



Fryer

G2 FR8L-6KW-G1 FR13L-11KW



Description	Code
PRO 700 40 P-G2-FR8L 6KW	V07162
PRO 700-40-P-G1FR13L 11KW	V07161



Installation manual



Fryer

G2 FR8L-6KW-G1 FR13L-11KW



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‘Compliance with French Decree No. 2014-928 of 19 August 2014.’

Exclusively for France

In accordance with Decree No. 2014-928 of 19 August 2014, concerning the disposal of waste electrical and electronic equipment, CHARVET ensures the organisation and financing of the collection and processing of professional WEEE placed on the market after 13/08/2005 or when replacing such equipment with equipment that is the equivalent or performs the same function. As such, the CHARVET company is a member of ECOLOGIC, an eco-organisation approved by the State. The equipment should be palletised and ready for loading in a place that is accessible by the carrier. Except in exceptional circumstances, the equipment shall in no case have been dismantled, even partially, otherwise CHARVET reserves the right to re-invoice the costs of processing and taking responsibility for the equipment.

How WEEE is disposed of:

For any request for collection, contact:

- ➔ www.e-dechet.com
- ➔ +33 (0)1 30 57 79 14.

All requests weighing less than 500 kg shall either be dropped off by the end user at a collection point or collected from the end user's premises, in which case the end user will be liable to pay the cost of such collection.





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1 INSTALLATION

1.1 General

The equipment must be installed in a room with adequate ventilation, equipped with an air extraction system, according to best practice and in accordance with the instructions in this manual and the regulations in force in the country of installation.

Special attention should be paid to the fire prevention regulations of the establishment concerned.

This appliance is an A-type and must not be connected to a flue gas pipe.

Users should be trained in the use of this appliance once it has been installed.

The user manual must be handed over to the user after installation.

Any intervention or repair on an appliance must be undertaken by a qualified installer.

WARRANTY: The warranty is part of the sale contract. This warranty does not cover any damages due to faulty installation, misuse or inadequate maintenance.

1.2 Handling - Positioning

It is imperative to leave the appliance on its wooden pallet during the handling process until the final installation.

Unpack and check the appliance for damage upon receipt.

In case of damage, detail it immediately on the delivery note; notify the carrier by registered mail with acknowledgement of receipt within 48 hours.

1.3 Installation

The appliance must be installed under an extraction hood.

If the appliance is to be installed against a wall or partition, near a piece of furniture or decorative borders, it is recommended that these are made of fireproof material. If this is not the case, they must be protected by an approved fireproof, insulating material. In case of doubt regarding materials, allow a 20 cm space around your appliance.

Remove all protective plastic wrap from the outer panels.

Install the appliance in its place of use.



- **Fixed appliance:**

Fit the legs (these are delivered in a separate box).

Level the appliance by adjusting the height of the legs to obtain a horizontal working surface height of 900 mm.

- **Mobile appliance:**

The brakes on the castors must be in locked position when the appliance is in position for connection and throughout its use.

The anti-wrench device must be installed

1.4 Data plate

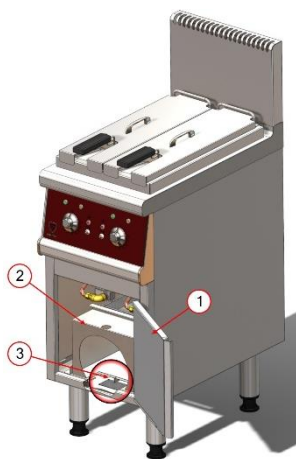


Figure A

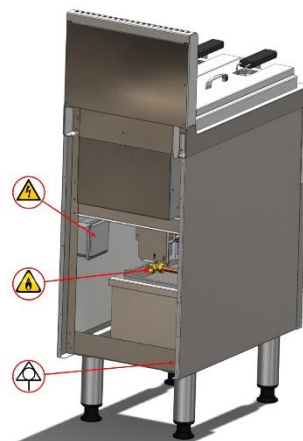


Figure B



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Each appliance has a data plate. After opening the door Item 1, remove the seal Item 2 and the double floor Item 3 (Figure A).

2 GAS CONNECTION

2.1 Checks before connection

Before connecting, check:

- The mains are free of obstructions, and clean,
- That the gas supply is correctly sized so as to minimise pressure drops; the diameter depends on the power of the appliance, the gas pressure, the path travelled (length and number of elbows).
- The type of gas used; check that the appliance is set for the type of gas delivered to the installation (type/pressure), this information is on the label near the gas connection.
- That the new air flow to supply combustion is sufficient (see Table 1).

Code	Appliance type	Power (kW)	New air flow required (m ³ /h/kW)
V07162	PRO 700 40 G2-FR8L 6KW	6x12	24
V07161	PRO 700 40 G1-FR13L 11KW	11	22

Table 1

2.2 Connecting the appliance to the gas supply


Gas connection on M ½" at the back of the appliance **Figure B** page 4

2.3 Checks after connection

After connection, check:

- The tightness of the circuit up to the tap.
- The pressure of the supply to the appliance when in operation (See § 5.8)
- Check flame pattern and colour is correct.
- Check the correct operation of the appliance and the safety components.


3 ELECTRICAL CONNECTION



The appliance must be earthed.

It is dangerous to put the appliance into service without connecting it to earth
Use standard cable (245 IEC 57 or 245 IEC 66) or other cables with the same characteristics.

Ensure that the user's fixed installation has an all-pole circuit breaker with point gap in compliance with standard EN 60335- 1
Connect the equipotential terminal (Figure B)



Mobile appliances are equipped with an electrical plug of the correct wattage. This plug must be accessible at all times.

3.1 Checks before connection

Before switching on the appliance, check:

- That the electrical voltage of the supply is compatible with the voltage and wattage of the appliance.
- That the cable is fixed correctly, and the appliance's connections are sufficiently tight,
- That the cable section is compatible with the voltage of the appliance.

3.2 Electrical connection

Connect the appliance to the electric power supply using the terminal block, according to the instructions on the electrical cabinet label. (Figure C)

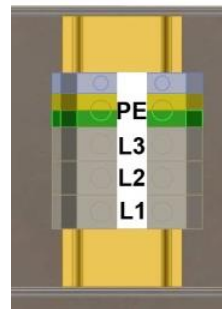


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Figure C



3.3 Checks after connection

After connection, check:

- That the appliance is correctly earthed, (see warnings)
- The insulation of the electrical equipment.

4 STARTING UP

Refer to the user manual section on starting up the appliance

5 ADAPTATION TO DIFFERENT TYPES OF GAS



After changing an injector, check the tightness of the gas circuit at the injector/injector holder connection point.

5.1 Changing an injector on the fryer

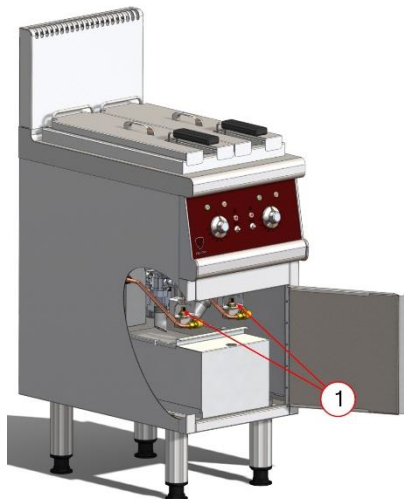


Figure D

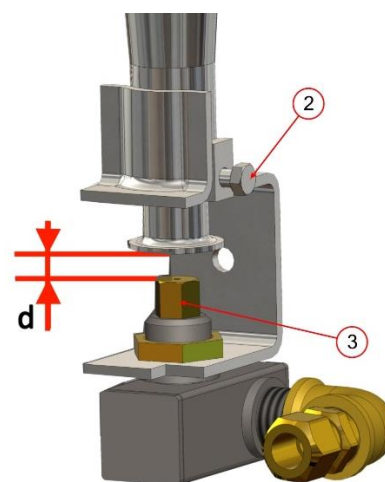


Figure E

- To access the injector, open the door.(Figure D Item 1)
- Release the air sleeve nut (Figure E Item 2)
- Remove the injector (Figure E Item 3), replace it with the desired injector (see Table 3)
- Adjust the distance 'd' (Figure E) according to the data in Table 2.
- Seal after adjustment



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5.2 Gas settings tables

Fryer 8Lx2	Gas type under nominal pressure	Marker engraved on the injector	Setting setting d (mm)	Nominal heat output kW
1	G 110: Pn = 8 mbar			5.6
2	G 120: Pn = 8 mbar			
3	G20: Pn = 20 mbar	180	18.0	
4	G 25: Pn = 25 mbar	190	11.0	
5	G 25: Pn = 20 mbar	200	11.0	
6	G 30: Pn = 37 mbar	115	Open	
7	G 30: Pn = 50 mbar	110	Open	

Fryer 13L	Gas type under nominal pressure	Marker engraved on the injector	Air adjustment d (mm)	Nominal heat output kW
1	G 110: Pn = 8 mbar			11.7
2	G 120: Pn = 8 mbar			
3	G20: Pn = 20 mbar	180	18.0	
4	G 25: Pn = 25 mbar	190	11.0	
5	G 25: Pn = 20 mbar	200	11.0	
6	G 31: Pn = 37 mbar	115	Open	
7	G 31: Pn = 50 mbar	110	Open	

5.3 Pressure check

Table 2

 All appliances connected to the same gas mains should be set to maximum output for this check.

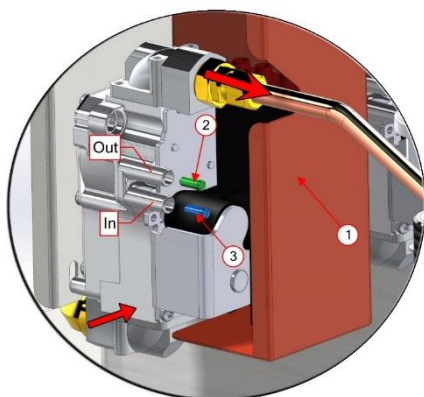


Figure F

- To access the gas valve, open the door and then remove the protective cover (figure G Item 1)
- Input pressure check (In)
 - Remove the screw (Figure G Item 3) and connect the pressure gauge to the pressure gauge outlet Item In.
 - Turn on the appliance (at max. output)
 - Check your measurements (Table 2), stop the appliance, tighten the screw.
- Output pressure check (Out):
 - Remove the screw (Item 2) and connect the pressure gauge to the pressure gauge outlet. Item Out
 - Turn on the appliance (at max. output)
 - Check your measurements (Table 2), stop the appliance, tighten the screw.

Nominal pressure	Regulation input pressure	Regulation output pressure
20 mbar	18-20 mbar	17-18 mbar
37 mbar	37 mbar	35-37 mbar

Table 3



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All appliances connected to the same gas mains should be set to maximum output for this check.

6 MAINTENANCE - SERVICING

6.1 Resetting the safety thermostat

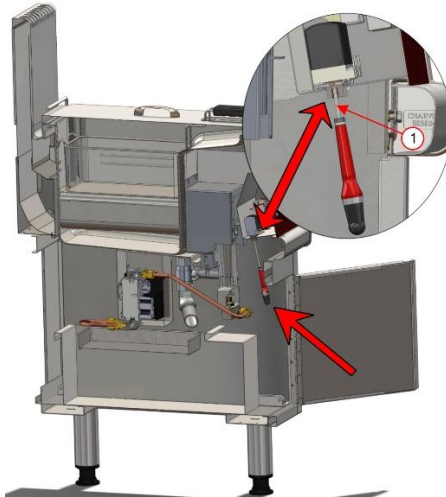
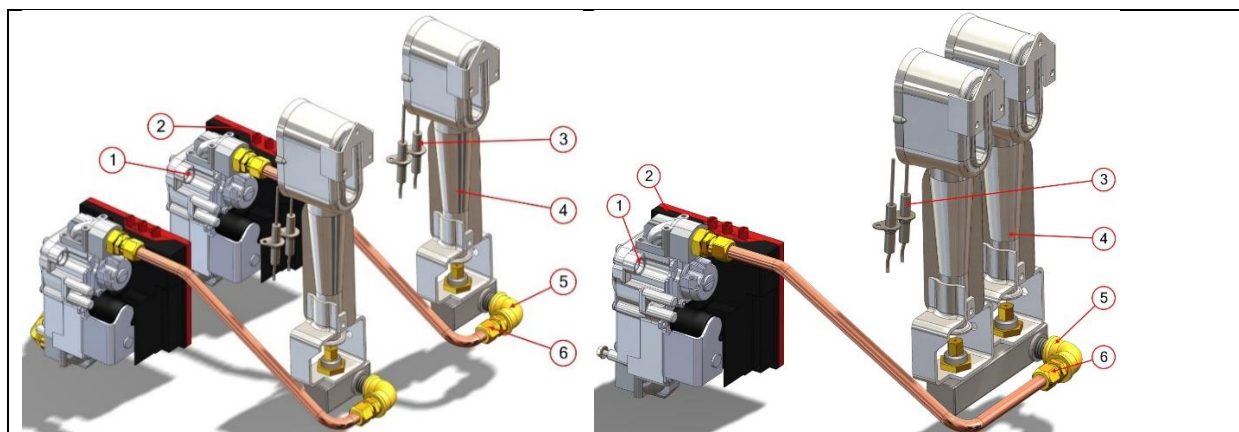


Figure G

Resetting the safety thermostat: open the door under the electrical cabinet; there are 2 red buttons. To reset, press down on them using a screwdriver (Figure G rep 1). Before resetting, always analyse the type of problem.

6.2 Gas diagram



Marker	Description and main characteristic	Code
01	Gas valve	506222
02	Control box	505402
03	Ignition spark plug	ELE0530
04	Burner for fryer 8L - 13L	506920
05	Brass elbow FF 12x17	01663 A
06	Male connector 3/8	07513 A

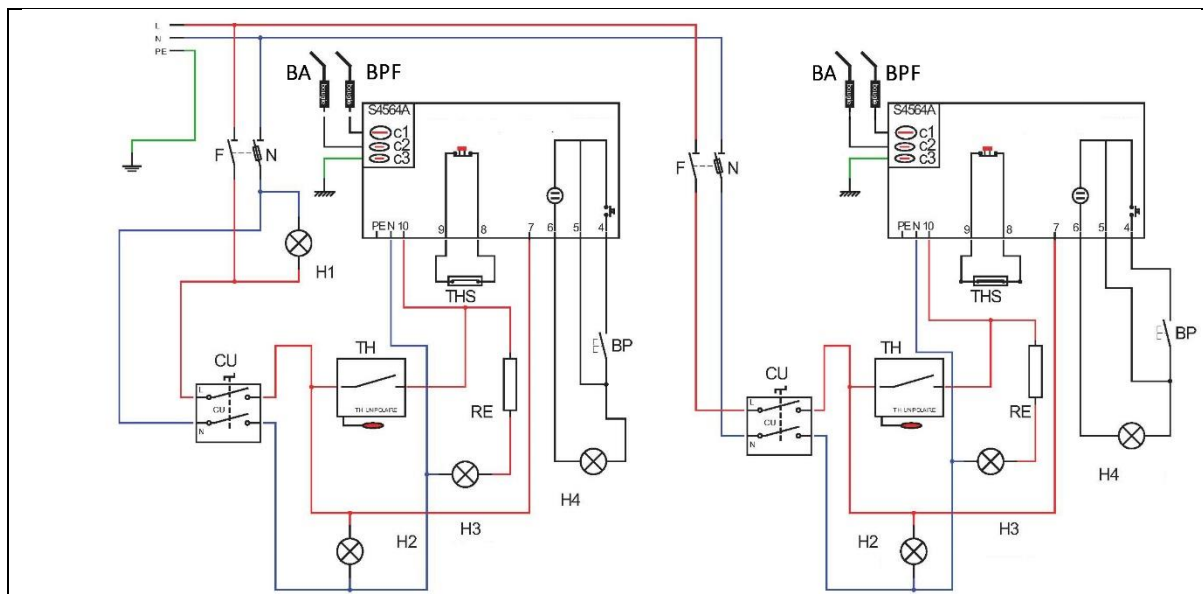


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6.3 Wiring diagram 8L



REF	Code	Description
THS	506919	Safety limiter thermostat
TH	01996 A	Unipolar fryer thermostat
H1	173641	White light 230V
H2	173642	Green light 230v
H3	173640	Amber light 230V
H4	173639	Red light 230V
CU	ELE0085	2-pole switch
BP	ELE0018	Push button (Gas valve error reset)
RE	506632	Heating element
BE	505402	Electric ignition control box
BA	ELE0530	Ignition spark plug
BPF	ELE0530	Flame detection spark plug

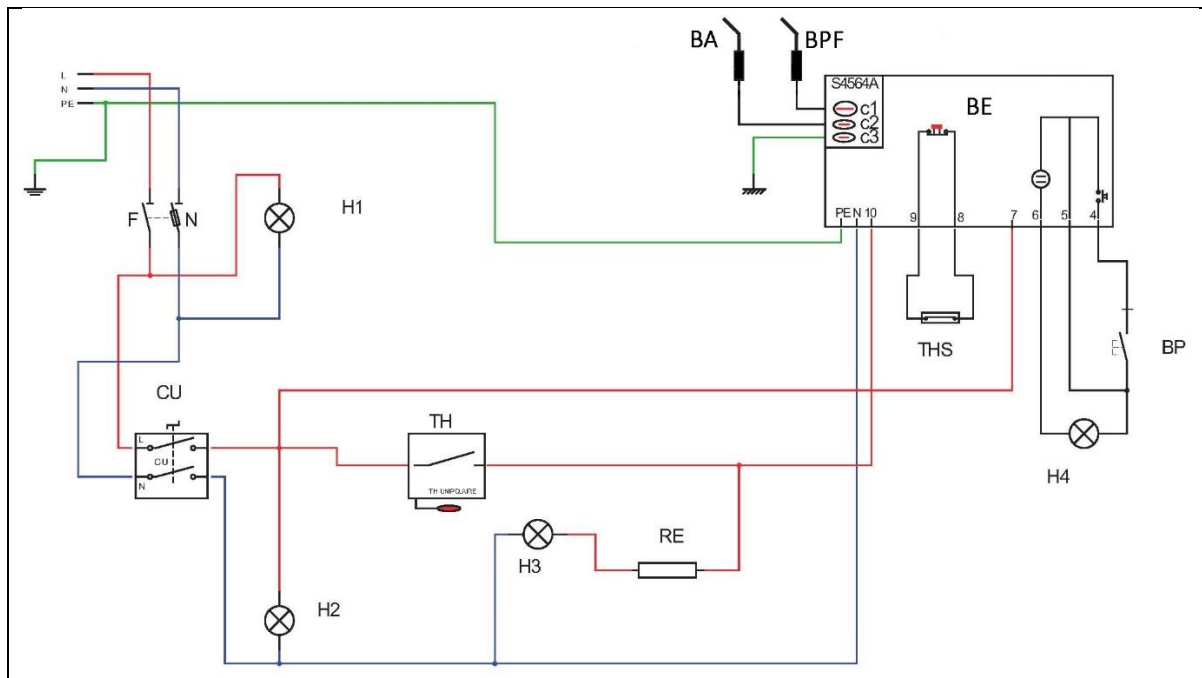


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6.4 13L wiring diagrams



REF	Code	Description
THS	506919	Safety limiter thermostat
TH	01996 A	Unipolar fryer thermostat
H1	173641	White light 230V
H2	173642	Green light 230v
H3	173640	Amber light 230V
H4	173639	Red light 230V
CU	ELE0085	2-pole switch
BP	ELE0018	Push button (Gas valve error reset)
R	506632	Heating element
BE	505402	Electric ignition control box
BA	ELE0530	Ignition spark plug
BPF	ELE0530	Flame detection spark plug



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6.5 Basic spare parts

Code	Description	Code	Description	Code	Description
506919		01996 A		ELE0018	
Safety thermostat		Unipolar thermostat		Ignition push-button	
506222		ELE0085		506920	
Gas valve		Switch		Burner for fryer 8L-13L	
ELE0530		506915		506916	
Ignition/flame detection spark plug		Basket for fryer 8L		Basket for fryer 13L	
505402		173642		506917	
Control box		Green light		Double bottom 8 litres	
173640		173639		506918	
Amber light		Red light		Double bottom 13 litres	
501146		176109			
Gas control knob		Draining lever			



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Description	Code
PRO 700 40 P-G2-FR8L 6KW	V07162
PRO 700-40-P-G1FR13L 11KW	V07161



User manual



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1 INTRODUCTION

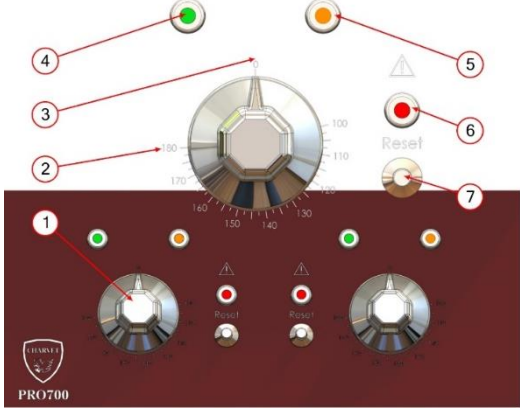



Our appliances are intended for professional use and should be used by qualified personnel.

Any modifications to existing equipment or any new installations must be carried out by a qualified installer.

WARRANTY: The warranty is part of the sale contract. For any work to be carried out under the warranty, please contact an authorised dealer. This warranty does not cover any damages due to faulty installation, misuse or inadequate maintenance.

2 CONTROL PANEL

			
Figure I (8L fryer)		(13L fryer)	
Item	Description	Item	Description
01	Gas control knob	05	Amber light (regulation on)
02	Temperature setpoint	06	Red light (flame error)
03	Heating Off position	07	Gas valve reset button (error)
04	Green light (power on)		

3 BEFORE STARTING UP FOR THE FIRST TIME

- Prior to starting up for the first time, it is advisable to clean the appliance in order to eliminate all dust or impurities that have accumulated during storage.
- Remove all protective plastic wrapping from the stainless steel parts.
- Ensure that the control elements are in good working order.




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4 STARTING UP

4.1 Warnings



Do not ignite the burners before filling the pan.
Do not allow oil to overheat or use oil that has overheated.
Do not fill the pan with oil when the fryer is hot.
The fryer is intended for deep frying food, any other use may be hazardous.

During cleaning operations, the use of flammable products may present a fire risk. If such products are used, be sure to rinse the appliance thoroughly before use.

Be sure to maintain the oil level between the Max. and Min. markers.
(Erreur ! Source du renvoi introuvable.)

Too much or too little oil can lead to a risk of burning for users or to the oil catching fire.

The introduction of foods that are too moist may lead to the oil catching fire or to splashing, which can cause severe burns.

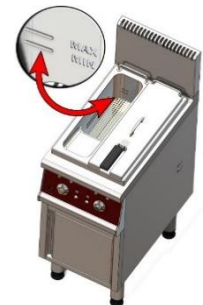


Figure J

4.2 Using the 8L and 13L Fryer


- The white light is on (voltage present)
- Fill the pan. (The level should be between the Min. and Max. markers (Figure J))
- Turn the control knob to select a setpoint temperature (Figure I Item 2))
- The green indicator light comes on (In service)
- When the amber light comes on, the burner is in operation. (Figure I Item 5)
- It goes out when it has reached the setpoint temperature.

5 SWITCHING OFF

Put the control knob(s) and control components into the 'Off' or '0' position.
At the end of the day, shut off the gas valve and the electric power supply.

6 MAINTENANCE

6.1 Warnings




For best results, have your equipment serviced and cleaned regularly by a qualified installer.

Contact the installer to replace any faulty electric control components before further use.

The manufacturer and the installer cannot be held liable if the user does not make a request for repairs due to malfunctions

Change the oil periodically, used oil has a lower smoke point.


Wait for the fryer to be fully switched off and for the oil to cool down before draining.



Caution: Some parts are factory-sealed by the manufacturer. In case of fault, call a qualified installer.

ALL 'ERRORS' must be analysed before resetting

6.2 Cleaning



This appliance must not be cleaned by means of water spray or water under pressure. Check that the appliance is disconnected at the mains.

Wait until the elements near the burners have cooled down.



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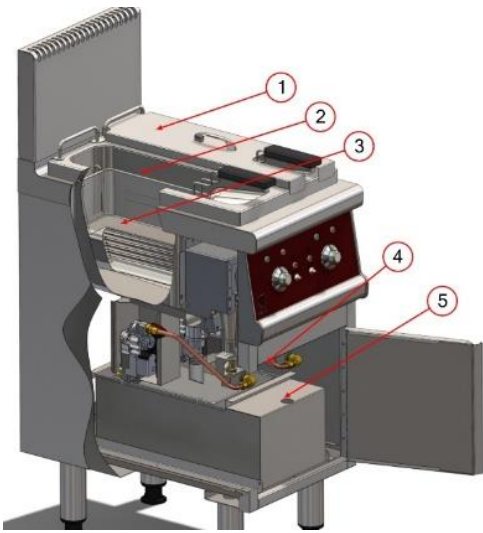
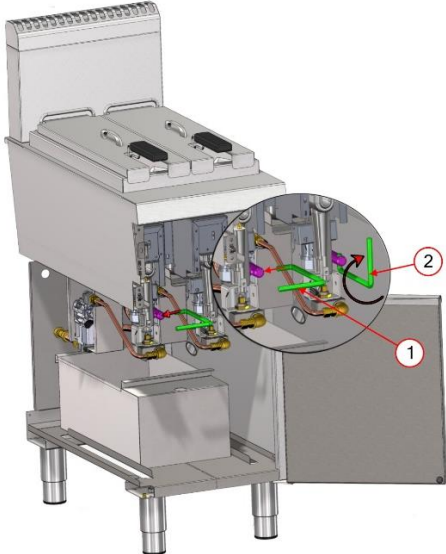
6.2.1 Cleaning the stainless steel surfaces

- Switch off the appliance. After each service and before each cleaning operation, we advise you to disconnect the appliance from the mains (gas and electric supplies).
- Wash with a sponge in soapy water (or any other neutral cleaning product).
- After each cleaning, rub with an oily rag.
- Do not use bleach or any acid, even if heavily diluted.

6.2.2 Cleaning the oil by decanting

After each service, it is advisable to decant the water from the pan by opening the drain tap slightly (Figure K Item 4-Figure L Item 1-2), after taking care to position the grease tank underneath. (Figure K Item 5 **grease tank not supplied**).

6.2.3 Cleaning the pan

	
<p style="text-align: center;">Figure K</p>	<p style="text-align: center;">Figure L</p>
<ul style="list-style-type: none">- Remove the lid. (Figure K Item 1)- Remove the basket(s) (Figure K Item 2)- The pan (Item 3) can be cleaned with soapy water.- Fill the pan with water. Boil the water.- Turn off the burner, drain (Item 4). When the sides of the pan have cooled down, clean by wiping with a non-abrasive sponge soaked with detergent.- Rinse thoroughly and dry the pan.	<p>Fit the lever (Figure L Item 1) Then turn the lever clockwise. (Figure L Item 2)</p>



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7 BASIC SPARE PARTS

Code	Description	Code	Description	Code	Description
506919		01996 A		ELE0018	
Safety thermostat		Unipolar thermostat		Ignition push-button	
506222		ELE0085		506920	
Gas valve		Switch		Burner for fryer 8L-13L	
ELE0530		506915		506916	
Ignition/flame detection spark plug		Basket for fryer 8L		Basket for fryer 13L	
505402		173642		506917	
Control box		Green light		Double bottom 8 litres	
173640		173639		506918	
Amber light		Red light		Double bottom 13 litres	
501146		176109			
Gas control knob		Draining lever			