

# Benchtop Gas Deep Fryer

## SAFETY WARNING:

Only to be operated by responsible adults.

Read the full manual available at <https://www.edeevents.com.au/instructions/> prior to operation

## QUICK START GUIDE

### TO TURN ON

1. Ensure unit is on a solid, even, fireproof surface in a well ventilated area
2. Connect to an LPG gas bottle
3. Close the drainage tap
4. Fill unit with oil. Unit will not light while dry.
5. Turn on gas
6. Set dial to \*
7. Hold red \* button down for 60 seconds
8. Continue holding down red \* button and click the black piezo button until the pilot flame lights. You can view the pilot flame through the viewing holes on the appliance panel (fig. a)
9. Continue holding down the red \* button for 30 seconds after pilot flame is lit
10. Let go of red \* button. Pilot light should stay lit, otherwise repeat steps 4-6
11. Turn the dial to desired temperature position, the burners should light automatically
12. The burners will turn off once the desired temperature is reached, and will light again as the temperature drops

Approximate temperature of the Dial (Tolerance  $\pm$  10%)

Pos. 1 = 100°C Pos. 2 = 110°C Pos. 3 = 125°C

Pos. 4 = 135°C Pos. 5 = 145°C Pos. 6 = 160°C

Pos. 7 = 170°C Pos. 8 = 180°C

### To Turn Off

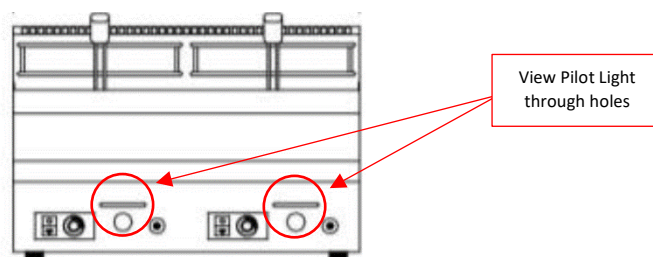
1. Turn the dial to \*. The burners will go out leaving only the pilot light on
2. Press the ● button and let it go. This stops gas reaching the burners and pilot light. The ● button is on a timer and once pressed you will be unable to re-light the unit for 2 minutes.

### After Use

1. Wait until the oil has cooled
2. Drain the oil into a suitable receptacle
3. Flush the unit with water, removing all oil residue and food debris from the unit and baskets
4. Clean the steel parts with water, a mild detergent and a wet cloth.
5. After washing, rinse with clean water and dry with a dry cloth.

Note that a cleaning fee of \$120+GST will be charged to your nominated credit card if unit is returned in an unsatisfactory state.

Fig. a





USER MANUAL  
GAS FRYER SERIES 6



Cod. 252.153.01

**0049**

MOD. 60/30 FRG  
MOD. 60/60 FRG

### 3. TECHNICAL DATA TABLE - FRYERS

Model	Capacity in Litres	Total Power kW	Total Gas Consumption		Injector Marker	
			LPG Mj/h	Natural Gas Mj/h	LPG	Natural Gas
60/30 FRG	8	4.8	16	17.5	0.82mm	1.4mm
60/60 FRG	8+8	9.7	32	35	0.82mm	1.4mm
Pressure kPa			2.75kPa	1.00kPa		

When installing the appliances, the gas supply pressures must be those given above in order to have maximum burner efficiency.

Pressures mbar: 1 kPa

Power: 1 kW = 860 kcal = 3.6 MJ = 3412 BTU

## 4. INSTRUCTIONS FOR THE QUALIFIED INSTALLER

### 4.1 APPLIANCE INSTALLATION

- Remove the appliance from its packaging and position it (always) under a suction hood.
- To be installed on a fire proof base with clearances of at least 200mm each side and 600mm above.
- The appliance gas system and the characteristics of the room in which the appliance is installed must comply with current laws.
- This appliance must be connected from the fitting at the back with a metal hose in compliance with AS4631 or Class B/D hoses to AS/NZS1869. The gas inlet connection on the appliance is ½ inch and is positioned 38mm from the side of the appliance and 40mm from the floor/bottom of feet on appliance.
- This appliance is supplied with a certified regulator. Please test operation of the appliance after installation and inform the operator/s on using it safely. The hose must not be subjected to loads or twisting.
- The hose must not be subjected to loads or twisting. Check it's in good condition and don't hesitate to change it if it looks cracked or slightly burnt.

### 4.2 OVERALL DIMENSION OF APPLIANCE

For overall dimensions of appliance and connecting point of gas (Part A) see installation diagram on page 5.

### 4.3 MAINTENANCE AND SERVICE

Have it checked by a specialised technician at least twice a year. Clean the steel parts with water, detergent and a wet cloth. The detergent used must not contain any corrosive or abrasive substance as it can damage the steel surfaces.

After washing, rinse with clean water and dry with a dry cloth.

If the appliance is going to be out of use for a long period of time, rub all steel parts briskly with a cloth soaked in Vaseline oil, leaving a protective layer. Also aerate the premises periodically.

Any contact with ferrous materials, both continuous and occasional, must be avoided at all costs as such materials can corrode. This means that ladles, spatulas, spoons, etc., must be in stainless steel.

For the same reason, avoid cleaning the stainless steel parts with steel wool, brushes or scrapers made of ordinary steel. Stainless steel wool can be used, rubbing it in the direction of the grain.

This appliance is under warranty for one year.

We pay great attention to ensuring that each of our appliances reaches the user in perfect operating condition.

If you do find a problem when unpacking your appliance, please report it to the shop within 48 hours.

If the appliance cannot be adjusted to perform correctly or you require any parts, please contact National Kitchen Equipment on 1300 767 146. No damage due to incorrect use or failure to comply with the instructions is covered by the guarantee. Please do not hesitate to let us have your suggestions.

#### 4.4 LAWS, TECHNICAL REGULATIONS AND GENERAL RULES

- Standard AS/NZS 5601.1
- Accident prevention laws.
- Always install a cut-off cock between each appliance and the gas pipe.
- Check that aeration in the room is sufficient when the appliance is working, considering that the necessary quantity of air for combustion is 2 m<sup>3</sup>/h of air for each kW of installed power.

#### 4.5 DISCHARGE OF FUMES FOR TYPE "A" APPLIANCES

The appliances must be installed on premises that are suitable for the discharge of the combustion products and be in compliance with AS/NZS 5601.1. Our appliances are considered type "A" gas appliances (see the Technical Data Tables) and are not for connecting to a natural discharge duct for combustion products.

These appliances must discharge through specific extractors, or similar devices, connected to a properly working flue or discharged directly outside.

In the absence of these, it is admissible to have an air aspirator connected to a safe flue pipe or directly to the outdoors.

If this is not possible, an air suction device can be used connected directly to the outside, with a capacity that must be no less than that required, see Table 1, plus the quantity of fresh air that is necessary for the well-being of the workers.

#### 4.6 CHECKING FOR GAS LEAKS

Once installed, check there are no gas leaks on pipe joints using a soapy water solution. You will know if there are leaks by the foamy bubbles that form. Never use bare flames to check for leaks.

When the appliance is ready to use, check that there are no gas leaks, by checking on the gauge, if used (for a period of 30 minutes), that there is no passage or consumption of gas.

#### MAINTENANCE

There is very little maintenance thanks to the correct way the appliances have been made. However, we do advise having the systems checked by qualified personnel at least twice a year.

#### 4.7 TEST APPLIANCE AFTER INSTALLATION

As per user instructions in section 6, test appliance to ensure it is working correctly.

N.B.: the manufacturer declines all responsibility for direct or indirect damage caused by incorrect installation, bad maintenance, tampering, improper use and failure to comply with the accident prevention norms regarding the prevention of fire and safety for gas systems.

#### 5.1 CONVERSION FOR USE WITH A DIFFERENT TYPE OF GAS - FRYER (ADJUSTMENTS)

The appliance is tested and set for working with gas according to the characteristics table affixed in proximity to the appliance's gas inlet. In order for it to function with a different type of gas, proceed as follows:

- The conversion must be carried out by qualified personnel
- The nozzles for LPG are supplied with the appliance in a nylon bag
- Changing the burner nozzle (Fig. 1): open the compartment doors (20), change the nozzles (30) according to the type of gas (see the TECHNICAL DATA table).
- Changing the pilot burner nozzle: remove the panel (20), unscrew the pilot burner nut and change the nozzle (19) according to the type of gas (see the TECHNICAL DATA table).
- Adjusting the burners, checking supply pressures and working order: once the nozzles have been changed, check that the gas pressure, both in the valve output and input, is as given in the

TECHNICAL DATA table. To do this, remove the screws on the valve's (1) pressure tap (11), insert a rubber pipe connected to a gauge and check pressure. If the inlet supply pressure is different to that specified, find the cause and correct it.

- Adjusting the pilot burner: this burner needs no adjusting. If you find it does need adjusting, act on the PILOT screw of the safety valve (1), see fig. 2
- Regulating the minimum flame – burner: The valve has a on/off function so needs no adjusting.

#### 5.2 CHANGING SPARE PARTS

- Thermostatic cock (6): remove the control panel (1), unscrew the entrance (9) and exit (10) joint connections. Unscrew the small pilot pipe fitting (11) and the thermocouple (12). Unscrew the screws (13) fixing the valve to the support. Unscrew the thermostatic bulb (31) from the bowl (14). Replace the valve and put everything back in place. Check that the thermostatic bulb of the valve (31) is inserted in the special protection tube.
- Safety thermostat (8) drain the oil from the bowl, unscrew the nut (16), extract the thermostat bulb (8) and change the thermostat. Put everything back in place. Check that the safety thermostat bulb is inserted in the protection tube.
- Thermocouple (12): unscrew the thermocouple (12) from the valve (6) and from the pilot (17) and then change it.
- Ignition plug (18): Unscrew the plug securing nut (19) on the pilot and change the plug.
- Piezoelectric lighter (20) remove the ignition plug connection cable, unscrew the nut attaching the piezoelectric lighter to the control panel and replace it.
- Changing the pilot (27): Unscrew the two burner securing screws on the bowl, unscrew the nut (28) securing the nozzle holder (29). Change the burner and then put everything back in place.

**N.B.:** After any replacement or repair, check that the parts work properly and adjust them as needed. Check for leaks from the gas pipe fittings with a soapy water solution – never use a bare flame.

#### 6. USER INSTRUCTIONS

##### 6.1 LIGHTING THE FRYER BURNERS

###### Lighting the pilot flame:

Make certain that the thermostatic safety valve knob is in the CLOSED position ( \* symbol). Press the \* push button right down and holding it pressed, press the piezoelectric lighter push button at the same time. The pilot flame lights automatically.

Check the flame is lit through the holes (21) on the appliance panel. Keep the valve push button (24) pressed for 10-15 seconds in order to heat the thermocouple and then let it go. Repeat this operation if the burner goes out.

###### Lighting the burners and adjusting the temperature:

Once the pilot flame is lit, turn the thermostatic safety valve (6) knob (22) into the position minimum 1 to maximum 8 (the other numbers represent the intermediate temperatures). The burners light automatically and once the temperature is reached you set with the knob, the thermostatic valve turns the burners off, lighting them again when the temperature drops.

##### 6.2 APPROXIMATE TEMPERATURE OF THE VALVE KNOB

Pos. 1 = 100°C	Pos. 2 = 110°C	Pos. 3 = 125°C
Pos. 4 = 135°C	Pos. 5 = 145°C	Pos. 6 = 160°C
Pos. 7 = 170°C	Pos. 8 = 180°C	

Tolerance ± 10%

##### 6.3 TURNING THE FRYER BURNERS OFF

Turn the knob round to the \* position. The burners will go out, leaving only the pilot flame alight.

##### 6.4 TURNING THE FRYER OFF COMPLETELY

Press the ● push button right down (23) and then let it go. This stops gas reaching the burners and the pilot burner. This button will stay down automatically for 1 minute after which it returns to its initial

position. Only now can the fryer be turned on again, repeating the steps from the beginning.

#### 6.5 SAFETY THERMOSTAT

Besides the thermostatic safety valve (1), the appliance also features a safety thermostat (8) situated inside the control panel and will work if the thermostatic valve fails to turn the burners out when the oil reaches maximum temperature.

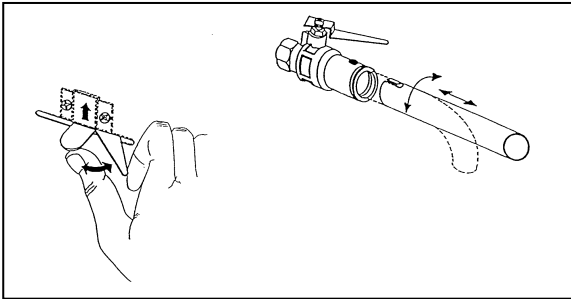
If the safety thermostat intervenes, find the reason immediately and change the part that is not working if necessary. Press the red push button on the safety thermostat to light the burners again.

#### 6.6 OIL LOAD

Check that the bowl drainage tap is closed. Fill up with oil or fat until you reach the minimum (lower) or maximum (higher) notch printed on the back of the bowl.

#### 6.7 EMPTYING THE BOWL

Once the oil has cooled the user must make sure that there is a specific tank for collecting the drained water. Mount the drain pipe with bayonet joint, conforming to the drawing. Operate the lever to drain the water as shown in the drawing.



### 7. MAINTENANCE, CLEANING AND CARE

Have it checked by a specialised technician at least twice a year.

Clean the steel parts with water, detergent and a wet cloth. The detergent used must not contain any corrosive or abrasive substance as it can damage the steel surfaces.

After washing, rinse with clean water and dry with a dry cloth.

If the appliance is going to be out of use for a long period of time, rub all steel parts briskly with a cloth soaked in Vaseline oil, leaving a protective layer. Also aerate the premises periodically.

Any contact with ferrous materials, both continuous and occasional, must be avoided at all costs as such materials can corrode. This means that ladles, spatulas, spoons, etc., must be in stainless steel.

For the same reason, avoid cleaning the stainless steel parts with steel wool, brushes or scrapers made of ordinary steel. Stainless steel wool can be used, rubbing it in the direction of the grain.

### 8.0 WARRANTY AND AFTER SALES SERVICE

This appliance is under warranty for one year.

We pay great attention to ensuring that each of our appliances reaches the user in perfect operating condition.

If you do find a problem when unpacking your appliance, please report it to the shop within 48 hours.

If the appliance cannot be adjusted to perform correctly or you require any parts, please contact National Kitchen Equipment on 1300 767 146. No damage due to incorrect use or failure to comply with the instructions is covered by the guarantee. Please do not hesitate to let us have your suggestions.

### 9.0 WARNINGS

Do not store flammable materials in or near the appliance. DO NOT SPRAY ARESOLS IN THE VICINITY OF THIS APLIANCE WHILE IT IS ON OPERATION.

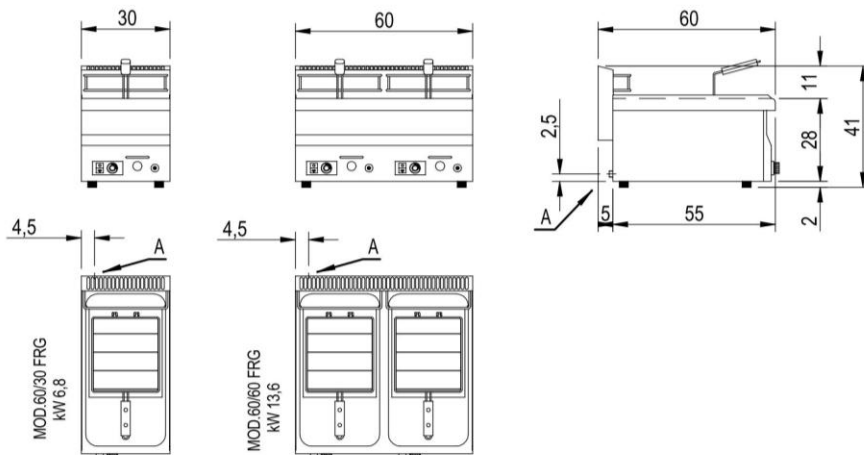
INSTALLATION DIAGRAM



SCHEMA DI INSTALLAZIONE  
 SCHEMA D'INSTALLATION  
 INSTALLATIONSPLAN  
 INSTALLATION DIAGRAM

MOD. 60/30 FRG  
 MOD. 60/60 FRG

CODICE  
 255.322.00  
 DATA 23-03-1999



BRUCIATORI \_ BRULEURS  
 BRENNER \_ BURNERS  
 3,4 kW

A = Attacco gas 1/2 "G conica  
 Arrivee gaz 1/2 "G  
 Gasanschluss 1/2 "G DIN 2999  
 Gas inlet 1/2 "G  
 Pour FranceDenemark  
 Arrivee gaz 1/2 "G ISO 228-1 } ISO7-1

Tipo di apparecchi A :  
 I suddetti prodotti sono stati approvati per

AT		2H3B/P	BE		2E+3+	DE		2ELL3B/P
DK		2H3B/P	ES		2H3+	FI		2H3B/P
FR		2E+3+	GB		2H3+	GR		3+
IE		2H3+	IT		2H3+	LU		2E3B/P
NL		2L3B/P	NO		3B/P	PT		2H3+
SE		2H3B/P	CH		2H3B/P			
			CH		2H3+			

SOSTITUISCE PARI NUMERO DEL 17-09-1998

A TERMINE DI LEGGE QUESTO DISEGNO E' DI NOSTRA ESCLUSIVA PROPRIETA' PERTANTO NON PUO' ESSERE USATO O RIPRODOTTO SENZA AUTORIZZAZIONE

FIG. 1

Mod. 60/30 FRG  
Mod. 60/60 FRG

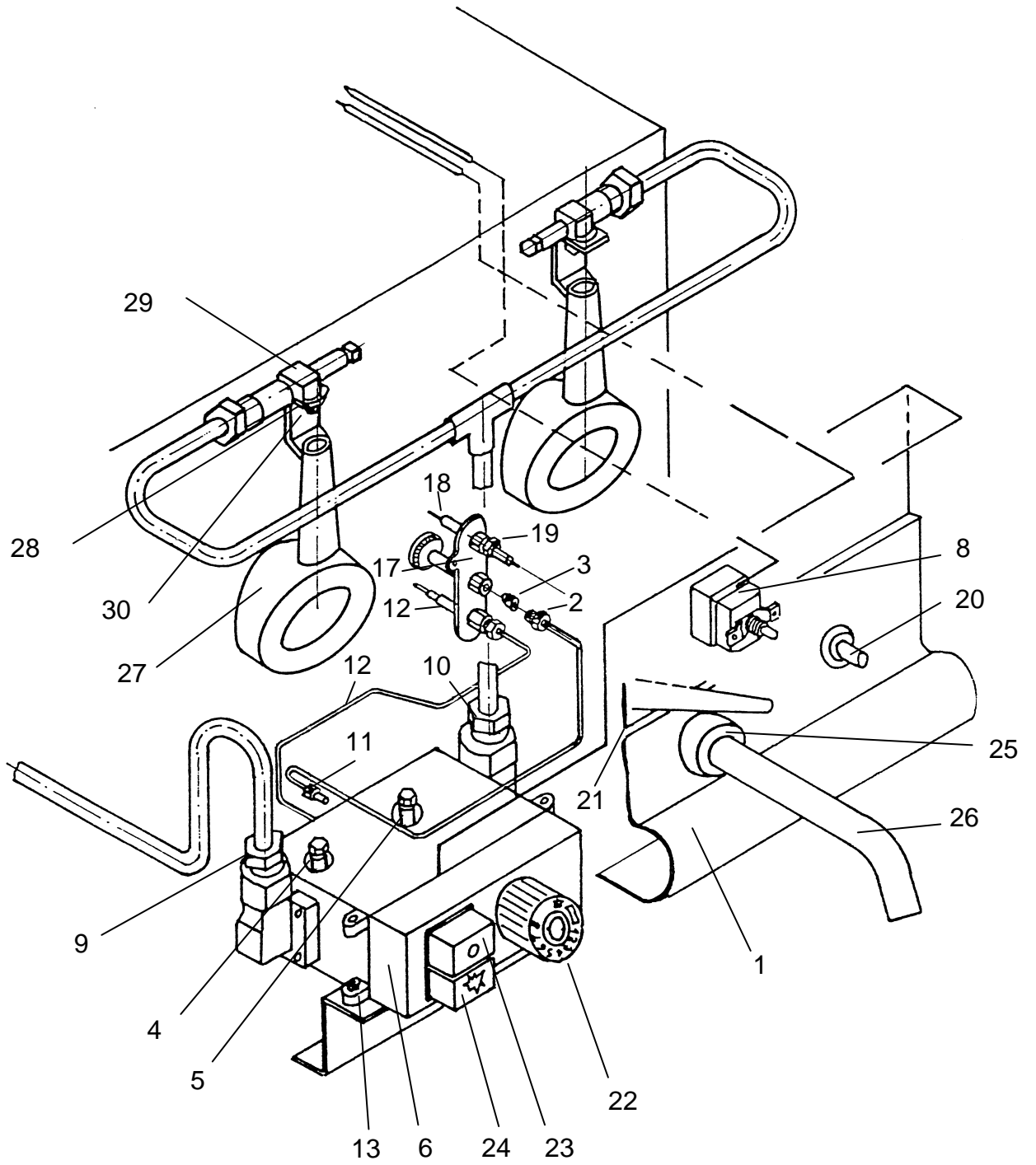


FIG. 2

