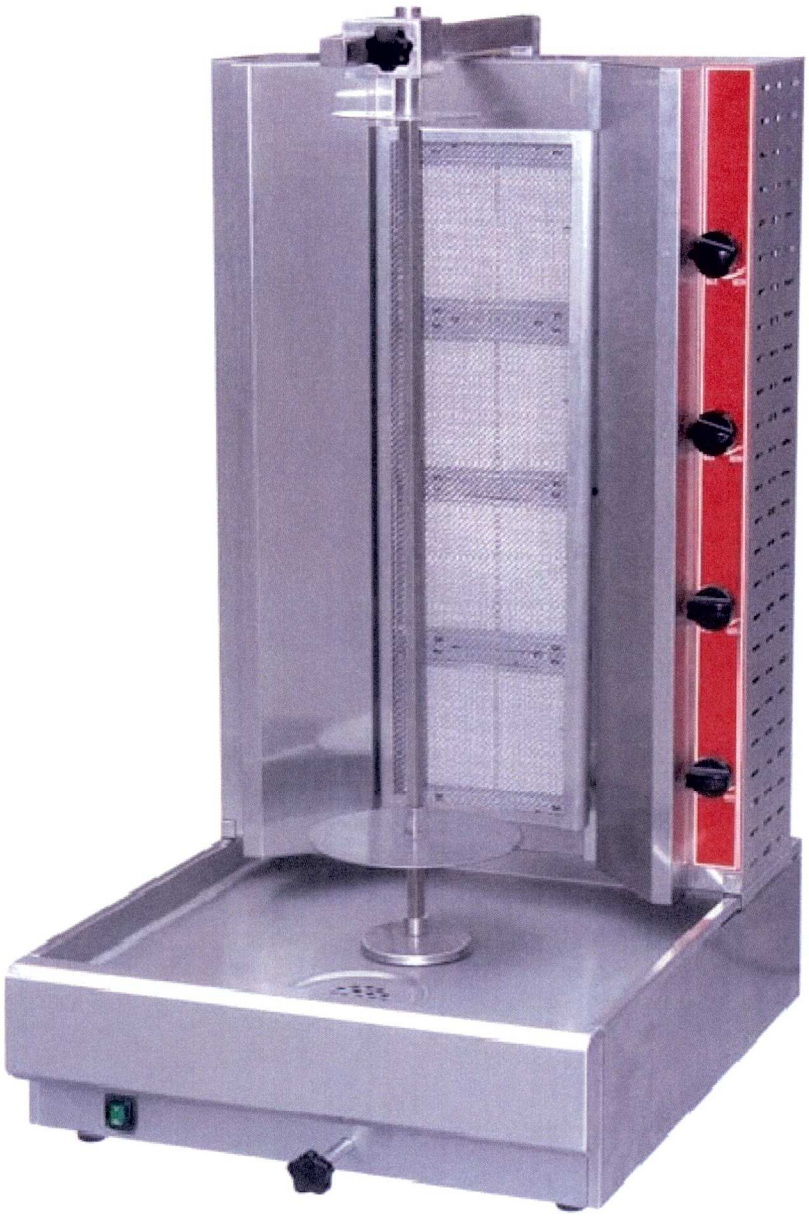
FED GASMAX

RG-2 Kebab Machine Installation and User Manual



Features

- High efficiency infrared burners with individual control from high to low.
- Easy slide burner for optimum heat control.
- Built-in side heat deflector wings.

Read this manual carefully before using the appliance.

Keep the manual for future consultation after installation.
This manual contains information for FED appliances.

See the appliance data plate positioned on the side panel in order to identify the appliance product model.

Only install the appliance in a well-ventilated place. Inadequate ventilation causes asphyxia. Do not obstruct the ventilation system in the place where the appliance is installed. Do not obstruct the vents or ducts of this or other appliances.

Installation, maintenance and conversion to other gas types must only be carried out only by an authorised person(s). For after sales assistance, contact an authorised service agent or the supplier. Demand original spare parts.

This appliance is not suitable for marine use.

This appliance is designed for cooking foodstuffs. It is intended for commercial use only. Any other use is to be considered improper.

Personnel using the appliance must be trained. Do not leave the appliance unattended when it is working.

Turn off the appliance in case of fault, poor operation or if you smell gas.

Do not use products (even diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc) to clean the appliance or the floor under the appliance.

Do not spray aerosols in the vicinity of this appliance while it is in operation.
Do not use metal tools to clean steel parts (wire brushes or metal scouring pads).
Do not allow oil or grease to come in contact with plastic parts.
Do not allow dirt, fat, food or other to form deposits on the appliance.
Do not clean the appliance with direct jets of water.

Failure to observe the above instructions can compromise the safety of the appliance. Additionally damage caused by the misuse of the appliance is not covered by warranty.

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

The area where the appliance is installed must be kept clear of combustibles and flammables. This includes mops, rags, grease wrapping paper and electrical equipment (cords)

Packaging

Packing materials are environmentally friendly and can be stored without risk, or burned in a special waste incineration plant

Use

During operation, some parts of the appliance may be very hot! Never touch any hot parts without gloves on.
Our appliances offer high performance and efficiency. To reduce consumption of gas, electricity or water, do not use appliance when empty or in conditions that compromise its optimal efficiency (e.g. with doors or lids open, etc). When possible, preheat only before use.

Cleaning

In order to reduce the emission of pollutants into the environment, clean the appliance (externally and when necessary internally) with products which are more than 90% biodegradable.

Installation

Installation must be carried out only by authorised, licensed installers in accordance with these instructions, local gas fitting regulations, local building codes, water supply regulations, electrical wiring regulations, the Gas Installation Code AS5601 and any other relevant statutory regulations.

Dimensions/Electrical

Model	Dimensions (mm)	Voltage	Power (A)	Rotational speed(RPM)	Weight (Kg)
RG-2	534x607x950	230V/50HZ	2.8	1	35

Gas

Burner	Natural Gas	LPG (Propane)
Gas Consumption MJ/h	13	13
Injector Size mm	1.4	1.04
Test Point Pressure kPa	1.0	2.65

Unpacking

Remove the packing.
Carefully remove the protective film from metal surfaces.
Remove any traces of glue using a suitable solvent.
Ensure all components are correctly positioned before operating appliance.

Importantly:

Immediately check for any caused during transport.
Inspect the packs before and after unloading.
The forwarder is responsible for the safety of the goods during transport and delivery.
Notify the forwarder in the event of apparent or hidden damage. Specify any damage or shortages on dispatch note.
Keep all documentation contained in the packing.

Positioning

The installation diagrams give the overall dimensions of the appliance and the positions of connections (gas and electricity)
When positioned under a grease filter canopy, the appliance must have at least 1050 mm between the top of the appliance and the grease filter.
Maintain an adequate distance between the appliance and any combustible walls. (300mm to side wall and 100mm to rear wall.)
Leave an adequate distance between the appliance and any side walls in order to allow subsequent servicing or maintenance operations.
Suitably insulate any surfaces that are less than the specified distances from the appliance.
If the appliance is to be mounted on a bench, ensure it is capable of supporting the weight of the appliance in full operation.

Exhaust

The appliance must be installed under a ventilation exhaust system complying with the local building regulations and AS5601 – Gas Installation code.
Place the appliance under the grease filter to ensure removal of fumes and steam produced by cooking.
The correct clearance between the burner / appliance outlet and the exhaust hood must comply with the current standards and be not less than 1050mm.

Where there is no exhaust hood, contact local authority for information and guidance on installation.

Connections

Refer to appliance data plate for information relating to gas consumption, pressures etc.
Refer to the installation diagram for confirmation of the relevant connection points e.g. gas, water, electricity, drainage etc (where applicable).

An appliance gas pressure regulator must be fitted for Natural gas and LPG appliances. Refer AS4563 – Commercial Gas Catering Equipment (implementation Jan 2005)

Fit an appliance isolating valve before the inlet. This must be a ¼ turn type, be approved and be in an accessible location when the appliance is installed and working.

Test point for checking gas pressures is located on the manifold behind the front cover. Remove knobs, and screws to access test point. Ensure test point is resealed and leak tested after use.

Important!

For all gas appliances, the regulator supplied with the appliance must be fitted between the gas valve and the appliance inlet.
Clean the pipes to remove any dust , dirt or foreign matter which could block the supply.
Do not use pipes of a diameter smaller than that for which the appliance is designed. Refer AS5601 Gas Installations for Pipe sizing tables.
After installation, the pipework should be checked for gas leaks in accordance with standard operations. Use soapy water to check connections for leaks.

Make certain the appliance is arranged for the type of gas to be used. Otherwise, the appliance will have to be converted to the applicable gas type. If not certain contact local gas supplier for confirmation of gas type. Any conversion to be carried out must be undertaken by an authorised person in accordance with the supplied instructions.

Use of Flexible Hoses: Where it is intended to connect the appliance to the gas supply using a flexible, it is important to use the correct type assembly for the application. Refer to AS5601 for hose connection requirements. The hose assembly must comply with AS/NZS1869 – Class B and be kept as short as possible. A chain must be fitted to restrict the appliance movement to no more than 80% of the hose length. Ensure hose is adequate for appliance gas consumption.

Supply Pressure Check

Make sure the appliance is suitable for the type of gas available, according to that given on the data plate.
The supply pressure must be measured with the appliance operating, using a manometer.
Ensure gas is turned off.
Remove control panel.
Remove test point screw from the pressure test point and connect the manometer.
Turn the gas on slowly, light the applicable burners and compare the value read on the manometer with that given on the data plate.
If the manometer gives a pressure outside the range, adjust the gas regulator supplying the appliance. If the pressure cannot be adjusted to the correct value, check the installation to determine problem.

Gas Pressure Regulator

The section of the gas supply line must be sufficient to ensure the gas flow necessary for full operation of all of the appliances connected to the piping.
The gas pressure regulator will ensure constant outlet pressure over varying inlet pressures.
When the regulator is fitted, it must be adjusted to the correct pressure when the burners are operating.
Test point pressures are: 1.0kPa for Natural Gas
2.65kPa for L.P.G. (Propane)
To adjust the regulator, remove cover cap and turn screw clockwise to increase pressure. To decrease pressure turn screw anti-clockwise.

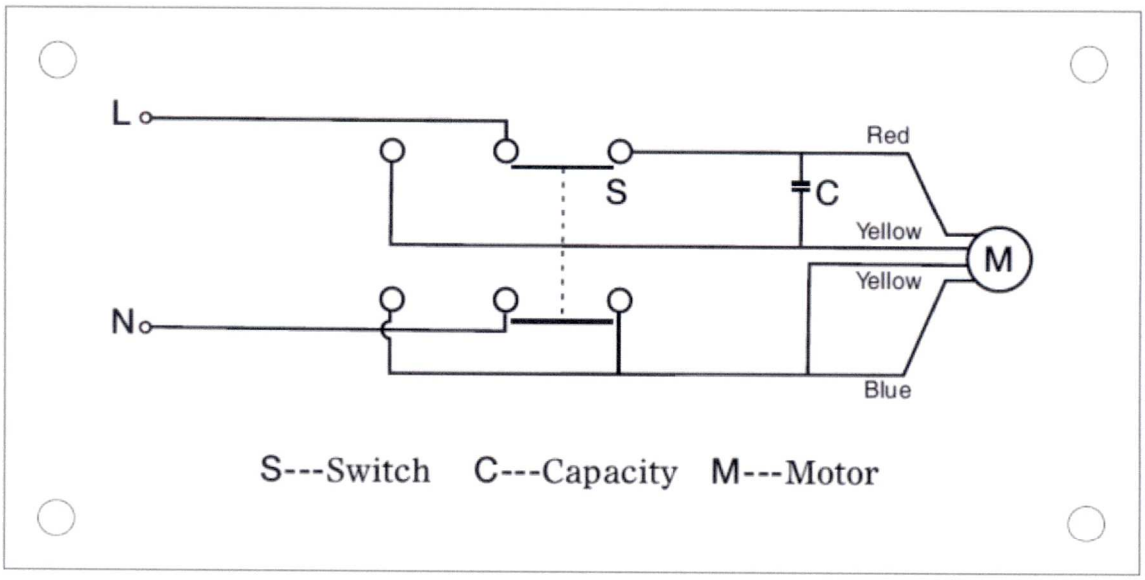
APPLIANCE SERVICE

Appliance must only be serviced by an FED authorised person.

Appliance should be serviced at least every 2 years or more frequently depending on use. This service is not covered by warranty.

- Service should include check operation of valves, safety devices, all other components and for gas leaks.
- Any parts which have deteriorated or not working correctly should be replaced by genuine parts available from FED.

Make	Vantage Doner Kebab Machine		*Distributed by:* Food Equipment Distributors Pty Ltd Sydney Ph: 1300 887 055
Model	RG-2		
Gas Type	NG	ULPG	
Injector Size	1.7mm	1.05mm	TO BE INSTALLED IN ACCORDANCE WITH INSTALLATION INSTRUCTIONS, AS5601 AND ON A NON-COMBUSTIBLE SURFACE
T.P.P. kPa	1.0	2.7	
Gas Consumption	13MJ/h per burner 52 MJ/h total		
Cert. No.	AGA-7276-G		Electrical: 240 Volts / 50 Hz
Serial No.:			



S---Switch C---Capacity M---Motor