

# metos

## GAS FRYER

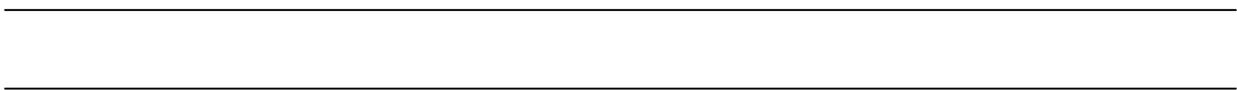
OFQG 41

OFQG 61

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### Installation and Operation Manual

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## INSTALLATION INSTRUCTIONS WARNINGS

Installation, adjustments and maintenance of the appliances must be done by authorized installers, in accordance with the safety standards in force. The manufacturer declines any responsibility if such obligation is not observed.

### INSTALLATION

#### Positioning

- The overall/connection dimensions and the technical data are stated in the pages in the appendix.
- Install the appliances only in sufficiently aired rooms.
- Fryers are type “A1” appliances and for this reason the rooms must be ventilated in accordance with the technical standards in force.
- Position appliances at least 10 cm from the nearby walls. Such distance can be less when the walls are incombustible or protected by a thermal insulator.
- The appliances are not suitable for built-in installation.

#### Assembly

- Remove the film which protects the external panels. Any glue remaining on these is to be removed with a suitable solvent.

#### In line union of the appliances

- Put the appliances next to each other and level them at the same height.
- Unite the appliances using the special union joint-coverings supplied upon request.

#### Connection to the gas piping

- Before carrying out the connection consult the gas delivery body.
- Install a fast-closing cut-off cock upstream from the appliance in an easily accessible place.
- Check if the appliance is set for the type of gas with which it will be fed. If it is not, read paragraph “Adaptation to another type of gas”.
- Check for any leaks in the connection points.

#### Oil drainage

- Oil drain cock against accidental opening during operations. To drain oil from well press the cock command lever downwards and at the same time pull it forward.
- A drainage extension with bayonet clutch is foreseen. Important: The container used for well drainage must be large enough and of heat resistant material.

### CONVERSION TO ANOTHER TYPE OF GAS

To adapt appliances to work with other types of gas carry out all the operations stated below. Nozzles and adhesive labels are in the bag supplied with the appliance.

Replacement of nozzle and burner primary air adjustment (Fig. 1)

- Remove the panel under the oven door.
- Slacken grub screw V, undo injector U and remove together with aerator Z.
- Replace the injector with the one indicated in Table T1 and screw down together with the aerator.
- Position aerator Z at distance A as indicated in Table T1.
- Retighten grub screw V and seal with red paint.

Replacement of pilot burner nozzle (Fig. 2)

- Remove control panel of appliance.
- Unscrew closing plug R. Unscrew nozzle UP and change it with the proper one indicated in Table T1.
- Screw down closing plug R.

Replacement of gas preset adhesive label

- Apply the correct adhesive label which indicates the new type of gas for which the appliance is now set.

### START-UP

#### Function check

- Start-up the appliance according to instructions for use and check the regularity of the burner ignition, the absence of gas leaks and the efficiency of the burnt gas exhaust system.
- If necessary consult paragraph “Analysis of several failures”.

#### Nominal heat input check

- After installation or adjustment to another type of gas and at each maintenance intervention check the heat input of the appliance.
- The nominal heat input is stated in the “Technical data” Table T5.
- The appliance operates at the nominal heat input when the nozzles assembled are suitable for the type of gas used and the inlet pressure is the one indicated in Table T1.
- For the measurement of the inlet pressure read paragraph “Inlet pressure check”.

#### Inlet pressure check (Fig.3)

- For the measurement of the inlet pressure use a gauge having a minimum definition of 0.2 mbar.
- Remove control panel of appliance, remove seal screw PP from upstream pressure tapping and connect the gauge pipe.
- Carry out the measurement with appliance on.
- If the value is not within the limits indicated in Table T3, interrupt the operation of the appliance and contact the gas delivery body.
- Disconnect the gauge pipe and screw down seal screw PP.

## ANALYSIS OF SEVERAL FAILURES

Difficult or lacking pilot ignition

- Insufficient gas inlet pressure.
- Obstructed nozzle or main.
- Defective gas valve.
- Defective piezoelectric igniter, ignition spark plug or cable.

Extinction of pilot burner flame during operation

- Defective or insufficiently heated thermocouple or poorly connected to the gas valve.
- Defective gas valve.
- Intervention of safety thermostat or defective.

Difficult or lacking burner ignition

- Insufficient gas inlet pressure.
- Obstructed nozzle.
- Defective gas valve.

Difficult or lacking temperature adjustment

- Defective gas valve.

## REPLACEMENT OF PARTS SUBJECT TO CHANGE

Sealed components must not be tampered with. After each intervention, if necessary, check for the absence of gas leaks.

Pilotburner, Thermocouple, Ignition sparkplug, Piezoelectric igniter, Safety thermostat

- Remove control panel of appliance and replace the component.

Gas valves, Burner, Oil drainage cock

- Remove control panel and bottom of appliance and replace the component.
- Check for gas leaks at the connection points.

## USE AND MAINTENANCE WARNINGS

The appliance is for professional use and must be used by trained personnel. It is for the cooking of food. Any other use of the appliance is considered improper. Do not leave the appliance unattended when it is working.

Do not keep flammable materials in the vicinity of the appliance and do not use flammable products to clean the appliance. FIRE HAZARD.

For better performance of the appliance, regularly change the oil used. Overusing an oil reduces its flashpoint and increases its tendency to boil suddenly. Pour the oil in the tank up to the max. level indicated by the special reference notch situated on the rear wall of the tank.

Restore the oil bath whenever it falls below min. level, marked by the special reference notch. Danger of fire.

When the oil in the tank is hot pour the cold oil very slowly. Danger of sprays of hot oil.

Particularly voluminous and non-drained foods can cause sprays of oil.

Place the basket with food to be cooked, slowly in the boiling oil, making sure that the froth formed does not spill over the edge of the tank. If this occurs, stop dipping the basket for a few seconds.

**CAUTION: Never start the burner with an empty tank.**

If solid fat is used melt it down slowly.

The installation and adaptation to other types of gas must be done by qualified and authorized installers. In case of breakdown close the gas cut-off cock upstream from the appliance. Sealed components must not be tampered with. For repairs consult only authorized service centres and ask for original spare parts only. The manufacturer declines any responsibility if such obligations are not observed. Carefully read this booklet and keep it in a safe place. Before using the appliance carefully clean all the surfaces that will come in contact with food.

Additional safety device. Appliances are provided with following:

- Safety thermostat on gas installation of each tank. This additional thermostat operates shutting off the out flow of gas when, for any failure, the control thermostat does no more switch off the burner, and oil reaches the maximum temperature allowed. If this event occurs close the gas cut-off cock and call an authorized technician.
- Oil drain cock against accidental opening during operation. To drain oil from well press the cock command lever downwards and at the same time pull it forward.
- A drainage extension with bayonett clutch is foreseen.

Important: The container used for well drainage must be large enough and of heat resistant material. Maximum attention to avoid contact with hot oil.

## USE

The gas valve following references:



### Burner ignition

- Push down the knob and turn it to position  .
- Maintain the knob pushed down and operate on piezoelectric igniter push-button to light the flame. Hold knob in for about 20 seconds then release it and check that the flame stays a light (if the pilot flame turns off repeat the operation).
- Turn the knob to the desired cooking temperature.

### Burner extinction

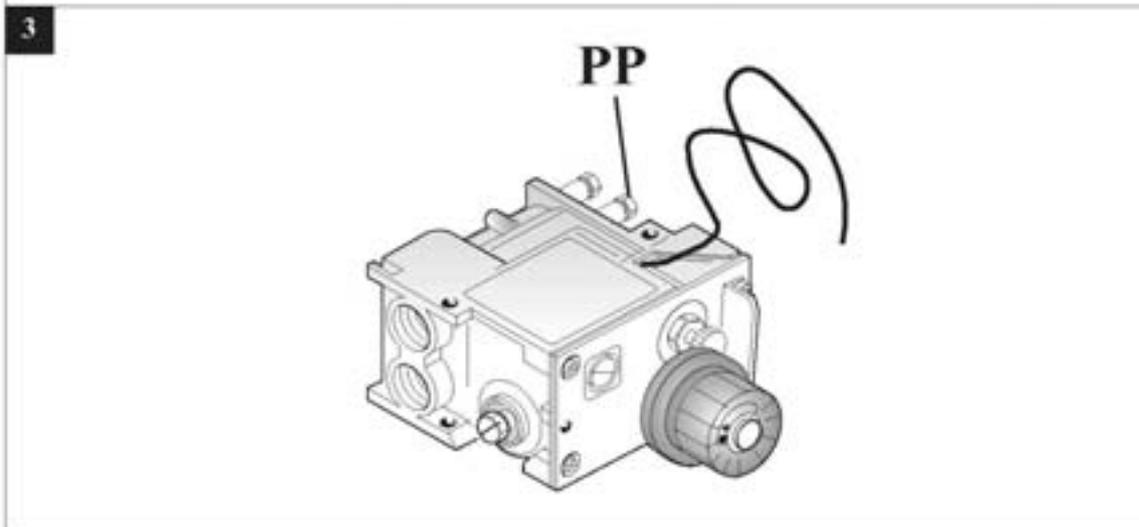
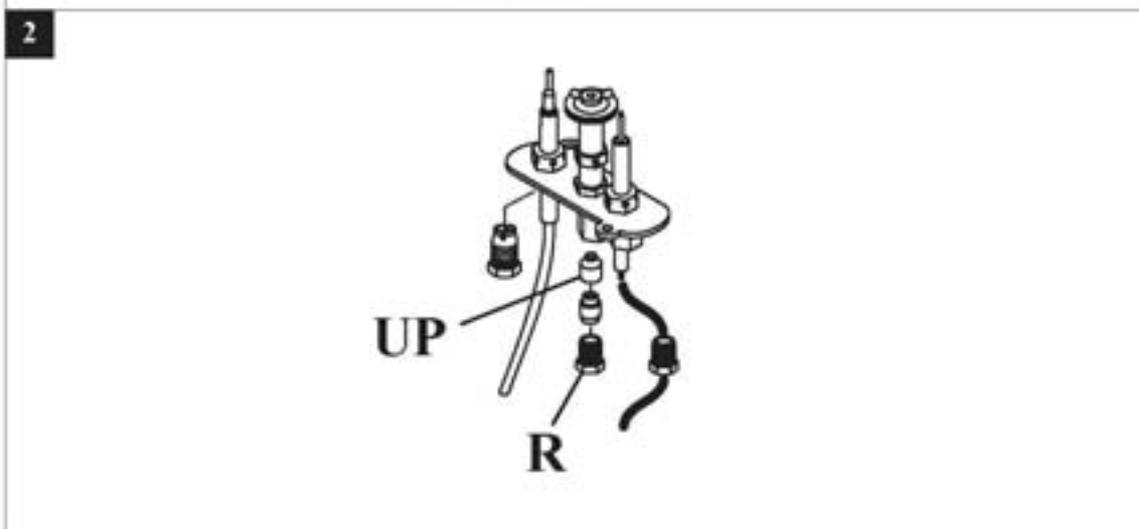
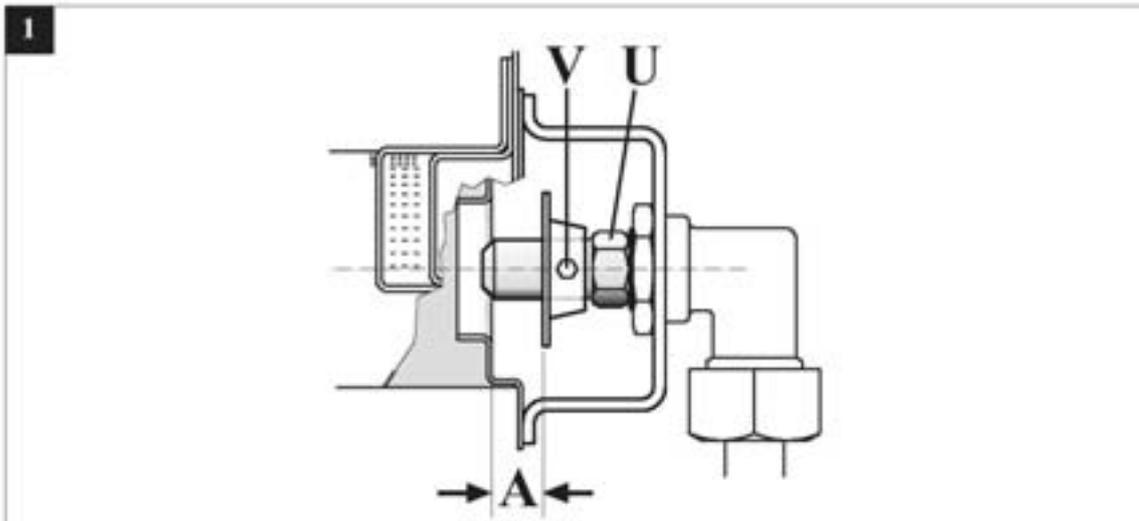
- Turn knob to position  .
- To extinguish pilot burner turn it to position  .

## CLEANING AND MAINTENANCE

- Before any cleaning operation disconnect the electrical supply (if present).
- It is necessary to avoid rusty water being in contact with stainless steel surfaces. Therefore before rinsing tanks with water open water tap and let water flow until it is perfectly clear.
- Clean stainless steel surfaces daily with water and non abrasive common detergents, rinse well and dry thoroughly.
- Do not use iron scouring pads or chlorate products
- Do not use sharp objects which can scratch and ruin the steel surface.
- Do not use corrosive products to clean the floor under the appliance.
- Do not wash the appliance with water jets.
- Before a long period of inactivity close the gas cut-off cock upstream from the appliance. Proceed to its thorough cleaning.
- At least twice a year, ask for the intervention of an authorized technician authorized for checking the appliance and the cleaning of the burnt gas discharge duct. It is advisable in any case to stipulate a maintenance contract.

## LIST OF PARTS SUBJECT TO REPLACEMENT

- Gas valve
- Main burner
- Pilot burner
- Thermocouple
- Pilot ignition spark plug
- Safety thermostat
- Piezoelectric igniter
- Oil drainage cock



Maa - Land - Country	Kaasu - Gas	T1		OFQG-41	OFQG-61
		Pa (mbar)			
AT - ES - IT - BE - FI PT - CH - FR - SE - DE GB - LU - DK - IE - GR SI - BG - EE - LV - LT CZ - SK - PL - NO - TR - HR	G20 G20+G25	20 20/25	ugelli bruciatori •	2 X 145	4 X 145
			ugelli pilota ▲	41	2 X 41
			A (mm)	0	0
			vite minimo **	-	-
DE	G25	20	ugelli bruciatori •	2 X 160	4 X 160
			ugelli pilota ▲	41	2 X 41
			A (mm)	0	0
			vite minimo **	-	-
NL	G25	25	ugelli bruciatori •	2 X 145	4 X 145
			ugelli pilota	41	2 X 41
			A (mm)	0	0
			vite minimo **	-	-
HU	G20	25	ugelli bruciatori •	2 X 135	4 X 135
			ugelli pilota ▲	41	2 X 41
			A (mm)	0	0
			vite minimo **	-	-
HU	G25.1	25	ugelli bruciatori •	2 X 150	4 X 150
			ugelli pilota ▲	41	2 X 41
			A (mm)	0 (1)	0 (1)
			vite minimo **	-	-
DK - IE - LU - ES - IT GR - FI - NO - NL - FR PT - GB - SE - BE - HU BG - SI - CY - LV - LT MT - CZ - SK - TR - HR	G30/31 G30 G31	28-30/37 28-30 28-30	ugelli bruciatori •	2 X 95	4 X 95
			ugelli pilota ▲	25	2 X 25
			A (mm)	0	0
			vite minimo **	-	-
PL	G30 G31	37 37	ugelli bruciatori •	2 X 90	4 X 90
			ugelli pilota ▲	25	2 X 25
			A (mm)	0	0
			vite minimo **	-	-
AT - CH - DE - HU	G30 G31	50 50	ugelli bruciatori •	2 X 83	4 X 83
			ugelli pilota ▲	20	2 X 20
			A (mm)	0	0
			vite minimo **	-	-

<sup>(1)</sup> Käytä 8-reikäistä Ø 4,2 mm paloilman säädintä – Använd en luftregulator med 8 hål Ø 4,2 mm – Use air regulator with 8 holes diameter 4,2 mm

- polttimen suutin - brännarens dys - burner nozzle
- ▲ sytytyspolttimen suutin - tändbrännarens dys - pilot burner nozzle
- \*\* minimitehon säätöruuvi - ställskruv för minimieffekt - minimum adjusting screw

<b>T3</b>				
<b>OFQG-41, OFQG-61</b>				
<b>GRUPPO*</b>	<b>GAS</b>	<b>Pa (mbar)</b>		
		<b>Nom.</b>	<b>Min.</b>	<b>Max</b>
<b>2H</b>	<b>G20</b>	20	17	25
<b>2E</b>	<b>G20</b>	20	17	25
<b>2E+</b>	<b>G20</b>	20	17	25
<b>2LL</b>	<b>G25</b>	20	18	25
<b>2L</b>	<b>G25</b>	25	20	30
<b>2H</b>	<b>G20</b>	25	18	33
<b>2S</b>	<b>G25.1</b>	25	18	33
<b>3+</b>	<b>G30</b>	28-30	20	35
	<b>G31</b>	37	25	45
<b>3B/P</b>	<b>G30/G31</b>	28-30	25	35
<b>3B/P</b>	<b>G30/G31</b>	37	25	45
<b>3B/P</b>	<b>G30/G31</b>	50	42,5	57,5

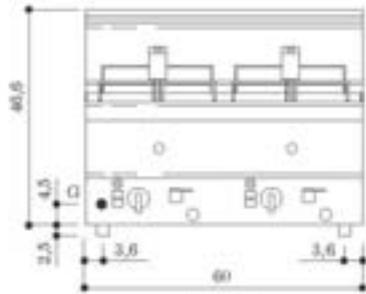
\* Ryhmä - Grupp - Group

<b>T4</b>			
<b>OFQG-41, OFQG-61</b>			
<b>Maa - Land - Country</b>	<b>Luokka - Klass - Category</b>	<b>Kaasu - Gas</b>	<b>Pa (mbar)</b>
LU; PL	I2E	G20	20
NO	I2H	G20	20
NL	I2L	G25	25
LU	I3+	G30+G31	28-30/37
NO; NL; CY; MT	I3B/P	G30	30
		G31	30
PL	I3B/P	G30	37
		G31	37
BE; FR	II2E+3+	G20+G25	20/25
		G30+G31	28-30/37
DE	II2ELL3B/P	G20	20
		G25	20
		G30	50
		G31	50
ES; GB; GR; IE; IT; PT; SK	II2H3+	G20	20/25
		G30+G31	28-30/37
DK; FI; SE; BG; EE; LV; LT; CZ; SI; TR; HR	II2H3B/P	G20	20
		G30	30
		G31	30
AT; CH	II2H3B/P	G20	20
		G30	50
		G31	50
HU	II2HS3B/P	G20	25
		G25.1	25
		G30	30
		G31	30
HU	II2HS3B/P	G20	25
		G25.1	25
		G30	50
		G31	50

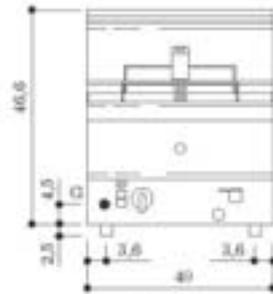
**T5**

<b>Qn kW</b>		kW kW (NL)		OFQG-41	OFQG-61
				7	14
				6.65	13.30
<b>Kaasun kulutus Gas förbrukning Gas consumption</b>	G20	20 mbar m <sup>3</sup> /h	0.74	1.48	
	G25 (NL)	25 mbar m <sup>3</sup> /h	0.82	1.64	
	G25 (DE)	20 mbar m <sup>3</sup> /h	0.86	1.72	
	G20	25 mbar m <sup>3</sup> /h	0.74	1.48	
	G25.1	25 mbar m <sup>3</sup> /h	0.86	1.72	
	G30	29 mbar kg/h	0.55	1.10	
	G30	37 mbar m <sup>3</sup> /h	0.55	1.10	
	G30	50 mbar kg/h	0.55	1.10	

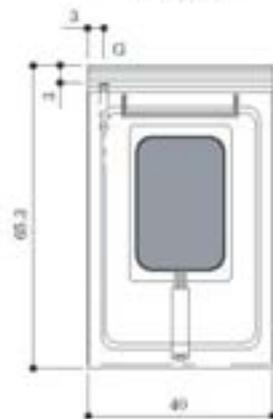
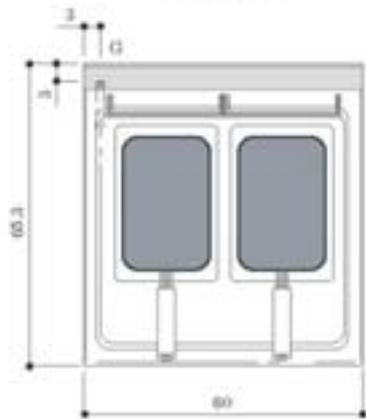
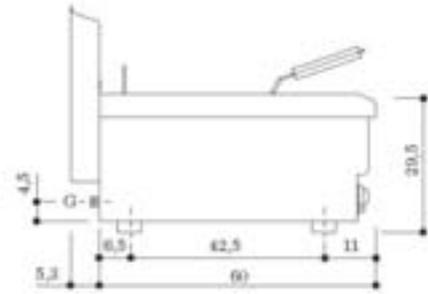
ASENNUSKUVA - INSTALLATIONSBILD - INSTALLATION DIAGRAM



OFQG-61



OFQG-41



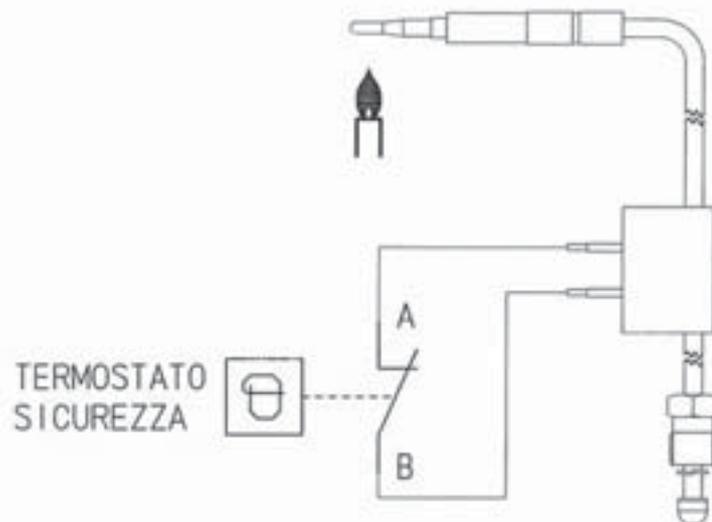
G Kaasuliitäntä - Gasanslutning - Gas connection      ISO 7/1 R1/2

DIS.N. CM290600

DATA 17 12 01

MOD.

DESCRIZIONE MODIFICA	DATA	FIRMA	MOD
111 AGGIUNTO MODELLI	14 07 04	MARDINI	-
121 AGGIUNTO MODELLI	21 06 06	MARDINI	-



SERIE	APPARECCHIATURA	A - B
600	FRY-TOP CON PIASTRA CROMATA FRIGGITRICI FQG-40/60 <sup>(1)</sup>	31 - 32
	FRIGGITRICI FQG-41/61 <sup>(2)</sup>	21 - 22
700/900	FRIGGITRICI CON VASCHE 13 L PENTOLE INDIRETTE 50 L	31 - 32
	FRY-TOP CON PIASTRA CROMATA	31 - 32
PROTAGONISTA 70/90	FRY-TOP CON PIASTRA CROMATA	31 - 32
	FRIGGITRICI CON VASCHE 6 5-10-15 L <sup>(1)</sup> PENTOLE INDIRETTE 50 L	21 - 22
PROTAGONISTA 125	FRY-TOP PLAQUE	31 - 32
	FRIGGITRICI	21 - 22

POTENZA TOTALE-PUISSANCE TOTALE  
HEAT INPUT-ANSCHLUSSWERT

XX KU XX UAC XX XX A  
XX UAC XX XX A XXHz  
XX UAC XX XX A



**DICHIARAZIONE DI CONFORMITÀ CE**  
**CE CONFORMITY DECLARATION**  
**DECLARATION DE CONFORMITE CE**  
**CE KONFORMITÄT SERKLÄRUNG**  
**DECLARACIÓN DE CONFORMIDAD CE**

Si dichiara che il seguente apparecchio: **Friggitrici serie snack**  
We declare that the following equipment: **Gas fryers series snack**  
Nous déclarons que l'appareil suivont: **Friteuse gaz gamme snack**  
Wir erklären, dass dieses Gerät: **Gas-Friteusen serie snack**  
Se declara que el siguiente aparato: **Freidora a gas gama snack**

**Mod.: OFQG41, OFQG61**

è conforme alla direttiva **90/396 CEE**  
is in specification with the directive **90/396 CEE**  
est conforme aux directives **90/396 CEE**  
entspricht die **90/396 CEE Richtlinie**  
esta conforme las directrices **90/396 CEE**

Certificato **CE-0085....**  
CE certificate **CE-0085....**  
Certificat **CE-0085....**  
CE Certificat **CE-0085....**  
Certificado CE **CE-0085....**

Sedico, 16/01/2005

Amministratore Delegato  
P. Candiago