GIORIK
INNOVATIVE COOKING EQUIPMENT SINCE 1963

INSTALLATION / OPERATION / MAINTENANCE MANUAL

(READ ALL INSTRUCTIONS BEFORE USE)

700/900

FRYER
(Gas / Electric)

Models:

700 Series:

Gas: FG7207TT / FG7417PT / FG7817PT
Electric: FE7110TT / FE7117T / FE7207T / FE7210TT / FE7217T

900 Series:

Gas: FG9207TT / FG9421PT / FG9821PT
Electric: FE9121T / FE9207T / FE9221T

innovative solutions

STODDART®

Revision: A - 07/04/2022 - 03

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1.0 Introduction

2.0 Specification

4.0 Operation

5.0 Cleaning and Maintenance

1.1 Your New Giorik Product

Thank you for choosing this quality Giorik product.
All Giorik products are designed and manufactured to meet the needs of food service professionals. By caring for and maintaining this new Giorik product in accordance with these instructions, will provide many years of reliable service.

Stoddart is a wholly Australian owned company, which manufactures and/or distributes a comprehensive range of food service equipment for kitchens, food preparation and presentation. Stoddart products are manufactured and engineered to provide excellent results whilst offering value-for-money, ease-of-use and reliability.

Carefully read this instruction booklet, as it contains important advice for safe installation, operation and maintenance. Keep this booklet on hand in a safe place for future reference by other operators or users.

Disclaimer

The manufacturer/distributor cannot be held responsible or liable for any injuries or damages of any kind that occur to persons, units or others, due to abuse and misuse of this unit in regards to installation, removal, operation, servicing or maintenance, or lack of conformity with the instructions indicated in this documentation.

All units made by the manufacturer/distributor are delivered assembled, where possible, and ready to install. Any installation, removal, servicing, maintenance and access or removal of any parts, panels or safety barriers that is not permitted, does not comply in accordance to this documentation, or not performed by a **TRAINED AND AUTHORISED SPECIALIST** will result in the **IMMEDIATE LOSS OF THE WARRANTY.**

The manufacturer/distributor cannot be held responsible or liable for any unauthorised modifications or repairs. All modifications or repairs must be approved by the manufacturer/distributor in writing before initiating. All modifications or repairs performed to this unit must be performed at all times by a **TRAINED AND AUTHORISED SPECIALIST.**

**Stoddart design, manufacture & distribute Food Service Equipment (appliances) exclusively for the commercial market.
This appliance is not designed nor intended for household or domestic use and must not be used for this purpose.**

This product is intended for commercial use, and in line with Australian electrical safety standards the following warnings are provided:

- This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the product by a person responsible for their safety. Children should be supervised to ensure that they do not play with the product
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard

Warranty & Registration

1.2 Australia and New Zealand Warranty

1.2.1 Warranty Period

All Stoddart manufactured and distributed products are covered by Stoddart's standard Australia and New Zealand Product Warranty (minimum 12 month on-site parts and labour, terms and conditions apply). Further to this standard warranty, certain products have access to an extended warranty. Full terms, conditions and exclusions can be found using the below Link/QR code.

1.2.2 Warranty Registration

To register your new product, Follow the below Link/QR code.

www.stoddart.com.au/warranty-information

1.3 General Precautions

When using any electrical unit, safety precautions must always be observed.

- All units **MUST** be installed according to the procedures stated in the installation section of this manual
- In the case of new personnel, training is to be provided before operating the equipment
- **DO NOT** use this unit for any other purpose than its intended use
- **DO NOT** store explosive substances such as aerosol cans with a flammable propellant in or near this unit
- Keep fingers out of "pinch point" areas
- Unit is not waterproof **DO NOT** use jet sprays, hoses or pour water over/on the exterior of the unit
- Only use this unit with voltage specified on the rating label
- **DO NOT** remove any cover panels that may be on the unit
- **DO NOT** use sharp objects to activate controls
- If any fault is detected, refer to troubleshooting
- The manufacturer declines any liability for damages to persons and/or things due to an improper/wrong and/or unreasonable use of the machine
- Only specifically trained/qualified Technicians (Stoddart, one of our service agents, or a similarly qualified persons) should carry out any and all repairs, maintenance and services

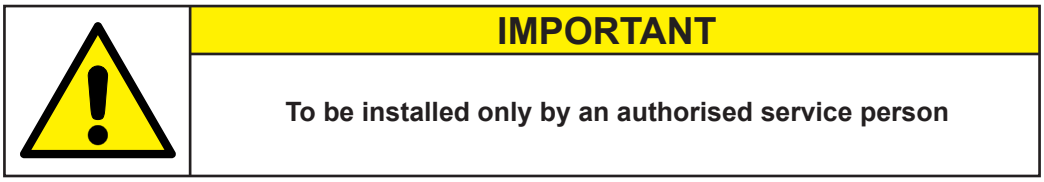
1.3.1 General Warnings

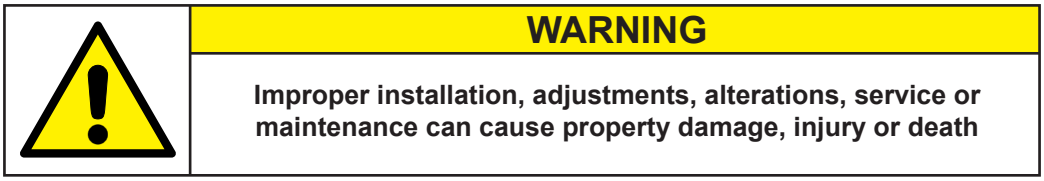
- DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION
- DO NOT MODIFY THIS APPLIANCE
- DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE

The equipment complies with the essential requirements of the Low Voltage Directive 2006/95/EC and Electromagnetic Compatibility Directive 2004/108/EC
It meets the provisions of the following electrical and Gas standards:

- AS/NZS 60335.1
- AS/NZS 4563, AS/NZS 5601
- AS/NZS 1869

1.4 Setting Up Information





1.4.1 Handling

- Use suitable means to move the unit;
  - For smaller items use two people
  - For large items a fork lift, pallet trolley or similar (the forks should reach completely beneath the pallet)

1.4.2 Unpacking

- Check the unit for damage before and after unpacking. If unit is damaged, contact the distributor and manufacturer
- Should any item have physical damage, report the details to the freight company and to the agent responsible for the dispatch within seven (7) days of receipt. No claims will be accepted or processed after this period
- Remove all protective plastic film, ties and packers before installing and operating
- Clean off any remaining residue from the interior/exterior of the unit using a clean cloth dampened with warm soapy water

1.4.3 Disposal

- At the end of the appliance's working life, make sure it is scrapped & components recycled properly
- Current environmental protection laws in the state/country of use must be observed
- Doors must be removed before disposal
- Power supply cable must be removed before disposal
- For further information on the recycling of this product, contact the local dealer/agent or the local body responsible for waste disposal

2.1 Specification

2.1.1 700 Series

700 Series - Electric					
Model	FE7110TT	FE7210TT	FE7207T	FE7117T	FE7217T
Description	Electric Fryer, Single Pan 10Ltr, Counter Top	Electric Fryer, Double Pan 10+10Ltr, Counter Top	Electric Fryer, Split Pan 8+8Ltr, On Base	Electric Fryer, Single Pan 17Ltr, On Base	Electric Fryer, Double Pan 21+21Ltr, On Base
Weight	30kg	55kg	62kg	70kg	90kg
Overall Height	358mm	358mm	1054mm	1054mm	1054mm
Overall Depth	720mm	720mm	720mm	720mm	720mm
Overall Width	400mm	800mm	400mm	400mm	800mm
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 10.8kW	3Ø + N + E 415VAC / 50Hz / 21.6kW	3Ø + N + E 415VAC / 50Hz / 15kW	3Ø + N + E 415VAC / 50Hz / 10.8kW	3Ø + N + E 415VAC / 50Hz / 35.6kW

700 Series - Gas						
Model	FG7207TT		FG7417PT		FG7817PT	
Description	Gas Fryer Tube, Split Pan 8+8Ltr, On Base		Gas Fryer, Single Pan 17Ltr, On Base		Gas Fryer, Double Pan 17+17Ltr, On Base	
Weight	73kg		68kg		121kg	
Overall Height	1054mm		1054mm		1054mm	
Overall Depth	720mm		720mm		720mm	
Overall Width	400mm		400mm		800mm	
Electrical Connection	1Ø + N + E 240VAC / 50Hz / 0.2kW 10A plug & lead		1Ø + N + E 240VAC / 50Hz / 0.2kW 10A plug & lead		1Ø + N + E 240VAC / 50Hz / 0.2kW 10A plug & lead	
	Natural	**Universal LPG**	**Natural**	**Universal LPG**	**Natural**	**Universal LPG**
Gas Connection	1/2'' BSP	1/2'' BSP	1/2'' BSP	1/2'' BSP	1/2'' BSP	1/2'' BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa	1.3 kPa	2.75 kPa	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa	1.0 kPa	2.65 kPa	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	43.2 MJ/h	43.2 MJ/h	57.6 MJ/h	57.6 MJ/h	115.2 MJ/h	115.2 MJ/h

2.1.2 900 Series

900 Series - Electric			
Model	FE9207T	FE9121T	FE9221T
Description	Electric Fryer, Split Pan 8+8Ltr, On Base	Electric Fryer, Single Pan 21Ltr, On Base	Electric Fryer, Double Pan 21+21Ltr, On Base
Weight	88kg	78kg	145kg
Overall Height	1054mm	1054mm	1054mm
Overall Depth	920mm	920mm	920mm
Overall Width	400mm	400mm	800mm
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 15kW	3Ø + N + E 415VAC / 50Hz / 21kW	3Ø + N + E 415VAC / 50Hz / 42kW

900 Series - Gas						
Model	FG9207TT		FG9421PT		FG9821PT	
Description	Gas Fryer Tube, Split Pan 8+8Ltr, On Base		Gas Fryer, Single Pan 21Ltr, On Base		Gas Fryer, Double Pan 21+21Ltr, On Base	
Weight	88kg		78kg		145kg	
Overall Height	1054mm		1054mm		1054mm	
Overall Depth	920mm		920mm		920mm	
Overall Width	400mm		400mm		800mm	
Electrical Connection	1Ø + N + E 240VAC / 50Hz / 0.2kW 10A Plug & Lead		1Ø + N + E 240VAC / 50Hz / 0.2kW 10A Plug & Lead		1Ø + N + E 240VAC / 50Hz / 0.2kW 10A Plug & Lead	
	Natural	**Universal LPG**	**Natural**	**Universal LPG**	**Natural**	**Universal LPG**
Gas Connection	1/2'' BSP	1/2'' BSP	1/2'' BSP	1/2'' BSP	1/2'' BSP	1/2'' BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa	1.3 kPa	2.75 kPa	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa	1.0 kPa	2.65 kPa	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	43.2 MJ/h	43.2 MJ/h	68.4 MJ/h	68.4 MJ/h	136.8 MJ/h	136.8 MJ/h

2.1.3 Main Burner Nozzle

	Main Injector (100th of a mm)	Bypass Screw (mm)	Nominal Gas Consumption (MJ/h)	Fixed Aeration Shutter Setting 'A'
Natural Gas				
Main Burner - 700 - FG7207TT	220	---	43.2 MJ/h	20mm
Main Burner - 700 - FG7417PT	255	---	57.6 MJ/h	Fully Open
Main Burner - 700 - FG7817PT	255	---	115.2 MJ/h	Fully Open
Main Burner - 900 - FG9207TT	220	---	43.2 MJ/h	20mm
Main Burner - 900 - FG9421PT	295	---	68.4 MJ/h	Fully Open
Main Burner - 900 - FG9821PT	295	---	136.8 MJ/h	Fully Open
Pilot Burner - 700/900	REG.	---	---	Fully Open

	Main Injector (100th of a mm)	Bypass Screw (mm)	Nominal Gas Consumption (MJ/h)	Fixed Aeration Shutter Setting 'A'
Universal LPG Gas				
Main Burner - 700 - FG7207TT	135	---	43.2 MJ/h	10mm
Main Burner - 700 - FG7417PT	155	---	57.6 MJ/h	Fully Open
Main Burner - 700 - FG7817PT	155	---	115.2 MJ/h	Fully Open
Main Burner - 900 - FG9207TT	135	---	43.2 MJ/h	10mm
Main Burner - 900 - FG9421PT	175	---	68.4 MJ/h	Fully Open
Main Burner - 900 - FG9821PT	175	---	136.8 MJ/h	Fully Open
Pilot Burner - 700/900	REG.	---	---	Fully Open

The rating plate contains identification and technical data. See example below.
Confirm that this unit has been tested and approved for the type of gas used at the installation location.

2.1.4 Rating Plate

The rating plate contains identification and technical data. See example below.
Confirm that this unit has been tested and approved for the type of gas used at the installation location.

Gas Rating Plate

GIORIK

Imported by: STODDART
www.stoddart.com.au

Description: Giorik;700 Fryer; Gas; Single Pan; 17 Ltr

Gas Approval No.
Gas Safety Certified
AS4563
SAI - 400414
SAI Global

Main burner gas injector
(100th of a mm)
255 Natural Gas
155 Universal LPG

Factory set gas type
☒ Natural Gas
☐ Universal LPG

Model No:
FG7417PT

Test Point Pressure
1.00 kPa Natural Gas
2.65 kPa Universal LPG

Total gas consumption
57.6 MJ/h

DO NOT REMOVE

Serial No:
009998/06/21

Fig.1.

Electric Rating Plate

GIORIK

Imported by: STODDART
www.stoddart.com.au

Description: Giorik;700 Fryer; Elec; Single Pan; 21 Ltr

Electric Rating
V 415 HZ 50
kW 14.6 Ph 3Ø + N + E

Model No:
FE7207T

Serial No:
009999/06/21

Fig.2.

Note: This user manual contains gas and electric units. Only gas fryers are certified under the SAI approval number (see unit rating plate).

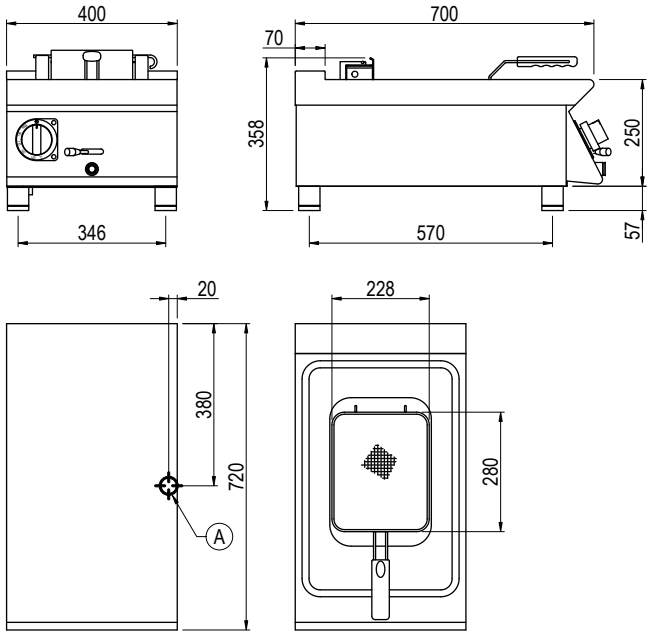
2.2 Technical Drawing - Gas

2.2.1 FE7110TT

700 Series - Electric	
Model	FE7110TT
Description	Electric Fryer, Single Pan 10Ltr, Counter Top
Weight	30kg
Overall Height	358mm
Overall Depth	720mm
Overall Width	400mm
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 10.8kW

Legend

A Electrical Connection

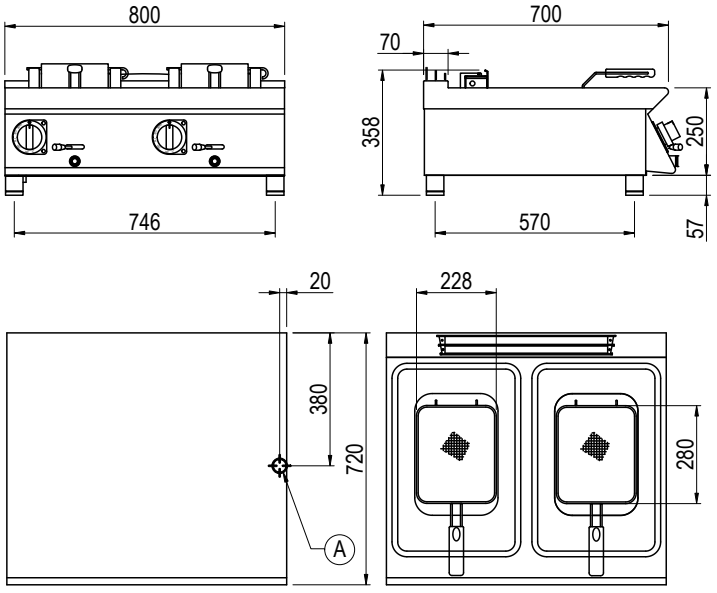


2.2.2 FE7210TT

700 Series - Electric	
Model	FE7210TT
Description	Electric Fryer, Double Pan 10+10Ltr, Counter Top
Weight	55kg
Overall Height	358mm
Overall Depth	720mm
Overall Width	800mm
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 21.6kW

Legend

A Electrical Connection

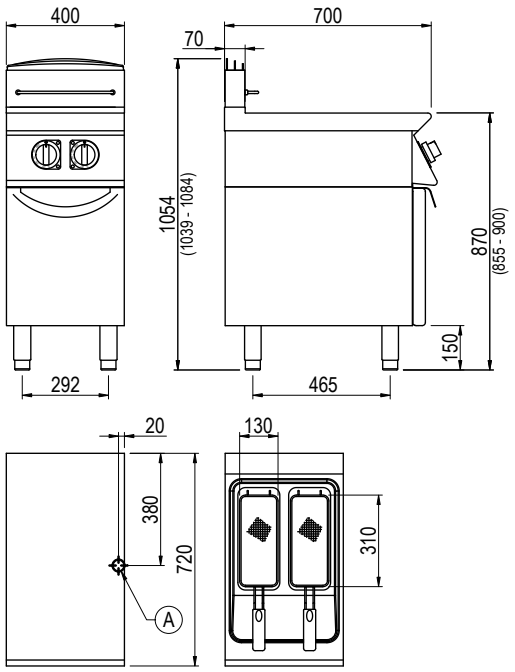


2.2.3 FE7207T

700 Series - Electric	
Model	FE7207T
Description	Electric Fryer, Split Pan 8+8Ltr, On Base
Weight	62kg
Overall Height	1054mm
Overall Depth	720mm
Overall Width	400mm
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 15kW

Legend

A Electrical Connection

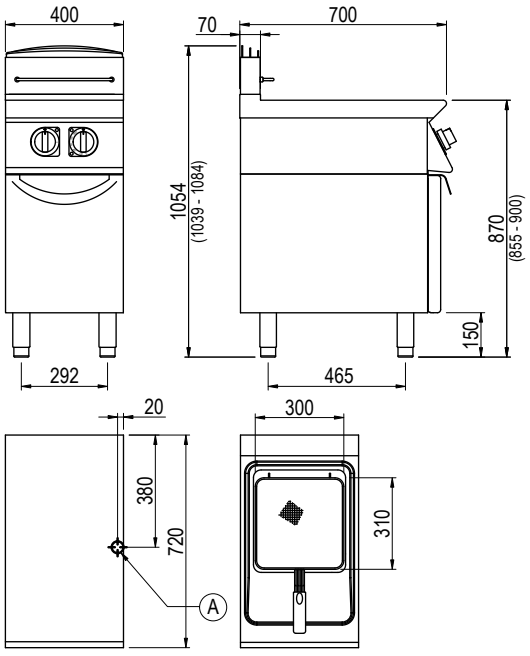


2.2.4 FE7117T

700 Series - Electric	
Model	FE7117T
Description	Electric Fryer, Single Pan 17Ltr, On Base
Weight	70kg
Overall Height	1054mm
Overall Depth	720mm
Overall Width	400mm
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 10.8kW

Legend

A Electrical Connection

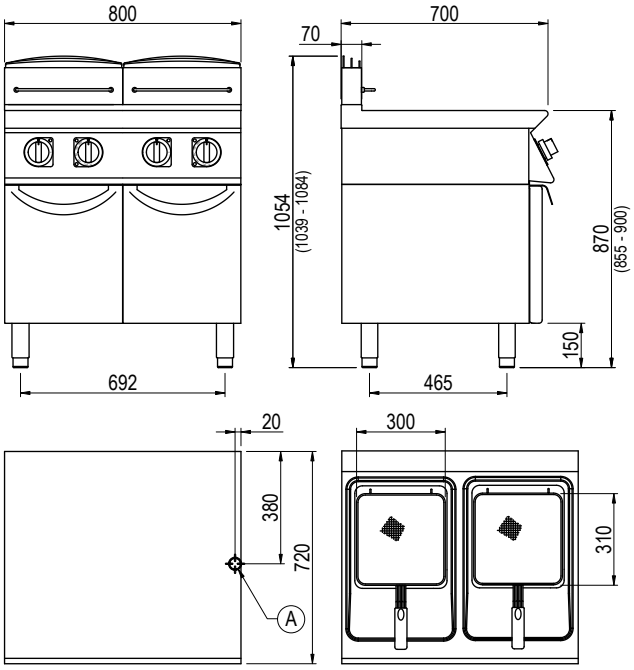


2.2.5 FE7217T

700 Series - Electric	
Model	FE7217T
Description	Electric Fryer, Double Pan 21+21Ltr, On Base
Weight	90kg
Overall Height	1054mm
Overall Depth	720mm
Overall Width	800mm
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 35.6kW

Legend

A Electrical Connection



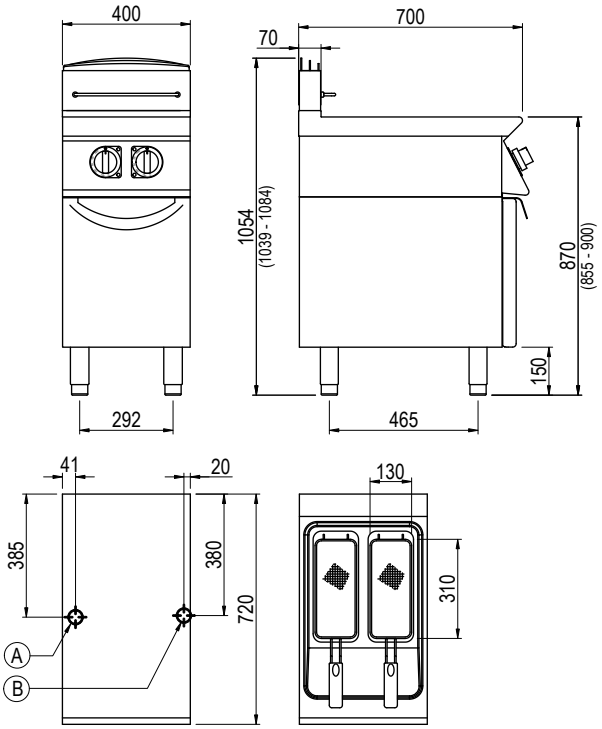
2.2.6 FG7207TT

700 Series - Gas		
Model	FG7207TT	
Description	Gas Fryer Tube, Split Pan 8+8Ltr, On Base	
Weight	73kg	
Overall Height	1054mm	
Overall Depth	720mm	
Overall Width	400mm	
Electrical Connection	1Ø + N + E 240VAC / 50Hz / 0.2kW 10A plug & lead	
	Natural	**Universal LPG**
Gas Connection	1/2'' BSP	1/2'' BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	43.2 MJ/h	43.2 MJ/h

Legend

A Gas inlet (1/2" BSP)

B Electrical Connection

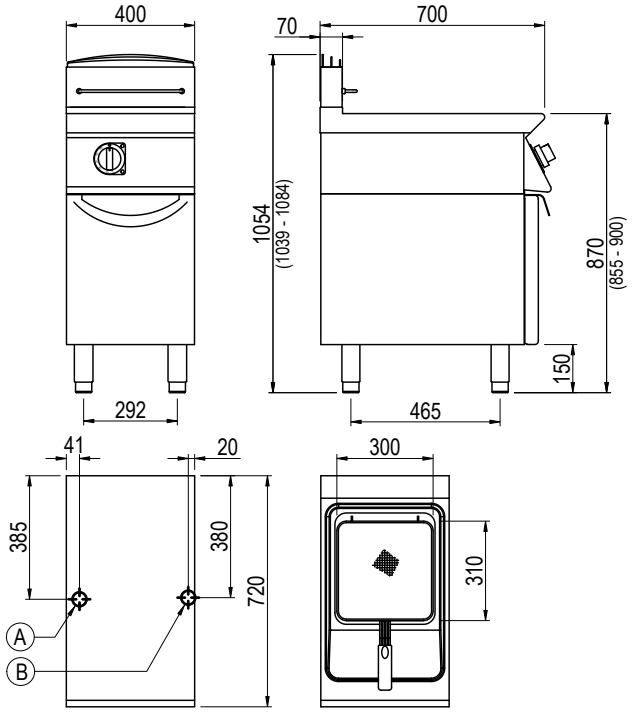


2.2.7 FG7417PT

700 Series - Gas		
Model	FG7417PT	
Description	Gas Fryer, Single Pan 17Ltr, On Base	
Weight	68kg	
Overall Height	1054mm	
Overall Depth	720mm	
Overall Width	400mm	
Electrical Connection	1Ø + N + E 240VAC / 50Hz / 0.2kW 10A plug & lead	
	Natural	**Universal LPG**
Gas Connection	1/2'' BSP	1/2'' BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	57.6 MJ/h	57.6 MJ/h

Legend

A	Gas inlet (1/2" BSP)
B	Electrical Connection

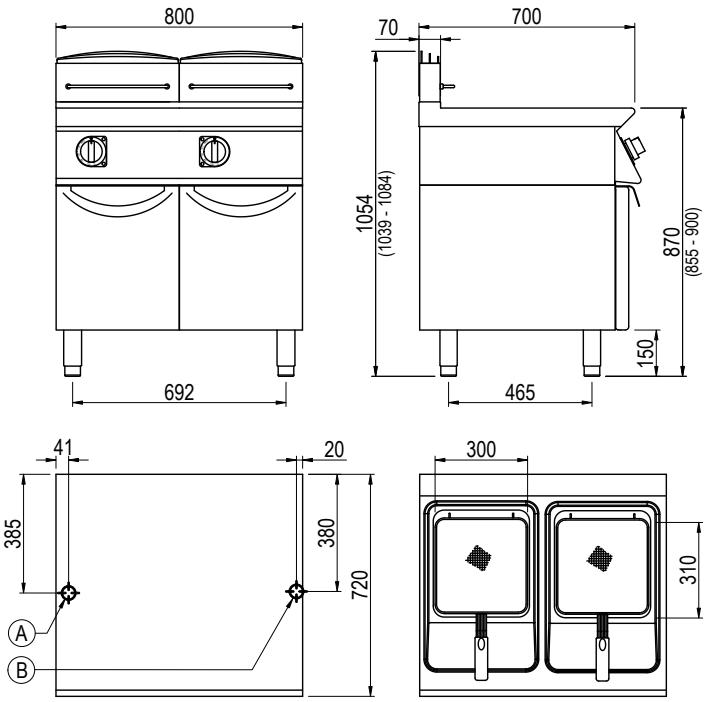


2.2.8 FG7817PT

700 Series - Gas		
Model	FG7817PT	
Description	Gas Fryer, Double Pan 17+17Ltr, On Base	
Weight	121kg	
Overall Height	1054mm	
Overall Depth	720mm	
Overall Width	800mm	
Electrical Connection	1Ø + N + E 240VAC / 50Hz / 0.2kW 10A plug & lead	
	Natural	**Universal LPG**
Gas Connection	1/2'' BSP	1/2'' BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	115.2 MJ/h	115.2 MJ/h

Legend

A	Gas inlet (1/2" BSP)
B	Electrical Connection

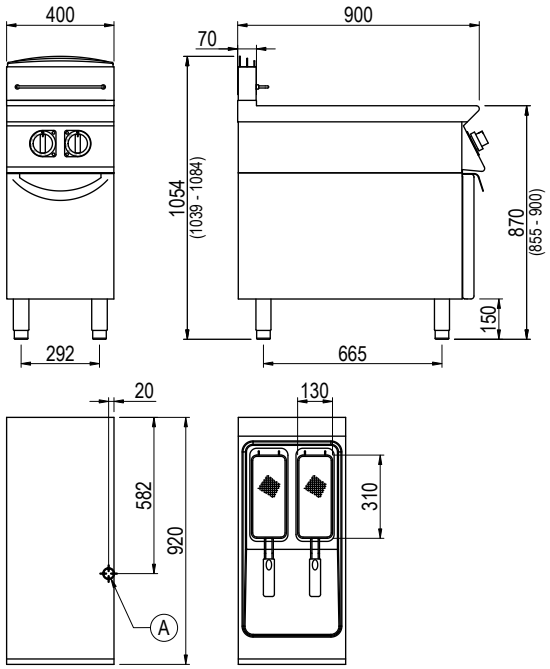


2.2.9 FE9207T

900 Series - Electric	
Model	FE9207T
Description	Electric Fryer, Split Pan 8+8Ltr, On Base
Weight	88kg
Overall Height	1054mm
Overall Depth	920mm
Overall Width	400mm
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 15kW

Legend

A Electrical Connection

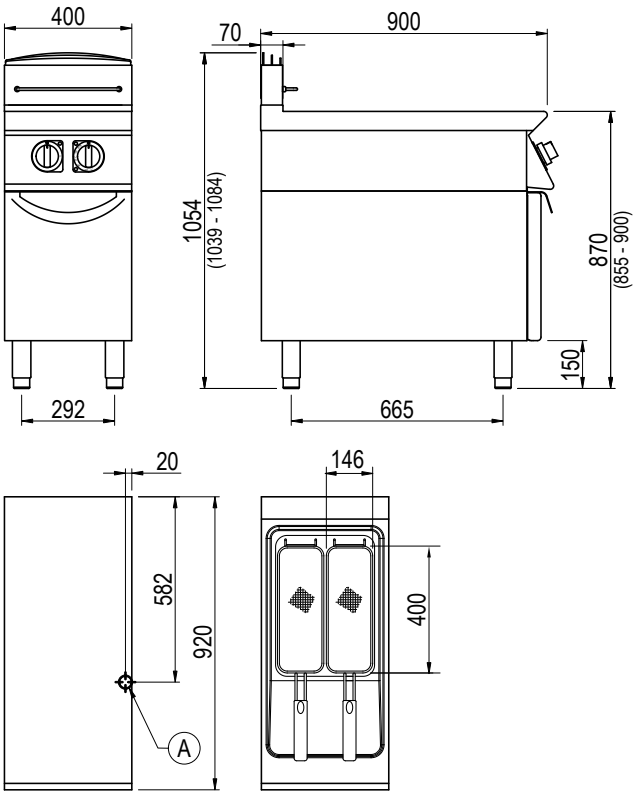


2.2.10 FE9121T

900 Series - Electric	
Model	FE9121T
Description	Electric Fryer, Single Pan 21Ltr, On Base
Weight	78kg
Overall Height	1054mm
Overall Depth	920mm
Overall Width	400mm
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 21kW

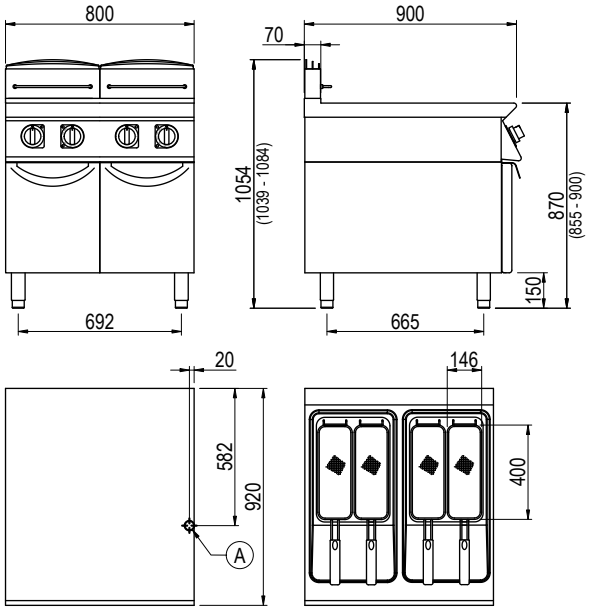
Legend

A Electrical Connection



2.2.11 FE9221T

900 Series - Electric	
Model	FE9221T
Description	Electric Fryer, Double Pan 21+21Ltr, On Base
Weight	145kg
Overall Height	1054mm
Overall Depth	920mm
Overall Width	800mm
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 42kW

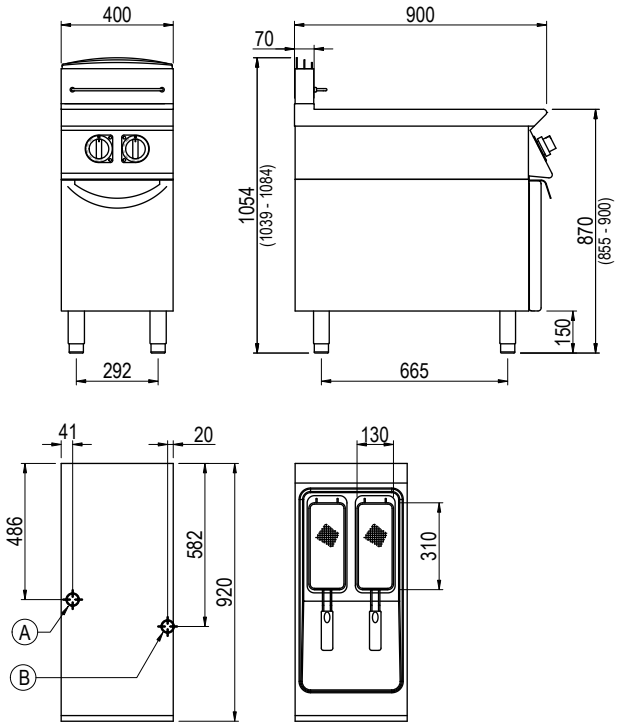


Legend

A Electrical Connection

2.2.12 FG9207TT

900 Series - Gas		
Model	FG9207TT	
Description	Gas Fryer Tube, Split Pan 8+8Ltr, On Base	
Weight	88kg	
Overall Height	1054mm	
Overall Depth	920mm	
Overall Width	400mm	
Electrical Connection	1Ø + N + E 240VAC / 50Hz / 0.2kW 10A Plug & Lead	
	Natural	**Universal LPG**
Gas Connection	1/2'' BSP	1/2'' BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	43.2 MJ/h	43.2 MJ/h



Legend

A Gas inlet (1/2" BSP)

B Electrical Connection

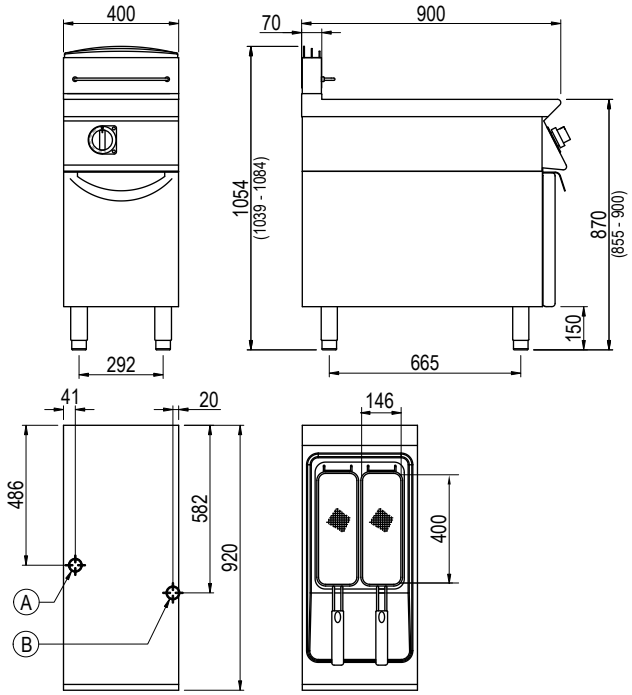
2.2.13 FG9421PT

900 Series - Gas

Model	FG9421PT	
Description	Gas Fryer, Single Pan 21Ltr, On Base	
Weight	78kg	
Overall Height	1054mm	
Overall Depth	920mm	
Overall Width	400mm	
Electrical Connection	1Ø + N + E 240VAC / 50Hz / 0.2kW 10A Plug & Lead	
	Natural	**Universal LPG**
Gas Connection	1/2'' BSP	1/2'' BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	68.4 MJ/h	68.4 MJ/h

Legend

A	Gas inlet (1/2" BSP)
B	Electrical Connection



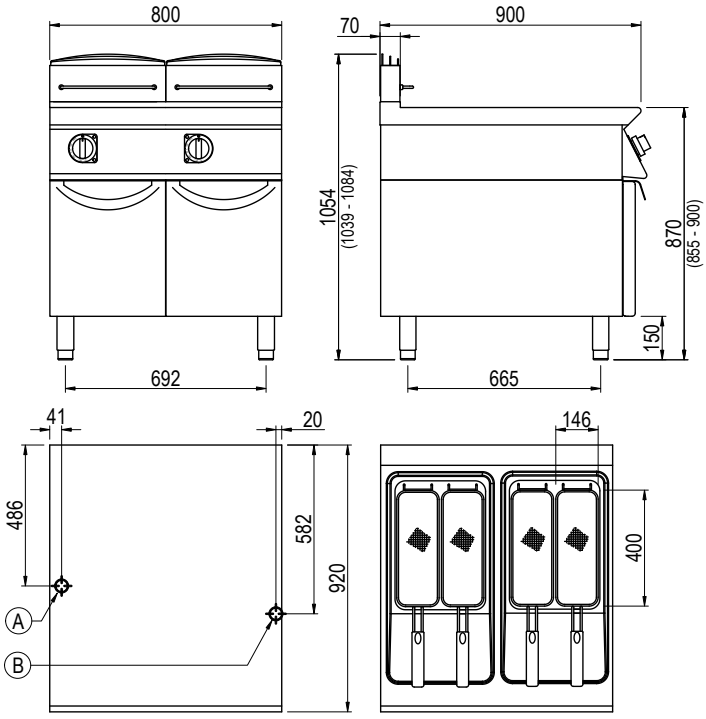
2.2.14 FG9821PT

900 Series - Gas

Model	FG9821PT	
Description	Gas Fryer, Double Pan 21+21Ltr, On Base	
Weight	145kg	
Overall Height	1054mm	
Overall Depth	920mm	
Overall Width	800mm	
Electrical Connection	1Ø + N + E 240VAC / 50Hz / 0.2kW 10A Plug & Lead	
	Natural	**Universal LPG**
Gas Connection	1/2'' BSP	1/2'' BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	136.8 MJ/h	136.8 MJ/h

Legend

A	Gas inlet (1/2" BSP)
B	Electrical Connection



3.1 Positioning

WARNING

Improper installation, adjustments, alterations, service or maintenance can cause property damage, injury or death.

3.1.1 General Information

- The unit must be installed under an extraction canopy
- Have a smooth, level floor which can bear the weight of the unit at full load
- Have a room temperature above +4°C with a maximum humidity of 70%;
- Comply with the regulations in force in terms of safety in the workplace and the systems;
- Not contain potentially explosive materials or substances;
- Be dedicated to food preparation. In addition, a gas-fired appliance requires, by law, rooms with a surface area and ventilation that are suitable for the power of the unit and that have a means of externally evacuating flue gases
- Please consult national and local standards to ensure that your unit is positioned and ventilated in accordance with any existing requirements
- Do not allow cables or other items to rest/hang over the exhaust vents

3.1.2 Spacing

- Choose an area that is well ventilated and provides access for future maintenance
- Place the unit on a level stable work surface capable of supporting its weight
- Unit must be installed on a non combustible floor
- Unit must be installed on a fire proof base
- Do not position the unit in: wet areas, near heat and/or steam sources, near flammable substances
- The appliances are not designed for built-in installation
- **Spacing - Combustible Walls:**
  For installation next to combustible walls a minimum distance of 200mm from all sides is required
- **Spacing - Non-Combustible Walls:**
  For installation next to non-combustible walls a minimum distance of 0mm from all sides

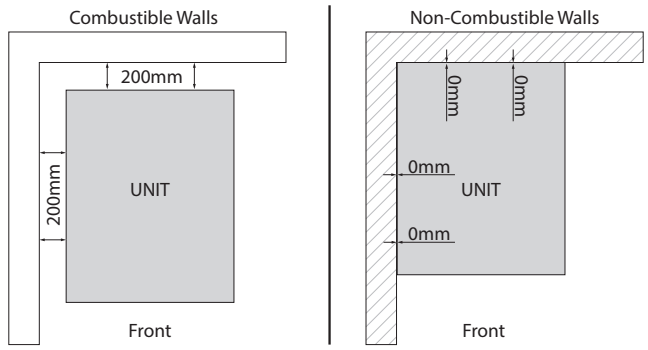


Fig.3.

- Please consult national and local standards to ensure that your unit is positioned in accordance with any existing requirement

3.1.3 Ventilation/Extraction

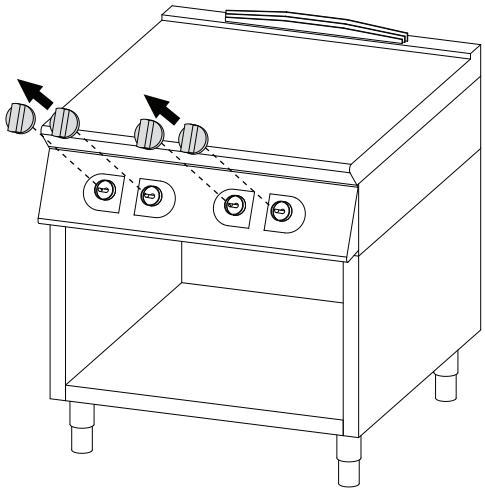
In compliance with the installation regulations, the units must be used in premises suitable for the evacuation of combustion products. The unit must be installed under an extraction canopy that meets AS 1668.2-2012 and in accordance with all local council regulations.

Note: Combustible materials must not be used overhead/above the unit.

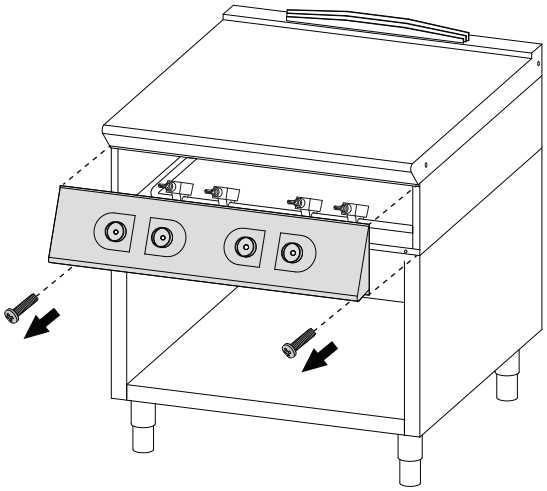
3.2 Line-up Connection

	**WARNING** **Must be installed only by an authorised service person** **If the unit is already installed and connected to power, the power to the equipment must be turned off and isolated.** **FAILURE TO DO SO MAY RESULT IN ELECTRIC SHOCK.**

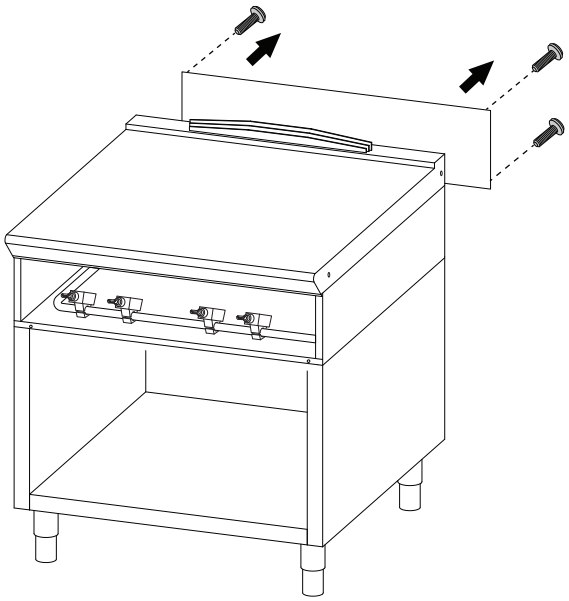
1 • Remove the unit control dials



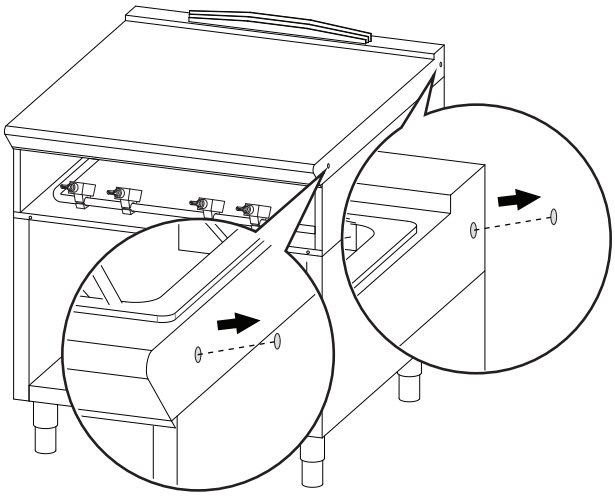
2 • Using a Phillips head screwdriver, remove the two front fascia retaining screws, then remove the front fascia by lifting the fascia up and out



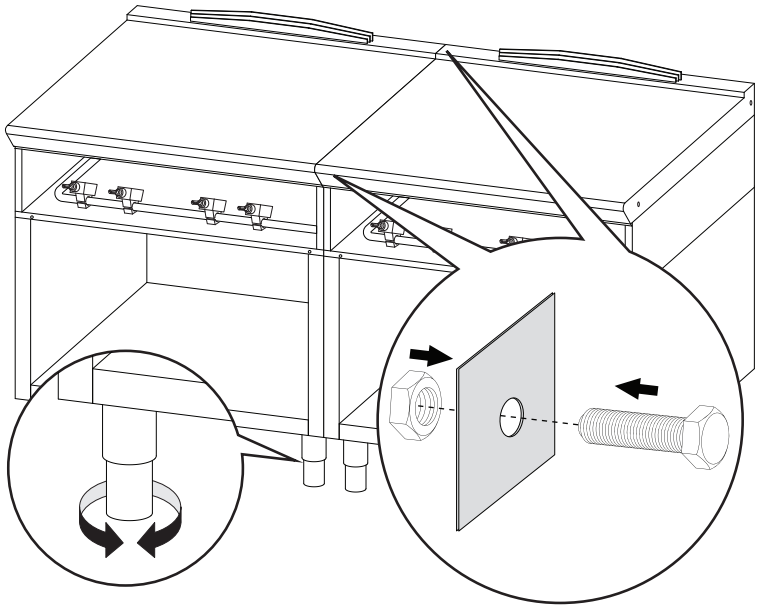
3 • Using a Phillips head screwdriver, remove the rear cover plate and retaining screws



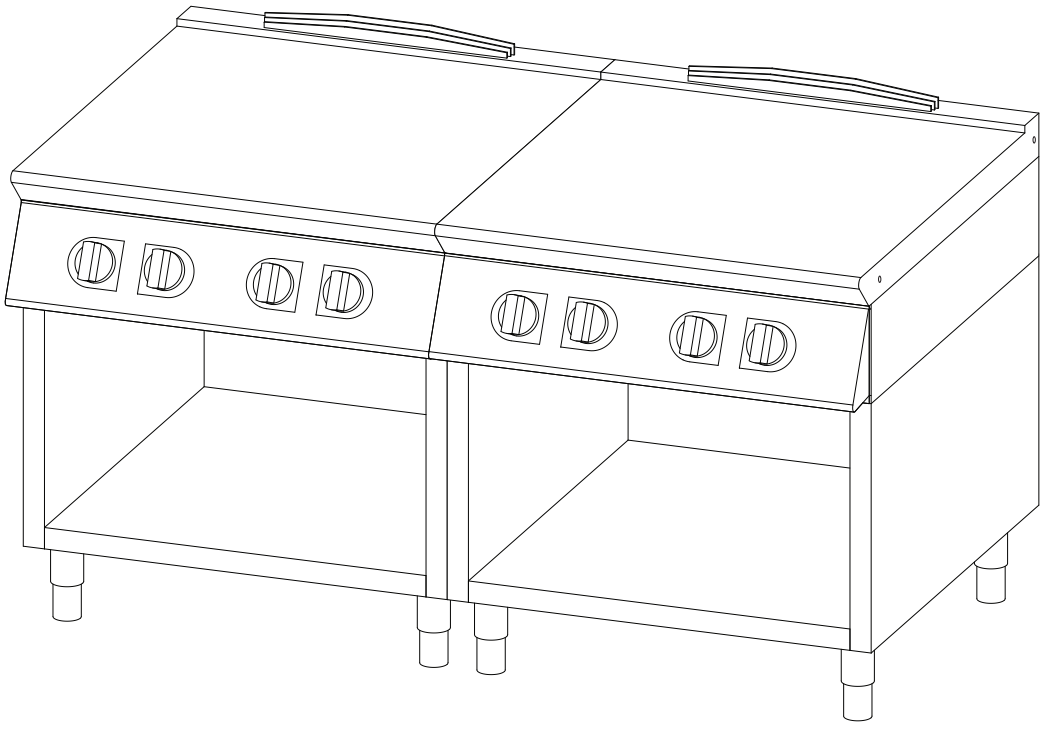
4 • On the side of the units to be connected, using long nose pliers remove the fill caps



5 • Place the units to be connected next to each other, adjust the legs ensuring the top of the two units sit flush
• Using the provided bolts and nuts connect the units at the front and rear



6 • Re-install the back cover plate, the front fascia and the control dials



3.3 Gas Connection - Gas Models

	**WARNING** **This unit must be installed by an authorised person/installer in accordance with this instruction manual, AS/NZS 5601 – Gas installations (installation and pipe sizing), local gas fitting regulations, local electrical regulations, local water regulations, local health regulations, Building Code of Australia and any other government authority.**

	**IMPORTANT** **The appliance MUST BE tested by the 'Authorised Person/Installer' upon completion of installation**

3.3.1 Connecting the gas

If the unit has Stoddart approved factory fitted castors, then the unit must be connected with a flexible gas hose and restraining kit (not supplied by Stoddart). Flexible gas hose connection and Hose assemblies for use with cooking appliances shall be certified as conforming to AS/NZS 1869 and be Class B or Class D. Quick connect devices if provided, shall be certified to AG 212 (to be AS 4627) **No Flexible Gas Hose is supplied with the appliance.** A restraining chain or wire of adequate strength shall be fixed to the appliance and be suitable to be fixed to the wall within 50 mm of each connection point. The length of the chain or wire shall not exceed 80% of the length of the hose assembly

The appliance shall be installed by an 'Authorised Person/Installer' and in accordance with the manufactures instructions, Australian and New Zealand Gas installation standards and local building codes.
Gas type must be confirmed prior to Gas connection as per the rating plate on the appliance. The unit installation and commissioning must be performed by authorised personal in accordance with gas installation codes.

Note: **The appliance must be tested by the 'Authorised Person/Installer' upon completion of installation**. Air necessary for combustion of the burners is 2 m³/h per kW of power installed. This appliance is suitable for connection with rigid pipe or flexible hose. The isolating manual shut-off valve connection point must be accessible when the appliance is installed.

Natural Gas: Supply gas pressure must be no lower than **1.3 kPa**, tested at the inlet gas regulator with all gas appliances operational. Appliance burner gas pressure shall be adjusted to **1.0kPa** with all burners operating at maximum.

Universal LPG: Supply gas pressure must be no lower than **2.75 kPa**, tested at the inlet gas regulator with all gas appliances operational. Appliance burner gas pressure shall be adjusted to **2.65kPa** with all burners operating at maximum.

3.3.2 Gas Pressure Regulator

The pressure regulator should be fitted horizontally (if possible), to ensure the correct outlet pressure (see Fig.4): Note: The arrow on the regulator indicates the gas flow direction.

1. Connection side gas from mains
2. Pressure regulator
3. Connection side gas towards the appliance

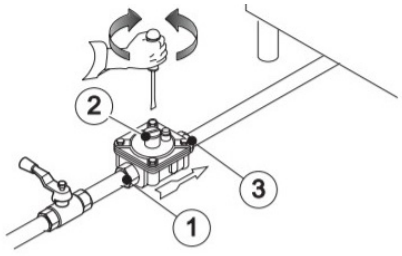


Fig.4.

3.3.3 Gas Pressure Check

Ensure Burner Gas pressure matches the rating label (see page 8 / 2.3.1).
If the gas operating pressure is incorrect, adjust pressure regulator installed on the incoming gas supply to the unit. The operating pressure is measured at the pressure inlet test point (fig 5).

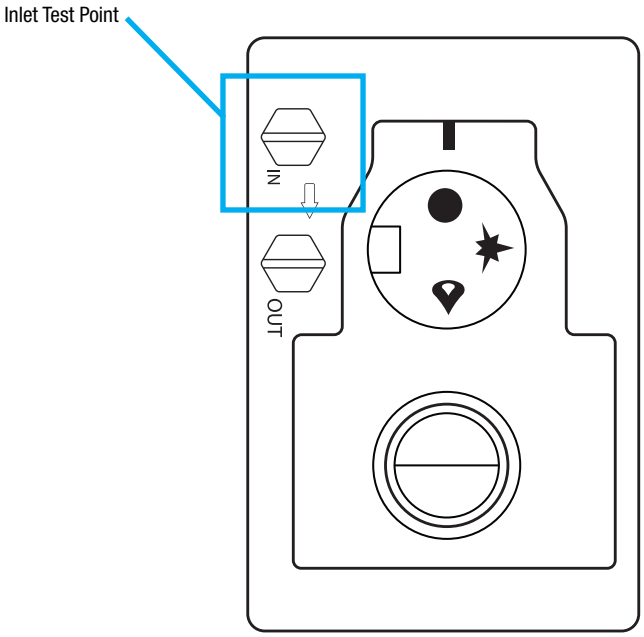


Fig.5.

3.4 Gas Conversion (Internal Burners)

FG7207TT / FG9207TT

IMPORTANT

Gas Conversion must only be carried out by an authorised person. Incorrect installation may void warranty

If the unit is to be connected to a different type of gas than that for which it has been prepared, the nozzles must be replaced. Please contact Stoddart for the approved Gas conversion Kit and settings.

3.4.1 Replacing the Main Burner Nozzle

The fixed primary air is properly regulated if flame stability is ensured (if there are no breaks in the flame with the burner cold and no flashback when the burner is hot). Primary Air is fixed from the Factory. Please refer to page 9 / 2.1.3.

1. Close gas isolation valve
2. Ensure the area is ventilated
3. Open the Fryer door
4. Remove the oil collection tank(s);
5. Unscrew the nozzle 'A' (Fig.7) and replace it with the one for the gas type selected based on the indications of the technical data plate (the nozzles are marked in hundredths of a millimetre)

A = Fixed Aeration Shutter Setting
B = Primary Air Regulation Bushing
C = Nozzle
D = Fixed Nozzle Holder Nut
E = Bushing Lock Screw

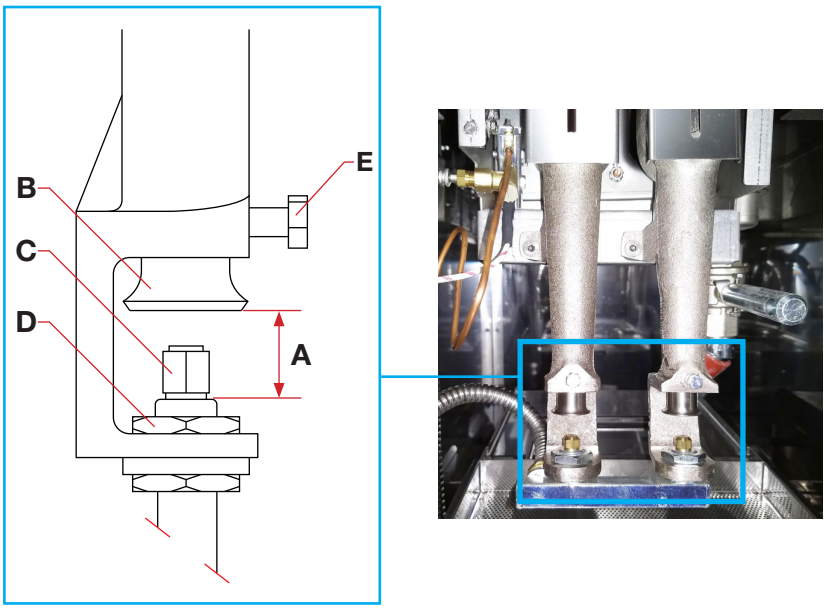


Fig.6.

3.4.2 Fixed Primary Air Regulation

The fixed primary air is properly regulated if flame stability is ensured (if there are no breaks in the flame with the burner cold and no flashback when the burner is hot). Primary Air is fixed from the Factory. Please refer to page 8 / 2.1.3

1. Loosen the fixing screw 'E' (Fig.7) on the primary air regulation bush 'B' (Fig.7)
2. Position the bush 'B' (Fig.7) at the distance specified "A" for the gas used, see page 8 / 2.1.3
3. Tighten the fixing screw
4. Seal the adjusted component using paint to prevent any tampering

3.4.3 Pilot Nozzle Replacement

To replace the pilot nozzle:

1. Close gas isolation valve
2. Ensure the area is ventilated
3. Unscrew nut 'F' (Fig.8) on the pilot gas tube
4. Remove the nozzle 'G' (Fig.8) and replace it with the one for the type of gas chosen
5. Re-install the nozzle and nut
6. Check for gas leak using water and detergent solution

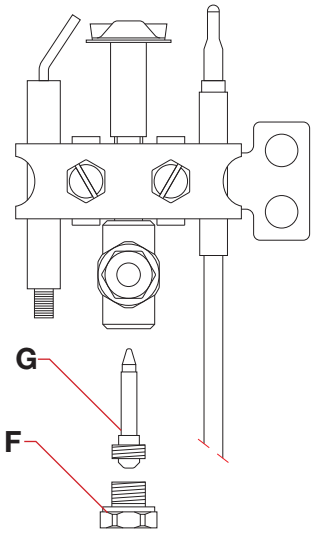


Fig.7.

3.4.4 Final Check - Main Burner

After replacement of burner nozzles and checking the fixed primary air, light the appliance and check that the ignition and flame are operating correctly, with the minimum adjustment set as per page 8 / 2.1.3. If operating incorrectly, repeat the previous steps.

When conversion has been completed for the relevant Gas Type, it is MANDATORY to edit the Rating Plate, with the new Gas Specification.

Once the Gas conversion has been completed, the unit must be leak tested.

3.5 Gas Conversion -(External Burners)
FG7417PT / FG7817PT / FG9421PT / FG9421PT

IMPORTANT

Gas Conversion must only be carried out by an authorised person.
Incorrect installation may void warranty

If the unit is to be connected to a different type of gas than that for which it has been prepared, the nozzles must be replaced.
Please contact Stoddart for the approved Gas conversion Kit and settings.

3.5.1 Replacing the Main Burner Nozzle

The fixed primary air is properly regulated if flame stability is ensured (if there are no breaks in the flame with the burner cold and no flashback when the burner is hot). Primary Air is fixed from the Factory. Please refer to page 9 / 2.1.3.

1. Close gas isolation valve
2. Ensure the area is ventilated
3. Open the Fryer door
4. Unscrew the nozzle 'B' (Fig.9) and replace it with the one for the gas type selected based on the indications of the technical data plate (the nozzles are marked in hundredths of a millimetre)

A = Fixed Aeration Shutter Setting
B = Nozzle
C = Air regulation bracket locking screw
D = Primary Air Regulation Bracket

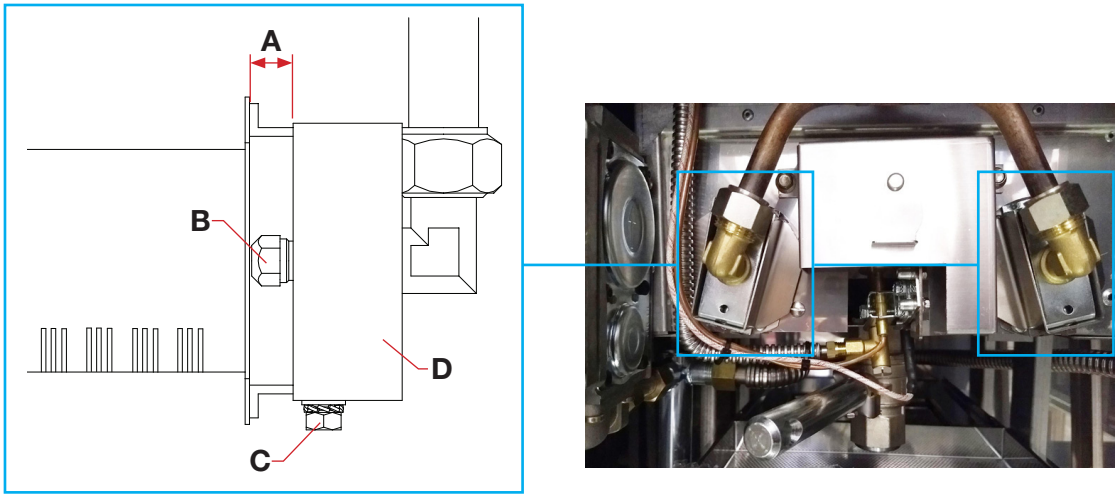


Fig.8.

3.5.2 Fixed Primary Air Regulation

The fixed primary air is properly regulated if flame stability is ensured (if there are no breaks in the flame with the burner cold and no flashback when the burner is hot). Primary Air is fixed from the Factory. Please refer to page 7 / 2.1.3.

1. Loosen the fixing screw 'C' (Fig.9) on the primary air regulation bush 'D' (Fig.9)
2. Position the bush 'D' (Fig.9) at the distance specified "A" for the gas used, see page 8 / 2.1.3
3. Tighten the fixing screw
4. Seal the adjusted component using paint to prevent any tampering

3.5.3 Pilot Nozzle Replacement

To replace the pilot nozzle:

1. Close gas isolation valve
2. Ensure the area is ventilated
3. Unscrew nut 'F' (Fig.10) on the pilot gas tube
4. Remove the nozzle 'G' (Fig.10) and replace it with the one for the type of gas chosen
5. Re-install the nozzle and nut
6. Check for gas leak using water and detergent solution

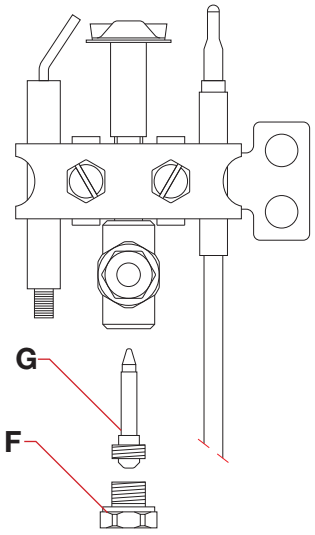


Fig.9.

3.5.4 Final Check - Main Burner

After replacement of burner nozzles and checking the fixed primary air, light the appliance and check that the ignition and flame are operating correctly, with the minimum adjustment set as per page 7 / 2.1.3. If operating incorrectly, repeat the previous steps.

When conversion has been completed for the relevant Gas Type, it is MANDATORY to edit the Rating Plate, with the new Gas Specification.

Once the Gas conversion has been completed, the unit must be leak tested.

3.6 Electrical Connection - Electric Models

3.6.1 Information

WARNING

This unit must be installed in accordance with AS/NZS 60335.1

Some procedures in this manual require the power to the equipment to be turned off and isolated. Turn the power OFF at the power point and unplug the power supply lead by the plug body. If the power point is not readily accessible turn the equipment off at the isolation switch or the circuit breaker in the switchboard. Attach a yellow "CAUTION-DO NOT OPERATE" tag. This must be performed where relevant unless the procedures specify otherwise.
FAILURE TO DO SO MAY RESULT IN ELECTRIC SHOCK.

IMPORTANT

DO NOT pass the power cable near or allow it to come into contact with the rear of the appliance and/or flue of the cooker

3.6.2 Wiring

Electrical Connection:

- A terminal block for on-site connection, by a licensed electrician will be supplied inside the service compartment of the unit and be indicated as:
  - 3Ø + N + E

3Ø N 415VAC 50Hz

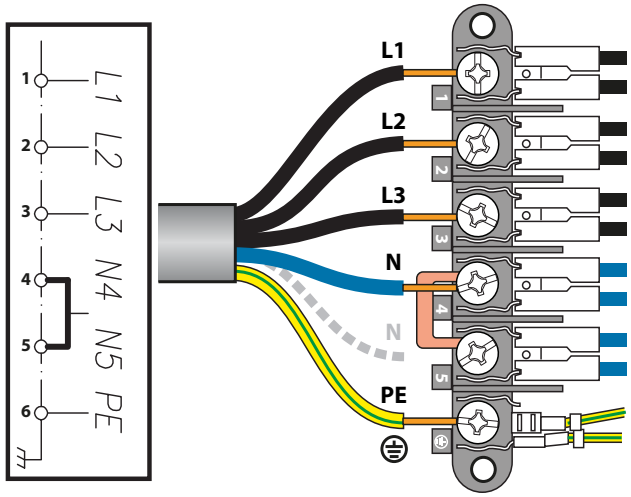


Fig.10.

Notes:

- The power cable should be dry and/or isolated from moisture or water
- DO NOT pass the power cable near or allow it to come into contact with the rear of the appliance and/or flue of the cooker

4.1 Gas Fryer Operation

WARNING

The oil in the unit and the surfaces of this unit are HOT when operating. Take caution and do NOT place any part of the body in the oil.

WARNING

Do not start the fryer up before filling the pan up with oil up to the MIN. mark and not over the MAX mark

WARNING

Never allow burner to operate with the fryer empty. Light only with liquid at the operating oil level mark.

Risk of fire if the unit is operated with oil below minimum level

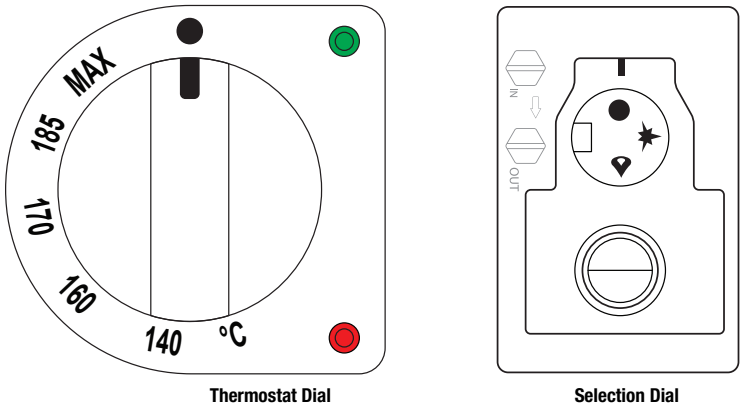
4.1.1 Gas Controls

Thermostat Dial

Symbol	Description
°C	Temperature Range 100°C - 195°C (MAX)
●	OFF
◎	Green Indicator Light
◎	Red Indicator Light

Selection Dial

Symbol	Description
●	OFF
✸	Pilot
🔥	Burner



Thermostat Dial Selection Dial

Fig.11.

4.1.2 Gas Operation

For first time use, thoroughly clean the appliance. Fill the tank with water to the “Fill Line”. Bring the water to boil, after 5 minutes switch off and drain. Thoroughly rinse then dry the tank.

1. Open the fryer cabinet door(s)
2. Turn the thermostat dial one position clockwise, the green light will turn on indicating there is power to the appliance
3. Press and turn the selection dial to the Pilot ✸ position, keep pressed until the pilot light ignites and stays on
4. Turn the selection dial to the Burner 🔥 position
5. Adjust the thermostat dial to the required temperature, the red light will turn on to indicate the appliance is heating. When the set temperature is reached, the red indicator light will turn off
6. To turn the main burner off, turn the thermostat dial to the off ● position, and turn the selection dial to the Pilot ✸ position. While in this position the pilot flame will remain on
7. To turn completely off, turn both dials to the off ● position

4.2 Electric Fryer Operation

WARNING

The oil in the unit and the surfaces of this unit are HOT when operating. Take caution and do NOT place any part of the body in the oil.

WARNING

Do not start the fryer up before filling the pan up with oil up to the MIN. mark and not over the MAX mark

WARNING

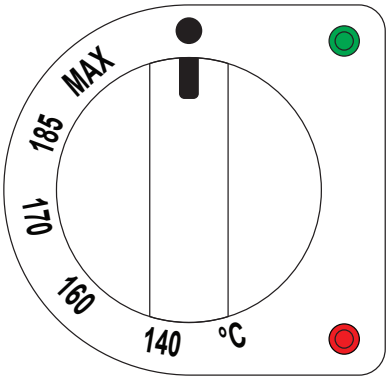
Never allow burner to operate with the fryer empty. Light only with liquid at the operating oil level mark.

Risk of fire if the unit is operated with oil below minimum level

4.2.1 Electric Controls

Thermostat Dial

Symbol	Description
°C	Temperature Range 100°C - 195°C (MAX)
●	OFF
◯	Green Indicator Light
◯	Red Indicator Light



Thermostat Dial

Fig.12.

4.2.2 Electric Operation

For first time use, thoroughly clean the appliance. Fill the tank with water to the “Fill Line”. Bring the water to boil, after 5 minutes switch off and drain. Thoroughly rinse then dry the tank.

1. Turn the thermostat dial to the required position, the green light will turn on indicating there is power to the appliance, the red light will turn on to indicate the appliance is heating. When the set temperature is reached, the red indicator light will turn off
2. To turn the appliance off, turn the thermostat dial to the off ● position
3. Empty the pasta cooker by opening the waste gate

5.1 Cleaning

5.1.1 Cleaning Schedule

- Daily cleaning is required for the appliance, to help maintain and prolong the appliance efficiency
- The appliance should be cleaned at the end of each service period
- Unit **MUST BE** emptied of all water at end of service period
- **DO NOT USE**: Wire brushes, steel wool/sponges, scrapers or other abrasive materials
- Wait for the appliance to cool down before cleaning. Must be under 50°C

5.1.2 Materials Required

- Stainless Steel Cleaner
- Non Abrasive Cleaning pad
- Clean Sanitised Cloth
- Warm soapy water
- Appropriate PPE (Personal Protective Equipment)

5.1.3 General Information

- Cleaning is recommended for health and safety purposes and to prolong the life of the unit
- **DO NOT** use abrasive pads or cleaners on the stainless steel or any other metal parts of the unit
- **DO NOT** use industrial chemical cleaners, flammable cleaners, caustic based cleaners or bleaches and bleaching agents, as many will damage the metals and plastics used on this unit
- **DO NOT** remove any screws and/or panels for cleaning (unless directed)
- This unit is **NOT** waterproof, **DO NOT** hose, **DO NOT** pour water directly onto the unit, **DO NOT** immerse in water

5.1.4 Corrosion Protection

- Stainless steel exhibits good resistance to corrosion however, if not properly maintained stainless steel can rust and/or corrode
- Any sign of mild rust and/or corrosion should be thoroughly cleaned with warm soapy water and dried as soon as possible
- NEVER use abrasive pads or cleaners for cleaning
- All metal surfaces should be checked while cleaning for damage, scuffs or scrapes as these can lead to rust and further damage to the product
- Mild rust and/or corrosion can be treated with a commercial cleaning agent that contains citric/oxalic/nitric/phosphoric acid.
  DO NOT use cleaning agents with chlorides or other harsh chemicals as this can cause corrosion.
  After treatment, wash with warm (not hot) soapy water and dry thoroughly
- Thoroughly wipe the surfaces dry after cleaning. **DO NOT** let water pool on the unit. Check crevices and folds for pooling and dry thoroughly
- When using, ensure all liquids and moisture is cleaned up straight away.
  Food liquids such as juices from vegetables and fruits should not be left on preparation surfaces
- **DO NOT** leave items on the stainless steel such as cutting boards, rubber mats and bottles

5.1.5 Surface Finish

- To protect the polished surface of the stainless steel, it should be dried using a clean dry soft cloth. A light oil can be applied to enhance the stainless steel surface, using a clean cloth apply the oil in the same direction as grained polished finish
- Some commercial stainless steel cleaners can leave residue or film on the metal; this may trap fine particles of food on the surface, thus deeming the surfaces not food safe

IMPORTANT

Threaded fasteners can loosen in service. Regular inspection and adjustment should be carried out as required

WARNING

This unit is NOT waterproof, do NOT hose. DO NOT pour water directly onto the unit. DO NOT immerse in water

IMPORTANT

Some commercial stainless steel cleaners leave residue or film on the metal that may entrap fine particles of food, deeming the surface not FOOD SAFE

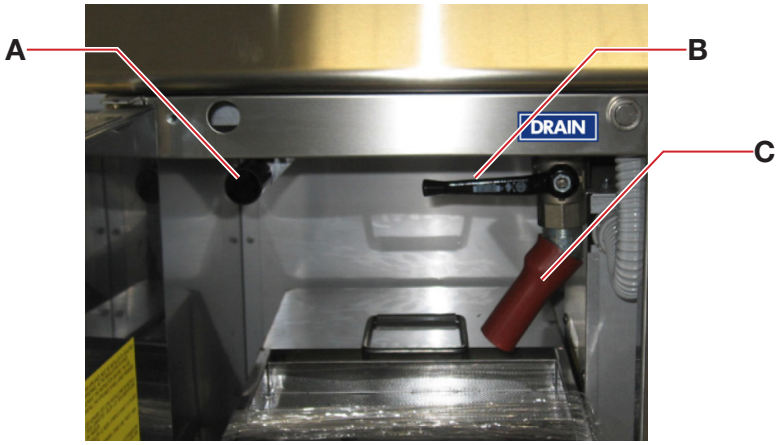
WARNING

Wait until the unit has cooled to a safe temperature before undertaking any cleaning or maintenance. Contact with hot surfaces can cause burns and serious injury

5.1.6 Cleaning Procedure (Daily)

1. Isolate from the power supply
2. Open the fryer door
3. Place the oil collecting vat with relevant filter (if not present) and open the tap
4. Remove baskets and grate above the heating elements
5. For units with internal elements: Rotate the heating element with the lever located inside the cabinet (top left corner)
6. Clean the unit with warm (not hot) soapy water and a sponge. After cleaning, flush the unit with water
7. Thoroughly wipe the unit dry with a soft cloth. Do NOT let water pool in the unit, check crevices and folds
8. Close the tap when empty

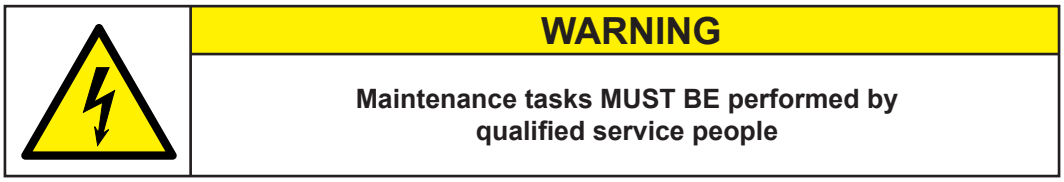
A = Element Rotate (internal Element)
B = Drain Tap
C = Oil Drain Hose



5.1.7 External Surfaces (Daily)

1. Isolate from the power supply
2. Wearing Personal Protective Equipment (PPE), apply Stainless Cleaner with the Cleaner pad to the external surfaces
3. Scrub any baked on soil with the cleaner pad in the same direction as grained polish
4. Wipe clean using a cloth dampened with clean warm water until all Stainless Cleaner and soil has been removed
5. Using a clean sanitised cloth, thoroughly wipe the stainless steel and metal parts dry. Do NOT let water pool on the unit. Check crevices and folds

5.2 Maintenance



5.2.1 Periodic Maintenance

All controls and mechanical parts of the appliance **MUST BE** checked and adjusted periodically by a qualified service person. Contact the Stoddart service department to arrange a service

Maintenance / Inspections	Possible Causes	Frequency
Inspection of unit	Check for any damage, loose or missing components. Clean any soiled components	6 Months
Pilot Burner Nozzle	Check for any damage, loose or missing components. Clean any soiling. Damaged parts must be replaced, contact the Stoddart service department	6 Months
Control Dials	Check Mechanical parts for any damage, loose or missing components	12 Months
Appliance Structure	Tighten any loose screws/bolts	12 Months
Electrical Connection	Check the power supply cable. Replace if there any visible signs of damage	12 Months
Gas Burner Components	Check for any damage, loose or missing components. Clean any soiling. Damaged parts must be replaced, contact the Stoddart service department	12 Months

5.2.3 Troubleshooting

- If any faults/issues occur with the unit, follow the below troubleshooting procedures
- If the troubleshooting procedures do not correct the problem, contact the Stoddart Service Department

Problem	Possible Causes	Possible Corrective Action
GAS MODELS		
Pilot light has no visible flame	Low gas pressure	Check the Gas Valve is fully open. If problem persists contact the Stoddart service department
	Gas valve turned off	Turn the valve on
	Faulty gas valve	Contact the Stoddart service department
Pilot burner flame goes out when dial is released	Thermocouple not heated enough	Hold burner dial down for longer
	Faulty thermocouple	Contact the Stoddart service department
	Burner dial is not being pressed correctly	Ensure dial is at the Pilot position, press dial down
	Low gas pressure	Check the Gas Valve is fully open. If problem persists contact the Stoddart service department
	Faulty gas valve	Contact the Stoddart service department
Pilot burner is lit but burner does not light	Loss of pressure in gas pipe	Contact the Stoddart service department
	Blocked nozzle	Contact the Stoddart service department
	Burner holes blocked	Contact the Stoddart service department
	Faulty electrical system contacts	Contact the Stoddart service department
ELECTRIC MODELS		
Unit not heating	Faulty electrical system contacts	Contact the Stoddart service department
	Unit not connected to power supply	Check the unit is plugged in and outlet is turned on
	On/Off dial not switched on	Check on/off dial is in the on position
	Thermostat Dial not turned on	Check the thermostat Dial is turned on
	Thermostat Dial is on	Check the power on indicator light is on
	Hi limit thermostat has tripped	Contact the Stoddart service department

Note: In order to avoid damage to the electric unit and to keep the operator and work environment safe, the Hi Temp thermostat automatically switches off the power to the unit. Contact the Stoddart service department.

GIORIK
INNOVATIVE COOKING EQUIPMENT SINCE 1963

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