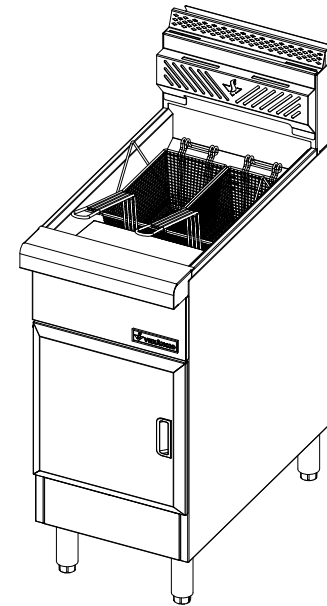




VENANCIO

INSTRUCTION AND USE MANUAL



VENANCIO | INNOVATIVE HIGH-PERFORMANCE
COMMERCIAL COOKING EQUIPMENT

2021 SW 31st Ave Hallandale Beach, FL 33009
1 954 367 7846 | sales@venanciousa.com
www.venanciousa.com

**FRYER GAS CABINET
(Restaurant Series)**

RFB 40 (16l) - RFB 50 (20l) - RFB 75 (30l)

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CONSUMER AND PRODUCT IDENTIFICATION

CUSTOMER NAME:	
ADDRESS:	
PURCHASED PRODUCT:	
PRODUCT SERIAL NUMBER:	
INVOICE N°:	
DATE:	
SELLER NAME:	

Keep this manual, as it contains important information for questions, and adjustments. The same will be required for the warranty claim if required.

PASTE HERE!

Product Serial No:

VENANCIO

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2. SAFETY

2.1 Important Safety Instructions

THIS MANUAL CONTAINS IMPORTANT SAFETY INFORMATION, READ CAREFULLY AND SAVE FOR FUTURE CONSULTATION.



Our service contacts are on the back cover of this manual, so always keep it handy for any need. This is the safety alert symbol. It alerts you to situations that may cause injury or threaten your life or that of others. All safety messages will follow this symbol and the message “WARNING” and/or “DANGER”. These words mean:

⚠ WARNING

All safety messages mention the potential risk, how to reduce the chance of injury, what can happen if instructions are not followed, and how to, prevent accidents.

⚠ DANGER

There is a risk of you losing your life or serious injury occurring if instructions are not followed immediately.

2.2 Safety warnings

- Installation must be performed according to the manufacturer’s instructions and by qualified and authorized persons;
- For any repairs, please contact only a technical assistant authorized by the manufacturer and request original spare parts;
- Before starting **Fryer Gas Cabinet (Restaurant Series)** and whenever there is any doubt about its operation, the user has the duty to read and understand this manual in detail;
- Install the equipment in a place where there is sufficient physical space for perfect handling of the equipment;
- Never use your equipment without first installing it correctly; If when using the equipment, any abnormality is observed in its operation, stop the use, close the manual gas supply valve and call an authorized technical assistant to correct the problem;

NOTES

NOTES

- * Never use your equipment without first installing it correctly.
- * If any abnormalities in operation are observed when using the equipment, discontinue use, close the manual gas shut-off valve, and call an authorized service technician to correct the problem.
- * Any unauthorized alteration and / or tampering is DANGEROUS and will void all warranties.
- * Close the gas valve that feeds the equipment and check that the knobs are in the closed (OFF) position when: not in use, before performing any maintenance or repair on the product and to clean it.
- * Replace all components before turning on the product.
- * Do not use adapters in gas connections.
- * Use two or more people to move and install.
- * Do not soil, remove or obstruct the identification labels.
- * When your product is in use, accessible parts can become hot, and children should be kept away.
- * Ensure that children do not play with the equipment.
- * Avoid moving or moving the equipment when it is turned on and/or with heated oil.
- * Do not fill the vat beyond the maximum capacity as this will prevent overflowing when the product is put into operation.
- * Always check that the gas connections are correctly installed, and have no malfunctions and no gas leaks.
- * Frozen foods should be operated carefully as they have bubbling hazards.

2.3 Important Tips

- Carefully keep this manual for future reference.
- To get the address of the authorized person closest to you visit our website (www.venaciousa.com), because in it you will find the complete list of authorized assistants with their respective address and phone number.
- Failure to follow the instructions in the consumer manual for product installation conditions will void your warranty.
- Never use the equipment if it is damaged or not working properly.*Failure to

follow the instructions in the consumer manual for the product installation conditions will void your warranty;

- Never use the equipment if it is damaged or not working properly.
- Water or oil may make the floor slippery and dangerous. To avoid accidents, the floor must be dry and clean;
- Do not repair or replace any part of the equipment unless specifically recommended in the manual;
- Clean the product daily after use using neutral detergent. Use abrasive materials only for work surface cleaning;
- Do not use the product to heat the environment;
- Do not use loose-hanging garments, towels, or large cloths when using or near the product, as they may ignite;
- Use only kitchen utensils suitable for the product;
- Prevent water, dirt, or dust from coming into contact with the mechanical and gas components of the equipment.
- Always use certified hoses and pressure regulators;
- The manufacturer reserves the right to modify, at any time and without prior notice, the contents of this manual.

IMPORTANT

This appliance is not intended for use by persons (including children), with reduced physical, sensory or mental capacity, or by persons lacking experience and knowledge, unless instructed to use the appliance or under the supervision of a person responsible for their safety.

During use, the appliance becomes hot, so care must be taken to avoid contact with the heating elements.

Periodically if the hose and gas regulator are within their expiration date.

Intended for industrial/professional use.

Do not store alcohol, gasoline, or any other flammable liquid or vapor near your product, as this may have serious consequences and risk of explosion.

If you constantly smell gas, turn off the product quickly and check if your product gas connections are leaking. If the problem persists, contact your nearest authorized dealer.

13. THIS WARRANTY AND THE LIABILITIES SET FORTH HEREIN ARE EXCLUSIVE AND IN LIEU OF ALL OF THEIR LIABILITIES AND WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO, IMPLIED WARRANTIES OR MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY OF VENANCIO USA, INC. WITH RESPECT TO THE PRODUCT(S).

Thank you for your support! – Venancio USA Team
2021 SW 31st Ave Hallandale Beach, FL 33009
warranty@venanciousa.com / 954-367-78469

7. Venancio USA, Inc. does not recommend or authorize the use of any product(s) in a non-commercial application, including but not limited to residential use. The use or installation of product(s) in non-commercial applications renders all warranties, express or implied, including the warranties of MERCHANTABILITY and FITNESS FOR A PARTICULAR PURPOSE, null and void, including any responsibility for damage, costs and legal actions resulting from the use or installation of product(s) in any non-commercial setting.

8. Adjustments such as calibrations, leveling, tightening of fasteners or utility connections normally associated with original installation are the responsibility of the installer and not that of Venancio USA, Inc.

9. Should service be required at times which normally involve premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates.

10. Exceptions to the standard warranty period are as listed:

a. Fryer equipment is supplied with limited 5-year limited fry tank warranty.

b. If tank is found to be leaking in the first year of operation from date of installation and verified by an authorized service agency, the fry tank will be replaced at no charge including labor, travel, freight, and mileage. Fry tanks found to be leaking that are over 1 year and under 3 years, 25% of the current selling fry tank price, plus labor, freight and mileage will be the responsibility of the person or firm requesting the service. Fry tanks found to be leaking that are over 3 years and under 5 years, 50% of the current selling fry tank price, plus labor, freight and mileage will be the responsibility of the person or firm requesting the service. Fry tanks found to be leaking that are over 5 years has no fry tank part warranty.

c. Glass windows, door seals, rubber seals, light bulbs, spark ignitors - 90 days from installation.

d. The limited warranty shall not apply to defects attributable to the usage environment, for example from using dirty, corrosive water, poor quality gas, or electricity of incorrect current rating or voltage. All damage due to overvoltage is excluded from the warranty.

e. Non-clog range top open burners have a lifetime warranty.

11. Original purchased replacement parts manufactured by Venancio USA, Inc. will be warranted for 90 days from the parts invoice date. Exceptions are stainless steel fry tanks, and any other parts as stated in item 9. This warranty is for parts cost only and does not include freight or labor charges.

12. This states the exclusive remedy against Venancio USA, Inc. relating to the product(s), whether in contract or in tort or under any other legal theory, and whether arising out of warranties, representations, instructions, installations or defects from any cause. Venancio USA, Inc. shall not be liable, under any legal theory, for loss of use, revenue, or profit, or for substitute use or performance, or for incidental, indirect, or special or consequential damages or for any other loss of cost of similar type.

IMPORTANT

Do not store alcohol, gasoline, or any other flammable liquid or vapor near your product, as this may have serious consequences and risk of explosion;

IMPORTANT

Product serial number is at the end of the manual.

3. PRODUCT INSTALLATION

3.1 Product Installation Instructions

Upon receipt of the equipment, make sure that the product is not defective. The product was packaged and carefully inspected by qualified professionals before being shipped. For proper leveling to the floor, observe item 3.7 of this instruction manual.

Adequate space must be left in front of the equipment for proper maintenance and operation. Provisions should be incorporated into the kitchen design to ensure an adequate supply of fresh air and adequate clearance for combustion chamber overhead operations, for proper combustion and ventilation.

For proper operation of the appliance, do not obstruct the flow of gas and ventilation.

Installation must comply with local codes or, in the absence of local codes, with the national combustible gas code.

Gas product supply piping must be at least 3/4 "in diameter.

IMPORTANT

FOR MAINTENANCE, SERVICE, REPAIRS OR INSTALLATIONS - contact the factory to schedule authorized service.

Proper installation of this gas appliance is the sole responsibility of the end-user. It is the buyer's responsibility to determine if the installer is qualified in the installation procedures.

3.2 Recommendations before installation

Before installing the gas supply system, observe the pipes and fittings, check the components for dirt, clean internally with compressed air to eliminate possible particles, and prevent burners and valves from becoming clogged.

After cleaning, use thread sealant to connect the equipment to the gas network. For correct application, avoid concentrating the compound on the first two threads of the pipe, otherwise it may generate particles that will clog the system injectors.

3.3 Installation - Gas Standards and Codes

Installation of this appliance must be in accordance with local installation codes, including:

1. The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any system pressure testing when this test pressure exceeds 1/2 PSI (3.45 kPa).

2. The appliance shall be isolated from the gas supply piping system by closing the manual shut-off valve during any pressure test of the gas supply piping system at test pressures equal to or less than 1/2 PSI (3.45 kPa);

Gas connection

The gas inlet line size of this appliance is 3/4" NPT. For proper operation, the gas supply line must be the same size or larger. Gas line size should not be reduced at any point along the supply line.

Manual Shutoff Valve

A gas pressure regulator and a shut-off valve supplied by the technical shall be installed in the gas service line before the appliance - in a physical location where it can be reached quickly in an emergency.

8. LIMITED ORIGINAL COMMERCIAL EQUIPMENT WARRANTY

Venancio USA, Inc. warrants that the equipment, as supplied by the factory to the original purchasers, is free from defects in materials and workmanship. Should any part thereof become defective because of normal use within the period and limits defined below, then at the option of Venancio USA, Inc. such parts will be repaired or replaced by Venancio USA, Inc. or its Authorized Service Agency.

This warranty is subject to the following conditions: Repairs under this warranty are to be performed by a Venancio USA, Inc. Authorized Service Agency. Venancio USA, Inc. cannot be responsible for charges incurred or service performed by non-Venancio USA Authorized Agencies without prior written consent. In all cases the closest Venancio USA, Inc. Authorized Service Agency must be used.

TIME PERIOD: Warranty period is effective from the date of original purchase.

- Schools K-12: 4-years parts & labor (On Restaurant Series, Genesis Series, & Convection Ovens)
- Convection Ovens: 2-years parts and labor
- Prime Range Line 1-year parts & labor
- Restaurant Series Elite: 2-years parts and labor
- Genesis Series: 3-years parts and labor

This standard limited Warranty is subject to the following conditions and limitations:

1. This warranty is limited to product(s) sold by Venancio USA, Inc. to the original buyer in the continental United States.
2. Original installation must occur within 2 years of date of manufacture, and proof of the installation date must be provided to Venancio USA, Inc. Equipment must be located at the original installation location regardless if same owner.
3. The liability of Venancio USA, Inc. is limited to the repair or replacement of any part found to be defective.
4. Venancio USA, Inc. will bear normal labor charges incurred in the repair or replacement of a warranted piece of equipment within 50 miles (80 kilometers) of an authorized service agency. Time and travel charges in excess of 50 miles (80 kilometers) will be the responsibility of the person or firm requesting the service.
5. This warranty does not apply to any product(s) which have not been installed in accordance with the directions published in the appropriate installation and operation manuals.
6. Venancio USA, Inc. will bear no responsibility or liability for any product(s) which have been mishandled, abused, misapplied, misused, subjected to harsh chemical action or poor water quality, field modified by unauthorized personnel, damaged by flood, fire or other acts of nature, or which have altered or missing serial numbers.

7. TROUBLESHOOTING

PROBLEM	CHECK
The product does not turn on:	If there is a shortage of gas;
	Whether the valve or gas valve is open;
	If you have activated the burner manipulator correctly;
	If the manipulator is activated;
The product stopped working:	If there is a shortage of gas;
	Whether the valve or gas valve is open;
The culinary results were not as expected:	If the product is installed correctly as specified in the instruction manual;
	If the product is level (check the product installation section);
	If the position of the manipulator is activated in the proper position;
	Observe if there is enough space in front of the equipment, in order to avoid that the functioning of one interferes with the performance of the other (called yellow flame).
Leak or gas smell:	If the gas connections are well connected;
	Check that there are no leaks in the gas connections (use a sponge and soap foam);
	If the gas hose is not broken;
	If the space in front of the product is suitable for use;

- For any other apparent problems, please contact an authorized technical assistant.

3.4 Gas Installation

Your gas appliance will give you peak performance when the gas supply line is of sufficient size to provide the correct gas pressure. The gas line must be installed to meet the local building codes or National Fuel Gas Code ANSI Z223.1 Latest Edition. In Canada, install the appliance in accordance with CAN/CGA-B149.1 or .2 and local codes. Gas line sizing requirements can be determined by your local gas company or, in North America, by referring to the National Fuel Gas Code, Appendix C, Table C-4 (for natural gas) and Table C-16 (for propane). The gas line needs to be large enough to supply the necessary amount of fuel to all appliances without losing pressure to any appliance.

3.4.1 Gas supply to the appliance

A properly sized and installed gas line will deliver a supply pressure between 7.0" W.C. (17.4mbars, 1.74kPa) and 10.0" W.C. (24.9mbars, 2.49kPa) natural gas or between 11.0" W.C. (27.4mbars, 2.74kPa) and 13.0" W.C. (32.4mbars, 3.25kPa) for propane to all appliances connected to the supply line, operating simultaneously at full demand.

IMPORTANT

THE PRESSURE AT THE GAS CONTROL VALVE SHALL NOT EXCEED 1/2 PSI.

WARNING

Never supply the appliance with a gas other than the one that is indicated on the data plate. Using the incorrect gas type will cause improper operation and could result in serious injury or death. If you need to convert the appliance to another type of fuel, contact the dealer you purchased it from.

Never use an adaptor to make a smaller gas supply line fit the cooker connection. This may not allow the correct amount of gas flow for optimum burner operation, resulting in poor cooker performance.

3.4.2 Quick Disconnect connection

In North America, gas appliances equipped with casters must be installed with connectors that comply with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69.CSA 6.16 Latest Edition. This connection should include a quick disconnect device that complies with the Standard for Quick Disconnect Devices for Use With Gas Fuel Appliances ANSI Z21.41.CSA 6.9 Latest Edition.

3.5 Gas Leak Check

Before lighting the equipment and putting it into operation, check all gaskets on the gas supply line for leaks. For this, do not use any type of wrench to check for leaks, use a sudsy soap and water solution.

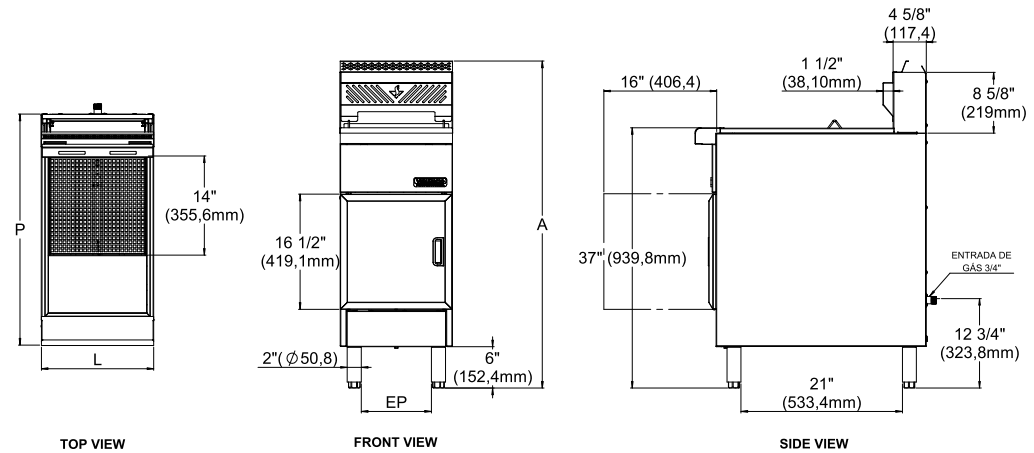
Follow the steps below for the correct procedure to power on:

1. Turn on the manual gas valve on the inlet side of the gas supply line;
2. Check for gas leaks at the flexible coupling or gas connector connection using a soap solution;
3. In moderation, spray or scrub the solution with soap on gas connections - active bubbling indicates the location of the gas leak;
4. If a gas leak is detected, turn off the manual gas valve at the inlet side of the gas line. Call your certified and licensed service technician;
5. If the equipment has no gas leak, continue with the equipment operating instruction.

6 TECHNICAL SPECIFICATIONS

6.1 Product Dimension

Models: RFB 40LB, RFB 50LB and RFB 75LB



MODEL	EXTERNAL PRODUCT DIMENSIONS					PACKAGING DIMENSIONS			
	WIDTH (L) mm	DEPTH (P) mm	HEIGHT (A) mm	BETWEEN FEET (EP) mm	NET WEIGHT (kg)	WIDTH (L) mm	DEPTH (P) mm	HEIGHT (A) mm	GROSS WEIGHT (kg)
RFB 40	407	836	1183	254	65	488	968	1380	85
RFB 50	407	836	1183	254	72	488	968	1380	92
RFB 75	508	836	1183	355	80	676	968	1380	103

6.2 Technical data

MODEL	NUMBER OF BURNERS	MAXIMUM OIL CAPACITY OR VEGETABLE FAT (l)	MAXIMUM THERMAL POWER		MAXIMUM CONSUMPTION	
			NATURAL (kcal/h) (BTU/h)	GLP (kcal/h) (BTU/h)	NATURAL (m³/h)	GLP (kg/h)
RFB 40	3	16	24.194 96.000	22.681 90.000	2,52	1,97
RFB 50	4	20	32.258 128.000	30.242 120.000	3,36	2,63
RFB 75	5	30	40.323 160.000	37.802 150.000	4,20	3,29

5.1.2 Cleaning the outside of the product

The **Floor Gas Deep Fryer (Restaurant Series)** has a stainless steel outer shell and for its correct cleaning it is necessary to follow the following guidelines:

* First, let the equipment cool down. Normal daily dirt can be removed with a mild detergent or soap solution applied with a damp cloth. Wash and dry thoroughly.

5.2 Maintenance

Maintenance is one of the precautions to be taken for a good equipment life. Proper cleaning, installation, checking and product life all contribute to reduced maintenance. Before any maintenance, verify that the gas connections, regulators or check valves must be completely closed and disconnected from the product.

⚠ CAUTION

The maintenance of the equipment should only be performed by a technician authorized by the manufacturer. The operator should be familiar with how to connect and disconnect the restrictions/removable parts. If the restriction is removed for maintenance or cleaning, it must be reconnected before using the equipment again.

5.2.1 Preventive Maintenance

To reduce downtime and maximum efficiency, service your appliance once or twice a year, depending on the amount of use. To do this ask a technician to:

* Examine the air inlets at the rear and bottom of the product as well as the air vents that are located in the hood at the top of the product at least twice a year.

* Clean and adjust burners, regulators and etc. twice a year.

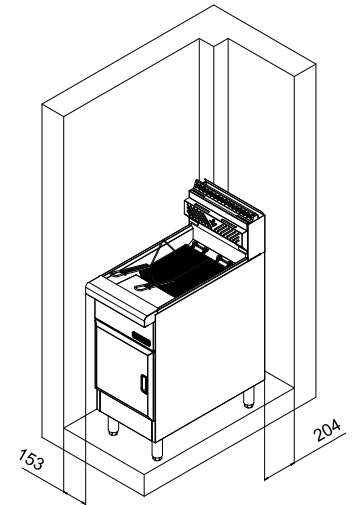
* Check and calibrate the product gas supply system pressure at least once a year.

3.6 Positioning

• Installation must be on a flat and level surface;

• Install the product under hoods or exhausts;

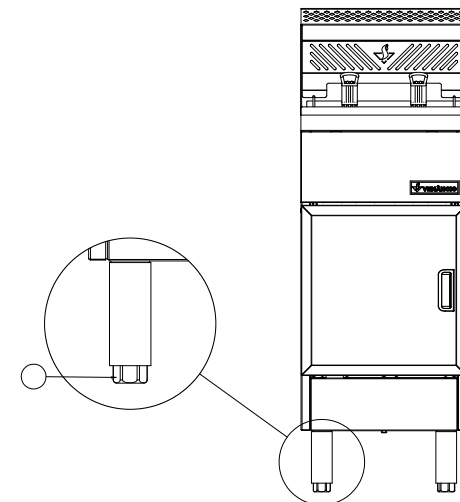
• There must be a distance of at least 204 mm at the rear, 153 mm at the right and left of the product from combustible surfaces. As indicated by the outline of the figure beside.



3.7 Foot leveling

For the proper functioning of the **Floor Gas Deep Fryer (Restaurant Series)** it is ideal that the product is level and perfectly fixed to the work surface. To adjust the leveling, turn item 1 (identified in the drawing) counterclockwise to open and clockwise to close to find the best position to operate the equipment safely.

1 – Foot regulator.



3.8 First Use

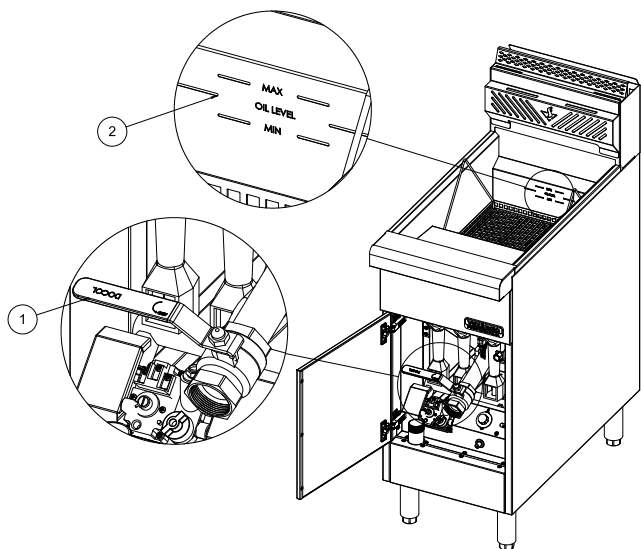
To protect the equipment against possible damage caused by shock or balance from transportation, the sides, and front of the equipment have a protective PVC film. Remove any plastics, straps, or protective film from the product before operating the equipment.

In addition, you should perform cleaning with the help of a sponge, neutral soap, and water in small amounts. Follow the steps as:

1) Check that the ball valve knob (item 1) is in the closed position.

2) Fill the equipment tank with vegetable oil or vegetable shortening to the level indicated in item 2.

3) After the procedure, use the steps in chapter 3.9 for ignition of the product ensuring perfect use and observing the desired temperature rise.



! IMPORTANT

When using vegetable shortening, follow the procedure: It is recommended to turn the system on for approximately 6 seconds and switch off for 12 seconds continuously until it melts completely. To do so, set the temperature regulating thermostat to zero for any temperature and vice versa.

When using the product for the last time in the day, the gas valve (manual gas supply valve) should be closed.

4) Let the solution boil at 100 ° C for 15 minutes. Add the frying baskets for cleaning and switch off the gas system, then scrub the inner walls with a plastic bristle brush;

5) Open the hot water drain valve and rinse the bowl with clean water, it is advisable to use vinegar to neutralize residual detergent, approximately 250ml to 20 liters of water,

6) Rinse again with clean water.

- Use a non-abrasive sponge with mild detergent and water to clean the equipment. Use a soft dry cloth to finalize the cleaning process;
-
- Never use sharp, sharp materials or abrasives (with corrosive elements in the formula);
-
- The oil should be replaced when it has: foam, smoke, sharp color and odors;
-
- Do not use water jets directly on the equipment.
-
- Stains or hardened foods, wash with hot water, to remove debris, never use strong or abrasive cleaners as they may damage the stainless steel, thus leaving it vulnerable to corrosion.

! IMPORTANT

Clean the fryer only after the oil is at room temperature as the oil and hot parts of the equipment can cause severe burns to the operator. Never move the fryer when it has vegetable fat or oil in the pan. We recommend using different containers for water and oil removal. The latter should be disposed of in an appropriate place according to the environmental legislation of your region.

5 CLEANING AND MAINTENANCE

5.1 Cleaning

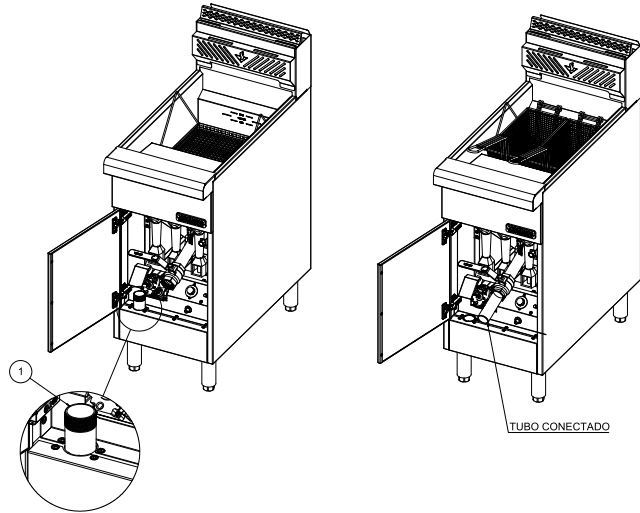
⚠ CAUTION

Do not use toxic or high chemical cleaning materials. See all instructions given by the cleaning product manufacturer.

5.1.1 Cleaning the inside of the product

Procedures for cleaning the fryer (cleaning the fryer once a day os recommended):

1) For perform the drainage, wait for the oil to cool and perform the process with the help of the accessory tube (1) that is attached to the product, as shown in the image below. Then thread the pipe as shown below and open the valve. Use a container at the outlet of the pipe for oil removal.



2) After oil has been removed, pour hot water into the pan to clean and remove excess debris (left over from the last procedure) from the inner surface of the fryer. Wait to drain and close the valve;

3) Following cleaning, close the valve and fill with water and neutral detergent; neutro;

3.9 Operation (product ignition)

To operate the product, do the following:

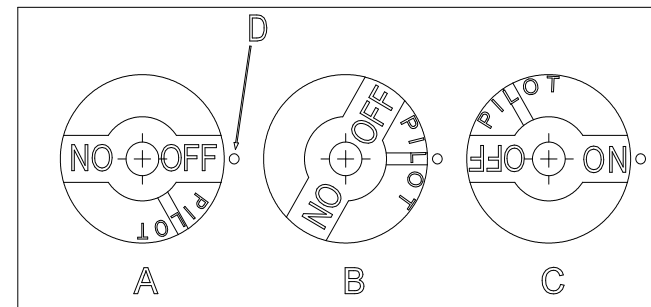
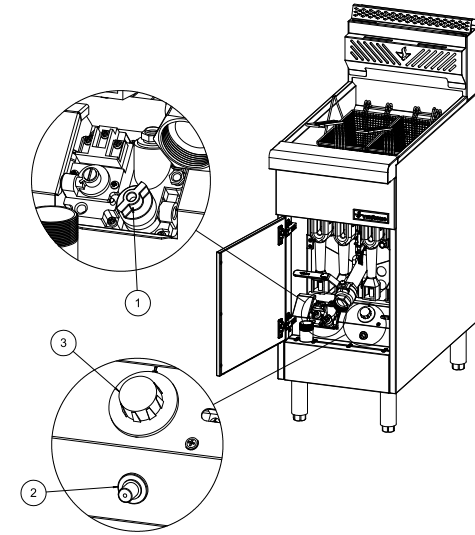
1. Turn the gas valve knob (item 1) to pilot mode (B) and squeeze it for 30 seconds to release gas into the system to complete the flow to the pilot;

2. Then press the ignition button (3) as often as necessary until the pilot ignites. After holding down the knob for approximately 45 seconds, the flame will heat the thermopile;

Note: If after the procedure the pilot the flame goes out, repeat steps 1 and 2 until it remains accessible

3. Turn the knob (item 1) to the "ON" position (C) and then turn the temperature manipulator (item 3) to the desired temperature position.

4. Wait a few seconds and the burner flame will ignite and the valve will ensure the system operates smoothly with flame cycles to ensure the temperature set in step 3.



Legend:

- A - Knob
- B - Pilot mode position
- C - Release thermostat
- D - Indicator

⚠ IMPORTANT

NEVER CONNECT PRODUCT WITH TANK WITHOUT WATER OR OIL.

4 KNOWING THE PRODUCT

The **Fryer Gas Cabinet (Restaurant Series)** has been designed and manufactured to offer the user the best in the market for cafeteria, restaurant and kitchen equipment in general.

The equipment was developed to obtain a more uniform cooking process in the food. For this, the tank acts as an intermediary between the heat source (fire) and the food, and it is through its calorific capacity that the product guarantees the best flavor in the food.

The fryer is designed only for the use of oil or vegetable fat in the cooking process with the food. Water may only be used for cleaning equipment.

The equipment is basically composed of a welded structure that guarantees the robustness and dimensional of the product.

The tank assembly is developed with innovative design, prizing for the functionality and efficiency of heat distribution, and accommodation of frying baskets.

The gas distribution and flare assembly is assembled and tested with rigorous quality processes to ensure the safety and efficiency of cast iron burners.

The fryer has a thermopile that has two functions, the first being to ensure that the pilot flame remains in operation so that in a heat demand the the main burner will be lit. The second function is to provide safety to the operator in order to detect the existence of a flame for safety purposes by closing the possible gas flow to a burner.

This should be lit only once a day, and so should stay on throughout the workday as consumption is very low.

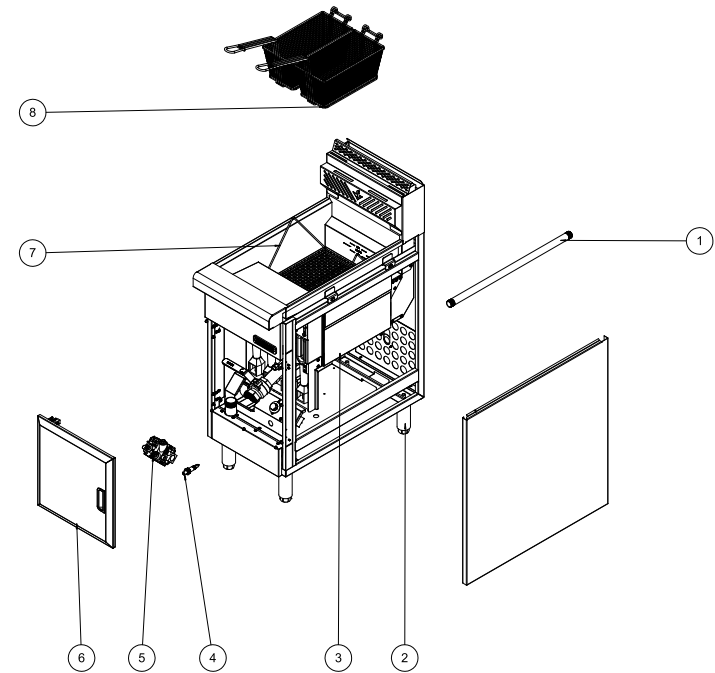
In addition, 6 "(152mm) swivel casters can be purchased separately from the product;

4.1 Main Features

- Available in 40lbs (16l), 50lbs (20l) and 75lbs (30l) sizes;
- Fully welded structure ensuring stability, strength and durability;
- Front, side, door and bowl in stainless steel;
- 14 "(355.6mm) x 14" (355.6mm) dimensional cooking surface on 40LB (16l) and 50LB (20l) models; The 75 LB (30l) model features 18 " (457.2mm) x 18 "(457.2mm);
- Thermostat with temperature control between 93 ° C and 205 ° C;
- It does not need to be connected to mains;

- Safety system with gas control and gas supply interruption when reaching the temperature of 232°C;
- Cold zone at the bottom of the tank prevents the influence of food waste;
- Deflectors arranged inside the radiant tubes, increasing the efficiency of the product and generating greater heat radiation;
- Adjustable 6" (152mm) feet in chrome carbon steel;
- Hood made of carbon steel with fire enamel! finish, ensuring greater durability to the system.

4.2 Main components



ITEM	DESCRIPTION	QUANTITY	ITEM	DESCRIPTION	QUANTITY
1	GAS INLET PIPE	1	5	ROBERTSHAW VALVE	1
2	FPPT ASSEMBLY 6 "	4	6	DOOR ASSEMBLY	1
3	TANK FRYER SET	1	7	14"x 14" BASKET	1
4	PIEZO ELECTRICAL LIGHTER	1	8	6 1/2" x 13" ANGULAR BASKET	2