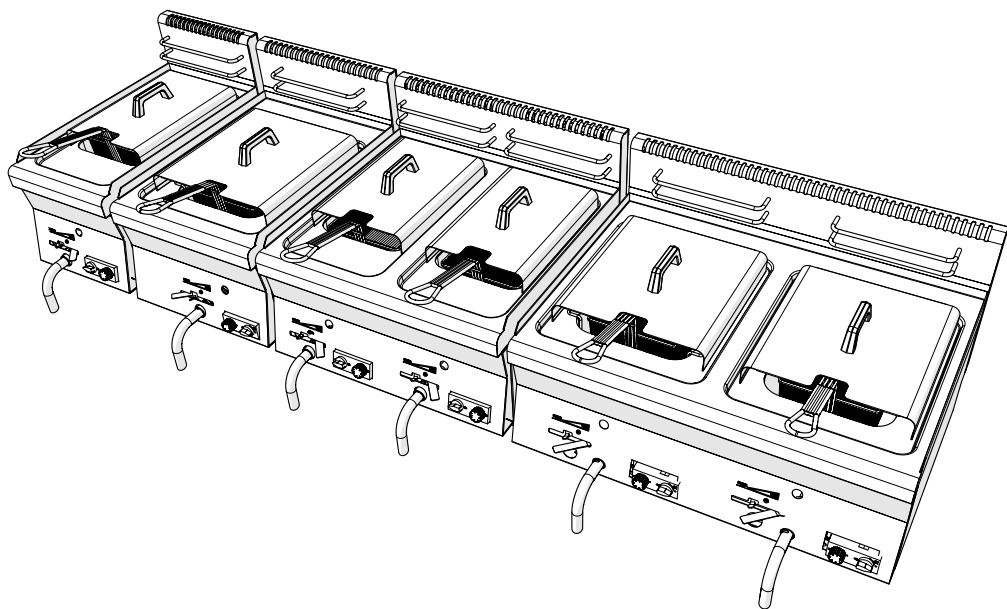


GAS FRYER USER MANUAL

Please read before starting.
There are important explanations for you.

E AGF-360 E AGF-460 E AGF-660 E AGF-860



İÇİNDEKİLER

Technical Information Tables	3-4-5-6
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* Instructions should be considered before installing and using this device
• This device should be installed in accordance with the current regulation and should only be used in a well-ventilated place.



If you want to dispose of the product, it is the social responsibility of individuals to deliver it to valid collection points. In this way, you help prevent possible negative consequences for the environment and human health by ensuring that the product is destroyed correctly. Recycling materials will help conserve natural resources.



The packaging materials of the product are manufactured from recyclable materials in accordance with national environmental legislation. Do not dispose of packaging materials with household waste or other waste. Take these materials to recycling points designated by local authorities.

Quality controls were carried out in accordance with the norms of CE, ISO 9001-en standards.

GENERAL INFORMATION

Modelling	E AGF-360	E AGF-460	E AGF-660	E AGF-860
Gas Inlet	R1 / 2"	R1 / 2"	R1 / 2"	R1 / 2"
Product dimensions (cm)	30x60x30	40x60x30	60x60x30	80x60x30
Net weight (kg)	22	24	40	44,5

Technical Information Tables

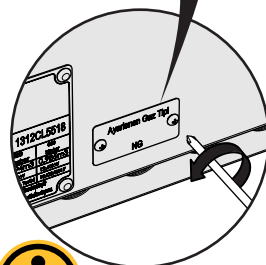
Country Of Arrival	Category		Gas	
FR-BE	I12E+3+	2E+	G20	_____
		3+	G30-G31	_____
ES-IE-IT-GB-PT	I12H3+	2H	G20	_____
		3+	G30-G31	_____
AT-CH	I12H3B/P	2H	G20	_____
		3B/P	G30	_____
DE-LU	I12E3B/P	2E	G20	_____
		3B/P	G30	_____
AL-BA-BG-DK-EE-FI-HR-LT-LV-MK-NO-RO-SE-SI-UA-CZ-GR-SK-TR	I12H3B/P	2H	G20	_____
		3B/P	G30	_____
RS*-ME*IR*-AR*-GE*-RU*-UA*-DZ*-SA*-NG*-ZA*-MA*-UZ*-LY*-LZ*LB*-SY*-JO*	I12H3B/P	2H	G20	_____
		3B/P	G30	_____
NL	I12L3B/P	2L	G25	_____
		3B/P	G30	_____
PL	I12E3B/P	2E	G20	_____
		3B/P	G30	_____
HU	I12H3B/P	2H	G20	_____
		3B/P	G30	_____
IS-CY-MT	I3B/P	3B/P	G30	_____



-Do not forget to adjust the bypass (if any) after the gas change.

Gas Pressure			Adjusted Gas
→	20-25 mbar	NG	G20-25 mbar
→	28-30/37 mbar	LPG	G30-28-30/37 mbar
→	20 mbar	NG	G20-20 mbar
→	28-30/37 mbar	LPG	G30-28-30/37 mbar
→	20 mbar	NG	G20-20 mbar
→	50 mbar	LPG	G30-50 mbar
→	20 mbar	NG	G20-20 mbar
→	50 mbar	LPG	G30-50 mbar
→	20 mbar	NG	G20-20 mbar
→	28-30 mbar	LPG	G30-30 mbar
→	20 mbar	NG	G20-20 mbar
→	28-30 mbar	LPG	G30-30 mbar
→	25 mbar	NG	G25-25 mbar
→	28-30 mbar	LPG	G30-30 mbar
→	20 mbar	NG	G20-20 mbar
→	37 mbar	LPG	G31-37 mbar
→	25 mbar	NG	G20-25 mbar
→	30 mbar	LPG	G30-30 mbar
→	28-30 mbar	LPG	G30-30 mbar

Adjusted gas
mbar



- If the country code on the internal label of the device is in a different location and country than your current location, the device must be set to the country and gas conditions in which you are located.

- Remove the set Gas Information plate located on the device. Insert the information plates that come with the device that correspond to your country.

These instructions apply only if the country code is on the device. If the device does not have a code on it, refer to the technical instructions to adapt the device to the conditions of use in that country.



-You can see which injector to use according to the model of the device for gas exchange from the table in the user's guide of your product. See also (Page 6)

Injector and thermal values according to products

E AGF-360	NG			LPG				
Gas Pressure	G20-20 mbar	G20-25 mbar	G25-25 mbar	G30-30 mbar	G30 (28-30/37)	G30 37 mbar	G30 50 mbar	G31 37 mbar
Pilot injector (Ø)	0.35	0.35	0.35	0.22	0.22	0.22	0.22	0.22
Burner injector	1.20	1.15	1.25	0.85	0.85	0.80	0.70	0.85
Amount of heat (KW) (Hi)	5.30	5.30	5.30	5.30	5.30	5.30	5.30	5.30
Gas consumption m ³ / h	1.084	1.130	1.310	-	-	-	-	-
Gas consumption g / h	-	-	-	0.417	0.417	0.417	0.417	0.410
E AGF-460	NG			LPG				
Gas Pressure	G20-20 mbar	G20-25 mbar	G25-25 mbar	G30-30 mbar	G30 (28-30/37)	G30 37 mbar	G30 50 mbar	G31 37 mbar
Pilot injector (Ø)	0.35	0.35	0.35	0.22	0.22	0.22	0.22	0.22
Burner injector	1.20	1.15	1.25	0.85	0.85	0.80	0.70	0.85
Amount of heat (KW) (Hi)	5.30	5.30	5.30	5.30	5.30	5.30	5.30	5.30
Gas consumption m ³ / h	1.084	1.130	1.310	-	-	-	-	-
Gas consumption g / h	-	-	-	0.417	0.417	0.417	0.417	0.410
E AGF-660	NG			LPG				
Gas Pressure	G20-20 mbar	G20-25 mbar	G25-25 mbar	G30-30 mbar	G30 (28-30/37)	G30 37 mbar	G30 50 mbar	G31 37 mbar
Pilot injector (Ø)	0.35	0.35	0.35	0.22	0.22	0.22	0.22	0.22
Burner injector	1.20	1.15	1.25	0.85	0.85	0.80	0.70	0.85
Amount of heat (KW) (Hi)	10.60	10.60	10.60	10.60	10.60	10.60	10.60	10.60
Gas consumption m ³ / h	2.168	2.260	2.260	-	-	-	-	-
Gas consumption g / h	-	-	-	0.834	0.834	0.834	0.834	0.820
E AGF-860	NG			LPG				
Gas Pressure	G20-20 mbar	G20-25 mbar	G25-25 mbar	G30-30 mbar	G30 (28-30/37)	G30 37 mbar	G30 50 mbar	G31 37 mbar
Pilot injector (Ø)	0.35	0.35	0.35	0.22	0.22	0.22	0.22	0.22
Burner injector	1.20	1.15	1.25	0.85	0.85	0.80	0.70	0.85
Amount of heat (KW) (Hi)	10.60	10.60	10.60	10.60	10.60	10.60	10.60	10.60
Gas consumption m ³ / h	2.168	2.260	2.260	-	-	-	-	-
Gas consumption g / h	-	-	-	0.834	0.834	0.834	0.834	0.820

General warnings and security measures

Dear customer, we wish you to use your product in the best way, which is manufactured by undergoing careful and detailed quality checks. We strongly recommend that you read the full user guide before using the product. This guide will help you use the product quickly and safely.



The following safety instructions will help protect you from the risk of personal injury or damage to your product. If these instructions are not followed, the product will not be covered by the warranty and no responsibility for human health will be accepted.

- * Make sure that flammable materials that may cause fire are not located near the device.
- * Keep your device in a dry environment and air it well. Use a hood to remove steam and smoke from cooking.
- * Do not close the top perforated sheet of the device and keep it clean.
- * Maintenance should be carried out only by qualified personnel. Contact an authorized person authorized by the manufacturer. Otherwise, your device will be excluded from the warranty.
- * Replace the damaged parts of the device with the original spare parts. The manufacturer undertakes that the device can be used safely only when these parts are used.
- * Children and uninformed persons should not be allowed to use the device.
- * Keep the device under constant control while it is running.
- * Turn off the device if it malfunctions or malfunctions.
 - Sodium hypochlorite (bleach), hydrochloric or muriatic acid, etc. to clean the device. do not use products that contain (even diluted). Do not use metal tools to clean rust. First wipe with a damp cloth and then dry.
- * Do not allow oil to come into contact with plastic parts.
- * Do not clean the device directly with water jets or water vapor.
- * Do not allow dirt, oil, food or other waste to form sediment in the device, do regular daily and weekly cleaning.
- * Before connecting the device, check that the device settings are compatible with the local gas distribution network (gas pressure and LPG, NG). You can find the values from the label on the device or from the table inside the grid.
- * Make the gas connection of your device close to the LPG tube or natural gas valve and is waterproof. (max. 2mt)
- * The maximum gas pressure that can be applied when the device is running is 50 mbar. The injectors that come with the device and the standards in your country of destination should be taken into account.
 - At pressure above 50 mbar, there is a risk of gas leakage. In the event of such a situation, your device may deteriorate and fall outside the scope of the warranty.
- * Contact an authorized technical service to maintain your device at least once a year.

General warnings and security measures



- Always follow applicable safety instructions.
- Keep the user's guide in a place that you can easily access for future use, understanding its importance, and do not lose it.
- The manufacturer reserves the right to make changes to the product. It clearly states the differences between the models.

Contact your authorized dealer if you have any problems.



A warning sign indicating that caution is required for safe use.



It is a warning sign against fire, explosion and death caused by lack of safety measures.



Extreme temperature and this is a warning sign to act according to the environment.

- Stainless steel material is used in the device.
- Your device is manufactured for use in restaurants, restaurants, fastfoods, canteens, tourist facilities, cafes, hotels and other environments where accommodation is made.

If you smell gas.



- * First, calm down; do not panic.
- * Close the gas valve located near the device.
- * Burning materials (candles, lighters, etc.) extinguish immediately.
- * Open doors and windows to air.
- * Do not attempt to burn any device.
- * Do not touch any power button or socket in case of danger.
- * Do not use the doorbell.
- * Do not light matches or lighters in the hazardous area .
- * Close the gas valve outside the building.

General warnings and security measures

In case of Fire, follow the instructions below.

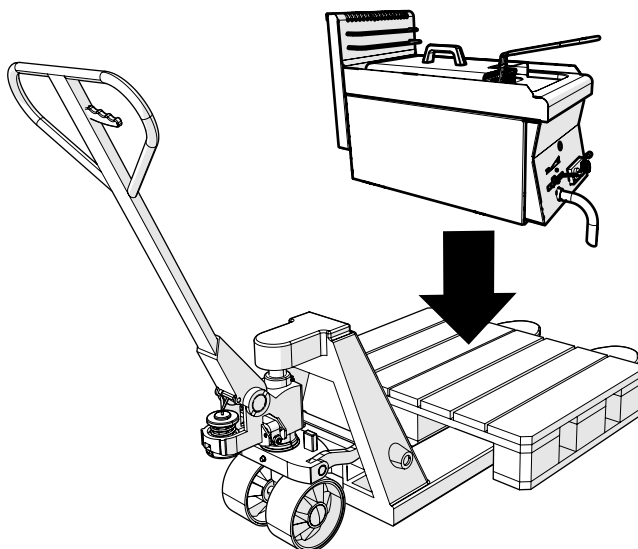


- * Quickly close the device's gas valve.
- In case of fire on the device, do not pour water directly on the device.
- * There may be burnt oil residues on the device. if water is poured, the flame can be splashed and the fire can be increased further.
- In order for the device not to grow when exposed to fire of any size, the device must be done without disrupting cleaning and maintenance work for short periods in order to avoid oil deposits on the device and oil in the form of frozen oil.
- The electrical circuit around the device is energized so that it is disconnected from the network.

Considerations for relocating and transporting the device



- * The device must be separated from the gas connection.
- * A gas test and pressure test of the connection in the new place of the device must be performed.
- * Due to the size and volume of some models, devices must be carried carefully.
- * Lower the device onto a suitable pallet.
- You must pull it to its destination with a pallet truck or a suitable carrier vehicle.
- * Preferably, it is recommended to have technical service done.



Installation-Instructions

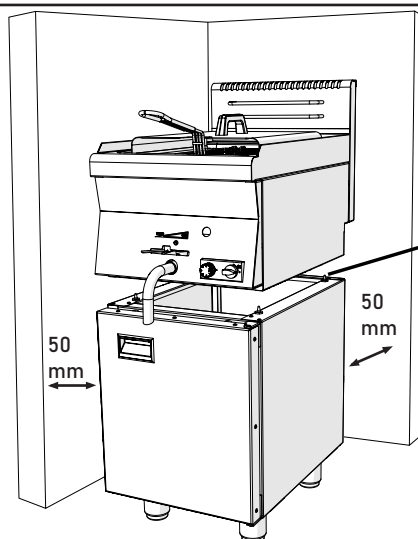


- Always install the product to an Authorized Service. The manufacturer is not responsible for damage to the product caused by transactions performed by unauthorized persons.
- Before assembly, please note that the connection lines are made correctly and completely.

Instructions



- See that the device is in balance by measuring it with water balance.
- Before starting the device for the first time, remove the protective nylon on the device, first wipe it with a damp and then dry cloth.
- At first start, it may emit a different smell or smoke from the device, please consult your service if it is constantly continuing.
- Never use solid oil on first use of the device. You can cause the oil to catch fire.
- Place under the hood to remove smoke and odor that may occur during the cooking process.
- The user should be careful when using the device due to overheating of the oil. Precautions should be taken to avoid damage to overheated oil.
- It should be left safely in the device when cooking is not done. If the user is not with the device, it is recommended to turn the device off.
- The device can reduce oil when working. Care should be taken not to add oil when cooking the product inside the device. In this case, the temperature of the oil will decrease. Also, the cooked product will Oil.
- It is recommended not to be solid when adding / adding oil to the device.
- Minimum and maximum oil levels should be paid attention when using the device.
- The product to be cooked when using the device should not be watery or ice-coated. It must be well resolved and/or filtered first.

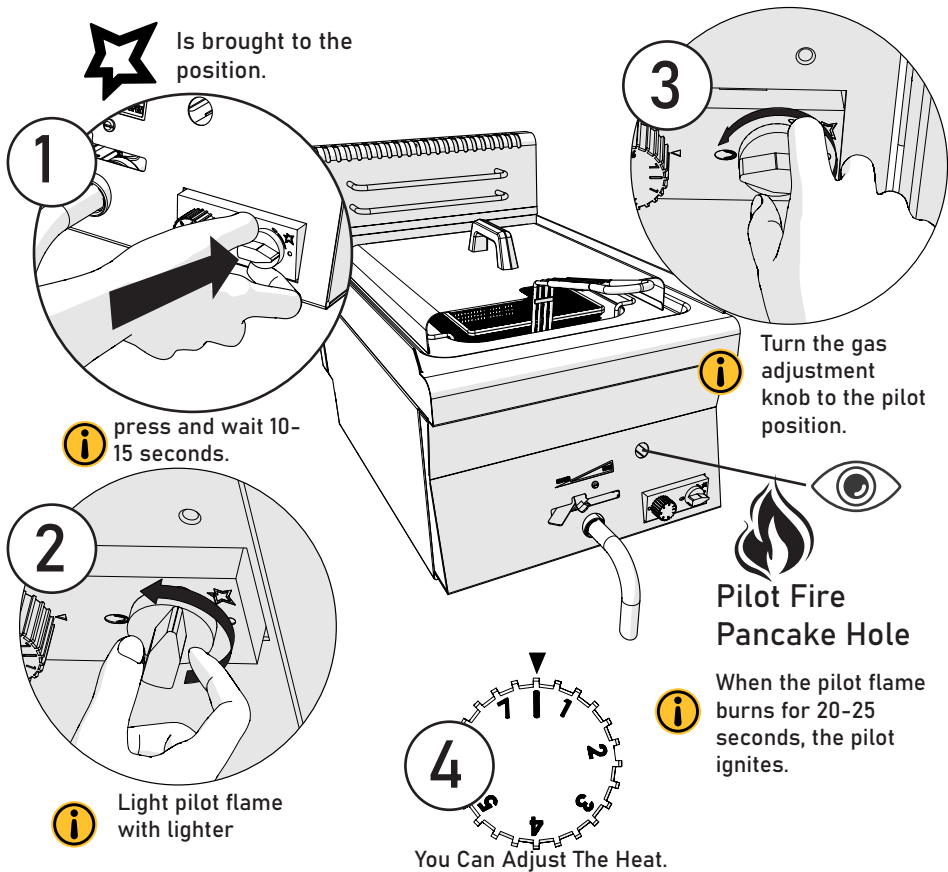


Make sure that the set six pins sit in the slot.

Leave a sufficient distance between the device and the walls.

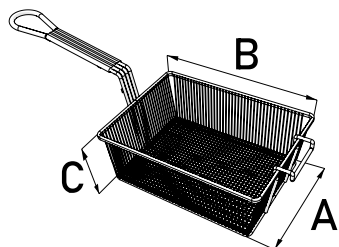
If the set six countertops will not be used, install the feet coming out of the box.

Operation and use



 - Turn the heat slider clockwise and set it to the desired temperature, starting from 110 ° C to 185 ° C.
-You can turn off the device by moving it to the " " position to turn it off.

LOCATION	I	1	2	3	4	5	6	7
TEMPERATURE	110 C°	121 c°	132 c°	140 C°	155 C°	167 c °	178 c°	185 C°



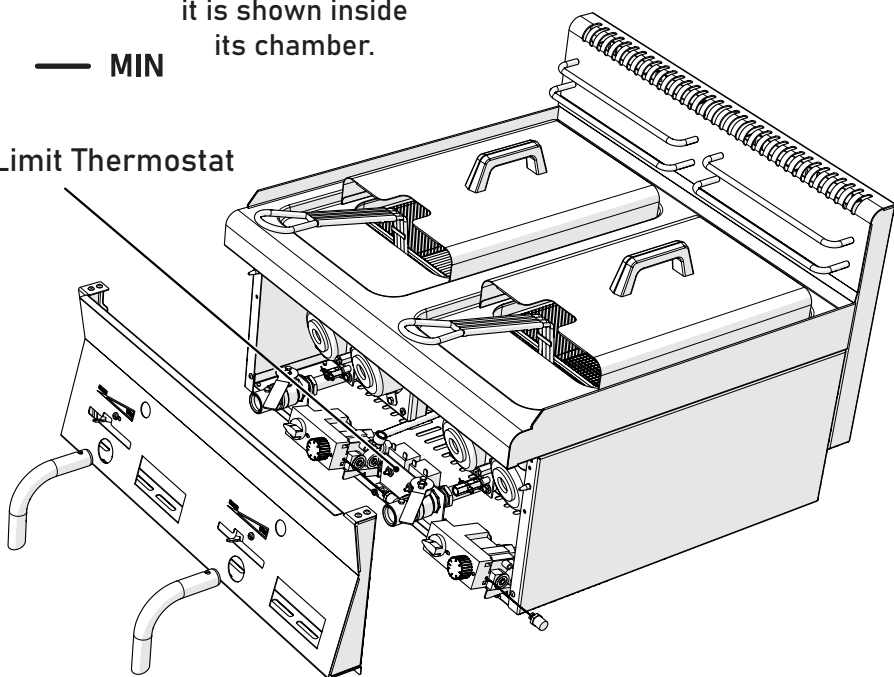
BASKET SIZES

MODELLING	A	B	C
E AEF(360-660)	190	265	90
E AEF(460-860)	220	265	95

— **MAX** Oil level
it is shown inside
its chamber.

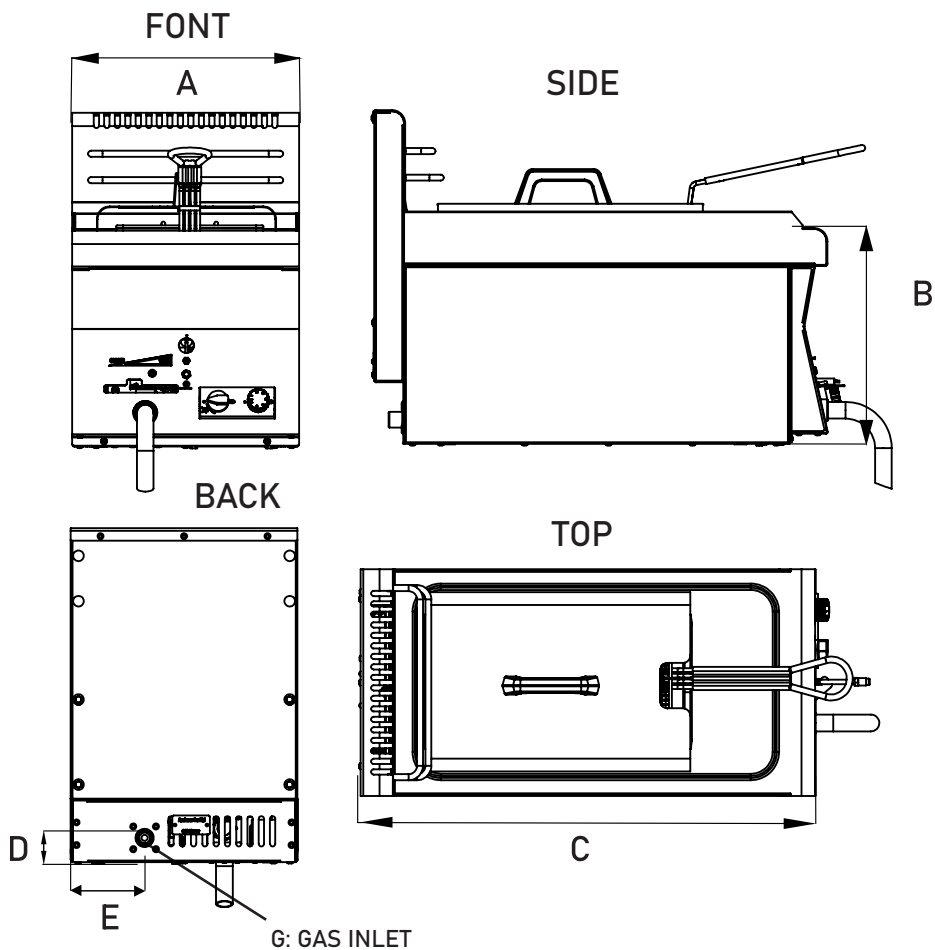
— **MIN**

Limit Thermostat

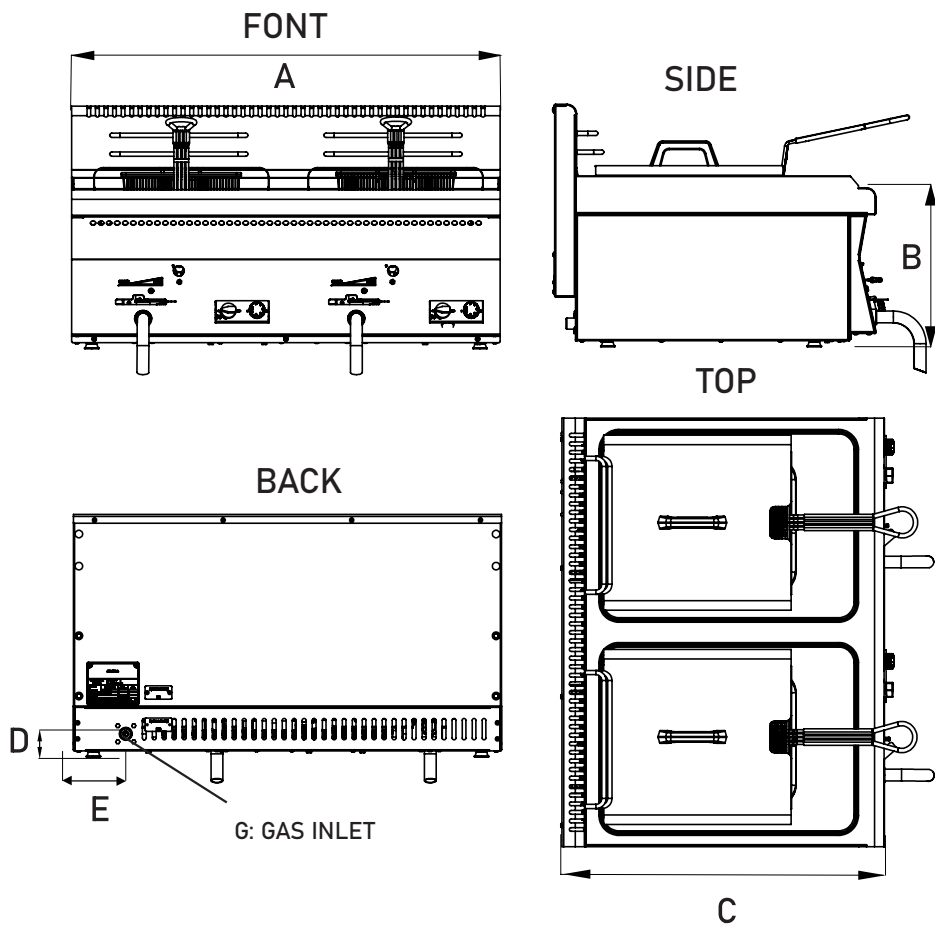


-When the oil temperature rises above 210 °C, the safety thermostat disconnects the electrical circuit. After cooling, you can make the safety thermostat work again by pressing the button so that the device can work again.

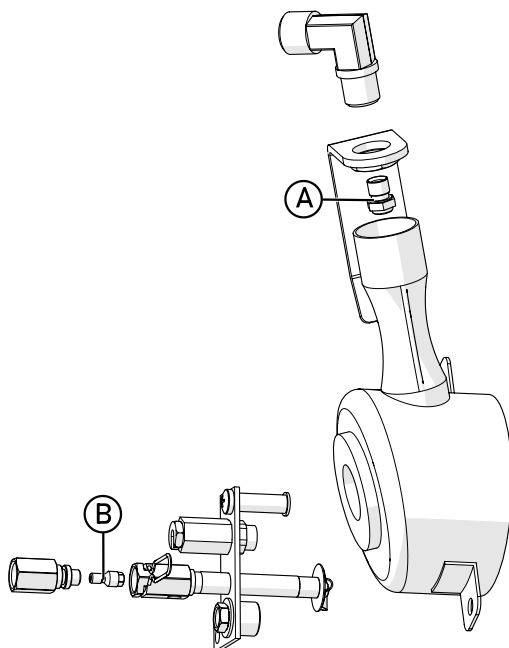
Attention: if you are constantly using this button, be sure to call the service.



PRODUCT CODE	A	B	C	D	E
E AGF-360	300 mm	600 mm	300 mm	98 mm	65 mm
E AGF-460	400 mm	600 mm	300 mm	98 mm	65 mm



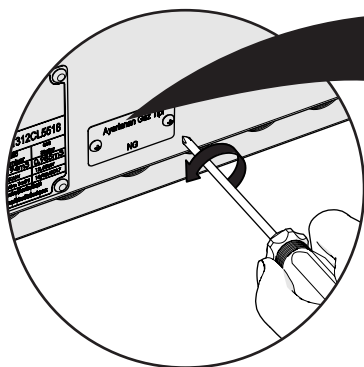
PRODUCT CODE	A	B	C	D	E
E AGF-660	600 mm	600 mm	300 mm	98 mm	65 mm
E AGF-860	800 mm	600 mm	300 mm	98 mm	65 mm



A: Burner Injector

B: Pilot injector

- Gas pressure is written on the information label on the device.
- It is absolutely not recommended to exclude the information on it. Otherwise, your device is out of warranty.
- It is manufactured with LPG and NG (natural gas). The gas connection pipe is R1 / 2".
- Gas exchange with LPG injector or NG injector can be done as in Burner injector change table.
- After looking at the gas table for change, injector diameters should also be taken into account according to the gas pressure.
- When checking the device, make sure that the gas buttons and the tube (or natural gas line) are in the closed position. Check for gas leakage with soap-foamed water or gas leak detector.
- If there is a gas leak, foaming will occur in the soapy part. In the control with the detector, the control detector will give a signal. If the device signals, consult your authorized dealer.
- Never use fire when checking for gas leaks.
- Make sure that another regulator is used other than the regulator recommended for the device (especially when using an LPG tube).



Adjusted gas mbar



Remove the set Gas Information plate on the device. Insert the information plates that come with the device that correspond to your country. (See fig. Page 5)



- Your product is adjusted according to the gas category in the country of Destination.
- Change the injectors according to the gas category of your country when replacing the injector. See table on Page 5.

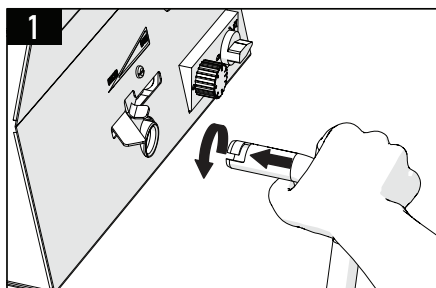
What you will pay attention to before cleaning and maintenance.



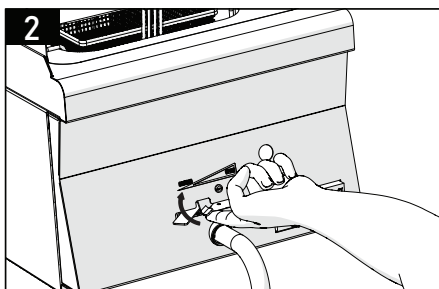
- Wait for the device to cool down.
- Wipe the device with a cloth soaked in warm and soapy water.
- Never clean your device with pressurized water or pressurized steam.
- Do not leak water through the vents while cleaning the device.
- Notify the Authorized Service if a dangerous situation occurs on the device.
- Drain the oil with the help of a waste drain fountain.
- Clean the waste accumulated in the cooking chamber of the device.
- For cleaning stainless steel, do not use General steel abrasives, scrubbing pads, brushes, or detergent products containing abrasives.



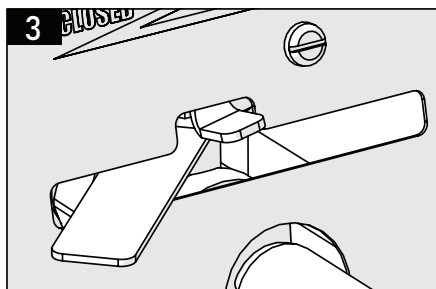
ATTENTION
When the oil is hot
Do not drain the oil.



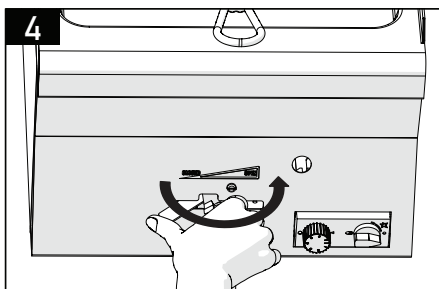
Install the oil drain pipe.



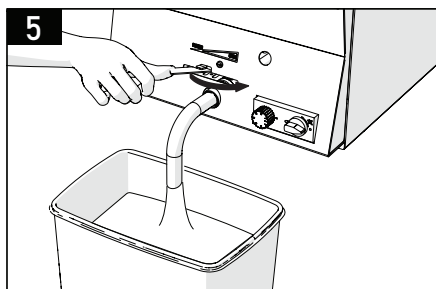
Lift the safety lock upwards.



CLOSE place container in position



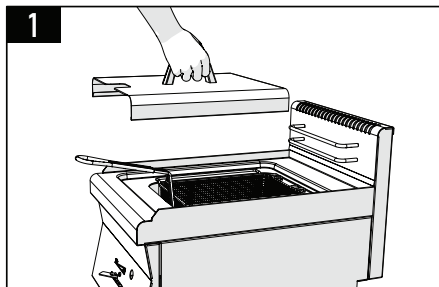
OPEN pull it into position.



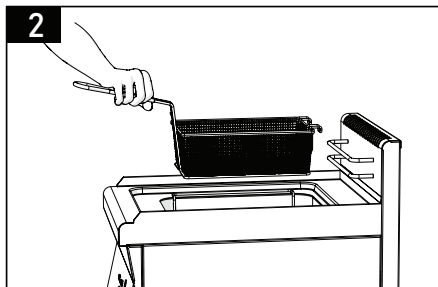
Drain The Oil Out.



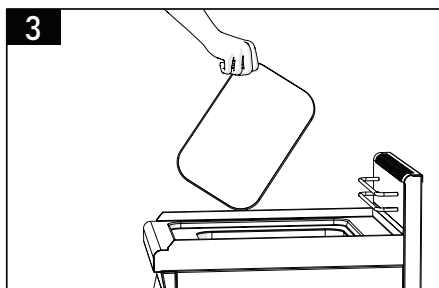
- Place your fryer in a closed position and drain the cooling oil.
- Only soapy water should be used when cleaning the device. Absolutely abrasive chemical and steel cleaning materials (wire brush, abrasive sponge, sanding...etc.) should not be used.



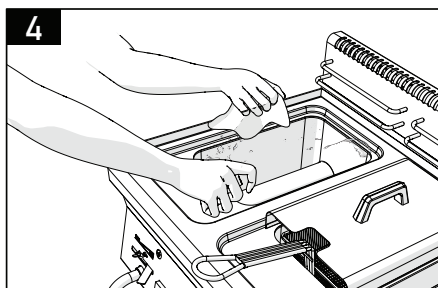
Clean the lid.



After filtering, let's clean the basket.



Let's get it out of the basket and clean it up.

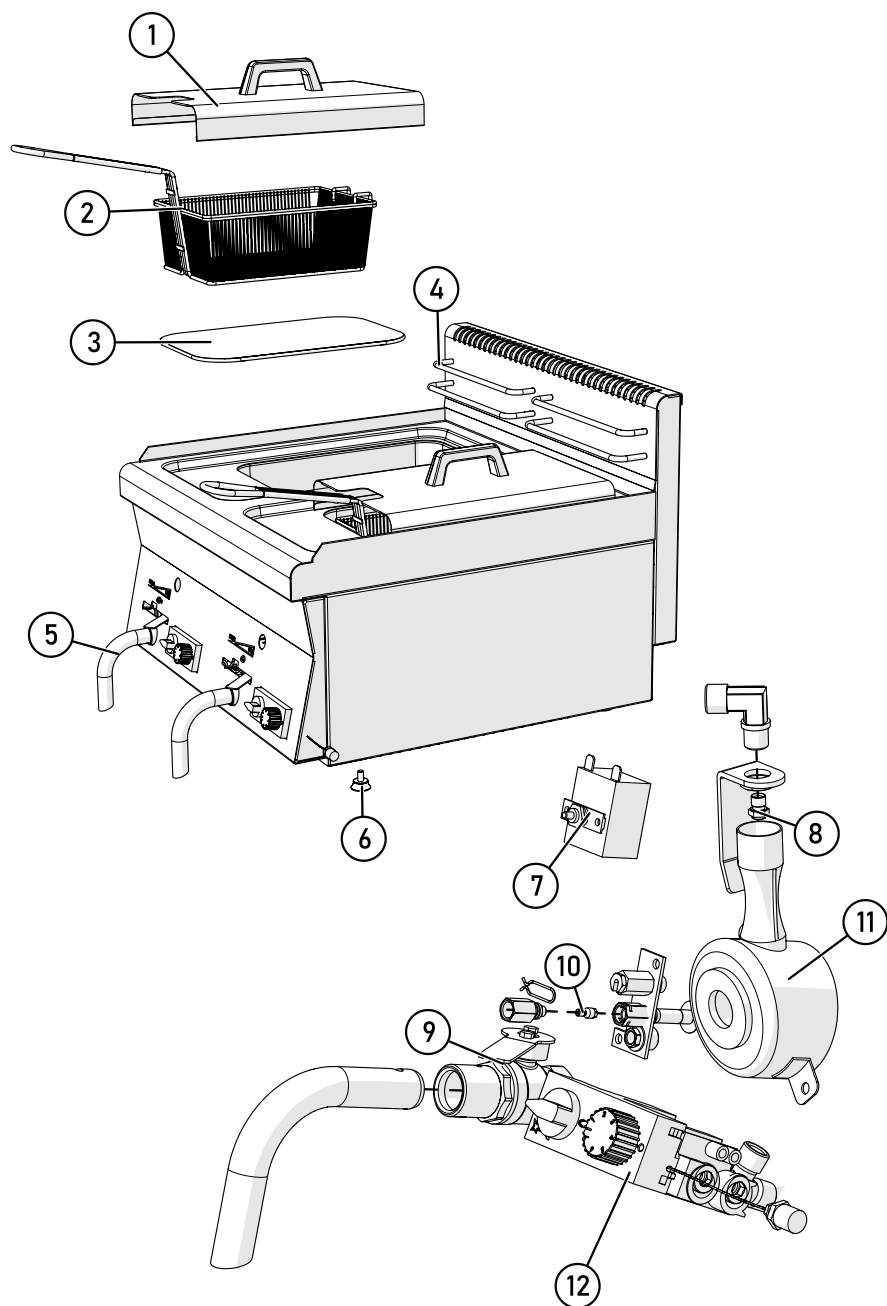


After cleaning, let's dry thoroughly



- BringCLOSE the valve to its position and fill the tank with water boil for a while after the water has cooled, clean all its components thoroughly.
- Drain the dirty water and rinse the reservoir again with clean water and dry thoroughly.

Spare Parts List



NO	PART NO	DESCRIPTION
1	M015006	Basket Cover (360-660)
1	M004607	Basket Cover (460-860)
2	1071972	Basket
3	P080073	Basket six
4	P079886	Suspension Rod
5	P000819	Drain Pipe
6	P000205	Foot

NO	PART NO	DESCRIPTION
7	P001492	238 °C Limit Thermostat
8	P022305	Injector ρ0. 95
9	P003030	R3 / 4 Ball Valve
10	P013443	Injector
11	P073679	Gas Fryer Burner
12	P011888	Gas Faucet With Thermostat