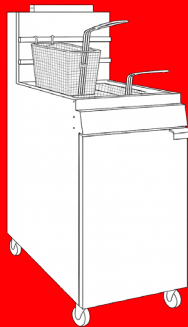


CONTENDER

STEP UP TO THE PLATE



CONTENDER 24 LITRE GAS FRYER SINGLE TANK TWIN BASKET

FSN003

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I. GENERAL INFORMATION

IMPORTANT

1. YOU ARE ADVISED TO READ THESE INSTRUCTIONS FIRST BEFORE INSTALLATION COMMENCES.
2. THIS MANUAL MUST BE HANDED TO THE END USER AFTER INSTALLATION AND COMMISSIONING.
3. THIS APPLIANCE SHALL BE INSTALLED IN CONFORMITY WITH THE CURRENT REGULATIONS AND USED ONLY IN A WELL-VENTILATED LOCATION. CONSULT THE INSTRUCTIONS BEFORE INSTALLING AND USING THIS APPLIANCE

THESE INSTRUCTIONS ARE ONLY VALID IF THE COUNTRY SYMBOL APPEARS ON THE INSTRUCTION MANUAL AND ON THE APPLIANCE. (THIS MANUAL IS IN ENGLISH AND IS VALID FOR COUNTRIES WHERE THE ENGLISH LANGUAGE IS OFFICIAL USED)

- KEEP THIS MANUAL IN A SAFE PLACE SO THAT IT CAN BE USED AS REFERENCE BY OTHER OPERATORS OF THE APPLIANCE.
- THIS APPLIANCE SHOULD BE INSTALLED FOLLOWING THE INSTRUCTIONS PROVIDED BY THE MANUFACTURER AND IN COMPLIANCE WITH ALL APPLICABLE LOCAL REGULATIONS. THIS APPLIANCE SHOULD BE CONNECTED TO THE GAS SUPPLY BY QUALIFIED PERSONNEL ONLY.
- ALL PERSONNEL IN CHARGE OF USING THIS APPLIANCE SHOULD BE SPECIFICALLY TRAINED IN ITS OPERATION.
- IN THE EVENT OF FAILURE OR MALFUNCTION, SWITCH OFF THE APPLIANCE. THE PERIODIC FUNCTIONAL CHECKS REQUESTED IN THIS MANUAL SHOULD BE CARRIED OUT ACCORDING TO THE INSTRUCTIONS. HAVE THE APPLIANCE SERVICED BY A TECHNICALLY QUALIFIED PERSON DULY AUTHORISED BY THE MANUFACTURER THAT USES GENUINE SPARE PARTS.
- THIS APPLIANCE IS NOT INTENDED FOR USE BY PERSONS (INCLUDING CHILDREN) WITH REDUCED PHYSICAL, SENSORY OR MENTAL CAPABILITIES, OR LACK OF EXPERIENCE AND KNOWLEDGE, UNLESS THEY HAVE BEEN GIVEN SUPERVISION OR INSTRUCTION CONCERNING USE OF THE APPLIANCE BY A PERSON RESPONSIBLE FOR THEIR SAFETY.
- DO NOT USE THE APPLIANCE FOR OTHER THAN ITS INTENDED USE.
- CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE.
- THESE MODELS ARE INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.
- DON'T USE AN APPLIANCE THAT IS DAMAGED, LEAKING OR WHICH DOES NOT OPERATE PROPERLY, IF YOU WANT TO CHECK FOR LEAKS, DO IT OUTSIDE. DON'T TRY DETECT LEAKS USING A FLAME.
- DON'T USE AN APPLIANCE THAT IS DAMAGED, LEAKING OR WHICH DOES NOT OPERATE PROPERLY, IF YOU WANT TO CHECK FOR LEAKS, DO IT OUTSIDE. DON'T TRY DETECT LEAKS USING A FLAME.
- DON'T MODIFY THE APPLIANCE OR USE IT FOR ANYTHING OTHER THAN WHAT IT HAS BEEN DESIGNED.
- AVOID TOUCHING HOT PARTS WITH YOUR BARE HANDS WHILE COOKING.
- ALWAYS KEEP YOUNG CHILDREN AWAY FROM THE APPLIANCE.
- CHECK PACKAGE UPON ARRIVAL. FIRSTLY, PLEASE INSPECT FOR EXTERNAL DAMAGE. IF NO DAMAGE IS EVIDENT ON THE EXTERNAL PACKAGING, OPEN CARTON TO ENSURE THERE IS NO CONCEALED DAMAGE TO THE APPLIANCE.
- THE APPLIANCE SHOULD BE INSTALLED FOLLOWING THE INSTRUCTION AND IN COMPLIANCE WITH ALL APPLICABLE LOCAL REGULATIONS.
- THIS INSTRUCTION IS ONLY VALID IF THE COUNTRY CODE APPEARS ON THE APPLIANCE. IF THE CODE DOES NOT APPEAR ON THE APPLIANCE, REFER TO THE TECHNICAL INSTRUCTION FOR ADAPTING THE APPLIANCE TO THE CONDITIONS FOR THE USE IN THAT COUNTRY.
- FAILURE TO COMPLY WITH THE ABOVE MAY JEOPARDISE THE APPLIANCE'S SAFETY.

WARNING:

- GREAT CARE MUST BE TAKEN BY THE OPERATOR TO USE THE EQUIPMENT SAFELY TO GUARD IT AGAINST RISK OF FIRE.
- THE APPLIANCE MUST NOT BE LEFT ON UNATTENDED.
- IT IS RECOMMENDED THAT A REGULAR INSPECTION IS MADE BY A COMPETENT SERVICE PERSON TO ENSURE CORRECT AND SAFE OPERATION OF YOUR APPLIANCE IS MAINTAINED.
- DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPOURS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION

CAUTION:

THIS APPLIANCE IS:

- FOR PROFESSIONAL USE AND IS TO BE USED BY QUALIFIED PERSONS ONLY.
- ONLY QUALIFIED SERVICE PERSONS ARE TO CARRY OUT INSTALLATION, SERVICING AND GAS OPERATIONS.
- COMPONENTS HAVING ADJUSTMENTS PROTECTED BY THE MANUFACTURER SHOULD NOT BE ADJUSTED BY THE USER/OPERATOR.
- DO NOT OPERATE THE APPLIANCE WITHOUT THE LEGS SUPPLIED FITTED.

2. SAFETY

2.1. USING THE APPLIANCE SAFELY

BEING AN APPLIANCE DESIGNED ONLY FOR PROFESSIONAL USE, IT SHOULD BE OPERATED BY QUALIFIED PERSONNEL EXCLUSIVELY. NEVER LEAVE THE APPLIANCE UNATTENDED WHILE IT IS ON. DO NOT MOVE THE APPLIANCE WHILE HOT. DO NOT INSTALL THE APPLIANCE NEXT TO THE FLAMMABLE WALLS (MADE OF WOOD OR SIMILAR MATERIALS) OR TO HEAT-SENSITIVE WALLS (MADE OF PLASTERBOARD OR SIMILAR MATERIALS).

2.2. SAFETY INSTRUCTIONS IN CASE OF MALFUNCTION

IF THE APPLIANCE WILL REMAIN IDLE FOR SOME TIME OR IN THE EVENT OF A FAILURE, ABNORMAL OPERATION, ETC., TURN OFF THE SHUTOFF VALVE UPSTREAM OF THE APPLIANCE. CALL THE SERVICE.

2.3. ADDITIONAL PROHIBITIONS (HAZARDOUS PROCEDURES)

NEVER TAMPER WITH THE SEALS OF THE ADJUSTING SCREWS LOCATED ON THE GAS VALVES.

2.4. DISPOSING OF THE APPLIANCE

THIS APPLIANCE HAS BEEN MANUFACTURED USING RECYCLABLE RAW MATERIALS AND DOES NOT CONTAIN ANY HAZARDOUS OR TOXIC SUBSTANCES. TO DISPOSE OF THE APPLIANCE AND ALL ITS PACKAGING MATERIALS, STRICTLY FOLLOW THE LOCAL REGULATIONS IN FORCE IN THE PLACE WHERE IT IS INSTALLED. PACKAGING MATERIALS SHOULD BE DIVIDED ACCORDING TO THE TYPE AND DELIVERED TO A SPECIFIC COLLECTION SITE. ENSURE COMPLIANCE WITH ENVIRONMENTAL PROTECTION REGULATIONS.

3. FUNCTIONAL DESCRIPTION

3.1. APPLICATION OF THE APPLIANCE

THE GAS FRYER IS DESIGNED TO COOK RAW FOODS IN THE OIL TANK.

3.2. PROHIBITED USE

THE MANUFACTURER CANNOT BE HELD LIABLE FOR ANY FAULTS CAUSED BY DEFECTIVE INSTALLATION OR INAPPROPRIATE USE OF THE APPLIANCE. IN SUCH CASES, THE WARRANTY SHALL BE NULL AND VOID. THE APPLIANCE IS NOT DESIGNED TO HEAT POTS AND PANS AS IF IT WERE AN ELECTRIC RANGE.

3.3. CONSTRUCTION FEATURES

- SUPPORTING STRUCTURE MADE OF STAINLESS STEEL.
- EXTERIOR FINISH AND HEIGHT-ADJUSTABLE FEET ARE STAINLESS STEEL.
- CONTROL PANELS ARE CONVENIENTLY SHAPED TOWARDS THE OPERATOR.
- THE APPLIANCE IS EQUIPPED AS STANDARD WITH A MEAT COOKING GRID.
- THE APPLIANCE IS EQUIPPED WITH GAS BURNERS CONTROLLED BY SAFETY VALVES WITH THERMOCOUPLE AND PIEZOELECTRIC IGNITION.

3.4. OPERATING PRINCIPLE

THE FRYER IS HEATED TO THE REQUIRED TEMPERATURE BY HEAT TRANSFER FROM THE BURNERS LOCATED UNDERNEATH. THIS PROCESS RESULTS IN THE PRODUCTION OF PERFECTLY COOKED AND DELICIOUSLY FLAVORED FOODS.

3.5. TECHNICAL DATA

Model Number(EMP)	Weight (kg)	Oil volume	Size (mm)	Ignition device	Burner Qty.	Full rate kW/h
FSN003	55	24L	400*800*1150	Electric Ignition	3	25.5

FOOD LOAD AS RECOMMENDED: 5.5KG MAX. PER EACH OF OIL TANK. THE OIL TANK TEMPERATURE: 110C-190C.

4. INSTALLATION

DO NOT INSTALL THE APPLIANCE NEXT TO THE FLAMMABLE WALLS (MADE OF WOOD OR SIMILAR MATERIALS) OR TO HEAT-SENSITIVE WALLS (MADE OF PLASTERBOARD OR SIMILAR MATERIALS). AFTER OPENING THE PACKAGE CARTON PLEASE CHECK THE FOLLIWING ITEMS ARE INCLUDED:

- GAS FRYER BODY
- THE BASKET AND COVER
- BOTTOM RACK
- OIL PIPE
- INSTRUCTION MANUAL

4.1. GENERAL INFORMATION

THE MANUFACTURER CANNOT BE HELD LIABLE FOR ANY DAMAGE TO PROPERTY OR INJURY TO PERSONS DERIVING FROM INSTALLATION ERRORS OR FROM INAPPROPRIATE USE OF THE APPLIANCE AND IS NOT RESPONSIBLE FOR ANY FAULTS CAUSED BY DEFECTIVE INSTALLATION. IN SUCH CASES, THE WARRANTY SHALL BE NULL AND VOID.

THE APPLIANCE (TYPE A1) SHOULD BE INSTALLED, SERVICED, CONNECTED TO THE GAS SYSTEM, AND STARTED UP ONLY BY AN AUTHORISED INSTALLER, WHO MUST COMPLY WITH THE SAFETY REGULATIONS IN FORCE IN THE PLACE WHERE THE APPLIANCE IS BEING INSTALLED.

THE APPLIANCES ARE TO BE INSTALLED WITH SUFFICIENT VENTILATION TO PREVENT THE OCCURRENCE OF UNACCEPTABLE CONCENTRATIONS OF SUBSTANCES HARMFUL TO HEALTH IN THE ROOM IN WHICH THEY ARE INSTALLED. AND IT SHALL BE INSTALLED THE APPLIANCE IN A SUITABLY VENTILATED ROOM IN ACCORDANCE WITH THE REGULATIONS IN FORCE.

4.2. REGULATORY INSTALLATION CONDITIONS

FOR YOUR INFORMATION, WE REMIND YOU THAT ALL APPLIANCES INSTALLED IN PUBLIC ASSEMBLY BUILDINGS MUST MEET ALL THE REQUIREMENTS LISTED BELOW. THE APPLIANCE (TYPE A1) SHOULD BE BOTH INSTALLED AND SERVICED IN ACCORDANCE WITH ALL APPLICABLE REGULATIONS AND STANDARDS IN FORCE, NAMELY:

- SAFETY REGULATIONS ON FIRE HAZARD AND PANIC IN PUBLIC ASSEMBLY BUILDINGS.
- GENERAL REGULATIONS APPLICABLE TO ALL APPLIANCES.
- SYSTEMS BURNING COMBUSTIBLE GAS AND LIQUEFIED HYDROCARBONS.

THEN, FOLLOW THE SPECIFIC REGULATIONS ACCORDING TO THE TYPE OF GAS BEING USED.

- HEATING, VENTILATION, REFRIGERATION, AIR CONDITIONING, AND GENERATION OF STEAM AND HOT WATER FOR SANITARY USE;
- INSTALLATION OF FOODSERVICE COOKING APPLIANCES;
- SPECIFIC REGULATIONS APPLICABLE TO EACH TYPE OF PUBLIC ASSEMBLY BUILDING (HOSPITALS, SHOPS, ETC.).

4.3. EXHAUSTING FUMES

THE APPLIANCE SHOULD BE INSTALLED IN A WELL-VENTILATED AREA, IF POSSIBLE, UNDER A VENT HOOD, IN COMPLIANCE WITH ALL APPLICABLE REGULATIONS IN FORCE. THIS WILL ENSURE THAT ALL BURNT GASES PRODUCED DURING THE COMBUSTION PROCESS ARE COMPLETELY EXHAUSTED.

AT LEAST 2 M³/H-KW TOTAL HEAT INPUT.

4.4. POSSIBLE ENVIRONMENTAL INTERFERENCE

DO NOT INSTALL THE APPLIANCE NEXT TO THE FLAMMABLE WALLS (MADE OF WOOD OR SIMILAR MATERIALS) OR TO HEAT-SENSITIVE WALLS (MADE OF PLASTERBOARD OR SIMILAR MATERIALS).

AND APPLY A COATING TO INSULATE THE WALLS FROM RADIATIVE HEAT OR KEEP A MINIMUM CLEARANCE OF 150 MM (6") FROM THE SIDE AND BACK PANELS OF THE APPLIANCE.

4.5. PREPARING FOR INSTALLATION

CHECK THAT THE APPLIANCE IS PRE-SET TO USE THE GAS FAMILY AVAILABLE AT THE PLACE OF USE. IF THE AVAILABLE GAS IS DIFFERENT, YOU WILL NEED TO CONVERT THE APPLIANCE TO USE THIS OTHER TYPE OF GAS.

THIS APPLIANCE SHOULD ONLY BE INSTALLED BY A REGISTERED LP GAS INSTALLER AND ONLY BE USED IN A WELL-VENTILATED ROOM. THIS WILL ENSURE THAT ALL BURNT GASES PRODUCED DURING THE COMBUSTION PROCESS ARE COMPLETELY EXHAUSTED.

THE APPLIANCE MUST NOT BE INSTALLED ON OR AGAINST COMBUSTIBLE SURFACE - MINIMUM CLEARANCE MUST BE:

- REAR: 150MM (6")
- SIDE: 150MM (6")
- FLOOR: 102MM (4")

- NOTE: ONLY NON-COMBUSTIBLE MATERIALS CAN BE USED IN CLOSE PROXIMITY TO THIS APPLIANCE.
- WARNING: SIDE/BACK ENCLOSED PANELS AND BACK FLUE PANEL AS WORK SURFACE ARE VERY HOT DURING OPERATION. NEVER TOUCH SIDE/BACK ENCLOSED PANELS IN USE. ALWAYS USE HEAT RESISTANCE GLOVES IF NECESSARY.
- FEET HEIGHT: 120MM

4.6. STORAGE

IF THE APPLIANCE HAS BEEN STORED IN A WAREHOUSE WHERE ROOM TEMPERATURE IS BELOW 0°C (32°F), IT SHOULD BE WARMED UP TO AT LEAST +10 °C (50 °F) BEFORE SWITCHING IT ON.

4.7. TRANSPORTING THE APPLIANCE

THE BEST WAY TO TRANSPORT THIS APPLIANCE IS INSIDE ITS PACKING TO PROTECT IT FROM OUTSIDE DAMAGE. AFTER THE APPLIANCE HAS BEEN UNPACKED, USE WOODEN SPACERS IF YOU SHOULD NEED TO LIFT IT UP.

4.8. UNPACKING THE APPLIANCE

PRIOR TO INSTALLATION, REMOVE ALL PACKAGING MATERIALS FROM THE APPLIANCE. CERTAIN PARTS ARE WRAPPED UP IN ADHESIVE FILM, WHICH SHOULD BE CAREFULLY REMOVED. REMOVE ANY GLUE TRACES LEFT ON THE APPLIANCE THOROUGHLY USING NON-FLAMMABLE SOLVENTS. IT IS FORBIDDEN TO USE ABRASIVE SUBSTANCES.

4.8. DISPOSING OF PACKAGING MATERIALS

ALL PACKAGING MATERIALS MUST BE DISPOSED OF IN COMPLIANCE WITH APPLICABLE LOCAL REGULATIONS IN FORCE WHERE THE APPLIANCE IS BEING INSTALLED. PACKAGING MATERIALS SHOULD BE SEPARATED ACCORDING TO THEIR TYPES AND DELIVERED TO SPECIFIC COLLECTION SITES. ENSURE COMPLIANCE WITH ENVIRONMENTAL PROTECTION REGULATIONS.

4.9. POSITIONING THE APPLIANCE

LEVEL THE APPLIANCE USING A LEVEL. HEIGHT CAN BE ADJUSTED WITH THE HELP OF THE ADJUSTABLE FEET.

4.10. GAS SUPPLY CONNECTION

NOTE: ALL GAS FITTING MUST ONLY BE CARRIED OUT BY A QUALIFIED PERSON.

NOTE: MANUAL ISOLATION VALVE, GAS HOSE ADAPTOR, SEAL GASKET, GAS PIPE, LP OR NATURE REGULATOR AND FLEXIBLE HOSE WERE NOT INCLUDING WITH CURRENT PRODUCT. PURCHASE THEM IN YOUR LOCAL SITE. THE GAS TYPE AND GAS PRESSURE SHALL BE MATCHED WITH GAS RATING LABEL IN PRODUCT BODY. ANY ISSUE PLEASE CONTACT THE DEALER OF THIS APPLIANCE.

NOTE: IT IS IMPORTANT THAT ADEQUATELY SIZED PIPING RUNS DIRECTLY TO THE CONNECTION JOINT ON THE APPLIANCE WITH AS FEW TEES AND ELBOWS AS POSSIBLE TO GIVE MAXIMUM SUPPLY VOLUME.

NOTE: ENSURE THE REGULATOR IS CONVERTED TO THE CORRECT GAS TYPE THAT THE APPLIANCE WILL OPERATE ON. THE REGULATOR OUTLET PRESSURE IS FIXED EX-FACTORY FOR THE GAS TYPE.

THIS APPLIANCE IS DESIGNED TO BURN NATURAL AND LIQUID GAS. TO FIND OUT THE CATEGORY TO WHICH THIS APPLIANCE BELONGS IN THE COUNTRY WHERE IT IS INSTALLED, PLEASE REFER TO THE TABLE BELOW.

LP GAS CYLINDER SHALL BE PURCHASED FROM LOCAL SITE AND MATCHED WITH LOCAL NATIONAL REQUIREMENTS, SUPPLY GAS TYPE AND PRESSURE REQUIRED FOR THIS APPLIANCE WAS SHOWN ON RATING LABEL, 9KG TO 23KG LP GAS CYLINDER SHALL BE USED FOR CURRENT GAS APPLIANCE. MAXIMAL EXTERNAL DIMENSIONS (REGULATOR INCLUDED) SHALL NOT BE MORE THAN DIA. 500MM X900MM.

GAS CYLINDER SHALL BE LOCATED ON VENTILATION CYLINDER COMPARTMENT. AND GAS CYLINDER SHALL BE KEPT AWAY FROM GAS APPLIANCE. (1.2-1.5METERS), GAS CYLINDER SHALL BE LOCATED OUTSIDE THE APPLIANCE IN WELL VENTILATION SPACE, GAS CYLINDER SHALL NEVER BE MOVED DURING OPERATION PERIOD, IT SHALL BE FIXED WITH RIGID SUPPORT.

IF GAS CYLINDER WAS INSERTED WITH COMPARTMENT, EFFECTIVE VENTILATION IS PROVIDED BY OPENINGS COMPARTMENT BASE AND UPPER SIDE AREAS. THE TOTAL AREA OF THE OPENINGS IN THE UPPER PART BEING AT LEAST 1/100TH OF THE FLOOR AREA OF THE COMPARTMENT AND THAT OF THE OPENINGS AT THE BASE BEING AT LEAST 1/50TH OF THE FLOOR AREA OF THE COMPARTMENT.

BEFORE INSTALLATION, PLEASE CHECK NAME PLATE ON SIDE PANEL OF THE APPLIANCE TO ENSURE THE APPLIANCE IS SUITABLE FOR GAS SUPPLY AVAILABLE.

THE SIZE OF THE GAS SUPPLY PIPE SHOULD BE NO LESS THAN 3/4" B.S.P. AND AN EASILY ACCESSIBLE ISOLATION TAP FITTED CLOSE TO THE APPLIANCE IN THE GAS LINE. THE THREAD SHALL BE COMPLIED WITH EN IO226-1 OR EN IO226-2 AND EN ISO 228-1.

MAKE SURE THAT ALL CONNECTIONS ARE GAS TIGHT BY BRUSHING WITH A SOAPY WATER OR LIQUID DETERGENT (A GAS LEAK WILL FORM BUBBLES). IF BUBBLES FORM, CLOSE CYLINDER VALVE AND HAND TIGHTEN ALL FITTINGS AGAIN. IF BUBBLES STILL FORM, DO NOT USE STOVE, HAVE A DEALER CHECK THE APPLIANCE.

THE APPLIANCE SHOULD BE INSTALLED IN A WELL-VENTILATED AREA, IF POSSIBLE, UNDER A VENT HOOD, IN COMPLIANCE WITH ALL APPLICABLE REGULATIONS IN FORCE. THIS WILL ENSURE THAT ALL BURNT GASES PRODUCED DURING THE COMBUSTION PROCESS ARE COMPLETELY EXHAUSTED.

NOTE: DO NOT OBSTRUCT OR BLOCK THE APPLIANCES FLUE. NEVER DIRECTLY CONNECT A VENTILATION SYSTEM TO THE APPLIANCE FLUE OUTLET.

THE GAS SUPPLY TUBING OR HOSE SHALL COMPLY WITH THE NATIONAL REQUIREMENTS IN FORCE AND SHALL BE PERIODICALLY EXAMINED AND REPLACED AS NECESSARY.

ONLY LOCAL NATIONAL REQUIREMENTS RUBBER OR PVC FLEXIBLE HOSE (NOMINAL CORE OF HOSE SHALL BE 6.3MM TO12.5MM) COULD BE USED FOR LP GAS CONNECTION. THE LENGTH OF FLEXIBLE HOSE SHALL NOT BE MORE THAN 1.5METERS. THE FLEXIBLE HOSE SHALL NOT COME INTO TOUCH WITH SHARP EDGES.

LP GAS REGULATOR, FLEXIBLE HOSE ADAPTOR AND RUBBER GASKET SHALL BE MATCHED WITH LOCAL NATIONAL REQUIREMENTS, A MANUAL ISOLATION VALVE MUST BE FITTED TO THE INDIVIDUAL APPLIANCE SUPPLY LINE. THE REGULATOR SHOULD BE CERTIFICATED ACCORDING TO EN16129 LATEST VERSION. AND THE HOSE SHOULD BE CERTIFICATED ACCORDING TO THE LATEST VERSION EN 16436-1, BSEN ISO3821, BSENI327 OR DIN 1763

NATURAL GAS SHALL BE CONNECTED WITH NATURE GAS SUPPLY PIPE TO NATURE GAS REGULATOR AND CONNECTION ADAPTOR TO MATCH WITH LOCAL NATIONAL INSTALLATION REQUIREMENTS. THE NATURE GAS SUPPLY LINE MUST BE AT LEAST THE EQUIVALENT OF 1/2" IRON PIPE FOR SINGLE UNITS, A MANUAL ISOLATION VALVE MUST BE FITTED TO THE INDIVIDUAL APPLIANCE SUPPLY LINE.

THE APPLIANCE SHOULD BE CONNECTED TO THE GAS SUPPLY BY MEANS OF FLEXIBLE HOSE OR METAL PIPES -EITHER RIGID OR FLEXIBLE-- HAVING AN ADEQUATE DIAMETER. WHEN JOINING PIPE FITTINGS, NEVER USE OAKUM OR TEFLON AS THEIR RESIDUES COULD GET TO THE VALVE AND JEOPARDISE ITS OPERATION. INSTEAD, INTERPOSE A SEAL GASKET SUITABLE FOR USE IN GAS SYSTEMS

NOTE: MANUAL ISOLATION VALVE, GAS HOSE ADAPTOR, SEAL GASKET, GAS PIPE, LP OR NATURE REGULATOR AND FLEXIBLE HOSE WERE NOT INCLUDING WITH CURRENT PRODUCT. YOU NEED TO PURCHASE THESE SEPARATELY. THE GAS TYPE AND GAS PRESSURE SHALL BE MATCHED WITH GAS RATING LABEL IN PRODUCT BODY. ANY ISSUE PLEASE CONTACT THE DEALER OF THIS APPLIANCE.

NOTE: IT IS IMPORTANT THAT ADEQUATELY SIZED PIPING RUNS DIRECTLY TO THE CONNECTION JOINT ON THE APPLIANCE WITH AS FEW TEES AND ELBOWS AS POSSIBLE TO GIVE MAXIMUM SUPPLY VOLUME

THE APPLIANCE SHOULD BE CONNECTED TO THE GAS SUPPLY BY MEANS OF METAL PIPES --EITHER RIGID OR FLEXIBLE-- HAVING AN ADEQUATE DIAMETER. WHEN JOINING PIPE FITTINGS, NEVER USE OAKUM OR TEFLON AS THEIR RESIDUES COULD GET TO THE VALVE AND JEOPARDIZE ITS OPERATION. INSTEAD, INTERPOSE A SEAL GASKET SUITABLE FOR USE IN GAS SYSTEMS. DO NOT FORGET TO FIT A SHUT OFF VALVE ON THE GAS SUPPLY LINE UPSTREAM OF THE APPLIANCE, WHICH SHOULD BE CLOSED WHENEVER THE APPLIANCE IS NOT IN OPERATION.

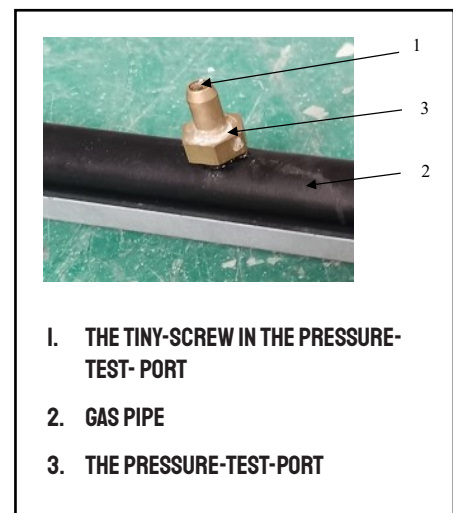
AFTER CONNECTING THE APPLIANCE TO THE GAS SYSTEM, CHECK FOR LEAKS AT JOINTS AND PIPE FITTINGS; TO DO SO, USE SOAPY WATER OR A SPECIFIC LEAK DETECTOR (SPRAY).

4.II. CHECKING GAS SUPPLY PRESSURE AFTER INSTALLATION

GAS SUPPLY PRESSURE CAN BE MEASURED WITH A LIQUID-FILLED PRESSURE GAUGE (FOR EXAMPLE, A U-SHAPED PRESSURE GAUGE, MINIMUM SCALE DIVISION 0.1 MBAR) OR A DIGITAL GAUGE.

PROCEED AS FOLLOWS:

1. REMOVE THE GAS REGULATOR KNOB AND THE GREASE DRAWER AND THE CONTROL PANEL AND OTHER PARTS WHICH KEEP YOU CAN NOT OPERATE THE PRESSURE-TEST-PORT.
2. UNSCREW THE TINY-SCREW OF THE PRESSURE-TEST-PORT.
3. CONNECT THE PRESSURE GAUGE.
4. START UP THE APPLIANCE BY FOLLOWING THE INSTRUCTIONS IN THE USER'S MANUAL.
5. CHECK SUPPLY PRESSURE.
6. IF THE MEASURED PRESSURE VALUE IS WITHIN THE RANGE SHOWN IN THE RATING LABEL, THE APPLIANCE CAN BE STARTED UP. OTHERWISE, CONTACT THE GAS UTILITY COMPANY.
7. REMOVE THE PRESSURE GAUGE.
8. INSTALL THE TINY-SCREW.
9. CHECK FOR LEAKS.



4.12. GAS TECHNICAL SPECIFICATIONS

THE APPLIANCE SHOULD BE STARTED UP AT ITS RATED OUTPUT SHOWN IN “TABLE I: BURNER SPECIFICATIONS” BELOW. GAS APPLIANCE TYPE: AI

TABLE I: BURNER SPECIFICATIONS

Appliance models	FSN003			
Gas categories	I3+(28-30/37)	I3B/P(30)	I3B/P(37)	I3B/P(50)
Inlet pressure	G30 butane at 28-30mbar or G31 propane at 37mbar	G30/G31 mixture at 30mbar	G30/G31 mixture at 37mbar	G30/G31 mixture at 50mbar
Test Point Pressure	29/37mbar	30mbar	37 mbar	50 mbar
Inject size	1.46mm (marked 1.46)		1.38mm(marked 1.38)	1.28mm (marked 1.28)
Pilot injector size	0.21mm (with adjust screw)			
Main burner type	Dia. 2.6mmx109pcs+dia.1.5mmx6pcs, cast iron.			
Aeration for main burner	2X 41(length) X 35mm(width), distance: 65mm			
Inlet connection	Nozzle or cone fitted dependent on national situations and the size is G3/4” or R3/4” to comply with EN 10226-1 or EN 10226-2 and EN ISO 228-1			

Appliance models	FSN003			
Gas categories	I2H	I2E	I2E+	I2EK
Inlet pressure	G20 at 20mbar	G20 at 20mbar	G20 at 20mbar G25 at 25mbar	G20 at 20mbar G25.3 at 25mbar
Test Point Pressure	20mbar	20mbar	20/25 mbar	20/25 mbar
Inject size	2.28mm (marked 2.28)			
Pilot injector size	0.40mm			
Main burner type	Dia. 2.6mmx109pcs+dia.1.5mmx6pcs, cast iron.			
Aeration for main burner	2X 41(length) X 35mm(width), distance: 65mm			
Inlet connection	Nozzle or cone fitted dependent on national situations and the size is G3/4” or R3/4” to comply with EN 10226-1 or EN 10226-2 and EN ISO 228-1			

4.13. CHECKING OPERATION

1. START UP THE APPLIANCE BY FOLLOWING THE INSTRUCTIONS GIVEN IN CHAPTER “USING THE APPLIANCE”;
2. CHECK FOR GAS LEAKS;
3. CHECK FOR FLAME STABILITY THROUGHOUT THE WHOLE CONTROL RANGE BY GOING FROM HIGH TO LOW.

4.14. STAFF TRAINING

INFORM ALL PERSONNEL ASSIGNED TO OPERATE THE APPLIANCE ON HOW TO USE IT BY REFERRING TO THIS USER’S MANUAL AND HAND THEM OUT THE MANUAL.

4.15. RATING PLATE

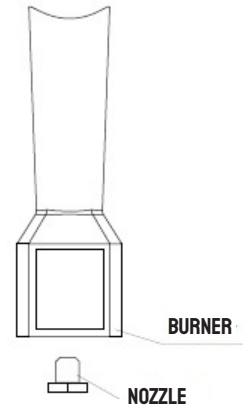
THE RATING PLATE SHOWING THE SPECIFICATIONS OF THE CORRESPONDING MODEL IS APPLIED ON SIDE PANEL SHOWN IN THE INSTALLATION AND CONNECTION DRAWINGS.

5. ADJUSTMENT INSTRUCTIONS

THE GAS TYPE OF THE APPLIANCE HAS BEEN SUPPLIED IN THE RATING LABEL. CHECK THAT THIS IS CORRECT FOR THE GAS SUPPLY THE APPLIANCE IS BEING INSTALLED.

5.1. MAIN BURNER NOZZLES

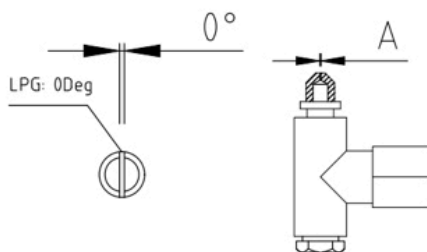
THE APPROPRIATE NOZZLES ARE SHOWN IN “TABLE I: BURNER SPECIFICATIONS”. NO GAS CONVERSION WILL BE APPLIED FOR CURRENT GAS APPLIANCE ALL OF ADJUSTMENT HAS BEEN SETTLED BY THE MANUFACTURER, NO NEED TO ADJUST FOR FIRST INSTALLATION AND FURTHER MAINTENANCE, AND RE PAINT HAS BEEN USED FOR SEAL MARKING OF PILOT INJECTOR AREA AS INITIAL SETTING..



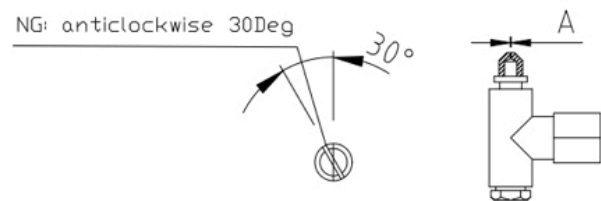
5.2. THE NOZZLE OF THE PILOT FLAME

I. THE NOZZLE SIZE(A) OF THE PILOT BURNER WAS SET AND SHOWN IN “TABLE I: BURNER SPECIFICATIONS”.

- NOTED:
1. PILOT INJECT SIZE(A)=0.21MM FOR LPG, TURN 30DEG IN ANTICLOCKWISE FOR NG
 2. PILOT INJECTOR SIZE(A)=0.40MM FOR NG;



Cat	Injector size:A(mm)	Air mixing port
LP	0.21	Ø5



Cat	Injector size:A(mm)	Air mixing port
NG	0.40	Ø5

5.3. FUNCTIONAL CHECK

- START THE APPLIANCE BY FOLLOWING THE “OPERATING INSTRUCTIONS”;
- CHECK FOR LEAKS;
- CHECK FOR FLAME STABILITY THROUGHOUT THE ON-OFF-ON CONTROL RANGE;
- CHECK THE LIGHTING PROCESS ALONG THE MAIN BURNER AND CHECK THAT FLAMES ARE EVEN;
- CHECK FOR PROPER OPERATION OF PILOT FLAME;
- CHECK THAT FLUE GASES COME OUT OF THE CORRESPONDING PIPES REGULARLY;
- CHECK THAT THERE IS A GOOD INFLOW OF FRESH AIR.

5.4. CHECKING PRIMARY AIR

PRIMARY AIR CAN BE CONSIDERED TO BE CORRECTLY REGULATED IF THE FLAMES ARE STABLE; SPECIFICALLY, THIS MEANS NO “FLAME LIFT-OFF” PHENOMENA WHEN THE BURNER IS COLD OR FLASHBACKS (IGNITION OF GAS AT THE NOZZLE) WHEN THE BURNER IS HOT.

6. OPERATING INSTRUCTIONS

6.1. BEFORE USING THE APPLIANCE

6.1.1. PREPARING THE APPLIANCE FOR USE

BEFORE COOKING FOOD FOR THE FIRST TIME, WE RECOMMEND CLEANING THE APPLIANCE THOROUGHLY. REMOVE ALL PACKAGING MATERIALS AND ADHESIVE FILMS FROM THE APPLIANCE VERY CAREFULLY. BEFORE CLEANING THE STAINLESS-STEEL PARTS, MAKE SURE THAT THE DETERGENT YOU INTEND TO USE DOES NOT CONTAIN ANY ABRASIVE SUBSTANCES AND THAT IT IS SUITABLE FOR STAINLESS STEEL SURFACES. WIPE THE APPLIANCE DRY WITH A CLEAN CLOTH.

NEVER USE WATER JETS TO CLEAN THE APPLIANCE.

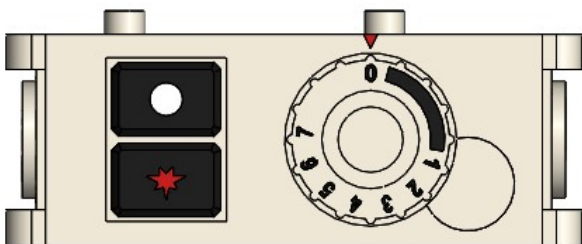
6.2. USING THE APPLIANCE

1. THE GAS FRYER HAS BEEN DESIGNED TO PROVIDE SIMPLICITY OF OPERATION AND 100% SAFETY PROTECTION.
2. BEFORE OPERATING, MAKE SURE TO PLACE THE UNIT HORIZONTALLY BY ADJUSTING BOTTOM ADJUSTABLE LEGS,
3. IMPROPER OPERATION IS THEREFORE ALMOST IMPOSSIBLE, HOWEVER BAD OPERATION PRACTICES CAN REDUCE THE LIFE OF THE APPLIANCE.

TO USE THIS APPLIANCE CORRECTLY PLEASE READ THE FOLLOWING SECTIONS CAREFULLY:

BEFORE COOKING FOOD FOR THE FIRST TIME, WE RECOMMEND CLEANING THE APPLIANCE THOROUGHLY. MAKE SURE THAT THE DETERGENT YOU INTEND TO USE DOES NOT CONTAIN ANY ABRASIVE SUBSTANCES AND THAT IT IS SUITABLE FOR STAINLESS STEEL SURFACES. WIPE THE APPLIANCE DRY WITH A CLEAN CLOTH, NEVER USE WATER JETS TO CLEAN THE APPLIANCE.

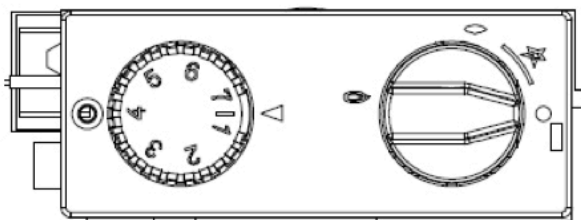
BURNERS LIGHTING INSTRUCTIONS



NO. on the knob	Temp.(°F)	Temp.(°C)
1	230°F	110°C
2	257°F	125°C
3	275°F	135°C
4	302°F	150°C
5	320°F	160°C
6	342°F	172°C
7	374°F	190°C

1. TURN THE RIGHT THE THERMOSTAT KNOB TO 0 POSITION, PRESS THE IGNITION BUTTON ★ POSITION FOR 15-20 SECONDS TO IGNITE PILOT BURNER, UNTIL THE PILOT FLAME WILL BE LIT, IF PILOT FAILS TO IGNITE, REPEAT THE PROCEDURE, CHECK GAS IS LIT, (FOR THE FIRST TIME USING, YOU NEED KEEP THE KNOB DEPRESSED FOR ABOUT 2 MINUTES SO THAT THE AIR IN THE TUBE CAN GOES OUT),
2. ONCE THE PILOT IS LIT, HOLD BUTTON ★ IN FOR 10-20 SECONDS TO ENSURE PILOT FLAME IS FULLY ESTABLISHED. THEN RELEASE THE BUTTON ★, FLAME SHOULD REMAIN LIT. IF NOT, REPEAT ABOVE SEQUENCE. WHEN PILOT STAYS ON, THE MAIN BURNER IS NOW CONTROLLED BY THE THERMOSTAT.
3. DO NOT TURN THE THERMOSTAT ON UNTIL THE FRYER POT IS FILLED WITH OIL OR SOLID SHORTENING.
4. ONCE THE FRYER POT IS FILLED WITH OIL, TURN THE THERMOSTAT KNOB TO DESIRED TEMPERATURE SETTING, THE FLAME WILL DECREASE WHEN DESIRED TEMPERATURE IS REACHED.
5. TO TURN BURNERS OFF, TURN THE THERMOSTAT KNOB TO 0 POSITION, THIS WILL LEAVE ONLY THE PILOT LIT READY FOR THE NEXT REQUIREMENT.
6. TO TURN THE UNIT OFF COMPLETELY, PRESS THE THERMOSTAT BUTTON ○ POSITION
7. THESE APPLIANCES ARE FOR PROFESSIONAL USE BY QUALIFIED PEOPLE ONLY.
8. BEFORE COOKING ON THE UNIT FOR THE FIRST TIME, TURN THE CONTROLS TO THE MAXIMUM HEAT AND ALLOW THE UNIT TO BURN IN FOR APPROXIMATELY 20 MINUTES. YOU WILL NOTICE SMOKE APPEARING DUE TO THE PROTECTIVE COATING. THIS IS NORMAL.

BURNERS LIGHTING INSTRUCTIONS



NO.on the knob	Temp.(°F)	Temp.(°C)
1	230°F	110°C
2	257°F	125°C
3	275°F	135°C
4	302°F	150°C
5	320°F	160°C
6	342°F	172°C
7	374°F	190°C

1. TURN THE RIGHT KNOB TOWARDS TO THE POSITION “IGN” OR “★”, PUSH DOWN IT, THEN KEEP PUSH THE RIGHT KNOB AND TURN IT TOWARDS THE POSITION” PILOT” OR “🔥”, FOR 15-20 SECONDS TO IGNITE PILOT BURNER, UNTIL THE PILOT FLAME WILL BE LIT, IF PILOT FAILS TO IGNITE, REPEAT THE PROCEDURE, CHECK GAS IS LIT , (FOR THE FIRST TIME USING, YOU NEED HOLD DOWN THE POSITION “IGN” OR “★” FOR ABOUT 2 MINUTES SO THAT THE AIR IN THE TUBE CAN GOES OUT),
2. ONCE THE PILOT IS LIT, HOLD KNOB ” PILOT” OR “🔥” FOR 10-20 SECONDS TO ALLOW THE THERMOCOUPLE TO HEAT, IF NOT, REPEAT ABOVE SEQUENCE. WHEN PILOT STAYS ON, THE MAIN BURNER IS NOW CONTROLLED BY THE THERMOSTAT.
3. DO NOT TURN THE THERMOSTAT ON UNTIL THE FRYER POT IS FILLED WITH OIL OR SOLID SHORTENING.
4. ONCE THE FRYER POT IS FILLED WITH OIL, TO LIGHT THE MAIN BURNER, TURN THE LEFT THERMOSTAT KNOB TO “ON” OR “🔥” AND TURN THE LEFT KNOB TO THE POSITION CORRESPONDING TO DESIRED TEMPERATURE SETTING, THE FLAME WILL DECREASE WHEN DESIRED TEMPERATURE IS REACHED.
5. TO TURN MAIN BURNERS OFF, TURN THE RIGHT KNOB TOWARDS TO THE POSITION ” PILOT” OR “🔥” MAIN BURNER IS EXTINGUISHED, THE PILOT BURNER IS STILL LIGHTED.
6. TO TURN THE PILOT BURNER OFF COMPLETELY, TURN THE RIGHT KNOB TOWARDS TO THE POSITION ”OFF” OR “○”. THE PILOT BURNER WILL BE CLOSED
7. THESE APPLIANCES ARE FOR PROFESSIONAL USE BY QUALIFIED PEOPLE ONLY.
8. BEFORE COOKING ON THE UNIT FOR THE FIRST TIME, TURN THE CONTROLS TO THE MAXIMUM HEAT AND ALLOW THE UNIT TO BURN IN FOR APPROXIMATELY 20MINUTES. YOU WILL NOTICE SMOKE APPEARING DUE TO THE PROTECTIVE COATING. THIS IS NORMAL.

NOTICE: AN UNPLEASANT SMELL THE VERY FIRST TIME IT IS OPERATED CAN BE CONSIDERED AS COMPLETELY NORMAL.

6.3. HIGH LIMIT CONTROL

GAS FRYERS ARE EQUIPPED WITH A SECONDARY HEAT CONTROL THAT PREVENTS THE OIL TEMPERATURE FROM RISING ABOVE 195C. (BECAUSE OF THE ACCURACY TOLERANCE OF THE SENSOR, THE OIL TEMPERATURE MAY REACH AS HIGH AS 200C.)

GAS FRYERS ARE EQUIPPED WITH OVER TEMPERATURE LIMITER, IF OIL TEMPERATURE IS OVER 200C WHEN THE THERMOSTAT DEVICE WAS DISABLED. THE TEMPERATURE LIMITER WILL BE ACTED TO CUT OFF GAS SUPPLY WHEN OIL TANK TEMPERATURE COMES OVER 230C +/-10C.

WHEN THE FRYER SHUTS DOWN DUE TO THIS CONDITION, WAITING FOR THE OIL TO COOL DOWN TO BELOW 185C, THEN THE USER COULD PUSH MANUAL RESET BUTTON ON OVER TEMPERATURE LIMITER. THE GAS SUPPLY WILL BE RESTORED NORMALLY. WHEN THE OIL HAS COOLED, BEFORE THE PILOT BURNER CAN BE RE-IGNITED., USE THE “LIGHTING” PROCEDURE ON PAGE 10 TO PLACE THE FRYER BACK IN OPERATION. IF THE PROBLEM PERSISTS, CONTACT OUR SERVICE REPRESENTATIVE OR THE SERVICE DEPARTMENT.

6.4. FILLING THE FRYER POT

1. CLOSE DRAIN VALVE COMPLETELY BEFORE FILLING THE FRYER POT.
2. WHEN THE FRYER IS NEW, FILL THE FRYER POT WITH WATER AND CLEAN THOROUGHLY IN ORDER TO REMOVE PROTECTIVE COATINGS AND ANY FOREIGN MATTER.

3. THERE COMEMDED SOLID SHORTENING CAPACITY FOR THE FRYER POT IS DESCRIBED ON THE SERIAL PLATE (WHICH IS LOCATED INSIDE THE FRONT DOOR).
4. REMOVE THE BASKET SUPPORT FRAME WHEN FILLING THE FRYER POT WITH SOLID SHORTENING.
5. WHEN SOLID SHORTENING IS USED, BE CAREFUL NOT TO BEND, BREAK, OR TWIST THE THIN CAPILLARY WIRES OF THE ELEMENTS LOCATED IN THE FRYER POT.
6. PACK SOLID SHORTENING INTO THE ZONE BELOW THE TUBES, ALL SPACES BETWEEN THE TUBES, AND AT LEAST AN INCH ABOVE THE TOP OF THE TUBES BEFORE LIGHTING THE FRYER. IF ANY AIR SPACES ARE LEFT AROUND THE HEAT TUBE SURFACES WHEN THE HEAT IS TURNED ON, THE TUBE SURFACES WILL BECOME RED HOT, BURN THE SOLID SHORTENING, WEAKEN THE FRYER POT, AND COULD RESULT IN A FIRE.
7. TO PREVENT BURNING OR SCORCHING THE SOLID SHORTENING, KEEP THE THERMOSTAT SET AT THE LOWEST TEMPERATURE UNTIL ALL THE SOLID SHORTENING BETWEEN AND ABOVE THE TUBES HAS BEEN MELTED. ADDITIONAL SOLID SHORTENING CAN THEN BE ADDED UNTIL THE DESIRED FRYING DEPTH HAS BEEN REACHED.
8. REPLACE THE BASKET SUPPORT FRAME OVER THE FRYER POT HEAT TUBES.

! CAUTION

- NEVER ATTEMPT TO MELT A SOLID BLOCK OF SHORTENING ON TOP OF THE HEAT TUBES. NEVER START THE BURNERS WHEN THE FRYPOT IS EMPTY.
- HOT OIL WILL HURT YOUR BODY AND FIRE ACCIDENT, BE CAREFUL WITH BELOW CONDICTION:
 - UNATTENDED USE OF THE FRYER;
 - REPLENISHMENT OF THE OIL WHEN THE FRYER IS HOT;
 - USE OF FLAMMABLE SOLVENTS AND CLEANING AIDS;
 - OVER AND UNDER FILLING OF THE PAN;
 - INTRODUCTION OF WET FOOD OR WATER INTO THE HOT OIL OR FAT.

WHEN THE HOT OIL WAS EXHAUSTED (BROWN COLOURED). IT MUST BE COOLED DOWN TO AMBIENT TEMPERATURE (AFTER 2-4HRS). IT IS DANGER TO CATCH FIRE NEAR HOT OIL OR TO INSTALL THE FRYER CLOSE TO COOKING UNITS AS COOKERS WITH OPEN FIRES OR PASTA-COOKERS WITH PANS CONTAINING WATER THAT COULD PRODUCE EXPLOSION IF IN CONTACT WITH HOT OIL OF FRYER.

NOTICE:

- AN UNPLEASANT SMELL THE VERY FIRST TIME IT IS OPERATED CAN BE CONSIDERED AS COMPLETELY NORMAL.
- CLEAN THE GAS FLYER REGULARLY.
- A CLEAN GAS FLYER LOOKS BETTER, WILL LAST LONGER AND WILL PERFORM BETTER.
- THE EQUIPMENT IS CONSTRUCTED WITH THE BEST QUALITY MATERIALS AND IS DESIGNED TO PROVIDE DURABLE SERVICE WHEN PROPERLY MAINTAINED. TO EXPECT THE BEST PERFORMANCE, YOUR EQUIPMENT MUST BE MAINTAINED IN GOOD CONDITION AND CLEANED DAILY. NATURALLY, THE FREQUENCY AND EXTENT OF CLEANING DEPENDS ON THE AMOUNT AND DEGREE OF US AGE.

6.5. AFTER-USE CARE

6.5.1 CLEANING

BEFORE CLEANING, TURN OFF THE APPLIANCE, SHUT OFF GAS SUPPLY UPSTREAM OF IT.

GENERAL INFORMATION

THE MAIN CAUSES FOR STAINLESS STEEL WEAR OR CORROSION ARE:

- USING ABRASIVE OR ACID DETERGENTS, ESPECIALLY CHLORINE-BASED PRODUCTS SUCH AS HYDROCHLORIC ACID OR SODIUM HYPOCHLORITE (BLEACH). THEREFORE, BEFORE BUYING A DETERGENT PRODUCT, MAKE SURE IT DOES NOT CORRODE STAINLESS STEEL.

- STAGNATION OF FERROUS DEPOSITS (SUCH AS THOSE CREATED BY RUST DISSOLVED IN THE WATER FLOWING THROUGH THE PIPING, ESPECIALLY AFTER THE APPLIANCE HAS REMAINED IDLE FOR SOME TIME). THEREFORE, AVOID SUCH STAGNATION; DO NOT USE WIRE WOOL PADS TO REMOVE THE MOST STUBBORN FOOD RESIDUES. USE, RATHER, PADS OR SPATULAS MADE OF STAINLESS STEEL OR SOFTER, NON-FERROUS MATERIALS.
- STAGNATION OF SUBSTANCES HAVING ACID COMPONENTS SUCH AS VINEGAR, LEMON JUICE, SAUCES, SALT, ETC. THEREFORE, PREVENT PROLONGED CONTACT OF THESE SUBSTANCES WITH THE STAINLESS-STEEL PARTS OF THE APPLIANCE. THE EVAPORATION OF SALINE SOLUTIONS OVER THE SURFACES OF THE APPLIANCE IS PARTICULARLY HARMFUL TO THEM.

ROUTINE CLEANING

CLEANING THE APPLIANCE THOROUGHLY EVERY DAY WILL KEEP IT IN PERFECT CONDITION AND INCREASE ITS LIFETIME. CLEAN THE APPLIANCE WITH A DAMP CLOTH USING WATER AND SOAP OR DETERGENTS, PROVIDED THAT THEY ARE NOT ACID OR ABRASIVE AS DISCUSSED FURTHER ABOVE. SUCH DETERGENTS SHOULD NOT EVEN BE USED TO WASH THE FLOOR NEAR THE APPLIANCE, AS THEIR FUMES MAY DEPOSIT ON THE STEEL SURFACES AND DAMAGE THEM. RINSE IT OFF WITH CLEAN WATER AND WIPE IT DRY WITH A CLEAN CLOTH. DO NOT RUB THE APPLIANCE WITH STEEL WOOL PADS AS THEY COULD LEAVE RUST STAINS. FOR THE SAME REASON, AVOID TOUCHING THE APPLIANCE WITH FERROUS OBJECTS.

NEVER USE DIRECT WATER JETS TO CLEAN THE APPLIANCE BECAUSE THIS COULD RESULT IN WATER ENTERING INTO IT AND DAMAGING IT.

STAINS AND ABRASIONS ON THE STEEL SURFACE

SCRATCHES AND DARK STAINS MAY BE SMOOTHED OR REMOVED USING STAINLESS STEEL WOOL PADS OR SYNTHETIC ABRASIVE SPONGES, WHICH SHOULD ALWAYS BE RUBBED IN THE SAME DIRECTION AS THE SATIN FINISH.

RUST

SHOULD YOU NEED TO ELIMINATE RUST STAINS, CONTACT MANUFACTURERS OF INDUSTRIAL DETERGENTS TO FIND A DETERGENT THAT CAN REMOVE SUCH STAINS. INDUSTRIAL DESCALING PRODUCTS CAN ALSO BE USED TO THAT END. AFTER RUBBING OFF THE STAIN AND RINSING WITH CLEAN WATER, AN ALKALINE DETERGENT MAY BE REQUIRED TO NEUTRALISE ANY ACID COMPOUNDS LEFT ON THE SURFACE.

6.5.2. IDLE PERIOD

IF THE APPLIANCE WILL REMAIN IDLE FOR A CERTAIN PERIOD OF TIME, CLEAN IT AND WIPE IT DRY FIRST, AND THEN APPLY A FILM OF A SUITABLE PRODUCT (SUCH AS VASELINE OIL SPRAY OR SIMILAR PRODUCTS) TO PROTECT IT. SHUT OFF GAS AND POWER SUPPLY UPSTREAM OF THE APPLIANCE.

TO AVOID THE APPEARANCE OF CORROSION SPOTS, MAKE SURE THAT ANY SALT RESIDUES LEFT ON THE INTERNAL AND EXTERNAL WALLS ARE CAREFULLY REMOVED.

6.5.3. PERIODIC MAINTENANCE

DAILY CLEANING

1. TURN THERMOSTAT KNOB TO "0" POSITION.
2. PLACE HOT-OIL SAFE CONTAINER UNDER THE DRAIN AND DRAIN THE FRYER POT COMPLETELY.
3. REMOVE THE BASKET SUPPORT FRAME (IF APPLICABLE) AND FLUSH OUT ANY SEDIMENT REMAINING IN THE FRYER POT WITH A LITTLE HOT OIL.
4. WIPE OFF THE BASKET SUPPORT FRAME AND THE INSIDE OF THE FRYER POT WITH A CLEAN CLOTH.

! CAUTION SOME AREAS OF THE FRYPOT MAY BE HOT!

5. CLOSE DRAIN VALVE AND STRAIN THE OIL BACK INTO THE FRYER POT THROUGH SEVERAL THICKNESSES OF CHEESE CLOTH, OR FILTER IT BACK USING A FILTER MACHINE.
6. REPLACE THE BASKET SUPPORT FRAME (IF APPLICABLE)
7. ADD OIL OR SHORTENING TO MIN OIL LEVEL MARK ON REAR OF FRYER POT.
8. TO RESUME COOKING, TURN THE THERMOSTAT ON.

WEEKLY CLEANING

1. FOLLOW STEPS I THROUGH 4 OF THE DAILY CLEANING PROCEDURES (SEE PREVIOUS SECTION).
2. CLOSE DRAIN VALVE AND FILL FRYER POT WITH A SOLUTION OF WARM WATER AND BOIL-OUT COMPOUND
3. RELIGHT THE FRYER AND BRING THE SOLUTION TO A GENTLE BOIL FOR AT LEAST FIVE MINUTES.
4. TURN OFF MAIN BURNERS AND LET THE SOLUTION STAND UNTIL THE GUM DEPOSITS ARE SOFTENED AND THE CARBON SPOTS AND BURNED GREASE SPOTS CAN BE RUBBED OFF.
5. SCRUB THE FRYER POT WALLS AND HEAT TUBES, THEN DRAIN OUT FRYER POT AND RINSE IT WITH CLEAN WATER.
6. REFILL THE FRYER POT WITH CLEAN WATER AND BOIL AGAIN.
7. TURN OFF GAS AND DRAIN AND RINSE WELL UNTIL CLEAN.
8. WIPE DRY WITH A CLEAN CLOTH.
9. REFILL AS SPECIFIED IN THE "FILLING THE FRYER "POT" SECTION

MONTHLY CLEANING

1. PERFORM THE WEEKLY CLEANING PROCEDURE (SEE PREVIOUS SECTION).
2. CLEAN AROUND BURNER AND ORIFICES IF LINT HAS ACCUMULATED.
3. VISUALLY CHECK THAT BURNER CARRY-OVER PORTS ARE UNOBSTRUCTED

CLEANING STAINLESS STEEL SURFACES

TO REMOVE NORMAL DIRT, GREASE AND PRODUCT RESIDUE FROM STAINLESS STEEL USE ORDINARY SOAP AND WATER (WITH OR WITHOUT DETERGENT) APPLIED WITH A SPONGE OR CLOTH. DRY THOROUGHLY WITH A CLEAN CLOTH. NEVER USE VINEGAR OR ANY CORROSIVE CLEANER.

TO REMOVE GREASE AND FOOD SPLATTER OR CONDENSED VAPORS THAT HAVE BAKED ON THE EQUIPMENT, APPLY CLEANSER TO A DAMP CLOTH OR SPONGE AND RUB CLEANSER ON THE METAL IN THE DIRECTION OF THE POLISHING LINES ON THE METAL. RUBBING CLEANSER, AS GENTLY AS POSSIBLE, IN THE DIRECTION OF THE POLISHED LINES WILL NOT MAR THE FINISH OF THE STAINLESS STEEL. NEVER RUB WITH A CIRCULAR MOTION. SOIL AND BURNT DEPOSITS THAT DO NOT RESPOND TO THE ABOVE PROCEDURE CAN USUALLY BE REMOVED BY RUBBING THE SURFACE WITH SCOTCH-BRITE SCOURING PADS OR STAINLESS SCOURING PADS. DO NOT USE ORDINARY STEEL WOOL, AS ANY PARTICLES LEFT ON THE SURFACE WILL RUST AND FURTHER SPOIL THE APPEARANCE OF THE FINISH. NEVER USE A WIRE BRUSH, STEEL SCOURING PADS (EXCEPT STAINLESS), SCRAPER, FILE OR OTHER STEEL TOOLS. SURFACES THAT ARE MARRED COLLECT DIRT MORE RAPIDLY AND BECOME MORE DIFFICULT TO CLEAN. MARRING ALSO INCREASES THE POSSIBILITY OF CORROSIVE ATTACK. REFINISHING MAY THEN BE REQUIRED.

DARKENED AREAS, CALLED "HEAT TINT," SOME-TIMES APPEAR ON STAINLESS STEEL SURFACES WHERE THE AREA HAS BEEN SUBJECTED TO EXCESSIVE HEAT. THESE DARKENED AREAS ARE CAUSED BY THICKENING OF THE PROTECTIVE SURFACE STAINLESS STEEL AND ARE NOT HARMFUL. HEAT TINT CAN NORMALLY BE REMOVED BY THE ABOVE CLEANING TECHNIQUES, BUT TINT WHICH DOES NOT RESPOND TO THAT PROCEDURE CALLS FOR A VIGOROUS SCOURING IN THE DIRECTION OF THE POLISH LINES, USING SCOTCH-BRITE SCOURING PADS OR A STAINLESS SCOURING PAD IN COMBINATION WITH A POWERED CLEANSER. HEAT TINT ACTION MAY BE LESSENERED BY NOT APPLYING OR BY REDUCING, HEAT TO EQUIPMENT DURING SLACK PERIODS.

7. REPLACEMENT PARTS

THE BELOW PARTS MAY NEED TO BE REPLACED DURING THE LIFE OF THE PRODUCT. THOSE PARTS WILL BE PROVIDED PROTECTED BY THE MANUFACTURER OR AGENT, IT SHALL NOT BE MODIFIED AND ADJUSTED BY THE USER.

- A. BURNER
- B. NOZZLE
- C. THERMOSTAT VALVE
- D. OIL DRAIN VALVE
- E. BASKET
- F. LEGS

8. TROUBLESHOOTING

USERS ARE NOT ALLOWED TO PERFORM ANY MAINTENANCE OPERATIONS ON ANY PARTS OF THIS APPLIANCE. MAINTENANCE SHOULD BE CARRIED OUT BY AN AUTHORISED TECHNICIAN.

Fault	Possible Cause	Remedy
Pilot won't light.	No gas supply.	Ensure gas isolation valve is turned on, and that bottles are not empty. Call the service provider.
	Temperature limiter action to cut down gas supply	Reset Temperature limiter manually
Pilot goes out when gas control knob released.	Releasing knob before the thermocouple has heated.	Hold knob in for at least 20 seconds following ignition of the pilot.
	Pilot flame too small. - Gas pressure too low. - Partially blocked pilot injector.	Clean or replace the pilot injector.
	Thermocouple connection to the gas control is loose or faulty.	Tighten the thermocouple connection.
	Thermocouple faulty. Electromagnet in the rear of the gas control unit is faulty.	Check that the thermo couple is producing between 20-30mV. Inspect and replace if not in good working order. Call the service provider.
Main burner will not light.	Insufficient gas pressure in pipe	Contact the local gas supply dept.
	No gas supply.	Ensure gas isolation valve is turned on, and that bottles are not empty. Call the service provider. .
	Nozzle occlusion	Dredge nozzle
	Thermocouple connection loose	Tighten thermocouple
	Thermocouple damage	Replace thermocouple
	Gas control valve failure	Replace control valve

THE PROBLEMS MENTIONED ABOVE ARE ONLY FOR REFERENCE. IF ANY FAULT OCCURS, PLEASE STOP USING, AND CONTACT TECHNICIANS TO CHECK AND REPAIR. SAFETY FIRST, TURN OFF THE POWER AND GAS SUPPLY BEFORE MAINTENANCE.

NOTE: COMPONENTS HAVING ADJUSTMENTS PROTECTED BY THE MANUFACTURER ARE ONLY TO BE ADJUSTED BY AN AUTHORISED SERVICE AGENT. THEY ARE NOT TO BE ADJUSTED BY AN UNAUTHORISED SERVICE PERSON.

9. 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.





FSN003 · CONTENDER 24 LITRE GAS FRYER SINGLE TANK TWIN BASKET 87,000 BTU



STEP UP TO THE PLATE