

# Adexa

CATERING EQUIPMENT DIRECT

## COUNTER TOP GAS FRYER 6G-TRC-1 6G-TRC-2

### INSTALLATION & OPERATIONAL MANUAL



**Important:**

1. You are advised to read these instructions first before installation commences.
2. This manual must be handed to the end user after installation and commissioning.
3. These instructions are only valid if the country code appears on the appliance. If the code does not appear on the appliance, refer to the technical instructions for adapting the appliance to the conditions for use in that country.

# TABLE OF CONTENTS

Important for your safety

Introduction

    General

    Specifications

Installation

    Clearances

    Location

    ASSEMBLY

Flue connection

Gas connection

Gas pressure

Test gas supply

Leveling the fryer

Operation

Over temperature shutdown

Before first use

    Cleaning

    Filling the tank with shortening

    Lighting the pilot

    Turning on the fryer

    Turning off the fryer

Extended shutdown

Basic frying instructions

    Fry Basket Guidelines

    Extended shortening life

Daily filtering

CLEANING Daily

Bolt out procedure

Maintenance

Flue vent inspection

Troubleshooting

# IMPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

## IMPORTANT

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT THE MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

## FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.



Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

## Using the appliance safely

Being an appliance designed only for professional use, it should be operated by qualified personnel exclusively.

Never leave the appliance unattended while it is on.

Do not move the appliance while hot.

Do not replenish the tank while the oil is hot. Please pay attention to the oil level mark when filling the tank. If it is below the minimum line, the oil might catch fire. If it is over the maximum line, the oil might overflow. It must be somewhere between min and Max line.

Please make sure the food is not wet. If food is wet or water drops inside the oil or fat, oil would burst and it is extremely dangerous.

Do not use flammable solvents or cleaning aids to clean this fryer. Corrosion might occur.

## Safety instructions in case of malfunction

If the appliance will remain idle for some time or in the event of a failure, abnormal operation, etc., turn off the shutoff valve upstream of the appliance. Call the service.

Additional prohibitions (hazardous procedures)

Never tamper with the seals of the adjusting screws located on the gas valves.

## Disposing of the appliance

This appliance has been manufactured using recyclable raw materials and does not contain any hazardous or toxic substances. To dispose of the appliance and all its packaging materials, strictly follow the local regulations in force in the place where it is installed. Packaging materials should be divided according to the type and delivered to a specific collection site. Ensure compliance with environmental protection regulations.

## INTRODUCTION

### GENERAL

This type of Fryer is produced with quality workmanship and material. Proper installation, usage and maintenance will result in years of satisfactory performance.

Before installing the fryer, thoroughly read this manual and carefully follow all instruction.

This manual is applicable to model listed on the cover page. Procedures in this manual will apply to all models unless specified. Pictures and illustrations can be of any model unless the picture or illustration needs to be model specific.

## Specifications

Model	6G-TRC-1	6G-TRC-2
Dimension (mm)	400×651×475	600×651×475
Height of working table	335	335
Oil capacity (L)	8-11	16-20

Gas	orifice dia.	Pilot orifice dia	Gas pressure.	Pilot heat input	Gas heat input		Gas Consumption	
					6G-TRC-2	6G-TRC-1	6G-TRC-2	6G-TRC-1
G30	0.9mm	0.25mm	29mbar	0.20kW	3.5kWx2	3.5kW	552g/h	276g/h
G30	0.9mm	0.25mm	37mbar	0.23kW	3.8kW x2	3.8kW	600g/h	300g/h
G30	0.9mm	0.25mm	50mbar	0.25kW	4.3kW x2	4.3kW	678g/h	339g/h
G20	1.5mm	0.40mm	20mbar	0.24kW	4.1kW x2	4.1kW	868l/h	434l/h
G25.3	1.5mm	0.40mm	25mbar	0.18kW	3.8kW x2	3.8kW	914l/h	457l/h

The setting and orifice are assembled and set by the manufacture and cannot be replaced.

# INSTALLATION

Before installing the fryer, verify that the type of gas (natural or propane) agrees with the specifications on the fryer naming plate which is located at the rear part of the unit. Make sure the fryer is configured for the proper elevation.

Record your fryer model, device, and serial numbers for future reference in the space provided below. This information can be found on the fryer data plate.

**Model No:** \_\_\_\_\_

**Device:** \_\_\_\_\_

**Serial No:** \_\_\_\_\_

## Clearances

☆ Minimum clearance from combustible construction:

6" (15 cm) from the sides of the fryer 6" (15 cm) from the back of the fryer The fryer may be installed on combustible floors

☆ Minimum clearance from noncombustible construction:

0" from the sides of the fryer 0" from the back of the fryer

☆ Between the fryer and any open-top flame units:

16" (41 cm)

## Location

☆ Install fryer in an area with sufficient air supply for gas combustion at fryer burners.

☆ Do not obstruct the flow of combustion and ventilation air.

☆ Provide adequate clearance for air openings into the combustion chamber.

☆ Do not permit fans to blow directly onto fryer.

☆ Avoid wall-type fans, which create cross-currents within a room. Avoid open windows next

to sides or back.

## ASSEMBLY

The fryer must be restrained to prevent tipping and the splashing of hot liquid. The means of restraint may be the manner of installation, such as connection to a battery of appliances, installing the fryer in an alcove, or by separate means such as adequate ties.

## FLUE CONNECTION

Make the flue connection as follows:

- ☆ Locate the fryer under a hood with adequate connection to an exhaust duct. The hood must extend 6" (15 cm) beyond fryer on both sides.
  
- ☆ Clearance above the fryer should be adequate for combustion by-products to be removed efficiently.
  
- ☆ An 18" (46 cm) minimum clearance should be maintained between the flue vent and the filters of the hood venting system.
  
- ☆ Never make flue connections directly to the fryer.
  
- ☆ Do not obstruct the flow of the gases from the appliance. Proper air balance should be maintained in the room.

## GAS CONNECTION

### **NOTICE**

All gas supply connections and any pipe joint compound must be resistant to the action of propane gases.

The gas inlet is located on the lower rear of the fryer. Codes require that a gas shutoff valve be installed in the gas line ahead of the fryer.

A 3/4" male BSP line for the gas connection is located near the lower right rear corner of the fryer. The serial plate (located inside the front door of the fryer) indicates the type of gas the unit is equipped to burn (natural gas or propane). The fryer should be connected ONLY to the type of gas for which it is equipped.

An adequate gas supply is imperative. Undersized or low pressure lines will restrict the volume of gas necessary for satisfactory performance. A combination gas valve and pressure regulator, which is provided with each unit, is set to maintain a 2.0kPa/2.5 kPa manifold pressure for natural gas or 2.9kPa/3.7kPa/5.0kPa manifold pressure for propane gas. Fluctuations of more

than 25% on natural gas or 10% on propane gas will create problems and affect burner operating characteristics.

The gas supply line must be at least the equivalent of ½" (12.7 mm) iron pipe for single units and 1-1/4" (31.75 mm) for batteries. If using the optional quick-disconnect flex hose, ¾" (19 mm) iron pipe for single units and 1-1/4" (31.75 cm) iron pipe for batteries.

Make sure the pipes are clean and free of obstructions, dirt, and piping compound. A battery requires one or two connections of appropriate size for the gas requirement.

Any flexible hose or tubing which may be used for supplying gas can not exceed 1.5m.

### **⚠ WARNING**

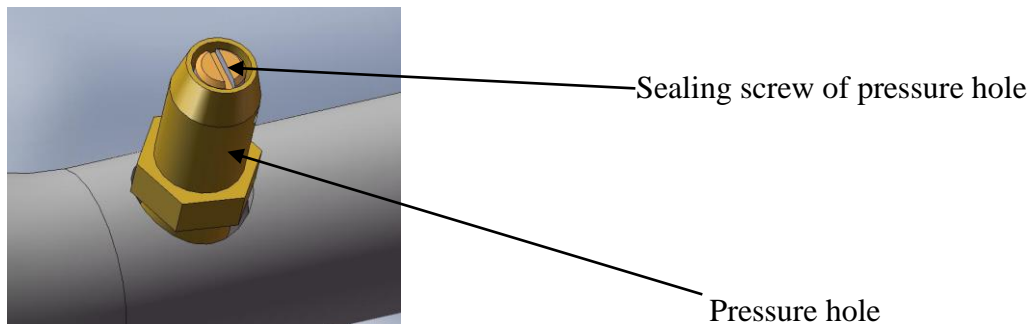
Prior to lighting, check all joints in the gas supply line for leaks. Use soap and water solution. Do not use an open flame.

After piping has been checked for leaks, fully purge gas pipes to remove air.

## **GAS PRESSURES (ALL MODELS):**

The available gas pressure should be the same as that indicated on naming plate. If incoming pressure exceeds 5 kPa, an additional pressure regulator must be installed.

Remove the pressure gauge after the detection; then tighten the sealing screw;



## TESTING THE GAS SUPPLY PIPING SYSTEM:

When test pressures exceed 5 kPa, the fryer and its individual shutoff valve must be disconnected from the gas supply piping system.

The gas supply tubing or hose shall comply with the national requirements in force and shall be periodically and replaced as necessary.

## LEVELING THE FRYER

Check the level of the fryer by placing a level on top of the fryer after gas connections have been made. Ensure that the fryer is level front-to-back and side-to-side in the final installed position. If using casters, lock the wheels after unit is level.

## OPERATION



Hot oil and parts can cause burns. Use care when operating, cleaning and servicing the fryer.



Spilling hot frying compound can cause severe burns. Do not move fryer without draining all frying compound from the tank.

## OVER-TEMPERATURE SHUTDOWN

If the shortening becomes overheated, a high-temperature shutoff device will turn the gas valve off and extinguish the pilot.

If the fryer shuts down due to overheating, DO NOT re-light the pilot until the shortening temperature is below 149 °C (300 °F)



If an overheating situation persists, contact qualified technician for help.

## BEFORE FIRST USE

### Cleaning

New units are wiped down at the factory to remove any visible signs of dirt, oil, grease, etc. remaining from the manufacturing process.

Before any food preparation, thoroughly wipe protective oil from all surface parts and the tank interior with hot soapy water to remove any film residue and dust or debris.

**NOTICE** Do not use chlorine or sulfate/sulfide cleaners.

☆ Wash any accessories shipped with unit.

☆ Rinse fryer and accessories thoroughly and drain the fryer. Š Wipe tank completely dry with a soft, clean cloth.

**NOTICE**

## FILLING TANK WITH SHORTENING


Solid shortening should NOT be used with this type of fryer. Melting solid shortening will damage the tank.

☆ Close the drain valve.


☆ Fill the fryer tank with liquid shortening.

- Shortening level should be between the min and max lines in the fryer tank.
- ☆ The fryer is marked with maximum and minimum levels, please fill in oil between two levels for completely safety of operation.
  - ☆ Shortening will expand when heated. Do not fill the fryer tank past the
  - ☆ MAX line.
  - ☆ Add fresh shortening as needed to maintain oil level.

## LIGHTING THE PILOT & TURNING ON THE FRYER

Rotate the knob, make sure the mark●on the knob pointing to position 0. Press button .

Then press the impulse ignition device at the same time. (picture 3) (It may take several times to ignite the flame, because there will be air in the pipe, only after air comes out then gas flow in and ignition can work.)

When the pilot flame is ignited, continuously press button , until the pilot flame is stable, then release your hand from the knob. 6G

Set the desired temperature according to the material and amount of food. It has 7 options for you to choose the temperature.

## TURNING OFF THE FRYER

- ◆ 1. Switch off the knob.
- ◆ Shut off the gas valve.

## BASIC FRYING INSTRUCTION

Set the desired temperature and allow shortening to heat up to that temperature.

Fry items that are about the same size together to ensure equal doneness.

Drain or wipe dry raw or wet foods to minimize splatter when lowering into hot shortening.

Add fresh shortening as needed.

Fry Basket Guidelines

Do not overfill baskets. Carefully lower basket into oil.

When frying doughnuts and fritters, turn product only once during frying.

When cooking French fries or onion rings, shake the basket several times in a way that does not splatter the shortening.

Batter-covered foods should be dropped carefully, one by one, into shortening or basket. If you use the basket, first dip the basket into the shortening to reduce batter-build up on basket surfaces.

When frying is completed, remove basket or product. Hang basket on rear hanger.

## EXTENDING SHORTENING LIFE

Shortening life can be extended by the following guidelines:

- ☆ Do not salt foods over the fryer.
- ☆ Use good-quality shortening.
- ☆ Filter shortening daily (at a minimum).
- ☆ Replace shortening if it becomes poorly flavored.
- ☆ Keep equipment and surrounding clean.
- ☆ Set thermostat correctly.
- ☆ Remove excess moisture and particles from food products before placing on fryer.

## DRAINING THE TANK

1. Turn the thermostat to OFF.
2. To keep the pilot lit, turn the gas valve to PILOT.
3. Direct the drain spout into the container that you want to drain the shortening into.
4. Open the drain valve. The oil will drain into the container. When the container is full or the fryer tank is empty, close the drain valve. Repeat this step until the fryer is empty.
5. If desired, perform the weekly clean-out as described under CLEANING.
6. Once tank is completely empty, add new shortening and set thermostat to desired temperature.

## DAILY FILTERING



### WARNING

Hot oil and hot parts can cause burns. Use care when operating, cleaning, and servicing the fryer.

- ☆ Filter shortening at least once a day. Refer to the instructions provided with your filtering equipment.
- ☆ A cold fryer will not drain properly. Always filter shortening between 250F and 350F. The shortening in the cold zone area will remain hard if the heat is only on for a few minutes. If necessary, use the clean-out rod to carefully stir the hard shortening to an area above the cold zone where it will melt. Use the tank brush to help clear sides and tubes of debris.

## CLEANING



### WARNING

Hot oil and hot parts can cause burns. Use care when operating, cleaning, and servicing the fryer Daily Clean your fryer regularly with the tank brush along with a damp cloth, and polish with a soft

dry cloth. If regular cleaning is neglected, grease will be burned on and discolorations may form.

Fingerprints are sometimes a problem on highly polished surfaces of stainless steel. They can be minimized by applying a cleaner that will leave a thin oily or waxy film.

- ☆ Clean all exterior surfaces of your fryer at least once daily.
- ☆ Use a damp cloth with warm water and a mild soap or detergent.

**NOTICE** Do not use chlorine or sulfate/sulfide cleaners.

- ☆ Rinse thoroughly, and then polish with a soft dry cloth.
- ☆ Keep the fryer exterior clean and free of accumulated grease to prevent stubborn stains from forming. If regular cleaning is neglected, grease will be burned on and discolorations may form.
- ☆ Remove discolorations by washing with any detergent or soap and water.
- ☆ Use a self-soaping, non-metallic scouring pad for particularly stubborn discolorations.
- ☆ Always rub with the grain of the stainless steel. ⚠ Do not use a metallic scoring pad or harsh cleaners.

## **BOIL OUT PROCEDURE**

### **Weekly or as required:**

1. Drain the tank as described under DRAINING THE TANK.
2. Once the shortening has been drained, flush out scraps and sediment with a small amount of warm shortening, using tank brush. Allow the tank to drain thoroughly.
3. Close the drain valve and fill tank with non-corrosive, grease-dissolving commercial cleaner.

Follow the manufacture's instructions.

**NOTICE** Do not use chlorine or sulfate/sulfide cleaners.

4. Add commercial boil-out solution. Solution level must be between the MIN and MAX levels on the fryer tank.
5. Set thermostat to the temperature recommended for the solution being used. Allow solution to simmer for about 15 to 20 minutes.
6. Drain the cleaning solution from the tank.
7. Close the drain valve and refill the tank with water. Add 1 cup (1/4 L) of vinegar to neutralize alkaline left by the cleaner. Solution level must be between the MIN and MAX level on the fryer tank.
8. Bring the solution to a simmer only, turn the thermostat off. Allow to stand for a few

minutes.

9. Drain the tank according to DRAINING THE TANK. Rinse thoroughly with clear, hot water. All traces of cleaner must be removed. Dry the tank thoroughly.
10. Close the drain valve and add shortening. Follow the FILLING TANK WITH SHORTENING procedure in this manual. The fryer is now ready for use.

## MAINTENANCE

### **▲ WARNING**

Hot oil and hot parts can cause burns. Use care when operating, cleaning, and servicing the fryer.

Spilling hot fryer compound can cause severe burns. Do not move fryer without draining all frying compound from the tank.

### **▲ WARNING**

#### **Should any abnormal operation like;**

- Ignition problems,
- Abnormal burner flame,
- Burner control problems,
- Partial or full loss of burner flame in normal operation, be noticed, the appliance requires IMMEDIATE service by a qualified service person and should not be used until such service is carried out.

#### **Using the appliance safely**

**Being an appliance designed only for professional use, it should be operated by qualified personnel exclusively.**

**Never leave the appliance unattended while it is on.**

**Do not move the appliance while hot.**

**Do not replenish the tank while the oil is hot. Please pay attention to the oil level mark when filling the tank. If it is below the minimum line, the oil might catch fire. If it is over the maximum line, the oil might overspill. It must be somewhere between min and Max line.**

**Please make sure the food is not wet. If food is wet or water drops inside the oil or fat, oil would burst and it is extremely dangerous.**

**Do not use flammable solvents or cleaning aids to clean this fryer. Corrosion might occur.**

#### **CAUTION:**

Always turn off the gas supply before cleaning.

This appliance is not water proof.

Do not use water jet spray to clean this appliance.

When the fryer is cool, inspect annually. Check the flue and clear any obstructions.

### **Troubleshooting**

- ◆ Cannot ignite the pilot flame:
  - a. The installation or the connection of igniter is wrong. Please install the ignitor correctly.

- b. The igniter's plug or the wire of plug is broken. Please replace a new one respectively.
  - c. The gas pressure is not enough. Adjust the relive valve to get a proper pressure.
  - d. The nozzle is block. Please unblock the nozzle.
  - e. The connection of the thermocouple is not good. Please fasten the connection.
  - f. The thermocouple is damaged. Replace a new one.
  - g. The gas control valve has problem. Ask the professional people to repair or replace a new one.
- ◆ The pilot flame is on but the main burner can not be ignited.
    - a. The gas pressure is not enough. Adjust the relive valve to get a proper pressure.
    - b. The nozzle of the main burner is block. Unblock the nozzle.
    - c. The gas control valve has problem. Ask the professional people to repair or replace a new one.
  - ◆ Turn off the gas valve and it has a lit-back sound.
    - a. The diameter of nozzle is not matched with the gas source. Please adjust the nozzle diameter.
    - b. The gas pressure is too low. Adjust the relief valve.
  - ◆ It has red flame, and black smoke.
    - a. The diameter of nozzle is not matched with the gas source. Please adjust the nozzle diameter.
    - b. The gas is nearly used out. Replace the gas.
    - c. Reduce the gas flow.

# ADEXA DIRECT LIMITED

Unit 1 Swift Point, Cosford Lane, Swift Valley Industrial Estate, Rugby, CV21 1QN, UK  
T:+44 1788 222 410      service@adexa.co.uk      www.adexa.co.uk

---



## EC Declaration of Conformity

Adexa Direct Limited declares that:

**Equipment Type:** Gas fryer

**Model:** 6G-TRC-1, 6G-TRC-2

**Imported By:** ADEXA DIRECT LIMITED  
Unit 1 Swift Point, Cosford Lane, Swift Valley Industrial  
Estate, Rugby, CV21 1QN, UK

**Brand:** ADEXA

**Application of Council Directive(s):** (EU) 2016/426 (9 March 2016)

**Standards:** EN 203-1:2021, EN 203-2-4:2005  
EN 203-3:2009

I, the undersigned, hereby declare that the equipment specified above conforms to the above Directive(s) and Standard(s).

**Date:** 10.05.2023

**Signature:** 

**Full Name:** Hakan Baykal

**Position:** Purchase Manager

# ADEXA DIRECT LIMITED

Unit 1 Swift Point, Cosford Lane, Swift Valley Industrial Estate, Rugby, CV21 1QN, UK  
T:+44 1788 222 410      service@adexa.co.uk      www.adexa.co.uk

---



## Declaration of Conformity

Adexa Direct Limited declares that:

**Equipment Type:** Gas fryer

**Model:** 6G-TRC-1, 6G-TRC-2

**Imported By:** ADEXA DIRECT LIMITED  
Unit 1 Swift Point, Cosford Lane, Swift Valley Industrial  
Estate, Rugby, CV21 1QN, UK

**Brand:** ADEXA

**Application of Council Directive(s):** (EU) 2016/426  
2018 No 389  
UK SI 2019/696  
2019 No 1246

**Standards:** BS EN 203-1:2021, BS EN 203-2-4:2005, BS EN 203-3:2009

I, the undersigned, hereby declare that the equipment specified above conforms to the above Directive(s) and Standard(s).

Date: 3.6.2023

Signature:

A handwritten signature in black ink, appearing to read 'Hakan Baykal', is written over a light blue rectangular background.

Full Name: Hakan Baykal

Position: Purchase Manager