



Gas fryer

Instruction Manual

FSGFR-0305FSGFR-0605



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Thank you for choosing our products, before using of the equipment, please read the Instruction Manual carefully and operates strictly according to the instruction.

FSGFR style series products is our latest product: its body is made of stainless steel, smooth appearance is designed as European style. It's easily to operate, energy saving and environmental protection.

Warning

△! Install, adjust and maintain in correct ways, otherwise, it may injure you or cause any other damage. You can ask professional for help if you have any problem.

△! Do not store or use any flammable gas, liquid or object beside the equipment.

1. Instruction

In the event of any damage to the appliance, the power switch must be turned off immediately and disconnected from the gas supply, unplug the unit or manually trip the circuit breaker.

A. Ensure gas is not supplied to the appliance while repair work is being carried out.

B. Repairs should only be performed by qualified technicians. Repairs and other work by unqualified persons could be dangerous. Under no circumstances should the outer casing of the appliance be opened.

C. While the appliance is under warranty, repairs should only be

performed by an authorized service technician. Otherwise, the warranty is void.

D. The cardboard box and packing materials are environmentally friendly for disposal. Please recycle.

E. Old appliances contain materials that can be recycled. Please contact your local recycling center about the possibility of recycling these materials.

F. Before discarding an old appliance, remove the gas pipe and any doors to prevent hazards.

2. Operate Instruction

A. Turn the power control knob clockwise to turn the hot plate on, counterclockwise to turn it off.

B. The operating indicator lamp to the left of the control knob illuminates the appliance is switched on. It goes dark when the hot plate is turned off.

C. Turn off the gas first. Then clean the equipment with a dry cloth after it cools down.

D. Clean stainless steel surfaces with a wet cloth and then wipe dry with a soft cloth.

3. Frequently asked questions:

A. All repairs should be performed by a trained technician strictly in accordance with national and local codes. Any repairs or maintenance performed by unqualified personnel could be dangerous.

B. If power cannot be restored, it may be necessary to call a Technical Service Department.

4. Basic parameters

Description	Gas fryer	Gas fryer
Model No.	FSGFR-0305	FSGFR-0605
Dimension (mm)	290*520*445	580*520*445

5. Operating instruction

5.1 Safety instruction

If there is any abnormal appearance while you are using the equipment, turn off the power immediately. Do not use until safety is assured.

5.2 Installation

- A. Put the cooker on level ground and ensure a clearance of at least 10cm from both right and left side, and at least 20cm from behind.
- B. The supplying gas pressure must match the one on the specification.
- C. Install the allowable gas pipe, gas-off valve to the equipment.
- D. The gas connection is behind the stove in the rear corner.
- E. If the gas pressure is 10% higher or lower than the required level please install a pressure adjustor to make the steady pressure level.

Attention

- A. Please make the gas-loosing test by soap water or professional equipment.(Do not use fire to take the test)

B. Do not hit the surface or heat plate with solid or sharp objects.

C. Turn off the gas source after cooking.