



## **GAS DEEP FAT FRYERS**

**DEFI : FGA AV**

### **TECNICAL NOTE**



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**NOTICE TECHNIQUE- FRITEUSE GAZ FGA AV**

13/04/17

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SOFINOR is very grateful about the confidence you have testified to him by buying this professional gas deep fat fryers.

In order to obtain the best return of his best equipment, please read very carefully the information of this note to respect the following criteria:

- The installation
- The use
- The maintenance

These equipments are only done for a professional use and have to be use by a qualified staff.

They have to be set up correspondingly to current rules and standards, within a sufficient airy room, and have a sufficient breakdown to prevent an abnormal concentration of harmful substances.

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## FICHE TECHNIQUE

The Gas deep fat fryers type “STANDARD ASPIRATION” and “DEFI ASPIRATION” have round tanks diameter 400 mm with a capacity of 35 l for each one ( 15 to 18 useful litres).

The ignition has to be done by piezo; regulation by thermostatic bloc (doesn't require an electric supply), with a Thermocouple and overheating safety devices;

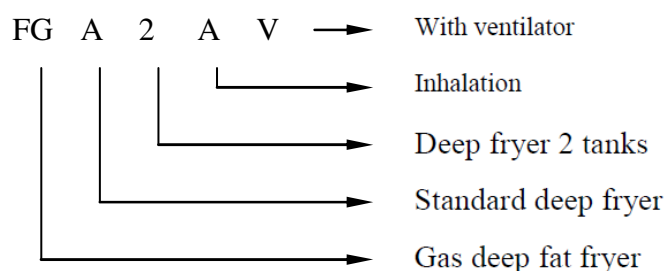
Each tank is equipped by:

- A burner 13 kW which allows an express stocking of the oil,
- A thermometer which allows the visualization of the oil temperature,
- A Drain cock with a front command behind the trapdoor access to the regulation bloc.

Complements delivered with:

- A lid for each tank,
- A Stainless steel chip scoop ,
- A Skinner,
- A hook for the caul,
- A drainage tank with spout for each standard gas deep fat fryers
- A draining bucket for the “Defi” gas deep fat fryers.

Avec	CHEMINEES SORTIE VERTICALES	CHEMINEES SORTIE LATERALES
Friteuse 2 bacs	/	FGA2 AV
Friteuse 3 bacs	/	FGA3 AV



## Descriptif

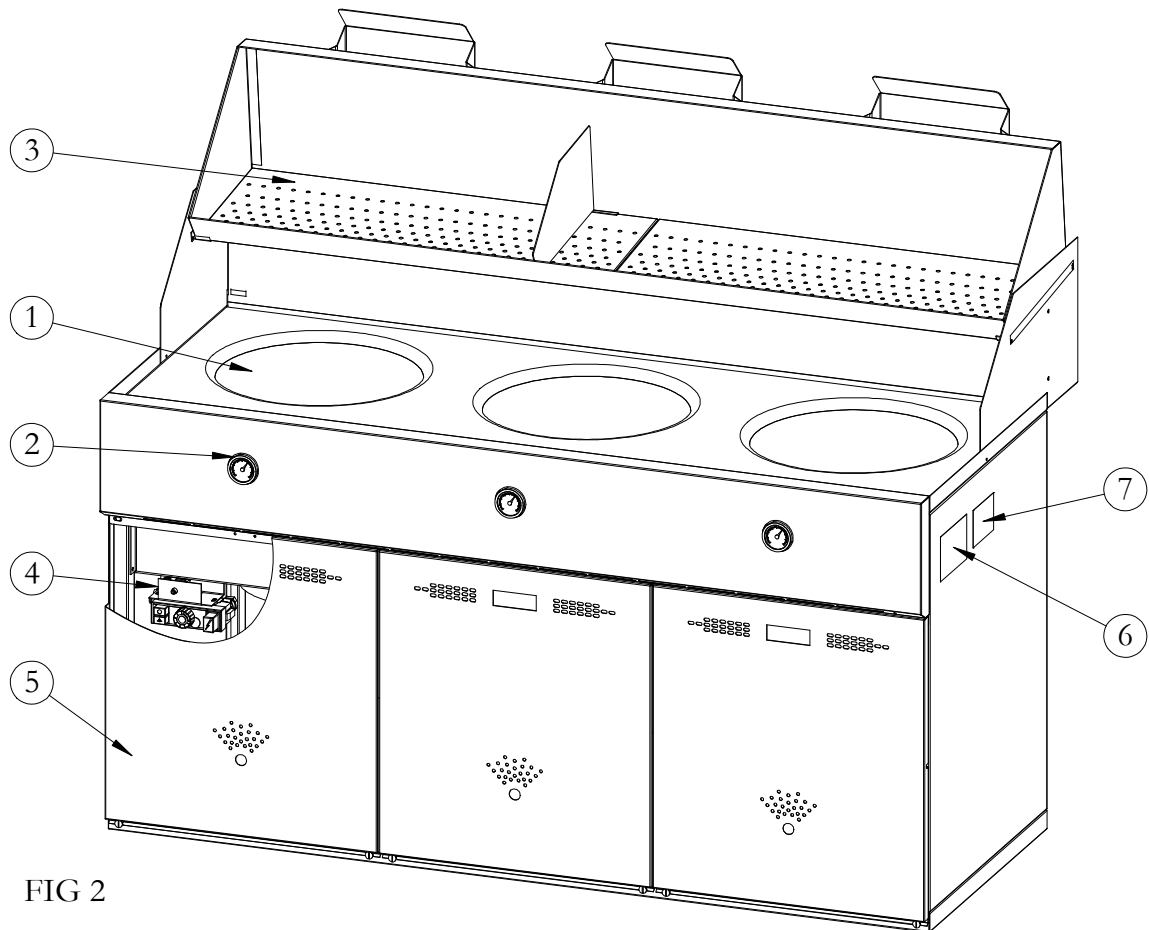


FIG 2

REP	DESIGNATION	Qté	OBSERVATION
1	Tank	3	Capacity of 35l
2	Thermometer	3	
3	Reserve tank	1	
4	Regulation bloc	3	With a security of flame for each Thermocouple (1 tap per burner)
5	Door	3	Bloc access (Ignition)
6	Number plate	1	
7	Label description	1	

## CARACTERISTIQUES

### 1°) Consumption and power

TYPE OF DEEP FRYER	Power	TYPE DE GAZ			
		G 20 (20 mbar) type Lacq	G 25 (20 mbar) type Groningue	G 30 (28-30 mbar) butane	G 31 propane
		kW	m <sup>3</sup> /h	m <sup>3</sup> /h	kg/h
FGA 2 AV	30	3.174	3.692	2.38	2.34
FGA 3 AV	45	4.761	5.538	3.57	3.51

### 2° Injector following the type of gas :

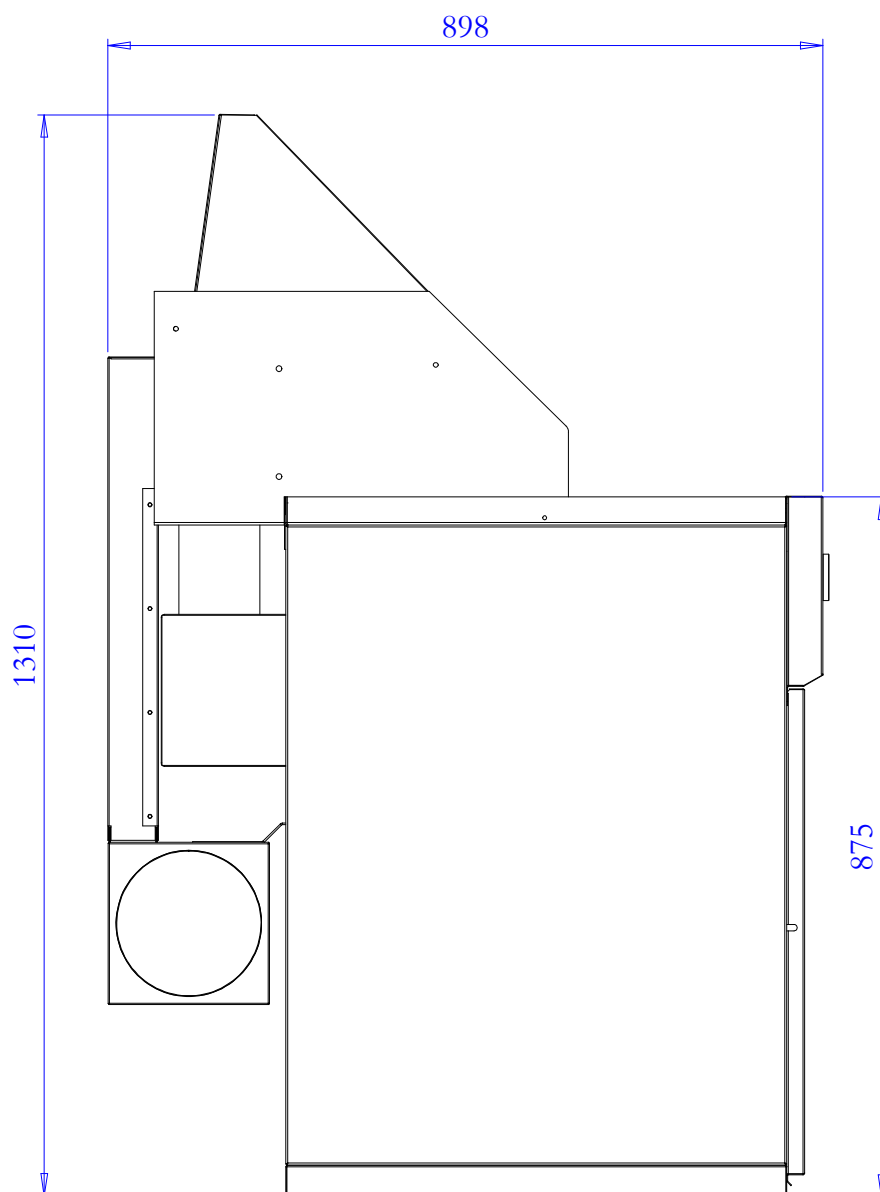
**All the operations corresponding to a change of Gas have to be done by a qualified fitter because this change generally involves a change of the adjustment admission for the primary air.**

Sot of gas	Supply pressure (mbar)	Burner Injector (Diam in mm)
Gaz naturel, type Lacq Groupe H G 20	20	2.90
Gaz naturel, type Groningue Groupe L	25	3.00
G 25	20	3.30
Butane G 30	28 - 30	1.90
	50	1.80
Propane G 31	30	2.10
	37	1.90
	50	1.80

3°) Category by countries following their own type of gas and their own pressures.

Countries	Type of gas NATURE / PRESSURE		CATEGORY
BE	G20/G25 G30/G31	20/25 mbar 28-30/37 mbar	I12E+3+
FR	G20/G25 G30/G31	20/25 mbar 28-30/37 mbar	I12E+3+
LU	G20 G30/G31	20 mbar 50 mbar	I12E3B/P
IT	G31	50 mbar	I3P
	G20 G30/G31	20 mbar 28-30/37 mbar	I12H3+
NL	G25 G30/G31	25 mbar 30mbar	I12L3B/P
	G25 G 31	25 mbar 30 mbar	I12L3P
GB	G20 G30/G31	20 mbar 28-30/37 mbar	I12H3+
ES	G20 G30/G31	20 mbar 28-30/37 mbar	I12H3+
PT	G20 G30/G31	20 mbar 28-30/37 mbar	I12H3+
CH	G20 G30/G31	20 mbar 28-30/37 mbar	I12H3+
DE	G20-G25 G30-G31	20 mbar 50 mbar	I12ELL3B/P
	G31	50 mbar	I3P
AT	G20 G30-G31	20 mbar 50 mbar	I12H3B/P

#### 4°) Dimensions et poids



Types	Qn	Oil capacity	Length (en mm)	Mass (en kg)
FGA 2 AV	30 kW	30 L	430	185
FGA 3 AV	45 kW	45 L	430	277

## USE

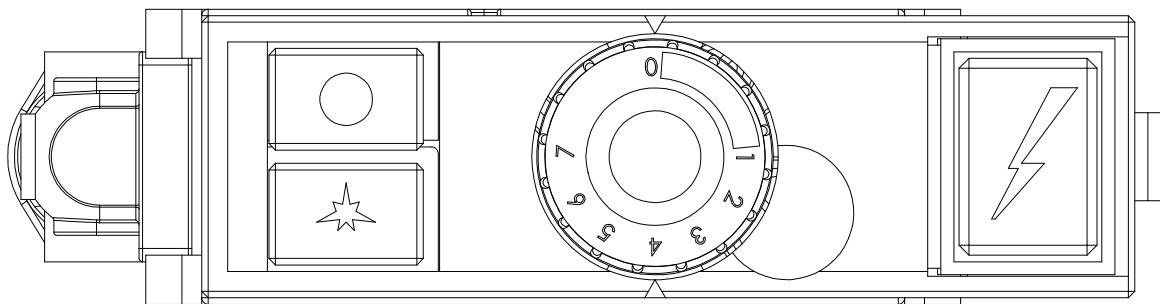
### IGNITION

#### Pilot light ignition

- Press the button rep (1), keep it in this position.
- Manoeuvred the piezo push button rep (3), until the pilot light ignition (when you use the deep fryer for the first time, the piping will be full of air, so a quite long moment will be necessary to purge it before the ignition of the pilot light).
- During a normal ignition, the button rep (1) has to be hold in position about 10 seconds after the ignition of the pilot light, for a good temperature of the thermocouple which will be hold the pilot light lighted, and then you can slacken it.

#### BURNER BRING INTO SERVICE

Turn the thermostat lever rep (4) (in the opposite hourly way) until the graduation corresponding to the heating temperature you want.



(1) Ignition push button



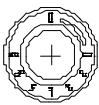
(2) Extinguishing push button



(3) Electric piezo ignition push button



(4) Thermostat lever.



Correspondance des températures	
5	155-160°
6	170-175°
7	185-190°



## EXTINCTION

### BUNNER TOTAL STOP + PILOT LIGHT

- Press the button rep (2) about 2 seconds (the buttons rep (1) and (2) sink them simultaneously)
- Cut the gas entrance by the stopping tap (natural gas) or close the bottles (propane gas).
- Turn the thermostat lever rep (4) on the "0" before the next ignition.

### SECURITY FOR THE BATH OVERHAETING

A thermostat which is already regulated (Page 27 fig 10 rep 4) cut the general feed if there is some failure of the regulation bloc.

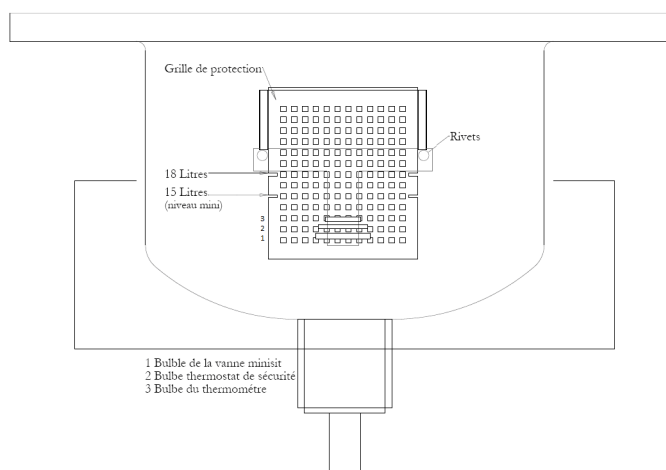
This gash arrived at about 230°.

A manual rearming of the overheating thermostat (red button Fig 10 Rep 5) is possible when the bath temperature falls down to 225°. (About after a quarter)

The rearming doesn't cancel the bloc, so it's a necessity to call a repairman.

### OIL LEVEL

- Pay attention to keep the oil level above the cupola of control and security, the minimal level (15L) correspond to the lower side of the damper's support rest of the cupola (cf. rough)
- To avoid the overflowing do not go beyond 20L of oil into the tank, the maximal level correspond to the head of the bearing rivets to the cupola's support and to the protection grate



## CURRENT CLEANING

CARE: Before the beginning of the cleaning, pay attention that the deep fryers is well switch off.

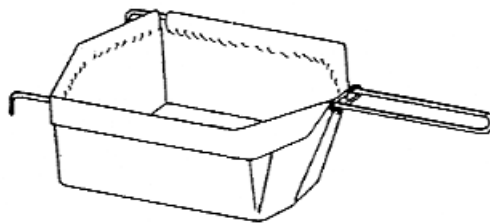
◆ You have to clean every day :

- the grating protect corm in order to avoid the accumulation of rubbishes between the grating and the tank

Pay attention not to sever the capillaries.

- The caul, you have to take out it thanks to the hook delivered with the deep fryers.

- ◆ It's advised to filter the oil every day thanks to the synthetic mesh SOFINOR which increases on average the use of your oil of about 50% thanks to his microscopic mesh of 45 microns.



\* You can rinse the mesh with warm water, so you can use it a very long time before changing it.

\* An oil change is necessary after 20 hours of functioning at a temperature includes between 100 and 150°.

\* Clean regularly the grating aluminium filter of the exhaustion box.

\* The tanks can be cleaned with a sponge with soapy water, or with some washing-up liquid (after the cleaning of the tanks, it would be necessary to cover them with oil in order to protect them from the corrosion.

**N.B:** Do not clean the equipment with a jet of water.  
Do not clean the equipment before his total cooling.

## FUNCTIONING INCIDENTS

<b>SYMPTOMS</b>	<b>POSSIBLE CAUSE</b>	<b>REMEDIES</b>
The pilot lights do not switch on	<ul style="list-style-type: none"> <li>- Stop tap or bottles are closed</li> <li>- The bottles are empty</li> <li>- The filter at the entrance of the pressure reducer is blocked</li> </ul>	<ul style="list-style-type: none"> <li>- Open the tap or the bottles</li> <li>- Change them</li> <li>- Clean the filter</li> </ul>
The pilots lights switch off when we slacken the gas tap	<ul style="list-style-type: none"> <li>- The thermocouple can be worked loose upon the regulation bloc</li> <li>- The thermocouple is defective</li> <li>- The thermocouple isn't at the right place upon the pilot light                             <ul style="list-style-type: none"> <li>- The flame of the pilot light is too weak</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>- squeeze them but moderately</li> <li>- Change it (Page 25)</li> <li>- Put it correctly in front of the pilot light flame</li> <li>- Clean the pilot light, verify the good supply of gas</li> </ul>
The burner switch off after few minutes of use	<ul style="list-style-type: none"> <li>- empty bottles</li> <li>- There is not enough bottles</li> <li>- The thermocouple isn't at the right place upon the pilot light</li> <li>- The security thermostat set off</li> </ul>	<ul style="list-style-type: none"> <li>- Change them</li> <li>- Set up additional bottles</li> <li>- Put it in front of the pilot light flame</li> <li>- Reset it pressing the red button (verify that the draining of combustion gases is correct)</li> </ul>



**FITTER'S INSTRUCTIONS**



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## REGULATION

Only valid for the France

For the other countries, consult the standards in effect in these countries.

The installation has to be conform to the prescriptions and rules in effect, and executed according to the book of the different state bodies requested during the installation of the equipment; in this case, the fitter imperatively has to respect the prescriptions of the DTU 6 1.1 which deals with the gas installations.

(DTU: Technical Documents Unified published by the CSTB).

**CENTRE SCIENTIFIQUE ET TECHNIQUE DU BATIMENT (CSTB)**

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It's also from the responsibility of the fitter to respect the rules corresponding to the type of room:

### FOR THE INDUSTRIALS ROOMS

Within the industrials rooms the requirements of the "Work Code" have at least to be followed, concerning the ventilation and the disinfecting (articles R232 – 1 à R 232 – 4).

### FOR THE ESTABLISHMENT RECEIVING PUBLICS (E.R.P)

The arrangements applicable to the equipments and theirs installations, their first use and their maintenance are defined into the articles GZ21 to GZ30 from the "Security Rules against Fire Risks and Panic into the E.R.P."

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### FOR THE CARAVAN AND AUTO- CARAVAN

(Caravan and shop-truck)

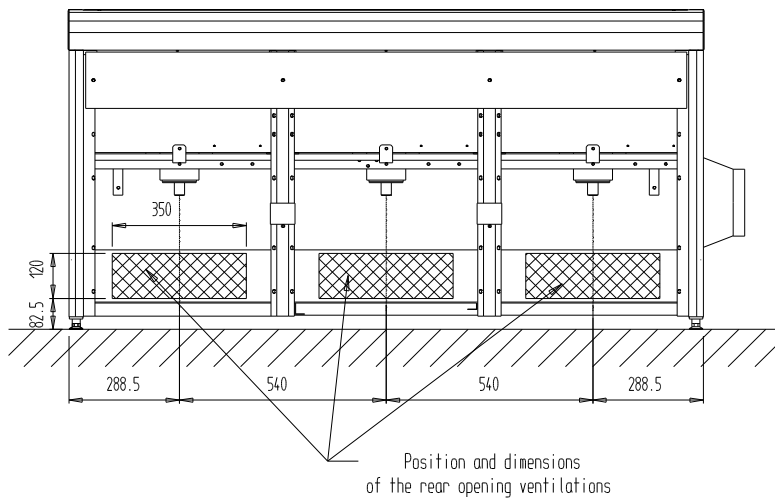
The dispositions applicable to the equipments, their installation, their first use and maintenance are defined by the norm NF S 56200 and by the departmental order of the 19<sup>th</sup> September 1983.

### FOR THE FITTING OUT OF MOTOR VEHICLE

The dispositions applicable to the equipment, their installation, their first use and maintenance are defined by the departmental order of the 18<sup>th</sup> May 1979

## INSTALLATION

The equipments have to be set up correspondingly to the current rules and standards, within a sufficient airy room.



The gas deep fat fryers is conceived to work inside these vehicles or in a fixed setting (take measures like a shelter when the deep fryers is used outdoor)

The new air flow required for the air for combustion supply is of 2m<sup>3</sup>/h per kw of input rating installed (cf. board page 5)

To obtain a good performance of the gaz fryer, a rear ventilation of the fryer is necessary according to the room (see advised example on the following drawing)

### Installation in a fixed setting

It's necessary to respect the following points:

- Distance minimal between the partition and the deep fryer – Cf. Schema below (100mm minimum for the inflammable partitions).
- The combustion's products of each burner goes in a collector where the bold steams and burner gas are evacuated through a ventilator outside of the room.
- The part horizontal fireplace part rep.(3) connected to the ventilator should have a length of 1 meter.

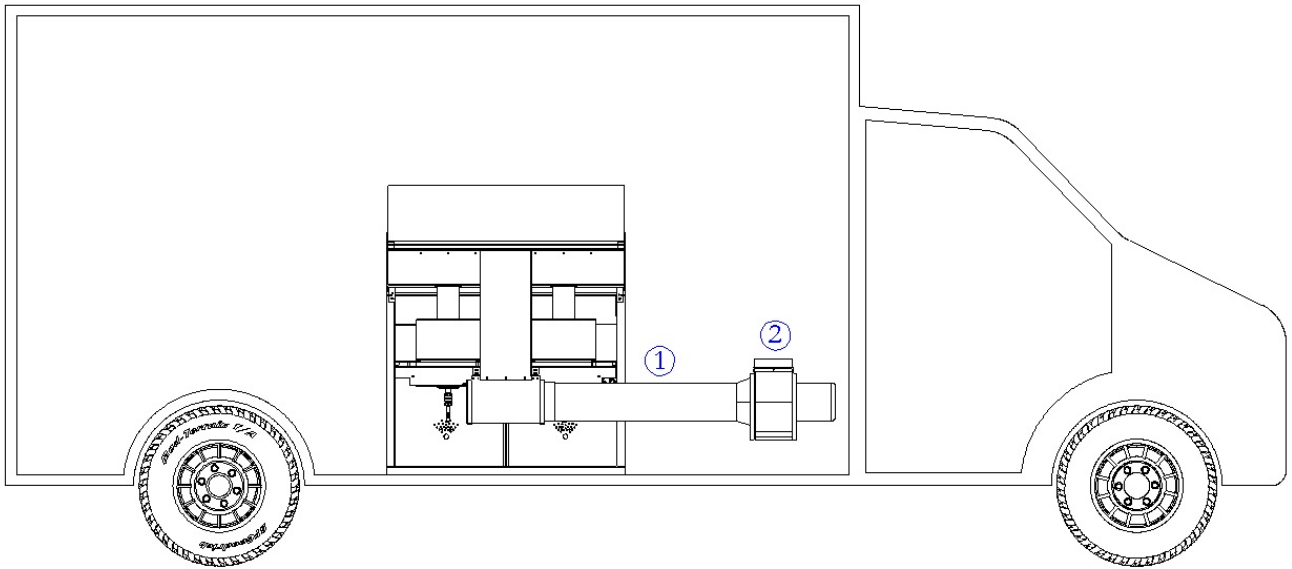
- (1) Ventilator
- (2) deep fryer



## 2. Installation within a mobile setting

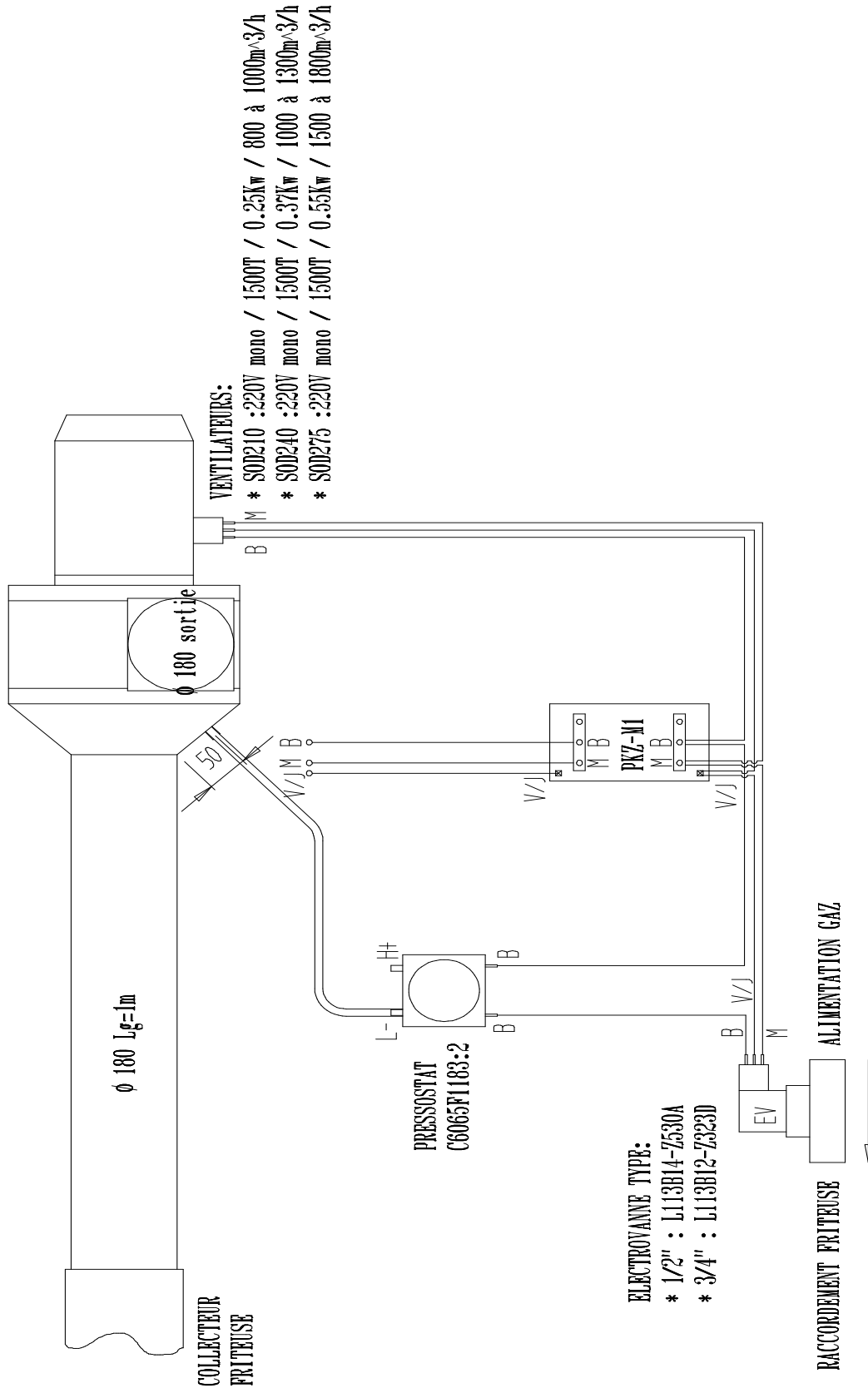
- \* Within a mobile setting, it's recommended to fix the deep fryer
- \* The minimal distance to respect between the delivery truck and the partitions is 100mm

FIG 4-3



- (1) Pipe Diam 180 long 1m
- (2) Ventilator (draining towards the low with a punching into the floor towards the outside)

### 3. Connecting and schema of the ventilator connecting up





## I – Gas connecting

### The gas connecting has to be done by a qualified fitter

The deep fryer is submitted to several tests into the factory, these tests correspond to the customer order, the indications are reported upon the label description. (cf. the location page 4 fig 2);

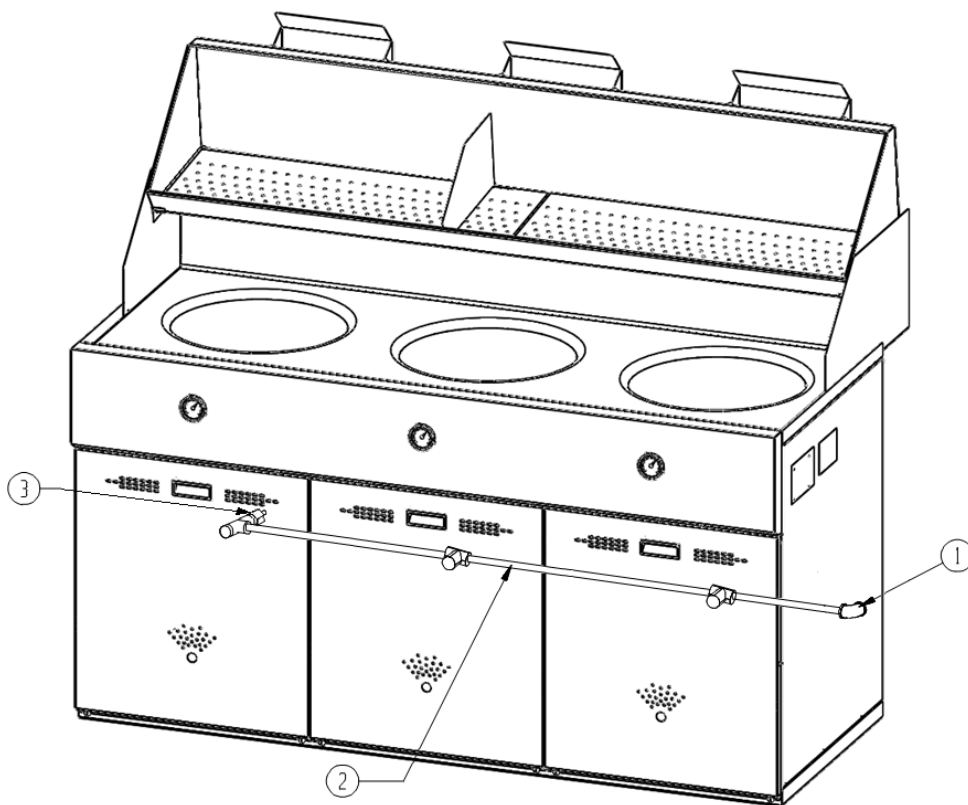
Before to proceed at the gas connecting, verify the type of gas the equipment has been adjusted to (cf. the location).

The connecting has to be done by the back of the equipment on the exit

The material of connecting should respond to the norm NF. D.36-123 and eventually to the norm NF. D. 36-124 which deals with the gas connecting to the equipment fixed or mobile.

**WARNING: The connecting to natural gas or propane / butane with an adjustable pressure reducer is strictly forbidden.**

FIG 5



1 : Bend male gas feed.

2: Piping  $\frac{1}{2}$  spare can for FGA1AV, FGA2AV  
Piping  $\frac{3}{4}$  spare can for FGA 3AV

3: Top

**Two types of fitting are possible:**

A – Functioning on bottles of GPL

**1 - Propane (G31)**

- Pressure of service : 37 mbar
- Following the type of deep fryer, it's necessary to adapt the number of bottles and the pressure reducer too, for the high or the low pressure. (Cf. the following board).

<b>TYPE OF DEEP FRYER</b>	<b>CONSOMMATION 37 mbar in kg/h</b>	<b>NUMBER OF BOTTLES * 13 ou 35 kg (à 15°C : 1,2 kg/h) en service simultanément</b>	<b>HIGH PRESSURE REDUCER 1,5 bar 10 kg/h</b>	<b>LOW PRESSURE REDUCER With security 37 mbar</b>
<b>FGA2 AV</b>	2.34	2	2155 C	6455003
<b>FGA3 AV</b>	3.51	3	2155 C	6455003

**2 - Butane (G30)**

- Pressure of service: 28/30 mbar
- Following the type of deep fryer, it's necessary to adapt the number of bottles and the pressure reducer too, for the high or the low pressure. (Cf. the following board).

<b>TYPE DE FRITEUSE</b>	<b>CONSOMMATION 28/30 mbar in kg/h</b>	<b>NUMBER OF BOTTLES * 13 ou 35 kg (à 15°C : 1,2 kg/h) en service simultanément</b>	<b>HIGH PRESSURE REDUCER 0,5 bar</b>	<b>LOW PRESSURE REDUCER With security 28 mbar</b>
<b>FGA2 AV</b>	2.38	4	165B	0465000
<b>FGA3 AV</b>	3.57	6	165B	0426B51

\* The number of bottles to use is indicated for a temperature of 15°C. If the temperature falls down of 5°C, the flow decreases of 17% for the propane and of 25% for the butane.

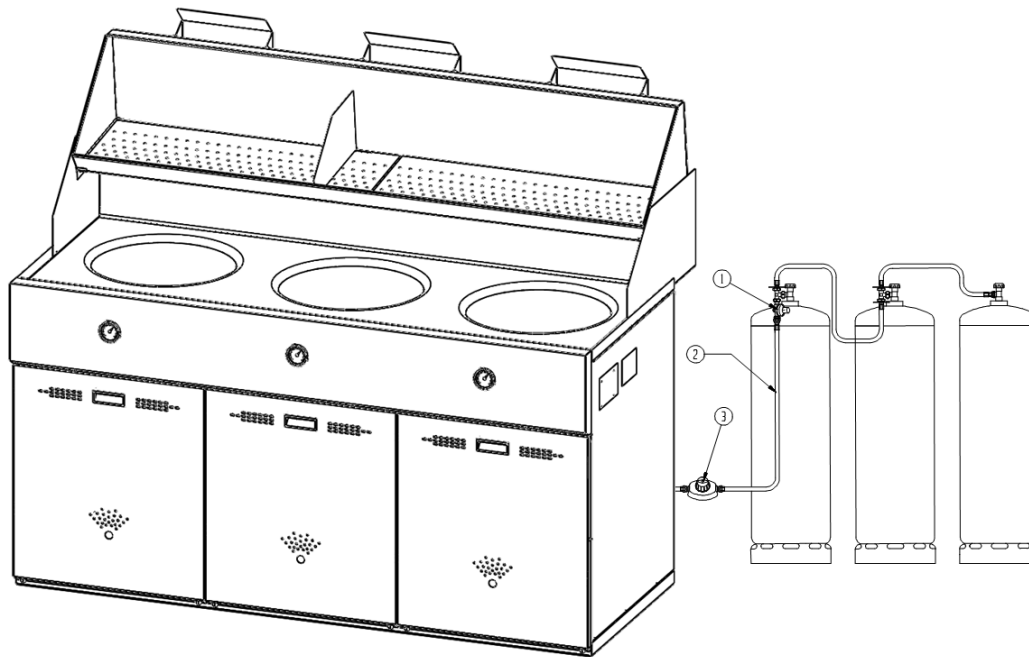
Exemple : FGA 3 propane 3,03 kg/h

Number of bottles at 15 °C ⇔ 3 bouteilles → (1,2 x 3) > 3,03 kg/h

Number of bottles at 10 °C ⇔ 4 bouteilles → (1 x 4) > 3,03 kg/h

Exemple de raccordement sur bouteilles :

FIG 6



**Reference 1 :**

High pressure reducer (pre pressure reducer) installed directly upon a bottle of propane or butane (or a battery of bottles in series). It supplies the low pressure reducer (37 mbar or 28/30 mbar)

Supply pressure (2 to 12 bars depends on the bottles).

Pressure of exit: 1, 5 bar.

**Reference 2 :**

Piping coppers - Diameter 10 x 12, to increase following the length of the piping.

**Reference 3 :**

Low pressure reducer installed near the deep fryer.

Supply pressure: 1, 75 bar maxi.

Pressure of exit: 37 mbar propane or 28/30 mbar butane.

**WARNING :** The use of an adjustable reducer is forbidden.

NOTA: If 2 deep fryer or more than that are connected upon the same supply, it's necessary to envisage a low pressure reducer with the entry of each apparatus.

## B – Operation on the network natural gas : 20 or 25 mbar

- \* Connect the apparatus to the piping laying on the gas while interposing a valve of stopping allowing to isolate the equipment from the remainder of the installation.
- \* The connecting of the apparatus to the network by an approved hosepipe is also recommended to :
  - facilitate the assembly/
  - avoid the mechanicaldisassembling of the equipment  
transmission of constraint.
- \* **The supply gas piping will be dimensioned in order to limitate the loss of load:** his diameter will be determined according to his course (length, number of elbow) and to the total power of the equipment.
- \* Check that the adjustments of the apparatus correspond to the nature and pressure of gas distributed in the installation
- \* To check the supply pressure of gas of the apparatus, plug a manometer (accurate to the mbar) on the pressure tap located on the block of regulation (cf. fig 10) when all the burners, and all the others apparatus installed on the network, are lit.

### Things to do before the startup

#### a – *Purge Drain*

Before to connect the deep fryer to the piping, it's imperative to ensure a total and rigorous cleaning of it, then carry out the complete purging of the air.

For this:

- a – Check that the stopped tap is closed,
- b – Put the piping under nitrogen pressure,
- c – Open the stopped tap and close again it as soon as the impurities are driving out.

#### b – *Watertightness verification*

As soon as the deep fryer is connected, it's necessary to check the watertightness of the different connecting. This process has also to be done after each intervention of disassembling/reassembling. To this end, use a soapy solution or any products adequate.

The use of a flame in order to detect a leak is forbidden, dangerous, and insufficiently exact.

C – Adaptation of the apparatus in the event of passage of a gas to another one

**All the processes for a change of gas have to be done by a qualified fitter.**

- \* In all the cases the passage of a gas to another one require the change of the injector of the burner, and also the descriptive label, located beside the number plate (cf. page 4 Fig 2) which precises the type of gas the equipment has been adjusted to.
- \* It is also necessary to do an adjustment of the screw on the air flow of the pilot light.
- \* This process has to be executed by a qualified fitter.
- \* **NEVER BORE THE INJECTORS**

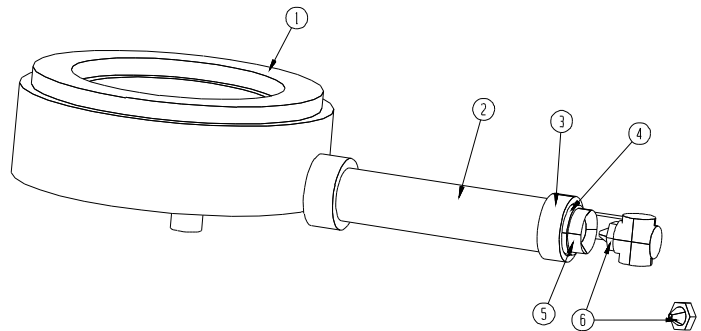
**Passage of natural gas G20 (20 mbar) and G25 (20 or 25 mbar) to the GPL or inversely.**

1) Change of the burner injector

- Loosen the injector (rep 6) with a wrench of 17
- Reassemble the injector corresponding to the gas you want, while ensuring of the watertightness, and doing the adjustment of air. (see the value fig 8 page 24)

FIG 7

- 1: Crown (exit of the flame)
- 2: Elbow and tube
- 3: Stirrup carries injector
- 4: Counter-nut of the ring adjustment of air
- 5: Ring for the adjustment of air
- 6: Injectors



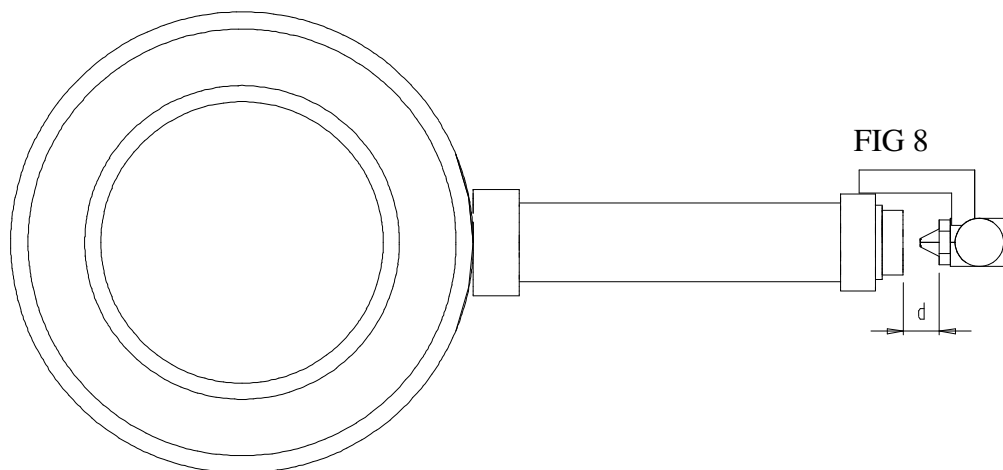
## CARACTERISTICS FOLLOWING THE COUNTRIES

Marks of category		Gas	Supply pressures	Principal injector	POWER	Primary air adjustment dimension « d » in mm	Nbr
(BE) Belgique II2E+3+	2E+	G20/G25	20/25 mbar	Ø 2.90/Ø 3.00	15 kW	10 / 5	2 à 3
	3+	G30/G31	28-30/37 mbar	Ø 1.90		13	
(FR) France II2E+3+	2E+	G20/G25	20/25 mbar	Ø 2.90/Ø 3.00	15 kW	10 / 5	2 à 3
	3+	G30/G31	28-30/37 mbar	Ø 1.90		13	
(LU) Luxembourg II2E3B/P	2E	G20	20 mbar	Ø 2.90	15 kW	10	2 à 3
	3B/P	G30/G31	50 mbar	Ø 1.80		13	
(IT) Italie II2H3+	2H	G20	20 mbar	Ø 2.90	15 kW	10	2 à 3
	3+	G30/G31	28-30/37 mbar	Ø 1.90		13	
(NL) Pays-Bas II2L3B/P II2L3P	2L	G25	25 mbar	Ø 3.00	15 kW	5	2 à 3
	3B/P	G30/G31	30 mbar	Ø 2.10		13	
	2L	G25	25 mbar	Ø 3.00	15 kW	5	
	3P	G31	30 mbar	Ø 2.10		13	
(GB) Royaume-Uni II2H3+	2H	G20	20 mbar	Ø 2.90	15 kW	10	2 à 3
	3+	G30/G31	28-30/37 mbar	Ø 1.90		13	
(ES) Espagne II2H3+	2H	G20	20 mbar	Ø 2.90	15 kW	10	2 à 3
	3+	G30/G31	28-30/37 mbar	Ø 1.90		13	
(PT) Portugal II2H3+	2H	G20	20 mbar	Ø 2.90	15 kW	10	2 à 3
	3+	G30/G31	28-30/37 mbar	Ø 1.90		13	
(CH) Suisse II2H3+	2H	G20	20 mbar	Ø 2.90	15 kW	10	2 à 3
	3+	G30/G31	28-30/37 mbar	Ø 1.90		13	
(DE) Allemagne II2ELL3B/P	2E	G20	20 mbar	Ø 2.90	15 kW	10	2 à 3
	2LL	G25	20 mbar	Ø 3.30		5	
	3B/P	G30/G31	50 mbar	Ø 1.80		13	



2) Adjustment of the passage of air after the change of the injectors:

- Loosen the counter-nut (rep 4)
- Screw or unscrew the ring of adjustment of air (rep 5), following the value registered in the table page 23
- Tighten the counter-nut (rep 4)



## MAINTENANCE

**All the processes of maintenance have to be done by a qualified fitter.**

Before any intervention, close the gas connection.

For all these processes, see page 27 reference 10.

### 1. Replacement of a thermocouple

- Loosen the screw of the thermocouple (rep 10 A).
- Loosen the 2 screws (rep 9A) of the leg support
- While holding the pilot light and the candle of the piezo, take off the front face of the anchor clip Rep (9)
- Remove the thermocouple; replace it by a new one
- Proceed contrary for the reassembly

### 2. Replacement of a pilot light

- Loosen the nut joining copper 4×6 joining between the regulation block and the pilot light
- Loosen the 2 screws rep (9) of the leg support.
- While holding the thermocouple and the candle of the pilot light, take off the front face of the anchor clip Rep (9)
- Remove the pilot light, replace it by a new one
  - The 3 exits of flame have to be orientating respectively facing to the thermocouple, the candle of the piezo and the burner
- Proceed contrary for the reassembly.

### 3. Replacement of the burner

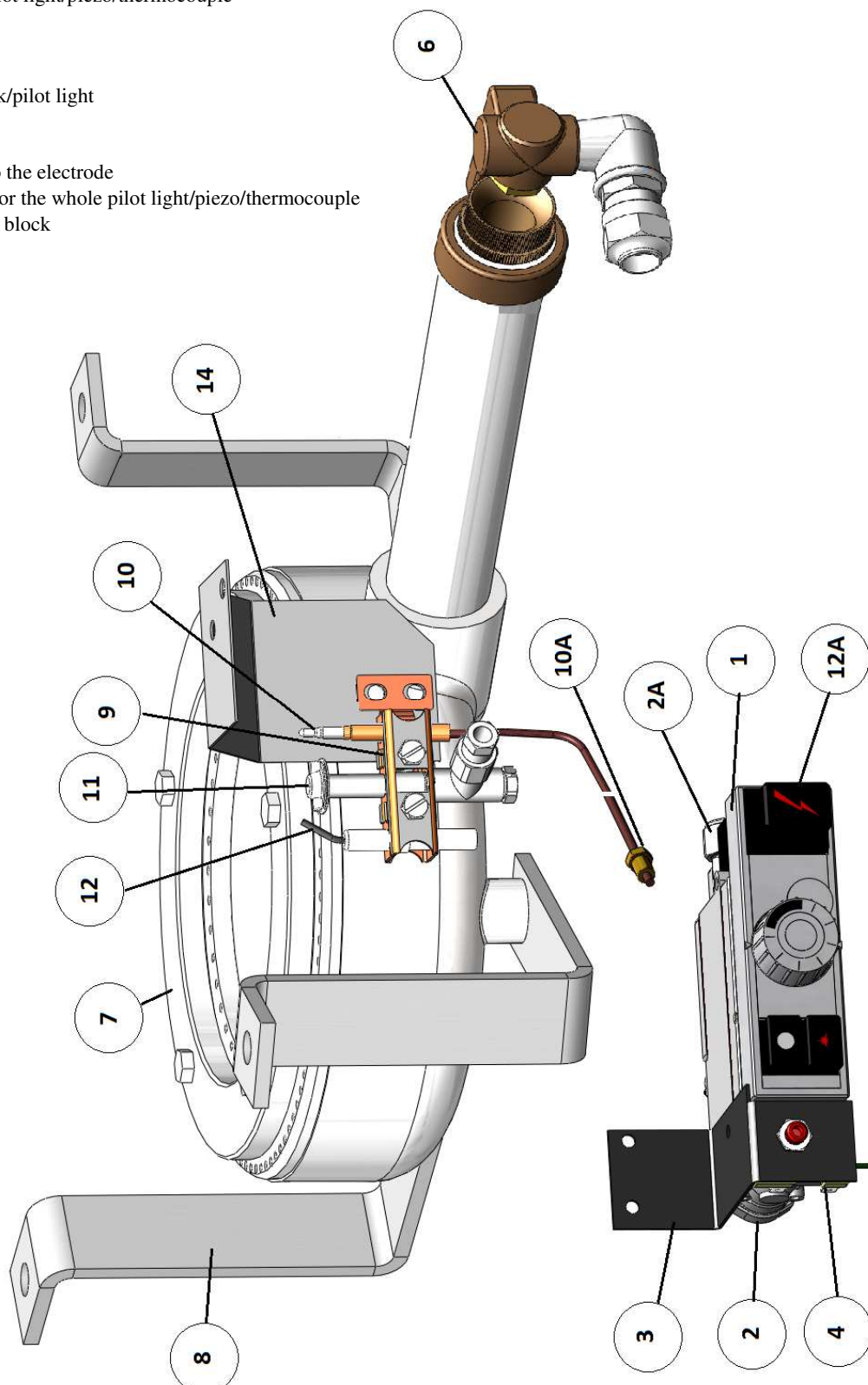
- Remove at the level of the stirrup Rep (6) the supply in copper, joining with the regulation block Rep (1)
- Remove the control rod of the blow off valve
- Remove the 3 screws of fixing between the burner Rep (7) and the (3) clips Rep (8)
- Loosen the 3 screws joining between the clips Rep (8) and the lower part of the box.
- Remove the burner and replace it by a new one.
- Proceed contrary for the reassembly.
- N.B. : It is necessary to control the adjustment of air after the reassembly of the burner (see page 24 Fig 8)

### 4. Replacement of the piezo electrode

- Remove the piezo cable attaching together the candle Rep (12) to the cable terminal of the piezo button Rep (12A)
- Loosen the 2 screws Rep (9A) of the support clip
- While maintaining the pilot light and the thermocouple, take off the front face of the anchor clip Rep (9)
- Remove the candle, replace it by a new one
- Proceed contrary for the reassembly.



- 1- Regulation block
- 2- Supply entrance of the regulation block
- A-2A- Gas supply of the regulation block + of the thermostat of security
- 3- Anchor clip of the regulation block
- 4- Thermostat of security
- 5- Rearming button of the thermostat of security
- 6- Stirrup which support the injector
- 7- Burner
- 8- Clip which support the burner
- 9- Anchor for the whole pilot light/piezo/thermocouple
- A-9A- Anchor screw of the whole pilot light/piezo/thermocouple
- 10- Thermocouple
- 110A- Screw of the thermocouple
- 11- Pilot light
- 1A11A- Copper 4×6 connection block/pilot light
- 12- Electrode of the piezo
- 2A12A- Piezo
- 13- Cable connecting the piezo to the electrode
- 14- Support clip for the fixation for the whole pilot light/piezo/thermocouple
- 15- Pressure plug of the regulation block



## Spare parts

Rep. Fig.10	Désignation	Code
1	Regulation block SIT	5510FG5010
11	Pilot 3 flames	5590FGR001
10	Thermocouple M9 lg 400	5570FGR010
7	Burner	5520FG0001
1	Hood for block + piézo	5510FG5006
12	Candle of piézo	5500FGR037
13	Cable of piézo candle	5500FGR408
4	Thermostat of security	5570FG0330
	Thermometer with dial Ø 60	5580FG0330
	Hook for the Caul	SEFG0085
	Division for the recovery box	SEFG0076