



## SERIE 650 SNACK

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### **FRY TOP**

ISTRUZIONI PER L'INSTALLAZIONE, USO E MANUTENZIONE  
Leggere subito le informazioni generali!

IT – CH

### **GRILLPLATTEN**

ANWEISUNGEN FÜR INSTALLATION, GEBRAUCH UND WARTUNG  
Die Hinweise sollen sofort gelesen werden!

DE – AT – IT – BE – LU – CH

### **FRY TOP**

INSTRUCTIONS FOR INSTALLATION, OPERATION AND MAINTENANCE  
Read the general informations immediately!

GB – IE – MT

### **FRY TOP**

INSTRUCIONS POUR INSTALLATION, EMPLOI ET ENTRETIEN  
Lire tout de suite avertissements!

FR – BE – LU – CH

### **FRYTOP**

INSTRUCCIONES PARA INSTALACION, USO Y MANTENIMIENTO  
¡En primer lugar leer las advertencias!

ES

### **FRY TOP**

ISTRUCTIES VOOR INSTALLATIE, GEBRUIK EN ONDERHOUD  
Lees de waarschuwingen onmiddellijk!

NL – BE

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DOC.NO **CR0930030**  
EDITION **001**

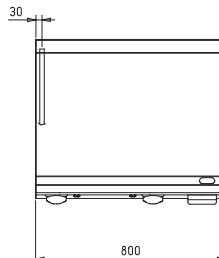
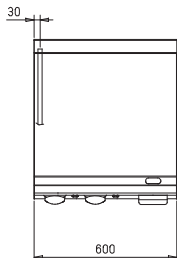
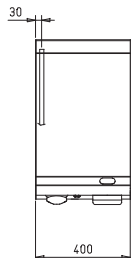
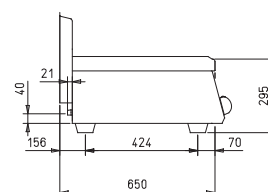
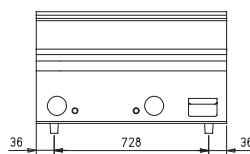
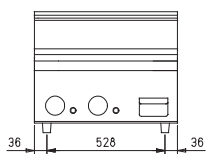
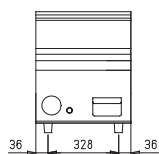
**SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION -INSTALLATIESCHEMA - IINSTALLATIONSRITNINGAR**

MISURE IN mm - DIMENSIONS IN mm - ABMESSUNGEN IN mm  
 MESURES EN mm - MEDIDAS EN mm - MATEN IN mm

FT64GL FT64GLC	OFT64GL OFT64GLC
6NFT/G400L 6NFT/G400C	EBG62TL EBG62TLC

FT66GL FT66GM FT66GLC	OFT66GL OFT66GM OFT66GLC
6NFT/G600L 6NFT/G600LR 6NFT/G600LC	EBG63TL EBG63TLR EBG63TLC

FT68GL FT68GLC FT68GMC FT68GM	OFT68GL OFT68GLC OFT68GMC OFT68GM
6NFT/G800L 6NFT/G800LC 6NFT/G800LRC 6NFT/G800LR	EBG64TL EBG64TLC EBG64TMC EBG64TLR



Legenda - Legende - Key - Legende - Leyenda - Legenda - Legenda

- G Attacco arrivo gas - Gasanschluss - Gas connection  
 Arrivée gaz - Union da gas - Gasaansluiting -  
 EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)

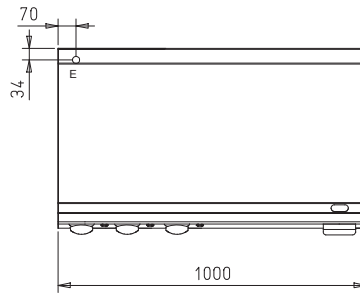
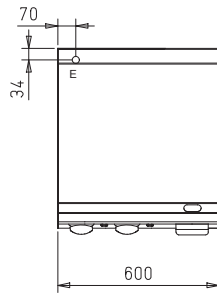
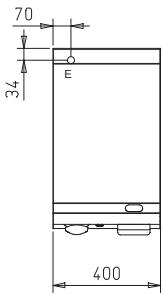
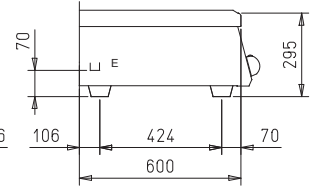
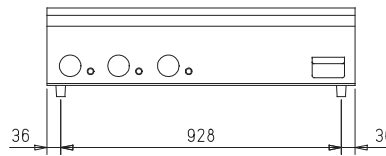
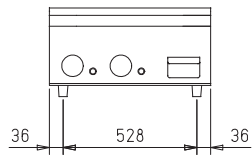
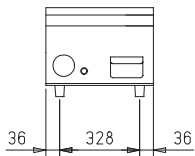
**SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION -INSTALLATIESCHEMA - IINSTALLATIONSRIITNINGAR**

MISURE IN mm - DIMENSIONS IN mm - ABMESSUNGEN IN mm  
 MESURES EN mm - MEDIDAS EN mm - MATEN IN mm

FT64EL	6NFT/E400L
FT64ER	6NFT/E400R
FT64ELC	6NFT/E400LC

FT66EL	6NFT/E600L
FT66EM	6NFT/E600LR
FT66ELC	6NFT/E600LC

FT610EL	6NFT/E1000L
FT610EM	6NFT/E1000LR
FT610EMC	6NFT/E1000LRC



Legenda - Legende - Key - Legende - Leyenda - Legenda - Legenda

- E Pressacavo entrata linea elettrica - Stopfbuchse
- Electric cable stress relief - Presse etoupr de cable el
- Pisacable - Elektrische kabelwartel - Entrada cabo eléctrico

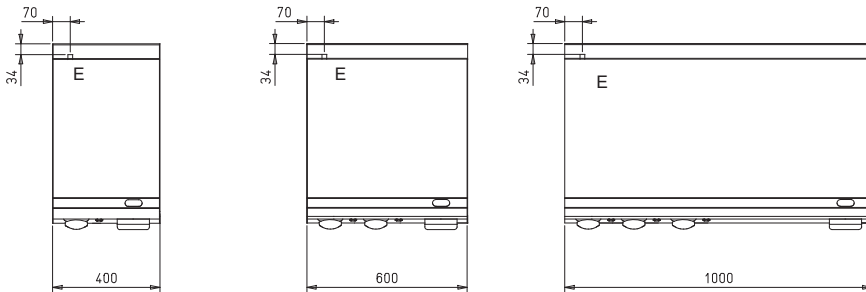
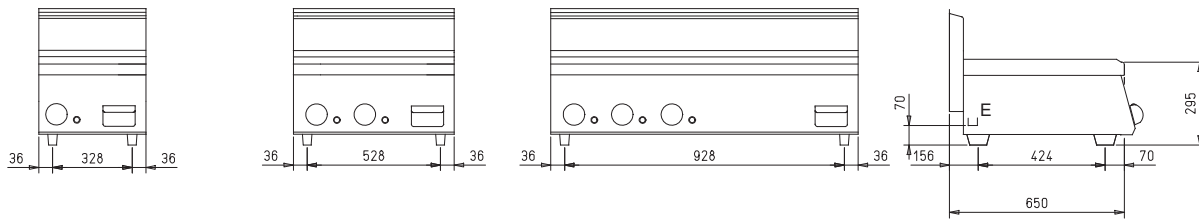
**SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION -INSTALLATIESHEMA - IINSTALLATIONSRTNINGAR**

MISURE IN mm - DIMENSIONS IN mm - ABMESSUNGEN IN mm  
 MESURES EN mm - MEDIDAS EN mm - MATEN IN mm

OFT64EL	EBE62TL
OFT64ER	EBE62TR
OFT64ELC	EBE62TLC

OFT66EL	EBE63TL
OFT66EM	EBE63TLR
OFT66ELC	EBE63TLC

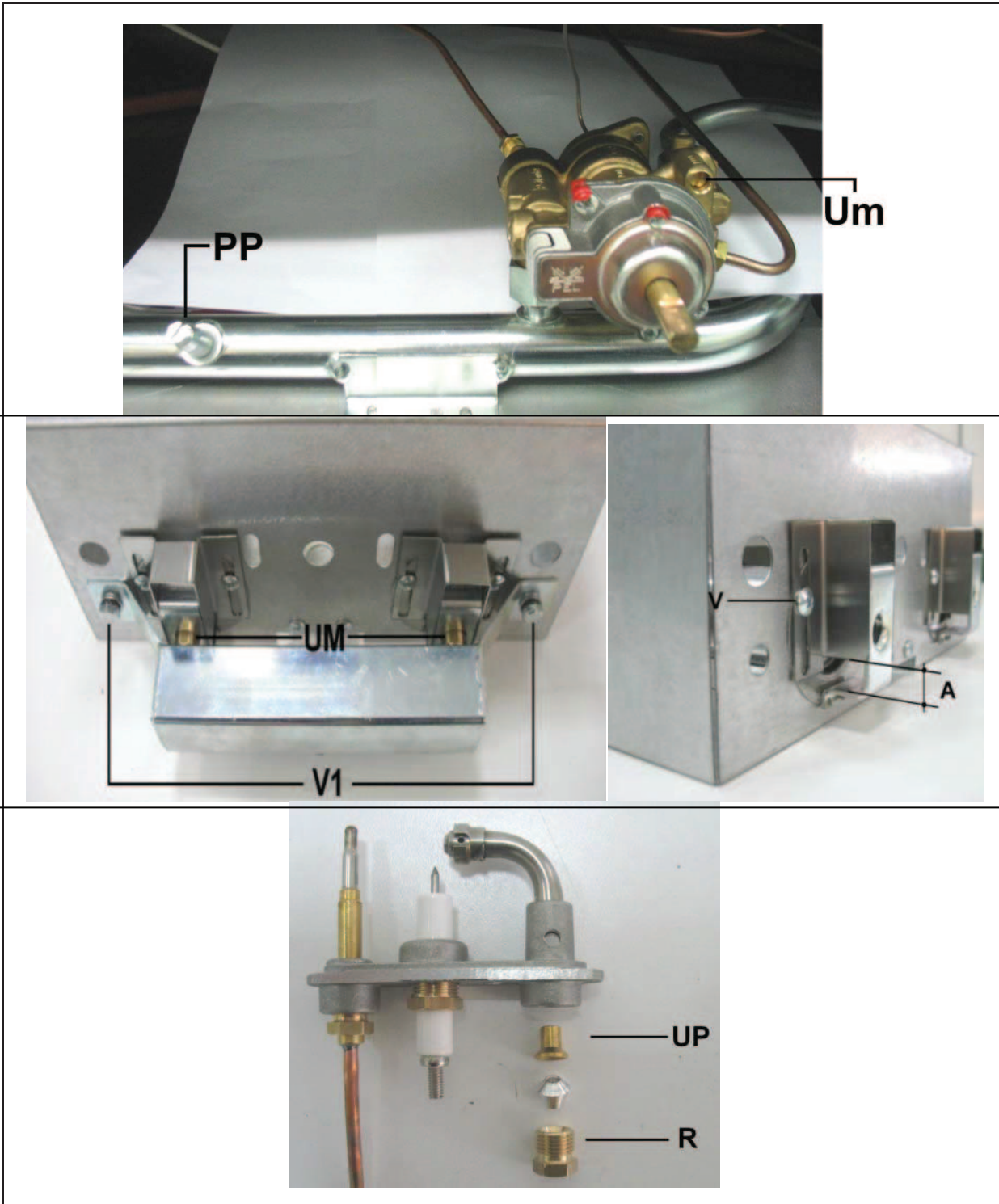
OFT610EL	EBE65TL
OFT610EM	EBE65TLR
OFT610EMC	EBE65TLRC



Legenda - Legende - Key - Legende - Leyenda - Legenda - Legenda

- E Pressacavo entrata linea elettrica - Stopfbuchse  
 Electric cable stress relief - Presse etoupr de cable el  
 Pisacable - Elektrische kabelwartel - Entrada cabo eléctrico

FIGURE - ABB. - FIG.



**DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS - TECHNISCHE GEGEVENS**

**T1**

**Ugelli e regolazioni - Düsen und Einstellungen - Nozzles and settings  
Buses et les paramètres - Boquillas y los ajustes - Nozzles en instellingen**

Paese - Land Country - Pays - País	Gas - Gaz - Pa (mbar)	Ugelli e regolazioni - Düsen und Einstellungen - Nozzles and settings Buses et les paramètres - Boquillas y los ajustes - Nozzles en instellingen											
		FT64GL	EBG62TL	OFT64GL	6NFT/G400L	FT68GL	EBG64TL	OFT68GL	6NFT/G800L	FT68GLC	EBG64TLC	OFT68GLC	6NFT/G800LC
AT - BE - BG - CH - CZ - DE - DK EE - ES - FI - FR - GB - GR - HR IE - IT - LT - LU - LV - NO - PL PT - RO - SE - SI - SK - TR	G20 G20/G25	UM	120	120	120	120	120	120	120	135	135	135	135
		UP	4	4	4	4	4	4	4	4	4	4	4
		A (mm)	3	3	3	3	3	3	3	3	3	3	3
		Um	100	100	100	100	100	100	100	100	100	100	100
DE	G25	UM	135	135	135	135	135	135	135	150	150	150	150
		UP	4	4	4	4	4	4	4	4	4	4	
		A (mm)	3	3	3	3	3	3	3	3	3	3	
		Um	100	100	100	100	100	100	100	100	100	100	
NL	G25	UM	120	120	120	120	120	120	120	135	135	135	135
		UP	4	4	4	4	4	4	4	4	4	4	
		A (mm)	3	3	3	3	3	3	3	3	3	3	
		Um	100	100	100	100	100	100	100	100	100	100	
HU	G20	UM	115	115	115	115	115	115	115	130	130	130	130
		UP	4	4	4	4	4	4	4	4	4	4	
		A (mm)	3	3	3	3	3	3	3	3	3	3	
		Um	100	100	100	100	100	100	100	100	100	100	
HU	G25.1	UM	130	130	130	130	130	130	130	145	145	145	145
		UP	4	4	4	4	4	4	4	4	4	4	
		A (mm)	3	3	3	3	3	3	3	3	3	3	
		Um	100	100	100	100	100	100	100	100	100	100	
PL	G30/G31	UM	80	80	80	80	80	80	80	90	90	90	90
		UP	3	3	3	3	3	3	3	3	3	3	
		A (mm)	4	4	4	4	4	4	4	4	4	4	
		Um	70	70	70	70	70	70	70	70	70	70	
AT - CH - DE - HU	G30/G31	UM	75	75	75	75	75	75	75	83	83	83	83
		UP	3	3	3	3	3	3	3	3	3	3	
		A (mm)	4	4	4	4	4	4	4	4	4	4	
		Um	70	70	70	70	70	70	70	70	70	70	
IT - CH - SE - DK	G110	UM	70	70	70	70	70	70	70	75	75	75	75
		UP	2	2	2	2	2	2	2	2	2	2	
		A (mm)	4	4	4	4	4	4	4	4	4	4	
		Um	70	70	70	70	70	70	70	70	70	70	
SE	G120	UM	290	290	290	290	290	290	290	350	350	350	350
		UP	3	3	3	3	3	3	3	3	3	3	
		A (mm)	35	35	35	35	35	35	35	35	35	35	
		Um	230	230	230	230	230	230	230	230	230	230	

UM : Ugello MAX - Düse MAX - MAX nozzle - Buse MAX - Boquilla MAX - Sproeier MAX

UP : Ugello MIN - Düse MIN - MIN nozzle - Buse MIN - Boquilla MIN - Sproeier MIN

A : Piola - Zündbrenner - Pilot - Veilleuse gaz - Piloto - Waakvlam

Pa : Apertura Aeratore - Öffnen Luftring - Aeriator Opening - Ouverture Aerateur - Abertura del aireador - Opening beluchter

reg : Pressione di allacciamento - Anschlussdruck - Supply pressure - Pression de raccordement - Pression de conexión - Aansluitdruk

reg : Regolato - Eingestellt - Regulated - Régie - Regulado - Geregeld

**DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS - TECHNISCHE GEGEVENS**

<b>T2</b>					
<b>Categorie a pressioni - Kategorien e Druck - Categories and pressures - Catégories et pressions - Las categorías y las presiones - Categorieën en druk</b>					
Paese - Land - Country - Pays - País	Categoria Kategorie Category Catégorie Categoría Categorie	Gas Gaz	Pressione di allacciamento Anschlussdruck Supply pressure Pression de raccordement Presión de conexión Aansluitdruk (mbar)		
			Nom. Neen. Norm. Normal	Min.	Max.
LU; PL	I2E	G20	20	17	25
NO	I2H	G20	20	17	25
NL	I2L	G25	25	20	30
LU	I3+	G30/G31	28-30/37	20/25	35/45
NO; NL; CY; MT	I3B/P	G30/G31	28-30	25	35
PL	I3B/P	G30/G31	37	25	45
BE; FR	II2E+3+	G20/G25	20/25	17	25/30
		G30/G31	28-30/37	20/25	35/45
DE	II2ELL3B/P	G20	20	17	25
		G25	20	18	25
		G30/G31	50	42,5	57,5
ES; GB; GR; IE; IT; PT; SK	II2H3+	G20	20	17	25
		G30/G31	28-30/37	20/25	35/45
FI; BG; EE; LV; LT; CZ; SI; TR; HR; RO	II2H3B/P	G20	20	17	25
		G30/G31	28-30	25	35
AT; CH	II2H3B/P	G20	20	17	25
		G30/G31	50	42,5	57,5
HU	II2HS3B/P	G20	25	18	33
		G25.1	25	18	33
		G30/G31	28-30	25	35
HU	II2HS3B/P	G20	25	18	33
		G25.1	25	18	33
		G30/G31	50	42,5	57,5
SE	III1ab2H3B/P	G20	20	17	25
		G30/G31	28-30	25	35
		G110	8	6	15
		G120	8	6	15
DK	III1a2H3B/P	G20	20	17	25
		G30/G31	28-30	25	35
		G110	8	6	15
IT; CH	II1a2H	G20	20	17	25
		G110	8	6	15

**DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS - TECHNISCHE GEVEGENS**

T3																						
Dati tecnici apparecchiature gas - Technische Daten gasgeräte - Technical data of gas appliances Caractéristiques techniques des appareils à gaz - Datos técnicos de los equipos de gas - Technische gegevens gasapparaten																						
Modelli Modelle Models Modèles Modelos Modellen A	Modelli Modelle Models Modèles Modelos Modellen B	Modelli Modelle Models Modèles Modelos Modellen C	Modelli Modelle Models Modèles Modelos Modellen D	Larghezza Breite Width Largeur Anchura Breedte mm	Σ Qn kW	Σ Qn kW	G20 (20) m3/h	G25 (25) m3/h	G25 (20) m3/h	G20 (25) m3/h	G25.1 (25) m3/h	G110 (8) m3/h	G120 (8) m3/h	G30 (29) kg/h	G30 (37) kg/h	G30 (50) kg/h	Consumo gas complessivo - Gesamtgasverbrauch - Totala gas consumption Consumation totale de gaz - Consumo total de gas - Totaal gasverbruik					
																	G20 (20) m3/h	G25 (25) m3/h	G25 (20) m3/h	G20 (25) m3/h	G25.1 (25) m3/h	G110 (8) m3/h
FT64GL	EBG62TL	OFT64GL	6NFT/G400L	400	5	4,75	0,53	0,58	0,62	0,53	0,61	1,29	1,15	0,39	0,39	0,39						
FT64GLC	EBG62TLC	OFT64GLC	6NFT/G400C	400	5	4,75	0,53	0,58	0,62	0,53	0,61	1,29	1,15	0,39	0,39	0,39						
FT64GR	EBG62TR	OFT64GR	6NFT/G400R	400	5	4,75	0,53	0,58	0,62	0,53	0,61	1,29	1,15	0,39	0,39	0,39						
FT64GRC	EBG62TRC	OFT64GRC	6NFT/G400RC	400	5	4,75	0,53	0,58	0,62	0,53	0,61	1,29	1,15	0,39	0,39	0,39						
FT66GL	EBG63TL	OFT66GL	6NFT/G600L	600	10	9,5	1,06	1,17	1,23	1,06	1,23	2,58	2,30	0,79	0,79	0,79						
FT66GLC	EBG63TLC	OFT66GLC	6NFT/G600LC	600	10	9,5	1,06	1,17	1,23	1,06	1,23	2,58	2,30	0,79	0,79	0,79						
FT66GM	EBG63TLR	OFT66GM	6NFT/G600LR	600	10	9,5	1,06	1,17	1,23	1,06	1,23	2,58	2,30	0,79	0,79	0,79						
FT66GMC	EBG63TMC	OFT66GMC	6NFT/G600LRC	600	10	9,5	1,06	1,17	1,23	1,06	1,23	2,58	2,30	0,79	0,79	0,79						
FT66GR	EBG63TR	OFT66GR	6NFT/G600R	600	10	9,5	1,06	1,17	1,23	1,06	1,23	2,58	2,30	0,79	0,79	0,79						
FT66GRC	EBG63TRC	OFT66GRC	6NFT/G600RC	600	10	9,5	1,06	1,17	1,23	1,06	1,23	2,58	2,30	0,79	0,79	0,79						
FT68GL	EBG64TL	OFT68GL	6NFT/G800L	800	12,5	12,5	1,32	1,54	1,54	1,32	1,54	3,23	2,87	0,99	0,99	0,99						
FT68GLC	EBG64TLC	OFT68GLC	6NFT/G800LC	800	12,5	12,5	1,32	1,54	1,54	1,32	1,54	3,23	2,87	0,99	0,99	0,99						
FT68GM	EBG64TLR	OFT68GM	6NFT/G800LR	800	12,5	12,5	1,32	1,54	1,54	1,32	1,54	3,23	2,87	0,99	0,99	0,99						
FT68GMC	EBG64TMC	OFT68GMC	6NFT/G800LRC	800	12,5	12,5	1,32	1,54	1,54	1,32	1,54	3,23	2,87	0,99	0,99	0,99						
FT68GR	EBG64TR	OFT68GR	6NFT/G800R	800	12,5	12,5	1,32	1,54	1,54	1,32	1,54	3,23	2,87	0,99	0,99	0,99						
FT68GRC	EBG64TRC	OFT68GRC	6NFT/G800RC	800	12,5	12,5	1,32	1,54	1,54	1,32	1,54	3,23	2,87	0,99	0,99	0,99						



T4										
Dati tecnici apparecchiature elettriche - Technische Daten Elektrogeräte - Technical data of electric appliances - Caractéristiques techniques des appareils électriques - Datos técnicos de los equipos eléctricos - Technische gegevens elektrische apparaten										
Modelli Modelle Models Modèles Modelos Modellen A	Modelli Modelle Models Modèles Modelos Modellen B	Modelli Modelle Models Modèles Modelos Modellen C	Modelli Modelle Models Modèles Modelos Modellen D	Larghezza Breite Width Largeur Anchura Breedte mm	Tensione di alimentazione Netzspannung Power supply voltage Tension d'alimentation Tensión de alimentación Voedingsspanning V	Nr. No. Nbre N. A ant.	Fasi Phasen Phases Fases Fasen	Frequenza Frequenz Frequency Fréquence Frecuencia Frequentie Hz	Potenza totale massima Max. gesamtleistung Max. total power Puissance totale maximum Potencia máxima total Max. totaal vermogen kW	Sezione cavo alimentazione Querschnitt netzkabel Power supply cable section Section du câble de alimentation Sección del cable de alimentación Doorsnede elektrisch snoer
FT64EL	EBE62TL	OF164EL	6NFT/E400L	400	400	3+N	3+N	50/60	3,90	5 G 1
FT64ELC	EBE62TLC	OF164ELC	6NFT/E400LC	400	400	3+N	3+N	50/60	3,90	5 G 1
FT64ER	EBE62TR	OF164ER	6NFT/E400R	400	400	3+N	3+N	50/60	3,90	5 G 1
FT64ERC	EBE62TRC	OF164ERC	6NFT/E400RC	400	400	3+N	3+N	50/60	3,90	5 G 1
FT66EL	EBE63TL	OF166EL	6NFT/E600L	600	400	3+N	3+N	50/60	7,8	5 G 1,5
FT66ELC	EBE63TLC	OF166ELC	6NFT/E600LC	600	400	3+N	3+N	50/60	7,8	5 G 1,5
FT66EM	EBE63TLR	OF166EM	6NFT/E600LR	600	400	3+N	3+N	50/60	7,8	5 G 1,5
FT66EMC	EBE63TLRC	OF166EMC	6NFT/E600LRC	600	400	3+N	3+N	50/60	7,8	5 G 1,5
FT66ER	EBE63TR	OF166ER	6NFT/E600R	600	400	3+N	3+N	50/60	7,8	5 G 1,5
FT66ERC	EBE63TRC	OF166ERC	6NFT/E600RC	600	400	3+N	3+N	50/60	7,8	5 G 1,5
FT610EL	EBE65TL	OF1610EL	6NFT/E1000L	1000	400	3+N	3+N	50/60	11,7	5 G 2,5
FT610ELC	EBE65TLC	OF1610ELC	6NFT/E1000LC	1000	400	3+N	3+N	50/60	11,7	5 G 2,5
FT610EM	EBE65TLR	OF1610EM	6NFT/E1000LR	1000	400	3+N	3+N	50/60	11,7	5 G 2,5
FT610EMC	EBE65TLRC	OF1610EMC	6NFT/E1000LRC	1000	400	3+N	3+N	50/60	11,7	5 G 2,5
FT610ER	EBE65TR	OF1610ER	6NFT/E1000R	1000	400	3+N	3+N	50/60	11,7	5 G 2,5
FT610ERC	EBE65TRC	OF1610ERC	6NFT/E1000RC	1000	400	3+N	3+N	50/60	11,7	5 G 2,5
FT64EL	EBE62TL	OF164EL	6NFT/E400L	400	230	3	3	50/60	3,90	4 G 1
FT64ELC	EBE62TLC	OF164ELC	6NFT/E400LC	400	230	3	3	50/60	3,90	4 G 1
FT64ER	EBE62TR	OF164ER	6NFT/E400R	400	230	3	3	50/60	3,90	4 G 1
FT64ERC	EBE62TRC	OF164ERC	6NFT/E400RC	400	230	3	3	50/60	3,90	4 G 1
FT66EL	EBE63TL	OF166EL	6NFT/E600L	600	230	3	3	50/60	7,8	4 G 2,5
FT66ELC	EBE63TLC	OF166ELC	6NFT/E600LC	600	230	3	3	50/60	7,8	4 G 2,5
FT66EM	EBE63TLR	OF166EM	6NFT/E600LR	600	230	3	3	50/60	7,8	4 G 2,5
FT66EMC	EBE63TLRC	OF166EMC	6NFT/E600LRC	600	230	3	3	50/60	7,8	4 G 2,5
FT66ER	EBE63TR	OF166ER	6NFT/E600R	600	230	3	3	50/60	7,8	4 G 2,5
FT66ERC	EBE63TRC	OF166ERC	6NFT/E600RC	600	230	3	3	50/60	7,8	4 G 2,5
FT610EL	EBE65TL	OF1610EL	6NFT/E1000L	1000	230	3	3	50/60	11,7	4 G 4
FT610ELC	EBE65TLC	OF1610ELC	6NFT/E1000LC	1000	230	3	3	50/60	11,7	4 G 4
FT610EM	EBE65TLR	OF1610EM	6NFT/E1000LR	1000	230	3	3	50/60	11,7	4 G 4
FT610EMC	EBE65TLRC	OF1610EMC	6NFT/E1000LRC	1000	230	3	3	50/60	11,7	4 G 4
FT610ER	EBE65TR	OF1610ER	6NFT/E1000R	1000	230	3	3	50/60	11,7	4 G 4
FT610ERC	EBE65TRC	OF1610ERC	6NFT/E1000RC	1000	230	3	3	50/60	11,7	4 G 4
FT610EL	EBE65TL	OF1610EL	6NFT/E1000L	1000	230	3	3	50/60	11,7	4 G 4

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## GENERAL INFORMATION

This chapter contains general information which all users of the manual must be familiar with. Specific information for individual users of the manual is provided in subsequent chapters (" INSTRUCTIONS FOR .... ").

### 1 APPLIANCE SPECIFICATIONS

- The appliance data plate is located inside the control panel.
- The appliance model and serial number are also detailed on decals under the brand logo and on the packing.

### 2 GENERAL PRESCRIPTIONS

**The manufacturer will not be liable for any damage or injury resulting from failure to observe the following rules**

#### REMINDERS FOR THE INSTALLER

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- Identify the specific appliance model. The model number is detailed on the packing and on the appliance data plate.
- The appliance must be installed in a well-ventilated room.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

#### REMINDERS FOR THE USER

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Keep this manual in a safe place known to all users so that it can be consulted throughout the working life of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- For after-sales service, contact technical assistance centers authorized by the manufacturer and demand the use of original spare parts.
- Have the appliance serviced at least twice a year. The manufacturer recommends taking out a service contract.
- The appliance is designed for professional use and must be operated by trained personnel.
- The appliance is to be used for cooking food as specified in the reminders for use. Any other use must be considered improper
- Do not allow the appliance to operate empty for prolonged periods. Only pre-heat the oven just before use.
- Do not leave the appliance unattended while in operation.
- In the event of an appliance fault or malfunction, shut the gas shut-off valve and/or switch the appliance off at the main switch installed upline.
- Clean the appliance following the instructions given in Chapter " INSTRUCTIONS FOR CLEANING".
- Do not store flammable materials in close proximity to the appliance. FIRE HAZARD.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

#### REMINDERS FOR THE MAINTENANCE TECHNICIAN

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- Identify the specific appliance model. The model number is detailed on the packing and on the appliance data plate.
- The appliance must be installed in a well-ventilated room.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

#### REMINDERS FOR CLEANING

- Clean the satin finish stainless steel exterior surfaces, the cooking wells and the surface of the hotplates every day.
- At least twice a year, have an authorized technician clean the internal parts of the appliance.
- Do not use direct or high pressure water jets to clean the appliance.
- Do not use corrosive products to clean the floor beneath the appliance.

## 3 SAFETY AND CONTROL DEVICES

### 3.1 Appliances with chromed plate

### 3.2 ELECTRIC FRY-TOP

#### SAFETY THERMOSTAT

**The manufacturer will not be liable for any damage or injury resulting from failure to observe the following rules**

- The appliance is equipped with a manual reset safety thermostat that interrupts heating when the operating temperature exceeds the maximum permitted value.
- To restore appliance operation press the thermostat reset button. This procedure must only be carried out by a qualified, authorized technician.

## 4 DISPOSAL OF PACKING AND THE APPLIANCE

### 4.1 PACKING

The packing is made using environmentally friendly materials. The plastic recyclable components are:

- the transparent cover, the bags containing the instructions manual and nozzles ( made of Polyethylene - PE ).
- the straps (in Polypropylene - PP).

### 4.2 APPLIANCE

The appliance is manufactured 90% from recyclable metals (stainless steel, aluminium sheet, copper.... ).

The appliance must be scrapped in compliance with current regulations governing such disposal.

- It must be disposed of properly.
- Make the appliance unusable before scrapping.

## INSTRUCTIONS FOR INSTALLATION

### REMINDERS FOR THE INSTALLER

The manufacturer will not be liable for any damage or injury resulting from failure to observe the following rules

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- Identify the specific appliance model. The model number is detailed on the packing and on the appliance data plate.
- The appliance must be installed in a well-ventilated room.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

### Appliances in the DROP-IN series

- The appliance must be installed in strict compliance with the directions given in the attached drawings.
- Appliances should only be installed on units made of metal (and not wood and/or other flammable materials).
- Take particular care with the power lead: the channelways must be perfectly smooth with no sharp corners and/or edges. The lead must not, at any point, be subjected to temperatures of more than 50°C above normal room temperature.

### 5 REFERENCE STANDARDS AND LAWS

Install the appliance in compliance with current safety standards.

Install the appliance in compliance with the prescriptions of EN1717 and the water pollution regulations in force in your country.

### 6 UNPACKING

Check the state of the packing and in the event of damage, ask the delivery person to inspect the goods.

- Remove the packing
- Remove the protective film from the external panels. Use a suitable solvent to remove any residual adhesive from the panels

### 7 POSITIONING

- The overall dimensions of the appliance and the position of connections are given on the installation diagram at the start of this manual.
- The appliance can be installed singly or in combination with other appliances in the same product range.
- The appliance is not suitable for integrated installation.
- Position the appliance at least 10 cm from adjacent walls. This distance can be reduced in the presence of non-combustible walls or heat-insulated walls.

#### 7.1 APPLIANCE ASSEMBLY WITH BASE

Follow the instructions provided with the type of support utilized.

#### 7.2 JOINING APPLIANCES TOGETHER IN LINE

- Place the appliances side by side and adjust the tops to the same height.

- Unite the appliances using the special unionjoint-coverings supplied upon request

### 8 FUMES EXHAUST SYSTEM

Create a fumes exhaust system based on the "Type" of appliance. The "Type" is stated on the appliance data plate.

#### 8.1 APPLIANCE TYPE "A1"

- Position the "A1" type appliance below an extractor hood to ensure smoke and fumes generated by cooking are removed

#### 8.2 APPLIANCE TYPE "B21"

- Position the "B21" type appliance below an extractor hood

#### 8.3 APPLIANCE TYPE "B11"

- Fit the "B11" type appliance with a suitable flue, available from the appliance manufacturer. Follow the assembly instructions provided with the flue.
- Connect the flue to a 150/155 mm diameter hose, heat resistant to 300°C.
- Vent to the outside or into an efficient flue. The hose length must not exceed 3 metres.

### 9 CONNECTIONS

The position and dimensions of connections are given in the installation diagram at the start of this manual.

#### 9.1 CONNECTION TO THE GAS SUPPLY

Check the compatibility of the gas supply. Check the details given on the decals on the packing and on the appliance. Convert the appliance to the local gas type, if necessary. Follow the instructions in the next paragraph "Conversion to a different type of gas".

On top appliances a rear connection is also available. Remove the plug present and screw it tightly onto the front connector.


- A rapid-action gas shut-off valve must be fitted upstream of the appliance in an easily accessible position.
- Do not use connection pipes having a diameter smaller than that of the appliance's gas connector.
- Once the appliance has been installed, check for gas leaks at the connection points.


#### 9.2 ELECTRICAL CONNECTIONS

Check that the appliance is designed to operate at the voltage and frequency of the power supply present on site. Check the details given on the appliance data plate.

- At an easily accessible point upline of the appliance, fit an all-pole disconnect switch of suitable capacity with a contact breaking distance of at least 3 mm, and a highly sensitive differential protection device. The maximum permitted leakage current is 1 mA/kW.
- A flexible rubber cable with insulation specifications not lower than type H05 RN-F must be used for connection.
- Connect the power supply cable to the terminal board as shown in the wiring diagram supplied with the appliance.
- Secure the power supply cable with the cable clamp.
- Protect the power supply cable on the outside of the appliance with a rigid plastic or metal pipe.

#### 9.3 PROTECTIVE EARTH AND EARTH BONDING CONNECTIONS

Connect the appliance to an efficient ground circuit. Connect the earth conductor to the terminal with the symbol  located next to the main terminal board.

Connect the metal structure of the appliance to the equipotential node. Connect the conductor to the terminal with the symbol  on the outside part of the bottom.

#### 9.4 CONNECTION TO THE WATER SUPPLY

The appliance must be connected to a potable water supply. The water inlet pressure must be between 150 kPa and 300 kPa. Use a pressure reducer if the inlet pressure is above the maximum permitted level.

- Install a mechanical filter and a shut-off valve upstream of the appliance in an easily accessible point.
- Make sure the water circuit is free from ferrous particles before connecting the filter and the appliance.
- Seal any unused connectors with a plug.
- Once the appliance has been installed, check for gas leaks at the connection points.

#### 9.5 CONNECTION TO THE WATER DRAIN

The water drainage system must be provided using materials resistant to temperatures of 100 °C. The bottom of the appliance must not be subjected to steam produced by drainage of hot water.

### 10 CONVERSION TO A DIFFERENT TYPE OF GAS

Table T1 specifies, for each country:

- which gas can be used for the appliance
- the nozzles and settings for each gas that can be used For nozzles, the number indicated in table T1 is also stamped on the nozzle body.

To convert the appliance to the local gas type, follow the instructions given in a table T1 and carry out the steps below:

- Replace the main burner nozzle ( UM ).
- Adjust the main burner's air regulator to distance A.
- Replace the pilot burner nozzle ( UP ).
- Adjust the pilot burner air flow (if necessary).
- Replace the gas valve minimum nozzle ( Um ).
- Affix the adhesive tab indicating the new type of gas used. The nozzles and adhesive tabs are supplied with the appliance.

#### 10.1 GAS FRY-TOP

##### 10.1.1 REPLACING THE MAIN BURNER NOZZLE AND ADJUSTING THE PRIMARY AIR FLOW

- Remove the control panel.
- Loosen the screws V1.
- Remove the nozzle-support manifold.
- Remove nozzle UM and replace it with the one indicated in table T1.
- Retighten nozzle UM.
- Slacken screw V and position the air regulator at distance A as indicated in table T1.
- Retighten screw V fully.
- Re-assemble all parts. For assembly, proceed in reverse order.

##### 10.1.2 REPLACING THE MINIMUM ADJUSTMENT SCREW

- Remove the control panel.
- Remove nozzle UM and replace it with the one indicated in table T1.
- Retighten nozzle UM.
- Re-assemble all parts. For assembly, proceed in reverse order.

#### 10.1.3 REPLACING THE PILOT BURNER NOZZLE

- Remove the control panel.
- Undo connector R.
- Remove nozzle UP and replace it with the one indicated in table T1.
- Retighten the connector R. Re-assemble all parts.
- For assembly, proceed in reverse order.

### 11 COMMISSIONING

See Chapter " INSTRUCTIONS FOR MAINTENANCE "

## INSTRUCTIONS FOR USE

### REMINDERS FOR THE USER

**The manufacturer will not be liable for any damage or injury resulting from failure to observe the following rules**

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Keep this manual in a safe place known to all users so that it can be consulted throughout the working life of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- For after-sales service, contact technical assistance centers authorized by the manufacturer and demand the use of original spare parts.
- Have the appliance serviced at least twice a year. The manufacturer recommends taking out a service contract.
- The appliance is designed for professional use and must be operated by trained personnel.
- The appliance is to be used for cooking food as specified in the reminders for use. Any other use must be considered improper
- Do not allow the appliance to operate empty for prolonged periods. Only pre-heat the oven just before use.
- Do not leave the appliance unattended while in operation.
- In the event of an appliance fault or malfunction, shut the gas shut-off valve and/or switch the appliance off at the main switch installed upline.
- Clean the appliance following the instructions given in Chapter " INSTRUCTIONS FOR CLEANING".
- Do not store flammable materials in close proximity to the appliance. FIRE HAZARD.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

### 12 USING THE GAS FRY-TOP

#### REMINDERS FOR USE

- The appliance is designed for cooking foods directly on the hotplate ( steaks, hamburgers, fish, vegetables, etc.).
- The hotplate must not be used to heat pans or saucepans.
- Empty the grease collection tray several times a day.
- Exercise great caution when removing the tray. DANGER of scalding from hot oil.

## BURNER IGNITION AND EXTINCTION

The gas tap control knob has the following positions:

0 Off

★ Pilot ignition

1 Minimum temperature

2 -6 Intermediate temperatures

7 Maximum temperatures

### Pilot ignition

Press and turn the knob to position "★". Press the knob down fully and light the pilot using the piezoelectric igniter.

- Hold the knob down for about 20 seconds before releasing it. If the pilot flame goes out, repeat the operation.
- Turn the knob to the desired cooking temperature.
- The pilot flame can be seen through the peep hole, visible when the grease collection tray is removed.
- The pilot burner can be lit with a flame; for access, remove the grease collection tray.

### Switching off

To switch the main burner off, turn the knob to position "★".

To switch off the pilot flame, press and turn the knob to position "●".

## 13 USING THE ELECTRIC FRY-TOP

### REMINDERS FOR USE

- The appliance is designed for cooking foods directly on the hotplate (steaks, hamburgers, fish, vegetables, etc.).
- The hotplate must not be used to heat pans or saucepans.
- Take particular care when using the chromed fry-top. Always clean the cooking surface and remove any food residues immediately after cooking. While cooking, handle food only with the special scraper for the smooth fry-top or the toothed scraper for the ribbed fry-top. Do not use sharp or pointed utensils, which could scrape or damage the chromed surface.
- The appliance is equipped with a manual reset safety thermostat that interrupts heating when the operating temperature exceeds the maximum permitted value.
- Empty the grease collection tray several times a day.
- Exercise great caution when removing the tray. DANGER of scalding from hot oil.

### SWITCHING ON AND OFF

The thermostat control knob has the following positions:

0 Off

50 Minimum temperature

100-200 Intermediate temperatures

300 Maximum temperature

### Switching on

- Turn the thermostat knob to the chosen temperature setting for cooking.
- The yellow indicator light switches on.
- The yellow indicator light switches off when the oven reaches the set temperature.

### Switching off

- Turn the thermostat knob to position "0".
- The yellow indicator light switches off

## 14 PROLONGED DISUSE

Before any prolonged disuse of the appliance, proceed as follows:

- Clean the appliance thoroughly.
- Rub stainless steel surfaces with a cloth soaked in Vaseline oil to create a protective film.
- Leave pot lids open.
- Shut off taps and main switches upline of appliances.

Following prolonged disuse, proceed as follows:

- Inspect the appliance thoroughly before using it again.
- Allow electric appliances to operate at the lowest temperature for at least 60 minutes.

## INSTRUCTIONS FOR CLEANING

### REMINDERS FOR CLEANING

**The manufacturer will not be liable for any damage or injury resulting from failure to observe the following rules**

- Disconnect the appliance electric supply, if present, before carrying out any operation.
- Clean the satin finish stainless steel exterior surfaces, the cooking wells and the surface of the hotplates every day.
- At least twice a year, have an authorized technician clean the internal parts of the appliance.
- Do not use direct or high pressure water jets to clean the appliance.
- Do not use corrosive products to clean the floor beneath the appliance.

### SATIN FINISH STAINLESS STEEL SURFACES

- Clean the surfaces with a cloth or sponge using water and proprietary non-abrasive detergents. Follow the direction of the satin finish lines. Rinse repeatedly and dry thoroughly.
- Do not use pan scourers or other iron items.
- Do not use chemical products containing chlorine.
- Do not use sharp objects which might scratch and damage the surfaces.

### HOTPLATE IN DUCTILE IRON

- Clean surfaces with a damp cloth.
- Switch on for a few minutes to dry rapidly.
- Lubricate surfaces with a fine coat of food grade oil.

### COLLECTION TRAYS

Clean the surface, removing grease, oil, food residue etc...

## INSTRUCTIONS FOR MAINTENANCE

### REMINDERS FOR THE MAINTENANCE TECHNICIAN

**The manufacturer will not be liable for any damage or injury resulting from failure to observe the following rules**

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- Identify the specific appliance model. The model number is detailed on the packing and on the appliance data plate.
- The appliance must be installed in a well-ventilated room.

- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

## **15 CONVERSION TO A DIFFERENT TYPE OF GAS**

See Chapter " Instructions for installation "

## **16 COMMISSIONING**

Following installation, conversion to a different type of gas or any maintenance operations, check appliance operation. In the event of any malfunction, consult the next Paragraph "Troubleshooting".

### **16.1 GAS APPLIANCES**

Switch on the appliance as directed in the instructions and reminders for use given in Chapter " INSTRUCTIONS FOR USE " and check:

- the gas supply pressure ( see next Paragraph ).
- the correct ignition of the burners and the effectiveness of the fumes removal system.

#### **16.1.1 CHECKING THE GAS SUPPLY PRESSURE**

- To measure the gas supply pressure use a manometer with a minimum definition of 0.1 mbar.
- Remove the control panel.
- Remove the screw from the pressure test point PP and connect the manometer to the test point.
- Make the measurement with the appliance in operation.

**IMPORTANT!** If the gas supply pressure is not within the limits ( Min. - Max ) indicated in Table T2 , cease operation of the appliance and contact the gas utility company.

- Disconnect the manometer and retighten the retaining screw on the pressure connection.

### **16.2 ELECTRICAL APPLIANCES**

Switch on the appliance as directed in the instructions and reminders for use given in Chapter " INSTRUCTIONS FOR USE " and check:

- the current values of each phase.
- the correct operation of the heating elements.

## **17 TROUBLESHOOTING**

### **17.1 GAS FRY-TOP**

#### **The pilot burner does not light**

Possible causes:

- Insufficient gas supply pressure.
- Blocked tubing or nozzle.
- Defective gas tap.
- Igniter defective or not properly connected.
- Igniter or igniter wire defective.

#### **Pilot burner goes out during use**

Possible causes:

- Insufficient gas supply pressure.
- Defective gas tap.
- Defective thermocouple or insufficient heating.
- Thermocouple incorrectly connected to gas tap.
- Knob of gas tap not pressed

#### **The main burner does not light ( even though pilot is lit )**

Possible causes:

- Insufficient gas supply pressure.
- Blocked tubing or nozzle.
- Defective gas tap.
- Defective burner ( gas outlet holes clogged ).

### **17.2 ELECTRIC FRY-TOP**

#### **The appliance does not heat.**

Possible causes:

- Temperature thermostat defective.
- Heating elements defective.
- Safety thermostat tripped.

#### **Heating cannot be adjusted**

Possible causes:

- Temperature thermostat defective.

## **18 REPLACING COMPONENTS**

### **REMINDERS FOR REPLACING COMPONENTS.**

- Disconnect the appliance electric supply, if present, before carrying out any operation.
- After replacing a gas system component, check for gas leaks at connection points.
- After replacing an electrical system component, check it is correctly wired.

### **18.1 ELECTRIC FRY-TOP**

#### **Replacing the heating element and the indicator light**

- Remove the control panel.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

#### **Replacing the working thermostat and safety thermostat**

- Remove the control panel.
- Remove the bulb from its seat on the bottom of the hotplate.
- Remove and replace the component.
- Insert the bulb properly in its seat on the bottom of the hotplate.
- Re-assemble all parts. For assembly, proceed in reverse order.

### **18.2 GAS FRY-TOP**

#### **Replacing the gas tap**

- Remove the control panel.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

#### **Replacing the burner, the pilot burner, the thermocouple, the piezoelectric ignition and the igniter.**

- Remove the control panel.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

## **19 CLEANING THE INTERIOR**

- Check the condition of the inside of the appliance.
- Remove any built-up dirt.
- Check and clean the fumes exhaust system.

## **20 MAIN COMPONENTS**

### **20.1 GAS FRY-TOP**

- Gas tap
- Main burner
- Pilot burner
- Thermocouple
- Igniter
- Piezoelectric ignition

### **20.2 ELECTRIC FRY-TOP**

- Working thermostat
- Safety thermostat
- Heating element
- Indicator light