

CONTENDER

STEP UP TO THE PLATE



CONTENDER GAS COUNTERTOP FRYERS

FCE061 | FCE062

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I. PREFACE

THANK YOU FOR CHOOSING OUR DEVICE AND FOR YOUR TRUST IN OUR COMPANY. WE WOULD LIKE TO REMIND YOU THAT YOU SHOULD READ THE USER MANUAL AND HAVE YOUR USER READ IT IN ORDER TO GET THE EFFICIENCY OF THE DEVICE IN ACCORDANCE WITH YOUR EXPECTATIONS AND FOR YOUR LONG-TERM USE. BEFORE CALLING OUR SERVICE, WE ASK YOU TO CONSIDER THE FOLLOWING WARNINGS:

- PLEASE READ THE MANUAL CAREFULLY BEFORE INSTALLING AND USING THE MACHINE, MAKE SURE THAT THOSE WHO USE THE DEVICE READ IT. IF YOU OPERATE THE MACHINE WITHOUT READING THE MANUAL, THE DEVICE WILL BE OUT OF WARRANTY.
- THE MANUAL, WHICH GIVES INFORMATION ABOUT THE INSTALLATION, USE AND MAINTENANCE OF THE PRODUCT YOU HAVE PURCHASED, SHOULD BE READ CAREFULLY. MAKE SURE THAT THE GAS INSTALLATION TO WHICH THE DEVICE WILL BE CONNECTED IS MADE BY QUALIFIED PERSONS IN ACCORDANCE WITH THE LEGAL REGULATIONS.
- ASK FOR INFORMATION BY PHONE FROM THE NEAREST AUTHORISED SERVICE FOR THE ISSUES THAT YOU ARE IN DOUBT OR DO NOT UNDERSTAND.

2. WARNING SIGNS



THIS DEVICE MUST BE INSTALLED IN ACCORDANCE WITH CURRENT REGULATIONS AND SHOULD ONLY BE USED IN A WELL-VENTILATED AREA. SEE INSTRUCTIONS BEFORE INSTALLING AND USING THE DEVICE.

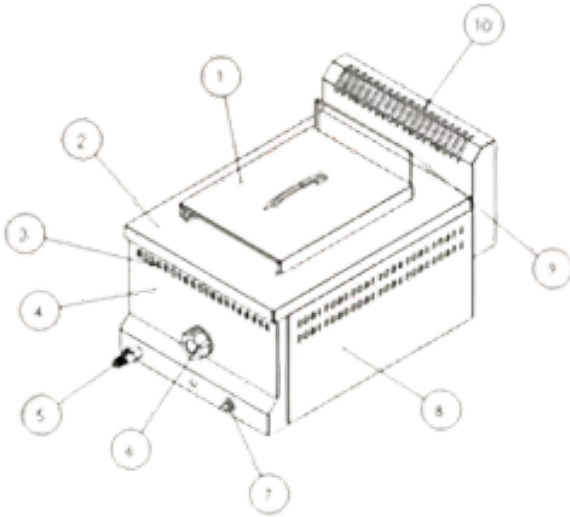
3. TECHNICAL SPECIFICATIONS

SKU/MODEL	FCE061	FCE062
POWER	NATURAL GAS OR LPG	NATURAL GAS OR LPG
NOMINAL HEAT INPUT QN, KW	3	6
TOTAL CONSUMPTION (V) G20, M ³ /H	0.38	0.6
TOTAL CONSUMPTION (V) G30, KG/H	0.2	0.4
VENTILATION M ³ /H	10	20
MAX OIL CAPACITY	8 LTR	8+8 LTR
GAS CONNECTION	1/2" NG - 3/8" LPG	1/2"NG - 3/8" LPG
WEIGHT	22 KG	42 KG
TOTAL GAS OUTPUT	3 KW	6 KW
PRODUCT DIMENSIONS (MM)	300 (W) X 570 (D) X 250 (H)	600 (W) X 570 (D) X 250 (H)
PACKAGED DIMENSIONS (MM)	330 (W) X 600 (D) X 300 (H)	630 (W) X 600 (D) X 300 (H)
INTERNAL TANK DIMENSIONS	220 (W) X 340 (D) X 150 (H)	220 (W) X 340 (D) X 150 (H)
TEMPERATURE RANGE	110 - 190 DEGREES	110 - 190 DEGREES
WARRANTY	1 YEAR PARTS ONLY	1 YEAR PARTS ONLY
FLAME FAILURE DEVICE	✓	✓
DRAIN TAPS	✓	✓
BASKET INCLUDED	✓	✓
RAILS TO HANG BASKET	✓	✓
STAINLESS STEEL LIDS	✓	✓

3.1. THERMOSTAT HEATING REFERENCE TABLE

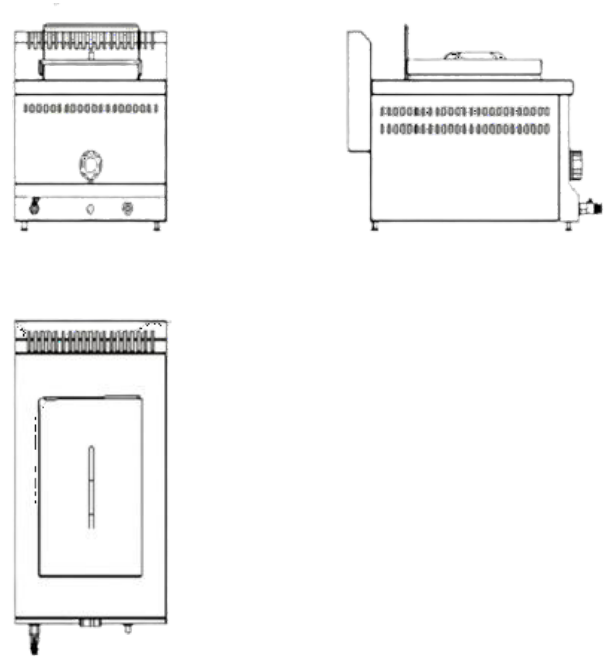
THERMOSTAT KNOB HEATING	1	2	3	4	5	6	7
°C	110°C	124°C	137°C	151°C	165°C	179°C	190°C
°F	230°F	255°F	278°F	300°F	329°F	354.2°F	374°F

3.2. FRYER PARTS



1. COVER	6. GAS ADJUST BUTTON
2. TOP TABLE	7. PILOT LIGHTER
3. VENTILATION	8. BODY
4. FRONT PANEL	9. BASKET HOLDER
5. BALL VALVE	10. CHIMNEY

3.3. GENERAL DIMENSIONS



RG DISTRIBUTORS LTD T/A ECATERING RESERVES THE RIGHT TO MAKE CHANGES IN TECHNICAL SPECIFICATIONS.

4. SAFETY RULES

- THE DEVICE IS MADE FOR INDUSTRIAL USE AND SHOULD ONLY BE USED BY PEOPLE WHO HAVE BEEN TRAINED IN THIS SUBJECT AND HAVE READ THE USER MANUAL. THE APPLIANCE SHOULD ONLY BE USED FOR COOKING FOOD.
- BE SURE TO READ THE INSTRUCTIONS BEFORE USING THE DEVICE.
- MAKE SURE THAT THE FACILITY WHERE THE DEVICE WILL BE INSTALLED COMPLIES WITH THE REGULATIONS.
- IF THE DEVICE WORKS WITH LPG, THE DISTANCE BETWEEN IT SHOULD BE AT LEAST 50 CM AND THIS SHOULD BE MAINTAINED CONSTANTLY.
- THE DEVICE MUST BE OPERATED UNDER A HOOD WITH AN EFFECTIVE VENTILATION SYSTEM.
- ALL KINDS OF SOLID AND LIQUID MATERIALS THAT CAN CATCH FIRE SHOULD NOT BE KEPT IN THE AREA WHERE THE DEVICE IS WORKING.
- AS THE OIL SPILLED ON THE FLOOR IN USE WILL CREATE A SLIPPERY FLOOR, IT SHOULD BE CLEANED IN A TIMELY MANNER.
- THE DEVICE SHOULD NOT BE EXPOSED TO DIRECT SUNLIGHT.
- THE DEVICE SHOULD NOT BE CLEANED WITH PRESSURIZED WATER.
- THE TECHNICAL SERVICE SHOULD BE CONSULTED TO OPERATE THE DEVICE WITH A PRESSURE VALUE OTHER THAN THE GAS PRESSURE GIVEN IN THE TECHNICAL SPECIFICATIONS. OTHERWISE, THE PRODUCT WILL BE OUT OF WARRANTY.
- THE DEVICE SHOULD NOT BE INTERFERED WITH OTHER THAN THE MANUFACTURER OR AUTHORIZED SERVICE.

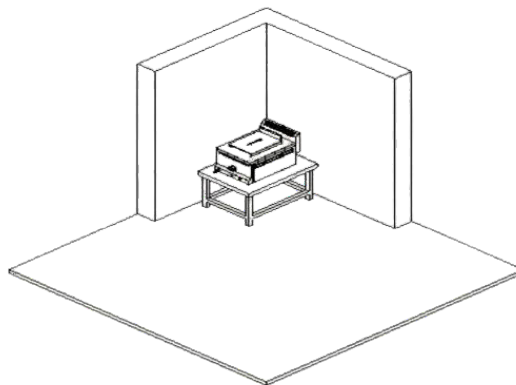
- **IF YOU SMELL GAS IN THE DEVICE OR IN AREAS WITH GAS INSTALLATIONS;**
 - CLOSE THE GAS TAP OF THE DEVICE.
 - TURN OFF PRODUCTS SUCH AS CANDLES, GAS LAMPS, OPEN FIRE STOVES, AND OVENS.
 - OPEN DOORS AND WINDOWS TO VENTILATE.
 - DO NOT TRY TO BURN ANY DEVICE.
 - DO NOT TOUCH ANY ELECTRICAL SWITCH.
 - DO NOT USE THE DOORBELL.
 - DO NOT USE IGNITING PRODUCTS SUCH AS MATCHES OR LIGHTERS.
 - DO NOT SMOKE.
 - TURN OFF THE GAS VALVE OUTSIDE THE BUILDING.
 - NOTIFY OUR AUTHORIZED SERVICE AS SOON AS POSSIBLE.

5. TRANSPORT & REPLACEMENT

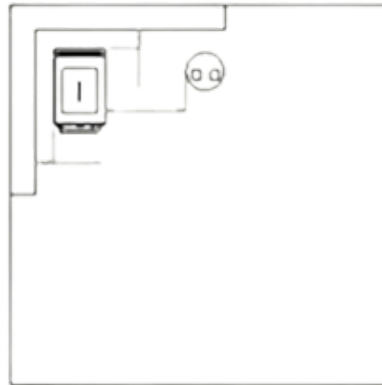
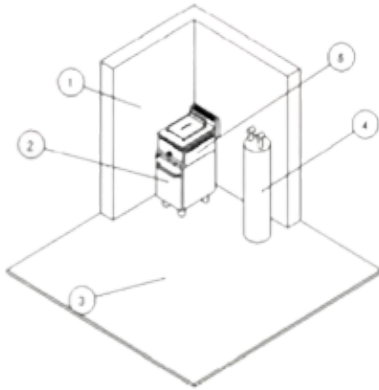
- NO ITEMS SHOULD BE PLACED ON THE DEVICE DURING TRANSPORTATION.
- ACTIONS SUCH AS HITTING OR DRAGGING THAT WILL DAMAGE THE GAS INLET SLEEVE SHOULD NOT BE PERFORMED.
- THE COPPER PIPING UNDER THE DEVICE MUST NOT BE DAMAGED.
- THE MODELS OF THE DEVICE WITH CABINETS AND BASE SHELVES SHOULD BE CARRIED BY LOAD-BEARING MACHINES SUCH AS FORKLIFTS AND PALLET TRUCKS, AND THE FEET OF TRANSPORTATION VEHICLES SHOULD BE PLACED UNDER THE DEVICE AND CARRIED BY LIFTING, THE COUNTERTOP MODELS OF THE DEVICE CAN BE CARRIED BY HAND.
- IN CASE THE TRANSPORT DISTANCE IS FAR, THE DEVICE SHOULD BE MOVED SLOWLY AGAINST VIBRATIONS AND ITS BALANCE SHOULD BE MAINTAINED.
- CARE SHOULD BE TAKEN AGAINST ANY IMPACT AND DROP ACTIONS WHILE THE DEVICE IS BEING TRANSPORTED.
- THE PLACE WHERE THE DEVICE IS MOUNTED CANNOT BE CHANGED, EXCEPT FOR OUR TECHNICAL SERVICE OR TECHNICAL STAFF, AND THE DIMENSIONS OF THE CONNECTIONS CANNOT BE CHANGED. OTHERWISE, IT WILL BE OUT OF WARRANTY.
- IN CASE OF REPLACEMENT BY TECHNICAL STAFF, GAS LEAKAGE AND DEVICE OPERATION CONTROL SHOULD BE DONE AFTER REASSEMBLY.

6. INSTALLATION OF THE DEVICE

6.1. BENCH TOP MOUNTING



6.2. CABINET-TO-TOP MOUNT



DIMENSIONS ARE IN MM

1. WALL

2. WORKBENCH WITH CABINET

3 FLOOR

4. LPG CYLINDER

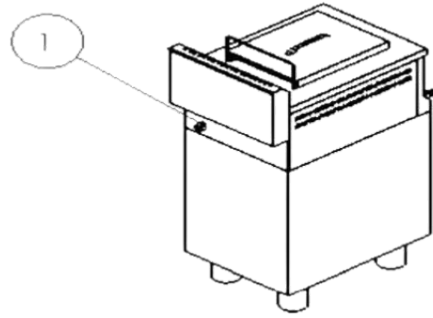
5. FRYER DEVICE

6.3. CUSTOMER PREPARATIONS BEFORE INSTALLATION

- IF THE DEVICE IS CLOSE TO PRODUCTS SUCH AS A WALL, PARTITION, FURNITURE, COVERING, THE DISTANCE BETWEEN THESE PRODUCTS SHOULD BE 5 CM, IF THESE PRODUCTS ARE MADE OF NON-COMBUSTIBLE MATERIAL OR COVERED WITH A SUITABLE NON-COMBUSTIBLE THERMAL INSULATION MATERIAL, OTHERWISE 20 CM. · ATTENTION SHOULD BE PAID TO FIRE PROTECTION RULES.
- BEFORE CALLING OUR TECHNICAL SERVICE FOR INSTALLATION, THE NECESSARY GAS INSTALLATION MUST BE READY AT THE PLACE WHERE THE DEVICE WILL BE INSTALLED.

6.4. WORKS TO BE DONE BY THE TECHNICAL SERVICE

- IT SHOULD BE ENSURED THAT THE DEVICE WORKS ON THE SCALE PLANE.
- ALL GAS CONNECTIONS OF THE DEVICE MUST COMPLY WITH ISO7-1 OR ISO 228-1 STANDARD.
- BEFORE THE GAS CONNECTION OF THE DEVICE IS MADE BY THE AUTHORIZED TECHNICAL SERVICE PERSONNEL, THE LABEL MUST BE CHECKED, AND THE GAS CONNECTION MUST BE MADE ACCORDING TO THE SPECIFIED GAS TYPE AND PRESSURE. GAS CONNECTION DIMENSIONS ARE DEFINED IN THE TECHNICAL SPECIFICATIONS CHART.
- IF THE DEVICE IS TO BE CONNECTED TO A DIFFERENT GAS TYPE THAN IT WAS MANUFACTURED, IT SHOULD BE REPLACED WITH AN INJECTOR SUITABLE FOR THE GAS TYPE SUPPLIED WITH THE DEVICE AND THE RESULT OF THE CHANGE SHOULD BE INDICATED ON THE LABEL.
- AFTER THE DEVICE IS CONNECTED TO THE GAS SYSTEM, A GAS LEAKAGE TEST MUST BE CARRIED OUT.
- AFTER CHECKING THE DEVICE BY THE AUTHORIZED SERVICE PERSONNEL, AIR ADJUSTMENT IS MADE IF NECESSARY.
- THE DECLARED POWER OF THE DEVICE CANNOT BE CHANGED WITH USER DEMANDS. ANY INTERVENTION TO THE VALVES AND INJECTORS FOR THIS PURPOSE EXCLUDES THE DEVICE FROM THE WARRANTY.
- DO NOT USE NON-ORIGINAL SPARE PARTS ON THE DEVICE. IF SPARE PARTS NOT SUPPLIED BY OUR COMPANY ARE INSTALLED ON THE DEVICE, THE DEVICE WILL BE OUT OF WARRANTY.
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- GAS INLET MUST BE PROVIDED TO THE DEVICE WITH THE HELP OF THE SLEEVE SHOWN WITH THE NUMBER 1 FROM THE GAS INSTALLATION-READY AT THE INSTALLATION SITE.
- THE DISTANCE BETWEEN THE DEVICE AND THE HOOD SHOULD BE AT LEAST 160 CM.
- MAYBE ADJACENT TO OTHER DEVICES AND PRODUCTS.

7. USING THE DEVICE

- THE DEVICE MUST BE USED BY PEOPLE WHO KNOW THE TECHNICAL AND SAFETY CONDITIONS AND HAVE READ THE USER MANUAL.
- THE DEVICE IS USED IN THE KITCHENS OF INDUSTRIAL FACILITIES (SUCH AS CATERING ESTABLISHMENTS, RESTAURANTS, BAKERIES, TOURISTIC FACILITIES, BUFFETS, HOTELS) BY HEATING OIL BECAUSE OF HEATING RESISTANCE, AND IS USED FOR COOKING VEGETABLES, MEAT PRODUCTS AND SPECIALLY COOKED FOOD PRODUCTS.
- THE DEVICE IS PRODUCED FOR DIRECT FRYING OF FOOD PRODUCTS. COOKING SHOULD NOT BE DONE BY PLACING ANY COOKING APPARATUS SUCH AS POTS AND PANS ON IT.
- THE DEVICE SHOULD NOT BE USED OTHER THAN ITS SPECIFIED USE.
- THE DEVICE SHOULD BE CLEANED OF PROTECTIVE NYLON BEFORE FIRST USE AND ITS OUTER SURFACE AND POOL SHOULD BE WIPED WITH A CLOTH DIPPED IN SOAPY WATER.
- THE DEVICE MUST BE UNDER THE HOOD.
- DO NOT OPERATE THE DEVICE WITHOUT OIL.
- SELECT THE TYPE OF OIL ACCORDING TO THE PRODUCT TO BE FRIED.
- THE OIL USED SHOULD BE CHANGED PERIODICALLY, CONSIDERING THE FOOD REGULATIONS
- MINIMUM OIL SHOULD BE PLACED IN THE DEVICE TO REMAIN APPROXIMATELY 1 CM ABOVE THE RESISTANCE. THE OIL LEVEL SHOULD NEVER BE LOWER THAN THE MINIMUM LEVEL. OTHERWISE, THE RESISTANCE WILL BURN, AND THE DEVICE WILL BECOME UNUSABLE.
- THE DEVICE MUST BE FILLED WITH OIL IN A WAY THAT IT REMAINS AT LEAST 3 CM BELOW THE UPPER PLATE. THE OIL LEVEL SHOULD NEVER BE HIGHER THAN THE MAXIMUM LEVEL. OTHERWISE, THERE IS A RISK THAT THE OIL WILL OVERFLOW AND SPILL FROM THE DEVICE.
- TO LIGHT THE STOVES, IT IS TURNED FROM THE OFF POSITION (15 DEGREES COUNTERCLOCKWISE) BY PRESSING THE GAS VALVE AND THE SAFETY DEVICE (PILOT) IS LIT WITH THE HELP OF THE PIEZO LIGHTER. 20-25 SEC. KEEP THE GAS VALVE PRESSED UNTIL THE PILOT LIGHTS UP WITHOUT PRESSING THE GAS VALVE. AFTER THE PILOT BURNS AS DESIRED, THE BURNER IS LIT, AND THE FURNACE IS MADE READY FOR USE.
- TO PUT THE DEVICE IN THE STANDBY POSITION, THE GAS VALVE IS BROUGHT TO THE MINIMUM FLAME POSITION BY TURNING IT TOWARDS THE MINIMUM FLAME POSITION (COUNTERCLOCKWISE). THIS WILL SIGNIFICANTLY REDUCE GAS CONSUMPTION.
- IN CASE THE BURNER OR PILOT FLAME GOES OUT DURING OPERATION WHILE THE DEVICE IS ON FOR ANY REASON, THE SAFETY SYSTEM ON THE GAS VALVE TURNS OFF FOR A MAXIMUM OF 60 SECONDS. IT WILL AUTOMATICALLY CUT OFF THE GAS FLOW INSIDE.
- TO TURN OFF THE DEVICE COMPLETELY, IT SHOULD BE BROUGHT TO THE POSITION WHERE THE GAS ADJUSTMENT BUTTONS SHOW OFF.
- AFTER THE DEVICE IS TURNED OFF, IT IS RECOMMENDED TO CLOSE THE GAS INLET VALVE TO AVOID ANY DANGER.

8. CLEANING AND MAINTENANCE

8.1. CLEANING

- CLEAN THE ENTIRE OUTER SURFACE OF THE DEVICE, THE OIL RESERVOIR WITH A SPONGE AND LIQUID CLEANING MATERIAL BEFORE AND AFTER THE FIRST USE AND EACH SUBSEQUENT USE.
- NEVER USE CHEMICAL CLEANING AGENTS (SALT SPIRIT, BLEACH, ETC.) DURING CLEANING.
- BEFORE CLEANING, IT IS NECESSARY TO ENSURE THAT THE DEVICE HAS COOLED DOWN.
- AFTER EACH USE, THE BURNT OIL IN THE RESERVOIR MUST BE CLEANED. UN-CLEANED OIL CAN CAUSE ODOUR, HARBOUR BACTERIA, AND CLOG THE OIL DRAINPIPE TOGETHER WITH FOOD WASTE.
- NEVER USE PRESSURIZED WATER AND PRESSURIZED STEAM FOR CLEANING PURPOSES.

8.2. MAINTENANCE

- PERIODIC MAINTENANCE SHOULD BE DONE BY TECHNICAL STAFF.
- WE RECOMMEND MAINTENANCE AT LEAST ONCE EVERY 6 MONTHS, DEPENDING ON THE FREQUENCY OF USE.
- EVEN IF IT IS WITHIN THE WARRANTY PERIOD, THE MAINTENANCE OF THE DEVICE BY OUR TECHNICAL SERVICE IS SUBJECT TO A FEE IN CASE OF FAILURES CAUSED BY PERIODIC MAINTENANCE AND MAINTENANCE OR MISUSE. THE FOLLOWING POINTS SHOULD BE CONSIDERED DURING MAINTENANCE.
- INJECTORS: THE INJECTOR HOLE MUST BE COMPLETELY CLEAN.
- AIR ADJUSTING RING: IT SHOULD BE CLEAN AND NOT CLOGGED. THE ADJUSTMENT OF THE AIR MIXER MUST BE MADE BY THE TECHNICAL SERVICE PERSONNEL.
- BURNER: THE PATHS AND HOLES THROUGH WHICH THE GAS PASSES MUST BE CLEAN AND NOT CLOGGED.
- THE PARTS THAT NEED TO BE REMOVED DURING CLEANING AND THEN REINSTALLED SHOULD BE MOUNTED BY THE TECHNICAL SERVICE PERSONNEL, AND GAS LEAKAGE MUST BE CHECKED AGAIN AFTER ASSEMBLY.

9. CONVERSION TO OTHER GASES

- THE DEVICE IS DESIGNED TO WORK WITH LPG OR NATURAL GAS.
- THE GAS GROUP THE DEVICE WILL OPERATE IN IS INDICATED ON THE LABEL. INSTALLATION MUST BE MADE IN ACCORDANCE WITH THIS LABEL.
- THE CONVERSION OF THE DEVICE FROM ITS CURRENT STATE TO OTHER GASES IS DONE BY OUR TECHNICAL SERVICE.
- IN THE CONVERSION PROCESS NOT PERFORMED BY OUR TECHNICAL SERVICE, THE DEVICE IS OUT OF WARRANTY AND OUR COMPANY IS NOT RESPONSIBLE FOR ANY MALFUNCTIONS OR PROBLEMS THAT MAY OCCUR.
- AFTER THE CONVERSION, THE INFORMATION ON THE LABEL ON THE DEVICE SHOULD BE CHANGED ACCORDING TO THE NEW GAS GROUP AND INSTALLATION.

10. WARRANTY CONDITIONS

1. DOCUMENTS THAT DO NOT HAVE A SALES DATE, AND FACTORY AND VENDOR APPROVAL ARE INVALID. TO TAKE ADVANTAGE OF THE GUARANTEE, THE GUARANTEED CERTIFICATE MUST BE SHOWN.
2. DEVICE; IT IS GUARANTEED AGAINST MALFUNCTIONS THAT MAY ARISE FROM DEFECTS IN MATERIAL AND WORKMANSHIP, PROVIDED THAT IT IS MOUNTED AND USED AS DESCRIBED IN THE ASSEMBLY, USE, AND MAINTENANCE MANUAL.
3. THE DETERMINATION OF THE FAULTS COVERED BY THE WARRANTY, THE WAY OF ELIMINATION AND THE DETERMINATION OF THE LOCATION BELONG TO THE MANUFACTURER.
4. WARRANTY PROVIDED; IF THE INSTALLATION, USE AND MAINTENANCE MANUAL AND WARRANTY CONDITIONS ARE COMPLIED WITH, IT BELONGS ONLY TO THE GUARANTEED DEVICE AND NO RIGHT OR COMPENSATION CAN BE CLAIMED UNDER ANY OTHER NAME.
5. IF SCRAPING, ERASURE, OR ALTERATION IS MADE ON THE INFORMATION SHOWING THE TYPE, MODEL, AND SERIAL NUMBERS OF THE DEVICE ON THE WARRANTY CERTIFICATE OR ON THE GUARANTEED DEVICE, THE WARRANTY WILL BE VOIDED.
6. THE WARRANTY INCLUDES MAINTENANCE AND REPAIR ONLY AGAINST MALFUNCTIONS RELATED TO MATERIAL AND WORKMANSHIP DEFECTS THAT MAY OCCUR WITHIN THE VALID PERIODS. DEFECTS UNDER WARRANTY ARE REPAIRED FREE OF CHARGE.
7. ONLY AUTHORISED SERVICE PERSONNEL OF THE SUPPLIER CAN INTERVENE IN MALFUNCTIONS DURING THE WARRANTY PERIOD. IF THE DEVICE IS INTERFERED WITH BY AN UNAUTHORISED PERSON OR PERSONS, THE WARRANTY WILL BE VOID.
8. IN CASE OF ANY MALFUNCTION DURING USE, THE AUTHORIZED SERVICE SHOULD BE NOTIFIED.
9. THE REMOVAL OF DAMAGES AND MALFUNCTIONS THAT MAY OCCUR DURING THE LOADING, UNLOADING, AND SHIPPING PROCESS, WHICH IS NOT UNDER THE RESPONSIBILITY OF RG DISTRIBUTORS LTD T/A ECATERING, IS OUT OF WARRANTY. LIKEWISE, THE REPAIR OF DAMAGES AND MALFUNCTIONS CAUSED BY EXTERNAL FACTORS DURING THE USE OF THE DEVICE IS OUT OF WARRANTY.
10. ANY DISPUTE OR CLAIM ARISING OUT OF OR IN CONNECTION WITH IT (INCLUDING ANY NON-CONTRACTUAL DISPUTE OR CLAIM) SHALL BE GOVERNED BY AND CONSTRUED IN ACCORDANCE WITH ENGLISH LAW.



CONTENDER SINGLE IOL GAS COUNTERTOP FRYER · SKU: FCE061

CONTENDER TWIN IOL GAS COUNTERTOP FRYER · SKU: FCE062



STEP UP TO THE PLATE