



TELEPHONE: SERVICE (44) 01332 875665
FAX: SERVICE (44) 01332 875536

INSTRUCTIONS

MODEL: AGF **TABLE TOP GAS FRYER**

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TROUBLE SHOOTING FAULT DIAGNOSTICS

WARRANTY INFORMATION

Customer Information

MODEL NUMBER: _____
SERIAL NUMBER: _____
PURCHASE DATE: _____
DISTRIBUTOR: _____



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IMPORTANT
PLEASE READ INSTRUCTIONS FULLY BEFORE USE

INSTALLATION INSTRUCTIONS

IMPORTANT- YOUR ATTENTION IS DRAWN TO THE GAS SAFETY REGULATIONS. THIS APPLIANCE MUST ONLY BE USED IN A WELL VENTILATED AREA. IT IS RECOMMENDED THAT A MINIMUM AREA OF 450mm² PER 1 Kw (3400 Btu/HR) OF TOTAL INPUT MUST BE ALLOWED. PARTICULAR ATTENTION SHOULD BE PAID TO THE SUPPLY OF CLEAN FRESH AIR AT LOW LEVEL TO THE APPLIANCE.

THIS APPLIANCE SHOULD BE FITTED BY A QUALIFIED INSTALLER

THIS APPLIANCE IS FOR PROFESSIONAL USE AND SHOULD ONLY BE USED BY QUALIFIED PEOPLE.

The data plate on the rear of the appliance must be checked to ensure the appliance is suitable for the gas supply available. This appliance must be installed in accordance with the rules in force.

Read the user instructions and the installation instructions, and ensure there is the correct ventilation to prevent the occurrence of unacceptable concentrations of substances, that are harmful to health, in the room in which the unit is installed.

Attention should also be drawn to the need for regular servicing.

During normal use, parts of the catering equipment may become hot, suitable precautions must be taken to avoid accidental burns, therefore the appliance should be positioned to minimise the risk of accidental touching. It is the responsibility of supervisors to warn users of this and ensure the operators of this equipment are trained in safe operation of this appliance. It is recommended the appliance be fitted below a ventilating hood, preferably of the extractor type, incorporating a grease filter.

POSITIONING

The appliance must not be installed on or against combustible surfaces – minimum clearances must be:

Rear 150mm (6")
Sides 150mm (6") FROM ANY ADJACENT WALL

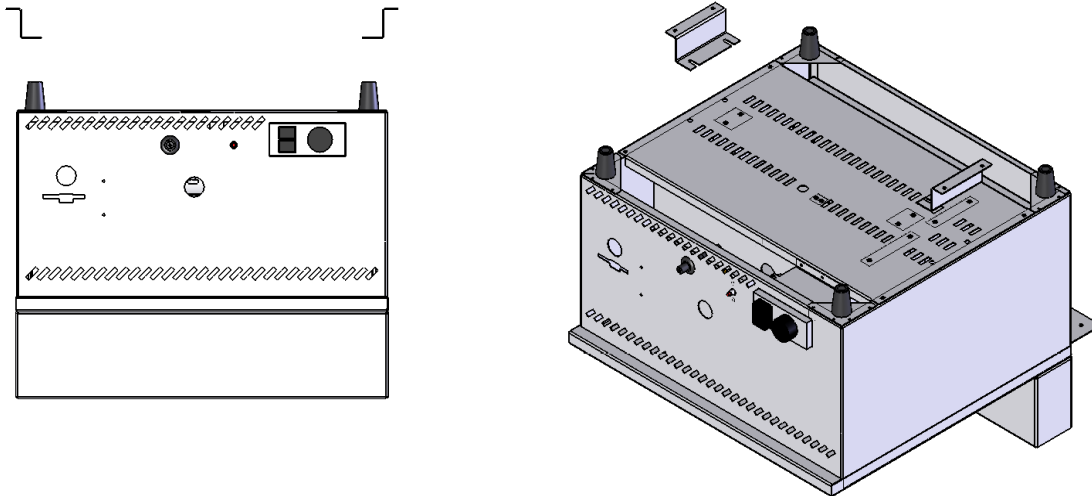
All local fire regulations must be observed before the appliance is commissioned the gas safety regulations require that all gas connections on the gas line are tested for gas soundness between the gas meter and the appliance. All packing and protective film must be removed from the panels etc. prior to commissioning the appliance.



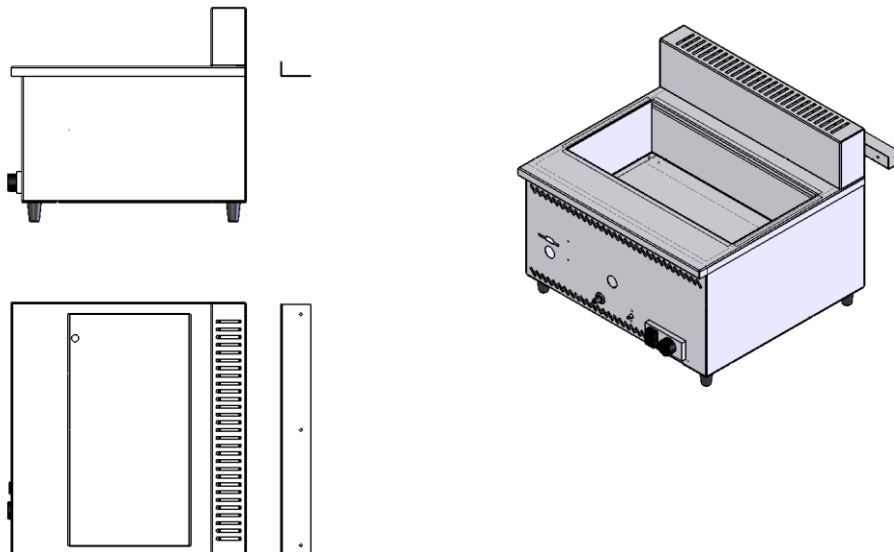
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Fixing Mounting Brackets

Each fryer is supplied with 2 table top mounting brackets and 1 long bracket that can be used to sink the unit into a work surface.



For table top fixings unscrew the four M5 bolts in the base of the unit until they are loose enough to slide the slotted end of the bracket underneath them, and re-tighten. Place the unit in the required location and mark the position of the holes in the unit. Depending on the material of the surface the unit is being attached to, use appropriate fixings to secure the unit down through the holes in the brackets.





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To sink the fryer into a work surface first cut a hole in the surface (approx. 525mm x 491mm) When deciding where to position the fryer keep in mind that the exterior surfaces of the unit can get very hot when the unit is in operation. Also make sure the user is still able to get access to the controls and drain valve.

Undo the screws in the back of the unit and attach the long fixing bracket. The unit when sunken will be supported on the bracket on the back and the lip at the front.

GAS CONNECTION

The gas connection is 3/8 " B.S.P.T. on the right hand side underneath the front of the fryer. The supply pipe must not be less than 3/8 ", an easily accessible isolation cock should be fitted in the pipework as close as possible to the fryer. An approved flex may be used in conjunction with a straining cable.

The parts protected by the manufacturer or agent, should not be adjusted by the installer.

SAFETY NOTE

Some parts and surfaces of this appliance can get hot in use. It is the responsibility of the Kitchen Supervisor to inform and warn every user of this and to ensure the user wears any necessary protective clothing when operating the fryer.

TECHNICAL DATA:

HEAT INPUT

NATURAL GAS G20 @ 20mbar	6.84kw
PROPANE GAS G31 @ 37mbar	5.8kw

GAS RATE

NATURAL GAS G20 @ 20mbar	0.71 M ³ /hr
PROPANE GAS G31 @ 37mbar	0.23 M ³ /hr

INJECTORS

NATURAL GAS = INJECTOR 220
PROPANE GAS = INJECTOR 135



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USER INSTRUCTIONS

The attention of the user is drawn to the current Gas Safety (Instructions and Use) Regulations in force. This appliance must be used in accordance with these, also the need for regular servicing which must be carried out by a competent and qualified person.

USE OF SOLIDIFIED OIL OR FAT

- 1) In an empty pan

IMPORTANT: If solidified oil or fat is to be used, break the solidified oil or fat into small pieces and fill bottom of the pan.

Light the appliance and turn the thermostat knob to number 3. Continue to add pieces of fat into the pan until bottom is filled with the molten fat.

If the fat appears to be overheating, turn the thermostat OFF, continue to add fat and turn the thermostat ON when the fat has cooled.

Put the remaining oil or fat into the pan until the level is up to the mark. Allow to heat up slowly until all the fat has melted, then turn the thermostat knob to the required cooking temperature.

- 2) Already Solidified In the Pan

Light the appliance and turn the thermostat ON for approximately 5-10 seconds, and then turn OFF again. Leave it for 30 seconds before repeating the 5-10 seconds cycle.

Continue to repeat until the fat has melted so that any remaining unmelted pieces are free floating, then turn the thermostat to the required temperature.

LIGHTING INSTRUCTIONS

WARNING: DO NOT LIGHT BURNERS WHEN THE PAN IS EMPTY

- 1) Ensure the drain valves are closed and check the level of cooking oil (between maximum and minimum markings). The oil required to fill the pan to the correct level is 7 litres.
- 2) Turn on the gas supply.
- 3) Turn the thermostat to OFF position.
- 4) Press the pilot knob (A) in and press ignitor button in to ignite pilot. If pilot fails to ignite, repeat the procedure.
- 5) After the pilot is lit, hold knob in for 20-30 seconds to ensure pilot flame is fully established.



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- 6) Release the knob. If appliance fails to operate, repeat steps 3-5. The main burner is now controlled by the thermostat (B).
- 7) To operate burner, turn thermostat knob (B) to required temperature.

NOTE: LIDS SHOULD NOT BE USED WHILST FRYING
TURNING OFF THE FRYER

- 1) When appliance is not required, turn thermostat (B) fully anti-clockwise to off position, this will leave only the pilot lit ready for when the fryer is next required.
- 2) To turn the unit off completely, turn the thermostat fully anti-clockwise and depress the off knob (C) fully.

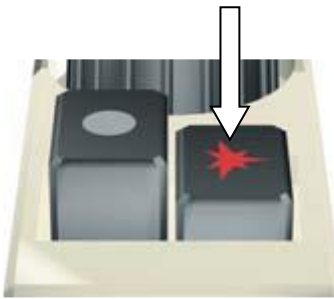


Image A



Image B

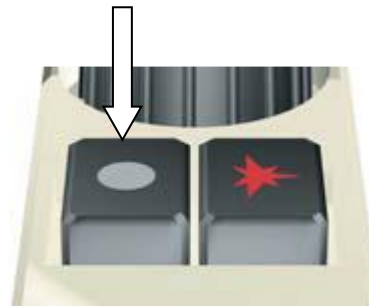


Image C

Temperature Settings (Approximate)

1	2	3	4	5	6	7	8
120°C	131°C	142°C	153°C	164°C	175°C	186°C	197°C

Cooking Instruction:

With the thermostat knob turned to the required cooking temperature, allow the oil or fat to heat up for about 30 -35 minutes before starting to cook. After each load is removed from the fryer always allow 7½ minutes for the temperature of the oil to recover before the next load is put into the oil. Never fill basket more than 1/2 full equivalent to approximately 250g of chips per basket.



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The Frying Medium

Ensure oil is always maintained at the level indicated. Good quality vegetable oil is recommended. The life expectancy of oils will be lengthened if they are filtered regularly – food particles not removed turn rancid and reduce oil quality. The life of the oil will also be extended if the temperature is turned down when the fryer is not in use.

“Please note also, using old oil will reduce the flash point and therefore present a greater fire hazard and be more prone to surge boiling. Attention should also be drawn to the effect of over-wet food and too large a charge on surge boiling”.

To Obtain Best Results

Keep the pan clean

Use good quality oil or fat which has high breakdown temperature

Use only clean oil or fat and strain daily.

Maintain the oil or fat at the correct level

Do not start to fry until the oil has reached the correct temperature

Do not exceed the temperature of the oil or fat as recommended by the supplier.

Do not overload the fryer.

Remove the crumbs or pieces floating on the surface of the oil.

When using frozen foods follow the food manufacturers cooking instructions carefully

To conserve energy, turn the thermostat knob to the OFF position during breaks in frying.

INSTRUCTIONS FOR USE AND MAINTENANCE

The use of old oil or food with a high moisture content can reduce the flash temperature and can cause overheating of the oil.

Fryers should never be left unattended

Oil should not be added or drained from the unit while the unit is hot. The appliance should be turned off and left to cool to a maximum of 55°C before adding or removing oil.

Flammable solvents and cleaning aids should not be used on this appliance

The tank has a marking on it to indicate how much oil must be put into the tank. It is important not to over fill or under fill the tank.

Users should be aware that the introduction of wet food or water into the hot oil or fat will reduce the flash point of the oil and cause the oil to surge.



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DRAINAGE

- 1) Always allow the oil to cool to a maximum 55°C before draining.
- 2) Remove the blanking nut from drain tap, fit discharge pipe into tap, drain oil into suitable receptacle, taking care not to overfill so that it is not difficult to handle.
- 3) Excess oil in the base of the tank can be removed with kitchen paper.
- 4) For best results oil should be drained and filtered everyday the fryer had been used.
This will prolong the life of the oil.

CLEANING INSTRUCTIONS

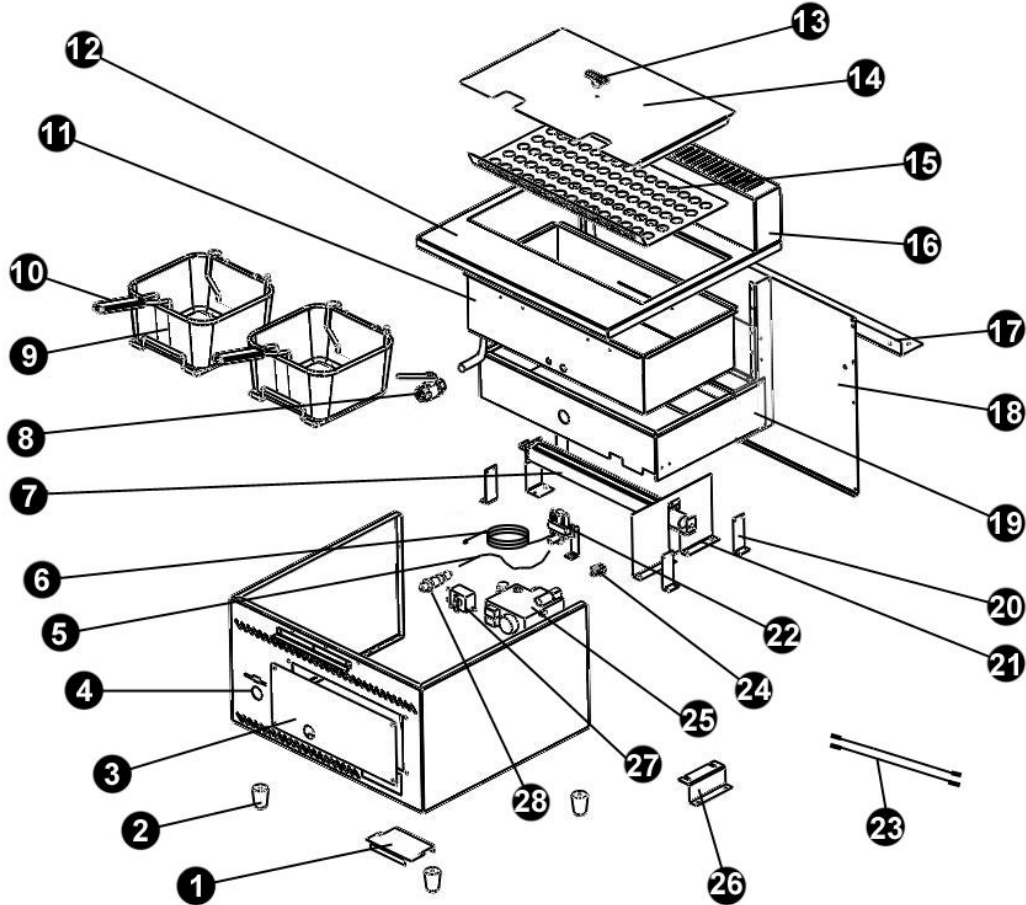
The appliance should be cleaned with hot water and a mild detergent,
DO NOT USE ABRASIVES, OR FLAMIBLE SOLVENTS ON THIS UNIT

- 1) Isolate the appliance from the gas supply.
- 2) Allow oil to cool to maximum 55°C.
- 3) Drain as per instructions for draining.
- 4) Wash tank and top surface of the fryer body.
- 5) Clean the drain tube assembly, using a tube or flue brush suitable for 15mm tube, with the drain tap in the open position. Clean by inserting brush into inlet and outlet of drain tube.
- 6) Wash all parts thoroughly.
- 7) Ensure all parts are thoroughly rinsed and dried. To ensure there is no water left in the drain tube, flush with a small amount of clean cooking oil.
- 8) Re-assembly in reverse order.



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EXPLODED VIEW



PARTS LIST

No.	Description	Part Code
1	*Thermostatic Gas Valve Bracket	No Code
2	Foot	FOOTAGH
3	*Inspection Panel	No Code
4	*Body	No Code
5	HT Lead	CABLHT500
6	Thermocouple	SITTHERMCPL
7	Burner	ULTBURNER/M
8	Ball Valve	VALVEB12
9	Basket	CHBS02700



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10	Basket Handle	HANDLEBASK
11	*Fryer Tank	No Code
12	*Fryer Top	No Code
13	Tee Knob	TEEKNOB
14	*Lid	No Code
15	*Batter Plate	No Code
16	*Flue Cover	No Code
17	*Rear Fixing Plate	No Code
18	*Back Panel	No Code
19	*Burner Box	No Code
20	*Burner Box Support Leg	No Code
21	*Burner Deflektor Sheild	No Code
22	Pilot w/o Electrode	PILOT3WAY
22a	Electrode	SITELCTRODE
23	Interrupter Leads	AGFINTLEAD
24	Interrupter	SITWINTAG
25	Thermostatic Gas Valve	SITGASVALVE
26	*Mounting Bracket	No Code
27	Over Temperature Thermostat	TMST7000
28	Piezo Ignitor	PIEZO1SP1
	Pilot Pipe	AGFPILOTP
	6mm Shear Off Olive and Nut	SIT6MMSHEAR
	Burner Pipe	AGFBURNRP
	Couple 8mm x 1/4" BSP Tapper Compression Fitting	COUPLE8MM
	Main Burner Injector (Natural Gas)	INJECT220
	Main Burner Injector (LPG Gas)	INJECT135
	Tank Gland Fitting	BUSH05900
	Tank Gland Seal	SEAL09000
	Ball Valve Blanking Plug	PLUGSP12

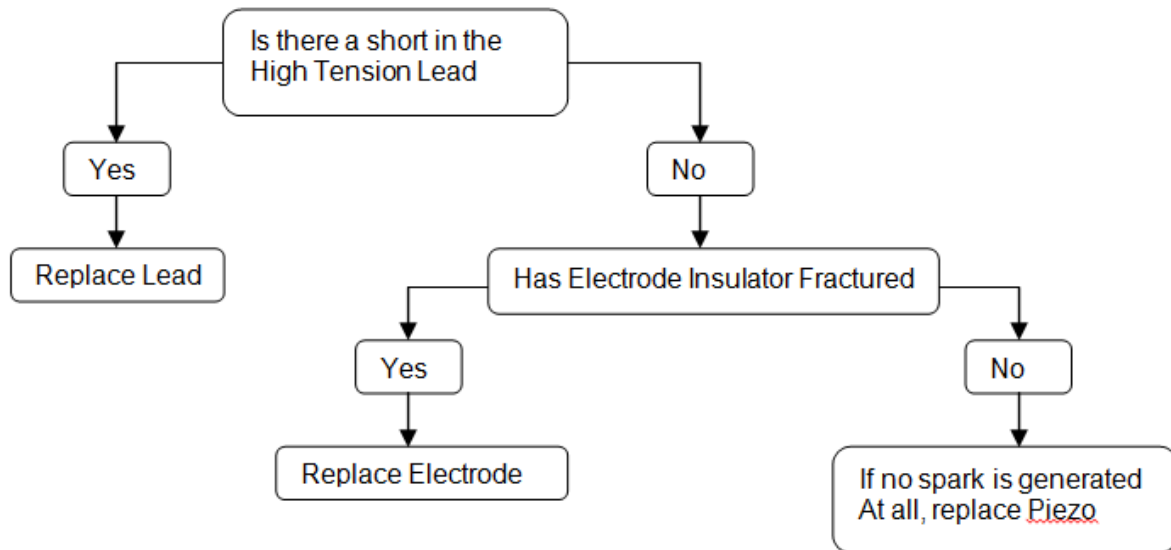
For spares please contact our spares partner:
 First Choice 01543 577778



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TROUBLESHOOTING

Piezo Ignitor not sparking

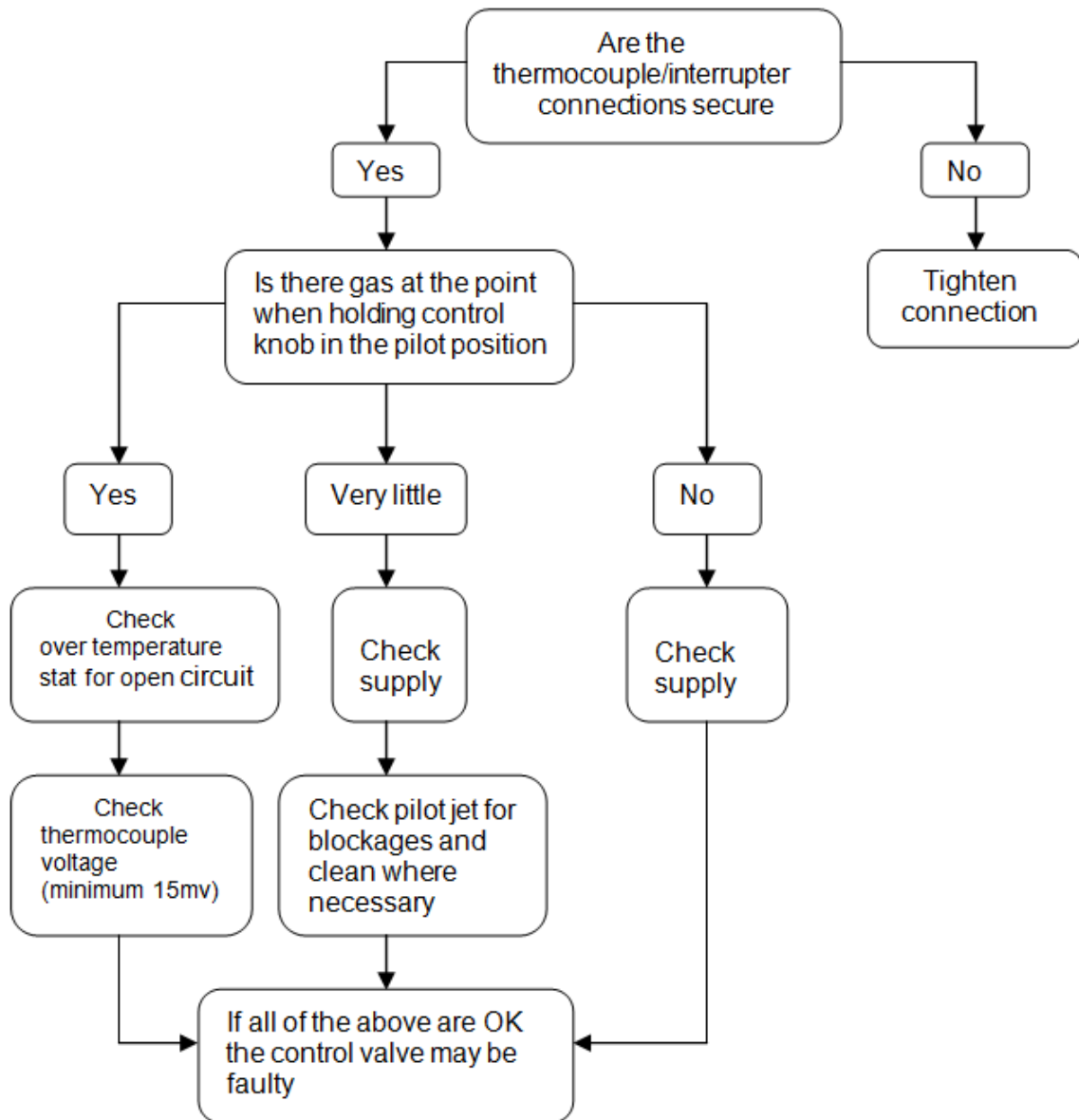




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TROUBLESHOOTING

Pilot Burner will not light or stay lit

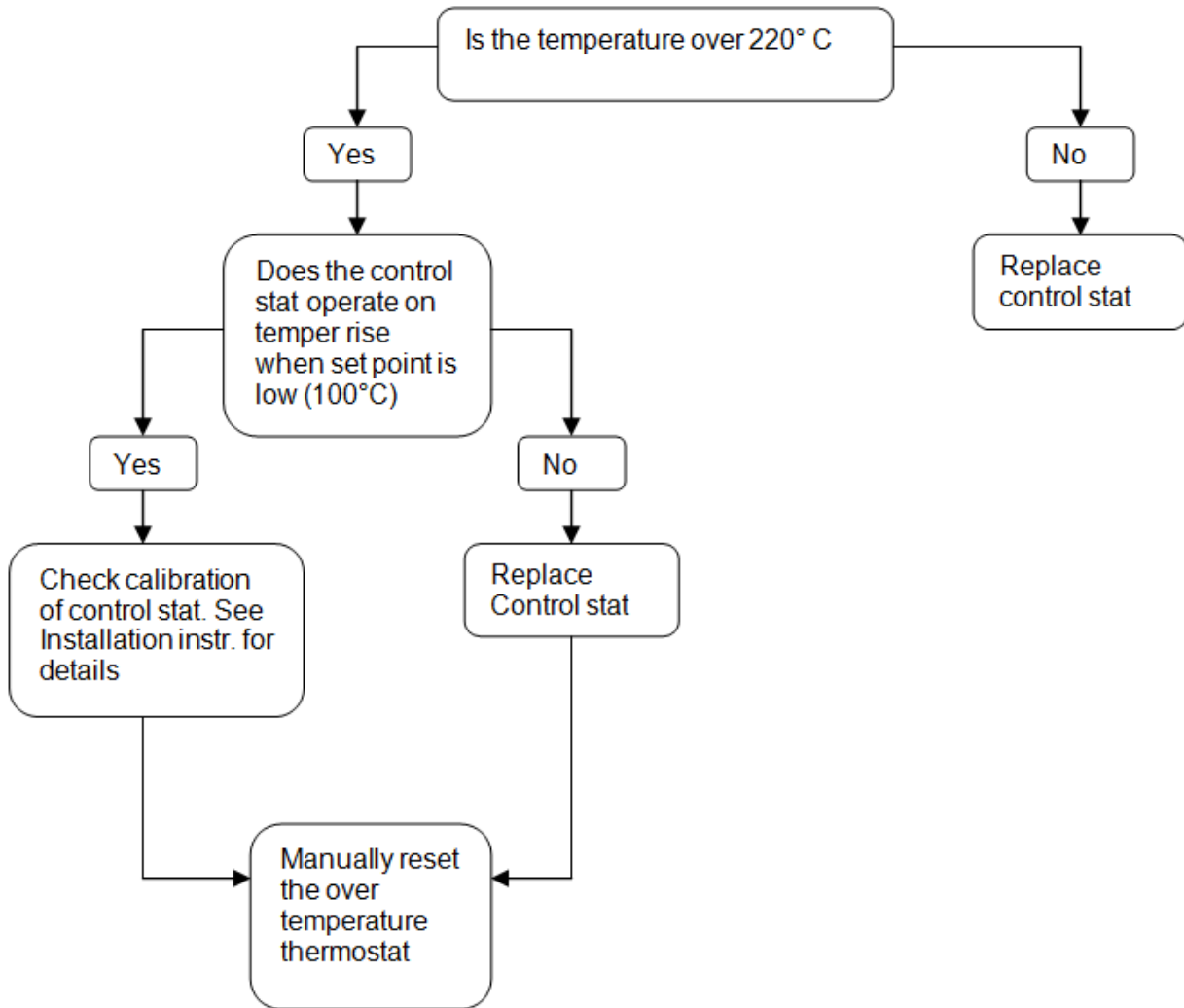




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TROUBLESHOOTING

Over temperature stat operates





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MAINTENANCE AND SERVICE

Servicing is recommended every 6-12 months depending on usage. All service or repair work must be carried out by a competent gas engineer. Failure to do this could invalidate your warranty.

ROUTINE MAINTENANCE

To be done by engineer

- 1) Ensure fryer is filled with oil.
- 2) Fit pressure gauge to multifunction valve and go through lighting procedure, check flame failure device opens in no more than 30 seconds.
- 3) Turn thermostat to 150°C and check that the pressure at the test point is:

NATURAL GAS 20mb (8" W.G.)
PROPANE GAS 37mb (14" W.G.)

Only leave burner on for a minimum amount of time to ensure fryer does not get too hot.

- 4) Turn the thermostat to off and ensure the burner has extinguished completely within 3-4 seconds.
- 5) Turn the thermostat on again to 150°C and ensure the burner cross lights smoothly from the pilot.
- 6) Check burner flames are uniform and there is no spillage of the flames away from the heat exchanger.
- 7) Turn the thermostat off and blow out the pilot. Check that the flame failure valve closes within 60 seconds. This can be done by feel or sound.
- 9) Turn off the gas, remove pilot and withdraw burner assembly, clean the burner parts and ensure the injectors are clear.
- 10) Reassemble the pilot and main burners.



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- 11) Go through the lighting up procedure, turn the thermostat to 150°C and allow to heat up. Check the thermostat cuts out the gas, turn the thermostat to 190°C, allow to heat up and note the oil temperature is 190°C±5°C.

REPLACEMENT OF PARTS

PILOT JET AND ELECTRODE

Undo pilot feed from gas valve, undo thermocouple from valve, remove screw from pilot bracket, pilot assembly, c/w thermocouple and ignitor can now be removed.

THERMOCOUPLE

Undo thermocouple from gas valve; release probe end from the bracket on the pilot assembly. Fit new in reverse order.

CONTROL VALVE AND THERMOSTAT

- 1) Drain fryer
- 2) Disconnect the gas supply pipe work and pipe to burners.
- 3) See previous notes for removal of pilot/thermocouple assembly. Untighten the gland fitting to release phial from the tank.
- 4) Remove screws securing valve to bracket.
- 5) Remove fittings from valve to fit into replacement valves, as these are not supplied with new valve.
- 6) Refit in reverse order.

SAFETY THERMOSTAT

- 1) Drain fryer
- 2) Remove spade connections on thermostat
- 3) Remove the nut securing thermostat to fascia
- 4) Untighten the gland fitting to release phial from the tank.
- 5) Fit new thermostat in reverse order.



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WARRANTY INFORMATION

Warranty policy

- The manufacturers warranty is only valid in the UK mainland & Northern Ireland, Western Isles, Inner Hebrides and Islands are parts only warranty.
- All service calls will be carried out between the hours of 8.00am – 5.00pm Monday to Friday only.
- We accept no responsibility for delays in replacing or repairing the equipment due to circumstances beyond our control.
- Your warranty can be immediately invalid if the installation of the equipment has not been installed in accordance with the manufactures instruction. (See installation details). Also the miss-use, alteration or unauthorised repairs of the equipment will invalidate the warranty.
- During the warranty period it is at Parrys discretion to repair or replace the equipment.
- Warranty only applies if the equipment has been used in a professional manor following the manufactures instructions and maintenance guide lines.
- The warranty covers defects in the material and components failure only we are not liable for trading loss, loss of perishable items, water damage, loss due to injury or fire damage.

Warranty Requests

- Please ensure you have referred to the manufacturers' instruction before placing a warranty call. Or contact our warranty department on 01332 875665 for technical assistance. Please ensure you obtain the model number before calling.
- Please ensure you have read the section not covered under warranty to avoid any unnecessary warranty charges.
- If the problem with the machine cannot be resolved please contact the company that supplied you the machine.

(Service calls cannot be placed directly with Parry)

Not covered under warranty

- Fault due to poor maintenance.
- Resetting of equipment or circuit breakers.
- Abuse of the equipment
- Foil should never be used on racks
- Blockages eg, drains, condensers, pumps etc
- Lime scale related issues
- Installed incorrectly



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- Access arranged for service call and engineer refused access or customer not there.
- No faults with the machine.
- Setting up of equipment eg, dishwasher detergents, levelling and setting up of doors on a 6 burner cooker.
- Excessive carbon build up on griddle plates.
- Over use of lava rock on the chargrills recommended use by Parry 2kg only.
- Faulty electrics – eg, customers plug socket, plug, wiring, junction box fault, wrong fuse.
- Any damages caused by the customer.
- Lamps, glass, door gaskets, Perspex, baskets, knobs all perishable items are not covered.

All of the above are not covered under our warranty policy. Any costs incurred because of the above will be forwarded to the parties responsible for placing the call.

Failure to pay any warranty charges will result in the customers warranty been put on hold until the bill has been settled.

Any issues regarding the raised charges should be put in writing to our warranty department for further investigation.

DISPOSAL INSTRUCTIONS

The packaging should be disposed of in accordance with the regulations in force.