# Instrucciones generales para instalación, uso y mantenimiento
**FRY-TOPS A GAS**

# Instructions générales pour l´instalacion, l´utilisation et l´entretien
**FRY-TOPS À GAZ**

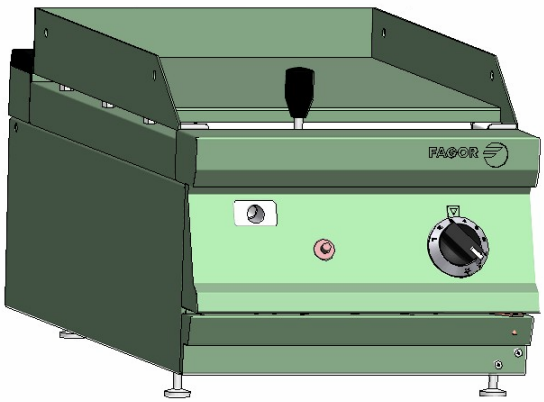
# Allgemeine bedienungssanleitung für installation, gebrauch und wartung
**GAS FRY-TOP**

# General instructions for installation, use and maintenance
**GAS FRY-TOP**

# Instruzioni generali per l´installzione, l´uso e la manutenzione
**FRY-TOP A GAS**

# General instructions for installation, use and maintenance
**“Australian model”**
**GAS FRY-TOP**

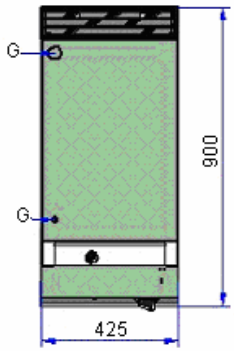
# Montaj, kullamin ve bakim için kullamin kilavuzu
**GAS FRY-TOP**

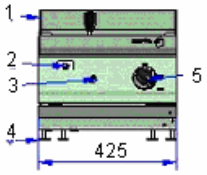


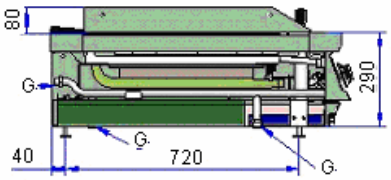

## Mod:

**FTG9-05L, FTG9-05R**
**FTG9-10L, FTG9-10R, FTG9-10L+R**
**FTG/C9-05L, FTG/C9-05R**
**FTG/C9-10L, FTG/C9-10R, FTG/C9-10L+R**
**FTG9-05V L, FTG9-05V R**
**FTG9-10V L, FTG9-10V R, FTG9-10V L+R**
**FTG7-05L, FTG7-05R, FTG/C7-05L**
**FTG7-05V L, FTG7-05V R**
**FTG7-10L, FTG7-10R, FTG7-10L+R** **R-046501(1)**
**FTG7-10V L, FTG7-10V R, FTG7-10V L+R**

## FTG9-05 L, FTG9-05 R, FTG/C9-05 L, FTG/C9-05 R, FTG9-05V L, FTG9-05V R



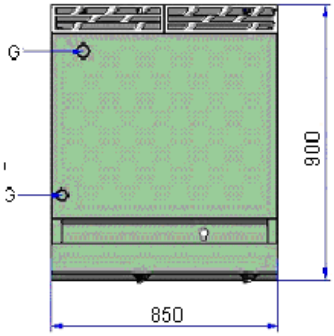



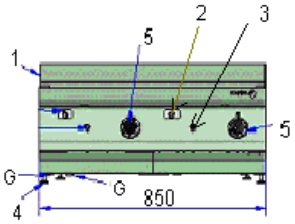



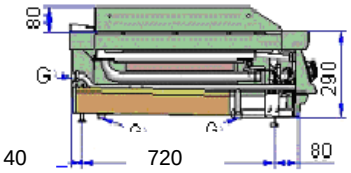

G: Entrada de gas
1: Plancha de asado
2: Orificio de encendido manual
3: Piezoeléctrico
4: Pata
5: Válvula de gas

G: Gas inlet
1: Grill plate
2: Manual ignition hole
3: Piezoelectric
4: Leg
5: Gas valve

## FTG9-10 L, FTG9-10 R, FTG9-10 L+R, FTG/C9-10 L, FTG/C9-10 R, FTG/C9-10 L+R, FTG9-10V L, FTG9-10V R, FTG9-10V L+R




G: Entrada de gas
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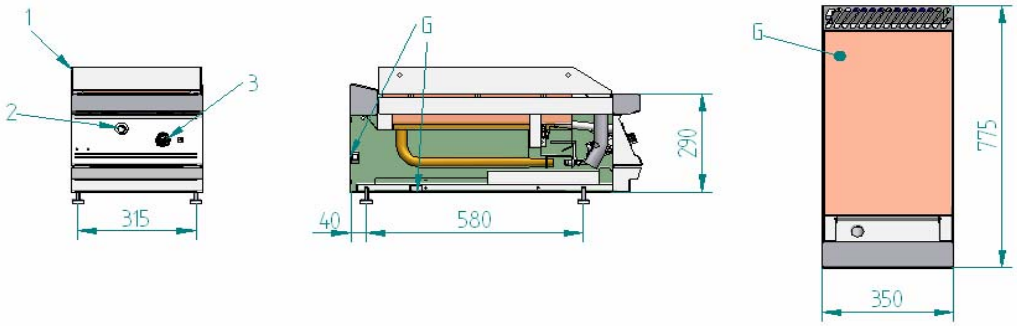
3: Piezoeléctrico
4: Pata
5: Válvula de gas

G: Gas inlet
1: Grill plate
2: Manual ignition hole
3: Piezoelectric
4: Leg
5: Gas valve

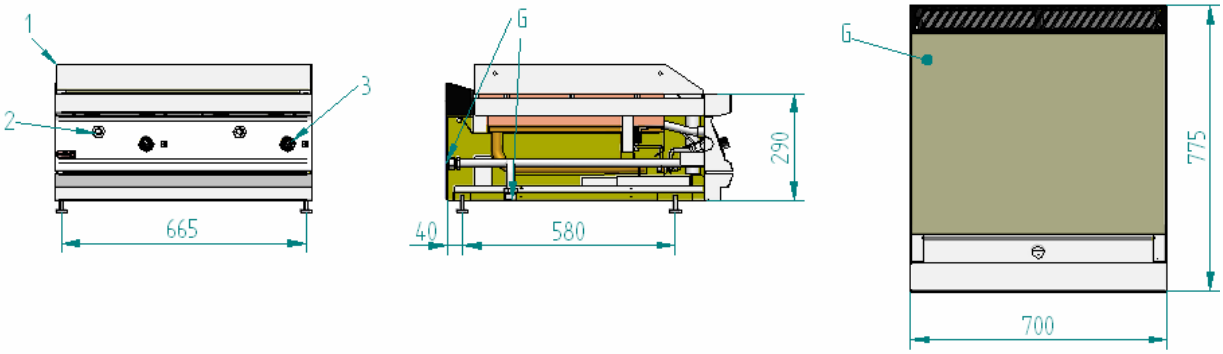
## FTG7-05L,FTG7-05R,FTG/C7-05L




G: Entrada de gas
1: Plancha de asado
2: Orificio de encendido manual
3: Válvula de gas

G: Gas inlet
1: Grill plate
2: Manual ignitior
3: Gas valve

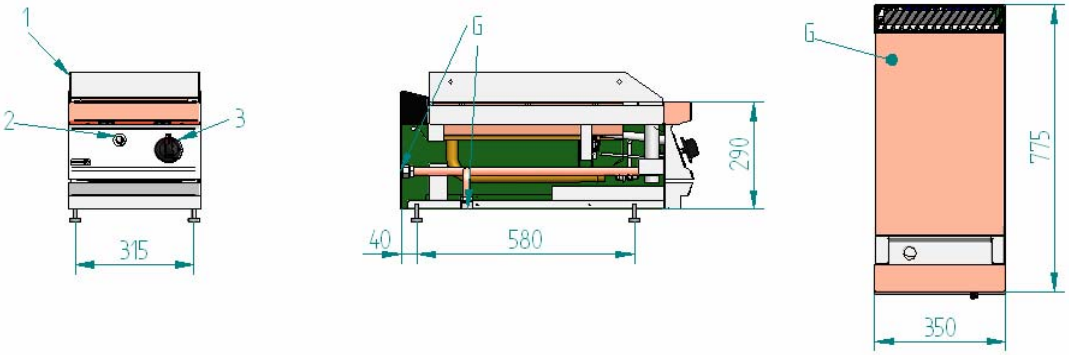
## FTG7-10 L, FTG7-10 R, FTG7-10 L+R,FTG/C7-10 L




G: Entrada de gas
1: Plancha de asado
2: Orificio de encendido manual
3: Válvula de gas

G: Gas inlet
1: Grill plate
2: Manual ignitior
3: Gas valve

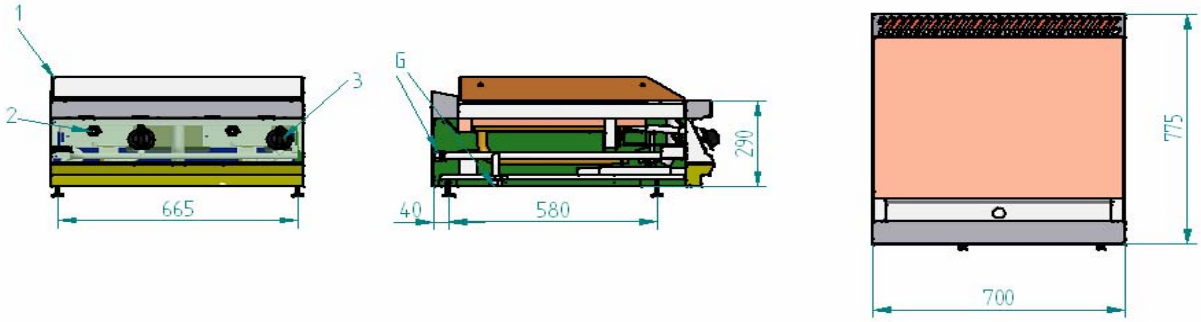
## FTG7-05 V L.FTG7-05 VR




G: Entrada de gas
1: Plancha de asado
2: Orificio de encendido manual
3: Válvula de gas

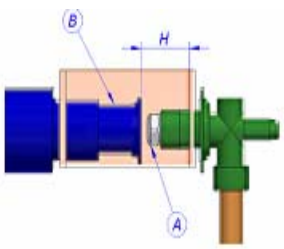
G: Gas inlet
1: Grill plate
2: Manual ignitor
3: Gas valve

## FTG7-10 VL, FTG7-10 VR, FTG7-10 VL+R




G: Entrada de gas
1: Plancha de asado
2: Orificio de encendido manual
3: Válvula de gas

G: Gas inlet
1: Grill plate
2: Manual ignitior
3: Gas valve



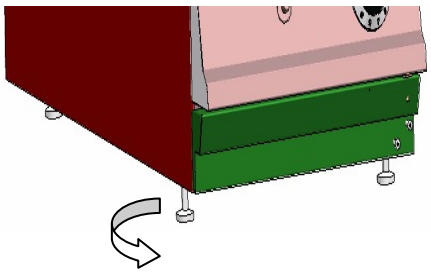


Fig. 1

Fig. 2

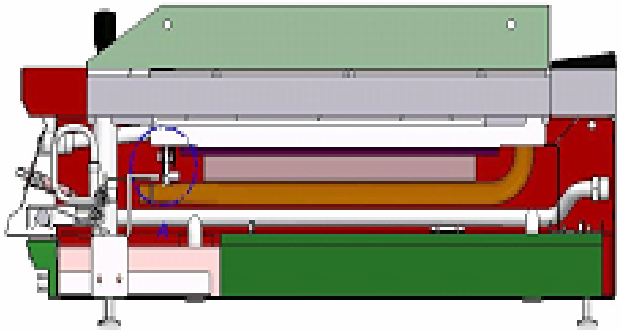
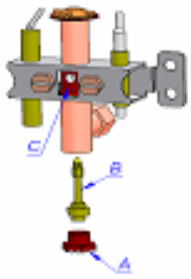


Fig. 3




Detalle A

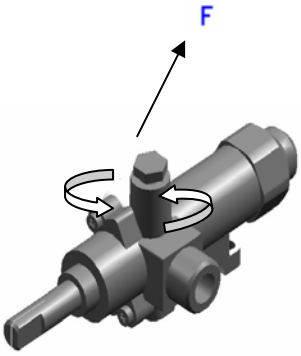



Fig.4


APAGADO


PILOTO

Fig.5

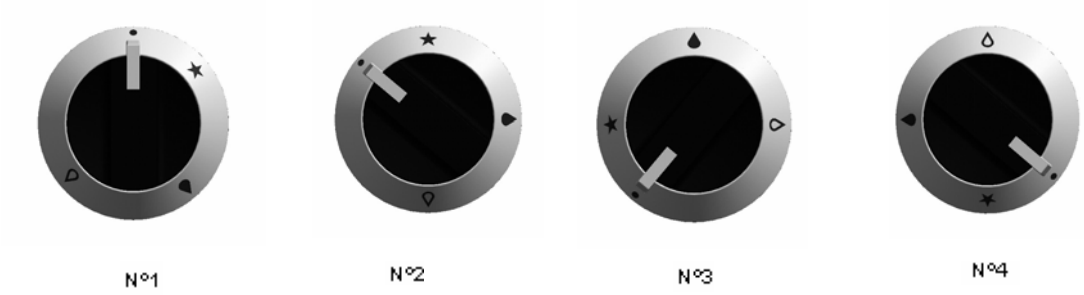



Fig.6

## Estimado cliente

Agradecemos la confianza que ha tenido con nuestra marca al adquirir un aparato de uso profesional. Estamos plenamente convencidos de que a medida que pase el tiempo, quedará totalmente satisfecho de su compra.

Tómese unos minutos de tiempo, acérquese con este manual al aparato y “manos a la obra”: las informaciones gráficas de fácil comprensión sustituyen a las hojas llenas de texto.

No obstante, le aconsejamos estudie detenidamente este manual copilado por los jefes de cocina de FAGOR, únicamente así podrá beneficiarse al máximo de las múltiples posibilidades y ventajas que le brinda este aparato.
Conserve este manual cerca del aparato y en lugar siempre accesible.
Finalmente, le deseamos mucho éxito y gran satisfacción con su nuevo fry-top.

**FAGOR**

# Indice

# Características técnicas

## Cuadro general de características.(Tabla 1)

| MODELO | | | GAMA-900 | | GAMA-700 | |
|---|---|---|---|---|---|---|
| | | | FTG9-10L<br>FTG9-10R<br>FTG9-10LR<br>FTG9-10V L<br>FTG9-10V R<br>FTG9-10V LR<br>FTG/C9-10L<br>FTG/C9-10R<br>FTG/C9-10LR | FTG9-05L<br>FTG9-05R<br>FTG9-05V L<br>FTG9-05V R<br>FTG/C9-05L<br>FTG/C9-05R | FTG7-10L<br>FTG7-10R<br>FTG/C7-10L<br>FTG7-10LR<br>FTG7-10V L<br>FTG7-10V R<br>FTG7-10V LR | FTG7-05L<br>FTG7-05R<br>FTG/C7-05L<br>FTG7-05V L<br>FTG7-05V R |
| DIMENSIONES EXTERNAS | (mm) | Anchura | 850 | 425 | 700 | 350 |
| | | Profundidad | 900 | 900 | 775 | 775 |
| | | Altura | 290 | 290 | 290 | 290 |
| CARACTERISTICAS DE LA PLANCHA | (mm) | Anchura | 841 | 416 | 691 | 341 |
| | | Profundidad | 621 | 621 | 546 | 546 |
| PESO NETO (KG.) | | | 128 | 70 | 69 | 41 |
| NÚMERO DE QUEMADORES | | | 2 | 1 | 2 | 1 |
| CONSUMOS NOMINALES | m3/h | G-110 | 4.58 | 2.29 | 3,25 | 1,63 |
| | | G-120 | - | - | 2,89 | 1,45 |
| | | G-130 | 2.78 | 1.39 | 1,92 | 0,96 |
| | | G-150 | 3.38 | 1.69 | 2,52 | 1,26 |
| | | G-20 | 1.90 | 0.95 | 1,32 | 0,67 |
| | | G-25 | 2.20 | 1.10 | 1,33 | 0,67 |
| | | G-25.1 | - | - | 1,32 | 0,67 |
| | | GZ-35 | - | - | 1,85 | 0,926 |
| | Kg/h | G-30 | 1.48 | 0.74 | 1,05 | 0,524 |
| | | G-31 | 1.46 | 0.73 | 1,03 | 0,516 |
| POTENCIA TOTAL | (Poder calorif. inf.) Kw/h | | 18.68 | 9.34 | 12.6 | 6.3 |
| | (Poder calorif. inf.) Kw/h G 25 / G25.1 | | | | 10.8 | 5.4 |

## **Consumo de aire** (tabla nº2)

| MODELO | Consumo de aire necesario para la combustión Nm³/h |
|---|---|
| FTG9-05L, FTG9-05R,<br>FTG/C9-05L, FTG/C9-05R,<br>FTG9-05V L, FTG9-05V R | 10 |
| FTG9-10L, FTG9-10R, FTG9-10L+R<br>FTG/C9-10L, FTG/C9-10R, FTG/C9-10L+R,<br>FTG9-10V L, FTG9-10V R, FTG9-10V L+ R | 20 |
| FTG7-05L, FTG7-05R, FTG/C7-05L | 7 |
| FTG7-10VL, FTG7-10 R, FTG7-10 L+R<br>FTG/C7-10 L | 14 |

## *Tabla 3*

| FAMILIA GAS | | | FTG9-10L FTG9-05L<br>FTG9-10R FTG9-05R<br>FTG9-10L+R FTG9-05V L<br>FTG9-10V L FTG9-05V R<br>FTG9-10V R<br>FTG9-10V L+R | | | FTG/C9-10L FTG/C9-05L<br>FTG/C9-10R FTG/C9-05R<br>FTG/C9-10L+R | | | FTG7-10L FTG7-05L<br>FTG7-10R FTG7-05R<br>FTG/C7-10 L FTG/C7-05 L<br>FTG7-10L+R<br>FTG7-10V L FTG7-05V L<br>FTG7-10V R FTG7-05V R<br>FTG7-10V L+R | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | | | QUEMADOR | | PILOTO | QUEMADOR | | PILOTO | QUEMADOR | | PILOTO |
| | | | ϕ Inyect (mm) | H (mm) | ϕ Inyector (mm) | ϕ Inyect (mm) | H (mm) | ϕ Inyector (mm) | ϕ Inyect (mm) | H (mm) | ϕ Inyector (mm) |
| 1º | **G-110** | | 4.58 | 15 | REGULABLE | 4.58 | 15 | REGULABLE | 3.60 | 15 | Reg. 3/4v |
| | **G-120** | | - | - | - | - | - | - | 3.60 | 15 | Reg. 3/4v |
| | **G-130** | | 4.58 | 15 | REGULABLE | 4.58 | 15 | REGULABLE | 3.60 | 15 | Reg. 3/4v |
| | **G-150** | | 4.58 | 15 | REGULABLE | 4.58 | 15 | REGULABLE | 3.60 | 15 | Reg. 3/4v |
| 2º | **G-20** | | 2.25 | 20 | REGULABLE | 2.15 | 20 | REGULABLE | 1.80 | 18 | 0.40 |
| | **G-25** | | 2.25 | 20 | REGULABLE | 2.15 | 20 | REGULABLE | 1.80 | 18 | 0.40 |
| | **G-25.1** | | - | - | - | - | - | - | 1.80 | 18 | 0.40 |
| | **GZ-35** | | - | - | - | - | - | - | 2.60 | 18 | Reg. 1/4v |
| 3º | **G-30** | **28mbar** | 1.50 | 30 | 0.25 | 1,45 | 30 | 0.25 | 1.25 | 18 | 0.25 |
| | | **50mbar** | 1.35 | 30 | 0.20 | 1,30 | 30 | 0.20 | 1.10 | 18 | 0.20 |
| | **G-31** | **37mbar** | 1.50 | 30 | 0.25 | 1,45 | 30 | 0.25 | 1.25 | 18 | 0.25 |
| | | **50mbar** | 1.35 | 30 | 0.20 | 1,30 | 30 | 0.20 | 1.10 | 18 | 0.20 |

## País / Categorías/ Presiones de suministro (Tabla 4)

### GAMA-900

| País de destino | Presiones (mbar) | Categorías |
|---|---|---|
| FR | 8 ;20/25 ;28-30/37 | III1c2E+3+ |
| IT | 8 ;20 ;28-30/37 | III1a2H3+ |
| DK-SE | 8 ;20 ; 30 | III2a3B/P |
| ES | 8 ;20 ;28-30/37 | III1ace2H3+ |
| DK-SE-FI-NO-LT-LV-EE-BG-RO-HR-TR | 20; 30 | II2H3B/P |
| AT | 20 ;50 | II2H3B/P |
| DE-LU | 20; 50 | II2E3B/P |
| IT-GB-PT-IE-CH-GR-SK-SI-CZ | 20 ; 28-30/37 | II2H3+ |
| NL | 25 ; 30 | II2L3B/P |
| FR-BE | 20/25 ; 28-30/37 | II2E+3+ |
| PL | 20 ;13 ; 28-30 | II2Els2B/P |
| HU | 25 ; 30 | II2HS3B/P |
| MT-CY-IS | 30 | I3B/P |

## GAMA-700

| País de destino | Categorías | Presiones (mbar) |
|---|---|---|
| AT | II2H3B/P | 20 ;50 |
| BE | II2E+3+ | 20/25 ; 28-30/37 |
| DE-LU | II2E3B/P | 20 ; 50 |
| DK-SE | III1a2H3B/P | 8 ;20 ;30 |
| ES | III1ace2H3+ | 8 ;20 ;28-30/37 |
| FR | III1c2E+3+ | 8 ;20/25 ;28-30/37 |
| FI-NO-LT-LV-EE-BG-RO-HR-TR | II2H3B/P | 20 ;30 |
| GB -PT-IE-CH-GR-SK-SI-CZ | II2H3+ | 20 ; 28-30/37 |
| HU | II2HS3B/P | 25 ; 30 |
| IT | III1a2H3+ | 8 ;20 ;28-30/37 |
| MT-CY-IS | I3B/P | 30 |
| NL | II2L3B/P | 25 ; 30 |
| PL | II2ELs3B/P | 20 ;13 ;28-30 |

## **Posición y temperatura** (Tabla nº5)

| POSICIÓN | 1 | 2 | 3 | 4 | 5 | 6 | 7 |
|---|---|---|---|---|---|---|---|
| TEMP.APROX (ºC) | 100 | 130 | 160 | 200 | 230 | 270 | 300 |

## **Tabla de los distintos gases de referencia** (Tabla nº6)

| | Kcal/m3 | | | | | | | | Kcal/kg | |
|---|---|---|---|---|---|---|---|---|---|---|
| | GAS CIUDAD | | | | GAS NATURAL | | | | G.L.P. | |
| | G-110 | G-120 | G-130 | G-150 | G-20 | G-25 | G-25.1 | GZ-35 | G-30 | G-31 |
| PODER CALORIFICO INFERIOR | 3.515 | 3.950 | 5.960 | 4.542 | 8.573 | 7.372 | 7.000 | 5.851 | 10.901 | 11.066 |

# 1.-INSTALACION

## Emplazamiento y nivelación

El emplazamiento y la instalación tanto eléctrica como de gas, debe realizarse siempre por un TÉCNICO AUTORIZADO, respetando las normas de cada país.

- Es conveniente instalar una campana extractora para el buen funcionamiento.
- Ubicar el aparato en un local bien ventilado.
- Nivelar y regular la altura del aparato. (Fig. 1)

## Conexión de gas

La conexión de gas del aparato debe realizarse siempre por un Técnico Autorizado, respetando las normas de cada país.

La instalación general deberá estar provista de una llave de paso y un regulador de presión, siendo aconsejable además poner una llave de corte por cada aparato de consumo.

## Transformación a distintos gases

Si el aparato está preparado para un gas distinto al que se dispone en la instalación, se deberá proceder del siguiente modo:

Cortar el paso de gas al aparato si está conectado. (Cualquier transformación de las condiciones del circuito de gas del aparato, deberán ser realizadas siempre por un TÉCNICO AUTORIZADO).

### Transformación de los quemadores

Sustitución de los inyectores.
Desmontar los inyectores “A” de los quemadores (Fig.2) y sustituirlos por los adecuados según el gas a utilizar (Tabla 3).
Regulación aire quemadores.
Posicionar el regulador de aire “B” (Fig.2) a la medida “H” (Tabla 3) según el gas a utilizar.

### Transformación y regulación del piloto

Para transformar a GAS NATURAL, se deberá proceder de la siguiente manera: Soltar el tornillo “A” (Fig. 3, Detalle A).Bajo el tornillo “A” está el inyector de 0,25mm “B” que se deberá soltar y sustituir por el inyector de 0,40mm suministrado con las toberas.
Girar el regulador de aire “C” hasta estabilizar la llama (Fig. 3).
Para transformar a GAS VILLA la regulación de la llama piloto se hará girando el tornillo de regulación “B” hasta conseguir la estabilización de la llama.

### Regulación del caudal mínimo del grifo válvula.

Para regular el caudal mínimo del grifo de gas se debe tener el quemador funcionando al menos 15 minutos y luego apretar el tornillo de regulación F a fondo en caso de G.L.P. o regular ese tornillo, en sentido antihorario hasta conseguir una llama estable, en posición de mínimo para Gas Natural y Gas Ciudad (Fig. 4).

### Características generales de la llama.

La llama debe presentar un color azul claro con conos estables en su base.

Después de la adaptación del aparato a otro tipo de gas o a otra presión, distintas de aquellas para las cuales había sido anteriormente regulado, las indicaciones del nuevo reglaje deberan colocarse en lugar y en la posición de las indicaciones precedentes, de forma que permitan la identificación sin ambigüedad del estado del aparato después de la intervención.

# 2.-USO

## Encendido del aparato

Una vez instalado el aparato, limpiar la superficie de la plancha. Usar agua y detergente, no usar productos abrasivos. Taponando para ello el orificio de salida de grasas.
No usar mangueras de agua para la limpieza del aparato.

### Encendido de los quemadores

### Válvula termostática

a) Abrir la llave de paso de gas.

b) Pulsar y girar el mando de la válvula termostática en sentido horario hasta la posición, PILOTO (∗).(Fig.5)

c) Mantener el mando pulsado mientras encendemos el piloto y durante 20 segundos, aproximadamente hasta que la llama quede estable.

d) El aparato dispone de un orificio en la parte frontal para el encendido manual del piloto.

e) A partir de este momento para encender el quemador, girar el mando de la válvula termostática en sentido antihorario hasta la posición deseada dependiendo de la temperatura que pretendemos alcanzar.TABLA 5

f) Si posicionamos el mando en 1, APAGADO (•). El aparato dejará de funcionar .FIG 5

### Grifo válvula

a) Abrir la llave de paso de gas.
b) Pulsar ligeramente hasta desenclavar el mando del grifo de gas y girar en sentido antihorario hasta la posición 2 PILOTO ∗ Fig.6.
c) Mantener el mando pulsado mientras encendemos el piloto y mantener pulsado 20 segundos hasta que la llama queda estable, para que se mantenga cuando soltemos el mando.
d) El aparato dispone de un orificio en el panel frontal para el encendido manual del piloto.
e) Para encender el quemador, pulsar el mando y girar en sentido antihorario hasta la posición 3 MAXIMO , posición 4 MINIMO . Llegando a la posición deseada dejar de pulsar el mando. El quemador se habrá encendido a través del piloto.
**f)** Si posicionamos el mando en 1 APAGADO , el aparato dejará de funcionar. **FIG 6**

## Funcionamiento

### Grifo válvula termostática.

En el momento en que la temperatura de la plancha alcance la temperatura seleccionada, los quemadores pasan se apagan. Asimismo, tan pronto como la temperatura baje del valor seleccionado, los quemadores se encienden.

MUY IMPORTANTE NO OBSTRUIR LA CHIMENEA.

**Grifo válvula.**

La puesta en marcha de los quemadores es manual. No cuenta con un control termostático.

**Válvula de seguridad.**

Si por cualquier imprevisto hubiera un apagado accidental de los quemadores y del piloto, actuaría automáticamente la válvula de seguridad incorporada al termostato ó al grifo válvula, cerrando el paso de gas en 20 segundos aproximadamente.

**Recogida de las grasas.**

Estos aparatos están dotados de un sencillo sistema para recoger las grasas que se desprenden durante su utilización.

Las grasas o aceites escurren primero hacía el canal situado en la parte frontal, y a través de un orificio ubicado en dicho canal, cae a un recipiente destinado a tal fin. Vaciarlo periódicamente.

# 3.-MANTENIMIENTO

## LIMPIEZA DIARIA

Para que el aparato mantenga como el primer día las condiciones de funcionamiento y los rendimientos adecuados es conveniente seguir las siguientes instrucciones.

a) Al final de cada jornada se recomienda limpiar la plancha de asado.

b) Para la limpieza es suficiente la utilización de agua y jabón. Nunca utilizar detergentes arenosos o productos abrasivos.

c) No es conveniente utilizar mangueras de agua para limpiar el aparato ya que puede afectar a elementos funcionales del mismo.

d) Es conveniente limpiar diariamente el recipiente recogegrasas introduciéndolo en un baño de agua caliente y jabón.

**Nunca utilizar productos que contengan cloro** (ácido clorhídrico, perclórico, fórmico y tricloroacético, entre otros) ni tampoco algunas soluciones alcalinas (hidróxido sódico por ejemplo) para la limpieza de la plancha cromada.

También se debe de poner especial cuidado a la limpieza de áreas próximas a la plancha con productos abrasivos, cubriendo ésta si es necesario, para evitar posibles salpicaduras de productos corrosivos sobre la plancha..

**Lista de componentes funcionales.**

1. Válvula termostática o grifo válvula de gas “VM”
2. Piloto “P”
3. Termopar “T”

**NOTA IMPORTANTE:**

* Es de vital importancia que la chimenea no quede obstruida, ni siquiera parcialmente, para el buen funcionamiento de los quemadores.
* La sustitución de cualquier componente funcional que pueda afectar a la seguridad deberá ser efectuada por un TÉCNICO AUTORIZADO.
* Como norma general siempre que se sustituya cualquier componente funcional, se debe comprobar que la llave general del gas está cerrada y no hay fuego en las proximidades del aparato

## 4.-RECOMENDACIÓN DE PROTECCIÓN AMBIENTAL

Al terminar su vida útil, este producto no debe tirarse en un contenedor de basuras estándar, sino que debe dejarse en un punto de recogida de deshechos eléctricos y equipamiento electrónico para ser reciclado.

Esto viene confirmado por el símbolo que se encuentra en el producto, manual del usuario o embalaje.

Dependiendo de sus características, los materiales pueden reciclarse. Mediante el reciclaje y otras formas de procesamiento de los deshechos eléctricos y el equipamiento electrónico puedes contribuir de forma significativa a ayudar a proteger el medio ambiente.

Contacta con las autoridades locales para más. información sobre el punto de recogida más cercano.

Para preservar el medio ambiente, al final de la vida útil de su producto, deposítelo en los lugares destinados a ello de acuerdo con la legislación vigente.

**NOTA:** EL POSEEDOR FINAL DE LOS RESIDUOS DE ENVASE ES RESPONSABLE DE SU GESTION FINAL.

**Este aparato es únicamente de uso profesional y debe ser utilizado por personal cualificado.**

## Cher client

Nous vous remercions de la confiance dont vous faites preuve envers notre marque en achetant un appareil à usage professionnel. Nous sommes entièrement convaincus qu'au fil du temps, vous serez pleinement satisfait de votre achat.

Prenez quelques minutes, approchez-vous de l'appareil muni de ce manuel et "au travail !" : les pages remplies de texte sont remplacées par des informations graphiques faciles à comprendre.

Cependant, nous vous conseillons d'étudier attentivement ce manuel compilé par les chefs cuisiniers de FAGOR. Ce n'est qu'ainsi qu'il vous sera possible de tirer le plus grand parti des multiples possibilités et avantages que vous offre cet appareil.

Conservez ce manuel près de l'appareil et toujours à portée de main.

Pour finir, nous vous souhaitons beaucoup de succès et une grande satisfaction avec votre nouveau fry-top.
**FAGOR**

## saommaire

# Caractéristiques techniques

## (Tableau des caractéristiques.(Tabla 1)

| MODÈLE | | | GAMME-900 | | GAMME-700 | |
|---|---|---|---|---|---|---|
| | | | FTG9-10L<br>FTG9-10R<br>FTG9-10LR<br>FTG9-10V L<br>FTG9-10V R<br>FTG9-10V LR<br>FTG/C9-10L<br>FTG/C9-10R<br>FTG/C9-10LR | FTG9-05L<br>FTG9-05R<br>FTG9-05V L<br>FTG9-05V R<br>FTG/C9-05L<br>FTG/C9-05R | FTG7-10L<br>FTG7-10R<br>FTG/C7-10L<br>FTG7-10LR<br>FTG7-10V L<br>FTG7-10V R<br>FTG7-10V LR | FTG7-05L<br>FTG7-05R<br>FTG/C7-05L<br>FTG7-05V L<br>FTG7-05V R |
| ENCOMBREMENT HORS TOUT | (mm) | Largeur | 850 | 425 | 700 | 350 |
| | | Profondeur | 900 | 900 | 775 | 775 |
| | | Hauteur | 290 | 290 | 290 | 290 |
| CARACTÉRISTIQUES DE LA PLAQUE | (mm) | Largeur | 841 | 416 | 691 | 341 |
| | | Profondeur | 621 | 621 | 546 | 546 |
| POIDS NET (KG) | | | 128 | 70 | 69 | 41 |
| NOMBRE DE BRÛLEURS | | | 2 | 1 | 2 | 1 |
| CONSOMMATIONS NOMINALES | m3/h | G-110 | 4.58 | 2.29 | 3,25 | 1,63 |
| | | G-120 | - | - | 2,89 | 1,45 |
| | | G-130 | 2.78 | 1.39 | 1,92 | 0,96 |
| | | G-150 | 3.38 | 1.69 | 2,52 | 1,26 |
| | | G-20 | 1.90 | 0.95 | 1,32 | 0,67 |
| | | G-25 | 2.20 | 1.10 | 1,33 | 0,67 |
| | | G-25.1 | - | - | 1,32 | 0,67 |
| | | GZ-35 | - | - | 1,85 | 0,926 |
| | Kg/h | G-30 | 1.48 | 0.74 | 1,05 | 0,524 |
| | | G-31 | 1.46 | 0.73 | 1,03 | 0,516 |
| PUISSANCE TOTALE | (Pouvoir calorif. inf.) Kw/h | | 18.68 | 9.34 | 12.6 | 6.3 |
| | (Pouvoir calorif. inf.) Kw/h G 25 / G25.1 | | | | 10.8 | 5.4 |

## Consommation d´air (Tableau nº2)

| MODÈLE | Consommation d'air nécessaire pour la combustion Nm³/h |
|---|---|
| FTG9-05L, FTG9-05R,<br>FTG/C9-05L, FTG/C9-05R,<br>FTG9-05V L, FTG9-05V R | 10 |
| FTG9-10L, FTG9-10R, FTG9-10L+R<br>FTG/C9-10L, FTG/C9-10R, FTG/C9-10L+R,<br>FTG9-10V L, FTG9-10V R, FTG9-10V L+ R | 20 |
| FTG7-05L, FTG7-05R, FTG/C7-05L | 7 |
| FTG7-10VL, FTG7-10 R, FTG7-10 L+R<br>FTG/C7-10 L | 14 |

## *Tableau 3*

| FAMILLE GAZ | | | FTG9-10L FTG9-10R FTG9-10L+R FTG9-10V L FTG9-10V R FTG9-10V L+R FTG9-05L FTG9-05R FTG9-05V L FTG9-05V R | | | FTG/C9-10L FTG/C9-10R FTG/C9-10L+R FTG/C9-05L FTG/C9-05R | | | FTG7-10L FTG7-10R FTG/C7-10 L FTG7-10L+R FTG7-10V L FTG7-10V R FTG7-10V L+R FTG7-05L FTG7-05R FTG/C7-05 L FTG7-05V L FTG7-05V R | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | | | BRÛLEUR | | VEILLEUSE | BRÛLEUR | | VEILLEUSE | BRÛLEUR | | VEILLEUSE |
| | | | ϕ Inject (mm) | H (mm) | ϕ Inject (mm) | ϕ Inject (mm) | H (mm) | ϕ Inject (mm) | ϕ Inject (mm) | H (mm) | ϕ Inject (mm) |
| 1º | **G-110** | | 4.58 | 15 | REGLABLE | 4.58 | 15 | REGLABLE | 3.60 | 15 | Reg. 3/4v |
| | **G-120** | | - | - | - | - | - | - | 3.60 | 15 | Reg. 3/4v |
| | **G-130** | | 4.58 | 15 | REGLABLE | 4.58 | 15 | REGLABLE | 3.60 | 15 | Reg. 3/4v |
| | **G-150** | | 4.58 | 15 | REGLABLE | 4.58 | 15 | REGLABLE | 3.60 | 15 | Reg. 3/4v |
| 2º | **G-20** | | 2.25 | 20 | REGLABLE | 2.15 | 20 | REGLABLE | 1.80 | 18 | 0.40 |
| | **G-25** | | 2.25 | 20 | REGLABLE | 2.15 | 20 | REGLABLE | 1.80 | 18 | 0.40 |
| | **G-25.1** | | - | - | - | - | - | - | 1.80 | 18 | 0.40 |
| | **GZ-35** | | - | - | - | - | - | - | 2.60 | 18 | Reg. 1/4v |
| 3º | **G-30** | **28mbar** | 1.50 | 30 | 0.25 | 1,45 | 30 | 0.25 | 1.25 | 18 | 0.25 |
| | | **50mbar** | 1.35 | 30 | 0.20 | 1,30 | 30 | 0.20 | 1.10 | 18 | 0.20 |
| | **G-31** | **37mbar** | 1.50 | 30 | 0.25 | 1,45 | 30 | 0.25 | 1.25 | 18 | 0.25 |
| | | **50mbar** | 1.35 | 30 | 0.20 | 1,30 | 30 | 0.20 | 1.10 | 18 | 0.20 |

## Pays / categories /pressions(mbar)(Tableau4)

### GAMME-900

| Pays de destination | Pressions (mbar) | Catégories |
|---|---|---|
| FR | 8 ;20/25 ;28-30/37 | III1c2E+3+ |
| IT | 8 ;20 ;28-30/37 | III1a2H3+ |
| DK-SE | 8 ;20 ; 30 | III2a3B/P |
| ES | 8 ;20 ;28-30/37 | III1ace2H3+ |
| DK-SE-FI-NO-LT-LV-EE-BG-RO-HR-TR | 20; 30 | II2H3B/P |
| AT | 20 ;50 | II2H3B/P |
| DE-LU | 20; 50 | II2E3B/P |
| IT-GB-PT-IE-CH-GR-SK-SI-CZ | 20 ; 28-30/37 | II2H3+ |
| NL | 25 ; 30 | II2L3B/P |
| FR-BE | 20/25 ; 28-30/37 | II2E+3+ |
| PL | 20 ;13 ; 28-30 | II2Els2B/P |
| HU | 25 ; 30 | II2HS3B/P |
| MT-CY-IS | 30 | I3B/P |

**GAMME-700**

| Pays de destination | Catégories | Pressions (mbar) |
|---|---|---|
| AT | II2H3B/P | 20 ;50 |
| BE | II2E+3+ | 20/25 ; 28-30/37 |
| DE-LU | II2E3B/P | 20 ; 50 |
| DK-SE | III1a2H3B/P | 8 ;20 ;30 |
| ES | III1ace2H3+ | 8 ;20 ;28-30/37 |
| FR | III1c2E+3+ | 8 ;20/25 ;28-30/37 |
| FI-NO-LT-LV-EE-BG-RO-HR-TR | II2H3B/P | 20 ;30 |
| GB -PT-IE-CH-GR-SK-SI-CZ | II2H3+ | 20 ; 28-30/37 |
| HU | II2HS3B/P | 25 ; 30 |
| IT | III1a2H3+ | 8 ;20 ;28-30/37 |
| MT-CY-IS | I3B/P | 30 |
| NL | II2L3B/P | 25 ; 30 |
| PL | II2ELs3B/P | 20 ;13 ;28-30 |

## Position temperature (Tableau nº 5)

| POSITIÓN | 1 | 2 | 3 | 4 | 5 | 6 | 7 |
|---|---|---|---|---|---|---|---|
| TEMP.ÉTEINT (ºC) | 100 | 130 | 160 | 200 | 230 | 270 | 300 |

## Tableau des différents gaz de référence (Tableau nº6)

| | Kcal/m3 | | | | | | | | kcal/kg | |
|---|---|---|---|---|---|---|---|---|---|---|
| | GAZ DE VILLE | | | | GAZ NATUREL | | | | G.P.L. | |
| | G-110 | G-120 | G-130 | G-150 | G-20 | G-25 | G-25.1 | GZ-35 | G-30 | G-31 |
| POUVOIR CALORIQUE INFÉRIEUR | 3.515 | 3.950 | 5.960 | 4.542 | 8.573 | 7.372 | 7.000 | 5.851 | 10.901 | 11.066 |

# 1.-INSTALLATION

## Mise en place et nivellement

La mise en place ainsi que l'installation électrique et de gaz doivent toujours être effectuées par un TECHNICIEN AGRÉÉ, conformément aux normes de chaque pays.

- ✶ Pour un bon fonctionnement, il convient d'installer une hotte aspirante.
- ✶ Installez l'appareil dans un local bien aéré.
- ✶ Nivelez et réglez la hauteur de l'appareil. (Fig. 1).

## Raccordement du gaz

La connexion de gaz de l'appareil doit toujours être réalisée par un Technicien Autorisé, en respectant les normes de chaque pays.

L'installation générale doit être équipée d'un robinet d'arrêt et d'un régulateur de pression. Il est aussi conseillé d'installer un robinet de coupure pour chaque appareil de consommation.

## Transformation différents gaz

Si l'appareil est préparé pour un gaz différent de celui de l'installation, vous devrez procéder de la façon suivante :

Coupez l'arrivée de gaz dans l'appareil si elle est connectée. (Toute transformation des conditions du circuit de gaz de l'appareil devra être effectuée par un TECHNICIEN).

### Transformation des brûleurs

Remplacement des injecteurs.

Démontez les injecteurs "A" des brûleurs (Fig. 2) et remplacez-les par les injecteurs adaptés au gaz à utiliser (Tableau 3)

Réglage air brûleurs.

Placez le régulateur d'air "B" (Fig. 2) à la mesure "H" (Tableau 3) suivant le gaz à utiliser.

### Ajustement de la sortie minimum du robinet de sectionnement.

Pour réguler la sortie minimum du robinet de gaz, il faut que le brûleur ait fonctionné au moins 15 minutes, puis presser la vis d'ajustement F à fond dans le cas de G.L.P., ou réguler cette vis, dans le sens inverse aux aiguille d'une montre. jusqu'à obtention d'une flamme stable, en position minimum pour Gaz Naturel et Gaz de Ville (Fig. 4).

### Caractéristiques générales de la flamme.

La flamme doit présenter une couleur bleu clair avec des cônes stables dans sa base.

Après avoir adapté l'appareil à un autre type de gaz ou à une autre pression différents de ceux pour lesquels il avait été originairement réglé, il convient de laisser les indications relatives au nouveau réglage en lieu et place des indications précédentes de manière à permettre une identification sans ambiguïté de l'état de l'appareil après modification.

# 2.-UTILISATION

## Allumage de l'appareil

Après avoir installé l'appareil, nettoyer la surface de la plaque. Utiliser de l'eau et du détergent, ne pas utiliser de produits abrasifs. Fermer, pour ce faire, l'orifice de sortie de graisses.
Ne pas utiliser de jet d'eau pour le nettoyage de l'appareil.

### Allumage des brûleurs

### Vanne thermostatique

g) Ouvrir le robinet d'entrée de gaz.

h) Presser et tourner la commande de la vanne thermostatique dans le sens des aiguilles d'une montre jusqu'à la position, témoin (∗) Fig.5

i) Maintenir la commande pressée pendant que nous allumons la veilleuse et pendant 20 secondes, environ jusqu'à ce que la flamme reste stable.

j) L'appareil dispose d'un orifice dans la partie avant pour l'allumage manuel de la veilleuse.

k) A partir de ce moment, pour allumer le brûleur, tourner la commande de la vanne thermostatique dans le sens contraires aux aiguilles d'une montre jusqu'à la position souhaitée en fonction de la température que nous souhaitons atteindre. TABLEAU 5.

l) Si nous plaçons la commande sur 1, ÉTEINT (•), l'appareil cessera de fonctionner.

Robinet vanne

g) Ouvrir le robinet d'entrée de gaz.
h) Presser légèrement jusqu'à libération de la commande du robinet de gaz, et tourner dans le sens antihoraire jusqu'à la position 2 (TÉMOIN) Fig. 6
i) Maintenir la commande pressée pendant que nous allumons la veilleuse et continuer à presser 20 secondes jusqu'à ce que la flamme reste stable, et qu'elle le reste quand nous lâcherons la commande.
j) L'appareil dispose d'un orifice sur le panneau frontal pour l'allumage manuel de la veilleuse.
k) Pour allumer le brûleur, presser la commande et tourner dans le sens contraire aux aiguilles d'une montre jusqu'à la position 3 (MAXIMUM), position 4 (MINIMUM). en arrivant à la position souhaitée cesser de presser la commande. Le brûleur se sera allumé à travers la veilleuse.
l) Si nous plaçons la commande sur 1 (ÉTEINT), l'appareil cessera de fonctionner.

## Fonctionnement

### Robinet vanne thermostatique.

Au moment où la température de la plaque atteint la température sélectionnée, les brûleurs passent en position minimum. De même, dès que la température est inférieure à la valeur sélectionnée, les brûleurs s'allument.

TRÈS IMPORTANT : NE PAS OBSTRUER LA CHEMINÉE.

**Robinet sectionnement.**

La mise en marche des brûleurs est manuelle.

**Obturateur de sécurité**

Si, pour toute raison, les brûleurs et la veilleuse s'éteignaient accidentellement, la vanne de sécurité incorporée au thermostat ou au robinet de sectionnement fonctionnerait automatiquement, fermant le passage du gaz en approximativement 20 secondes.

**Récupération des graisses.**

Ces appareils sont dotés d'un système simple de récupération des graisses qui sont libérées pendant l'utilisation.

Les graisses ou les huiles vont d'abord vers le canal situé dans la partie avant, et, à travers un orifice situé dans ce canal, elles tombent dans un récipient destiné à cet effet. Le vider périodiquement.

# 3.-ENTRETIEN

**NETTOYAGE QUOTIDIEN**

Pour que l'appareil se maintienne comme au premier jour dans les conditions de fonctionnement et avec les rendements corrects, il convient de suivre les instructions suivantes.

e) A la fin de chaque journée, il est recommandé de nettoyer la plaque à griller.

f) Pour le nettoyage, il suffit d'utiliser de l'eau et du savon. Ne jamais utiliser de détergents sableux ou de produits abrasifs.

g) Il ne convient pas d'utiliser des tuyaux de jet d'eau pour nettoyer l'appareil, car cela pourrait affecter certains de ses éléments fonctionnels.

h) Il convient de nettoyer le récipient de récupération de graisses tous les jours en l'immergeant dans un bain d'eau chaude et de savon.

**Ne jamais utiliser des produits contenant du chlore** (acide chlorhydrique, formique et trichloracétique, entre autres) ni certaines solution alcalines (hydroxyde de soude par exemple) pour le nettoyage de la plaque chromée.

Il faut également porter grand soin au nettoyage des zones qui se trouvent à proximité de la plaque avec des produits abrasifs, et il faudra couvrir celle-ci en cas de besoin, afin d'éviter la possibilité de jets de produits corrosifs sur la plaque.

**Liste de composants fonctionnels.**

4. Vanne thermostatique ou robinet vanne de gaz "VM"
5. Voyant "P"
6. Couple thermo électrique "T"

**NOTE IMPORTANT:**

* Il est extrêmement important que la cheminée ne soit pas bouchée, même partiellement, afin d'assurer le bon fonctionnement des brûleurs.
* Le remplacement de tout composant fonctionnel pouvant affecter la sécurité devra être effectué par un TECHNICIEN AGRÉÉ.
* En général, chaque fois qu'un composant fonctionnel est remplacé, vérifiez que le robinet général de gaz est fermé et qu'il n'y a pas de feu à proximité de l'appareil.

## 4.-RECOMMANDATION DE PROTECTION DE L'ENVIRONNEMENT

En fin de vie utile, ce produit ne doit pas être jeté dans un conteneur d'ordures standard, mais il doit être déposé dans un point de récupération d'appareils électriques et d'équipements électroniques afin d'être recyclé.

Ce fait est confirmé par un symbole qui se trouve sur le produit, le manuel d'utilisation ou l'emballage.

En fonction de leurs caractéristiques, les matériaux peuvent être recyclés. Le recyclage et les autres formes de gestion des résidus électriques et des équipements électroniques, vous permettent de grandement contribuer à aider à protéger l'environnement.

Contactez les autorités locales pour plus d'informations quant au point de récupération le plus proche.

Afin de préserver l'environnement, en fin de vie utile de votre produit, veuillez le déposer dans les lieux prévus à cet effet, conformément à la législation en vigueur.

**NOTE :** LE POSSESSEUR FINAL DES RÉSIDUS D'EMBALLAGE EST RESPONSABLE DU TRAITEMENT FINAL DE CEUX-CI.

**Cet appareil est exclusivement destiné à l'usage professionnel et doit être utilisé par du personnel qualifié.**

## Sehr geehrter kunde

Wir danken Ihnen für das Vertrauen, das Sie uns mit dem Kauf eines für den professionellen Gebrauch bestimmten Gerätes unserer Marke bewiesen haben. Wir sind fest davon überzeugt, dass Sie auch nach langer Zeit noch vollkommen zufrieden mit Ihrem Kauf sein werden.

Nehmen Sie sich einige Minuten Zeit, begeben Sie sich mit diesem Handbuch zum Gerät und „Hand ans Werk": Die leicht verständlichen Bildinformationen ersetzen die bisher verwendeten Volltextseiten.

Allerdings raten wir Ihnen dazu, das vorliegende, von den FAGOR-Küchenchefs verfasste Handbuch gründlich durchzulesen, da Sie nur so in den Genuss der vielfältigen Möglichkeiten und Vorteile dieses Gerätes kommen können.

Bewahren Sie dieses Handbuch stets in Gerätenähe und an einem gut zugänglichen Ort auf.

Abschliessend wünschen wir Ihnen viel Erfolg und Freude mit Ihrem neuen Gerät.
**FAGOR**

## Inhaltsangabe

## **Technische Eigenschaften**(Tabelle Nr. 1)

| MODÈLL | | | BAUREIHE-900 | | BAUREIHE-700 | |
|---|---|---|---|---|---|---|
| | | | FTG9-10L<br>FTG9-10R<br>FTG9-10LR<br>FTG9-10V L<br>FTG9-10V R<br>FTG9-10V LR<br>FTG/C9-10L<br>FTG/C9-10R<br>FTG/C9-10LR | FTG9-05L<br>FTG9-05R<br>FTG9-05V L<br>FTG9-05V R<br>FTG/C9-05L<br>FTG/C9-05R | FTG7-10L<br>FTG7-10R<br>FTG/C7-10L<br>FTG7-10LR<br>FTG7-10V L<br>FTG7-10V R<br>FTG7-10V LR | FTG7-05L<br>FTG7-05R<br>FTG/C7-05L<br>FTG7-05V L<br>FTG7-05V R |
| AUSSEN-ABMESSUNGEN | (mm) | Breite | 850 | 425 | 700 | 350 |
| | | Tiefe | 900 | 900 | 775 | 775 |
| | | Höhe | 290 | 290 | 290 | 290 |
| EIGENSCHAFTEN BRATPLATTE | (mm) | Breite | 841 | 416 | 691 | 341 |
| | | Tiefe | 621 | 621 | 546 | 546 |
| NETTOGEWICHT (KG.) | | | 128 | 70 | 69 | 41 |
| ANZAHL BRENNER | | | 2 | 1 | 2 | 1 |
| NENNVERBRAUCHS-WERTE | m3/h | G-110 | 4.58 | 2.29 | 3,25 | 1,63 |
| | | G-120 | - | - | 2,89 | 1,45 |
| | | G-130 | 2.78 | 1.39 | 1,92 | 0,96 |
| | | G-150 | 3.38 | 1.69 | 2,52 | 1,26 |
| | | G-20 | 1.90 | 0.95 | 1,32 | 0,67 |
| | | G-25 | 2.20 | 1.10 | 1,33 | 0,67 |
| | | G-25.1 | - | - | 1,32 | 0,67 |
| | | GZ-35 | - | - | 1,85 | 0,926 |
| | Kg/h | G-30 | 1.48 | 0.74 | 1,05 | 0,524 |
| | | G-31 | 1.46 | 0.73 | 1,03 | 0,516 |
| LEISTUNG GESAMT | (unterer Heizwert) Kw/h | | 18.68 | 9.34 | 12.6 | 6.3 |
| | (unterer Heizwert) Kw/h G 25 / G25.1 | | | | 10.8 | 5.4 |

## **Luftverbrauch** (Tabelle Nr. 2)

| MODELL | Für die Verbrennung erforderlicher Luftverbrauch Nm³/h |
|---|---|
| FTG9-05L, FTG9-05R,<br>FTG/C9-05L, FTG/C9-05R,<br>FTG9-05V L, FTG9-05V R | 10 |
| FTG9-10L, FTG9-10R, FTG9-10L+R<br>FTG/C9-10L, FTG/C9-10R, FTG/C9-10L+R,<br>FTG9-10V L, FTG9-10V R, FTG9-10V L+ R | 20 |
| FTG7-05L, FTG7-05R, FTG/C7-05L | 7 |
| FTG7-10VL, FTG7-10 R, FTG7-10 L+R<br>FTG/C7-10 L | 14 |

## **Durchmesser der Injektoren** (Tabelle Nr. 3)

| GAS-FAMILIE | | | FTG9-10L FTG9-05L<br>FTG9-10R FTG9-05R<br>FTG9-10L+R FTG9-05V L<br>FTG9-10V L FTG9-05V R<br>FTG9-10V R<br>FTG9-10V L+R | | | FTG/C9-10L FTG/C9-05L<br>FTG/C9-10R FTG/C9-05R<br>FTG/C9-10L+R | | | FTG7-10L FTG7-05L<br>FTG7-10R FTG7-05R<br>FTG/C7-10 L FTG/C7-05 L<br>FTG7-10L+R<br>FTG7-10V L FTG7-05V L<br>FTG7-10V R FTG7-05V R<br>FTG7-10V L+R | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | | | BRENNER | | PILOT BRENNER | BRENNER | | PILOT BRENNER | BRENNER | | PILOT BRENNER |
| | | | ϕ Injekt (mm) | H (mm) | ϕ Injektor (mm) | ϕ Injekt (mm) | H (mm) | ϕ Injektor (mm) | ϕ Injekt (mm) | H (mm) | ϕ Injektor (mm) |
| 1º | **G-110** | | 4.58 | 15 | REGULIERBAR | 4.58 | 15 | REGULIERBAR | 3.60 | 15 | Reg. 3/4v |
| | **G-120** | | - | - | - | - | - | - | 3.60 | 15 | Reg. 3/4v |
| | **G-130** | | 4.58 | 15 | REGULIERBAR | 4.58 | 15 | REGULIERBAR | 3.60 | 15 | Reg. 3/4v |
| | **G-150** | | 4.58 | 15 | REGULIERBAR | 4.58 | 15 | REGULIERBAR | 3.60 | 15 | Reg. 3/4v |
| 2º | **G-20** | | 2.25 | 20 | REGULIERBAR | 2.15 | 20 | REGULIERBAR | 1.80 | 18 | 0.40 |
| | **G-25** | | 2.25 | 20 | REGULIERBAR | 2.15 | 20 | REGULIERBAR | 1.80 | 18 | 0.40 |
| | **G-25.1** | | - | - | - | - | - | - | 1.80 | 18 | 0.40 |
| | **GZ-35** | | - | - | - | - | - | - | 2.60 | 18 | Reg. 1/4v |
| 3º | **G-30** | **28mbar** | 1.50 | 30 | 0.25 | 1,45 | 30 | 0.25 | 1.25 | 18 | 0.25 |
| | | **50mbar** | 1.35 | 30 | 0.20 | 1,30 | 30 | 0.20 | 1.10 | 18 | 0.20 |
| | **G-31** | **37mbar** | 1.50 | 30 | 0.25 | 1,45 | 30 | 0.25 | 1.25 | 18 | 0.25 |
| | | **50mbar** | 1.35 | 30 | 0.20 | 1,30 | 30 | 0.20 | 1.10 | 18 | 0.20 |

## **Kategorien, Gasraten und Betriebsdrücke** (Tabelle Nr. 4)

### **BAUREIHE-900**

| Bestimmungsland | Drücke (mbar) | Kategorien |
|---|---|---|
| FR | 8 ;20/25 ;28-30/37 | III1c2E+3+ |
| IT | 8 ;20 ;28-30/37 | III1a2H3+ |
| DK-SE | 8 ;20 ; 30 | III2a3B/P |
| ES | 8 ;20 ;28-30/37 | III1ace2H3+ |
| DK-SE-FI-NO-LT-LV-EE-BG-RO-HR-TR | 20; 30 | II2H3B/P |
| AT | 20 ;50 | II2H3B/P |
| DE-LU | 20; 50 | II2E3B/P |
| IT-GB-PT-IE-CH-GR-SK-SI-CZ | 20 ; 28-30/37 | II2H3+ |
| NL | 25 ; 30 | II2L3B/P |
| FR-BE | 20/25 ; 28-30/37 | II2E+3+ |
| PL | 20 ;13 ; 28-30 | II2Els2B/P |
| HU | 25 ; 30 | II2HS3B/P |
| MT-CY-IS | 30 | I3B/P |

## BAUREIHE-700

| Bestimmungsland | Kategorien | Drücke (mbar) |
|---|---|---|
| AT | II2H3B/P | 20 ;50 |
| BE | II2E+3+ | 20/25 ; 28-30/37 |
| DE-LU | II2E3B/P | 20 ; 50 |
| DK-SE | III1a2H3B/P | 8 ;20 ;30 |
| ES | III1ace2H3+ | 8 ;20 ;28-30/37 |
| FR | III1c2E+3+ | 8 ;20/25 ;28-30/37 |
| FI-NO-LT-LV-EE-BG-RO-HR-TR | II2H3B/P | 20 ;30 |
| GB -PT-IE-CH-GR-SK-SI-CZ | II2H3+ | 20 ; 28-30/37 |
| HU | II2HS3B/P | 25 ; 30 |
| IT | III1a2H3+ | 8 ;20 ;28-30/37 |
| MT-CY-IS | I3B/P | 30 |
| NL | II2L3B/P | 25 ; 30 |
| PL | II2ELs3B/P | 20 ;13 ;28-30 |

**Stellungen und Richtwerte für Temperaturen** (Tabelle Nr. 5)

| Stellung Bedienelement | 1 | 2 | 3 | 4 | 5 | 6 | 7 |
|---|---|---|---|---|---|---|---|
| Temperatur (ºC) | 100 | 130 | 160 | 200 | 230 | 270 | 300 |

# Tabelle mit den verschiedenen Bezugsgasen (Tabelle Nr. 6)

| | Kcal/m3 | | | | | | | | Kcal/kg | |
|---|---|---|---|---|---|---|---|---|---|---|
| | STADTGAS | | | | ERDGAS | | | | G.L.P. | |
| | G-110 | G-120 | G-130 | G-150 | G-20 | G-25 | G-25.1 | GZ-35 | G-30 | G-31 |
| UNTERER HEIZWERT | 3.515 | 3.950 | 5.960 | 4.542 | 8.573 | 7.372 | 7.000 | 5.851 | 10.901 | 11.066 |

# INSTALLATION

## Aufstellung und Nivellierung

Die Aufstellung, der elektrische Anschluss und der Gasanschluss müssen von einem AUTORISIERTEN FACHTECHNIKER bei Beachtung der am jeweiligen Aufstellungsort gültigen Normen vorgenommen werden.

- Werkseitig wird die Installation einer Abzugshaube empfohlen, um die ordnungsgemässe Funktionsweise zu gewährleisten.
- Das Gerät sollte in einem Lokal mit ausreichender Lüftung aufgestellt werden.
- Gerätehöhe nivellieren und einregulieren (Abb. 1).

## Gasanschluss

Der Gasanschluss muss von einem autorisierten Fachtechniker bei Beachtung der im jeweiligen Land gültigen Normen vorgenommen werden

Die Hauptinstallation sollte über ein Unterbrechungsventil und einen Druckregler verfügen. Werkseitig wird dazu geraten, ein Unterbrechungsventil pro verbrauchendes Gerät vorzusehen.

## Umrüstung zur Anpassung an andere Gasarten

Arbeitet die Installation mit einer anderen Gasart als das Gerät, so ist wie folgt zu verfahren:

Den Gasdurchlauf zum Gerät unterbrechen. (Die Umrüstung des Gaskreislaufs des Gerätes muss von einem AUTORISIERTER FACHTECHNIKER vorgenommen werden).

### Umrüstung der Brenner

Auswechseln der Injektoren.

Die Injektoren „A" der Brenner (Abb. 2) durch die für das zu verwendende Gas passenden Injektoren ersetzen (Tabelle 3).

Einstellung der Luft an den Brennern.

Den Luftregler „B" (Abb. 2) je nach zu verwendendem Gas auf das Mass „H" (Tabelle 3) einregulieren.

### Einstellung der Mindestdurchlaufmenge am Ventilhahn.

Zur Einstellung der Mindestdurchlaufmenge an Gas muss der Brenner mindestens 15 Minuten lang laufen. Im Falle von verflüssigtem Petroleumgas wird die Stellschraube F anschliessend bis zum Anschlag angezogen. Bei Erdgas und Stadtgas wird die Schraube bis zum Erreichen einer stabilen Flamme entgegen dem Uhrzeigersinn gedreht. (Abb. 4).

Nach der Umrüstung des Geräts auf eine andere als die bisherig eingestellte Gas- oder Druckart, sind die Angaben der neuen Einstellung am selben Ort und in der gleichen Stellung wie die vorherigen anzubringen, wodurch eine Identifizierung ohne Zweifel durch Mehrdeutigkeit des neuen Gerätezutands ermöglicht wird.

## 2.-GEBRAUCH

### Einschalten des Gerätes

Nach erfolgter Installation muss die Oberfläche der Bratplatte gereinigt werden. Hierzu sind ausschliesslich Wasser und Reinigungsmittel zu verwenden. Auf keinen Fall dürfen Scheuermittel zum Einsatz kommen. Die Ölablassöffnung muss verstopft werden.
Zur Reinigung des Gerätes darf kein Druckwasser verwendet werden.

**Zündvorgang der Brenner**

**Thermostatventil**

m) Den Hahn für den Gasdurchlauf öffnen.

n) Das Bedienelement für das Thermostatventil drücken und entgegen dem Uhrzeigersinn in die Stellung PILOTBRENNER (∗) drehen.

o) Beim Zünden des Brenners muss das Bedienelement ca. 20 Sekunden lang gedrückt gehalten werden, damit die Flamme sich stabilisieren kann.

p) Das Gerät verfügt an der Frontseite über eine Öffnung zum manuellen Zünden des Pilotbrenners.

q) Anschliessend wird das Bedienelement des Thermostatventils zum Zünden des Brenners entgegen dem Uhrzeigersinn in die der gewünschten Temperatur entsprechende Stellung gebracht. TABELLE 5.

r) Wird das Bedienelement in die Stellung 1 AUS (•) gebracht, so unterbricht das Gerät den Betrieb.

Ventilhahn

m) Den Hahn für den Gasdurchlauf öffnen.
n) Das Bedienelement für den Gashahn durch leichtes Drücken entriegeln und entgegen dem Uhrzeigersinn in die Stellung 2 (PILOTBRENNER) drehen.
o) Das Bedienelement während des Zündens des Pilotbrenners ca. 20 Sekunden lang gedrückt halten, bis sich die Flamme stabilisert hat. Danach kann das Bedienelement wieder losgelassen werden.
p) An der Frontseite verfügt das Gerät über eine Öffnung zum manuellen Zünden des Pilotbrenners.
q) Zum Zünden des Brenners muss das Bedienelement gedrückt und entgegen dem Uhrzeigersinn in die Stellung 3 (MAXIMUM) bzw. Stellung 4 (MINIMUM) gedreht werden. Sobald die gewünschte Stellung erreicht ist, kann das Bedienelement wieder losgelassen werden. Der Pilotbrenner hat somit das Zünden des Brenners vorgenommen.
r) Wird das Bedienelement in die Stellung 1 (AUS) gebracht, so unterbricht das Gerät den Betrieb.

### Funktionsweise

**Thermostatventilhahn**

Sobald die Bratplatte die vorgewählte Temperatur erreicht, wechseln die Brenner in die Minimalstellung. Sobald die Temperatur den vorgewählten Wert unterschreitet, nehmen die Brenner den Betrieb wieder auf.

WICHTIG: DEN ABLUFTKAMIN FREI HALTEN

**Ventilhahn**

Die Inbetriebnahme der Brenner erfolgt manuell.

**Sicherheitsventil**

Sollten die Brenner und der Pilotbrenner versehentlich erlöschen, so spricht autmatisch das am Thermostat oder am Ventilhahn befindliche Sicherheitsventil an und unterbricht den Gasdurchlauf in ca. 20 Sekunden.

**Fettauffangvorrichtung**

Das Gerät verfügt über ein wirkungsvolles Fettauffangsystem.

Das Öl oder Fett fliesst über ein Loch, das sich im Fettablaufkanal im vorderen Bereich des Gerätes befindet, in den Auffangbehälter. Den Fettauffangebälter regelmässig leeren.

## 3.-WARTUNG

**TÄGLICHE REINIGUNG**

Um das Gerät stets im optimalen Zustand zu halten, sollten folgende Anweisungen befolgt werden.

i) Werkseitig wird empfohlen, die Bratplatte einmal täglich gründlich zu reinigen.

j) Die Reinigung sollte ausschliesslich mit Wasser und Seife erfolgen. Auf keinen Fall dürfen sandhaltige oder scheuernde Reinigungsmittel verwendet werden.

k) Zur Reinigung des Gerätes darf kein Druckwasser verwendet werden, da es hierdurch zu Schäden an den Funktionselementen des Gerätes kommen kann.

l) Die Fettauffangschale sollte einmal täglich in einem warmen Bad aus Wasser und Seife gereinigt werden.

Zur Reinigung der verchromten Bratplatte dürfen auf keinen Fall chlorhaltige Produkte (Salzsäure, Perchlorsäure, Ameisensäure und Trichloressigsäure, usw.) oder alkalische Lösungen (beispielsweise Natriumhydroxid) benutzt werden.

Weiterhin sollte das Gerät entsprechend abgedeckt werden, wenn andere Geräte in umittelbarer Nähe mit scheuernden Mitteln gereinigt werden, um Spritzer dieser Mittel auf der Bratplatte zu vermeiden.

**Aufstellung der Funktionsbauteile**

7. Thermostatventil oder Gasventilhahn VM
8. Pilotbrenner P
9. Thermoelement T

**WICHITGER HINWEIS:**

* Der Abluftkamin darf weder ganz noch teilweise verdeckt werden, da sonst die ordnungsgemässe Funktionsweise der Brenner beeinträchtigt wird.
* Das Auswechseln von sicherheitsrelevanten Funktionskomponenten darf ausschließlich von einem AUTORISIERTEN FACHTECHNIKER vorgenommen werden.
* Beim Auswechseln von Funktionskomponenten muss geprüft werden, dass der Haupthahn für Gas geschlossen ist und sich keine offene Flamme in Gerätenähe befindet.

## 4.-UMWELTSCHUTZEMPFEHLUNG

Sobald Ihr Gerät ausgedient hat, darf es nicht in den Müll gegeben werden, sondern muss an einer Sammelstelle für Elektromüll und elektronische Geräte zwecks Entsorgung abgegeben werden.

Hierauf weist das entsprechende Symbol hin, das sich am Produkt, im Handbuch oder auf der Verpackung befindet.

Einige der Werkstoffe können wiederverwertet werden. Durch Recycling und andere Formen der Weiterverwertung können Sie entscheidend zum Schutz der Umwelt beitragen.

Wenden Sie sich an die örtlichen Behörden, um Genaueres zur nächstegelegenen Sammelstelle zu erfahren.

Zum Schutz der Umwelt ist das Gerät am Ende seiner Lebensdauer an einer entsprechenden Sammelstelle gemäss der gültigen Gesetzgebung abzugeben.

**HINWEIS:** DER LETZE BESITZER DER VERPACKUNGSRESTE IST FÜR DEREN ORDNUNGSGEMÄSSE ENTSORGUNG ZUSTÄNDIG.

**Dieses Gerät ist ausschliesslich für den Profigebrauch bestimmt und darf nur von Fachpersonal bedient werden.**

## Daer costumer

We would like to thank you for the confidence you have shown in our product on purchasing a professional appliance. We are totally convinced that in time you will be completely satisfied with your purchase.

Take a few minutes of your time and get to know the appliance with this instructions manual and "down to work": the easy to understand graphical information replaces pages full of writing.

Nevertheless, we recommend you thoroughly read this manual compiled by FAGOR's kitchen supervisors, in order to benefit to the maximum from the multiple possibilities and advantages this appliance offers you.

Keep this manual near to the appliance and at all times in an accessible place.

Lastly, we wish you success and hope that you will be fully satisfied with your new fry-top.
**FAGOR**

## Index

# Technical specifications

**General table of characteristics.(Table 1)**

| MODEL | | | 900-RANGE | | 700-RANGE | |
|---|---|---|---|---|---|---|
| | | | FTG9-10L FTG9-10R FTG9-10LR FTG9-10V L FTG9-10V R FTG9-10V LR FTG/C9-10L FTG/C9-10R FTG/C9-10LR | FTG9-05L FTG9-05R FTG9-05V L FTG9-05V R FTG/C9-05L FTG/C9-05R | FTG7-10L FTG7-10R FTG/C7-10L FTG7-10LR FTG7-10V L FTG7-10V R FTG7-10V LR | FTG7-05L FTG7-05R FTG/C7-05L FTG7-05V L FTG7-05V R |
| EXTERIOR DIMENSIONS | (mm) | Width | 850 | 425 | 700 | 350 |
| | | Depth | 900 | 900 | 775 | 775 |
| | | Height | 290 | 290 | 290 | 290 |
| HOTPLATE SPECIFICATIONS | (mm) | Width | 841 | 416 | 691 | 341 |
| | | Depth | 621 | 621 | 546 | 546 |
| NET WEIGHT (KG.) | | | 128 | 70 | 69 | 41 |
| NUMBER OF BURNERS | | | 2 | 1 | 2 | 1 |
| NOMINAL CONSUMPTION | m3/h | G-110 | 4.58 | 2.29 | 3,25 | 1,63 |
| | | G-120 | - | - | 2,89 | 1,45 |
| | | G-130 | 2.78 | 1.39 | 1,92 | 0,96 |
| | | G-150 | 3.38 | 1.69 | 2,52 | 1,26 |
| | | G-20 | 1.90 | 0.95 | 1,32 | 0,67 |
| | | G-25 | 2.20 | 1.10 | 1,33 | 0,67 |
| | | G-25.1 | - | - | 1,32 | 0,67 |
| | | GZ-35 | - | - | 1,85 | 0,926 |
| | Kg/h | G-30 | 1.48 | 0.74 | 1,05 | 0,524 |
| | | G-31 | 1.46 | 0.73 | 1,03 | 0,516 |
| TOTAL POWER | Calorific power (lower) Kw/h | | 18.68 | 9.34 | 12.6 | 6.3 |
| | Calorific power (lower) Kw/h G 25 / G25.1 | | | | 10.8 | 5.4 |

## **Air consumption** (Table n. 2)

| MODEL | Air consumption necessary for combustion Nm³/H |
|---|---|
| FTG9-05L, FTG9-05R, FTG/C9-05L, FTG/C9-05R, FTG9-05V L, FTG9-05V R | 10 |
| FTG9-10L, FTG9-10R, FTG9-10L+R FTG/C9-10L, FTG/C9-10R, FTG/C9-10L+R, FTG9-10V L, FTG9-10V R, FTG9-10V L+ R | 20 |
| FTG7-05L, FTG7-05R, FTG/C7-05L | 7 |
| FTG7-10VL, FTG7-10 R, FTG7-10 L+R FTG/C7-10 L | 14 |

## **Table of ø injectors** (table n. 3)

| FAMILIA GAS | | | FTG9-10L FTG9-10R FTG9-10L+R FTG9-10V L FTG9-10V R FTG9-10V L+R FTG9-05L FTG9-05R FTG9-05V L FTG9-05V R | | | FTG/C9-10L FTG/C9-10R FTG/C9-10L+R FTG/C9-05L FTG/C9-05R | | | FTG7-10L FTG7-10R FTG/C7-10 L FTG7-10L+R FTG7-10V L FTG7-10V R FTG7-10V L+R FTG7-05L FTG7-05R FTG/C7-05 L FTG7-05V L FTG7-05V R | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | | | BURNER | | PILOT | BURNER | | PILOT | BURNER | | PILOT |
| | | | ϕ Inject (mm) | H (mm) | ϕ Injector (mm) | ϕ Inject (mm) | H (mm) | ϕ Injector (mm) | ϕ Inject (mm) | H (mm) | ϕ Injector (mm) |
| 1º | **G-110** | | 4.58 | 15 | ADJUSTABLE | 4.58 | 15 | ADJUSTABLE | 3.60 | 15 | Adjust. 3/4v |
| | **G-120** | | - | - | - | - | - | - | 3.60 | 15 | Adjust. 3/4v |
| | **G-130** | | 4.58 | 15 | ADJUSTABLE | 4.58 | 15 | ADJUSTABLE | 3.60 | 15 | Adjust. 3/4v |
| | **G-150** | | 4.58 | 15 | ADJUSTABLE | 4.58 | 15 | ADJUSTABLE | 3.60 | 15 | Adjust. 3/4v |
| 2º | **G-20** | | 2.25 | 20 | ADJUSTABLE | 2.15 | 20 | ADJUSTABLE | 1.80 | 18 | 0.40 |
| | **G-25** | | 2.25 | 20 | ADJUSTABLE | 2.15 | 20 | ADJUSTABLE | 1.80 | 18 | 0.40 |
| | **G-25.1** | | - | - | - | - | - | - | 1.80 | 18 | 0.40 |
| | **GZ-35** | | - | - | - | - | - | - | 2.60 | 18 | Adjust. 3/4v |
| 3º | **G-30** | **28mbar** | 1.50 | 30 | 0.25 | 1,45 | 30 | 0.25 | 1.25 | 18 | 0.25 |
| | | **50mbar** | 1.35 | 30 | 0.20 | 1,30 | 30 | 0.20 | 1.10 | 18 | 0.20 |
| | **G-31** | **37mbar** | 1.50 | 30 | 0.25 | 1,45 | 30 | 0.25 | 1.25 | 18 | 0.25 |
| | | **50mbar** | 1.35 | 30 | 0.20 | 1,30 | 30 | 0.20 | 1.10 | 18 | 0.20 |

## **Table of operating categories, gases and pressures** (Table n. 4)

### 900-RANGE

| Country of destination | Categories | Pressure (mbar) |
|---|---|---|
| FR | III1c2E+3+ | 8; 20/25; 28-30/37 |
| IT | III1a2H3+ | 8; 20; 28-30/37 |
| DK-SWE | III2a3B/P | 8; 20; 30 |
| ES | III1ace2H3+ | 8; 20; 28-30/37 |
| DK-SE-FI-NO-LT-LV-EE | II2H3B/P | 20; 30 |
| AT | II2H3B/P | 20; 50 |
| DE-LU | II2E3B/P | 20; 50 |
| IT-GB-PT-IE-CH-GR-SK-SI-CZ | II2H3+ | 20; 28-30/37 |
| NL | II2L3B/P | 25; 30 |
| FR-BE | II2E+3+ | 20/25; 28-30/37 |
| PL | II2Els2B/P | 20; 13; 28-30 |
| HU | II2HS3B/P | 25; 30 |
| MT-CY-IS | I3B/P | 30 |

## 700-RANGE

| Country of destination | Categories | Pressure (mbar) |
|---|---|---|
| FR | III1c2E+3+ | 8 ;20/25 ;28-30/37 |
| IT | III1a2H3+ | 8 ;20 ;28-30/37 |
| DK-SE | III2a3B/P | 8 ;20 ; 30 |
| ES | III1ace2H3+ | 8 ;20 ;28-30/37 |
| DK-SE-FI-NO-LT-LV-EE-BG-RO-HR-TR | II2H3B/P | 20; 30 |
| AT | II2H3B/P | 20 ;50 |
| DE-LU | II2E3B/P | 20; 50 |
| IT-GB-PT-IE-CH-GR-SK-SI-CZ | II2H3+ | 20 ; 28-30/37 |
| NL | II2L3B/P | 25 ; 30 |
| FR-BE | II2E+3+ | 20/25 ; 28-30/37 |
| PL | II2Els2B/P | 20 ;13 ; 28-30 |
| HU | II2HS3B/P | 25 ; 30 |
| MT-CY-IS | I3B/P | 30 |

## POSITION AND TEMPERATURES (Table no. 5)

| POSITION | 1 | 2 | 3 | 4 | 5 | 6 | 7 |
|---|---|---|---|---|---|---|---|
| APPROX.TEMP. (ºC) | 100 | 130 | 160 | 200 | 230 | 270 | 300 |

## Table of different types of gases (Table 6)

| | Kcal/m3 | | | | | | | | Kcal/kg | |
|---|---|---|---|---|---|---|---|---|---|---|
| | TOWN GAS | | | | NATURAL GAS | | | | LPG. | |
| | G-110 | G-120 | G-130 | G-150 | G-20 | G-25 | G-25.1 | GZ-35 | G-30 | G-31 |
| **LOWER CALORIFIC POWER** | 3,515 | 3,950 | 5,960 | 4,542 | 8,573 | 7,372 | 7,000 | 5,851 | 10,901 | 11,066 |

# 1.-INSTALLATION

## Positioning and levelling

The positioning and electrical and gas installation should always be carried out by an AUTHORISED TECHNICIAN, observing the standards of each country.

- It is advisable to install an extraction hood for the optimum operation of the appliance.
- Place the appliance in a well-ventilated place.
- Level and adjust the height of the appliance. (Fig. 1)

## Gas connection

An Authorised Technician, observing the regulations in each country, must always carry out the appliance's gas connection.

The general installation must have a stopcock and a pressure regulator and it is also advisable to install a shut-off cock on each individual appliance.
For Liquid Petroleum Gas (L.P.G.) and Natural Gas the appliance should be connected to the mains as shown in Figure 5
The appliance's gas inlet is labelled G in the diagrams on page 1.

## Conversion to different gases

If the appliance is prepared for a different type of gas to the one available in the installation, you should proceed as follows:

Cut off the gas to the appliance if connected. (Any conversion of the appliance's gas circuit must always be carried out by a QUALIFIED TECHNICIAN).
To adjust your appliance to work with a different type of gas, proceed in the following way:Turn the appliance off at the mains (if it is connected).

### Burner conversion

Injector replacement.

Dismantle the burners' "A" injectors (Fig. 2) and replace them with suitable ones depending on the gas to be used (Table 3)

Burner air adjustment.

Position the air regulator "B" (Fig. 2) to the "H" measurement (Table 3) depending on the gas to be used.

### Pilot conversion and adjustment

To convert to NATURAL GAS, please proceed as follows: Loosen screw "A" (Fig. 3, DETAIL A).
The 0.25 mm injector "B" is underneath screw "A" which must be loosened and replaced by the 0.40 mm injector supplied with the nozzles.
Turn the air regulator "C" until the flame steadies (Fig. 3).

To convert to TOWN GAS, the pilot flame adjustment is carried out turning the adjusting screw "B" until the flame is stable. IMPORTANT NOTE: Any adjustment or replacement should be carried out by an AUTHORISED TECHNICIAN

**Valve tap minimum flow rate adjustment.**

To adjust the minimum flow of the gas tap, the burner must have been on for at least 15 minutes and then the F adjusting screw pressed down completely in the case of G.L.P. or by adjusting this screw, anticlockwise until a stable flame is achieved, in the minimum for Natural Gas and Town Gas (Fig. 4).

After adapting the equipment to another type of gas or to another pressure, other than that for which it had been previously set, the old instructions should be replaced with the instructions for the new settings, to enable unambiguous identification of the state of the equipment after modification**.**

# 2.-USE

## Turning the appliance on

When the appliance has been installed, clean the surface of the grille. Use water and detergent, do not use abrasive products. When cleaning, cover the grease exit hole.
Do not use water hoses to clean the appliance.

**Burner ignition**

**Thermostatic valve**

s) Open the gas mains tap.

t) Press and turn the thermostatic valve control clockwise to the PILOT position (∗).

u) Keep the control pressed whilst igniting the pilot for approximately 20 seconds until the flame is stable.

v) The appliance has a hole at the front for manually igniting the pilot.

w) Now, to turn the burner on, turn the control of the thermostatic valve anticlockwise to the required position depending on the temperature you want to reach. TABLE 5.

x) If the control is positioned at 1, OFF (•) the appliance will stop working.

**Valve tap**

s) Open the gas mains tap.
t) Lightly press the gas mains tap control to unlock it and turn it anticlockwise to position 2 (PILOT)
u) Keep the control pressed while igniting the pilot and keep it pressed for 20 seconds until the flame becomes stable, in order for it to stay on when the control is released.
v) The appliance has a hole on the front panel for manually igniting the pilot.
w) To ignite the burner, press the control and turn it anticlockwise to position 3 (MAXIMUM), position 4 (MINIMUM). When the required position is reached, stop pressing the control. The burner will have been ignited by the pilot.
x) If we position the control at 1 (OFF) the appliance will stop working.

Temperature control.

When the griddle reaches the selected temperature, the burners automatically return to the minimum setting. In the same way, when the temperature of the griddle drops, the burners ignite once again. It is essential to ensure that the chimney remains unobstructed.

Safety valve.

If for any reason the pilot burners are accidentally extinguished, approximately 20 seconds later the safety valve within the thermostat will automatically turn the gas off at the mains.

Grease and fat collector.

These appliances incorporate a simple system which collects unwanted grease and fat. The grease or fat is first channelled into a tube situated at the front of the appliance, and then, by means of an opening in the said tube, into the collector tray. This tray should be emptied at regular intervals.

## Operation

**Tap thermostatic valve.**

When the grille reaches the selected temperature, the burners go to the minimum position. Likewise, as soon as the temperature drops below the selected value, the burners turn on.

IT IS EXTREMELY IMPORTANT NOT TO OBSTRUCT THE FLUE PIPE.

**Valve tap.**

The burners are started up manually.

**Safety valve.**

If the burners and pilot were to turn off accidentally, the safety valve in the thermostat of valve tap would start to work automatically, closing the gas flow in approximately 20 seconds.

**Fat collection.**

These appliances are equipped with a simple system to collect fat produced during use.

The fat or oil first drains towards the channel at the front, through a hole in this channel and then falls into a container. Empty it regularly.

# 3.-MAINTENANCE:

### DAILY CLEANING

For the appliance to operate and perform like new, it is advisable to follow the instructions detailed below.

m) It is recommended to clean the grille plate at the end of the day.

n) The use of water and soap is sufficient for cleaning. Never use gritty detergents or abrasive products.

o) It is not advisable to use water hoses to clean the appliance as they may damage its operating components.

p) It is advisable to clean the fat collector container once a day in a bowl of hot soapy water.

**Never use products with bleach** (hydrochloric, perchloric, formic and trichloroacetic acid, amongst others) nor certain alkaline solutions (sodium hydroxide, for example) to clean the chrome grille.

Special care must also be taken when cleaning the areas near to the grille with abrasive products. If necessary, cover the appliance, to prevent corrosive products from splashing onto the grille.

**List of operating components.**

10. Thermostatic valve or gas valve tap “VM”
11. Pilot “P”
12. Thermocouple “T”

**IMPORTANT NOTE:**

- It is vital for the flue pipe not to get blocked, not even partially, for proper burner operation.
- The replacement of any functional component that can affect the safety of the appliance must be carried out by an AUTHORISED TECHNICIAN.
- As a general rule, whenever an operating component is replaced, you must check that the gas mains tap is shut and that is no fire in the vicinity of the appliance.

## 4.-ENVIRONMENTAL PROTECTION RECOMMENDATION

On ending its useful life, this product must not be thrown away in a standard rubbish bin, but must be left in an electrical waste and electronic equipment collection point for recycling.

This is confirmed by the symbol on the product, user manual or packaging.

Depending on the symbol, the materials can be recycled. By recycling and other ways of processing electrical waste and electronic equipment you can significantly contribute to protecting the environment.

Contact your local authorities for more information of the nearest collection point.

To preserve the environment at the end of the useful life of your product, leave it in the appropriate places in accordance with the current legislation.

**NOTE:** THE FINAL HOLDER OF THE CONTAINER WASTE IS RESPONSIBLE FOR ITS MANAGEMENT.

**This appliance is only for professional usage and must be used by qualified personnel.**

## Spatabile cliente

Grazie per la fiducia mostrata nei confronti del nostro marchio quando è stato acquistato un apparecchio per uso professionale. Siamo fermamente convinti che, con il trascorso del tempo, sarete totalmente soddisfatti del suo acquisto.

Prendersi qualche minuto e, con il presente manuale, avvicinarsi all'apparecchio e "Buon lavoro!": Le informazioni grafiche di facile comprensione hanno sostituito numerose pagine piene di testo.

Ciò nonostante, consigliamo di studiare attentamente il presente manuale redatto dai responsabili di cucina di FAGOR, in modo tale di trarre i massimi vantaggi dalle molteplici possibilità che offre il presente apparecchio.

Conservare questo manuale nelle vicinanze dell'apparecchio e in un luogo sempre accessibile.

In ultimo, le auguriamo un enorme successo e grandi soddisfazioni con il suo nuovo fry-top.

# FAGOR

## indice

# Caratteristiche tecniche

## Tabella generale delle caratteristiche.(Table)

| MODELLO | | | GAMMA-900 | | GAMMA-700 | |
|---|---|---|---|---|---|---|
| | | | FTG9-10L FTG9-10R FTG9-10LR FTG9-10V L FTG9-10V R FTG9-10V LR FTG/C9-10L FTG/C9-10R FTG/C9-10LR | FTG9-05L FTG9-05R FTG9-05V L FTG9-05V R FTG/C9-05L FTG/C9-05R | FTG7-10L FTG7-10R FTG/C7-10L FTG7-10LR FTG7-10V L FTG7-10V R FTG7-10V LR | FTG7-05L FTG7-05R FTG/C7-05L FTG7-05V L FTG7-05V R |
| DIMENSIONI DI INGOMBRO | (mm) | Larghezza | 850 | 425 | 700 | 350 |
| | | Profondità | 900 | 900 | 775 | 775 |
| | | Altezza | 290 | 290 | 290 | 290 |
| CARATTERISTICHE DELLA PIASTRA | (mm) | Larghezza | 841 | 416 | 691 | 341 |
| | | Profondità | 621 | 621 | 546 | 546 |
| PESO NETTO (KG.) | | | 128 | 70 | 69 | 41 |
| NUMERO DI BRUCIATORI | | | 2 | 1 | 2 | 1 |
| CONSUMI NOMINALI | m3/h | G-110 | 4.58 | 2.29 | 3,25 | 1,63 |
| | | G-120 | - | - | 2,89 | 1,45 |
| | | G-130 | 2.78 | 1.39 | 1,92 | 0,96 |
| | | G-150 | 3.38 | 1.69 | 2,52 | 1,26 |
| | | G-20 | 1.90 | 0.95 | 1,32 | 0,67 |
| | | G-25 | 2.20 | 1.10 | 1,33 | 0,67 |
| | | G-25.1 | - | - | 1,32 | 0,67 |
| | | GZ-35 | - | - | 1,85 | 0,926 |
| | Kg/h | G-30 | 1.48 | 0.74 | 1,05 | 0,524 |
| | | G-31 | 1.46 | 0.73 | 1,03 | 0,516 |
| POTENZA TOTALE | (Potere calorif. inf.) Kw/h | | 18.68 | 9.34 | 12.6 | 6.3 |
| | (Potere calorif. inf.) Kw/h G 25 / G25.1 | | | | 10.8 | 5.4 |

## Consumo dell' aria (tabella nº2)

| MODELLO | Consumo d' aria necessario per la combustione Nm³/h |
|---|---|
| FTG9-05L, FTG9-05R, FTG/C9-05L, FTG/C9-05R, FTG9-05V L, FTG9-05V R | 10 |
| FTG9-10L, FTG9-10R, FTG9-10L+R FTG/C9-10L, FTG/C9-10R, FTG/C9-10L+R, FTG9-10V L, FTG9-10V R, FTG9-10V L+ R | 20 |
| FTG7-05L, FTG7-05R, FTG/C7-05L | 7 |
| FTG7-10VL, FTG7-10 R, FTG7-10 L+R FTG/C7-10 L | 14 |

***Tabella 3***

| FAMIGLIA GAS | | | FTG9-10L FTG9-05L<br>FTG9-10R FTG9-05R<br>FTG9-10L+R FTG9-05V L<br>FTG9-10V L FTG9-05V R<br>FTG9-10V R<br>FTG9-10V L+R | | | FTG/C9-10L FTG/C9-05L<br>FTG/C9-10R FTG/C9-05R<br>FTG/C9-10L+R | | | FTG7-10L FTG7-05L<br>FTG7-10R FTG7-05R<br>FTG/C7-10 L FTG/C7-05 L<br>FTG7-10L+R<br>FTG7-10V L FTG7-05V L<br>FTG7-10V R FTG7-05V R<br>FTG7-10V L+R | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | | | BRUCIATORE | | SPIA | BRUCIATORE | | SPIA | BRUCIATORE | | SPIA |
| | | | ϕ Iniettore (mm) | H (mm) | ϕ Iniettore(mm) | ϕ Iniettore (mm) | H (mm) | ϕ Iniettore (mm) | ϕ Iniettore (mm) | H (mm) | ϕ Iniettore (mm) |
| 1º | **G-110** | | 4.58 | 15 | REGOLABILE | 4.58 | 15 | REGOLABILE | 3.60 | 15 | Reg. 3/4v |
| | **G-120** | | - | - | - | - | - | - | 3.60 | 15 | Reg. 3/4v |
| | **G-130** | | 4.58 | 15 | REGOLABILE | 4.58 | 15 | REGOLABILE | 3.60 | 15 | Reg. 3/4v |
| | **G-150** | | 4.58 | 15 | REGOLABILE | 4.58 | 15 | REGOLABILE | 3.60 | 15 | Reg. 3/4v |
| 2º | **G-20** | | 2.25 | 20 | REGOLABILE | 2.15 | 20 | REGOLABILE | 1.80 | 18 | 0.40 |
| | **G-25** | | 2.25 | 20 | REGOLABILE | 2.15 | 20 | REGOLABILE | 1.80 | 18 | 0.40 |
| | **G-25.1** | | - | - | - | - | - | - | 1.80 | 18 | 0.40 |
| | **GZ-35** | | - | - | - | - | - | - | 2.60 | 18 | Reg. 1/4v |
| 3º | **G-30** | **28mbar** | 1.50 | 30 | 0.25 | 1,45 | 30 | 0.25 | 1.25 | 18 | 0.25 |
| | | **50mbar** | 1.35 | 30 | 0.20 | 1,30 | 30 | 0.20 | 1.10 | 18 | 0.20 |
| | **G-31** | **37mbar** | 1.50 | 30 | 0.25 | 1,45 | 30 | 0.25 | 1.25 | 18 | 0.25 |
| | | **50mbar** | 1.35 | 30 | 0.20 | 1,30 | 30 | 0.20 | 1.10 | 18 | 0.20 |

Categorie, gas e pressioni di funzionamento (tabella nº 4)

**GAMMA 900**

| Paese destinatario | Categorie | Pressioni (mbar) |
|---|---|---|
| FR | III1c2E+3+ | 8 ;20/25 ;28-30/37 |
| IT | III1a2H3+ | 8 ;20 ;28-30/37 |
| DK-SE | III2a3B/P | 8 ;20 ; 30 |
| ES | III1ace2H3+ | 8 ;20 ;28-30/37 |
| DK-SE-FI-NO-LT-LV-EE-BG-RO-HR-TR | II2H3B/P | 20; 30 |
| AT | II2H3B/P | 20 ;50 |
| DE-LU | II2E3B/P | 20; 50 |
| IT-GB-PT-IE-CH-GR-SK-SI-CZ | II2H3+ | 20 ; 28-30/37 |
| NL | II2L3B/P | 25 ; 30 |
| FR-BE | II2E+3+ | 20/25 ; 28-30/37 |
| PL | II2Els2B/P | 20 ;13 ; 28-30 |
| HU | II2HS3B/P | 25 ; 30 |
| MT-CY-IS | I3B/P | 30 |

## GAMMA 700

| Paese destinatario | Categorie | Pressioni (mbar) |
|---|---|---|
| AT | II2H3B/P | 20 ;50 |
| BE | II2E+3+ | 20/25 ; 28-30/37 |
| DE-LU | II2E3B/P | 20 ; 50 |
| DK-SE | III1a2H3B/P | 8 ;20 ;30 |
| ES | III1ace2H3+ | 8 ;20 ;28-30/37 |
| FR | III1c2E+3+ | 8 ;20/25 ;28-30/37 |
| FI-NO-LT-LV-EE-BG-RO-HR-TR | II2H3B/P | 20 ;30 |
| GB -PT-IE-CH-GR-SK-SI-CZ | II2H3+ | 20 ; 28-30/37 |
| HU | II2HS3B/P | 25 ; 30 |
| IT | III1a2H3+ | 8 ;20 ;28-30/37 |
| MT-CY-IS | I3B/P | 30 |
| NL | II2L3B/P | 25 ; 30 |
| PL | II2ELs3B/P | 20 ;13 ;28-30 |

**Posizione e temperatura** (Tabella nº 5)

| POSIZIONE | 1 | 2 | 3 | 4 | 5 | 6 | 7 |
|---|---|---|---|---|---|---|---|
| TEMP. APPROSS. (ºC) | 100 | 130 | 160 | 200 | 230 | 270 | 300 |

## Gas di riferimento (Tabla nº6)

| | Kcal/m3 | | | | | | | | Kcal/kg | |
|---|---|---|---|---|---|---|---|---|---|---|
| | GAS CITTÀ | | | | GAS NATURALE | | | | G.L.P. | |
| | G-110 | G-120 | G-130 | G-150 | G-20 | G-25 | G-25.1 | GZ-35 | G-30 | G-31 |
| POTERE CALORIFICO INFERIORE | 3.515 | 3.950 | 5.960 | 4.542 | 8.573 | 7.372 | 7.000 | 5.851 | 10.901 | 11.066 |

# 1-.INSTALAZIONE

## Ubicazione e livellamento

L'ubicazione e l'installazione sia elettrica che a gas, dovrà essere effettuata da un TECNICO AUTORIZZATO, rispettando le norme vigenti in ciascun paese.

- ✶ Per il corretto funzionamento dell'apparecchio, è indispensabile installare una campana estrattrice.
- ✶ Ubicare l'apparecchio in un locale ben ventilato.
- ✶ Livellare e regolare l'altezza dell'apparecchio.(Fig. 1)

## Allacciamento gas

L'allacciamento gas dell'apparecchio deve essere eseguito sempre da un Tecnico Autorizzato, rispettando le norme di ciascun paese.

L'installazione generale deve essere dotata di un rubinetto di distribuzione e di un regolatore di pressione, in cui si consiglia installare un rubinetto d'arresto per ciascun apparecchio di consumo.

## Trasformazione a diversi tipi di gas

Se l'apparecchio è predisposto per un tipo di gas differente da quello che si predispone nell'installazione, si dovrà procedere nel seguente modo:

Interrompere il passaggio del gas se l'apparecchio è collegato. (Qualsiasi tipo di trasformazione delle condizioni del circuito di gas dell'apparecchio, dovrà essere sempre realizzato da un TECNICO AUTORIZZATO).

### Trasformazione dei bruciatori

Sostituzione degli iniettori.

Smontare l'iniettore "A" del bruciatore (Fig. 2) e sostituirlo con uno adeguato secondo il gas che si utilizza (Tabella 3)

Regolazione aria dei bruciatori.

Posizionare il regolatore dell'aria "B" (Fig. 2) al grado "H" (tabella 3) secondo il tipo di gas che si vuole utilizzare.

### Regolazione del flusso minimo del rubinetto valvolato

Per regolare il flusso minimo del rubinetto del gas, il bruciatore deve essere in funzione da almeno 15 minuti, in seguito stringere la vite di regolazione F fino in fondo nel caso si tratti di G.P.L., o regolare questa vite in senso antiorario, fino ad ottenere una fiamma stabile sulla posizione di minimo per i tipi di Gas Naturale e Gas Città (fig. 4).

### Caratteristiche generali della fiamma.

La fiamma deve essere di colore azzurro chiaro con i coni sulla base stabili

Dopo aver adattato l'apparecchio ad un tipo diverso di gas o ad una pressione differente, da quella cui era stato regolato precedentemente, le nuove indicazioni di regolazione dovranno essere inserite in sostituzione delle indicazioni precedenti, in modo da permetterne l'identificazione evitando qualsiasi ambiguità sulle condizioni dell'apparecchio, successivamente alla modificazione.

# 2.-USO

## Accensione dell'apparecchio

Una volta installato l'apparecchio, pulire la superficie della piastra. Usare acqua e sapone, non usare prodotti abrasivi. Per realizzare quest'operazione, chiudere il foro d'uscita dei grassi.
Non usare doccette per la pulizia dell'apparecchio.

### Accensione dei bruciatori

### Valvola termostatica

y) Aprire il rubinetto di regolazione del gas.

z) Premere e girare la manopola della valvola termostatica in senso orario fino a raggiungere la posizione, SPIA (*),

aa) Mantenere premuta la manopola mentre si procede ad accendere la spia, per circa 20 secondi, fino a quando la fiamma sia stabile.

bb) L'apparecchio ha un orifizio nella parte frontale per l'accensione manuale della spia.

cc) Da questo momento in poi, per accendere il bruciatore, girare la manopola della valvola termostatica in senso antiorario fino a raggiungere la posizione desiderata secondo la temperatura che si vuole raggiungere. TABELLA 5

Se s'inserisce la manopola su 1, SPENTO (•). L'apparecchio smetterà di

Rubinetto valvola

y) Aprire il rubinetto di distribuzione del gas.
z) Premere leggermente fino a sbloccare la manopola del rubinetto del gas e girare in senso antiorario fino a raggiungere la posizione 2 (SPIA)
aa) Mantenere la manopola premunta mentre si accende la spia luminosa e premere per circa 20 secondi fino a quando la fiamma sia stabile, affinché possa continuare a mantenersi tale quando si rilascerà la manopola.
bb) L'apparecchio ha un foro sulla parte frontale per l'accensione manuale della spia luminosa.
cc) Per accendere il bruciatore, premere la manopola e girare in senso antiorario fino a raggiungere la posizione 3 (MASSIMO), posizione 4 (MINIMO). Una volta che si è raggiunta la posizione desiderata smettere di mantenere premuta la manopola. Il bruciatore si sarà acceso attraverso la spia luminosa.
dd) Se s'inserisce la manopola sulla posizione 1 (SPENTO), l'apparecchio smetterà di funzionare.

## Funzionamento

### Rubinetto valvola termostatica.

Nel momento in cui, la temperatura della piastra raggiunge la temperatura selezionata, i bruciatori passeranno alla posizione minima. Inoltre, mentre la temperatura si abbassa al valore selezionato, i bruciatori si accendono.

MOLTO IMPORTANTE NON OSTRUIRE IL CONDOTTO DI SCARICO.

### Rubinetto valvola

L'avvio dei bruciatori è manuale.

**Valvola di sicurezza.**

Se a causa di un imprevisto qualsiasi, i bruciatori e la spia d'accensione si spengono accidentalmente, la valvola di sicurezza incorporata al termostato entrerebbe in funzione automaticamente, bloccando il passaggio del gas in circa 20 secondi approssimativamente.

**Raccolta dei grassi.**

Questi apparecchi sono dotati di un semplice sistema per raccogliere i grassi che si generano durante l'impiego.

Il grasso e l'olio scivolano prima verso la scanalatura situata sulla parte frontale, e quindi, tramite un foro della stessa scanalatura, cadono in un apposito recipiente. Svuotarlo periodicamente.

# 2.-MANUTENZIONE

**Pulizia giornaliera**

Per mantenere l'apparecchio come il primo giorno, così come le condizioni di funzionamento ed una resa adeguata, si consiglia di seguire le seguenti istruzioni.

q) Trascorsa la giornata di lavoro si raccomanda di pulire la piastra.

r) Per la pulizia è sufficiente usare acqua e sapone. Non usare detersivi in polvere né prodotti abrasivi.

s) Per la pulizia dell'apparecchio non usare doccette poiché potrebbero danneggiare alcuni elementi funzionali.

t) Si consiglia di pulire giornalmente il recipiente adibito alla raccolta dei grassi, immergendolo in acqua calda insaponata.

**Non usare mai prodotti che contengono cloro** (acido cloridrico, perclorico, formico e tricloroacetico) né alcune soluzioni alcaline (idrossido di sodio per esempio) per la pulizia della piastra cromata.

Inoltre, è necessario prestare speciale attenzione alla pulizia delle zone contigue alla piastra quando si utilizzano prodotti abrasivi, proteggendola se necessario, per evitare possibili schizzi di prodotti corrosivi sulla piastra.

**Lista dei componenti funzionali.**

13. Valvola termostatica o rubinetto a valvola del gas "VM"
14. Spia d´accensione "P"
15. Coppia termica "T"

**NOTA IMPORTANTE:**

- É molto importante che il condotto di scarico non resti ostruito, neanche in modo parziale, per garantire un buon funzionamento dei bruciatori.
- La sostituzione di qualsiasi componente funzionale che possa incidere sulla sicurezza dovrà essere effettuata da un TECNICO AUTORIZZATO.
- Come regola ogni volta che si ostruisce uno qualsiasi dei componenti funzionali, si deve verificare che il rubinetto generale del gas sia chiuso e non ci sia del fuoco nei pressi dell'apparecchio.

## 4.-RACCOMANDAZIONI PER LA PROTEZIONE AMBIENTALE

Dopo aver terminato la sua vita utile, questo prodotto non deve essere gettato in un secchio per le immondizie, ma deve essere lasciato in un punto di raccolta specifico per riufiuti elettrici ed elettronici per poter essere riciclato.

Quest'informazione è confirmata dal símbolo che si trova sul prodotto, sul manuale per l'utente o sull'imballaggio.

A seconda delle sue caratteristiche, i materiali possono essere riciclati. Grazie al riciclaggio e ad altri sistemi di smaltimento dei rifiuti elettrici ed elettronici, si può contribuire in modo significativo ad aiutare e proteggere il medio ambiente.

Vi preghiamo di entrare in contatto con le autorità locali per ricevere ulteriore informazione sui punti di raccolta più vicini a voi.

Per preservare il medio ambiente, successivamente alla vita utile del vostro prodotto, depositarlo in uno dei punti destinati a ciò in accordo con la legislazione vigente in materia.

**NOTA:** IL POSSESSORE ULTIMO DEI RIFIUTI DA IMBALLAGGIO È RESPONSABILE DELLA SUA GESTIONE FINALE.

**Quest'apparecchio è solo per uso professionale e deve essere utilizzato da personale specializzato.**

## Daer costumer

We would like to thank you for the confidence you have shown in our product on purchasing a professional appliance. We are totally convinced that in time you will be completely satisfied with your purchase.

Take a few minutes of your time and get to know the appliance with this instructions manual and "down to work": the easy to understand graphical information replaces pages full of writing.

Nevertheless, we recommend you thoroughly read this manual compiled by FAGOR's kitchen supervisors, in order to benefit to the maximum from the multiple possibilities and advantages this appliance offers you.

Keep this manual near to the appliance and at all times in an accessible place.

Lastly, we wish you success and hope that you will be fully satisfied with your new fry-top.
**FAGOR**

## Index

# AUSTRALIAN MODEL

## Technical specifications

### General table of characteristics.

| MODEL | | | | 900-RANGE | | 700-RANGE | |
|---|---|---|---|---|---|---|---|
| | | | | FTG9-10L A<br>FTG9-10R A<br>FTG9-10LR A | FTG9-05L A<br>FTG9-05R A | FTG7-10L A<br>FTG7-10R A<br>FTG7-10LR A | FTG7-05L A<br>FTG7-05R A |
| EXTERIOR DIMENSIONS | (mm) | Width | | 850 | 425 | 700 | 350 |
| | | Depth | | 900 | 900 | 775 | 775 |
| | | Height | | 290 | 290 | 290 | 290 |
| HOTPLATE SPECIFICATIONS | (mm) | Width | | 841 | 416 | 691 | 341 |
| | | Depth | | 621 | 621 | 546 | 546 |
| NET WEIGHT (KG.) | | | | 128 | 70 | 69 | 41 |
| NUMBER OF BURNERS | | | | 2 | 1 | 2 | 1 |
| NOMINAL CONSUMPTION | | m3/h | G-20 | 1.90 | 0.95 | 1.328 | 0.664 |
| | | | G-25 | 2.20 | 1.10 | 1.34 | 0.67 |
| | | Kg/h | G-30 | 1.48 | 0.74 | 1.048 | 0.524 |
| | | | G-31 | 1.46 | 0.73 | 1.032 | 0.516 |
| TOTAL POWER | Calorific power (lower) Kw/h | | | 18.68 | 9.34 | 12.6 | 6.3 |
| | Calorific power (lower) Kw/h G 25 | | | | | 10.8 | 5.4 |

## Air consumption (Table n. 2)

| MODEL | Air consumption necessary for Nm³/H combustion |
|---|---|
| FTG9-05L A, FTG9-05R A, | 10 |
| FTG9-10L A, FTG9-10R A, FTG9-10L+R A | 20 |
| FTG7-05L A, FTG7-05R A | 7 |
| FTG7-10L A,FTG7-10R A,FTG7-10L+R A | 14 |

## Table of ø injectors (table n. 3)

***Table 1***

| GAS FAMILY | | | FTG9-10L FTG9-05L<br>FTG9-10R FTG9-05R<br>FTG9-10L+R FTG9-05V L<br>FTG9-10V L FTG9-05V R<br>FTG9-10V R<br>FTG9-10V L+R | | | FTG/C9-10L FTG/C9-05L<br>FTG/C9-10R FTG/C9-05R<br>FTG/C9-10L+R | | | FTG7-10L FTG-705L<br>FTG7-10R FTG-705R<br>FTG7-10L+R<br>FTG-710V L FTG-705V L<br>FTG-710V R FTG-705V R<br>FTG-710V L+R | | | FTG/C7-10L<br>FTG/C7-05L | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| | | | BURNER | | PILOT | BURNER | | PILOT | BURNER | | PILOT | BURNER | | PILOT |
| | | | ϕ Inject (mm) | H (mm) | ϕ Injector (mm) | ϕ Inject (mm) | H (mm) | ϕ Injector (mm) | ϕ Inject (mm) | H (mm) | ϕ Injector (mm) | ϕ Inject (mm) | H (mm) | ϕ Injector (mm) |
| 1st | G-110 | | 4,58 | 15 | ADJUSTABLE | 4,58 | 15 | ADJUSTABLE | - | - | ADJUSTABLE | - | - | ADJUSTABLE |
| | G-130 | | 4,58 | 15 | ADJUSTABLE | 4,58 | 15 | ADJUSTABLE | - | - | ADJUSTABLE | - | - | ADJUSTABLE |
| | G-150 | | 4,58 | 15 | ADJUSTABLE | 4,58 | 15 | ADJUSTABLE | - | - | ADJUSTABLE | - | - | ADJUSTABLE |
| 2nd | G-20 10mb | | 2.25 | 20 | ADJUSTABLE | 2.15 | 20 | ADJUSTABLE | 2,25 | 18 | ADJUSTABLE | 2,15 | 18 | ADJUSTABLE |
| | G-25 | | 2.25 | 20 | ADJUSTABLE | 2.15 | 20 | ADJUSTABLE | 1.90 | 20 | ADJUSTABLE | 1.80 | 20 | ADJUSTABLE |
| 3rd | G-30 | 28 mbar | 1.50 | 30 | 0.25 | 1,45 | 30 | 0.25 | 1.25 | 25 | 0.25 | 1.20 | 25 | 0.25 |
| | | 50 mbar | 1.35 | 30 | 0.20 | 1,30 | 30 | 0.20 | 1.05 | 25 | 0.20 | 1 | 25 | 0.20 |
| | G-31 | 37 mbar | 1.50 | 30 | 0.25 | 1,45 | 30 | 0.25 | 1.25 | 25 | 0.25 | 1.20 | 25 | 0.25 |
| | | 50 mbar | 1.35 | 30 | 0.20 | 1,30 | 30 | 0.20 | 1.05 | 25 | 0.20 | 1 | 25 | 0.20 |

## Table of operating categories, gases and pressures (Table n. 4)

| Country of destination | Pressure (mbar) | Categories |
|---|---|---|
| FR | 8; 20/25; 28-30/37 | III1c2E+3+ |
| IT | 8; 20; 28-30/37 | III1a2H3+ |
| DK-SWE | 8; 20; 30 | III2a3B/P |
| ES | 8; 20; 28-30/37 | III1ace2H3+ |
| DK-SE-FI-NO-LT-LV-EE | 20; 30 | II2H3B/P |
| AT | 20; 50 | II2H3B/P |
| DE-LU | 20; 50 | II2E3B/P |
| IT-GB-PT-IE-CH-GR-SK-SI-CZ | 20; 28-30/37 | II2H3+ |
| NL | 25; 30 | II2L3B/P |
| FR-BE | 20/25; 28-30/37 | II2E+3+ |
| PL | 20; 13; 28-30 | II2EIs2B/P |
| HU | 25; 30 | II2HS3B/P |
| MT-CY-IS | 30 | I3B/P |

| Country of destination | Pressure (mbar) | Categories |
|---|---|---|
| AT | $II_{2H3B/P}$ | 20*50 |
| BE - FR | $II_{2E+3+}$ | 20/25*28-30/37 |
| CH | $II_{2H3+}$ * $II_{2H3B/P}$ | 20*28-30/37 ; 20*50 |
| CY – MT | $I_{3B/P}$ * $I_{3+}$ | 30*28-30/37 |
| CZ – EE – LT – LV – SI – SK | $II_{2H3+}$ * $II_{2H3B/P}$ | 20*28-30/37 ; 20*30 |
| DE | $II_{2E3B/P}$ | 20*50 |
| DK – FI – NO – SE | $II_{2H3B/P}$ | 20*30 |
| ES – GB – GR – IE – IT – PT | $II_{2H3+}$ | 20*28-30/37 |
| HU | $II_{2S3B/P}$ | 25*30 |
| IS | $I_{3B/P}$ | 30 |
| LU | $II_{2E3+}$ * $II_{2E+3+}$ | 20*28-30/37 ; 20/25*28-30/37 |
| NL | $II_{2L3B/P}$ | 25*30 |
| PL | $II_{2ELs3B/P}$ | 20*13*36 |
| RO | $II_{2H3B/P}$ | 20*30/50 |

## **POSITION AND TEMPERATURES** (Table no. 5)

| POSITION | 1 | 2 | 3 | 4 | 5 | 6 | 7 |
|---|---|---|---|---|---|---|---|
| APPROX.TEMP. (ºC) | 100 | 130 | 160 | 200 | 230 | 270 | 300 |

# AUSTRALIAN MODEL

## 1.-INSTALLATION

### Positioning and levelling

The positioning and electrical and gas installation should always be carried out by an AUTHORISED TECHNICIAN, observing the standards of each country.

* It is advisable to install an extraction hood for the optimum operation of the appliance.
* Place the appliance in a well-ventilated place.
* Level and adjust the height of the appliance. (Fig. 1)

The appliances can be installed on top of a low unit.

### Gas connection

An Authorised Technician, observing the regulations in each country, must always carry out the appliance's gas connection.

The general installation must have a stopcock and a pressure regulator and it is also advisable to install a shut-off cock on each individual appliance.
For Liquid Petroleum Gas (L.P.G.) and Natural Gas the appliance should be connected to the mains as shown in Figure 5
The appliance's gas inlet is labelled G in the diagrams on page 1.

### Conversion to different gases

If the appliance is prepared for a different type of gas to the one available in the installation, you should proceed as follows:

Cut off the gas to the appliance if connected. (Any conversion of the appliance's gas circuit must always be carried out by a QUALIFIED TECHNICIAN).
To adjust your appliance to work with a different type of gas, proceed in the following way:Turn the appliance off at the mains (if it is connected).

### Burner conversion

Injector replacement.

Dismantle the burners' "A" injectors (Fig. 2) and replace them with suitable ones depending on the gas to be used (Table 3)

Burner air adjustment.

Position the air regulator "B" (Fig. 2) to the "H" measurement (Table 3) depending on the gas to be used.

### Pilot conversion and adjustment

To convert to NATURAL GAS, please proceed as follows: Loosen screw "A" (Fig. 3, DETAIL A).
The 0.25 mm injector "B" is underneath screw "A" which must be loosened and replaced by the 0.40 mm injector supplied with the nozzles.
Turn the air regulator "C" until the flame steadies (Fig. 3).

To convert to TOWN GAS, the pilot flame adjustment is carried out turning the adjusting screw "B" until the flame is stable. IMPORTANT NOTE: Any adjustment or replacement should be carried out by an AUTHORISED TECHNICIAN

**Valve tap minimum flow rate adjustment.**

To adjust the minimum flow of the gas tap, the burner must have been on for at least 15 minutes and then the F adjusting screw pressed down completely in the case of G.L.P. or by adjusting this screw, anticlockwise until a stable flame is achieved, in the minimum for Natural Gas and Town Gas (Fig. 4).

After adapting the equipment to another type of gas or to another pressure, other than that for which it had been previously set, the old instructions should be replaced with the instructions for the new settings, to enable unambiguous identification of the state of the equipment after modification**.**

# 2.-USE

## Turning the appliance on

When the appliance has been installed, clean the surface of the grille. Use water and detergent, do not use abrasive products. When cleaning, cover the grease exit hole.
Do not use water hoses to clean the appliance.

**Burner ignition**

**Thermostatic valve**

dd) Open the gas mains tap.

ee) Press and turn the thermostatic valve control clockwise to the PILOT position (∗).

ff) Keep the control pressed whilst igniting the pilot for approximately 20 seconds until the flame is stable.

gg) The appliance has a hole at the front for manually igniting the pilot.

hh) Now, to turn the burner on, turn the control of the thermostatic valve anticlockwise to the required position depending on the temperature you want to reach. TABLE 5.

ii) If the control is positioned at 1, OFF (•) the appliance will stop working.

Valve tap

ee) Open the gas mains tap.
ff) Lightly press the gas mains tap control to unlock it and turn it anticlockwise to position 2 (PILOT)
gg) Keep the control pressed while igniting the pilot and keep it pressed for 20 seconds until the flame becomes stable, in order for it to stay on when the control is released.
hh) The appliance has a hole on the front panel for manually igniting the pilot.
ii) To ignite the burner, press the control and turn it anticlockwise to position 3 (MAXIMUM), position 4 (MINIMUM). When the required position is reached, stop pressing the control. The burner will have been ignited by the pilot.
jj) If we position the control at 1 (OFF) the appliance will stop working.

Temperature control.

When the griddle reaches the selected temperature, the burners automatically return to the minimum setting. In the same way, when the temperature of the griddle drops, the burners ignite once again. It is essential to ensure that the chimney remains unobstructed.

Safety valve.

If for any reason the pilot burners are accidentally extinguished, approximately 20 seconds later the safety valve within the thermostat will automatically turn the gas off at the mains.

Grease and fat collector.

These appliances incorporate a simple system which collects unwanted grease and fat. The grease or fat is first channelled into a tube situated at the front of the appliance, and then, by means of an opening in the said tube, into the collector tray. This tray should be emptied at regular intervals.

## Operation

**Tap thermostatic valve.**

When the grille reaches the selected temperature, the burners go to the minimum position. Likewise, as soon as the temperature drops below the selected value, the burners turn on.

IT IS EXTREMELY IMPORTANT NOT TO OBSTRUCT THE FLUE PIPE.

**Valve tap.**

The burners are started up manually.

**Safety valve.**

If the burners and pilot were to turn off accidentally, the safety valve in the thermostat of valve tap would start to work automatically, closing the gas flow in approximately 20 seconds.

**Fat collection.**

These appliances are equipped with a simple system to collect fat produced during use.

The fat or oil first drains towards the channel at the front, through a hole in this channel and then falls into a container. Empty it regularly.

# 3.-MAITENANCE:

**DAILY CLEANING**

For the appliance to operate and perform like new, it is advisable to follow the instructions detailed below.

u) It is recommended to clean the grille plate at the end of the day.

v) The use of water and soap is sufficient for cleaning. Never use gritty detergents or abrasive products.

w) It is not advisable to use water hoses to clean the appliance as they may damage its operating components.

x) It is advisable to clean the fat collector container once a day in a bowl of hot soapy water.

**Never use products with bleach** (hydrochloric, perchloric, formic and trichloroacetic acid, amongst others) nor certain alkaline solutions (sodium hydroxide, for example) to clean the chrome grille.

Special care must also be taken when cleaning the areas near to the grille with abrasive products. If necessary, cover the appliance, to prevent corrosive products from splashing onto the grille.

**List of operating components.**

16. Thermostatic valve or gas valve tap “VM”
17. Pilot “P”
18. Thermocouple “T”

Substitution of the thermostatic tap.

Remove the control panel.

Remove screws A which connect to the main pipe. (Fig. 6).

Undo the joints B C and D (for the burner, pilot and thermocouple).

Replace the component. Suitable thread torques are:

| | |
|---|---|
| Union nut to burner pipe: | 2.5 Kpm |
| Union nut to pilot pipe: | 0.8 Kpm |
| Union nut to thermocouple: | 0.4 Kpm |

Ensure that the appliance is COMPLETELY SEALED

**IMPORTANT NOTE:**

* It is vital for the flue pipe not to get blocked, not even partially, for proper burner operation.
* The replacement of any functional component that can affect the safety of the appliance must be carried out by an AUTHORISED TECHNICIAN.
* As a general rule, whenever an operating component is replaced, you must check that the gas mains tap is shut and that is no fire in the vicinity of the appliance.

## 4.-ENVIRONMENTAL PROTECTION RECOMMENDATION

On ending its useful life, this product must not be thrown away in a standard rubbish bin, but must be left in an electrical waste and electronic equipment collection point for recycling.

This is confirmed by the symbol on the product, user manual or packaging.

Depending on the symbol, the materials can be recycled. By recycling and other ways of processing electrical waste and electronic equipment you can significantly contribute to protecting the environment.

Contact your local authorities for more information of the nearest collection point.

To preserve the environment at the end of the useful life of your product, leave it in the appropriate places in accordance with the current legislation.

**NOTE:** THE FINAL HOLDER OF THE CONTAINER WASTE IS RESPONSIBLE FOR ITS MANAGEMENT.

**This appliance is only for professional usage and must be used by qualified personnel.**

## Değerli Müşteri

Bu profesyonel cihazımızı satın alarak ürünümüze göstermiş olduğunuz güvene teşekkür ederiz. Zaman içinde ürünümüzden kesinlikle memnun kalacaksınız.

Cihazın kullanım klavuzunu ve işletimini aktaran anlaşılması kolay bu grafik sayfalar dolusu kullanım klavuzlarının yerine tasarlanmıştır.

Bununla birlikte, cihazın sağladığı maximum olanak ve avantajlardan yararlanmanızı sağlayacak FAGOR'un mutfak danışmanlarınca derlenmiş bu klavuzu okumanızı tavsiye ediyoruz.

Bu klavuzu cihaza yakın ve her zaman kolaylıkla ulaşabileceğiniz bir yerde saklayınız.

Son olarak cihazımızdan ; yeni devrilir tavanızdan memnun kalmanızı umuyoruz.

**FAGOR**

## Index

## Spesifikasyon tablosu (nº 1)

Teknik özellikler

| MODEL | | | SERI-900 | | SERI-700 | |
|---|---|---|---|---|---|---|
| | | | FTG9-10L FTG9-10R FTG9-10LR FTG9-10V L FTG9-10V R FTG9-10V LR FTG/C9-10L FTG/C9-10R FTG/C9-10LR | FTG9-05L FTG9-05R FTG9-05V L FTG9-05V R FTG/C9-05L FTG/C9-05R | FTG7-10L FTG7-10R FTG/C7-10L FTG7-10LR FTG7-10V L FTG7-10V R FTG7-10V LR | FTG7-05L FTG7-05R FTG/C7-05L FTG7-05V L FTG7-05V R |
| DIS OLCULER | (mm) | Boy | 850 | 425 | 700 | 350 |
| | | En | 900 | 900 | 775 | 775 |
| | | Yükseklik | 290 | 290 | 290 | 290 |
| HAZNBÖLCULERI | (mm) | Boy | 841 | 416 | 691 | 341 |
| | | En | 621 | 621 | 546 | 546 |
| PESO NETTO (KG.) | | | 128 | 70 | 69 | 41 |
| Isitma elemani sayisi | | | 2 | 1 | 2 | 1 |
| NOMINAL TÜKETÍM | m3/h | G-110 | 4.58 | 2.29 | 3,25 | 1,63 |
| | | G-120 | - | - | 2,89 | 1,45 |
| | | G-130 | 2.78 | 1.39 | 1,92 | 0,96 |
| | | G-150 | 3.38 | 1.69 | 2,52 | 1,26 |
| | | G-20 | 1.90 | 0.95 | 1,32 | 0,67 |
| | | G-25 | 2.20 | 1.10 | 1,33 | 0,67 |
| | | G-25.1 | - | - | 1,32 | 0,67 |
| | | GZ-35 | - | - | 1,85 | 0,926 |
| | Kg/h | G-30 | 1.48 | 0.74 | 1,05 | 0,524 |
| | | G-31 | 1.46 | 0.73 | 1,03 | 0,516 |
| TOPLAM GÜC | (Düsük kcal. Güc.) Kw/h | | 18.68 | 9.34 | 12.6 | 6.3 |
| | (Düsük kcal. Güc.) Kw/h G 25 / G25.1 | | | | 10.8 | 5.4 |

## **Brulor Elektrik Gücü**(Tablo no. 2)

| MODEL | Air consumption necessary for combustion Nm³/H |
|---|---|
| FTG9-05L, FTG9-05R, FTG/C9-05L, FTG/C9-05R, FTG9-05V L, FTG9-05V R | 10 |
| FTG9-10L, FTG9-10R, FTG9-10L+R FTG/C9-10L, FTG/C9-10R, FTG/C9-10L+R, FTG9-10V L, FTG9-10V R, FTG9-10V L+ R | 20 |
| FTG7-05L, FTG7-05R, FTG/C7-05L | 7 |
| FTG7-10VL, FTG7-10 R, FTG7-10 L+R FTG/C7-10 L | 14 |

# Injektör çapi ve ayar tablosu (tablosu no.3)

| GAZ FAMILYASI | | | FTG9-10L FTG9-10R FTG9-10L+R FTG9-10V L FTG9-10V R FTG9-10V L+R FTG9-05L FTG9-05R FTG9-05V L FTG9-05V R | | | FTG/C9-10L FTG/C9-10R FTG/C9-10L+R FTG/C9-05L FTG/C9-05R | | | FTG7-10L FTG7-10R FTG/C7-10 L FTG7-10L+R FTG7-10V L FTG7-10V R FTG7-10V L+R FTG7-05L FTG7-05R FTG/C7-05 L FTG7-05V L FTG7-05V R | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | | | OCAK | | PILOT ATES | OCAK | | PILOT ATES | OCAK | | PILOT ATES |
| | | | ϕ Injektör (mm) | H (mm) | ϕ Injektör (mm) | ϕ Injektör (mm) | H (mm) | ϕ Injektör (mm) | ϕ Injektör (mm) | H (mm) | ϕ Injektör (mm) |
| 1º | G-110 | | 4.58 | 15 | AYARLANABILIR | 4.58 | 15 | AYARLANABILIR | 3.60 | 15 | Ayarlanabilir 3/4v |
| | G-120 | | - | - | - | - | - | - | 3.60 | 15 | Ayarlanabilir 3/4v |
| | G-130 | | 4.58 | 15 | AYARLANABILIR | 4.58 | 15 | AYARLANABILIR | 3.60 | 15 | Ayarlanabilir 3/4v |
| | G-150 | | 4.58 | 15 | AYARLANABILIR | 4.58 | 15 | AYARLANABILIR | 3.60 | 15 | Ayarlanabilir 3/4v |
| 2º | G-20 | | 2.25 | 20 | AYARLANABILIR | 2.15 | 20 | AYARLANABILIR | 1.80 | 18 | 0.40 |
| | G-25 | | 2.25 | 20 | AYARLANABILIR | 2.15 | 20 | AYARLANABILIR | 1.80 | 18 | 0.40 |
| | G-25.1 | | - | - | - | - | - | - | 1.80 | 18 | 0.40 |
| | GZ-35 | | - | - | - | - | - | - | 2.60 | 18 | Ayarlanabilir 3/4v |
| 3º | G-30 | 28mbar | 1.50 | 30 | 0.25 | 1,45 | 30 | 0.25 | 1.25 | 18 | 0.25 |
| | | 50mbar | 1.35 | 30 | 0.20 | 1,30 | 30 | 0.20 | 1.10 | 18 | 0.20 |
| | G-31 | 37mbar | 1.50 | 30 | 0.25 | 1,45 | 30 | 0.25 | 1.25 | 18 | 0.25 |
| | | 50mbar | 1.35 | 30 | 0.20 | 1,30 | 30 | 0.20 | 1.10 | 18 | 0.20 |

## Kategori, gaz ve çalışma basıncı tablosu (nº 4)

### 900-SERI

| Country of destination | Pressure (mbar) | Categories |
|---|---|---|
| FR | 8; 20/25; 28-30/37 | III1c2E+3+ |
| IT | 8; 20; 28-30/37 | III1a2H3+ |
| DK-SWE | 8; 20; 30 | III2a3B/P |
| ES | 8; 20; 28-30/37 | III1ace2H3+ |
| DK-SE-FI-NO-LT-LV-EE | 20; 30 | II2H3B/P |
| AT | 20; 50 | II2H3B/P |
| DE-LU | 20; 50 | II2E3B/P |
| IT-GB-PT-IE-CH-GR-SK-SI-CZ | 20; 28-30/37 | II2H3+ |
| NL | 25; 30 | II2L3B/P |
| FR-BE | 20/25; 28-30/37 | II2E+3+ |
| PL | 20; 13; 28-30 | II2Els2B/P |
| HU | 25; 30 | II2HS3B/P |
| MT-CY-IS | 30 | I3B/P |

## 700-SERI

| Country of destination | Categories | Pressure (mbar) |
|---|---|---|
| FR | III1c2E+3+ | 8 ;20/25 ;28-30/37 |
| IT | III1a2H3+ | 8 ;20 ;28-30/37 |
| DK-SE | III2a3B/P | 8 ;20 ; 30 |
| ES | III1ace2H3+ | 8 ;20 ;28-30/37 |
| DK-SE-FI-NO-LT-LV-EE-BG-RO-HR-TR | II2H3B/P | 20; 30 |
| AT | II2H3B/P | 20 ;50 |
| DE-LU | II2E3B/P | 20; 50 |
| IT-GB-PT-IE-CH-GR-SK-SI-CZ | II2H3+ | 20 ; 28-30/37 |
| NL | II2L3B/P | 25 ; 30 |
| FR-BE | II2E+3+ | 20/25 ; 28-30/37 |
| PL | II2Els2B/P | 20 ;13 ; 28-30 |
| HU | II2HS3B/P | 25 ; 30 |
| MT-CY-IS | I3B/P | 30 |

**POSITION AND TEMPERATURES** (Tablosu no. 5)

| POSITION | 1 | 2 | 3 | 4 | 5 | 6 | 7 |
|---|---|---|---|---|---|---|---|
| APPROX.TEMP. (ºC) | 100 | 130 | 160 | 200 | 230 | 270 | 300 |

**Tablosu of different types of gases** (Tablosu no. 6)

| | Kcal/m3 | | | | | | | | Kcal/kg | |
|---|---|---|---|---|---|---|---|---|---|---|
| | TOWN GAS | | | | NATURAL GAS | | | | LPG. | |
| | G-110 | G-120 | G-130 | G-150 | G-20 | G-25 | G-25.1 | GZ-35 | G-30 | G-31 |
| LOWER CALORIFIC POWER | 3,515 | 3,950 | 5,960 | 4,542 | 8,573 | 7,372 | 7,000 | 5,851 | 10,901 | 11,066 |

# 1.-MONTAJ

## Yerleştirme

Cihazın yerleştirilmesi ve elektrik bağlantıları mutlaka YETKİL BİR SERVİS TEKNİSYENİ tarafından yapılmalıdır.

Mutlaka ilgili ülkenin konu ile ilgili standartlarına uyulmalıdır.

Cihazın yüksekliğini ayarlayın ve tesviye edin. (Fig. 1.)

Ürün gamında bir alt stand yada dolap üstüne monte edilen modeller de mevcuttur(TABLE 1).

## Elektrik bağlantısı

- Ana şebekenin cihazın voltajı ile uyumlu olup olmadığını kontrol edin.
- Cihaz, hatları arasında en az 3 mm mesafe olacak şekilde, bağımsız bir şaltere bağlanmalıdır.
- Cihaz mutlaka toprak hattına bağlanmalıdır.
- İzole kabloyu “E” noktasından geçirip elektrik panosuna bağlantısını yapınız, bkz. Sayfa 3. (fig. 2)

## Gaz bağlantısı

a) Genel montaj mutlaka merkezi bir ana vana ve basınç regülatörüne yapılmalıdır. Öte taraftan her bir ekipman için bağımsız bir vana olması tavsiye edilir.

b) LPG, Doğal Gaz ve Hava Gazı bağlantıları Sayfa 3, Fig. 6 ‘da gösterildiği gibi yapılmalıdır.

Gaz ve su girişleri, cihaz üzerindeki yerleri ile birlikte Sayfa 1 ve 2 ‘de “G” ve “A” harfleri ile gösterilmi

## Farklı gaz tiplerine dönüştürme

Her hangi bir gaz tipine dönüştürmeyi yaparken injektöre ulaşabilmek için pişirme tavasının kaldırılmış olması gerekmektedir.

Ocağın ayarlanması

a) İnjektörü sökün ve TABLO 2 ‘de gösterilen uygun injektörü takın.

b) İnjektör “A” takıldıktan sonra riziko çubuğunu “B” TABLO 2 ‘de gösterildiği gibi “H” pozisyonuna getirin, bkz. Fig. 2.

Pilot çakmağın ayarlanması

a) Pilot çakmağın altındaki “A” somununu sökün ve ayar vidasını stabil bir yanma elde edene kadar çaviirin (, Fig. 3).

b) Hava regülatörünü “C” stabil bir yanma elde edene dek ayarlayın.

ÖNEMLİ NOT: Tüm bu işlemler YETKİL BİR SERVİS TEKNİSYENİ tarafından yapılmalıdır.

Ateşin genel özellikleri

Ateş yanma esnasında açık mavi bir renkte olmalı ve düzgün konik bir şekli olmalı.

Bir YETKİLİ TEKNİSYENİN cihazın elektrik bağlantısını her zaman yapması gerekir..

Ana voltaj besleme yerine bağlantılarla ilgili olarak herbir ülkede yürürlükte ve geçerli olan yasal standartların dikkate alınması gerekir.

Ana voltaj besleme yerinin isim plakasında belirtilen değere uygun olmasını kontrol ediniz.

Bağlantı için polykloropren veya buna benzer malzemelerden (H05RN-F), yapılmış olan kablo dirseklerini kullanınız.

Cihazın elektrik bağlantı terminal şeritine ulaşmak için (Şekil. 2’ye bakınız), Santral kapak vidalarını gevşetiniz.Santral içerisine yerleştirilmiş olan salmastra kutusu vasıtasıyla kabloyu geçiriniz ve bunu terminal şeritine bağlayınız.

ÇOK ÖNEMLİ HUSUS: Santral ustunu takmadan önce,elektrik besleme kablosunu sıkıca salmastra kutusuna bağlayınız.

Birçok cihazın seri şekilde bağlanmış olduğu durumda bunların cihazın arka bölümüne yerleştirilmişy olan bu amaç için tayin edilmiş noktayı kullanmak süretilye birbirleri ile toprak bağlantısının yapılması gerekir.

Después de la adaptación del aparato a otro tipo de gas o a otra presión, distintas de aquellas para las cuales había sido anteriormente regulado, las indicaciones del nuevo reglaje deberan colocarse en lugar y en la posición de las indicaciones precedentes, de forma que permitan la identificación sin ambigüedad del estado del aparato después de la intervención.

# 2.- KULLANIM

## Ekipmanın kullanımı

Cihazın montajı yapıldıktan sonra pişirme yüzeylerini temizleyin. Su ve deterjan kullanılabilir, ancak özellikle Krom pleyt modelleri aşındırıcı toz ürünler ile temizlemeyin. Bunları yaparken yağ çıkışını kapatınız.

Cihazları temizlerken basınçlı su kullanmayın.

Isıtma elemanının açılması ve kapatılması

- Ana şebekeyi açın
- Termostat ayarını açık-kapalı pilotu (5) yanana kadar saat yönünde çevirin.
- Termostat ayarını istenilen ısıya, TABLO 1, ulaşana kadar saat yönünde çeviriniz, ısınıyor pilotu (6) yanacaktır.
- Kapatmak için termostat ayarını saat yönünün tersine çevirerek Pozisyon 1 ‘e, OFF ( • ), getiriniz.

## Cihazın çalışması

- İstenilen ısıya ulaştığında ısıtma elemanı kendiliğinden kapanacak ve ısınıyor pilotu (6) sönecektir. Sıcaklık seçilenin altına düştüğünde ısıtma elemanı tekrar devreye girecek ve pilot ışık yanacaktır.

### Güvenlik termostatı

- Güvenlik termostatı cihazın sıcaklığı maksimum ısıyı geçtiğinde devreye girer ve cihazı otomatik olarak kapatır. Ekipmanı tekrar çalıştırabilmek için güvenlik termostatını kontrol panelinin arkasındaki kırmızı butona (A), bkz. Sayfa 3 Fig. 2, basarak yeniden devreye sokmak gerekir.
- Güvenlik valfi tekrar devreye girip cihazı kapatırsa YETKİLİ BİR TEKNİK SERVİS çağırın.

### Yağ kollektörü

- Bu ekipmanlar pişirme esnasında oluşan yağları toplamak için basit bir sistem ile donatılmışlardır.
- Yağ ve diğer atıklar cihazın önünde olan bir kanaldan geçerek yağ kollektöründe toplanırlar. Bu kollektörün düzenli bir şekilde boşaltılması ve temizlenmesi gerekir.

## 3.- BAKIM

Günlük temizlik

- Her çalışma günü bitiminde pişirme yüzeyleri su ve deterjan ile temizlenmelidir. Bu yapılırken yağ kollektörüne giden kanalın tıkanması tavsiye edilir.
- Aşındırı toz deterjan kullanılmamalıdır.
- Basınçlı su kullanılmamalıdır.
- Yağ kollektörü her gün sıcak deterjanlı suyun içine konarak temizlenmelidir.

Fonksiyonel parçalar

- DÜZENLEYİCİ TERMOSTAT
- GÜVENLİK TERMOSTATI
- ISITMA ELEMANI

Fonksiyonel parçalarda yapılacak her hangi değişiklik veya bakım YETKİLİ BİR SERVİS TEKNİSYENİ tarafından yapılmalıdır. Her zaman ana şebekenin kapalı olduğundan emin olunuz.

Düzenliyici termostatın değiştirilmesi

- Yağ kollektörünü ve alt paneli çıkarın.
- Kontrol düğmelerini sökün ve kontrol panelinin serbest kalmasını sağlayın.
- Bağlantıları sökün ve yeni parçayı takın.
- Yukarıda anlatılanların tersini uygulayarak parçaları tekrar monte edin.

Güvenlik termostatın değiştirilmesi

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## 4.- ÇEVRESEL KORUMA ÖNERİSİ

Kullanma süresi sonunda bu ürünün standart çop bidonuna atılmaması gerekir,bunun yerine geri kaznama için bir elektrik atığı ve elektronik cihaz toplama noktasına bırakılmalıdır.

Bu husus ürün üzerindeki, kullanıcı el kitabında veya ambalaj üzerindeki bir sembol ile teyit edilmiştir.

Sembole bağlı olarak malzemeler geri kazanılabilinir. Elektrik atığı ve elektronik cihazın geri kazanılması vasıtasıyla ve diğer işleme yöntemleri ile, önemli ölçüde çevre korunmasına katkıda bulunabilirsiniz.

Daha fazla bilgi edinmek için en yakın toplama noktasındaki mahalli yetikliler ile temas ediniz.

Ürününüzün kullım süresi sonunda çevreyi korumak amacıyla yürürlükteki mevzuata göre ürünü uygun ve doğru yerlere bırakınız.

**NOT:** KONTEYNIR ATIĞININ EN SON SAHİBİNİN BU ATIĞIN YÖNETİMİNDEN SORUMLU OLMASI GEREKİR.