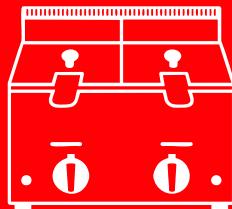


CONTENDER

STEP UP TO THE PLATE



CONTENDER GAS COUNTERTOP FRYERS

FCE094 | FCE095

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I. PREFACE

THANK YOU FOR CHOOSING OUR DEVICE AND FOR YOUR TRUST IN OUR COMPANY. WE WOULD LIKE TO REMIND YOU THAT YOU MUST READ THE USER MANUAL AND HAVE YOUR USER READ IT IN ORDER TO GET THE EFFICIENCY OF THE DEVICE IN ACCORDANCE WITH YOUR EXPECTATIONS AND FOR YOUR LONG-TERM USE. BEFORE CALLING OUR SERVICE, WE ASK YOU TO CONSIDER THE FOLLOWING WARNINGS:

- PLEASE READ THE MANUAL CAREFULLY BEFORE INSTALLING AND USING THE MACHINE, MAKE SURE THAT THOSE WHO USE THE DEVICE READ IT. IF YOU OPERATE THE MACHINE WITHOUT READING THE MANUAL, THE DEVICE WILL BE OUT OF WARRANTY.
- THE MANUAL, WHICH GIVES INFORMATION ABOUT THE INSTALLATION, USE AND MAINTENANCE OF THE PRODUCT YOU HAVE PURCHASED, SHOULD BE READ CAREFULLY. MAKE SURE THAT THE GAS INSTALLATION TO WHICH THE DEVICE WILL BE CONNECTED IS MADE BY QUALIFIED PERSONS IN ACCORDANCE WITH THE LEGAL REGULATIONS.
- ASK FOR INFORMATION BY PHONE FROM THE NEAREST AUTHORISED SERVICE FOR THE ISSUES THAT YOU ARE IN DOUBT OR DO NOT UNDERSTAND.

2. PRODUCT DESCRIPTION & PURPOSE

THE DEVICE IS USED FOR FRYING FOOD IN BASKETS OR HEATING WATER IN THE KITCHENS OF INDUSTRIAL SERVICE FACILITIES.

OUR DEVICE IS MANUFACTURED IN ACCORDANCE WITH INTERNATIONAL STANDARDS AND WE THANK YOU FOR YOUR TRUST.

FOR LONG-TERM, SAFE AND HIGH PERFORMANCE USE OF THE DEVICE, PLEASE READ THIS MANUAL CAREFULLY AND USE IT IN ACCORDANCE WITH THE DETAILS SPECIFIED DURING USE. ENSURE THAT THE PERSON USING THE DEVICE READS THE MANUAL AND IS TRAINED. BE SURE TO REVIEW THE FOLLOWING DETAILS BEFORE CALLING OUR SERVICE FOR THE SOLUTION OF THE PROBLEMS YOU ENCOUNTER.

IN CASE OF POSSIBLE MALFUNCTIONS, DO NOT ALLOW ANY INTERVENTION TO THE DEVICE OTHER THAN OUR TECHNICAL SERVICE AND AUTHORISED PERSONS.

3. WARNING SIGNS

	WARNINGS ABOUT DANGEROUS SITUATIONS RELATED TO THE SAFETY OF LIFE AND PROPERTY.
	WARNING: RISK OF ELECTRICAL SHOCK 220V
	WARNING: HOT SURFACE
	WARNING: HIGH TEMPERATURE - DO NOT TOUCH WHEN IN USE
	IMPORTANT INFORMATION AND USEFUL TIPS FOR USING THE DEVICE. THIS DEVICE MUST BE INSTALLED IN ACCORDANCE WITH REGULATIONS AND SHOULD ONLY BE USED IN A WELL-VENTILATED AREA. CONSULT THE INSTRUCTIONS BEFORE INSTALLING AND USING THE DEVICE.

4. TECHNICAL SPECIFICATIONS

SKU/MODEL	FCE094	FCE095
POWER	NATURAL GAS OR LPG	NATURAL GAS OR LPG
NOMINAL HEAT INPUT QN, KW	4	8
TOTAL CONSUMPTION (V) G20, M3/H	0.43	0.86
TOTAL CONSUMPTION (V) G30, KG/H	0.32	0.64
VENTILATION (M3/H)	10	20
MAX OIL CAPACITY (LTR)	10	10 + 10
GAS CONNECTION	1/2" NG - 3/8" LPG	1/2"NG - 3/8" LPG
WEIGHT (KG)	20	28
PRODUCT DIMENSIONS (MM)	350W X 500D X 420H	700W X 500D X 420H
TEMPERATURE RANGE (°C)	110 - 200	110 - 200
WARRANTY	2 YEARS PARTS ONLY	2 YEARS PARTS ONLY
FLAME FAILURE DEVICE	✓	✓
DRAIN TAPS	✓	✓
BASKET INCLUDED	✓	✓
RAILS TO HANG BASKET	✓	✓
STAINLESS STEEL LIDS	✓	✓

5. PREPARATION BEFORE ASSEMBLY

PLEASE READ THE USER MANUAL CAREFULLY BEFORE INSTALLING AND USING THE DEVICE AND MAKE SURE THAT OTHERS WHO USE THE DEVICE READ IT. IF YOU OPERATE THE DEVICE WITHOUT READING THE MANUAL, THE DEVICE WILL BE OUT OF WARRANTY. PLEASE OBTAIN THE NECESSARY INFORMATION FROM OUR TECHNICAL SERVICE FOR THE ISSUES YOU DO NOT FULLY UNDERSTAND.

ENSURE THAT THE NECESSARY ELECTRICAL, GAS AND SANITARY INSTALLATIONS SPECIFIED IN THE MANUAL OR COMMUNICATED TO YOU AND IN ACCORDANCE WITH LEGAL REGULATIONS ARE SAFELY PREPARED BY QUALIFIED PERSONNEL.

6. SAFETY RULES

- THE DEVICE IS MADE FOR INDUSTRIAL USE AND SHOULD ONLY BE USED BY PEOPLE WHO HAVE BEEN TRAINED IN THIS SUBJECT AND HAVE READ THE USER MANUAL. THE APPLIANCE SHOULD ONLY BE USED FOR COOKING FOOD.
- BE SURE TO READ THE INSTRUCTIONS BEFORE USING THE DEVICE.
- MAKE SURE THAT THE FACILITY WHERE THE DEVICE WILL BE INSTALLED COMPLIES WITH THE REGULATIONS.
- IF THE DEVICE WORKS WITH LPG, THE DISTANCE BETWEEN IT SHOULD BE AT LEAST 50 CM AND THIS SHOULD BE MAINTAINED CONSTANTLY.

- THE DEVICE MUST BE OPERATED UNDER A HOOD WITH AN EFFECTIVE VENTILATION SYSTEM.
- ALL KINDS OF SOLID AND LIQUID MATERIALS THAT CAN CATCH FIRE SHOULD NOT BE KEPT IN THE AREA WHERE THE DEVICE IS WORKING.
- AS THE OIL SPILLED ON THE FLOOR IN USE WILL CREATE A SLIPPERY FLOOR, IT SHOULD BE CLEANED IN A TIMELY MANNER.
- THE DEVICE SHOULD NOT BE EXPOSED TO DIRECT SUNLIGHT.
- THE DEVICE SHOULD NOT BE CLEANED WITH PRESSURISED WATER.
- THE TECHNICAL SERVICE SHOULD BE CONSULTED TO OPERATE THE DEVICE WITH A PRESSURE VALUE OTHER THAN THE GAS PRESSURE GIVEN IN THE TECHNICAL SPECIFICATIONS. OTHERWISE, THE PRODUCT WILL BE OUT OF WARRANTY.
- THE DEVICE SHOULD NOT BE INTERFERED WITH OTHER THAN THE MANUFACTURER OR AUTHORIZED SERVICE.



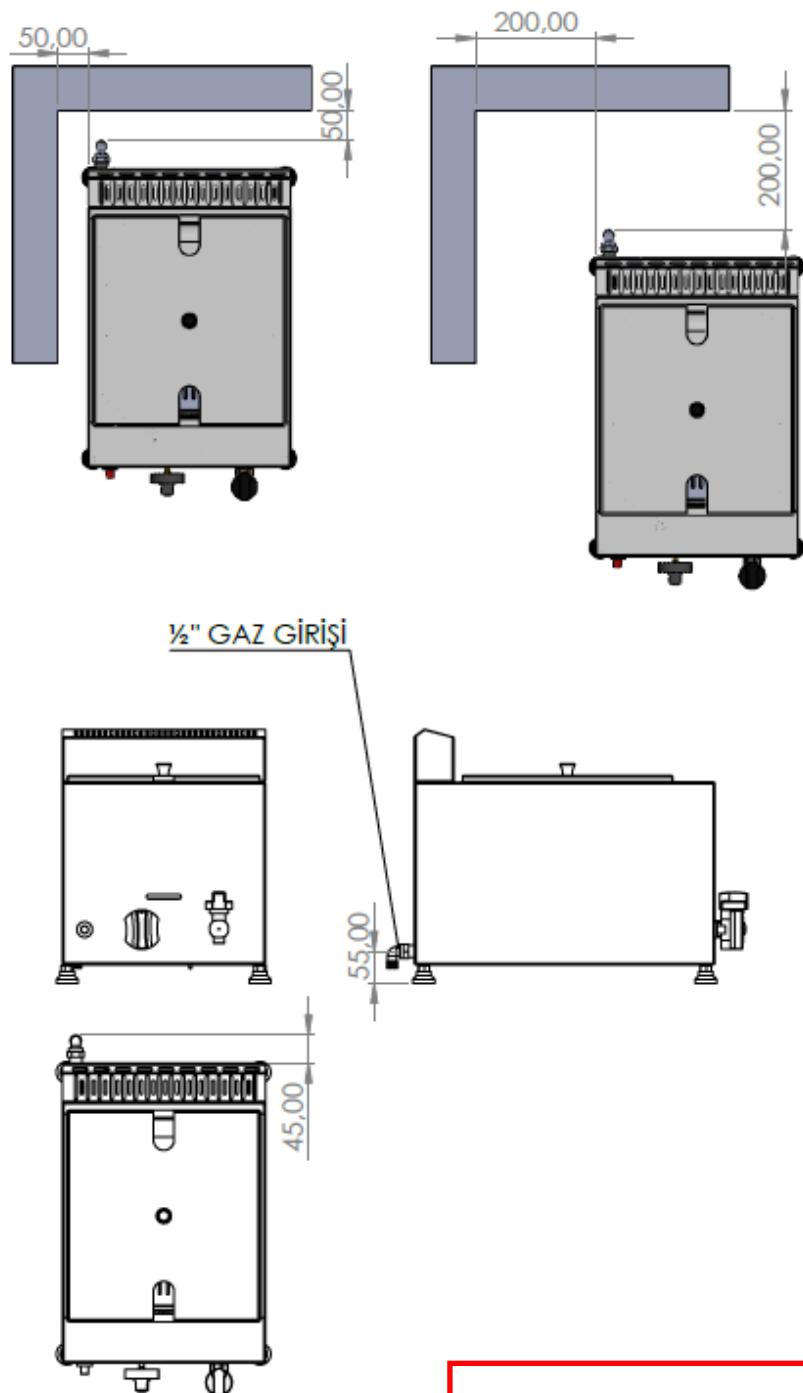
IF YOU SMELL GAS IN THE DEVICE OR IN AREAS WITH GAS INSTALLATIONS;

- CLOSE THE GAS TAP OF THE DEVICE.
- TURN OFF PRODUCTS SUCH AS CANDLES, GAS LAMPS, OPEN FIRE STOVES, AND OVENS.
- OPEN DOORS AND WINDOWS TO VENTILATE.
- DO NOT TRY TO BURN ANY DEVICE.
- DO NOT TOUCH ANY ELECTRICAL SWITCH.
- DO NOT USE THE DOORBELL.
- DO NOT USE IGNITING PRODUCTS SUCH AS MATCHES OR LIGHTERS.
- DO NOT SMOKE.
- TURN OFF THE GAS VALVE OUTSIDE THE BUILDING.
- NOTIFY YOUR AUTHORISED SERVICE AS SOON AS POSSIBLE.

7. TRANSPORT & REPLACEMENT

- NO ITEMS SHOULD BE PLACED ON THE DEVICE DURING TRANSPORTATION.
- ACTIONS SUCH AS HITTING OR DRAGGING THAT WILL DAMAGE THE GAS INLET SLEEVE SHOULD NOT BE PERFORMED.
- THE COPPER PIPING UNDER THE DEVICE MUST NOT BE DAMAGED.
- THE MODELS OF THE DEVICE WITH CABINETS AND BASE SHELVES SHOULD BE CARRIED BY LOAD-BEARING MACHINES SUCH AS FORKLIFTS AND PALLET TRUCKS, AND THE FEET OF TRANSPORTATION VEHICLES SHOULD BE PLACED UNDER THE DEVICE AND CARRIED BY LIFTING, THE COUNTERTOP MODELS OF THE DEVICE CAN BE CARRIED BY HAND.
- IN CASE THE TRANSPORT DISTANCE IS FAR, THE DEVICE SHOULD BE MOVED SLOWLY AGAINST VIBRATIONS AND ITS BALANCE SHOULD BE MAINTAINED.
- CARE SHOULD BE TAKEN AGAINST ANY IMPACT AND DROP ACTIONS WHILE THE DEVICE IS BEING TRANSPORTED.
- THE PLACE WHERE THE DEVICE IS MOUNTED CANNOT BE CHANGED, EXCEPT FOR OUR TECHNICAL SERVICE OR TECHNICAL STAFF, AND THE DIMENSIONS OF THE CONNECTIONS CANNOT BE CHANGED. OTHERWISE, IT WILL BE OUT OF WARRANTY.
- IN CASE OF REPLACEMENT BY TECHNICAL STAFF, GAS LEAKAGE AND DEVICE OPERATION CONTROL SHOULD BE DONE AFTER REASSEMBLY.

8. INSTALLATION OF THE DEVICE



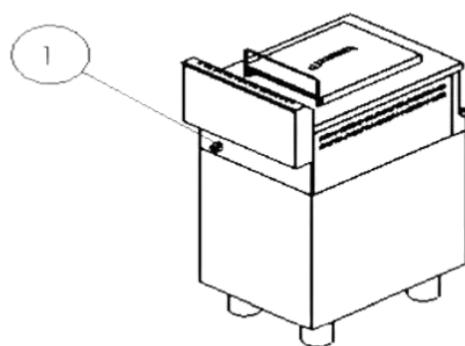
- THE DISTANCE BETWEEN THE TUBE AND THE DEVICE MUST BE A MINIMUM 500MM.
- THERE SHOULD BE A MINIMUM OF 200MM BETWEEN THE DEVICE AND THE SIDE WALLS.

8.1. CUSTOMER PREPARATIONS BEFORE INSTALLATION

- IF THE DEVICE IS CLOSE TO PRODUCTS SUCH AS A WALL, PARTITION, FURNITURE, COVERING, THE DISTANCE BETWEEN THESE PRODUCTS SHOULD BE 5 CM, IF THESE PRODUCTS ARE MADE OF NON-COMBUSTIBLE MATERIAL OR COVERED WITH A SUITABLE NON-COMBUSTIBLE THERMAL INSULATION MATERIAL, OTHERWISE 20 CM. ATTENTION SHOULD BE PAID TO FIRE PROTECTION RULES.
- BEFORE CALLING OUR TECHNICAL SERVICE FOR INSTALLATION, THE NECESSARY GAS INSTALLATION MUST BE READY AT THE PLACE WHERE THE DEVICE WILL BE INSTALLED.

8.2. WORKS TO BE DONE BY THE TECHNICAL SERVICE

- IT SHOULD BE ENSURED THAT THE DEVICE WORKS ON THE SCALE PLANE.
- ALL GAS CONNECTIONS OF THE DEVICE MUST COMPLY WITH ISO7-I OR ISO 228-I STANDARD.
- BEFORE THE GAS CONNECTION OF THE DEVICE IS MADE BY THE AUTHORIZED TECHNICAL SERVICE PERSONNEL, THE LABEL MUST BE CHECKED, AND THE GAS CONNECTION MUST BE MADE ACCORDING TO THE SPECIFIED GAS TYPE AND PRESSURE. GAS CONNECTION DIMENSIONS ARE DEFINED IN THE TECHNICAL SPECIFICATIONS CHART.
- IF THE DEVICE IS TO BE CONNECTED TO A DIFFERENT GAS TYPE THAN IT WAS MANUFACTURED, IT SHOULD BE REPLACED WITH AN INJECTOR SUITABLE FOR THE GAS TYPE SUPPLIED WITH THE DEVICE AND THE RESULT OF THE CHANGE SHOULD BE INDICATED ON THE LABEL.
- AFTER THE DEVICE IS CONNECTED TO THE GAS SYSTEM, A GAS LEAKAGE TEST MUST BE CARRIED OUT.
- AFTER CHECKING THE DEVICE BY THE AUTHORIZED SERVICE PERSONNEL, AIR ADJUSTMENT IS MADE IF NECESSARY.
- THE DECLARED POWER OF THE DEVICE CANNOT BE CHANGED WITH USER DEMANDS. ANY INTERVENTION TO THE VALVES AND INJECTORS FOR THIS PURPOSE EXCLUDES THE DEVICE FROM THE WARRANTY.
- DO NOT USE NON-ORIGINAL SPARE PARTS ON THE DEVICE. IF SPARE PARTS NOT SUPPLIED BY OUR COMPANY ARE INSTALLED ON THE DEVICE, THE DEVICE WILL BE OUT OF WARRANTY.



- GAS INLET MUST BE PROVIDED TO THE DEVICE WITH THE HELP OF THE SLEEVE SHOWN WITH THE NUMBER 1 FROM THE GAS INSTALLATION-READY AT THE INSTALLATION SITE.
- THE DISTANCE BETWEEN THE DEVICE AND THE HOOD SHOULD BE AT LEAST 160 CM.
- MAYBE ADJACENT TO OTHER DEVICES AND PRODUCTS.

9. USING THE DEVICE

- THE DEVICE MUST BE USED BY PEOPLE WHO KNOW THE TECHNICAL AND SAFETY CONDITIONS AND HAVE READ THE USER MANUAL.
- THE DEVICE IS USED IN THE KITCHENS OF INDUSTRIAL FACILITIES (SUCH AS CATERING ESTABLISHMENTS, RESTAURANTS, BAKERIES, TOURISTIC FACILITIES, BUFFETS, HOTELS) BY HEATING OIL BECAUSE OF HEATING RESISTANCE, AND IS USED FOR COOKING VEGETABLES, MEAT PRODUCTS AND SPECIALLY COOKED FOOD PRODUCTS.
- THE DEVICE IS PRODUCED FOR DIRECT FRYING OF FOOD PRODUCTS. COOKING SHOULD NOT BE DONE BY PLACING ANY COOKING APPARATUS SUCH AS POTS AND PANS ON IT.
- THE DEVICE SHOULD NOT BE USED OTHER THAN ITS SPECIFIED USE.
- THE DEVICE SHOULD BE CLEANED OF PROTECTIVE NYLON BEFORE FIRST USE AND ITS OUTER SURFACE AND POOL SHOULD BE WIPE WITH A CLOTH DIPPED IN SOAPY WATER.
- THE DEVICE MUST BE UNDER THE HOOD.
- DO NOT OPERATE THE DEVICE WITHOUT OIL.
- SELECT THE TYPE OF OIL ACCORDING TO THE PRODUCT TO BE FRIED.
- THE OIL USED SHOULD BE CHANGED PERIODICALLY, CONSIDERING THE FOOD REGULATIONS
- MINIMUM OIL SHOULD BE PLACED IN THE DEVICE TO REMAIN APPROXIMATELY 1 CM ABOVE THE RESISTANCE. THE OIL LEVEL SHOULD NEVER BE LOWER THAN THE MINIMUM LEVEL. OTHERWISE, THE RESISTANCE WILL BURN, AND THE DEVICE WILL BECOME UNUSABLE.
- THE DEVICE MUST BE FILLED WITH OIL IN A WAY THAT IT REMAINS AT LEAST 3 CM BELOW THE UPPER PLATE. THE OIL LEVEL SHOULD NEVER BE HIGHER THAN THE MAXIMUM LEVEL. OTHERWISE, THERE IS A RISK THAT THE OIL WILL OVERFLOW AND SPILL FROM THE DEVICE.
- TO LIGHT THE STOVES:
 - SWITCH THE KNOB OF THE GAS VALVE TO THE IGNITION POSITION. PRESS THE KNOB AND MAKE SURE THAT THE PILOT LIGHT IS ON.
 - ADJUST THE TEMPERATURE VALUE (1 TO 8) OF THE DEVICE GRADUALLY.
 - AS SOON AS THE OIL TEMPERATURE REACHES THE INDICATOR TEMPERATURE, THE HEATERS (BURNERS) ARE DEACTIVATED BY THE THERMOSTAT. AS SOON AS THE OIL TEMPERATURE DROPS BELOW THE INDICATOR TEMPERATURE, THE THERMOSTAT IS ACTIVATED AND THE HEATERS START TO OPERATE AGAIN.
 - WHEN THE OIL IS HEATED, PUT THE INGREDIENTS YOU WANT TO FRY INTO THE GN CONTAINER AND CLOSE THE LID.
- TO PUT THE DEVICE IN THE STANDBY POSITION, THE GAS VALVE IS BROUGHT TO THE MINIMUM FLAME POSITION BY TURNING IT TOWARDS THE MINIMUM FLAME POSITION (COUNTERCLOCKWISE). THIS WILL SIGNIFICANTLY REDUCE GAS CONSUMPTION.
- IN CASE THE BURNER OR PILOT FLAME GOES OUT DURING OPERATION WHILE THE DEVICE IS ON FOR ANY REASON, THE SAFETY SYSTEM ON THE GAS VALVE TURNS OFF FOR A MAXIMUM OF 60 SECONDS. IT WILL AUTOMATICALLY CUT OFF THE GAS FLOW INSIDE.

TO SHUTDOWN:

- TO TURN OFF THE DEVICE COMPLETELY, IT SHOULD BE BROUGHT TO THE POSITION WHERE THE GAS ADJUSTMENT BUTTONS SHOW OFF.
- AFTER THE FRYING PROCESS IS FINISHED, SWITCH THE KNOB TO (0) AND CLOSE THE MAIN GAS VALVE.
- ALLOW THE OIL TO COOL BEFORE DRAINING THE OIL FROM THE FRYER.
- TO DRAIN THE OIL FROM THE FRYER, SIMPLY USE THE OIL DRAIN VALVE PROVIDED ON THE APPLIANCE.

FLAME CONTROL:

- IF FOR ANY REASON THE BURNER FLAME GOES OUT DURING OPERATION WHILE THE DEVICE IS IN THE ON POSITION, THE SAFETY SYSTEM ON THE GAS VALVE WILL AUTOMATICALLY CUT OFF THE GAS FLOW WITHIN A MAXIMUM OF 120 SECONDS.

10. CLEANING AND MAINTENANCE

10.1. CLEANING

- BEFORE USING THE DEVICE FOR THE FIRST TIME, CLEAN THE ENTIRE OUTER SURFACE AND THE OIL RESERVOIR WITH A SPONGE AND LIQUID CLEANER.
- DO NOT WASH WITH PRESSURISED WATER WHEN CLEANING THE DEVICE.
- WHEN CLEANING THE INSIDE OF THE FRYER, REMOVE THE BASKET AND GN CONTAINER.
- DO NOT USE CHEMICAL CLEANING MATERIALS SUCH AS SALT SPIRIT, CIF ETC. DURING CLEANING.

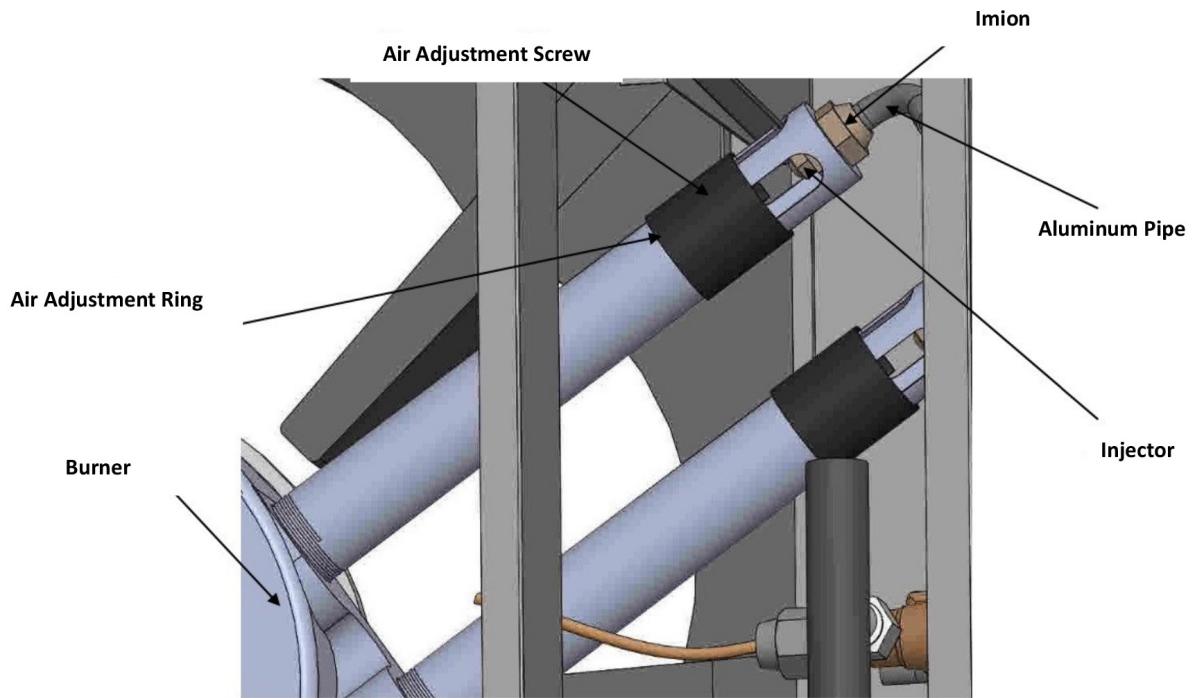
10.2. MAINTENANCE

- THIS PERIODIC MAINTENANCE MUST BE CARRIED OUT BY A TECHNICAL STAFF.
- DEPENDING ON THE FREQUENCY OF USE, WE RECOMMEND MAINTENANCE AT LEAST EVERY 6 MONTHS.
- EVEN IF IT IS WITHIN THE WARRANTY PERIOD, THE MAINTENANCE OF THE DEVICE BY OUR TECHNICAL SERVICE STAFF IS SUBJECT TO A FEE IN CASE OF MALFUNCTIONS CAUSED BY PERIODIC MAINTENANCE AND NON-MAINTENANCE OR MISUSE.
- ATTENTION SHOULD BE PAID TO THE FOLLOWING DETAILS IN MAINTENANCE:
 - **INJECTOR:** THE INJECTOR BORE MUST BE COMPLETELY CLEAN.
 - **AIR REGULATING COLLAR:** IT MUST BE CLEAN AND NOT CLOGGED. THE AIR MIXER MUST BE ADJUSTED BY A TECHNICAL SERVICE PERSON.
 - **SAFETY:** THE FLAME MUST BE SMOOTH AND TOUCH THE THERMOCOUPLE.
 - **BURNER:** THE PATHS AND HOLES THROUGH WHICH THE GAS PASSES MUST BE CLEAN AND NOT CLOGGED. CLOGGED SURFACES AND HOLES MUST BE CLEANED.
- CLEAN THE GN CONTAINER ACCORDING TO THE FREQUENCY OF USE. FILL THE GN CONTAINER WITH WATER AND HEAT IT. THIS WILL HELP TO CLEAN THE FROZEN AND ADHERED OILS AND THE DRAINING DEVICE EASILY.

II. CONVERSION TO OTHER GASES

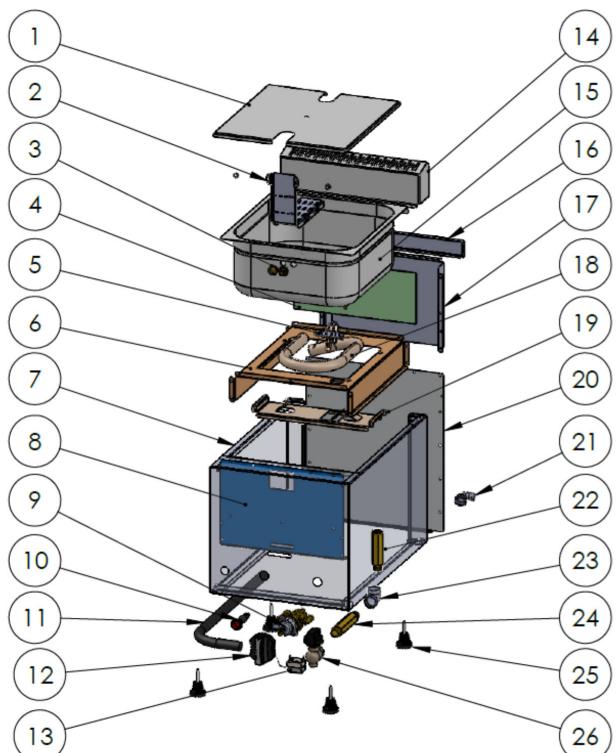
THE DEVICE IS SUPPLIED WITH NATURAL GAS JETS FITTED. THE LPG GAS JETS ARE SUPPLIED TO BE FITTED SHOULD THE LPG GAS BE USED.

1. INJECTOR IS CHANGED BY TURNING THE BOTTOM OF THE DEVICE.
2. THE INJECTOR IS REMOVED BY TURNING THE INJECTOR WITH THE APPROPRIATE KEY.
3. THE INJECTOR SUITABLE FOR THE GAS TYPE AND PRESSURE TO BE USED IS SELECTED FROM THE GAS CONVERSION INJECTOR TABLE.
4. THE INJECTOR IS REMOVED FROM THE SPARE INJECTOR BAG.
5. IT IS CHECKED FROM THE NUMBER ON THE INJECTOR THAT THE CORRECT INJECTOR IS SELECTED AND THE HOLE IS NOT BLOCKED.
6. THE AIR ADJUSTMENT COLLAR POSITION IS RESTORED.
7. THE DEVICE IS OPERATED AND COMBUSTION TEST IS PERFORMED AND IT IS CHECKED THAT THE INJECTOR REPLACEMENT PROCESS IS DONE CORRECTLY.
- CONSULT MANUFACTURER FOR CONVERSION INFORMATION.
- AFTER THE CONVERSION, THE INFORMATION ON THE LABEL ON THE DEVICE MUST BE CHANGED ACCORDING TO THE NEW GAS AND INSTALLATION.



12. PART LIST

Number	Part Name	PCS.
1	Gas Fryer Lid	1
2	Thermostat Tip Protection	1
3	Sealing Connection Nut	2
4	Heat Chamber Lid	1
5	Pilot and Thermocouple Group	1
6	Heat Chamber	1
7	Gas Fryer Main Body	1
8	Gas Fryer Heat Operator	1
9	Gas Valve with Thermostat	1
10	Piezo Lighter	1
11	Gas Pipe	1
12	Knob	1
13	Limit Thermostat	1
14	Gas Chimney	1
15	GN Container	1
16	Gas Fryer Rear Support Bar	1
17	Gas Chimney Heat Chamber	1
18	Burner	1
19	Burner Support	1
20	Main Body Back Cover	1
21	Gas Pipe Elbow	1
22	Bleed Pipe Extension	1
23	Bleed Pipe Elbow	1
24	Bleed Pipe Extension Male Type	1
25	Adjustable Legs	1
26	Drain Valve	1



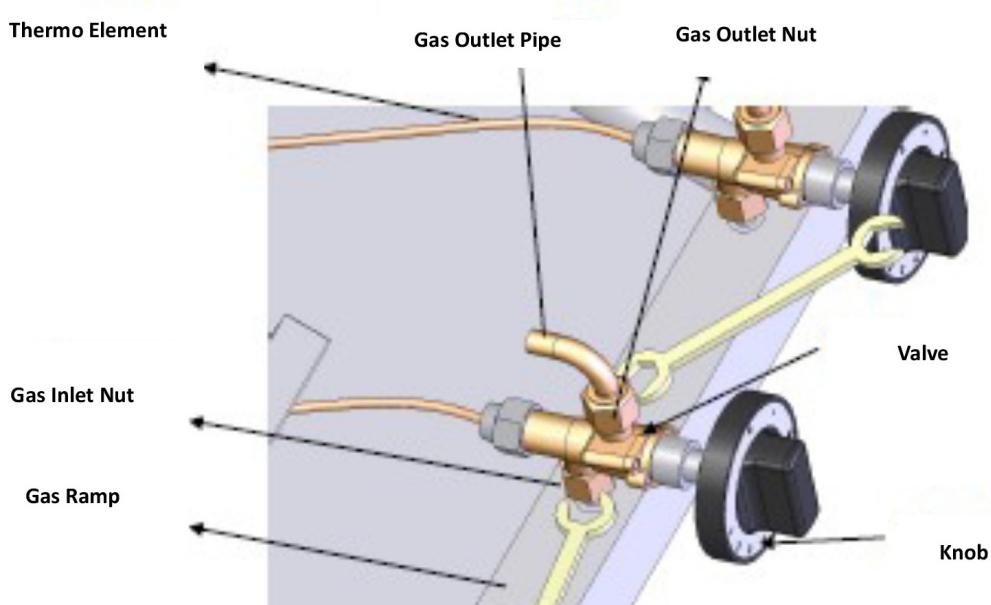
13. PART REPLACEMENT

VALVE SWITCH REPLACEMENT

- THE KEY IS REMOVED BY MANUALLY PULLING IT BACKWARDS IN THE DIRECTION OF THE ARROW PERPENDICULAR TO THE SPINDLE AXIS ON THE VALVE.
- THE NEW KEY IS INSERTED BY PRESSING THE SEAT PERPENDICULAR TO THE SHAFT AXIS BY HAND.

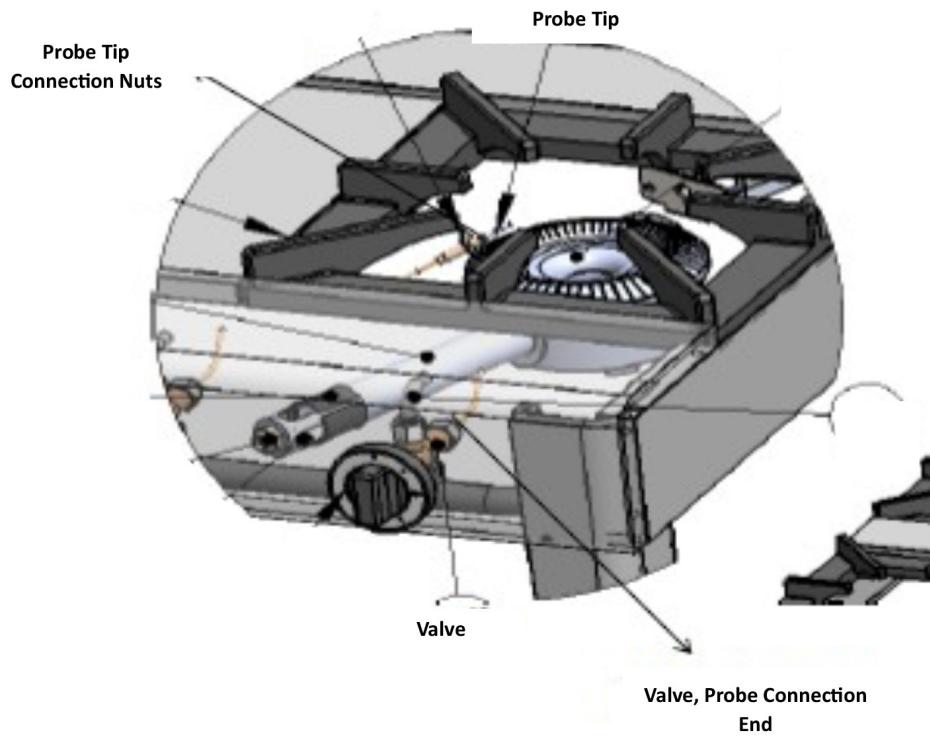
VALVE REPLACEMENT

- THE KEY IS REMOVED BY MANUALLY PULLING BACKWARDS PERPENDICULAR TO THE SPINDLE AXIS ON THE VALVE.
- THE SCREWS ON THE FRONT PANEL CORNER ARE REMOVED BY UNSCREWING WITH A SCREWDRIVER.
- VALVE GAS INLET AND OUTLET NUT IS REMOVED BY TURNING WITH A SUITABLE WRENCH.
- THE SAFETY PROBE NUT IS LOOSENED WITH A SUITABLE WRENCH AND THE SAFETY PROBE IS REMOVED.
- THE VALVE IS REMOVED BY PULLING IT FROM ITS SEAT ON THE BODY.
- BY PAYING ATTENTION TO THE VALVE TYPE, THE APPROPRIATE VALVE IS PLACED IN THE DISMANTLED PLACE AND GAS INLET AND OUTLET CONNECTIONS ARE MADE, SAFETY PROBE CONNECTION IS MADE.
- GAS LEAKAGE AND COMBUSTION CHECKS ARE MADE AND THE CORRECTNESS OF THE DISASSEMBLY AND ASSEMBLY PROCESS IS CHECKED.



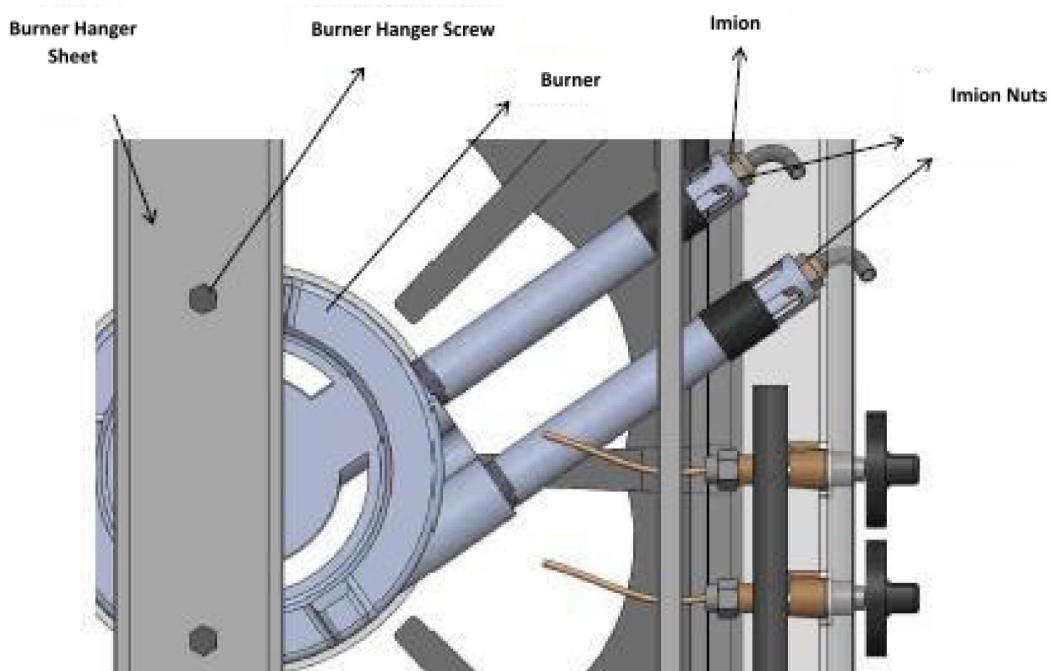
SAFETY PROBE REPLACEMENT

- THE VALVE CONNECTION NUT OF THE PROBE IS LOOSENED WITH A SUITABLE WRENCH AND REMOVED.
- THE NUTS AT THE END OF THE SAFETY PROBE ARE LOOSENED WITH THE APPROPRIATE WRENCH AND REMOVED.
- THE NEW SAFETY PROBE IS SELECTED IN THE APPROPRIATE TYPE AND MOUNTED FIRST TO THE VALVE AND THEN TO THE SLOT ON THE SHEET METAL CASE BY TIGHTENING THE NUTS.
- THE CORRECTNESS OF THE OPERATION IS CHECKED BY CHECKING FOR GAS LEAKAGE AND COMBUSTION.



BURNER REPLACEMENT

- THE BOTTOM OF THE DEVICE IS TURNED AND REPLACED.
- THE SCREWS ON THE CONNECTION PLATE ARE REMOVED WITH A SUITABLE WRENCH.
- THE GAS CONNECTION IS REMOVED BY UNSCREWING THE IMION NUT WITH A SUITABLE WRENCH.
- THE APPROPRIATE TYPE OF BURNER IS SELECTED AND MOUNTED ON THE CONNECTION PLATE AND GAS CONNECTION.
- THE CORRECTNESS OF THE CHANGE MADE BY OPERATING THE DEVICE IS DONE BY CHECKING THE TIGHTNESS, COMBUSTION AND IGNITION.



14. SERVICE & MAINTENANCE

BURNER

1. TURN ON THE DEVICE AND VISUALLY CHECK THE BURNER COMBUSTION.
2. AT MINIMUM AND MAXIMUM, THE GAS OUTPUT FROM ALL HOLES OF THE BURNER MUST BE EVENLY DISTRIBUTED.
3. THE HOLES ON THE BURNER MUST NOT BE CLOGGED. IF THE HOLES ARE CLOGGED, THEY ARE CLEANED WITH DETERGENT WATER AND A POINTED MATERIAL SUCH AS A NEEDLE.
4. THERE SHOULD BE NO SOOT OR GAS ODOR AS A RESULT OF COMBUSTION.
5. IF THERE IS ANY NONCONFORMITY AS A RESULT OF THE CONTROL, THE BURNER IS REPLACED WITH A NEW ONE.

INJECTORS

1. BURNER, VALVE-BY-PASS INJECTORS ARE CHECKED FOR COMPLIANCE WITH THE LABEL ON THE DEVICE, THE TYPE AND PRESSURE OF THE GAS USED. (IT IS SPECIFIED IN THE INJECTOR CHANGE TABLE.)
2. IT IS CHECKED WHETHER THE INJECTORS ARE CLOGGED OR NOT.
3. IF THERE IS ANY NONCONFORMITY AS A RESULT OF THE CONTROL, THE INJECTORS ARE REPLACED WITH NEW ONES.

GAS TIGHTNESS CHECK

1. THE BOLT OF THE PRESSURE MEASUREMENT MANOMETER INLET PORT ON THE PRESSURE MEASUREMENT RAMP IS OPENED WITH A SUITABLE WRENCH.
2. THE HOSE OF THE MANOMETER IS CONNECTED TO THE PRESSURE MEASUREMENT INLET PORT.
3. THE MAIN GAS VALVE IS OPENED AND THE DEVICE IS STARTED AND THE PRESSURE IS MEASURED FROM THE MANOMETER.
4. PRESSURE IS CHECKED FROM THE MANOMETER SEPARATELY AT MINIMUM AND MAXIMUM POSITION.
5. AS A RESULT OF THE CONTROL, THE DEVICE AND VALVE ARE CLOSED.
6. IF THE PRESSURE COMING TO THE DEVICE DOES NOT COMPLY WITH THE STANDARDS, THE PRESSURE IS BROUGHT TO THE REQUIRED VALUES FROM THE CUSTOMER WITH THE HELP OF REGULATOR ETC. ON THE INSTALLATION.
7. AFTER REACHING THE DESIRED PRESSURE VALUES, THE MANOMETER CONNECTIONS ARE REMOVED AND THE DEVICE CONNECTIONS ARE REPLACED.
8. THE DEVICE IS OPERATED AND GAS TIGHTNESS CONTROL IS PERFORMED WITH SOAP FOAM AT THE CONNECTION POINTS.

PRESSURE CONTROL

1. IN CASE ANY CONNECTION ON THE DEVICE IS REMOVED OR INSTALLED SEALING CONTROL SHOULD DEFINITELY BE DONE.
2. ALL TIGHTNESS CHECKS ARE PERFORMED WITH SOAP FOAM.
3. THE FOAM IS APPLIED IN SUCH A WAY THAT IT COMPLETELY GRASPS THE JOINTS OF THE CONNECTION TO BE CHECKED.
4. DURING THE TEST, ANY SMALLEST SWELLING IN THE FOAM APPLIED AREA THEN THERE IS A GAS LEAK. IF THERE IS NO BLISTERING, SEALING IS ENSURED.
5. THE MAIN GAS VALVE IS OPENED WHILE THE DEVICE IS OFF.

6. BOTH ENDS OF THE FLEXI PIPE CONNECTION BETWEEN THE DEVICE AND THE INSTALLATION ARE CHECKED.
7. THE CONNECTION ENDS BETWEEN THE VALVE AND THE RAMP ARE CHECKED.
8. THE DEVICE IS STARTED.
9. CONTROL WHILE THE DEVICE IS RUNNING

15. TROUBLESHOOTING

ISSUE	CAUSES	SOLUTIONS
BURNER DOES NOT LIGHT WHEN VALVE IS OPEN	VALVE NOT PRESSING	REPLACE VALVE SPINDLE PULSE VALVE
	NO GAS TO THE BURNER	OPEN THE GAS VALVE
		REMOVE AIR FROM THE SPIRAL PIPE AT THE FIRST ASSEMBLY. KEEP THE VALVE PRESSED IN THE COMBUSTION POSITION FOR ABOUT 3 MINUTES.
		GET THE AIR OUT OF IT.
		INJECTOR CLOGGED, REPLACE
		INJECTOR NOT SUITABLE FOR THE GAS USED, REPLACE.
	BURNER COMES ON AND GOES OUT AFTER A SHORT TIME	FLAME INSPECTION PROBE AWAY FROM THE FLAME, ZOOM IN
BURNER DOES NOT LIGHT WHEN VALVE IS IN FULL COMBUSTION POSITION	NO GAS TO THE BURNER	BURNER INJECTOR CLOGGED REPLACE
VALVE IN FULL COMBUSTION POSITION, UNEVEN COMBUSTION IN THE BURNER	BURNER AIR SETTING IS WRONG	ADJUST THE AIR SETTING ACCORDING TO THE GAS CONVERSION TABLE
	BURNER INJECTOR INCORRECT	CHANGE THE INJECTOR DIAMETER ACCORDING TO THE GAS CONVERSION TABLE
THE BURNER IS ON WHEN THE VALVE IS IN THE FULL COMBUSTION POSITION, BUT WHEN YOU RELEASE THE VALVE, THE BURNER TURNS OFF THE COMBUSTION	BURNER COMES ON AND GOES OUT AFTER A SHORT TIME	FLAME INSPECTION PROBE AWAY FROM THE FLAME, ZOOM IN
	FLAME MONITORING PROBE IS NOT MAGNETISED	PROP NUT ON THE VALVE LOOSENED, TIGHTEN
		PROP DEFECTIVE, REPLACE
VALVE IN MINIMUM COMBUSTION POSITION, BURNER DOES NOT LIGHT	FLAME DOES NOT ADVANCE IN THE BURNER	REPLACE THE BURNER
	VALVE BYPASS INJECTOR NOT ADJUSTED	REPLACE, ADJUST BYPASS INJECTOR ACCORDING TO GAS CONVERSION TABLE

16. WARRANTY TERMS

DOCUMENTS WITHOUT SALES DATE, FACTORY AND SELLER COMPANY APPROVAL ARE INVALID. IN ORDER TO BENEFIT FROM THE WARRANTY, THE SALES (INVOICE, ASSEMBLY REPORT, ETC.) DOCUMENT MUST BE SHOWN.

ALL CONTENDER PRODUCTS COME WITH A 24 MONTHS PARTS ONLY WARRANTY.

THE DEVICE IS GUARANTEED AGAINST MALFUNCTIONS CAUSED BY MATERIAL AND WORKMANSHIP DEFECTS IF IT IS ASSEMBLED AND USED AS DESCRIBED IN THE ASSEMBLY, USE AND MAINTENANCE MANUAL.

THE MANUFACTURER DETERMINES THE DETECTION, REPAIR METHOD AND LOCATION OF THE MALFUNCTIONS COVERED BY THE WARRANTY.

WARRANTY COVERAGE BELONGS ONLY TO THE GUARANTEED DEVICE IF THE INSTALLATION, USE AND MAINTENANCE MANUAL AND WARRANTY CONDITIONS ARE COMPLIED WITH, NO RIGHTS OR COMPENSATION CAN BE CLAIMED UNDER ANY OTHER NAME.

THE WARRANTY IS VOID IF THE INFORMATION ON THE WARRANTY CERTIFICATE OR ON THE WARRANTED DEVICE INDICATING THE TYPE, MODEL AND SERIAL NUMBERS OF THE DEVICE IS SCRATCHED, ERASED OR MODIFIED.

THE WARRANTY ONLY INCLUDES MAINTENANCE AND REPAIR AGAINST DEFECTS IN MATERIALS AND WORKMANSHIP THAT MAY OCCUR WITHIN THE VALID PERIODS. FAILURES AND PARTS WITHIN THE SCOPE OF THE WARRANTY ARE REPAIRED AND REPLACED FREE OF CHARGE.

DURING THE WARRANTY PERIOD, ONLY SERVICE PERSONNEL AUTHORISED BY THE MANUFACTURER CAN INTERVENE IN MALFUNCTIONS. INTERVENTION OF UNAUTHORISED PERSONS MAY EXCLUDE THE DEVICE FROM THE WARRANTY.

INSTALLATION MUST BE DONE AS SPECIFIED IN THE INSTRUCTIONS. IN CASE OF CHANGING THE ADDRESS OF USE OF THE DEVICE, IT MUST BE NOTIFIED IN ACCORDANCE WITH THE RELOCATION AND ASSEMBLY INSTRUCTIONS.

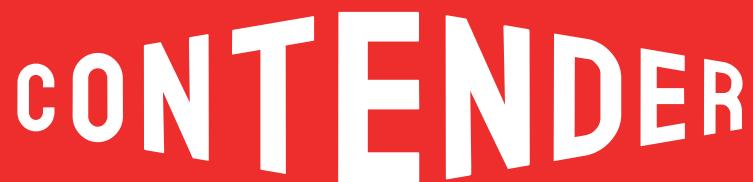
IN CASE OF ANY MALFUNCTION DURING USE, THE AUTHORISED SERVICE SHOULD BE NOTIFIED.

ANY DAMAGES AND MALFUNCTIONS THAT MAY OCCUR DURING THE SHIPMENT PROCESS SUCH AS LOADING AND UNLOADING OUTSIDE THE RESPONSIBILITY OF THE MANUFACTURER WILL BE TREATED OUT OF WARRANTY. THE ELIMINATION OF DAMAGES AND MALFUNCTIONS CAUSED BY EXTERNAL FACTORS DURING THE USE OF THE DEVICE IS OUT OF WARRANTY.

IN THE BUILDING WHERE THE DEVICE WILL BE CONNECTED, THE INSTALLATION MUST BE IN ACCORDANCE WITH THE REGULATIONS, AND ALL NECESSARY MEASURES MUST BE TAKEN TO ENSURE THE SAFETY OF LIFE AND PROPERTY.

IF THE ABOVE IS NOT OBSERVED OUR COMPANY WILL NOT ACCEPT RESPONSIBILITY.

FCE094 • CONTENDER PREMIUM 1OL COUNTER TOP GAS FRYER
FCE095 • CONTENDER PREMIUM 2X 1OL COUNTER TOP GAS FRYER



CONTENDER

STEP UP TO THE PLATE