

**INSTRUCTION MANUAL FOR USE AND INSTALLATION
GAS FRYER
RFG 12**



Made in France

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SOMMAIRE

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GAS FRYER RFG 12

Congratulations for the acquisition of this upmarket appliance made in France. You chose an appliance which allows the best technical qualities with a big user-friendliness. We wish you the biggest contentment

1. SECURITY INSTRUCTIONS

Please respect these instructions scrupulously to avoid any risk of fire, scald or other wounds and damage.

During the use of this appliance, fundamental circumspection of security must always be noticed, such as:

- Take into account the instructions to be systematically kept with the appliance.
- Install the appliance always in instructions respect. A 10 cm distance minimum with the partition or the wall is necessary.
- Protect the appliance from direct light of the sun, frost and humidity.
- Never leave the appliance within the reach of children or disabled persons without surveillance during or after use; the oil remains hot for a long time.
- Ensure that only trained personnel operate the appliance.
- Never move the appliance when it is working or still hot.
- Do not touch the hot surfaces of the appliance: always use handles and control knobs.
- Do not use the appliance for other functions than determined use.
- - Do not leave the pipe or hose (purchased separately from a specialised shop) in the contact of hot surfaces.
- The appliance should not be used close to combustible materials.
- During use, look after not to obstruct hearings of aeration of the appliance
- Never exceed the maximum capacity of your fryer which is of 2.5kg.
- Never place the lid on the deep fryer while it is in use.
- Never leave your fryer working without any watching
- Do not plunge foods made with an important humidity, you risk a boiling over; the same for bigger foods.
- Watch out for steam during use.
- Whatever the fryer is cold or hot, the oil level has to be always between the minimum and maximum levels placed on the left and right sides of the container(maximum level "large line", minimum level "small line")
- The use of old oil may cause an important risk of strong boiling, of spatters or fire. It is recommended to change it as soon as it becomes brown.
- Never put water on some ardent oil, but cover the fryer with the lid.
- Always keep the lid near the fryer.
- Always unplug your deep fryer after use..
- Entrust compensations only to a skilled person.
- Use only spare parts of origin.
- At the end of cooking, before cleaning the appliance, do not forget to disconnect the gas inlet.

2. CONTENTS OF CARDBOARD PACKAGING

Device: a gas fryer

Accessories: - A basket

- A basket holder

- A set of natural gas injectors

- The present note



① Piezo power-on knob

③ Thermostatic tap, power regulation

② Draining tap

See the exploded of the RFG 12 at the end of the document

3. CONFORMITY OF USE

Use the machine only to cook some food

4. WAY OF FUNCTIONING

This modular high power gas fryer has a capacity of 10L for 2,5 Kgs fresh or frozen French fries, doughnuts, fish etc.

The drawn and lightly tilted tank in only one piece is especially made for the direct flow of the oil without rest of oil in the tank. The draining is safe thanks to the tap placed on the front of the fryer.

It is possible to adapt this fryer on a cabinet with 100mm feet

To turn on the fryer, just press and turn the thermostatic tap (n°3 on picture) anti-clockwise opposite the star position.

Keep pressed and turn on the pilot light thanks to the piezo (n°1 on picture)

Press for about 15 seconds and turn the knob (n°3 on picture) on position 8 to turn on the burner

Turn the power control knob (n°3 on picture) to the desired position.

1	2	3	4	5	6	7	8
100°C	113°C	126°C	139°C	152°C	165°C	178°C	190°C

5. FUNCTIONING / HANDLING

a) Installation/Assembly:

- Unpack carefully the device of its packaging.
- Remove the protective film around the machine
- Screw up the feet and the handle on the lid.
- Place the fryer on a plane and heatproof surface.
- Never place the device near a wall or near a partition made of combustible materials even if it is very well isolated.
- A distance of minimum 10 cm with the partition or the wall is necessary.
- Place all the accessories
- Keep the lid near the fryer to enable you covering it after use or in case of fire.

b) First starting:

Before the first use, wash the machine and all accessories with hot soapy water and dry them with a soft cloth (see 6. Cleaning and maintenance)

Gas connection

The appliances run on the following gases: Butane G30, Propane G31, Natural gas G20/G25. The appliances are originally delivered with a Butane/Propane injector corresponding to the category II2E+3+. The connection is made thanks to a thread 1/2.

Gas category table, according to the country of destination of the appliance

Country of destination	Category	Gas	Pressures	Diameter of injector
FR/BE	II2E+3+	G20/G25 G30/G31	20/25 28-30/37	140 90
LU/DE	II2E3B/P	G20 G30/G31	20 50	140 80
LU	II2E3+	G20 G30/G31	20 28-30/37	140 80
AT/CH/CY/DK/EE/FI/ HR/LT/LV/NO/RO/SE/ SI/SK/TR	II2H3B/P	G20 G30/G31	20 30	140 80
PL	II2E3P	G20 G31	20 37	140 90
HR/HO	II2H3P	G20 G31	20 37	140 90
CH/CY/CZ/ES/GB/GR/ IE/IT/PT/SI/SK/TR	II2H3+	G20 G30/G31	20 28-30/37	140 90
NL	II2L3B/P	G25 G30/G31	25 30/50	140 90
HU	I3B/P	G30/G31	30/30	90

Air adjustment

Injectors were conceived to avoid any air adjustments and that whatever the gas you use.

c) Use of device :

Elements of command and display

Command/Display	Function
Piezo (n°1 on picture)	Switches on the appliance (simultaneously with the set knob)
Set knob (n°3 on picture)	Switches on the appliance (knob pressed simultaneously with piezo) Controls power

Putting on

- Make sure that the draining tap is closed.
- Pour oil into the container. The oil level must be between the MIN and MAX marks.

- Press and turn the thermostatic tap (n°3 on picture) in front of star position.
- Keep pressed and turn on the pilot light thanks to the piezo (n°1 on picture) to light the burner.
- Keep the control knob pressed for about 15 seconds. And turn the knob (n°3 on picture) on position 8 to turn on the burner
- Turn the power control knob (n°3 on picture) to the desired position.
- Fill the basket in and plunge it slowly into the oil.
- When cooking is finished, lift the basket and set it on its stand

Temperature setting

Once the burner is lit; set the appliance to the desired power by turning the control knob (n°3 on picture).

Stopping the appliance

- To turn off the burner and keep the pilot light on, press and set the knob in front of star position.
- To turn off completely the fryer, press and set the knob on ●. Set each control knob (n°1 on picture) to 0: the appliance is completely switched-off.
- Close the butane or propane cartridge
- Clean the appliance. (See 6. Cleaning)

d) Breakdown / repair:

In case of breakdown or of damaged part, please call your after-sales service and confide any technical operation to qualified person.

When you contact the after-sales service of your distributor or your store, give him the complete reference of your device (commercial name, type and serial number). This information appears on the visible descriptive plate behind the device.

6. CLEANING AND MAINTENANCE

Cut the gas supply.

Let cool completely the device and the oil before any technical intervention or cleaning.

For cleaning, only use non-abrasive products, clean regularly the external walls of your device with warm water and wash liquid: avoid the abrasive towelling. Rinse your device with a wet sponge.

Never clean the device under a water jet, the infiltrations would risk to damage it in a irreparable way.

During a prolonged non-use, we recommend you strongly to keep the device shielded from the humidity

7. TECHNICAL SPECIFICATIONS

Model	RFG 12
Power	7 kW
Outside dimensions	400x700x565
Volume	10 L
Nb of burner	2
Weight	25 kg
Maximum charges	2.5 Kg

8. GUARANTEE

Conditions of guarantee

The guarantee applicable to any device is the commercial guarantee of the distributor or the retailer. Please contact the store where you bought your device to know the precise conditions.

The guarantee grants no right for damages.

The dispositions which follow are not exclusive of the profit of the legal guarantee planned by articles 1641 and following ones of the Civil code relative to the defects and the latent defects.

Exclusion clauses of the guarantee

Bad installation and bad maintenance, in particular if they do not respect current regulations or instructions appearing in this user guide.

Cannot benefit from the guarantee the repairs required as a result of false operations, of inappropriate use, of carelessness or of excess loads of the device, as well as those resulting from defective installations.

The damage due to shocks, bad weather is not flatware by the guarantee. The material travels at the risks of the user; in case of delivery by carrier, the consignee has to have reservations towards the carrier before any delivery of the device.

The guarantee comes to an end in case of intervention, of repair, of modification by no qualified persons, or of use in inappropriate purposes.

Nomenclature **Friteuse RFG 12**
Spare parts **Fryer RFG 12**

Rep	Code	Qty	Pièce	Spare part
1	F04037	1	Support panier	Basket holder
2	F05055BAC	1	Bac	Container
3	69006	2	Côté G/D	Left/right side
4	E01005	2	Brûleur	Burner
5	B04087	2	Injecteur GN Diam 1,4	Injector GN Diam 1,4
	B04088	2	Injecteur BP Diam 0,9	Injector BP Diam 0,9
6	B04081	2	Porte injecteur	Injector holder
7	B04095	1	Tube cuivre brûleur/brûleur	Copper pipe burner/burner
8	E02189	1	Veilleuse	Pilot light
8,1	E02086	1	Injecteur veilleuse GN	Pilot light injector GN
9	A 13012	4	Pied	Foot
10	69003	1	Fond	Bottom casing
11	E02196	1	Tube vidange	Draining device pipe
12	A 15016	1	Poignée	Handle
13	69011	1	Couvercle	Lid
14	F04036	1	Panier	Basket
15	F04001	1	Poignée plastique panier	Basket plastic handle
16	B04094	1	Tube cuivre robinet/brûleur	Copper pipe tap/burner
17	B04096	1	Tube cuivre robinet	Copper pipe tap
18	B04093	1	Tube cuivre robinet/veilleuse	Copper pipe tap/pilot light
19	E02193	1	Interrupteur thermocouple	Thermocouple sw itch
20	E02191	1	Robinet gaz thermostatique	Thermostatic gas tap
21	A 14076	1	Bouton	Knob
22	E02011	1	Thermocouple	Thermocouple
23	E02192	1	Piezo complet	Piezo assembly
24	B10014	1	Robinet vidange	Draining device tap
25	A06001	1	Thermostat sécurité	Safety thermostat



