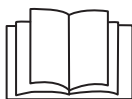




Twin Basket Single Tank Gas Fryer

Instruction manual



Caution: Read the instructions before installing, servicing and using the appliance.


These instructions are only valid if the country code appears on the appliance. If the code does not appear on the appliance, refer to the technical instructions for adapting the appliance to the conditions for use in that country.

Model:
HU199

Safety Instructions

Important:

- **Read this manual carefully and keep for reference.**
- **Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.**
- **This manual must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas. Safety information can be obtained from your local gas supplier.**
- **In the event a gas odour is detected, shut off the unit at the gas supply valve and contact the local gas supplier for service.**
- **This manual has been prepared for personnel qualified to install gas equipment, who should perform the initial field start-up and adjustments of the equipment covered by this manual.**
- **Being an appliance designed only for professional use, it should be operated by qualified personnel only.**
- **Components having adjustments protected by the manufacturer are only to be adjusted by an authorized service agent. They are not to be adjusted by the installer/user.**
- **Follow all warning notices on the appliance.**
- **For your safety, do not store or use gasoline or other flammable vapours or liquids in the vicinity of this or any other appliances. Keep the area free and clear of combustible materials.**

- This appliance shall be installed in conformity with the current regulations and used only indoor in a well-ventilated location to prevent the occurrence of unacceptable concentrations of substances harmful to health. Consult the instructions before installation and using this appliance.
- Consult Local and National Standards to comply with the following:
 - Health and Safety at Work Legislation
 - Fire Precautions
 - Building Regulations
- **Caution: Hot surface!** 
- Keep any fuel supply hose away from the heat surfaces.
- Do not move the appliance after lit, during or immediately after use.
- During and after cooking, the unit is still hot. Never touch the surface to avoid scalding.
- Caution! Never ignite the fryer without oil inside.
- Do not replenish the tank while the oil inside is hot.
- ALWAYS ensure oil levels are within the 'MIN' and 'MAX' levels. Failure to do so could result in fire.
- ALWAYS use a suitable cooking oil.
- ALWAYS remove excess moisture/water from food before frying to avoid excess foaming and spitting of the oil.
- Oil spilled on the ground during use must be wiped away. Otherwise it will cause the ground to be slippery.
- Change oil regularly. The flashpoint of oil (the point at which it ignites) gradually reduces the more it is used.
- This is an Attended Appliance and must be supervised when in use.
- Great care must be taken by the operator to use the equipment safely to guard it against risk of fire.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.

- In case of fire, never use water to extinguish. Never pour water onto hot oil or fat. Use a lid to cover the fire instead.
- Shut off the gas supply to the appliance after each use.
- Do not modify the appliance in any way. Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty.
- Never tamper with the seals of the adjusting screws located on the gas valves.
- Never use accessories which are not recommended by the manufacturer. Only use original parts and accessories.
- Never light a gas appliance with gasoline or combustible fluids!
- Keep a fire extinguisher (powder type) handy.
- During use, do not attempt to disconnect any gas fitting part on this appliance or the gas supply cylinder/pipe.
- Clean the appliance after use. For cleaning surfaces in contact with food, please refer to the "Cleaning, care & maintenance" section of this manual.
- Do not enlarge burner ports or orifice/nozzle openings when cleaning these parts.
- It is recommended this gas appliance be inspected/serviced (at least annually) by a professional. Do not service it yourself.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.

Gas supply, regulator and hoses

- If used with LPG bottled gas: A suitable regulator must be used for butane, propane or mixes.
- LPG gas cylinders should rest on a stable, flat surface.
- Do not store any other gas cylinder in the vicinity of this or any other appliance.
- Do not place the gas bottle directly underneath the appliance.
- LPG gas cylinders should never be stored or laid on their side, in the horizontal position. A leak would be very serious and liquid could enter the gas line with serious result.

- Ensure to use gas hoses with heatproof temperature of higher than 80°C.
- The hose should hang freely with no bends, twisting, tension, folds, or kinks that could obstruct free flow of gas. Always inspect the hose for cuts, cracks, perishing, or excessive wear before use.
- Apart from the connection point, no part of the hose should touch any hot parts. If the hose shows any sign of damage, replace it immediately with one suitable for use with LPG gas which meets the national standards for the country of use.
- Before use, ensure to check for gas leak (→ Gas leak testing). This is the only safe and sure way to detect any gas leaking from joints and connections after gas connection.
- Perform leak test annually, and whenever the gas cylinder or gas pipe is disconnected or reconnected.
- **Do not use an open flame for gas leak test at any time.**
- **In case of gas leak or gas odour:**
 - Stop using the appliance and shut off gas supply to it.
 - Extinguish any open flame.
 - Check for damages, poor connections, etc.
 - If odour continues, contact your local dealer.

Introduction

- Please take a few minutes to carefully read through this manual. Correct maintenance and operation of this appliance will provide the best possible performance from your BUFFALO product.

Pack Contents

The following is included:

- | | |
|--|------------------------|
| • Gas fryer | • Extension drain tube |
| • 1/2" to 3/4" adapter (x1) | • Castors (x4) |
| • Gas connection kit from Natural gas to LPG | • Instruction Manual |
| • Frying baskets (x2) | |

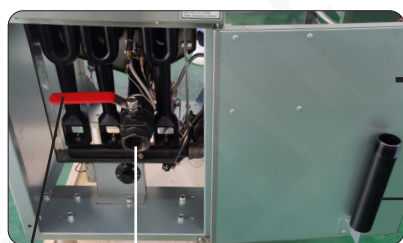
BUFFALO prides itself on quality and service, ensuring that at the time of packaging the contents are supplied fully functional and free of damage.

Should you find any damage as a result of transit, please contact your BUFFALO dealer immediately.

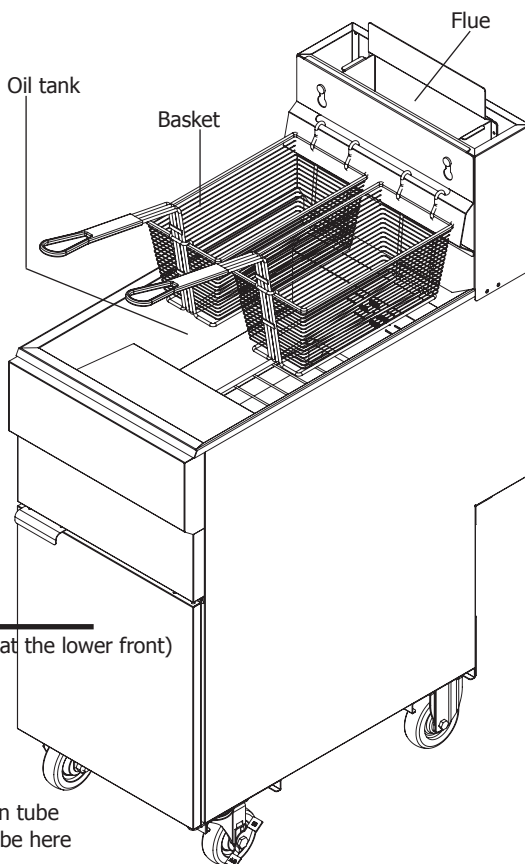
Knowing the appliance



Gas inlet (at the lower rear)



Drain outlet: To connect the Extension drain tube here
Drain valve



Installation



Caution: It is most important that this appliance is installed correctly and operation is correct before use. This appliance must be installed in accordance with National and local codes and regulations covering gas, health and fire safety.

- Installations must be carried out by qualified persons only. Failure to install equipment to the relevant codes and manufacturer's specifications shown in this section will void the warranty.
- Components having adjustments protected by the manufacturer are only to be adjusted by an authorized service agent. They are not to be adjusted by the installer.
- If unsure of any aspect of the installation, instructions or performance of the appliance, contact your dealer promptly.

Location

- Position the appliance in its approximate working position.
- Installation must allow for a sufficient flow of fresh air for the combustion air supply to prevent dangerous build-up of combustion products.
- Do not permit fans to blow directly onto the appliance, including wall-type fans, which create cross-currents within a room.
- Avoid open windows next to sides or back.
- All the air for burner combustion is supplied from underneath the unit. NO obstructions should be placed on the underside or around the base of the unit, as obstructions will cause incorrect operation and / or failure of the appliance.
- Do not connect to networks containing gases containing Carbon Monoxide.

Clearance

This gas burning appliance requires adequate clearance and ventilation for optimum and trouble free operation. The minimum installation clearances must be adhered to.



Caution:

- **The fryer must not be installed on combustible floors.**
- **Ensure the Side surfaces of the fryer are not accessible when the appliance is installed.**

Mini clearance from combustible construction:	6" (15 cm) from the sides and back of the fryer
Mini clearance from non-combustible construction:	0" from the sides and back of the fryer
Mini clearance from any open-top flame units:	16" (41 cm)

Flue connection

- Locate the fryer under a hood with adequate connection to an exhaust duct. The hood must extend 6" (15 cm) beyond fryer on both sides.
- Clearance above the fryer should be adequate for combustion by-products to be removed efficiently.
- An 18" (46 cm) minimum clearance should be maintained between the flue vent and the filters of the hood venting system.
- Never make flue connections directly to the fryer.
- Do not obstruct the flow of the gases from the appliance. Proper air balance should be maintained in the room.

Assembly/Restraint

Being a fryer with castors, it must be restrained to prevent from moving, tipping and splashing of hot liquid. The means of restraint may be the manner of installation such as locking the Castors, using separate means like adequate ties, etc.

Gas supply requirements

Note: Before installing the fryer, verify that the available gas supply (natural or propane) agrees with the specifications on the rating label which is located at the rear part of the unit. Make sure the fryer is configured for the connection kits for proper gas supply.

CE only: These instructions are only valid if the country code appears on the appliance. If the code does not appear on the appliance, refer to the supplier of this appliance to obtain the technical instructions for adapting the appliance to the conditions for use in that country.

HU199 Rating label - NG:

Country of Destination	Category	Gas and Supply Pressure	Injector Size Ø	Pilot injector Size (mm)	Total Nominal Heat Inputs
AT, BG, CZ, DK, GB, EE, FI, GR, HR, HU, IS, IE, IT, LV, LT, NO, PT, RO, SK, SI, ES, SE, CH, TR, GB	I2H	G20:20mbar	2.3mm	0.55	26.4kw
DE, LU, PL, RO	I2E	G20:20mbar	2.3mm	0.55	26.4kw
BE, FR	I2E+	G20/ G25:20/25mbar	2.3mm	0.55	26.4kw
NL	I2EK	G25.3:25mbar	2.3mm	0.55	25.5kw

CAUTION:

Install the appliance in a suitable ventilated room.

This appliance shall be installed in conformity with the current regulations and used only indoor in a well-ventilated location.

Consult the instruction before installing and using this appliance.



0063
Pin 0063CS7883

Fourth Way, Avonmouth, Bristol, BS11 8TB, UK
Unit 9003, Blarney Business Park, Blarney, Co. Cork, Ireland
15 Badgally Road, Campbeltown, NSW 2560, Australia

HU199 Rating label - LPG:

Country of Destination	Category	Gas and Supply Pressure	Injector Size Ø	Pilot injector Size (mm)	Total Nominal Heat Inputs
BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SK, SI	I3+	G30:28-30mbar G31:37mbar	1.5mm	0.4	26.4kw
BE, CY, DK, EF, FI, FR, HU, IT, LT, NL, NO, SE, SI, SK, RO, HR, TR, BG, IS, LU, MT	I3B/P	G30/G31:30mbar	1.5mm	0.4	26.4kw
PL	I3B/P	G30/G31:37mbar	1.4mm	0.4	26.4kw
AT, CH, DE, SK	I3B/P	G30/G31:50mbar	1.3mm	0.4	26.4kw

CAUTION:

Install the appliance in a suitable ventilated room.

This appliance shall be installed in conformity with the current regulations and used only indoor in a well-ventilated location.

Consult the instruction before installing and using this appliance.



0063
Pin 0063CS7883

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Gas connection



Note:

- **Gas connection shall be fixed with the matched gas adaptor with seal gasket to suit for various national situation. Ensure to Use the correct connection kits according to ANNEX A of the standard EN 203-1.**
- **All gas supply connections and any pipe joint compound must be resistant to the action of propane gases.**
- **It is required that a gas shut-off valve be installed in the gas line ahead of the fryer.**

- The gas inlet of the fryer is located on the lower rear of the fryer. The serial plate (located inside the front door of the fryer) indicates the type of gas the unit is equipped to burn (natural gas or propane). The fryer should be connected **ONLY** to the type of gas for which it is equipped.
- An adequate gas supply is imperative. Undersized or low pressure lines will restrict the volume of gas necessary for satisfactory performance. A combination gas valve and pressure regulator, which is provided with each unit, is set to maintain a 2.0kPa/2.5kPa manifold pressure for natural gas or 2.9kPa/3.7kPa/5.0kPa manifold pressure for propane gas. Fluctuations of more than 25% on natural gas or 10% on propane gas will create problems and affect burner operating characteristics.
- Make sure the pipes are clean and free of obstructions, dirt, and piping compound.
- Any flexible hose or tubing which may be used for supplying gas can not exceed 1.5m.



Caution:

- **The tubing or the flexible hose must be changed within the prescribed intervals or within one year or whenever it looks worn/damaged. The flexible hose should not exceed 1.5m according to standard EN 16436-1:2014+A3:2020.**
- **The date on the gas hose is the manufacturing date, not the expiration date.**
- **It is suggested to wear gloves when assembling the hose.**
- **A gas cylinder with a capacity more than 10kg is recommended for use.**
- **Ensure to have the proper regulator and Gas cylinder in order for the appliance to operate safely and efficiently. Use of an incorrect or faulty regulator is dangerous and will invalidate any warranty. The regulator should be certificated according to EN16129:2013.**
- **Consult your local gas dealer for the most suitable gas cylinders and regulators.**

Testing the gas supply piping system



Note: The available gas pressure should be the same as that indicated on rating label. If incoming pressure exceeds 5kPa, an additional pressure regulator must be installed.

When test pressures exceed 5kPa, the fryer and its individual shut-off valve must be disconnected from the gas supply piping system.

The gas supply tubing or hose shall comply with the national requirements in force and shall be periodically and replaced as necessary. The tubing or the flexible hose must be changed within the prescribed intervals or within one year **or whenever it looks worn/damaged**. The flexible hose should not **exceed** 1.5m according to standard EN 16436-1:2014+A3:2020. The regulator should be certificated according to EN16129:2013.

Levelling the fryer

- Place a level on top of the fryer after gas connections have been made.
- Ensure the fryer is level front-to-back and side-to-side in the final installed position. If using castors, lock the wheels after unit is level.

Leak test

After gas connection and prior to lighting, check all joints in the gas supply line for leaks. Use soap and water solution. **DO NOT use an open flame.**

1. Check for leaks by brushing a solution of ½ water and ½ soap over all the gas system joints, including all valve connections, hose connections, and regulator connections.
2. If bubbles form over any of the joints, there is a leak:
 - Turn off the gas supply at the gas cylinder or natural gas pipe.
 - Re-tighten all joints, and Repeat test.
 - If bubbles form again, stop using the appliance and contact your local distributor for assistance.
3. After leaks test, Wipe the mixed solution from all joints and connections and fully purge gas pipes to remove air.

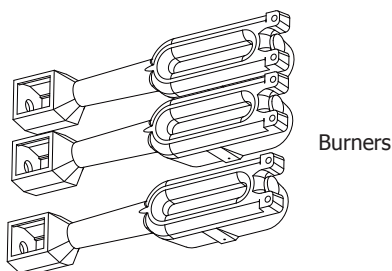
Gas conversion from Natural Gas to LPG gas

By default setting, the gas inlet on the lower rear of the fryer is to connect to natural gas supply pipe.

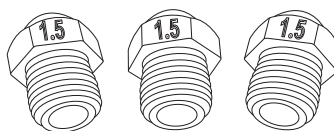
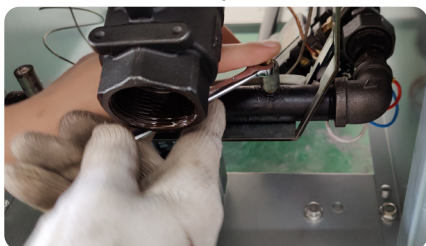
To convert from NG (natural gas) to LPG:

Gas type	Injector Size Ø	Pilot injector Size
NG	2.3mm	0.55mm
LPG	1.5mm	0.4mm

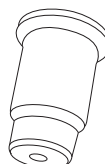
1. Open the front door and remove the 3 burners.



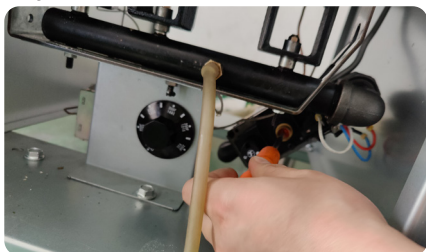
2. Remove the 2.3mm injectors and mount the 1.5mm injectors.



3. Remove the 0.5mm pilot flame injector and mount the 0.4mm pilot flame injector. Now install back the 3 burners.



4. Connect a barometer to the test opening and adjust the LPG gas pressure to 37mbar (or to the gas pressure suitable for use for the country/region as listed on the Rating Label) using the pressure adjustment screw.



5. Ignite to check the flame with LPG gas (For ignition details, refer to section "Operation" later in the manual.

Operation



Caution, Danger of burns!

- Hot oil and parts can cause burns. Take care when operating, cleaning and servicing the fryer.
- Spilling hot frying compound can cause severe burns. Do not move the fryer before draining all frying compound from the tank.

Before first time use

- New units are wiped down at the factory to remove any visible signs like dirt, oil, grease, and so on residuals from the manufacturing process.
- Before any food preparation, thoroughly wipe away protective oil from all surfaces and the oil tank interior with hot soapy water to remove any film residue and dust/debris.
- Do not use chlorine or sulfate/sulfide cleaners.
- Wash all accessories shipped with unit.
- Rinse fryer and accessories well and drain the fryer thoroughly. Wipe dry the oil tank completely with a soft, clean cloth.

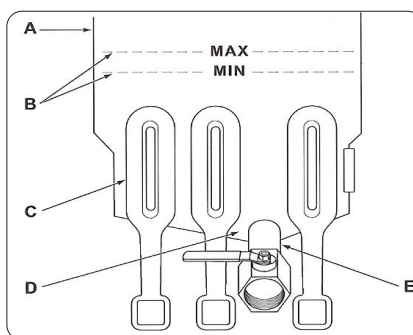
Filling the oil tank

Note: Solid oil should NOT be used with this type of fryer. Melting solid oil will damage the tank.

A: Oil tank
B: Oil filling level
C: Burners

D: Cold zone
E: Drain pipe

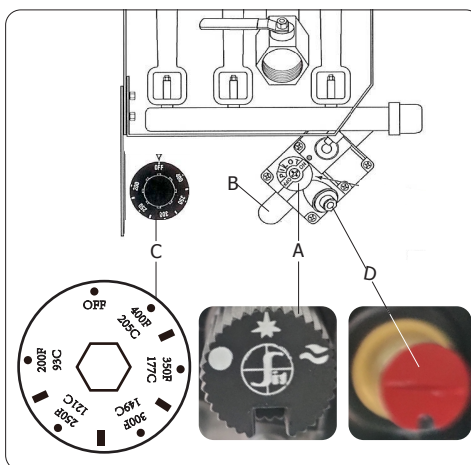
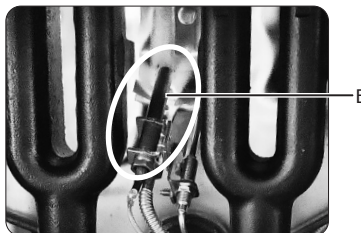
- Close the drain valve.
- Fill the fryer tank with liquid oil within the 'MIN' and 'MAX' marks for safe operation.
- Oil will expand when heated. DO NOT fill the fryer tank over the MAX line.
- Add fresh oil as needed to maintain oil level.



Lighting the pilot

- A: Gas control knob D: Pressure adjustment screw
B: Gas supply pipe E: Pilot
C: Thermostat

1. Open the door.
2. Turn the thermostat (C) to 'OFF' position.
3. Push in and turn the gas control knob (A) to "●" (OFF position).
4. Push in and turn the gas control knob (A) to "★" (pilot position) and continue to hold down.
Wait about 10-15 seconds for unburned gas to vent. The appliance may emit a weak click sound.
5. Whilst still holding down the gas control knob (A), light the pilot (E) with a lit flame.
6. After holding in the gas control knob (A) for about 5 seconds, release it and the pilot (E) should remain lit. If not lit, repeat steps 3-5.
7. Push in and turn the gas control knob (A) to "☼" (ON position).
8. If gas supply is interrupted, repeat steps 2-7.



Turning on the fryer

1. Set the thermostat (C) to desired temperature.
2. After the set temperature has been reached, the thermostat (C) shuts off the gas flow to burners.
3. The pilot (E) remains lit. The burners will cycle on and off to maintain the set temperature.

Turning off the fryer

1. Turn the thermostat (C) to 'OFF' position.
2. To keep the pilot (E) lit, turn the gas control knob (A) to "★" (pilot position).
3. To shut off all gas to the system, including the pilot (E), turn the gas control knob (A) to "●" (OFF position).

Extended shutoff

1. Turn the thermostat (C) to 'OFF' position.
2. Push the gas control knob (A) and turn to "●" (OFF position).
3. Thoroughly drain the fryer. Refer to section "Draining the oil tank" for details.
4. Clean the fryer. Refer to section "Cleaning, care & maintenance" for details.
5. Turn off the main gas shutoff valve.

Overheating protection and automatic reset function

- Should oil temperature exceed the maximum value, i.e. 230°C, gas flow will be automatically shut off to prevent oil from getting overheated.
- Wait for a few minutes so that oil temperature drops below the set temperature.
- Perform the procedure to light the appliance once again.

Draining the oil tank



Caution, Danger of burns!

Hot oil and spilling hot frying compound can cause severe burns. NEVER attempt to move the fryer before thorough emptying and draining the oil tank.

Before draining, ensure the extension drain tube is installed in place.

1. Turn the thermostat to OFF.
2. Turn the gas control knob to "●" (OFF position).
3. Place a container underneath the extension drain tube.
4. Open the drain valve to drain. When the oil tank is empty, close the drain valve.
5. If desired, perform the weekly clean-out as described under section "Cleaning, care & maintenance".



Extending oil life

Oil life can be extended by following below guidelines:

- Do not salt foods over the fryer.
- Use good-quality oil.
- Filter oil at least once a day. Refer to the instructions provided with your filtering equipment.
- Change oil regularly, when it becomes poorly flavoured. The flashpoint of oil (the point at which it ignites) gradually reduces the more it is used.
- Keep equipment and surrounding clean.
- Set the thermostat correctly.
- Remove excess moisture and particles from food products before placing on fryer.

Frying tips

- Set the desired temperature and allow oil to heat up to that temperature before loading food inside.
- Fry items that are about the same size together to ensure equal doneness.
- Drain/wipe dry raw or wet foods to minimize splattering when lowering into hot oil. Add fresh oil as needed.



Caution: Please make sure the food is not wet. If food is wet or water drops inside, the oil would burst and this is extremely dangerous.

Frying Baskets' guidelines

- Do not overfill baskets. Carefully lower basket into oil.
- When frying doughnuts and fritters, turn product only once during frying.
- When cooking French fries or onion rings, shake the basket several times in a way that does not splatter the oil.
- Batter-covered foods should be dropped carefully, one by one, into oil or basket. If you use the basket, first dip the basket into the oil to reduce batter-build up on basket surfaces. When frying is completed, remove basket or product. Hang basket on rear hanger.
- Recommended load of chips per basket: not exceed 2kg.

Cleaning, care & maintenance



Caution: Always shut off the gas supply before cleaning. This appliance is not water proof.

- **Do not use water jet or spray to clean this appliance.**
- **Do not use chlorine or sulfate/sulfide cleaners.**
- **Do not use flammable solvents or cleaning aids to clean this fryer. Corrosion might occur.**

Daily

Clean your fryer regularly with the tank brush along with a damp cloth, and polish with a soft dry cloth. If regular cleaning is neglected, grease will be burned on and discolouration may form.

Fingerprints are sometimes a problem on highly polished surfaces of stainless steel. They can be minimized by applying a cleaner that will leave a thin oily or waxy film.

- Clean all exterior surfaces of your fryer at least once a day.
- Use a damp cloth with warm water and a mild soap or detergent.
- Rinse thoroughly, and then polish with a soft dry cloth.
- Keep the fryer exterior clean and free of accumulated grease to prevent stubborn stains from forming. If regular cleaning is neglected, grease will be burned on and discolouration may form.
- Remove discolouration by washing with any detergent or soap and water.
- Use a self-soaping, non-metallic scouring pad for particularly stubborn discolouration.
- Always rub with the grain of the stainless steel. Do not use a metallic scoring pad or harsh cleaners.

Boil out procedure - Weekly or when required



Caution, Danger of burns! Hot oil and parts can cause burns. Take care when operating, cleaning and servicing the fryer.



Caution, Danger of burns! Spilling and hot frying compound can cause severe burns. Do not move the fryer before draining all frying compound from the tank.

1. Drain the oil tank as described in section "Draining the oil tank".
2. Once the oil has been drained, flush out scraps and sediment with a small amount of warm oil, using tank brush. Allow the tank to drain thoroughly.
3. Close the drain valve and fill tank with non-corrosive, grease-dissolving commercial cleaner.



Caution:

- **Do not use chlorine or sulfate/sulfide cleaners.**
- **Do not use flammable solvents or cleaning aids to clean this fryer. Corrosion might occur.**

4. Add commercial boil-out solution. Solution level must be between the MIN and MAX levels on the fryer tank.
5. Set thermostat to the temperature recommended for the solution being used. Allow solution to simmer for about 15 to 20 minutes.
6. Drain the cleaning solution from the tank.
7. Close the drain valve and refill the tank with water. Add 1 cup (1/4 L) of vinegar to neutralize alkaline left by the cleaner. Solution level must be between the MIN and MAX level.
8. Bring the solution to a simmer only, turn the thermostat off. Allow to stand for a few minutes.
9. Drain the tank according to section "Draining the oil tank". Rinse thoroughly with clear, hot water. All traces of cleaner must be removed. Dry the tank thoroughly.
10. Close the drain valve and add oil following the section "Filling the oil tank" previously in this manual. The fryer is now ready for re-use.

Flue vent inspection

When the fryer is cool, inspect periodically. Check the flue and clear any obstructions.

Troubleshooting

A qualified technician must carry out repairs if required.



Important! Should any of below abnormal situations occur, the appliance should be IMMEDIATELY service by a qualified service person and should not be used until such service is carried out.

- Ignition problems
- Abnormal burner flame
- Burner control problems
- Partial or full loss of burner flame in normal operation

Fault	Probable Cause	Solution
No heat	Thermostat not turned on	Set the thermostat to desired temperature
	Pilot not lit	Refer to section "Lighting the pilot" for details
	Gas supply not turned on	Turn on the gas supply to the fryer
	Wire connections loose	Consult a qualified technician
	Wire connections need cleaning	Consult a qualified technician
	Thermopile problem	Consult a qualified technician
Insufficient or too much heat	Thermostat not set correctly	Set the thermostat to correct temperature
	High limit tripped	Consult a qualified technician
	Temperature probe problem	Consult a qualified technician
Tank will not drain	Solid oil has been used and become solidified when temperature drops	Solid oil should NOT be used with this fryer. Melting solid oil will damage the tank
	Drain pipe clogged with debris	Purge all debris from drain pipe
Fryer stops working suddenly	If the oil becomes overheated, a high-temperature shutoff device will turn the gas valve off and extinguish the pilot	Wait for the oil to cool down, then try again a few times to see if the same problem will occur. If the problem persists, consult a qualified technician

Technical specifications

Note: Due to our continuous improvement process, the product specifications are subject to change without notice.

Model	Capacity	Temperature range	Dimensions h x w x d mm	Net Weight
HU199	23L tank	93°C to 205°C	1182 x 394 x 767mm	65.0kg

Compliance

BUFFALO parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

BUFFALO products have been approved to carry the following symbol:



Fourth Way, Avonmouth, Bristol, BS11 8TB, UK
Unit 9003, Blarney Business Park, Blarney, Co. Cork, Ireland
15 Badgally Road, Campbelltown, NSW 2560, Australia

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DECLARATION OF CONFORMITY

• Conformiteitsverklaring • Déclaration de conformité • Konformitätserklärung • Dichiarazione di conformità •
• Declaración de conformidad

Equipment Type • Uitrustingstype • Type d'équipement • Gerätetyp • Tipo di apparecchiatura • Tipo de equipo

Object of the declaration • Voorwerp van de verklaring • Objet de la déclaration • Gegenstand das deklariert werden soll • Oggetto della dichiarazione • Objeto de la declaración • Objeto da declaração
Model • Modèle • Modell • Modello • Modelo

Application of Council Directives(s)
Toepassing van Europese Richtlijn(en) • Application de la/des directive(s) du Conseil • Anwendbare EU-Richtlinie(n) • Applicazione delle Direttive • Aplicación de la(s) directiva(s) del consejo

The Notified Body • De Erkende Instantie • Partie notifiée • Der notifizierte Körper • L'ente notificato • El Cuerpo Notificado

Performed & issued the certificate(s) • voerde en vaardigde het (de) certifica(a)t(en) uit • Exécute et délivre les certificats • hat dieses Zertifikat angefertigt und ausgestellt • Ha portato a termine E ha rilasciato il/i certificato/i • realizó y emitió el/los certificado(s)

Manufacturer Name • Naam fabrikant • Nom du producteur • Name des Herstellers • Nome del produttore • Nombre del fabricante

Manufacturer Address • Adres fabrikant • Adresse du producteur • Anschrift des Herstellers • Indirizzo del produttore • Dirección del fabricante

This declaration of conformity is issued under the full responsibility of the manufacturer. I, the undersigned, hereby declare that the equipment specified above conforms to the above Directive(s) and Standard(s).
Deze conformiteitsverklaring werd uitgevaardigd onder volledige verantwoordelijkheid van de fabrikant. Ik, de ondergetekende, verklaar hierbij dat de hierboven gespecificeerde uitrusting goedgekeurd is volgens de bovenstaande Richtlijn(en) en Standaard(en).
La présente déclaration de conformité est délivrée sous l'entière responsabilité du fabricant. Je soussigné, confirme la conformité de l'équipement cité dans la présente à la / aux Directive(s) et Norme(s) ci-dessus.
Diese Konformitätserklärung wird unter der vollen Verantwortung des Herstellers ausgestellt. Ich, der/die Unterzeichnende, erkläre hiermit, dass das oben angegebene Gerät der/den oben angeführten Richtlinie(n) und Norm(en) entspricht.
La dichiarazione di conformità viene rilasciata dietro completa assunzione di responsabilità da parte del produttore. Il sottoscritto dichiara che l'apparecchiatura di sopra specificata è conforme alle Direttive e agli Standard sopra riportati.
La declaración de conformidad se emite bajo la total responsabilidad del fabricante. El abajo firmante declara por la presente que el equipo arriba especificado está en conformidad con la(s) directiva(s) y estándar(es) arriba mencionadas.

Date • Data • Datum • Fecha

Signature • Handtekening • Signature • Unterschrift • Firma • Firma

Full Name • Volledige naam • Nom et prénom • Vollständiger Name • Nome completo • Nombre completo
Position • Functie • Fonction • Position • Qualifica • Posición

{SKU description}
Gas-fired fryer for commercial use
{description of the appliance or fitting}
Twin Basket Single Tank gas fryer
{product code(s)}
HU199
{relevant legislation and harmonized standards}
Gas Appliance Regulation (EU) 2016/426
EN 203-1:2021+ A1:2023; EN 203-2-4:2021+ A1:2023
{Name; address}
KIWA Nederland B.V Wilmensdorf 50 PO Box 137 7300 AC APELDOORN The Netherlands
{NB No.} 0063
{description of intervention}
Type Examination to the Gas Appliance Regulation (EU) 2016/426
{details of certificate including Date; Period of validity; Conditions of validity}
Certificate # 24GR0479/00 dated 18 th Dec 2024 and valid to 05 th Aug 2034

{name of manufacturer} Buffalo
{address of manufacturer}
Unit 9003 Blarney Business Park Blarney Co. Cork, Ireland
Fourth Way, Avonmouth, Bristol, BS11 8TB United Kingdom

19-12-2024 10:26:10 GMT	19-12-2024 13:00:08 GMT
DocuSigned by: Eoghan Donnellan D352B74F7FAB460	DocuSigned by: Ashley Hooper AB6DB7656FFB441
Eoghan Donnellan	Ashley Hooper
Commercial Manager/ Importer	Group Head of Product Quality & Compliance



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IT	N/A
ES	901-100 133



<http://www.buffalo-appliances.com/> 

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