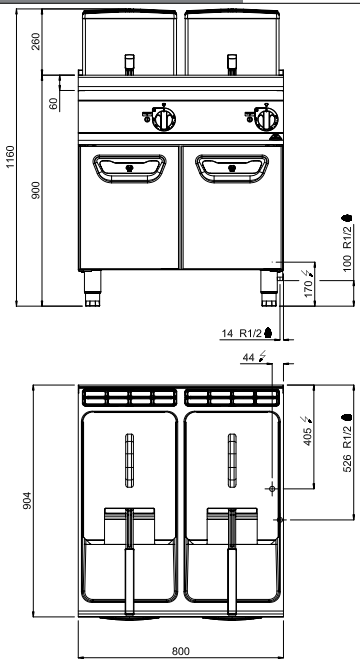




S9GL18MI-BF



S9GL18+18MI



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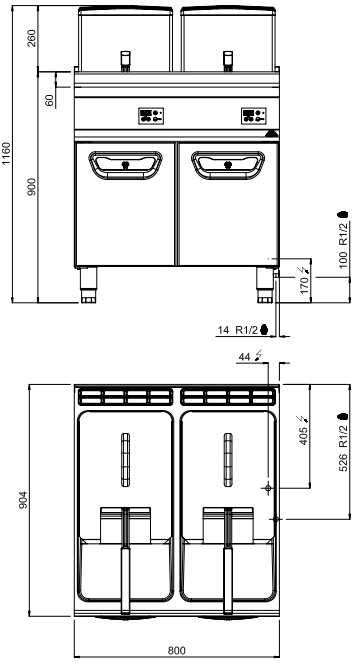

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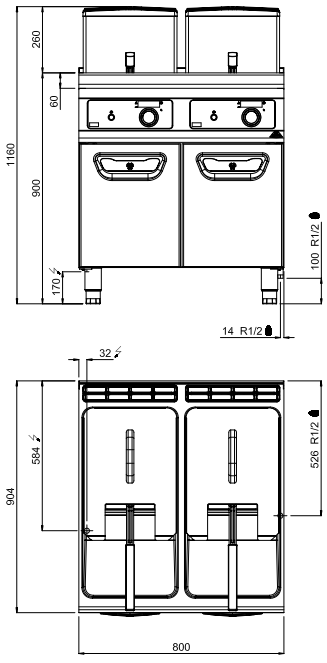

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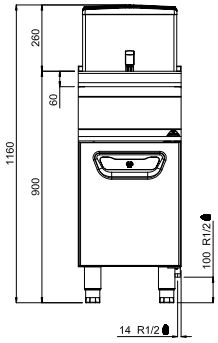

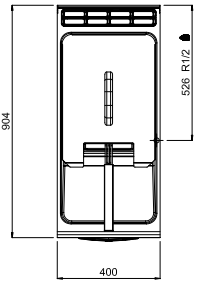

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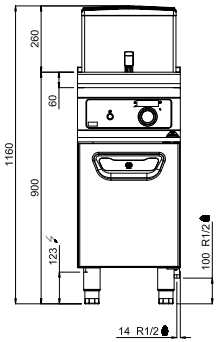

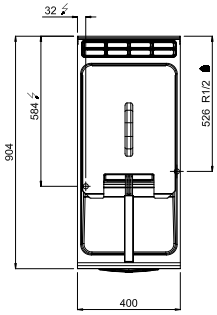

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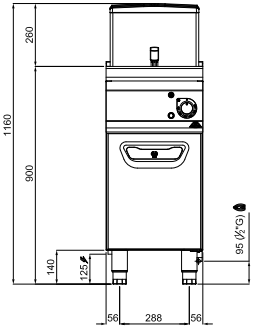

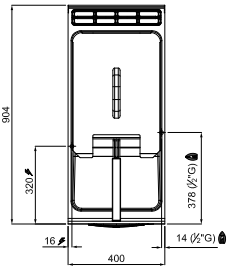

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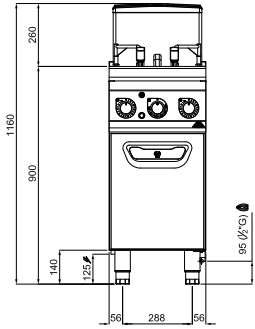
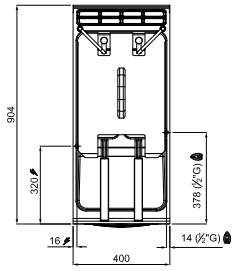
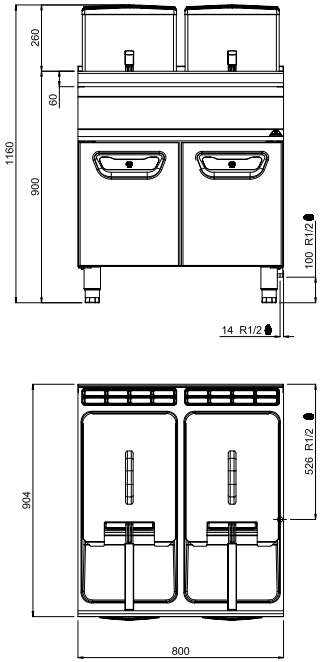




S9GL20+20M



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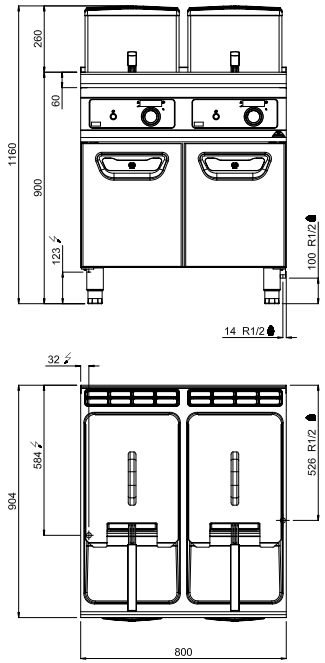

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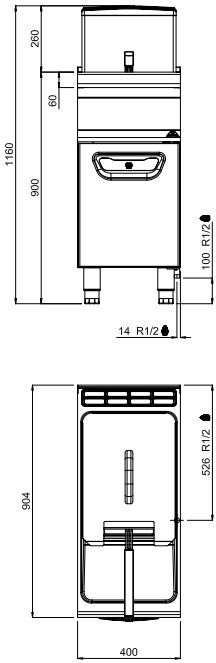

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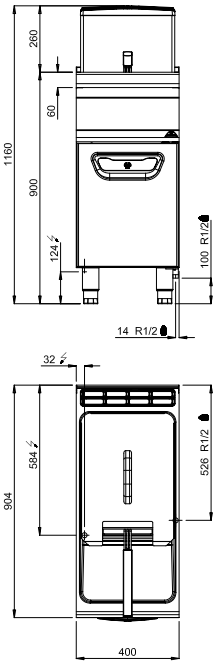

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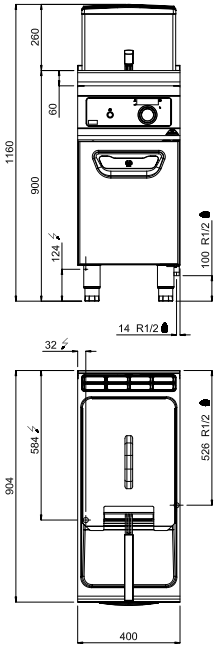

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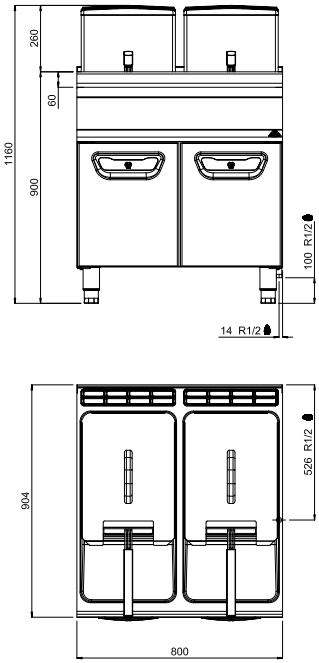

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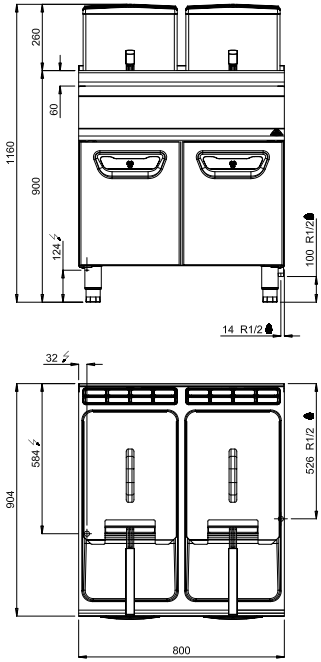

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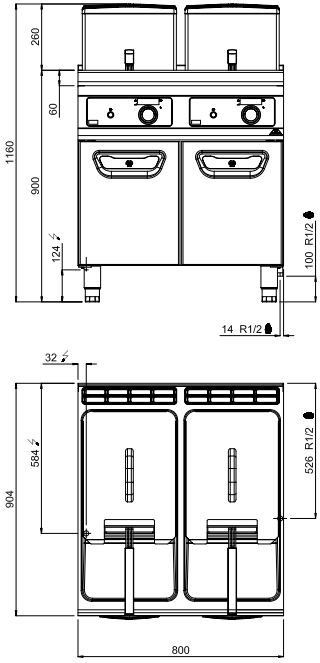
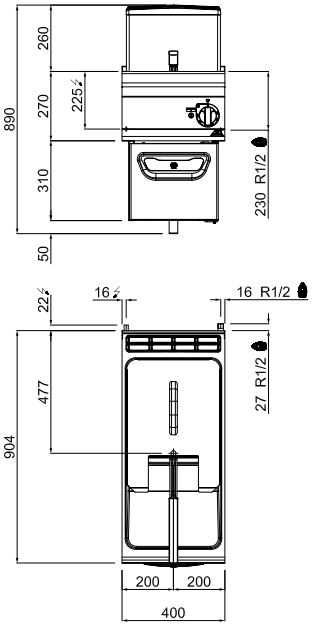


LX9GL18I



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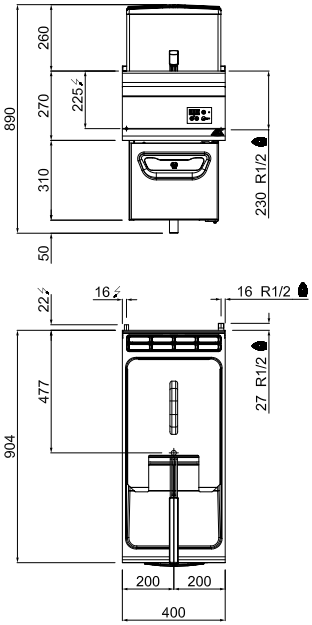

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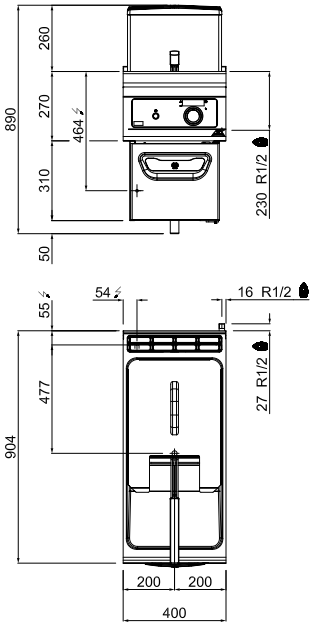
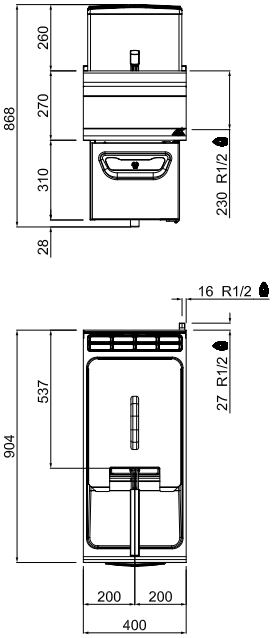


LX9GL20



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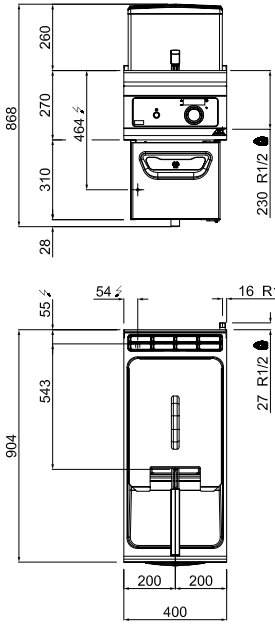

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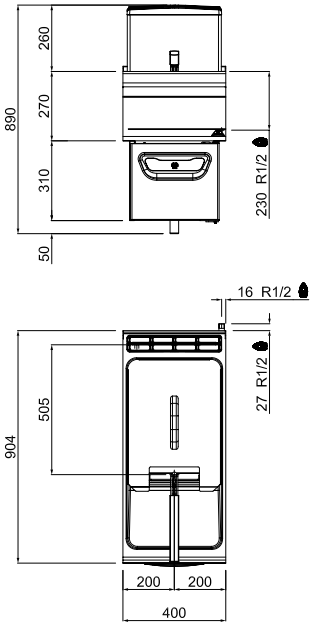

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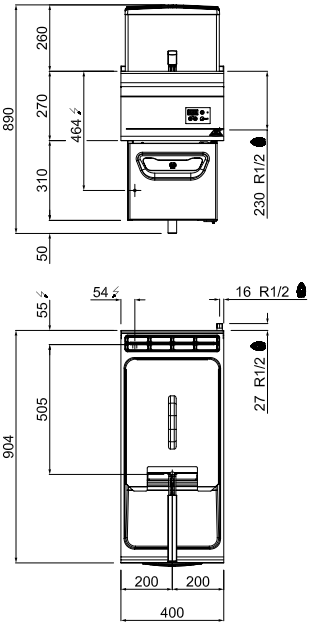

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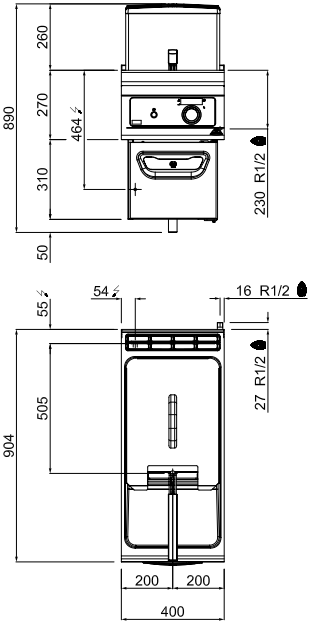
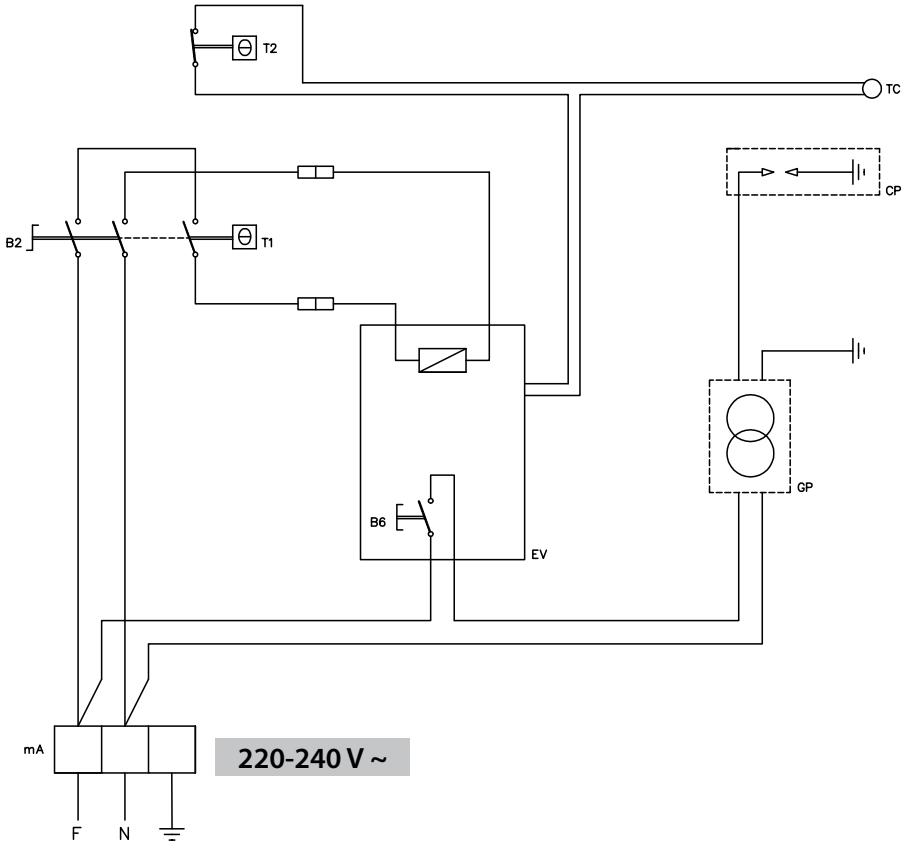
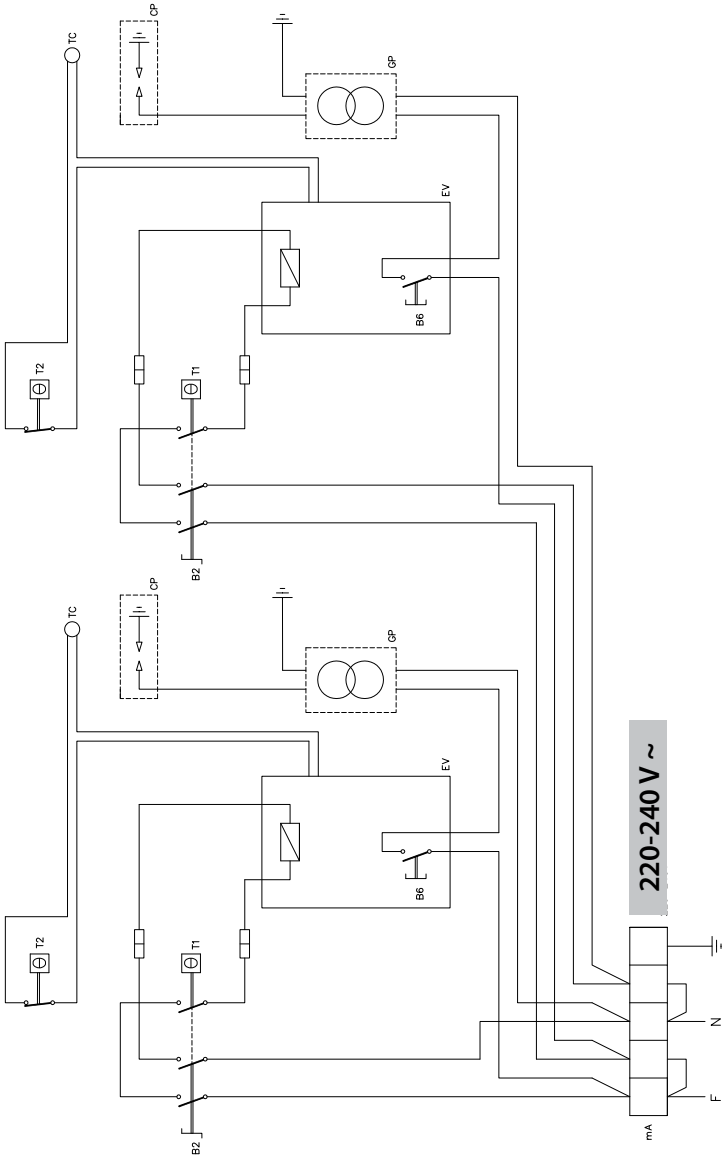


GL18MI · SGL18MI · 9GL18MI · S9GL18MI · LX9GL18I



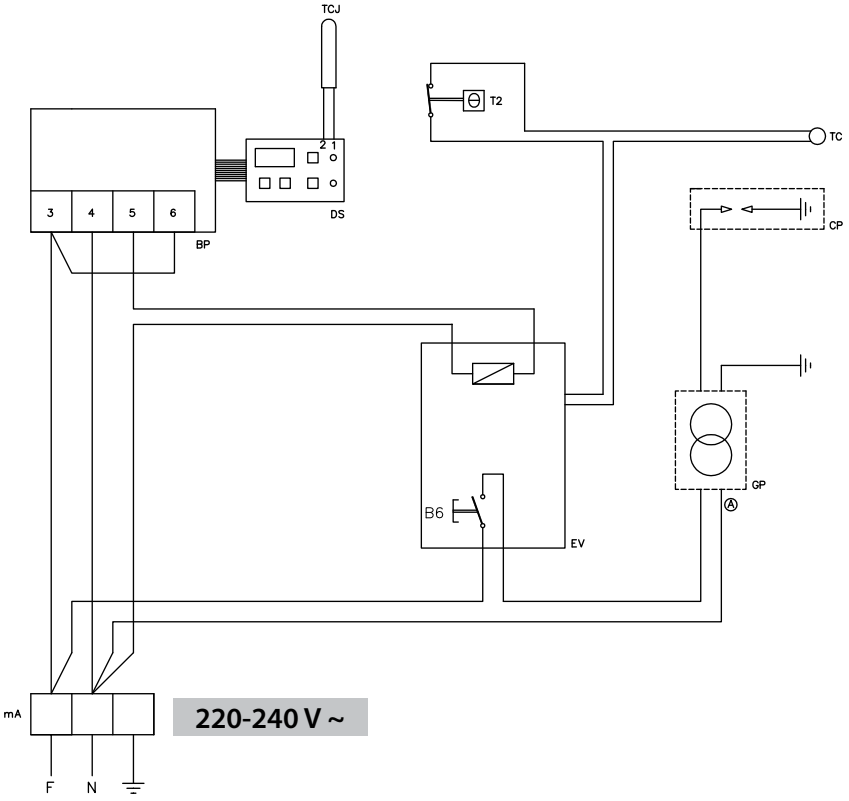
Legend for wiring diagrams on page 72/73/74

SGL18+18MI · 9GL18+18MI · S9GL18+18MI · LX9GL18+18I



Legend for wiring diagrams on page 72/73/74

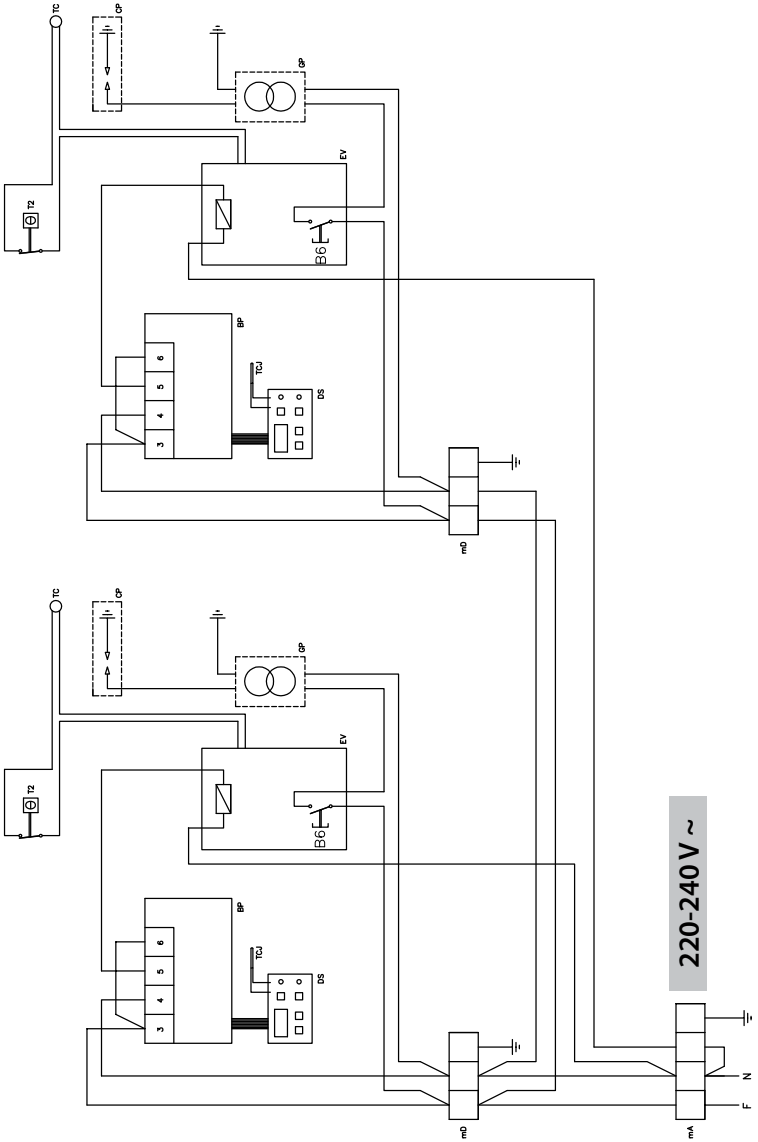
GL18MI-E · SGL18MIEL · 9GL18MIEL · S9GL18MIEL · LX9GL18IEL
9GL20MEL · 9GL22MEL · S9GL22MEL · LX9GL22EL



220-240 V ~

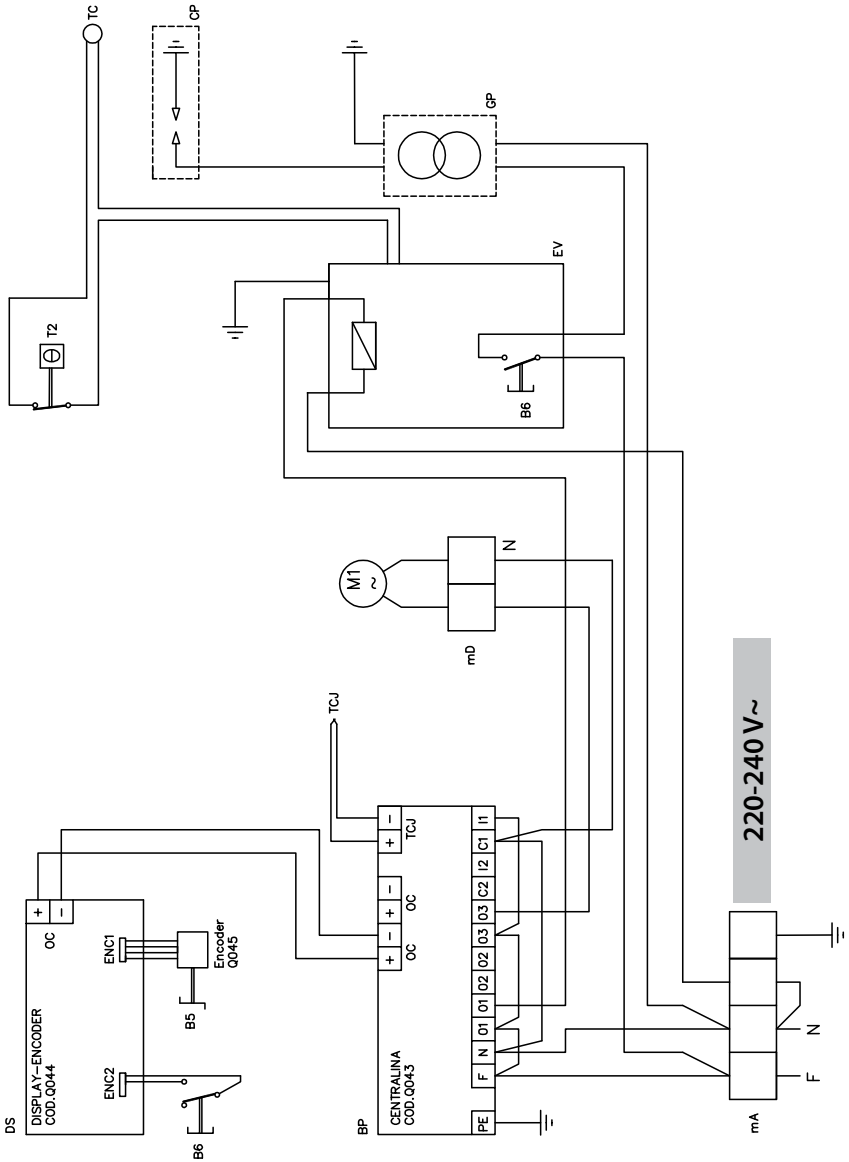
Legend for wiring diagrams on page 72/73/74

GL18+18MI-E · SGL18+18MIEL · 9GL18+18MIEL · S9GL18+18MIEL · LX9GL18+18IEL
9GL20+20MEL · 9GL22+22MEL · S9GL22+22MEL · LX9GL22+22EL



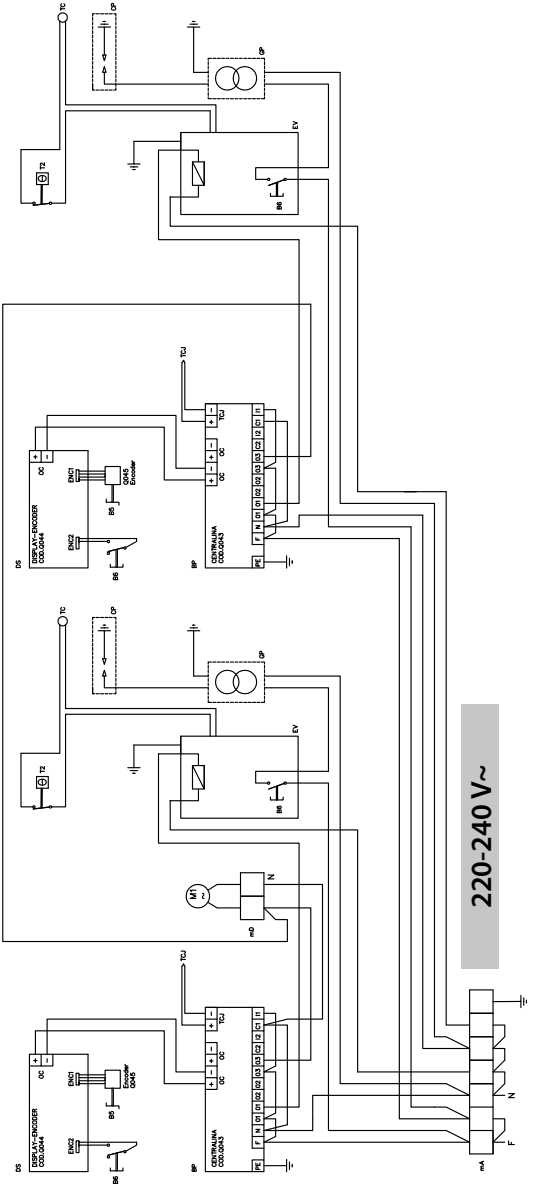
Legend for wiring diagrams on page 72/73/74

GL18MI-BF · 9GL18MI-BF · 9GL20M-BF · LX9GL18I-BF · LX9G22-BF · LX9G20-BF
S9GL20M-BF · SGL18MI-BF · SG9GL18MI-BF · S9GL22M-BF



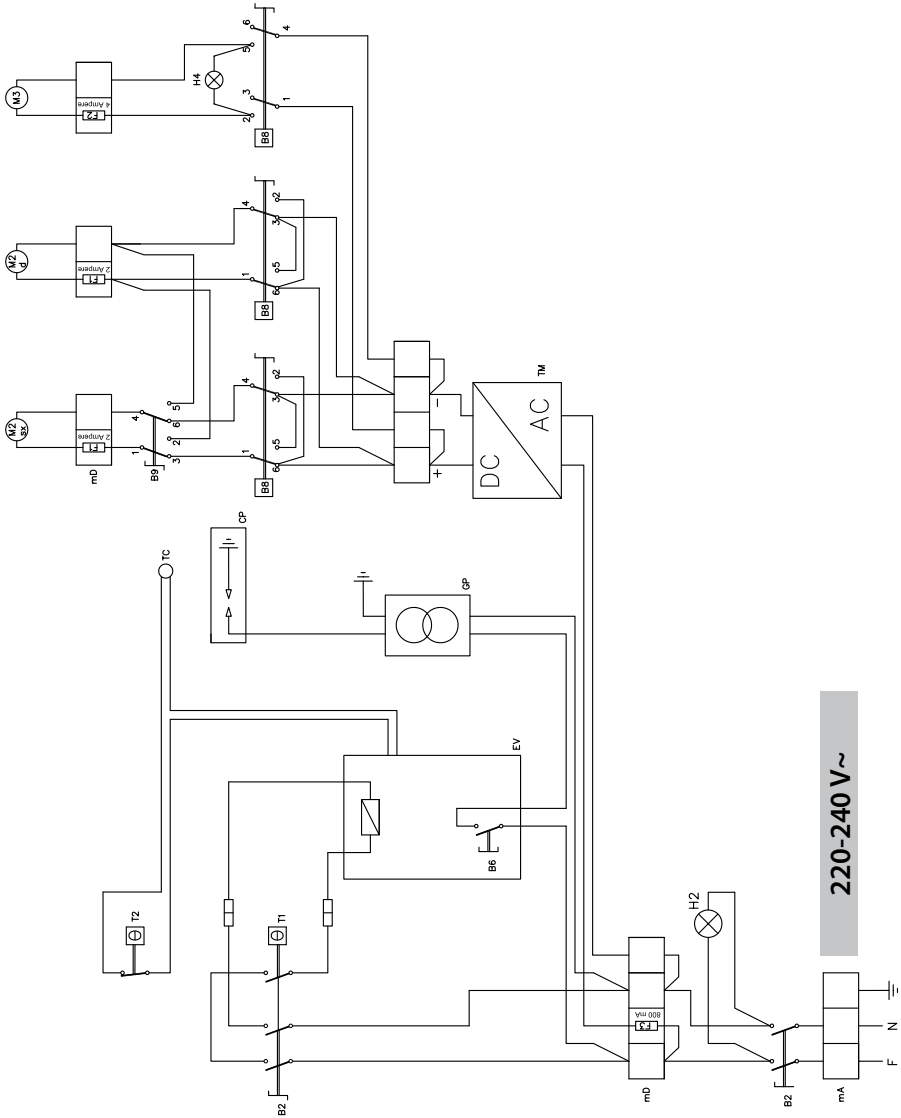
Legend for wiring diagrams on page 72/73/74

GL18+18MI-BF · 9GL18+18MI-BF · 9GL20+20M-BF · SG9GL18+18MI-BF
SG9GL20+20M-BF · SG9GL22+22M-BF



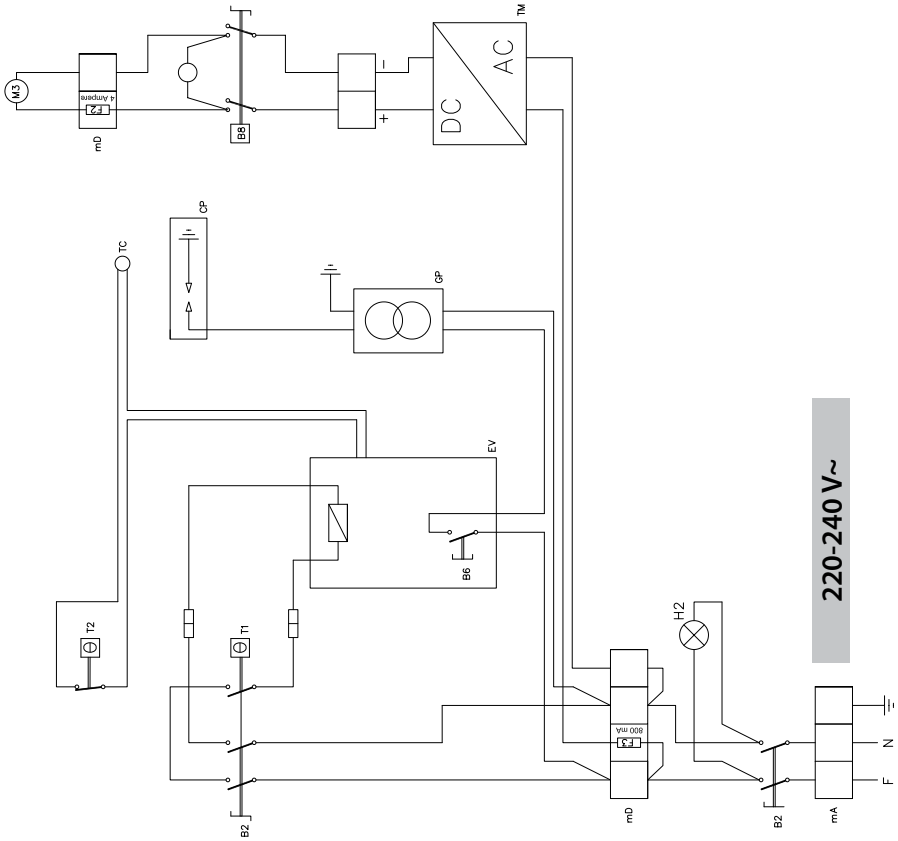
Legend for wiring diagrams on page 72/73/74

S9GL20MFA



Legend for wiring diagrams on page 72/73/74

S9GL20MF


220-240 V~
M3
4 Ampere
F2
mD
B8
TM
DC
AC
CP
TC
GP
EV
B6
T2
T1
H2
800 mA
F3
B2
mD
B2
mA
N
F

Instruction manual

EN

GAS FRYERS - PLUS 600 SERIES

Unit type	Description	Dim.: (LxWxH) worktop (total H)	Type
GL8B	L 8 gas top fryer	mm 300x600x290 (410)	A1
GL8M	L 8 gas fryer with cabinet	mm 300x600x900 (1020)	A1
GL8+8B	L 8+8 gas top fryer	mm 600x600x290 (410)	A1
GL8+8M	L 8+8 gas fryer with cabinet	mm 600x600x900 (1020)	A1

GAS FRYERS - MACROS 700 SERIES

Unit type	Description	Dim.: (LxWxH) worktop (total H)	Type
GL10B	L 10 gas top fryer	mm 400x714x290 (430)	A1
GL10M	L 10 gas top fryer with cabinet	mm 400x714x900 (1040)	A1
GL7+7M	L 7+7 gas fryer	mm 400x714x900 (1040)	A1
GL10+10B	L 10+10 gas top fryer	mm 800x714x290 (430)	A1
GL10+10M	L 10+10 gas fryer with cabinet	mm 800x714x900 (1040)	A1
GL15M	L 15 gas fryer with cabinet	mm 400x714x900 (1040)	A1
GL15+15M	L 15+15 gas fryer with cabinet	mm 800x714x900 (1040)	A1
GL18MI	L 18 gas fryer with cabinet	mm400x714x900(1040)	A1
GL18MI-E	L 18 gas fryer with cabinet	mm400x714x900(1040)	A1
GL18MI-BF	L 18 gas fryer with cabinet – Bflex controls	mm400x714x900(1040)	A1
GL18+18MI	L 18+18 gas fryer with cabinet	mm800x714x900(1040)	A1
GL18+18MI-E	L 18+18 gas fryer with cabinet	mm800x714x900(1040)	A1
GL18+18MI-BF	L 18+18 gas fryer with cabinet – Bflex controls	mm800x714x900(1040)	A1
GL20M	L 20 gas fryer with cabinet	mm 400x714x900 (1040)	A1
GL20+20M	L 20+20 gas fryer with cabinet	mm 800x714x900 (1040)	A1
GL30B	L 25 gas top fryer	mm 800x714x290 (430)	A1
GL30M	L 25 gas fryer with cabinet	mm 800x714x900 (1040)	A1

GAS FRYERS - MAXIMA 900 SERIES

Unit type	Description	Dim.: (LxWxH) worktop (total H)	Type
9GL18MI	L 18 gas fryer with cabinet	mm 400x900x900 (1065)	A1
9GL18MIEL	L 18 gas fryer with cabinet – electronic controls	mm 400x900x900 (1065)	A1
9GL18MI-BF	L 18 gas fryer with cabinet – Bflex controls	mm 400x900x900 (1065)	A1
9GL18+18MI	L 18+18 gas fryer with cabinet	mm 800x900x900 (1065)	A1
9GL18+18MIEL	L 18+18 gas fryer with cabinet – electronic controls	mm 800x900x900 (1065)	A1
9GL18+18MI-BF	L 18+18 gas fryer with cabinet – Bflex controls	mm 800x900x900 (1065)	A1
9GL20M	L 20 gas fryer with cabinet	mm 400x900x900 (1065)	A1
9GL20+20M	L 20+20 gas fryer with cabinet	mm 800x900x900 (1065)	A1
9GL20MEL	L 20 gas top fryer with cabinet – electronic controls	mm 400x900x900 (1065)	A1
9GL20+20MEL	L 20+20 gas fryer with cabinet – electronic controls	mm 800x900x900 (1065)	A1
9GL20M-BF	L 20 gas fryer with cabinet – Bflex controls	mm 400x900x900 (1065)	A1
9GL20+20M-BF	L 20 +20 gas fryer with cabinet – Bflex controls	mm 800x900x900 (1065)	A1
9GL22M	L 22 gas fryer with cabinet	mm 400x900x900 (1065)	A1
9GL22+22M	L 22+22 gas fryer with cabinet	mm 800x900x900 (1065)	A1
9GL22MEL	L 22 gas fryer with cabinet – electronic controls	mm 400x900x900 (1065)	A1
9GL22+22MEL	L 22+22 gas fryer with cabinet – electronic controls	mm 800x900x900 (1065)	A1

EN

GAS FRYERS - S700 SERIES

Unit type	Description	Dim.: (LxWxH) worktop (total H)	Type
SGL18MI	L 18 gas fryer with cabinet	mm 400x730x900 (1090)	A1
SGL18MIEL	L 18 gas fryer with cabinet – electronic controls	mm 400x730x900 (1090)	A1
SGL18+18MI	L 18+18 gas fryer with cabinet	mm 800x730x900 (1090)	A1
SGL18+18MIEL	L 18+18 gas fryer with cabinet – electronic controls	mm 800x730x900 (1090)	A1
SGL18MI-BF	L 18 gas fryer with cabinet – Bflex controls	mm 400x730x900 (1090)	A1

GAS FRYERS - S900 SERIES

Unit type	Description	Dim.: (LxWxH) worktop (total H)	Type
S9GL18MI	L 18 gas fryer with cabinet	mm 400x900x900 (1065)	A1
S9GL18MIEL	L 18 gas fryer with cabinet – electronic controls	mm 400x900x900 (1065)	A1
S9GL18MI-BF	L 18 gas fryer with cabinet – Bflex controls	mm 400x900x900 (1065)	A1
S9GL18+18M	L 18+18 gas fryer with cabinet	mm 800x900x900 (1065)	A1
S9GL18+18MIEL	L 18+18 gas fryer with cabinet – electronic controls	mm 800x900x900 (1065)	A1
S9GL18+18MI-BF	L 18+18 gas fryer with cabinet – Bflex controls	mm 800x900x900 (1065)	A1
S9GL20M	L 20 gas fryer with cabinet	mm 400x900x900 (1065)	A1
S9GL20M-BF	L 20 gas fryer with cabinet – Bflex controls	mm 400x900x900 (1065)	A1
S9GL20MFA	L 20 gas fryer with cabinet – oil filtering and automatic basket lifter	mm 400x900x900 (1065)	A1
S9GL20MF	L 20 gas fryer with cabinet – oil filtering	mm 400x900x900 (1065)	A1
S9GL20MFA-BF	L 20 gas fryer with cabinet – Bflex controls – oil filtering and automatic basket lifter	mm 400x900x900 (1065)	A1
S9GL20+20M	L 20+20 gas fryer with cabinet	mm 800x900x900 (1065)	A1
S9GL20+20M-BF	L 20+20 gas fryer with cabinet – Bflex controls	mm 800x900x900 (1065)	A1
S9GL22M	L 22 gas fryer with cabinet	mm 400x900x900 (1065)	A1
S9GL22MEL	L 22 gas fryer with cabinet – electronic controls	mm 400x900x900 (1065)	A1
S9GL22M-BF	L 22 gas fryer with cabinet – Bflex controls	mm 400x900x900 (1065)	A1
S9GL22+22M	L 22+22 gas fryer with cabinet	mm 800x900x900 (1065)	A1
S9GL22+22MEL	L 22+22 gas fryer with cabinet – electronic controls	mm 800x900x900 (1065)	A1
S9GL22+22M-BF	L 22+22 gas fryer with cabinet – Bflex controls	mm 800x900x900 (1065)	A1

GAS FRYERS - LX900 TOP SERIES

Unit type	Description	Dim.: (LxWxH) worktop (total H)	Type
LX9GL18I	L 18 cantilever gas fryer	mm 400x900x580 (840)	A1
LX9GL18IEL	L 18 cantilever gas fryer – electronic controls	mm 400x900x580 (840)	A1
LX9GL18I-BF	L 18 cantilever gas fryer – Bflex controls	mm 400x900x580 (840)	A1
LX9GL20	L 20 cantilever gas fryer	mm 400x900x580 (840)	A1
LX9GL20-BF	L 20 cantilever gas fryer – Bflex controls	mm 400x900x580 (840)	A1
LX9GL22	L 22 cantilever gas fryer	mm 400x900x580 (840)	A1
LX9GL22EL	L 22 cantilever gas fryer – electronic controls	mm 400x900x580 (840)	A1
LX9GL22-BF	L 22 cantilever gas fryer – Bflex controls	mm 400x900x580 (840)	A1

PLUS 600 SERIES - GAS FRYERS

TECHNICAL DATA

MODEL	Rated output	G30/31 LPG consumption	G20 Methane consumption	G25 Methane consumption	Primary air for combustion	Construction type	Electrical rated output	Preparation voltage	H07RNF sec. cable type	Cylindrical burner		Round head burner RIGHT		Round head burner LEFT		Oval head burner	
	kW	kg/h	m³/h	m³/h	m³/h		kW	Vac	mm Ø	n°	kW	n°	kW	n°	kW	n°	kW
GL8B	6.6	0.52	0.70	0.81	13.2	A1						1	3.30	1	3.30		
GL8M	6.6	0.52	0.70	0.81	13.2	A1						1	3.30	1	3.30		
GL8+8B	13.2	1.03	1.40	1.62	26.4	A1						2	3.30	2	3.30		
GL8+8M	13.2	1.03	1.40	1.62	26.4	A1						2	3.30	2	3.30		

MACROS 700 SERIES – GAS FRYERS

TECHNICAL DATA

MODEL	Rated output	G30/31 LPG consumption	G20 Methane consumption	G25 Methane consumption	Primary air for combustion	Construction type	Electrical rated output	Preparation voltage	H07RNF sec. cable type	Cylindrical burner		Round head burner RIGHT		Round head burner LEFT		Oval head burner	
	kW	kg/h	m³/h	m³/h	m³/h		kW	Vac	mm Ø	n°	kW	n°	kW	n°	kW	n°	kW
GL10B	6,9	0,54	0,73	0,85	13,8	A1						1	3,45	1	3,45		
GL10M	6,9	0,54	0,73	0,85	13,8	A1						1	3,45	1	3,45		
GL7+7M	9,2	0,72	0,97	1,13	18,4	A1										2	4,60
GL10+10B	13,8	1,08	1,46	1,70	27,6	A1						2	3,45	2	3,45		
GL10+10M	13,8	1,08	1,46	1,70	27,6	A1						2	3,45	2	3,45		
GL15M	12,7	1,00	1,34	1,56	25,4	A1										3	4,23
GL15+15M	25,4	2,00	2,69	3,13	50,8	A1										6	4,23
GL18MI - GL18MI-E - GL18MI-BF	14	1,1	1,5	1,72	28	A1		220 - 240	3x1,5	2	7						
GL18+18MI - GL18+18MI-E - GL18+18MI-BF	28	2,2	3	3,44	56	A1		220 - 240	3x1,5	4	7						
GL20M	16,5	1,30	1,75	2,03	33	A1										3	5,50
GL20+20M	33	2,60	3,49	4,06	66	A1										6	5,50
GL30B	17,5	1,37	1,85	2,15	35	A1						4	4,38				
GL30M	17,5	1,37	1,85	2,15	35	A1						4	4,38				

S700 SERIES - GAS FRYERS

TECHNICAL DATA

MODEL	Rated output	G30/31 LPG consumption	G20 Methane consumption	G25 Methane consumption	Primary air for combustion	Construction type	Electrical rated output	Preparation voltage	H07RNF sec. cable type	Cylindrical burner		Round head burner RIGHT		Round head burner LEFT		Oval head burner	
	kW	kg/h	m³/h	m³/h	m³/h		kW	Vac	mm Ø	n°	kW	n°	kW	n°	kW	n°	kW
SGL18MI - SGL18MIEL - SGL18MI-BF	14	1,1	1,5	1,72	28	A1	0,1	220 - 240	3X1,5	2	7						
SGL18+18MI - SGL18+18MIEL	28	2,2	3,0	3,44	56	A1	0,1	220 - 240	3X1,5	4	7						

MAXIMA 900 SERIES – GAS FRYERS

TECHNICAL DATA

MODEL	Rated output	G30/31 LPG consumption	G20 Methane consumption	G25 Methane consumption	Primary air for combustion	Construction type	Electrical rated output	Preparation voltage	H07RNF sec. cable type	Cylindrical burner		Round head burner RIGHT		Round head burner LEFT		Oval head burner	
	kW	kg/h	m^3/h	m^3/h	m^3/h		kW	Vac	mm Ø	n°	kW	n°	kW	n°	kW	n°	kW
9GL18MI - 9GL18MIEL - 9GL18MI-BF	14	1,1	1,5	1,72	28	A1	0,1	220 - 240	3x1,5	2	7						
9GL18+18MI - 9GL18+18MIEL - 9GL18+18MI-BF	28	2,2	3,0	3,44	56	A1	0,1	220 - 240	3x1,5	4	7						
9GL20M	17,5	1,38	1,85	2,15	35	A1										3	5,83
9GL20+20M	35	2,76	3,7	4,3	70	A1										6	5,83
9GL20MEL - 9GL20M-BF	17,5	1,38	1,85	2,15	35	A1	0,1	220 - 240	3x1,5							3	5,83
9GL20+20MEL - 9GL20+20M-BF	35	2,76	3,7	4,3	70	A1	0,1	220 - 240	3x1,5							6	5,83
9GL22M	20	1,56	2,12	2,46	40	A1										3	6,67
9GL22+22M	40	3,12	4,24	4,92	80	A1										6	6,67
9GL22MEL	20	1,56	2,12	2,46	40	A1	0,1	220 - 240	3x1,5							3	6,67
9GL22+22MEL	40	3,12	4,24	4,92	80	A1	0,1	220 - 240	3x1,5							6	6,67

S900 SERIES – GAS FRYERS

TECHNICAL DATA

MODEL	Rated output	G30/31 LPG consumption	G20 Methane consumption	G25 Methane consumption	Primary air for combustion	Construction type	Electrical rated output	Preparation voltage	H07RNF sec. cable type	Cylindrical burner		Round head burner RIGHT		Round head burner LEFT		Oval head burner	
	kW	kg/h	m^3/h	m^3/h	m^3/h		kW	Vac	mm Ø	n°	kW	n°	kW	n°	kW	n°	kW
S9GL18MI - S9GL18MIEL - S9GL18MI-BF	14	1,1	1,5	1,72	28	A1	0,1	220 - 240	3x1,5	2	7						
S9GL18+18MI - S9GL18+18MIEL - S9GL18+18MI-BF	28	2,2	3,0	3,44	56	A1	0,1	220 - 240	3x1,5	4	7						
S9GL20M	17,5	1,38	1,85	2,15	35	A1										3	5,83
S9GL20+20M	35	2,76	3,7	4,3	70	A1										6	5,83
S9GL20M-BF	17,5	1,38	1,85	2,15	35	A1	0,1	220 - 240	3x1,5							3	5,83
S9GL20+20M-BF	35	2,76	3,7	4,3	70	A1	0,1	220 - 240	3x1,5							6	5,83
S9GL20MFA - S9GL20MF	17,5	1,38	1,85	2,15	35	A1	0,2	220 - 240	3x1,5							3	5,83
S9GL20MFA-BF	17,5	1,38	1,85	2,15	35	A1	0,2	220 - 240	3x1,5							3	5,83
S9GL22M	20	1,56	2,12	2,46	40	A1										3	6,67
S9GL22MEL - S9GL22M-BF	20	1,56	2,12	2,46	40	A1	0,1	220 - 240	3x1,5							3	6,67
S9GL22+22M	40	3,12	4,24	4,92	80	A1		220 - 240								6	6,67
S9GL22+22MEL - S9GL22+22M-BF	40	3,12	4,24	4,92	80	A1	0,1	220 - 240	3x1,5							6	6,67

LX900 TOP SERIES – GAS FRYERS

TECHNICAL DATA

MODEL	Rated output	G30/31 LPG consumption	G20 Methane consumption	G25 Methane consumption	Primary air for combustion	Construction type	Electrical rated output	Preparation voltage	H07RNF sec. cable type	Cylindrical burner		Round head burner RIGHT		Round head burner LEFT		Oval head burner	
	kW	kg/h	m^3/h	m^3/h	m^3/h		kW	Vac	mm Ø	n°	kW	n°	kW	n°	kW	n°	kW
LX9GL18I - LX9GL18IEL - LX9GL18I-BF	14	1,1	1,5	1,72	28	A1	0,1	220 - 240	3X1,5	2	7						
LX9GL18+18I - LX9GL18+18IEL	28	2,2	3,0	3,44	56	A1	0,1	220 - 240	3X1,5	4	7						
LX9GL20M	17,5	1,38	1,85	2,15	35	A1										3	5,83
LX9GL20M-BF	17,5	1,38	1,85	2,15	35	A1	0,1	220 - 240	3x1,5							3	5,83
LX9GL22	20	1,56	2,12	2,46	40	A1										3	6,67
LX9GL22EL - LX9GL22-BF	20	1,56	2,12	2,46	40	A1	0,1	220 - 240	3X1,5							3	6,67
LX9GL22+22	40	3,12	4,24	4,92	80	A1										6	6,67

The units are in conformity with the European regulations, directives and standards:

Reg. 1935/2004/CE	Regulations governing materials and items in contact with food products
Reg. 2016/426/UE	Regulation on appliances burning gaseous fuels
2014/35/UE	Low voltage
2014/30/UE	EMC (electromagnetic compatibility)
2011/65/UE	Restriction of the use of certain hazardous substances in electrical and electronic equipment
2006/42/CE	Machine regulations and particular reference regulations
EN 203-1	General safety standard for GAS appliances for domestic and similar use.
EN 203-3	Standard governing materials and parts in contact with food and other health issues.
EN 203-4	Gas heated catering equipment: Specific Requirements for multipurpose gas FRYERS.
EN 60335-1	General Standard on the safety of household and similar electrical appliances
EN 62233	Methods for measuring electromagnetic fields in household and similar appliances regarding human exposure
EN 61000	Requirements for electromagnetic compatibility
EN 55014	Requirements for electromagnetic compatibility

Unit features

The serial number plate is positioned on the front side of the unit and contains all the connection data.

NAME:
MANUFACTURER'S ADDRESS:

TYPE/MOD: ...../..... Serial: ...../.....

kW: ..... TYPE: A1
Cert: 51.....

Hz: 50/60
kW: .....
V: .....
IPX: .....

0051-.....

Made in Italy

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INFORMATION FOR USERS OF PROFESSIONAL APPLIANCES

Pursuant to Article 24 of Legislative Decree no. 49 of 14 March 2014,
"The Implementation of EU Directive 2012/19 on Waste Electrical and Electronic Equipment (WEEE)".

The crossed out wheelie bin on the appliance or its packaging indicates that the end-of- life product must be collected separately from other waste, in order to ensure proper treatment and recycling.
In particular, the separate collection of professional end-of- life appliances is organised and managed:

a) directly by the user, if the appliance was placed on the market under past WEEE systems and the user decides to dispose of it without replacing it with another similar appliance with the same functions;
b) by the manufacturer, i.e. the party who first introduced and commercialised in EU countries, or sold in EU countries, under its own brand, the new appliance that replaced the previous one, when, after making the decision to dispose of an end-of- life appliance placed on the market under past WEEE systems, the user purchases a similar appliance with the same functions. In this case, the user may ask the manufacturer collect the old appliance no later than 15 consecutive calendar days after the delivery of the new appliance;
c) by the manufacturer, i.e. the party who first introduced and commercialised in EU countries, or sold in EU countries, under its own brand, the appliance, when the appliance was placed on the market under new WEEE systems.

The proper separate waste collection for the subsequent forwarding of the decommissioned product for recycling, treatment and environmentally compatible disposal, helps prevent negative impact on the environment and health, and promotes the reuse and / or recycling of the materials that the appliance is made of.

The user's illegal disposal of the product will result in the application of sanctions set out in current regulations.

SPECIFIC INSTRUCTIONS

ATTENTION!
The figures mentioned in the chapters are shown on the initial pages of this manual.

APPLIANCE DESCRIPTION

Sturdy stainless steel structure with 4 feet that can be adjusted in height. External coating made in 18/10 chromium-nickel steel. The plate is heated by tubular chromium-plated steel burners resistant to thermal or mechanical stresses. The temperature regulation is provided by the valve and safety devices.

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PREPARATION

Location
The appliance should be installed in a well ventilated room and, if possible, under a range hood.
The appliance can be installed on its own or alongside other equipment. A minimum distance of 150 mm around the sides and back should be maintained.

The walls near the appliance (walls, decorations, kitchen cabinets, decorative finishes, etc.) must be made of non-flammable material.
Place the appliance on a table or on a board made of non-flammable material. Before connecting the appliance to the gas supply, check the data plate to make sure that the appliance is fitted for the type of available gas. If not, see the paragraph "Running appliances on other types of gas".

Law provisions, technical regulations and directives
Before installing, check that the following provisions are met:
- UNI CIG 8723 regulation
- building regulations and local fire prevention measures;
- accident prevention regulations in force;
- local Gas Board regulations;
- CEI provisions in force;
- Fire Brigade provisions.

INSTALLATION

Assembly, installation and maintenance must all be done by contractors authorized by the local Gas Board in accordance with the regulations in force. Before doing anything else, contact your Gas Board.

Installation procedure
To level the appliance correctly, adjust the height of the four adjustable feet.

Gas connection
The 1/2" G gas pipe union can either be permanently fixed or detached by using a standard adaptor. If a flexible hose is used, it must be stainless steel and in conformity with regulations. After completing the connection, check for leaks by using a special leak-detector spray.

Exhaust system
The appliances must be positioned in locations adapted with a system for discharging the products of combustion in respect of how much is prescribed by the norms of the installation. Our appliances are classified (see the "TECHNICAL DATA" table) as:

"A1" gas appliances

They are not designed for the connection to a line for the discharge of products of combustion.
These appliances must discharge the products of combustion into appropriate hoods, or similar devices, connected to a flue of proven efficiency, or they may be connected directly to an outdoor vent.
If such an arrangement is not possible, the unit may be connected to an air exhaust system which leads directly outdoors, having a capacity no lower than required; see the "TECHNICAL DATA" table, plus the air exchange necessary, in order to make operators comfortable.

Electrical connection
Before connecting the appliance to the mains, check the following:
- the network voltage corresponds to the values shown on the plate
- grounding is efficient
- the connecting cable is adequate to the power absorbed by the appliance.

Moreover, upstream the appliance, a device with a contact opening of at least 3 mm must be fitted in order to disconnect the appliance in an omnipolar way. Safety switches can be used for this purpose. The omnipolar switch must be close to the appliance, be homologated and have a section suitable for the appliance.
The cable must be at least an H07 RN-F.
The YELLOW-GREEN ground cable must not be cut.

Unipotential
The appliance must be connected to a unipotential system. The foreseen terminal is located close to the cable input. It is marked by a label

PUT INTO SERVICE

Before installation
Before installing the appliance, remove the protective wrapping. Thoroughly clean the work-surface and the outside of the appliance with lukewarm water and detergent, using a soft cloth. Dry with a clean cloth.

Start-up
Before starting the appliance, make sure that its specifications (category and type of gas used) match those of the family and group of the gas available locally.
If not, adapt the appliance to the gas family or group required (see paragraph "Running the appliance on other types of gas"). Carry out the start-up according to the User's Instructions.

Testing power rating
Use the nozzles for rated output on the appliances.
Capacity can be of two types:
- rated output, as given on the data plate;
- reduced.

These nozzles are shown in the table "BURNERS".
The gas supply pressure must always be within the ranges shown in the burners table.
The appliance will not work outside the above pressure thresholds. If you wish to check the rated output further, you may do so by using a gas meter according to the so-called "volumetric method".
However, it is normally enough to simply check that the nozzles are functioning correctly.

Checking input pressure (Fig. 1)
The input pressure should be measured by using a gauge (min. resolution 0.1 mbar).
Remove the screw (A) from the pressure socket and connect the gauge; after measuring, retighten the screw so that it's absolutely airtight (A).
IMPORTANT: The pressure must be checked with all gas equipment connected and operating.

Check the power according to the volumetric method
Using a gas counter and a stopwatch, you can measure the gas consumption in a given unit of time. This value will be compared with the value E, which is calculated as follows:

$$\mathbf{E} = \frac{\text{Burner power}}{\text{Gas heating power}}$$

It's important that the power is measured when the appliance is in a state of inertia.
Both rated and reduced powers, calculated at the rated pressure value, are obtained by referring to the "BURNERS" table. The value of gas heating power can be requested from the local gas company.

Checking the operation
Ensure that the type of used nozzles corresponds to that shown in the "BURNERS" table.
Check whether the pressure reducer has a flow rate greater than the sum of the consumption flow rate of all connected equipment. Check that the gas supply pipes are adequate.

Checking the pilot light
When correctly adjusted, the pilot light will completely surround the thermocouple; if it does not, check to see if the used injector is suitable for the type of gas.

Checking primary air (Fig. 2/3/4)
Regulation is performed by a Venturi pipe by adjusting the "X" height shown in the "BURNERS" table and verifying the aspect of the flame is uniform, well ventilated and not noisy.

Checking the functions
- Start the appliance;
- Check the gas pipes for leaks;
- Check the burner flame, even at the minimum.

Notes for the installer
- Explain and demonstrate how the appliance works to the user according to the instructions, and hand him the user's manual.
- Remind the user that, in the event of any structural alterations or modifications to the room that houses the appliance, the appliance functions must be rechecked.

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Operation with other gas types
To use another type of gas, refer to the "BURNERS" table to identify the nozzles to be utilized, The diameter measure is in hundredths of a mm and is specified per each nozzle. For models with a pressure regulator (/R), check and adjust the output pressure. After changing the nozzles, carry out all the operational checks described within the paragraph "PUT INTO SERVICE" and change the specification relevant to the gas type on the unit's technical plate.

"/R " model output pressure regulation
To reach the adjustment screw, remove cover "C" (see fig. 9), unscrewing screw "D," inserting a suitable screwdriver into slot "E" and lifting it. Connect the pressure gauge to output pressure outlet "B" and refer to the "BURNERS" table to adjust the output pressure, using a suitable screwdriver on screw "F."

Replacement of the burner nozzles

8, 10 ,18 and 30 L models

Remove the panel by unscrewing the screws in view at the lower edge or in the front; remove the nozzles and replace them with suitable ones according to the "BURNERS" table. Be careful to keep and assemble the seal gasket, if any.

7 ,15 ,20 and 22 L models

The nozzles can be reached by opening the cabinet doors. Unscrew and replace them with suitable ones according to the "BURNERS" table. Be careful to keep and assemble the seal gasket, if any.

Regulation of the pilot light (fig. 11A - 11B)

7, 8, 10 and 18 L models

The pilot light operates with a nozzle and fixed air. The only requested operation is to replace the nozzles according to the gas type as follows:
- Remove the control panel by loosening the fixing screws (where necessary).
- Loosen the nut pressing the biconical coupling (no. 14);

remove it (n. 15) and the pilot nozzle (n. 16).
- Replace the pilot nozzle with the correct nozzle, consulting the "BURNERS" table.
- After replacing the pilot nozzle, retighten the nut pressing the biconical coupling (no. 14) with the relevant biconical coupling (no. 15).

Regulation of the pilot light (fig. 11C)

15 ,20 and 22 L models

Use a 7 mm hexagonal spanner to adjust the pilot light (1). The nozzle is correctly set when the flame surrounds the thermocouple. When using LPG, the adjusting screw (1) should be completely tightened.

APPLIANCE SAFETY SYSTEMS

Safety valve: a thermocouple valve stops the gas flow from reaching the main burner in the event of the pilot flame going out.
To restore the operation, repeat the operations relevant to igniting the pilot device.
Safety thermostat: stops the gas flow in the event of serious anomalies. it is reactivated manually and, to restore it, it is necessary to unscrew the nut (no. 7) (fig. 7-8). If the safety thermostat starts up, call the technical assistance.
The FA models are equipped with electric basket lifter and oil circulation pump with integrated fuses in the electrical connection box. Please call Technical Support in the event of a failure of the oil circulation pump or the basket lifter.

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MAINTENANCE

The construction of the appliances is carried out in a way where a few maintenance operations are necessary. Because of this, we recommend that the user subscribe to the assistance agreement to have the equipment checked at least once a year by the specialised personnel of our assistance service or by a specialized technician.

Warnings
It is necessary to periodically check the stuffing box system of the deep fryers. The stuffing boxes on deep fryers should be tight so as to avoid any oil leakage which in the long run could cause problems.

REPLACING THE COMPONENTS (SPARE PARTS)

USE ONLY ORIGINAL SPARE PARTS SUPPLIED BY THE MANUFACTURER. The parts must be replaced solely by authorized personnel!
For a few models, it is sufficient to remove the panel by unscrewing the screws in view on the lower edge or in the front to have access to those parts to be replaced; for the other models, it is sufficient to open the lower door.

ATTENTION: empty the tank before removing the panel and replace the components.

Gas valve: all connections are visible. With the means of suitable wrenches, unscrew the connections at the input and output of the gas, pilot flame and thermocouple. Unscrew the two fixing screws on the side and replace them. Insert the bulb properly .

Safety thermostat: disconnect the thermocouple Faston terminal. Unscrew the covering nut, unscrew the fixing nut and replace it. Make sure that the faston terminals are connected properly. Make sure that the thermostat bulb is properly inserted.

Burner: the burner is fixed with two visible screws and with a nut to the pipe. Unscrew it, replace it and screw it in properly.

Thermocouple – igniter plug: to replace these two components more easily, unscrew the two screws that fix the pilot flame support. Replace them and screw the screws back in.

After replacing, reassemble the control panel and the relevant parties in the proper order.

WARNING
Every time a replacement involving gas input parts is made, recheck all the functions and test for leakage.

USE INSTRUCTIONS

PUT INTO SERVICE

The appliance is strictly for professional use and must be used by qualified personnel.
We recommend that the user make sure that the installation was properly done. The manufacturer is not responsible for damages due to an incorrect installation, bad maintenance or incorrect use.

Before operating, CAREFULLY READ THE USE INSTRUCTIONS WITHIN THIS MANUAL; pay particular attention to the regulations relevant to the safety devices. Close all gas supply cocks after use and, above all, during maintenance and repair operations. Carefully follow the cooking instructions for at least the initial period up to when practice and experience will help you to personally choose a cooking time and temperature. Before switching on the burner, carefully wash the components in contact with the cooking oil, as explained in the paragraph devoted to cleaning, and then fill up the tank with oil up to the tank reference notch (level) after having checked that the draining tap is closed.

IGNITION

The burners are supplied by a thermostatic safety valve.

Pilot burner ignition (GL8..., GL10...) (fig. 7)
Press the (✷) button (3), wait for the air to come out from the tubes and press the piezoelectric button (2) several times. Look though the hole on the panel to see if the pilot flame is lit. Keep the button (3) pressed for a few seconds and then release it. If the pilot flame switches off, repeat the operation.

Igniting the pilot burner (GL7+7, GL15..., GL20..., GL22...) (fig.8)
Press down the knob and rotate it anticlockwise to the (✷) (PILOT) position.
In this position, keep the knob pressed down while pushing the piezoelectric button several time until the pilot flame ignites. For the models 9GL20.... 9GL22..., S9GL20..., S9GL22..., turn the knob to activate the piezoelectric button (see fig. 10).
Release the knob after 5 seconds and turn it to the desired position. Repeat the same operation if the pilot flame goes out.

Pilot burner ignition (GL18..., SGL18..., 9GL18..., S9GL18..., LX9GL18..., 9GL22...EL, S9GL22...EL, LX9GL22...EL) (fig. 8)
Rotate the knob (1) anticlockwise up to the position (✷).
In this position, press the knob until the pilot flame lights up. Release the knob after 60 seconds and rotate it to the position ( ). Repeat the operation if the pilot flame goes out.

Switching on the pilot burner (F and FA models - fig. 14)
Press the "D" button and the green "C" light will light up to show the presence of voltage.
Rotate the knob "G" anticlockwise up to the position (✷).
In this position, press the knob until the pilot flame lights up. Release the knob after 60 seconds and rotate it to the position ( ). Repeat the operation if the pilot flame goes out.

Main burner Ignition and temperature regulation (GL8..., GL10..., GL7+7, GL15..., GL20..., GL22...)
To turn on the main burner, rotate the knob further anticlockwise up to the desired temperature. The thermostat valve is marked in positions from 1 to 8 for the 600 Series and from 1 to 7 for the 700/900 Series.
The values indicating the temperature in each position are the following:

8 position valve

Position	0	1	2	3	4	5	6	7	8
Temperature °C	Off	110	121	133	145	156	168	179	190

7 position valve

Position	0	1	2	3	4	5	6	7
Temperature °C	Off	115	130	143	157	171	180	190

Main burner Ignition and temperature regulation (GL18...MI, SGL18...MI, 9GL18...MI, S9GL18...MI, LX9GL18...MI, 9GL20...EL, 9GL22...EL, S9GL22...EL, LXGL22...EL, S9GL20...FA)
To switch the main burners, rotate the thermostat knob on the panel up to the desired temperature value.

TURNING OFF

Turning off during normal operation

Turning off (GL8..., GL10...) (fig. 7)
To turn off the main burners, rotate the knob (1) to the position (✷); in this position only, the pilot flame is switched on. To turn off the appliance completely, press the off button (●) (4).
Before switching on again, wait for about 1 minute so that the valve releases.

Turning off (GL7+7, GL15..., GL20..., GL22...) (fig. 8)
To turn off the main burners, rotate the knob (1) to the position (✷) ; in this position, only the pilot flame is switched on. To turn off the appliance completely, rotate the knob up to the position (●).

Turning off (GL18..., SGL18..., 9GL18..., S9GL18..., LX9GL18..., 9GL22...EL, S9GL22...EL, LX9GL22...EL) (fig. 8)
To turn off the main burners, rotate the thermostat knob on the panel up to zero; rotate the knob (1) up to the position (✷); in this position, only the pilot flame is switched on. To completely turn off the appliance, rotate the knob (1) up to the position (●).

Models (9GL20..., 9GL22..., S9GL20..., S9GL22...) (fig. 10)
To turn off the main burners, turn the knob to . To turn off the pilot light, turn the knob to ● .

Switching off (F and FA models - Fig. 14)
To turn off the main burners, rotate the thermostat knob on the panel up to zero; rotate the knob (B) up to the position (✷); in this position, only the pilot flame is switched on. To switch off the unit completely, rotate the (G) knob to the (●) position and press the "D" button; the green "C" light will switch off.

Turning off in the event of a failure
In the event of a failure, cut off the gas supply to the appliance.

What to do in case of malfunctioning or if the appliance is not used for a long period of time
If the appliance is not to be used for a long period of time, or in the event of a failure or malfunctioning, turn off the external gas supply tap connecting to the main line. After performing all cleaning operations, the stainless steel surfaces should be well dried and protected with standard anti-corrosion products. In the event of a failure, call Technical Assistance.

F AND FA MODELS OPERATION

Use the automatic basket lifter, set the cooking time (FA models - Fig. 14)
The basket lifter can be used either with 1 basket or 2 half baskets.
To use the basket lifter with 2 half baskets, set the fryer compartment's "M" switch to the "2 baskets" position.
To use the basket lifter with 1 basket, set the "M" switch to the 1 basket position. In this case, set the fry time by rotating the right "A" knob. The left "A" knob is not enabled. Set the frying time by rotating the "A" knob to the value you want.
As soon as the "A" knob is rotated, the basket will lower. When the set time is reached, the cooking cycle finishes and the basket lifts up.

Oil filtering and use of the pump (F and FA models - Fig. 14)
Make sure that the "G" knob of the valve in in the "●" position. Make sure that the tray and the filter are positioned under the oil drain.

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The oil should not be drained at room temperature or soon after frying.
Wait about 3 hours after the last frying before draining oil; in any case, the temperature must be lower than 90° C. Be careful around hot oil.
Slowly rotate the "H" knob to open the drain tap. Pay attention to oil splashes. Oil will flow out faster into the tanks and the filter will clean it properly. If the oil is particularly dirty, make sure that the oil does not overflow from the filter.
Close the H tap.
To start pumping the oil from the tray to the tank, rotate the "F" knob. As soon as the "F" knob is rotated, the orange "L" light will illuminate and the oil will start to flow out into the tank.
To stop pumping, rotate the "F" knob to 0; the tank will empty in about 5 minutes. The colder the oil is, the longer it will take to pump it.

OPERATIONS WITH ELECTRONIC CONTROLS

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Regulating the cooking temperature (see fig. 12)
When the fryer is off and the supply cord is plugged in, the "A" displays shows the temperature of the oil in the tank.
Softly press the (B) arrows to increase or decrease the cooking temperature.
The display will show the value of the selected temperature and an acoustic signal will confirm the setting has been recorded.
After this operation, the display will again show the present temperature value in the tank.
The cooking temperature regulation can be carried out when the fryer is working or when it is off.
If the set value is lower than the temperature value of the oil in the tank, it will be necessary to wait for the oil to cool down.

Switching the fryer ON and OFF (see fig. 12)
The fryer is equipped with an electrical ignition of the pilot flame; therefore, make sure that you have properly connected the fryer to the electrical network.
Press and rotate the valve handle to the ignition position ✷, keeping it pressed down while igniting the pilot flame and waiting a few seconds for the thermocouple to heat up before releasing it.
Press and rotate the handle in the operating position 🔥, now keeping the second start key "C" for a few seconds to switch the fryer on. The green Led "D" will start flashing and the burners will switch on.
When the temperature is set, the fryer will emit an acoustic signal and keep the temperature of the oil constant by automatically switching on and off when necessary.
Every time that the set temperature is reached, the fryer will emit an acoustic signal.
To switch the fryer off, press the "C" button down for few seconds; the burners will switch off and the green LED "D" will stop flashing.
Only the pilot flame will be on and the "A" display will show the oil temperature in the tank.
To switch off the pilot flame, press and set the handle position to ●.

MELTING function (see fig. 12)
The Melting function allows the oil to warm up without any abrupt temperature increases, making the fryer work cyclically.
This function is used in the winter when the oil may solidify or when vegetable grease is used for frying.
Since the fryer works cyclically, the fryer melts the grease without risking to burn it.
To activate the melting function, press the "E" button down for few seconds; the red "F" LED will start flashing and the fryer will start working cyclically until the temperature reaches 100°. After that, the fryer will automatically run in the continuous operation, bringing the oil temperature to the set value.
The Melting function can be enabled and disabled any time by pressing down the "E" button for a few seconds.
If the Melting function is activated before the fryer is switched on, then the frying will raise the oil to a temperature of 100 °C and maintain this temperature.
To return to a continuous operation, press the "B" arrows and the fryer will start warming up the oil up to the set temperature.

BFLEX MODELS OPERATION (see fig. 13)

Switching on, settings and switching off
When the deep fryer is switched off, with the power cable connected to the mains supply, display panel "A" will indicate "OFF".
The deep fryer has an electric pilot ignition; press and turn the valve knob to the ignition position ✷ (fig. 8), hold down to ignite the pilot flame and wait for a few seconds for the thermocouple to heat up before releasing the knob. Press and turn the knob to the operating position 🔥.
To turn the deep fryer on, press and hold knob "B" for a few seconds until you hear a beep; the display panel will indicate a default temperature of 190° and the "°C" digit will be flashing.
To change the cooking temperature, press knob "B" and turn it. When the display gives the desired temperature, press the "B" knob to memorize the new value or wait a few seconds until a confirmation signal is heard.
Once the set temperature is reached, the deep fryer will beep and the "° C" digit will stop flashing. At this point, the deep fryer is in temperature control mode and it will switch on and off continuously so as to maintain the constant temperature of the oil.
To turn the deep fryer off, press and hold knob "B" for a few seconds; "HOT" will be indicated on the display panel "A" for as long as the oil temperature remains above 60 °C; once it falls below this temperature, "OFF" will appear on the display panel. To turn the pilot flame off, press and turn the valve knob to the right position ●.

MELTING function (see fig. 13)
The Melting function activates the deep fryer cyclically, allowing you to heat the oil without sudden increases in temperature.
This function is mainly used during colder months when the oil tends to solidify, or when using vegetable fat for frying.
Operating intermittently, the deep fryer dissolves the fat used for frying without the risk of it burning.
To activate the Melting function, press button "D"; LED

light "F" turns on and the display panel will automatically indicate 100 °C. The deep fryer will start to operate in cycles until the temperature reaches 100 °C, after which it will automatically maintain the oil temperature at 100 °C.
The Melting function can be activated and deactivated at any time by pressing button "D".
If the Melting function is activated when the oil temperature is over 100 °C, the deep fryer will wait for the temperature to go down to 100 °C and then automatically maintain the oil temperature at 100 °C.

Warnings
The appliance is equipped with a cooling system located behind the control panel: check regularly that the fan is functioning correctly and remove any dust.

APPLIANCE CARE

Warnings and recommendations
The oil level must always be kept between the levels of minimum and maximum.
Never turn the fryer on if the oil level is not correct.
Change oil frequently: never continue to use oil when it is brown and its viscosity increases.
Never fill the basket more than 50% of its capacity, so that cooking will be fast and the use will be safe.
When the basket is placed in the tank, a rapid formation of foam is visible, that is due to contact between hot oil and the water in food. If foam is excessive, lift the basket up and re-immerse it in order to make the foam disappear.
When food is fried, some particles can come off, the largest particles deposit on the grid and the smallest go to the bottom. To prevent the deposits from circulating and burning, remove them periodically. The drain operation must be carried out when oil is cold and after the residuals have decanted.

Warning for the use of solid fats (lard)
In the event that lard is used, some dangerous situations can be created due to lard and the fry tank overheating. Therefore, melt lard gradually according to the following methods:
remove the basket, the tank net and introduce the solid lard.
Operate the unit at its maximum power for about 1 minute; after this period, place the unit in the pilot position again. When in contact with the hot flame tubes, lard will start melting.
Wait for a few minutes so that the lard will melt gradually without overheating. Put the unit back to the maximum position for another minute and then come back to the pilot position.
Now that the tubes are sufficiently hot, wait for the lard to liquefy and re-position the tank net and basket. Only when lard is completely in a liquid state and in a correct amount can the fryer be used.

Warnings about using hot oil
The following are forbidden:

- Overheating the oil.
- Using the fryer improperly.
- Changing the oil when the fryer is hot.
- Using inflammable solvents for cleaning.
- Filling the tank incorrectly (above or below the levels)
- Putting damp, undrained food or water into the hot oil

Removal of deposits
After having decanted, and with cold oil, remove the net by the handles and keep it horizontal, moving slowly so that the largest residuals will stay in place.

a) For gas top fryers (fig. 5) (GL8B - GL8+8B - GL8M - GL8+8M - GL10B - GL10+10B - GL30B - GL30M). Before opening the draining tap (6), insert the tube (15) into the hole (5) according to the figure. Then, position a tank or a bucket with a capacity of at least 12 l under the drainage tap, open the lever (6) after lifting up the pin (14).
After draining, close the tap by rotating the level (6) and remove the tube (15); carry out the operations in the reverse order.

b) For models with a cabinet (fig. 6) Make sure that the supplied bucket (9) is inserted under the drain (8) and turn the drain butterfly valve in order to open the tap.

Warnings for draining and filtering the oil
- Allow the oil to cool before you filter it or drain it into the tank.
- We recommend that the oil be emptied into the tank in more than one go.
- You should be especially careful when moving the tank with oil in it.

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CLEANING
Attention!
- Allow the appliance to cool down before cleaning
- Turn off the disconnecting switch in the event the appliance is supplied by electricity.

Giving the appliance a thorough cleaning every day will keep it in perfect working order and make it last longer.
All steel parts should be cleaned with a dish detergent diluted in very hot water, using a soft cloth; to remove stubborn dirt, use ethyl alcohol, varnish remover or another non halogen solvent; **do not use abrasive powder or corroding detergents, such as hydrochloric/muriatic or sulphuric acid. The use of acids can compromise the functionality and safety of the appliance.**
Do not use brushes, steel wool or abrasive pads made with other metals or alloys that might leave traces of rust. For the same reason, avoid touching the appliance with anything made of iron.
Pay attention to use steel wool pads or stainless steel brushes that do not cause rust but may cause damaging scratches. If the appliance is extremely dirty, do not use emery or sandpaper.
As an alternative, we recommend using a synthetic sponge (for example, the Scotchbrite sponge).
Do not use substances used to clean silver and pay attention to hydrochloric or sulphuric acid that might have been used to clean the floor.
Never clean the appliance with jets of water. After cleaning, properly rinse the appliance with clean water and use a cloth to dry it carefully.

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WARRANTY CERTIFICATE

COMPANY NAME: _____

ADDRESS: _____

POSTAL CODE : _____ TOWN: _____

PROVINCE: _____ **INSTALLATION DATE**: _____

MODEL. _____

PART NUMBER: _____

ATTENTION!

The manufacturer declines all responsibility for any inaccuracies in this handbook due to typing or printing errors.
The manufacturer reserves the right to make any changes that may be required without altering the basic features of the product. The manufacturer declines all responsibility in the event that the instructions given in this handbook are not fully observed. The manufacturer declines all responsibility for any direct or indirect damaged caused by incorrect installation, tampering, poor maintenance and negligent use.

WARRANTY CERTIFICATE

COMPANY NAME: _____

ADDRESS: _____

POSTAL CODE : _____ TOWN: _____

PROVINCE: _____ **INSTALLATION DATE**: _____

MODEL. _____

PART NUMBER: _____

INOX-bázis
Rozsdamentes KONYHATECHNOLÓGIA

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