

Instrucciones generales para instalación, uso y mantenimiento

SARTEN BASCULANTE A GAS

Instructions générales pour l'installation, l'utilisation et l'entretien

SAUTEUSE BASCULANTE A GAZ

Allgemeine bedienungssanleitung zur installation, bedienung und wartung

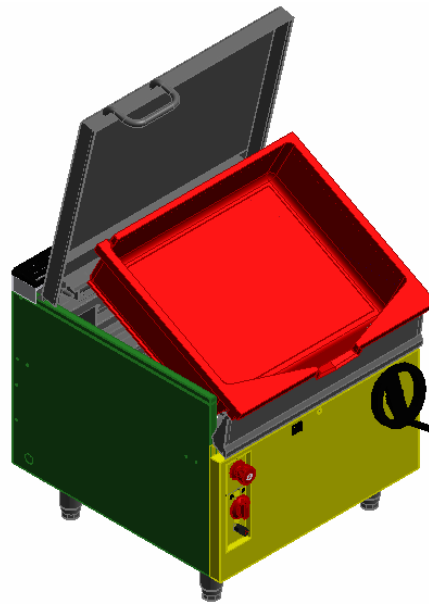
GAS-KIPPBRATPFANNE

General instructions for installation, use and maintenance

GAS TILTING BRATT PAN

Instruccioni generali per l'installazione, l'uso e la manutenzione PADELLA BASCULANTE A GAS

Montaj, kullamin ve bakım için kullanım kilavuzu GAZLI DEVRİLİR TAVA



Mod:

SBG9-10, SBG9-10 I

SBG9-10 S, SBG9-10 IS

SBG9-10 M, SBG9-10 IM,

SBG9-10 MS, SBG9-10 IMS,

SBG9-15 IMS

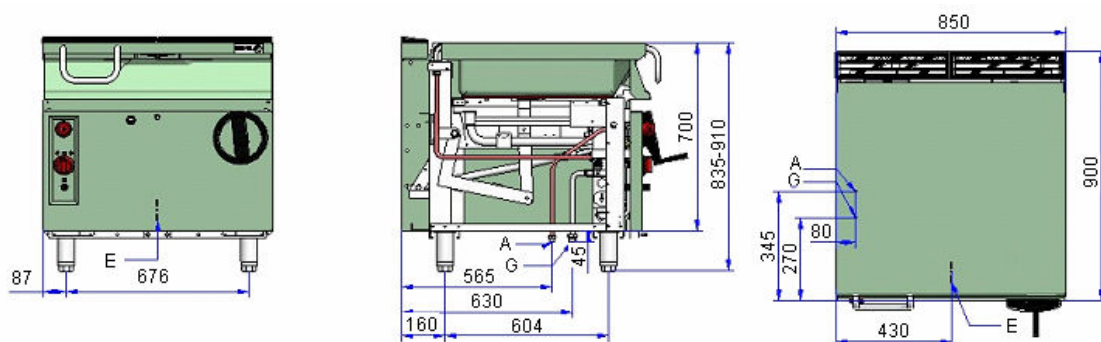
SBG9-15 IM

X026501

SBG7-10 I

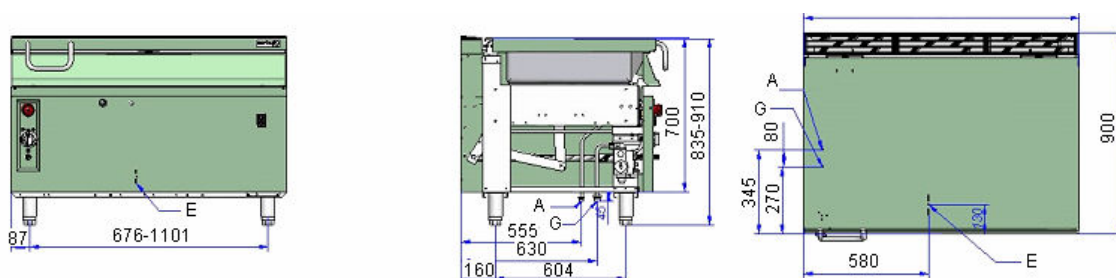


SBG9-10, SBG9-10I



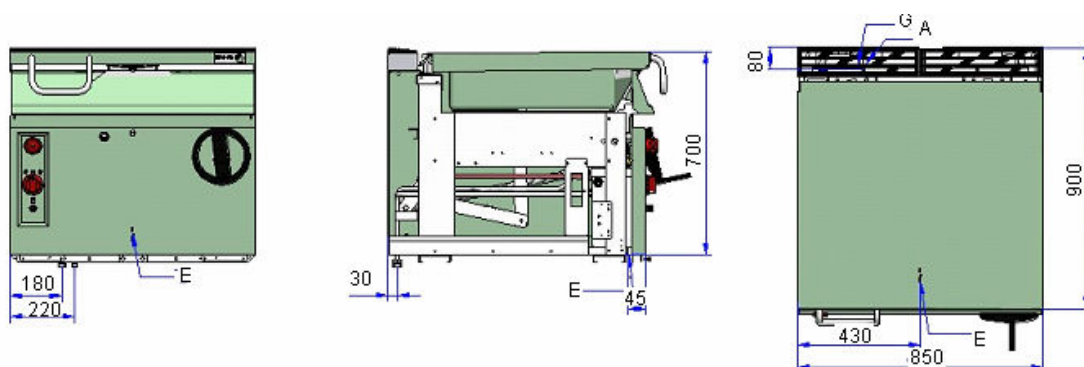
A: Entrada de agua A: Water inlet
 G: Entrada de gas G: Gas inlet
 E: Toma eléctrica E: Electricity point

SBG9-10 M, SBG9-10 IM, SBG9-15 IM



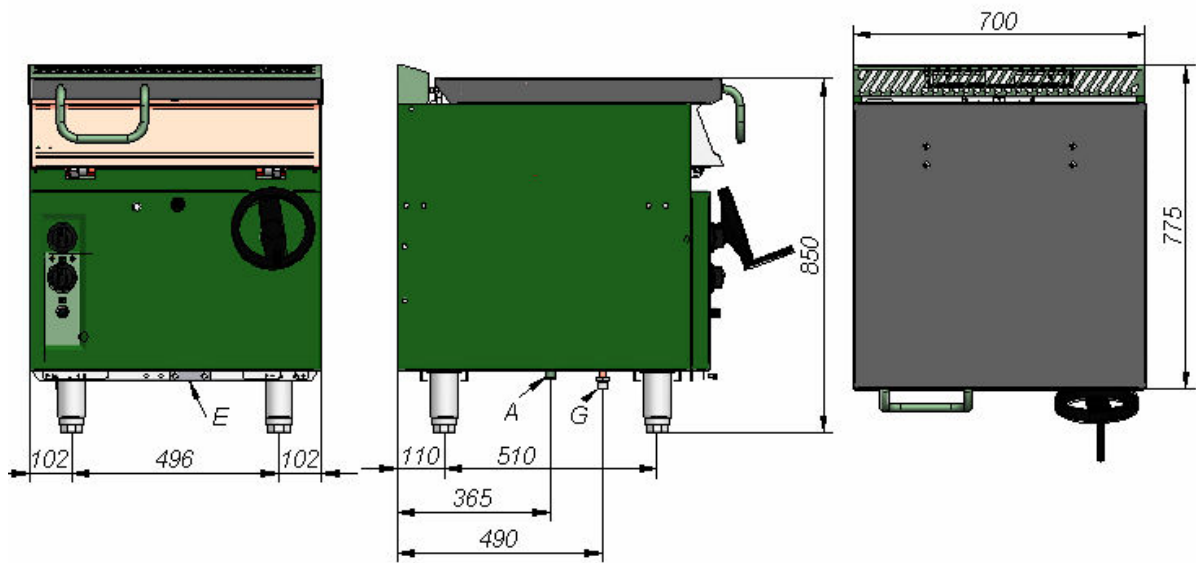
A: Entrada de agua A: Water inlet
 G: Entrada de gas G: Gas inlet
 E: Toma eléctrica E: Electricity point

SBG9-10 MS, SBG9-10 IMS, SBG9-15 IMS



A: Entrada de agua A: Water inlet
 G: Entrada de gas G: Gas inlet
 E: Toma eléctrica E: Electricity point

SBG7-10



A: Entrada de agua
G: Entrada de gas
E: Toma eléctrica

A: Water inlet
G: Gas inlet
E: Electricity point

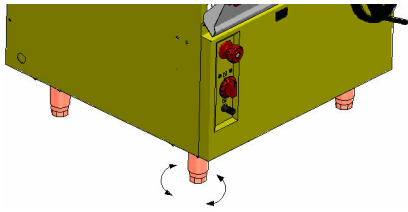


Fig.1

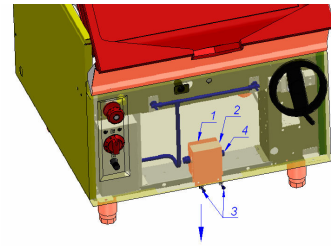


Fig.2

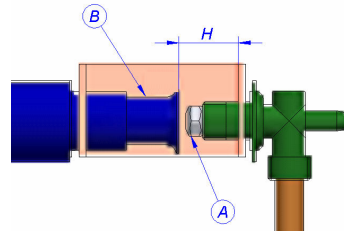


Fig.3

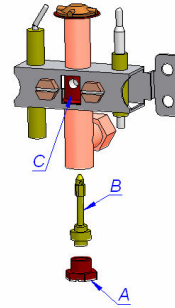
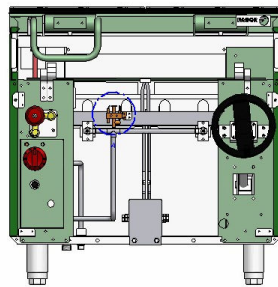
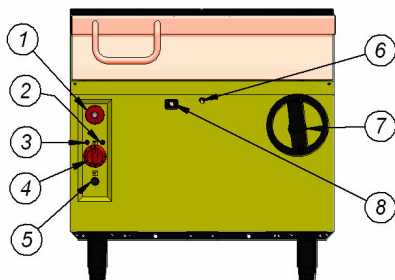


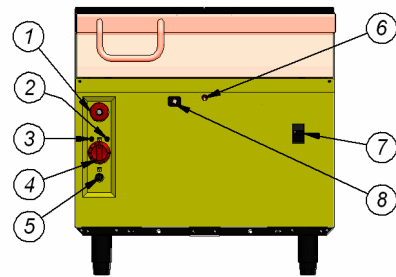
Fig.4

1 - SBG9-10, SBG9-10I, SBG9-10S, SBG9-10IS

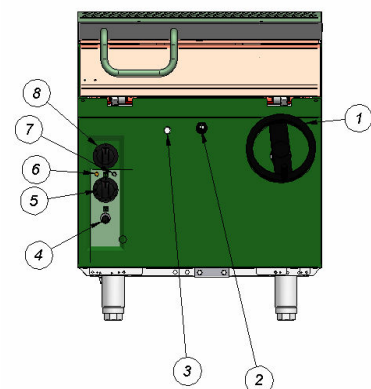
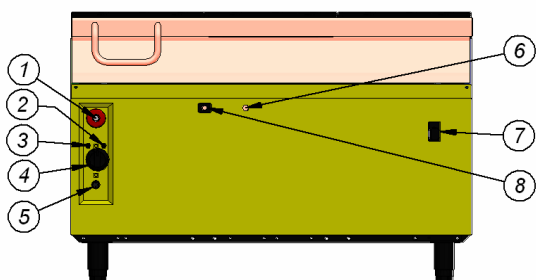
2 - SBG9-10M, SBG9-10IM, SBG9-10MS, SBG9-10I MS



3 - SBG9-15 IM, SBG9-15IMS



4 - SBG7-10



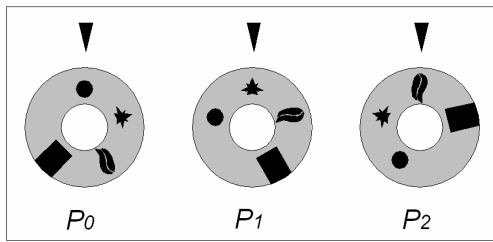
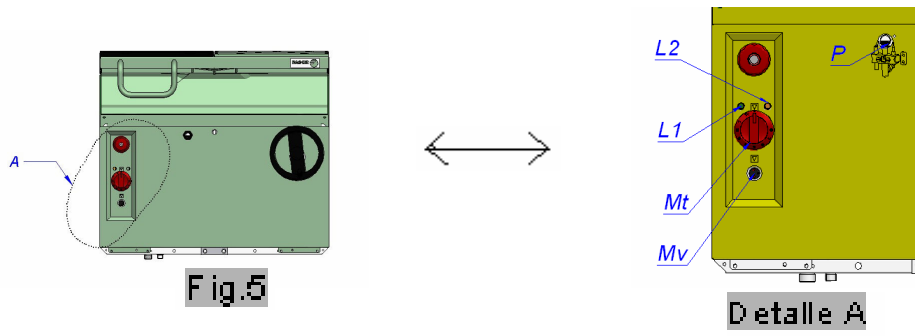


Fig. 6

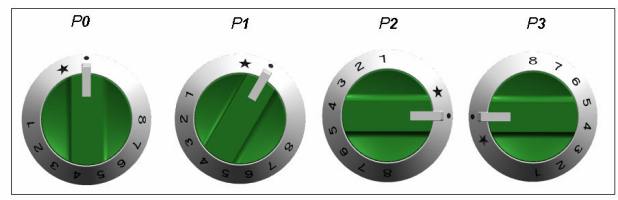


Fig. 7

Posición del mando de entrada de agua solo en Gama-700

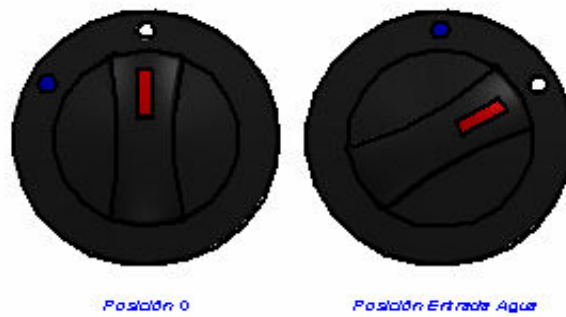


Fig. 8

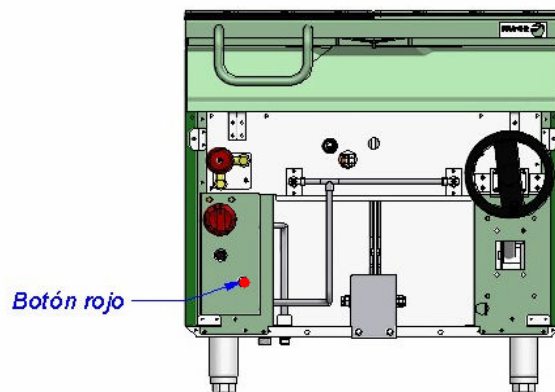


Fig. 9

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 to read this manual which has been compiled at length by FAGOR's kitchen supervisors, in order to benefit to the maximum from the multiple possibilities and advantages that 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 tilting bratt pan.

FAGOR

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Table of specifications (Table 1)

MODEL			RANGE 900					RANGE 700	
			SBG9-10 SBG9-10 I	SBG9-10 M SBG9-10 I M	SBG9-10 S SBG9-10 IS	SBG9-10 MS SBG9-10 IMS	SBG9-15 IM	SBG9-15 IS	SBG7-10 I
OUTER DIMENSIONS	(mm)	Width	850	850	850	850	850	850	700
		Depth	900	900	900	900	900	900	775
		Height	850	850	620	700	850	700	850
TUB CHARACTERISTICS	(mm)	Width	780	780	780	780	1205	1205	630
		Depth	660	660	660	660	660	660	510
		Height	195	195	195	195	195	195	220
		Capacity	60	60	60	60	120	120	55
NET WEIGHT (KG.)			195/175	195/175	190/175	190/170	235	230	111
NUMBER OF BURNERS			1	1	1	1	1	1	1
NOMINAL CONSUMPTION	m3/h	G-110	4.33	4.33	4.33	4.33	5.82	5.82	3,36
		G-120	-	-	-	-	-	-	2,99
		G-130	2.55	2.55	2.55	2.55	3.43	3.43	1,98
		G-150	3.35	3.35	3.35	3.35	4.50	4.50	2,60
		G-20	1.78	1.78	1.78	1.78	2.65	2.65	1,38
		G-25	2.07	2.07	2.07	2.07	3.08	3.08	1,60
		G-25.1	-	-	-	-	-	-	1,60
		GZ-35	-	-	-	-	-	-	1,91
	Kg/h	G-30	1.4	1.4	1.4	1.4	2.08	2.08	1,08
		G-31	1.38	1.38	1.38	1.38	2.05	2.05	1,06
TOTAL POWER	(L. calorific power.) Kw/h	16.8	16.8	16.8	16.8	25	25	13	
	(L. calorific power.) Kw/h G25 / G25.1							11.5	
Total power (MJ/h) rating for Australia	Natural gas	66	66	-	-	96	-	-	
	Propane LPG	66	66	-	-	96	-	-	

VOLTAGE POWER	HOSE SECTION	GENERAL FUSE	DIFERENTIAL DEVICE
230V 50-60Hz	2x1,5mm ² +T	4A	30mA
ELÉCTRICAL TOTAL POWER KW			0,1Kw

Air consumption (Table 2)

Mod.	Consumption of necessary air for the combustion Nm ³ /h
SBG9-10, SBG9-10I, SBG9-10S, SBG9-10IS, SBG9-10 M, SBG9-10I M, SBG9-10 MS, SBG9-10I MS	19
SBG9-15IM, SBG9-15I MS	29
SGB7-10I	15

Table of operating categories, gases and pressures (Table 3)**RANGE 900**

Country of destination	Pressure (mbar)	Categories
AT	20-50	II2H3B/P
BE, LU	20/25-28/37	II2E+3+
CH, IT	8-20,20-30/37	II1a2H,II2H3+
DE	20-50	II2E3B/P
DK	8-20-30	III1a2H3B/P
ES	8-18-28/37	III1ace2H3+
FI	20-30	II2H3B/P
FR	8-20/25-28/37	III1c2E+3+
GB, GR, IE	20-28/37	II2H3+
NL	25-30	II2L3B/P
NO, SE	8-20,20-30	II1A2H,II2H3B/P
PT	20-30/37	II2H3+
Australia	Natural Gas	1.0 kPa
Australia	Propane LPG	2.66 kPa

RANGE 700

Country of destination	Categories	Pressure (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

Injector diameter and adjustment(Table4)

GAS FAMILY		SBG9-10, SBG9-10I SBG9-10 S, SBG9-10 IS SBG9-10 M, SBG9-10 IM SBG9-10 MS, SBG9-10 IMS			SBG9-15 IM SBG9-15 IMS			SBG7-10 I			
		BURNER		PILOT	BURNER		PILOT	BURNER		PILOT	
		φ Inject (mm)	H (mm)	φ Inject (mm)	φ Inject (mm)	H (mm)	φ Inject (mm)	φ Inject (mm)	H (mm)	φ Inject (mm)	
1°	G-110	4.58(x2)	14	ADJUSTABLE	4.58(x3)	14	ADJUSTABLE	3.9 (x2)	16	ADJUSTABLE	
	G-120	-	-	-	-	-	-	3.9 (x2)	16	ADJUSTABLE	
	G-130	4.58(x2)	14	ADJUSTABLE	4.58(x3)	14	ADJUSTABLE	3.9 (x2)	16	ADJUSTABLE	
	G-150	4.58(x2)	14	ADJUSTABLE	4.58(x3)	14	ADJUSTABLE	3.9 (x2)	16	ADJUSTABLE	
2°	G-20	2.15(x2)	19	ADJUSTABLE	2.15(x3)	19	ADJUSTABLE	1.9 (x2)	20	0.4	
	G-25	2.15(x2)	19	ADJUSTABLE	2.15(x3)	19	ADJUSTABLE	1.9 (x2)	18	0.4	
	G-25.1	-	-	-	-	-	-	1.9 (x2)	18	0.4	
	GZ-35	-	-	-	-	-	-	2.6 (x2)	18	0.4	
3°	G-30	28 mbar	1.45(x2)	19	0.25	1.45(x3)	19	0.25	1.3 (x2)	22	0.25
		50 mbar	1.25(x2)	16	0.20	1.25(x3)	16	0.20	1.15 (x2)	22	0.20
	G-31	37 mbar	1.45(x2)	19	0.25	1.45(x3)	19	0.25	1.3 (x2)	22	0.25
		50 mbar	1.25(x2)	16	0.20	1.25(x3)	16	0.20	1.15 (x2)	22	0.20

G-900 FOR AUSTRALIA Model Nos SBG9-10 I, SBG9-10 IM & SBG9-15 IM

GAS		BURNER 900		PILOT
		Ø Injector (mm)		Ø Injector (mm)
Natural Gas	1.0 kPa	2,60		0.40
Propane LPG	2.66 kPa	1.50		0.25

Approximate positions and temperatures(Table 5)

Control position	1.	2	3	4	5	6	7	8
Temperature	50 °C	80 °C	120 °C	160 °C	200 °C	230 °C	270 °C	300 °C

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)

The appliance's electrical connection should always be carried out by an AUTHORISED TECHNICIAN.

The legal standards in force in each country on connections to the mains should be taken into account.

Check that the mains voltage corresponds to that indicated on the name plate.

Use polychloroprene cable sleeves or other similar materials (Ho5RN-F) for the connection.

A switch device should be installed next to the appliance for all the phases, with a gap of a minimum of 3 mm between contacts. This switch will be equipped with fuses.

It is obligatory to earth the appliance. The manufacturer takes no responsibility if this requirement is not fulfilled.

The section of cable sleeve and the rating of the fuses to be installed in the power switch are indicated in Table no. 1.

To access the appliance's electrical connection terminal strip (see Fig. 2), loosen screws (3) on box 1 and terminal strip lid 2 and remove the box through the lower part of the front panel. Pass the cable sleeve through the stuffing box 4 located in the switchboard and connect it to the terminal strip.

VERY IMPORTANT: Before putting the switchboard top on, fasten the electric supply cable tightly to the stuffing box.

When several appliances are installed in series, they should be earthed to each other using the point assigned for this purpose, located in the appliance's base, at the back

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 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 injector housing behind the front control panel with all burners operating), *Setting the turn down rate, *Ensuring the aeration is set correctly for the gas type and *Setting the pilot rate to ensure complete main burner ignition.

Refer to pages 3 and 4 for minor adjustment diagrams, contact Fagor Australasia for fault finding, or if this appliance cannot be adjusted to operate correctly.

Water connection

The water intake and its location within the appliance are defined in the "General Dimension and connection" with the letters "AF and AC". The water pressure must be between 2 and 4 bar and the maximum temperature is 60°C. The water intake in the machines is ½". To fill up the pan turn the water inlet tap as shows Fig. 8 to the required position

Conversion to different gases

If the appliance is prepared for a different type of gas to the one available, you should proceed as follows: Cut off the gas to the appliance if connected. (All conversions of the appliance's gas circuit must always be carried out by a QUALIFIED/AUTHORISED TECHNICIAN).

Burner conversion

Injector replacement.

Dismantle the burners' "A" injectors (Fig. 3) and replace them with suitable ones depending of the gas to be used (Table 4)

Burner air adjustment.

Position the air regulator "B" (Fig. 3) to the "H" measurement (Table 4) depending on the gas to be used.

Pilot light conversion

Injector replacement

To convert to a different type of gas, please proceed as follows:

- Take off the lid "A" underneath which is the injector "B" to be removed and replace it with the injector corresponding to the type of gas to be used (tighten it completely) according to Fig. 4 (Detail A).
- Turn the air regulator "C" until the flame stabilises
 - Put the lid "A" on again".

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 deberán 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.-USAGE

Never start the appliance empty, as overheating could seriously damage the tub.

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.

1.-SBG9-10, SBG9-10I, SBG9-10S, SBG9-10IS

- 1.- Water inlet tap.
- 2.- On lamp.
- 3.- Pilot light position lamp.
- 4.- Thermostat control.
- 5.- Gas tap control.
- 6.- Observation peep-hole on.
- 7.- Tub raising handle.
- 8.- Manual ignition hole.

SBG9-15 IM, SBG9-15I MS

- 1.- Water inlet tap.
- 2.- On lamp.
- 3.- Pilot light position lamp.
- 4.- Thermostat control.
- 5.- Gas tap control.
- 6.- Observation peep-hole on.
- 7.- Raise-lower switch.
- 8.- Manual ignition hole.

2.-SBG9-10M, SBG9-10IM, SBG9-10MS, SBG9-10I MS

- 1.- Water inlet tap.
- 2.- On lamp.
- 3.- Pilot light position lamp.
- 4.- Thermostat control.
- 5.- Gas tap control.
- 6.- Observation peep-hole on.
- 7.- Raise-lower switch.
- 8.- Manual ignition hole.

4.-SBG7-10

- 1.- Tub raising handle .
- 2.- Manual ignition hole.
- 3.- Observation peep-hole on.
- 4.- Gas tap control.
- 5.- Thermostat control.
- 6.- On lamp.
- 7.- Pilot light position lamp.
- 8.- Water inlet tap.

Burner ignition

Open the main general gas-tap installed on the outside of the appliance.

1st Step Pilot Light Ignition

Turn the thermostat Mt control (Fig. 5) clockwise until the pilot light position (Fig. 7 - P1), at this moment the "L1" lamp will light up (Fig. 5) indicating that it is ready for the "P" pilot light to be ignited (Fig. 5).

Next, press the solenoid valve Mv control (Fig. 5), whilst turning anti-clockwise to the pilot light position (Fig. 6 - P1). In this position, keep pressing the control until the "P" pilot light flame (Fig. 5) is permanently lit (approximately 20 seconds).

2nd Step Ignition of burners

Pressing the solenoid valve control Mv (Fig. 5), rotate to burners ignition position (Fig. 6 - P2), it is ready for the burners to be ignited.

To ignite the burners, press and turn the "Mt" thermostat control (Fig. 5) clockwise until the required position, (Fig. 7, and). At this moment the "L2" lamp will light, indicating that the burners are functioning.

The required oil temperature (approximate) can be achieved turning the "Mt" control to selected position (see table 3 for temperatures, indicating the temperature corresponding to each position on the control).

When the oil in the tub reaches the selected temperature, the burners will turn off by means of the thermostat (lamp "L2" turns off). Also, as soon as the temperature drops below the selected value, the burners will light up (switching on the L2 lamp).

Turing the burners off

Move from the position selected on the "Mt" control to the pilot light position (Fig. 9 - P1), so that only the "P" pilot light is on (Fig. 7).

Turning the pilot light off

Move the "Mv" control to the "0" position (Fig. 8 - P0) and also move the "Mt" thermostat control to the "0" position (Fig. 9 - P0).

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

In order for the appliance to work as new, it is advisable to follow the following instructions:

Do not use gritty and abrasive detergents for cleaning.

Do not use a water hose to clean the appliance.

It is advisable to regularly clean the inner part of the tub with soapy water that will be left to boil for a few minutes, and then rinse it with plenty of water.

It is important that as soon as the tub has been cleaned and before filling it with oil, it be completely dry without a sign of water.

IMPORTANT NOTE:

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 main gas-tap is shut and that there is no fire in the vicinity of the appliance.

Do not scratch the stainless steel surfaces with spatulas or iron wire brushes.

If they are not going to be used for a long while, cover the surfaces with a thin layer of Vaseline, above all inside the tub.

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 a 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 conserve 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

