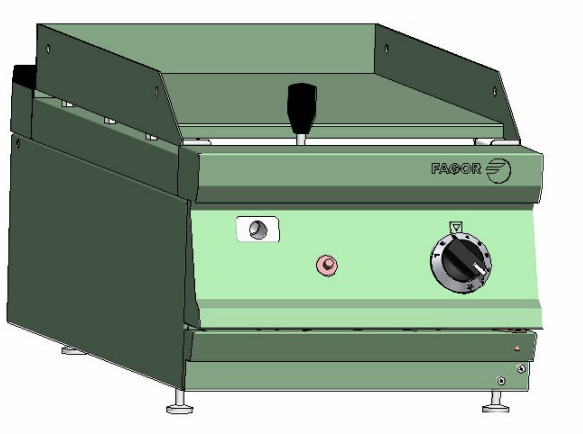
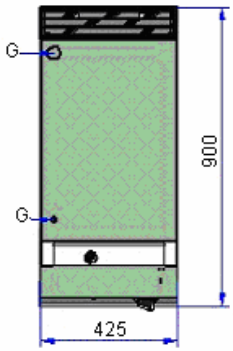
Instrucciones generales para instalación, uso y mantenimiento
FRY-TOPS A GAS
General instructions for installation, use and maintenance
GAS FRY-TOP
General instructions for installation, use and maintenance
"Australian model"
GAS FRY-TOP

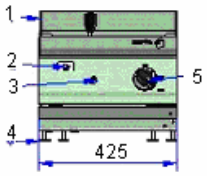


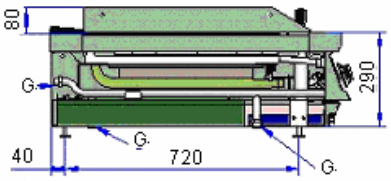
Mod:

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



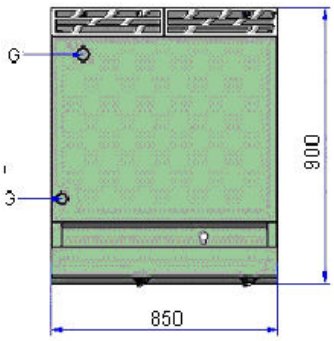


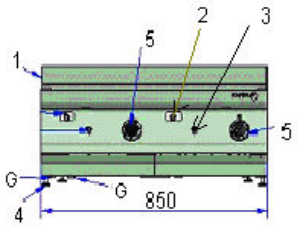


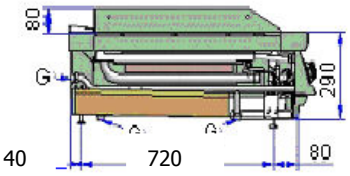
G: Entrada de gas
1: Plancha de asado
2: Orificio de encendido manual
3: Piezoeléctrico
4: Pata
5: Válvula de gas

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







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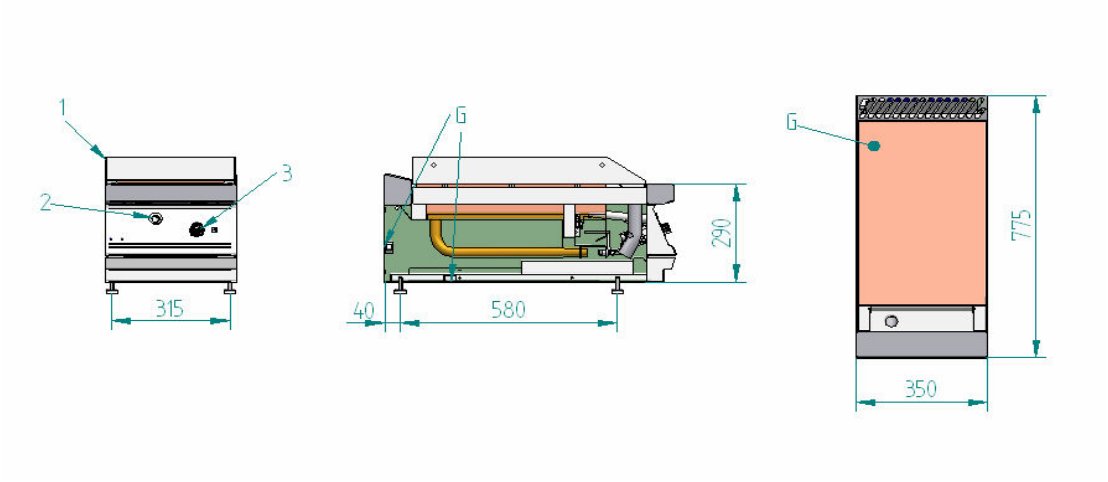
5: Gas valve

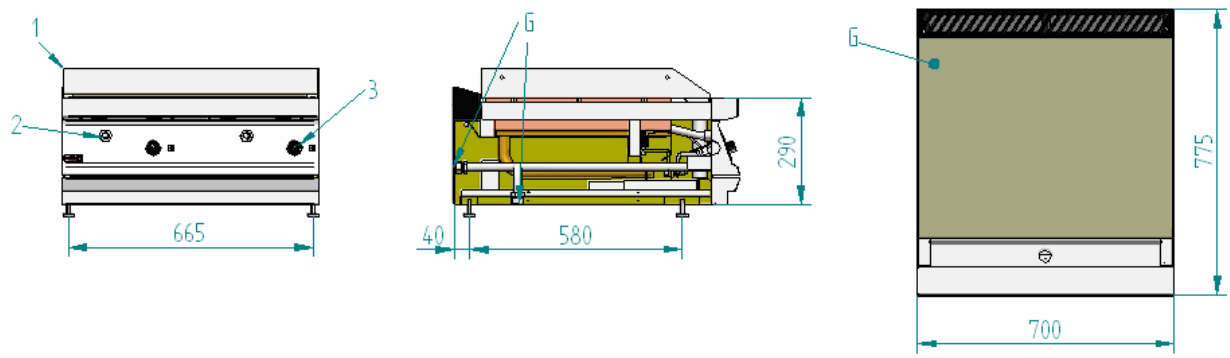
FTG7-05L,FTG7-05R,FTG/C7-05L



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

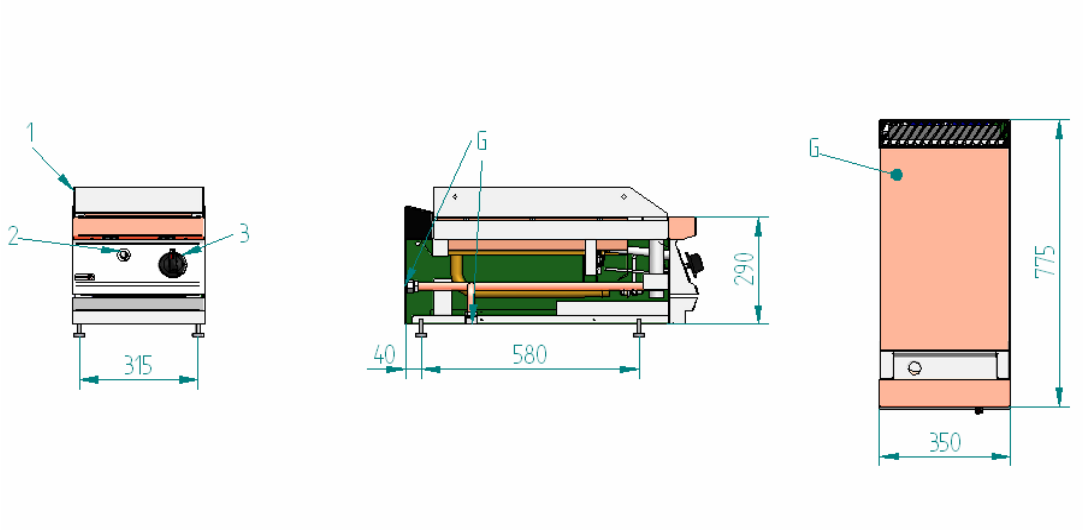
FTG7-10 L, FTG7-10 R, FTG7-10 L+R,FTG/C7-10 L



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

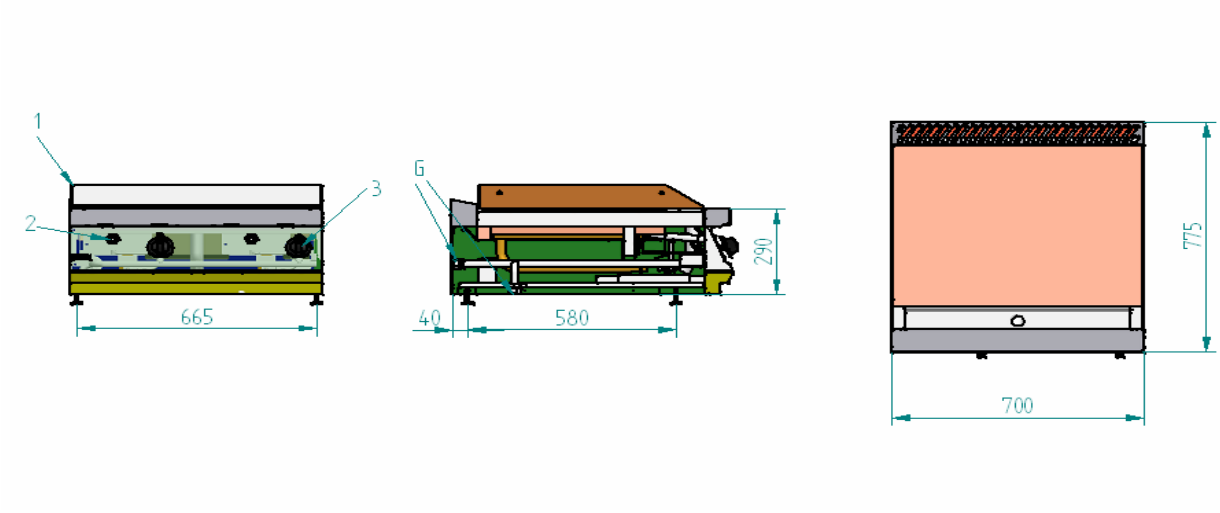
FTG7-05 V L.FTG7-05 VR



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

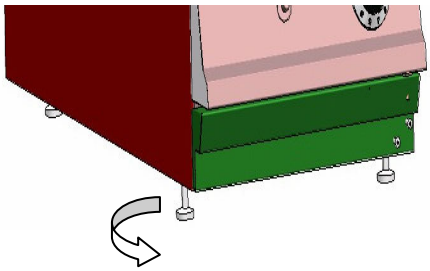


Fig. 1

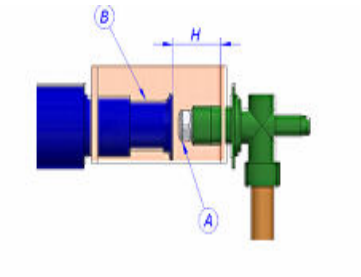


Fig. 2

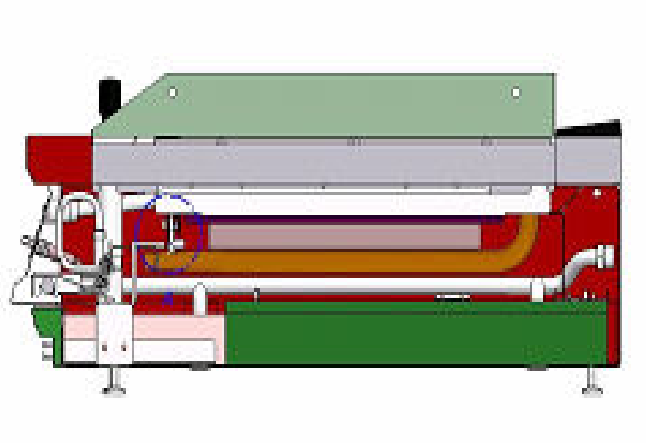
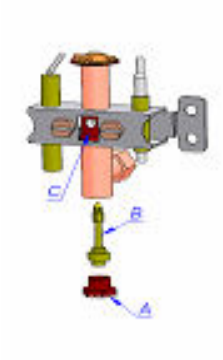


Fig. 3



Detalle A

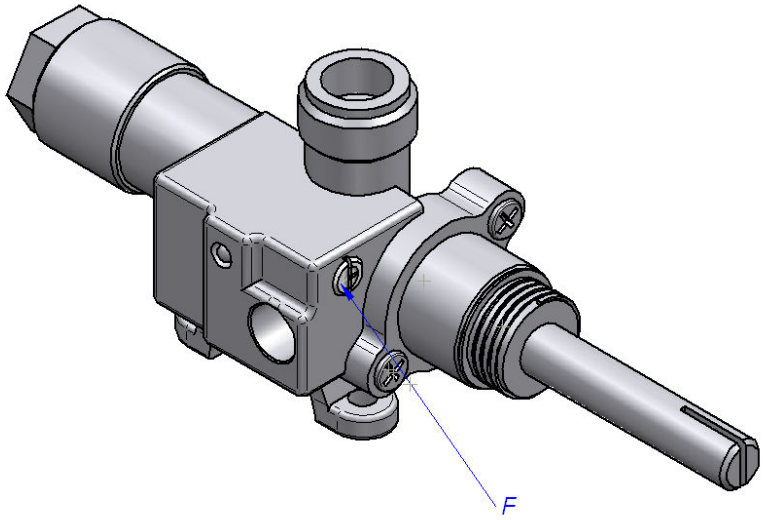
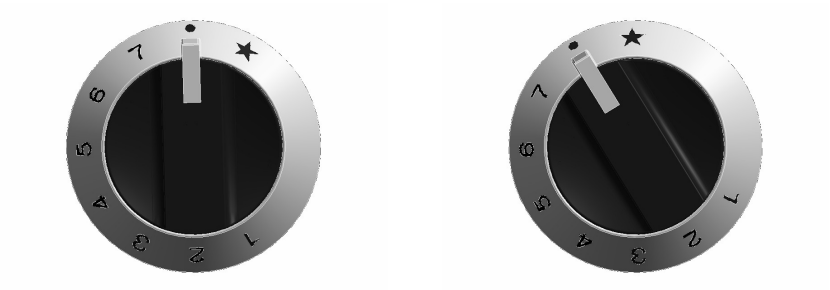


Fig.4



APAGADO PILOTO

Fig.5

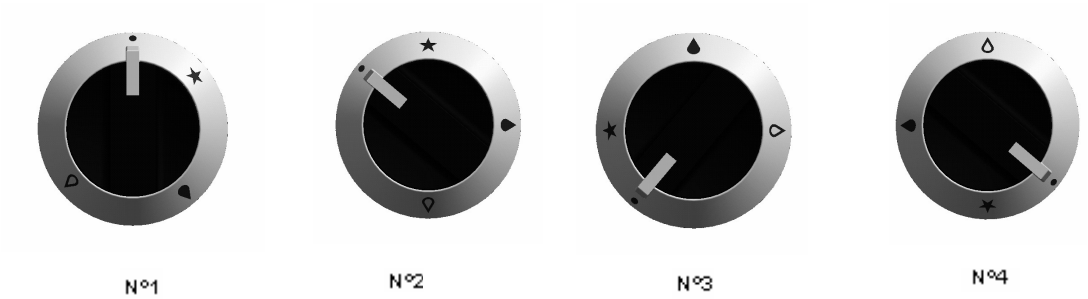


Fig.6

Dear customer

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
Total Power (MJ/h) For Australia	**Natural Gas**		**76**	**38**	**50**	**25**
	Propane LPG		**76**	**38**	**50**	**25**

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 FTG9-05L FTG9-10R FTG9-05R FTG9-10L+R FTG9-05V L FTG9-10V L FTG9-05V R FTG9-10V R FTG9-10V L+R			FTG/C9-10L FTG/C9-05L FTG/C9-10R FTG/C9-05R FTG/C9-10L+R			FTG7-10L FTG7-05L FTG7-10R FTG7-05R FTG/C7-10 L FTG/C7-05 L FTG7-10L+R FTG7-10V L FTG7-05V L FTG7-10V R FTG7-05V R FTG7-10V L+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

FTG-700 FOR AUSTRALIA Model Nos FTG7-05 and FTG7-10

GAS		BURNER 700		PILOT
		∅ Injector)mm.)		∅ Injector (mm.)
Natural Gas	1.0 kpa	2,30		0.40
Propane LPG	2.65 kPa	1,30		0.25

FTG-900 FOR AUSTRALIA Model FTG9-05 and FTG9-10

GAS		BURNER 900		PILOT
		∅ Injector)mm.)		∅ Injector (mm.)
Natural Gas	1.0 kPa	2,95		0.40
Propane LPG	2.65 kPa	1.70		0.25

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
Australia	Natural Gas	1.0 kPa
Australia	Propane LPG	2.65 kPa

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
Australia	Natural Gas	1.0 kPa
Australia	Propane LPG	2.65 kPa

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. (For Australia AS 5601, local authority and any other relevant statutory regulations).

- It is advisable to install an extraction hood for the optimum operation of the appliance. All appliance transit protection must be removed.
- Place the appliance in a well-ventilated place, clearance from combustible material is 100mm from side / rear and 1000mm from overhead.
- Level and adjust the height of the appliance. (Fig. 1)

Gas connection

The general installation must have be fitted with the supplied pressure regulator and shut-off valve on each individual appliance. Flexible hose (if used) must be certified to AS/NZS1869 class B or D.

The installer must test the operation of the appliance after installation, for example: *Gas leakage check, *Setting the test point (located on the regulator with all burners operating), *Setting the turn down rate, *Ensuring the aeration is set correctly for the gas type, *Ensuring the burners are positioned correctly and *Setting the pilot rate to ensure complete main burner ignition.

Refer to page 4 for minor adjustment diagrams, contact Fagor Australasia for fault finding, or if this appliance cannot be adjusted to operate correctly.

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/AUTHORISED 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. Warning: Do not store flammable materials in or near the appliance. Do not spray aerosols in the vicinity of this appliance while it is in operation. Contact Fagor Australasia if the appliance produces unusual odour, yellow tipping flame or is not performing as per the original installation.

Burner ignition

Thermostatic valve

a) Open the gas mains tap.

b) Press and turn the thermostatic valve control clockwise to the PILOT position (⁎).

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

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

e) 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.

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

Valve tap

a) Open the gas mains tap.
b) Lightly press the gas mains tap control to unlock it and turn it anticlockwise to position 2 (PILOT)
c) 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.
d) The appliance has a hole on the front panel for manually igniting the pilot.
e) 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.
f) 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:

Service

Annual service to this appliance by an authorized person is recommended. For service and parts, minor adjustments, fault finding, or if this appliance cannot be adjusted to operate correctly, contact: Fagor Australasia Pty Ltd. 7 Boola Place, Dee Why NSW 2099. Tel 02 9984 7533 Fax 02 9984 7544 Email info@fagor.com.au.

Do not modify this appliance; servicing must only be carried out by an authorized person.

DAILY CLEANING

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

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

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

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

d) 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.

1. Thermostatic valve or gas valve tap “VM”
2. Pilot “P”
3. 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.