



MANUFACTURER OF CATERING APPLIANCES & INOX FURNITURE

Gas Deep Fryers ADA FG

Operating Manual (v. 3.02)

ADA FG 8 | ADA FG 2x8 | ADA FG 11R | ADA FG 15 | ADA FG 2x15

Maszyny i Urządzenia Gastronomiczne
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1. GENERAL REMARKS

Before installing and/or switching on the appliance, it is necessary for the installer and/or operator of the device to carefully read this manual and follow the instructions and recommendations contained in it regarding the correct and safe use of the device.

Compliance with the operating instructions will ensure long-term and reliable operation of the appliance, and thus bring benefits and satisfaction with the equipment purchased. The only way to ensure the safe use of the device is to thoroughly understand the principles of proper installation, operation and maintenance.

This manual is an integral part of the device and must be stored with it in a safe place, so that all users and technical service authorized to repair and / or service the equipment have access to it. If the owner changes, this instruction must be given to the new owner.

This appliance may only be used for the purposes for which it was designed. Any other use can be dangerous to the operator. The manufacturer is not liable for damages resulting from improper use. Parts that have been marked/protected against unauthorized interference must not be adjusted by the user.

Installation of the device should be carried out by authorized persons according to the manufacturer's instructions and in accordance with applicable standards. Improper use may cause a risk for which the manufacturer cannot be held responsible.

After completing the installation of the device, the packaging components must not be kept within the reach of children, as they may cause hazards. Therefore, they must be disposed of (also for environmental protection reasons) in accordance with applicable regulations.

Before starting the appliance, make sure that the type of gas you have corresponds to the one for which the appliance was factory-set.

The manufacturer reserves the right to change the technical parameters of devices affecting the increase of operational values, without notice. Photographs, drawings and descriptions of devices are for reference only.

2. DESTINATION OF THE FRYER

Gas fryers - deep fryers - ADA FG are appliances designed for cooking meals in hot cooking oil. They are used in professional gastronomy for preparing fries, portions of chicken, meat and fish, as well as vegetables or donuts.

Fryers ADA FG are characterized by reliability in operation, low gas consumption while generating high heat power and short frying time, which in turn allows you to get a juicy and tasty product.



Fig. 1. Gas deep fryer ADA FG 2x8

3. TECHNICAL CHARACTERISTIC AND EQUIPMENT

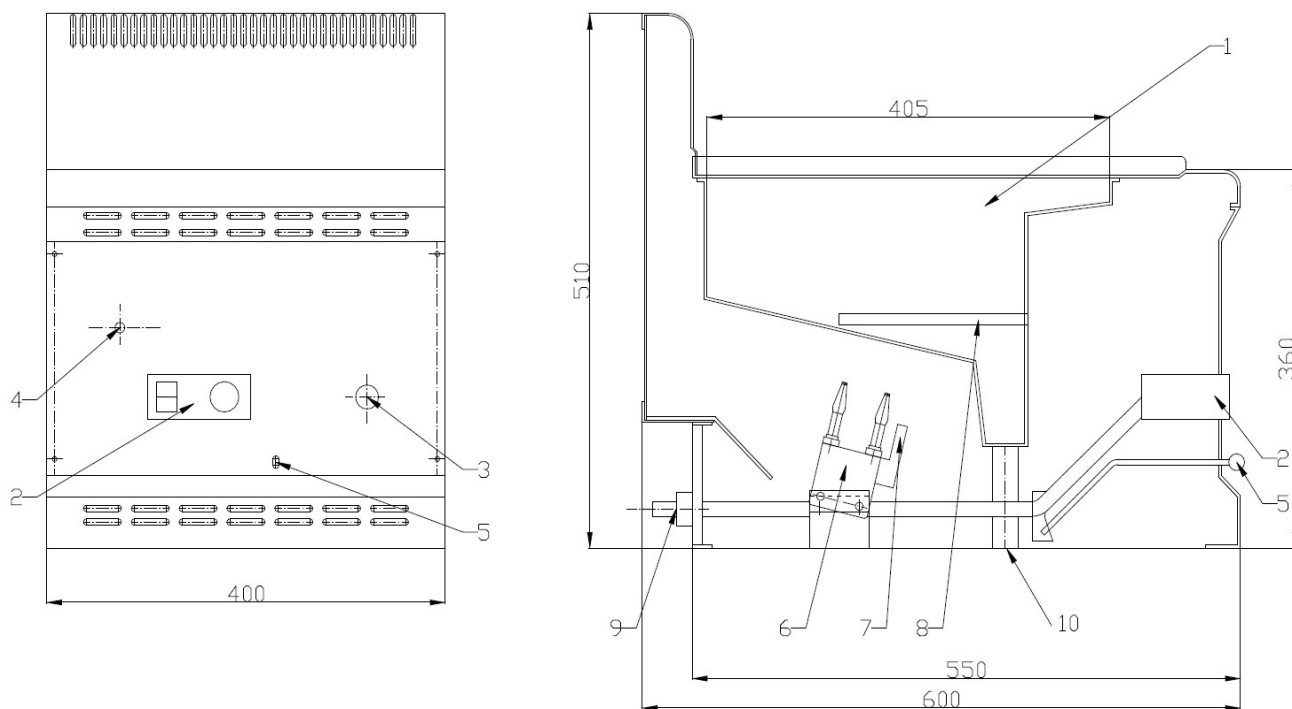


Fig. 2. Construction scheme of gas fryer ADA FG

1. Frying chamber, 2. Regulating valve, 3. Piezo igniter, 4. Temperature limiter (reset button), 5. Oil valve lever, 6. Burner, 7. Pilot burner, 8. Temperature sensors, 9. Gas connection, 10. Oil drain hole

The fryers with all components are made of acid-resistant stainless steel. The design of the appliance is based on adjustable legs on which the housing rests. Inside the fryer there is a set of burners [6] and a gas installation powered by the gas connector [9]. The burners heat the frying chamber, in which the gas valve thermostat sensor and the safety sensor are mounted, switching off the gas supply when the oil reaches the temperature of 230 ° C [4].

The frying chamber has a properly profiled bottom with so-called a cold zone in which burnt particles of fried foods are deposited. Undesirable product particles do not participate in the frying process and do not contaminate the oil in the chamber.

By using this zone, the oil's useful life has been extended, thus reducing the need for frequent oil change in the tank.

At the bottom of this zone there is a hole with a stub pipe and a shut-off valve [5] which, after unlocking the safety catch [10], allows the chamber to be emptied of oil.

To release oil from the chamber, lift the pawl up and pull the knob with the shut-off valve towards you.

Exhaust gas emitted during the combustion of gas passes through the exhaust outlet.

The device's control parts are located on the front of the housing. Belong to them:

- Piezo igniter [3],
- MINISIT 710 control and shut-off valve [2],
- Oil drain knob [5],
- Oil overheating protection [4].

Technical data	ADA FG 8	ADA FG 2x8	ADA FG 11R	ADA FG 15	ADA FG 2x15
Width [mm]	400	700	500	400	700
Depth [mm]	600	600	650	650	650
Height (with chimney) [mm]	360 (510)	360 (510)	360 (510)	860 (1010)	860 (1010)
Burners heat power [kW]	7,5	2 x 7,5	10	10	2 x 10
Piezo igniters [pcs.]	1	2	1	1	2
B/P gas consumption [kg/h]	0.5	1	0.6	0.6	1.2
E; H gas consumption [m ³ /h]	0.7	1.4	0.9	0.9	1.8
Chamber capacity [dm ³]	8	2 x 8	11	15	2 x 15
The number of nozzles [pcs.] and their diameter [mm] depending on the type and pressure of gas	(B/P 50 mbar) 6 nozzles 2 x Ø0,4 mm	(B/P 50 mbar) 2 x 6 nozzles 2 x Ø0,4 mm	(B/P 50 mbar) 7 nozzles 2 x Ø0,4 mm	(B/P 50 mbar) 7 nozzles 2 x Ø0,4 mm	(B/P 50 mbar) 2 x 7 nozzles 2 x Ø0,4 mm
	(B/P 37 mbar) 8 nozzles 2 x Ø0,4 mm	(B/P 37 mbar) 2 x 8 nozzles 2 x Ø0,4 mm	(B/P 37 mbar) 9 nozzles 2 x Ø0,4 mm	(B/P 37 mbar) 9 nozzles 2 x Ø0,4 mm	(B/P 37 mbar) 2 x 9 nozzles 2 x Ø0,4 mm
	(B/P 30 mbar) 9 nozzles 2 x Ø0,4 mm	(B/P 30 mbar) 2 x 9 nozzles 2 x Ø0,4 mm	(B/P 30 mbar) 10 nozzles 2 x Ø0,4 mm	(B/P 30 mbar) 10 nozzles 2 x Ø0,4 mm	(B/P 30 mbar) 2 x 10 nozzles 2 x Ø0,4 mm
	(B/P3+ 28-30/37 mbar) 9 nozzles 2 x Ø0,4 mm	(B/P3+ 28-30/37 mbar) 2 x 9 nozzles 2 x Ø0,4 mm	(B/P3+ 28-30/37 mbar) 10 nozzles 2 x Ø0,4 mm	(B/P3+ 28-30/37 mbar) 10 nozzles 2 x Ø0,4 mm	(B/P3+ 28-30/37 mbar) 2 x 10 nozzles 2 x Ø0,4 mm
	(E, H 20 mbar) 7 nozzles 2 x Ø0,65 mm	(E, H 20 mbar) 2 x 7 nozzles 2 x Ø0,65 mm	(E, H 20 mbar) 8 nozzles 2 x Ø0,65 mm	(E, H 20 mbar) 8 nozzles 2 x Ø0,65 mm	(E, H 20 mbar) 2 x 8 nozzles 2 x Ø0,65 mm

Tab. 1. Basic technical data of gas fryers ADA FG

4. INSTRUCTIONS FOR THE GAS FRYER INSTALLER

Connection of the fryer to the gas installation can only be carried out by a person with appropriate qualifications. Parts that have been secured by the manufacturer may not be adjusted by the installer.

4.1. Description of components

Gas installation

The fryer is equipped with a set of burners and a gas installation which includes:

- main gas burner with pilot burner,
- ignition electrode with piezo igniter,
- flame sensor (thermocouple),
- MNISIT 710 control valve with oil temperature sensor (thermostat),
- max limiter oil temperature (230 °C),
- fryer gas pipes together with the gas connector.

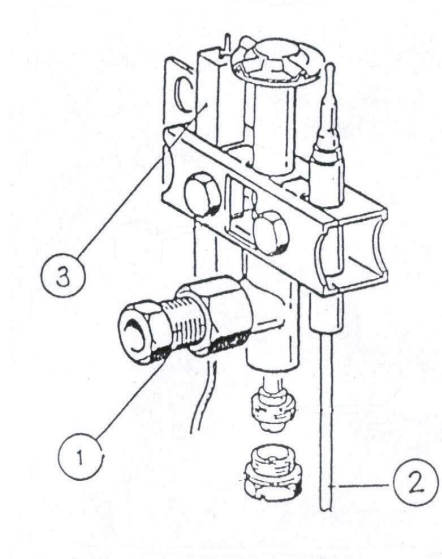


Fig. 3. Pilot burner

The pilot burner consists of an ignition electrode [3] on one side and a thermocouple [2] on the opposite side (flame sensor that switches off the gas supply to the device in the event of its disappearance). On the front side there is a connection nut [1]

The fryer can be connected to the B/P supply via a gas pressure reducer or natural gas E and will therefore be equipped with a suitable (in accordance with the order) gas connection:

- 1) B/P - with a $\varnothing 12$ tip for B/P systems for a flexible hose,
- 2) natural gas E - with external thread G $\frac{1}{2}$ for natural gas E (G20) (fig. 4).

A change of gas type may only be carried out by authorized persons. To change the type of gas, replace the set of gas burners and adjust the pilot burner.

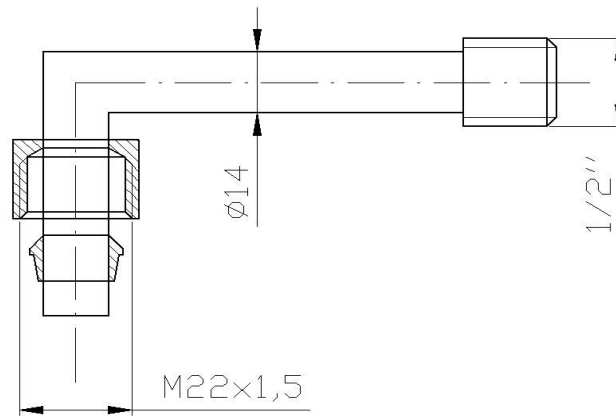


Fig. 4. Natural gas connector

Flue system

Each fryer is equipped with an exhaust outlet, which is located at the back of the device, on the chimney. **Warning! The chimney reaches a high temperature, which is why you should pay attention to maintaining a proper distance from the wall.** The device should be placed in such a way as to ensure ventilation to an appropriate exhaust hood or ventilation system. This is essential for the effective removal of flue gases and odors generated during the frying process. The extractor hood must be designed so that it does not interfere with the operation of the fryer. If the fryer is connected to a forced exhaust system, an automatic gas shut-off system should be applied to the fryer in the absence of draft, which will prevent the device from working with inefficient exhaust ventilation.

4.2. Appliance installation

The room in which the gas installation is installed and the fryer is planned to be installed should comply with the provisions of the technical conditions to be met by buildings and their location, and have continuous air exchange (inflow of sufficient amount air, needed for gas combustion and exhaust gas outlet) protecting against exceeding in the air, inside the room, the permissible content of exhaust components harmful to human health. This condition is very important for the safety of the user and the efficient operation of the air exchange system must not be prevented.

Based on these regulations, the room in which the device will be installed should meet the following requirements and have:

- Efficient supply and exhaust ventilation ensuring air exchange of at least $37.5 \text{ m}^3/\text{h}$ for each kilowatt of thermal power of the gas device.
- the minimum dimension of the flue must not be less than 0.14 m, and the total area of the ventilation duct not less than 0.016 m^2 ;
- Appropriate cubature that will ensure that the maximum heat load from gas appliances does not exceed $930 \text{ W} / \text{m}^3$ of room.
- Adequate dimensions that ensure that the installed device is at least 0.3 m from the nearest room walls (sides and back of the device) and the front is at least 1.2 m. The walls and floor should be non-flammable. Flammable materials should be at least 5 m from the front of the device.

- When using a device for liquid gas, such rooms must not be below ground level, i.e. in the basement or basement, and the temperature of the room where the B / P gas cylinder is located must not exceed 35 °C.

In order to ensure proper ventilation at all times inside and around the gas cylinder compartment, obtain a constant supply of fresh air and prevent the accumulation of unburned gases, make sure that the device and the cylinder are close to the opening window; if the equipment is in a closed room, it must be installed with an efficient ventilation hood or shaft.

Warning!

Pursuant to the applicable provisions of the Building Law, liquefied gas may not be used in the building in which the natural gas installation is located.

The appliance can be powered by 11 and 33 kg gas cylinders. The maximum dimensions with a reducer for a 11 kg cylinder are 65 x 35 x 35 cm, while for a 33 kg cylinder it is 130 x 37 x 37 cm. A liquid gas cylinder should:

- put at least 1.5 m from heat radiating devices,
- cylinders should not be placed in the vicinity of other sparking devices,
- install cylinders in an upright position and secure them against falling, falling over or accidental displacement.

Gas supply pipes or hoses should meet applicable national requirements and should be periodically checked and replaced if necessary.

When installing the appliance, observe the following applicable regulations:

- Standards, regulations, building and fire regulations.
- Health and safety regulations.
- Regulations issued by gas suppliers, which should also be used to confirm the approval of the installation of the device.
- Standards, regulations, ordinances for gas installations and gas-powered equipment.
- Standards, regulations, ordinances regarding ventilation.

The appliance installer should:

- Have a qualification certificate.
- Read the information on the rating plate. Compare the information with the gas delivery conditions at the place of installation.
- Check the gas valve connections for leaks.
- Check the effectiveness of all components of the device's operation.
- Familiarize the user with the operation of the device.

Assembly order

Determining the right location for the fryer is extremely important for the proper operation of the appliance, speed and convenience.

Models ADA FG 8, ADA FG 2x8 and ADA FG 11R require positioning on a stand or countertop with an opening to ensure adequate air supply to the device. This is because direct oil heating is from below. In addition, the oil drain valve is located on the bottom of the appliance.

Before installation, check that all fryer parts are included and not damaged during transport.

1. Place the appliance in a place that allows easy access from all sides, on a hard and non-flammable surface. The distance from non-flammable walls should be at least 10 cm. If the walls are not resistant to high temperatures, use appropriate insulation and keep a minimum distance of 30 cm. Also keep a distance of at least 20 cm from other devices.

2. Level the appliance using the regulated legs.

Warning!

Incorrect use of the appliance can cause oil to burn and fry, which can cause severe burns, injury, as well as fires and equipment damage.

3. Before connecting the fryer to the gas installation, check on the rating plate to which gas type the fryer is adapted and whether it corresponds to the type of gas in the gas installation (propane-butane B / P or natural gas E).

4. Make the connection in accordance with the following rules:

- connection to natural gas should be made:
 - a) rigidly using seamless pipes (steel or copper);
 - b) or using a metal braided hose with a CE safety certificate;
- connection of B/P from a gas cylinder should be made with a flexible hose with max. 1.5 m long, with CE safety certificate. The ends of the hose must be secured with hose clamps.

5. A gas shut-off tap must be installed on each gas appliance and it should be easily accessible.

6. After connecting the device to the gas installation, check for leaks using appropriate sensors, paying particular attention to the connection points. The fryer must not be put into operation after a leak has been detected.

Warning!

Never check the tightness of the gas system with a lit match or flame. This could cause a fire or explosion and cause serious injury or material damage. The device must not be put into operation after a leak has been detected.

7. After completing the installation of the device, the packaging components must not be kept within the reach of children, as they may cause hazards. Therefore, they must be disposed of (also for environmental protection reasons) in accordance with applicable regulations.

Gas supply pipes or hoses should meet applicable national requirements and should be periodically checked and replaced if necessary.

5. INSTRUCTIONS FOR USE AND MAINTENANCE

Each appliance has been thoroughly inspected and tested before shipment. However, it is good practice to check the device before starting it.

Before starting the frying process, wash the frying chamber and the rest of the elements which may contact with food with hot water and suitable detergents.

- Close the chamber drain valve;
- Fill the compartment with water and detergent and bring to the boil;
- Release the water from the chamber and rinse several times with hot water;
- Fill the chamber with 100 ml of vinegar again to neutralize the alkalis from the cleaning agents and bring to a boil;
- Empty the chamber and rinse with hot water several times;
- Carefully dry the chamber and additional components and close the drain valve.

Warning!

The appliance is not designed for direct spraying with a water jet. Do not use a high-pressure water jet for cleaning the device!

- Please pay attention to choosing the right cleaning agent. The cover elements and the safety valve are made of aluminum. Contact with unsuitable cleaning agents can cause corrosion.
- Do not use steel wool or other cleaning tools and cleaning / disinfecting agents containing chlorine, bromine, iodine or ammonia, as these substances will damage stainless steel and shorten the life of the fryer.
- Clean the device only when it is cold - otherwise there is a risk of burns.

Warning!

Never fill the chamber with oil until the chamber is thoroughly drained and before checking whether the drain valve has not retained water, because it causes oil to foam. Always close the drain valve before filling the chamber.

5.1. First start

Fill the frying chamber with oil before starting the device. **Under no circumstances may the fryer be fired when the chamber is empty.**

To start the fryer:

- open the gas valve,
- set the thermoregulator knob of the control and shut-off valve to position [Fig. 5. - 1],
- press and hold the [3] button (opening gas supply to the pilot burner),
- press the [2] button several times (piezo-igniter),
- after ignition of the gas on the pilot burner, hold down the button [3] for a period of approx. 10 s (during this time the thermocouple takes over the control of flame retention),
- after confirming that the pilot burner flame burns steadily, set the required oil temperature using the knob [1] according to the table below (at this moment the gas on the main burner ignites)

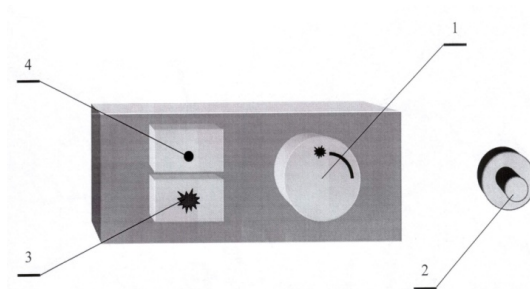


Fig. 5. Control and shut-off valve control

- to turn off the device for a short break during operation, set the thermoregulator knob back [1] to the position (pilot burner is on, main burner is off),
- if you want to switch off the appliance completely, press the button [4], then cut off the gas supply to the fryer). After switching off the fryer, to start it again, wait about 1 minute,
- after finishing work, additionally turn off the main gas valve.

Index on the knob	Approximate oil temperature [°C]
1	50
2	70
3	90
4	110
5	130
6	150
7	170
8	190

Tab. 2. Oil temperature control

During the first start of the appliance, the pilot burner ignition time is very long (up to about 2-3 minutes). This is due to the fact that the gas installation is filled with air, which must be replaced by gas.

5.2. Appliance operation

Fill the chamber with oil, turn on the gas supply, ignite the pilot burner and set the thermoregulator knob to the set temperature position.

After reaching the required temperature, we put the previously prepared products into the basket and place the basket in the frying chamber. Regularly check the filling level of the chamber.

- Never start the appliance with an empty chamber or with too low oil level. This may cause the device to overheat.
- Too high an oil level can cause leakage and burns.
- Do not add oil to a hot chamber, as this may cause splashing.

Warning!

It should be remembered that every gas appliance must be periodically subject to maintenance inspection and leak test.

If the temperature exceeds 230 °C, the protection will trip to turn off the entire device. To switch it on again, wait for the oil to cool down and press the safety button in the hole on the front panel below the gas valve [4] (fig. 2).

Warning!

The fryer and basket surfaces are very hot. To avoid burns, wear protective gloves before starting work, and use extreme caution when handling the device.

5.3. Use and oil change

Change the oil often and do not extend the oil's service life if it sees excessive oil consumption. The oil should be protected against heavy frying at high temperature. After exceeding about 200 °C may include oil to burn. Do not fill the entire basket of the offer. Use the recommended maximum load as it allows for quick frying and safe use.

Warning!

When starting a cold appliance filled with oil or fries, never turn the thermostat knob to the maximum position. Choose the minimum positions and slowly increase the setting until the operating temperature is reached.

Fryers have a cold chamber, which allows you to extend the life of the oil, because the burnt particles fall to the bottom of the "pocket" where the temperature is lower than in the frying chamber. Due to this difference, burnt particles are eliminated from the frying process and do not contaminate the oil in the chamber.

When the oil shows signs of foaming, it must be replaced immediately. It is recommended to use high-quality frying fat in the frying pan. Low quality fats have a high moisture content, which causes foaming and boiling over.

If you use solid fat, it is recommended to melt it on the external heating device before placing it in the chamber. The chamber surface in gas fryers must be completely submerged. Otherwise, fat burning and damage to the chamber/appliance may occur.

5.4. Cleaning the appliance

After finishing the fryer work, perform the following actions:

- Switch off the device and turn off the gas supply valve,
- Place a container with a minimum capacity of 10 liters (15 liters for models FG 15 and FG 2x15) under the oil drain valve,
- Wait for the oil to cool down,
- Gradually open the drain valve and allow a quiet oil leak into the tank, taking care that the leaking oil does not cause burns and that the bottom parts of the device do not splash.

- Separate 'clean' oil from burnt particles,
- After oil leak, flush the chamber with clean filtered oil,
- When the chamber is clean, close the drain valve,
- It is recommended to regularly clean the inside of the chamber with water and detergent, leaving it boiling for a few minutes, followed by thorough rinsing with plenty of water,
- It is very important that immediately after cleaning the chamber, but before filling it with oil, thoroughly wipe the inside without leaving a trace of moisture.

5.5. Rules for the safe use of the appliance

The ADA FG gas fryer has safety features, but the fundamental principle to ensure safe use of the device is to thoroughly understand the principles of its proper installation, operation and maintenance.

The basic condition for good operation of the device is to keep it clean and to follow the instructions in this manual.

- Before installing and attempting to start the fryer, read the operating instructions carefully. Incorrect installation, operation, maintenance can damage the device and also create a security risk.
- The device only works safely when used as intended.
- The device should be placed on a stable surface resistant to high temperature.
- In order to maintain the proper technical condition, the device should be regularly cleaned and subjected to periodic inspections and maintenance.
- The fryer can be used in rooms with ventilation that meet the applicable requirements.
- The fryer may only be operated by adults who have been trained in the use of the appliance and health and safety regulations.
- Connection of the device and all repairs should be carried out by a person with appropriate permissions.
- Never immerse the device in water or other liquids.
- Do not move or tilt the device during operation.
- Handle hot fat with particular care.
- When operating the device, remember that the temperature of the device's components may be high. Take special care.
- Do not modify the deep fryer yourself for another type of gas or make changes to the gas installation,
- Do not hit the knobs, gas taps or burners
- Do not leave the device unattended with burners lit.
- Do not allow the deep fryer to be operated by children or persons not acquainted with this manual,
- Do not store flammable materials near the device
- Do not install in rooms that impede its operation
- In the event of ignition of escaping gas from leaking fittings, immediately close the tap cutting off the gas supply to the installation, stop the frying operation, have gas appliances repaired.
- The fryer must not be put into operation after a gas leak has been found.

- Have the technical inspection of the fryer (deep fryer) performed at least once a year, with particular emphasis on the operation and tightness of the gas installation. This inspection should be carried out at the manufacturer's website or in an establishment with appropriate qualifications and equipment with the required control equipment.

5.6. Changing the type of gas supply

In order to adapt the appliance to a new type of gas, disconnect the device (which is not hot!) from the gas, turn it so that it stands on the back wall (to be able to freely access the interior of the device from its bottom side). Modifications to the device for supplying a new type of gas may only be carried out by a person with appropriate permissions.

1. Disassemble the burner assembly by unscrewing it from the mounting, including disconnecting it from the aluminum gas supply pipe.
2. After removing the burner assembly, mount the desired burner assembly by screwing it in the same way as its predecessor.
3. Unscrew the gas connector on the back of the device, and then install a new connector.
4. Connect gas to the device. We start the device and then carry out a leakage test around the components that have been replaced. We carry out the leak test using appropriate leakage testing measures.
5. After verifying the tightness of the gas system of the device, it is suitable for further use.

5.7. First aid

When providing first aid you should:

- call the appropriate medical services,
- facilitate breathing by removing clothing,
- If necessary, take the injured person into the fresh air,
- cover the injured person with a blanket and prevent them from falling asleep,
- constantly monitor the victim,
- in case the injured person loses consciousness and is not breathing, give artificial respiration until the arrival of the doctor.

5.8. Warnings

Incorrect handling of the fryer may result in large amounts of gas leaking or poor combustion, which may cause a fire or poisoning. Poisoning by exhaust gases containing carbon monoxide or exhaust gases is manifested in tinnitus, heaviness, accelerated pulse, dizziness, vomiting and general weakness. The injured should receive first aid and call an ambulance.

Any claims against the manufacturer or/and its proxies for damages resulting from the use of the device contrary to its intended use are excluded.

Liability for damages caused during the use of the device in a manner inconsistent with its intended use is borne solely by the user.

1. The fryer may be connected to the gas installation only by a person with appropriate professional preparation (qualifications).
2. When using a liquid gas fryer, this room may not be below the "zero" level, ie in the basement, and the temperature of the room where the GPB gas cylinder is located may not exceed 35 °C.
3. In the event of ignition of escaping gas from leaking fittings, immediately close the tap cutting off the gas supply to the installation, stop the frying operation, have gas appliances repaired.
4. Do not fill the chamber with oil until the chamber is thoroughly drained and before checking that the drain valve has not retained water. Always remember to place an oil container under the drain valve. If the valve is not closed, the oil will fall out into the tank.
5. When operating the device, remember that the temperature of the device components may be high. Take special care.
Handle hot fat especially carefully.
6. The fryer must not be put into operation after a gas leak has been found.
7. When the device is in operation, do not leave it without a person supervising its operation.
8. Do not change / top up oil when the device is hot.
9. The cleaning of the device should be carried out in accordance with these instructions. Do not use flammable solvents or inappropriate cleaning agents.
10. The device has safeguards that are designed to prevent oil from overheating, however, the fryer should be constantly monitored and monitored for oil overheating. Oil that is old must not be used for frying.
11. There must be no more oil in the tank than the capacity of the fryer indicates. In addition, when starting the device, there should be at least enough oil in the tank to cover its bottom.
12. Do not put moist products or water into the tank with hot oil, grease.
13. The use of the device for purposes different from or deviating from its normal purpose is prohibited and considered as improper use.

This device is marked in accordance with the European Directive 2012/19 / EU and the Polish Act of 11 September 2015. "On used electronic and electronic equipment" (Journal of Laws of 23.10.2015 item 11688) with a crossed out waste container . Such marking informs that this equipment, after the period of its use, may not be placed together with other household waste. The user is obliged to give it to the collectors of used electrical and electronic equipment. Collectors, including local collection points, shops and communal units, create an appropriate system enabling the delivery of this equipment. Proper handling of used electronic and electrical equipment contributes to avoiding consequences harmful to human health and the environment, resulting from the presence of hazardous components and improper storage and processing of such equipment.

At the end of the life of the equipment, return the device to the appropriate institution that deals with the disposal of the devices. On behalf of the manufacturer, the contract regarding the organization and provision of collection, processing, followed by recovery and recycling and disposal of "Waste Equipment" shall be completed by:

Elektro-EKO

Electrical and Electronic Equipment Recovery Organization S.A.

ul. Łopuszańska95, Warsaw

ENVIRONMENTAL PROTECTION: Both the packaging of the new device and the old, used devices contain valuable secondary raw materials and materials for recycling. Please dispose of individual parts by type of material. Please inform your dealer or local administration about the current disposal method.



6. CONDITIONS OF THE GUARANTEE CERTIFICATE

1. The User of ADA GASTROGAZ appliances is guaranteed by a direct Seller who sets out all the rules for the warranty he grants through a sales contract concluded with the User.
2. The manufacturer provides warranty for parts for a period of 12 months for the Seller from the date of sale of the device. The length of the warranty and the conditions for the User are determined by the Seller upon conclusion of the sales / purchase contract for the device. The manufacturer recommends carrying out periodic inspection at least once a year to ensure correct operation of the device.
3. The seller undertakes to repair the device for free during the warranty period. The condition of the warranty validity is compliance with applicable regulations and standards related to the installation, use and maintenance of the devices. The faulty parts will be repaired in 14 days from their record. Buyer has got the right to replace the device with a new one when any repair is impossible.
4. The warranty does not cover the activities provided for in the operating instructions, which the User is obliged to carry out on his own and at his own cost, e.g. installation, checking of operation, cleaning, maintenance of the device and periodic inspections, etc.
The warranty does not apply to parts subject to normal wear and to some parts: in gas appliances (light bulb, thermocouple, burner protection grid, ceramic plate, glass, gasket), in electrical equipment (light bulb, glass, gasket).
5. In the event of any faulty operation of the device during the warranty period, immediately inform the Seller. Complaints should be made in writing (by fax, e-mail or post).
6. Both the manufacturer and the seller shall not be liable for any direct or indirect damage suffered by the User due to a product defect, in particular loss of profits or income, resulting downtime, loss or damage of other equipment, costs of replacement goods, etc. Further claims are also excluded. .
Both the manufacturer and the seller shall not be responsible for connecting the device to an electric and gas supply inconsistent with the type plate, as well as for faulty assembly and damages resulting from random events such as: fire, flood or lightning, etc.
7. The basis for accepting a complaint under the warranty is a device purchase document (invoice) or other document signed by the Seller, containing the terms of the warranty granted. The user is required to provide a document confirming the right to repair under the warranty. Lack of document will result in the service being considered for a fee.
8. Unless the contractual terms provide otherwise, the warranty is calculated from the date of issue of the document confirming the purchase of the device.
9. Compliance with the obligations arising from the guarantee will not extend or restart the guarantee period.
10. The guarantee do not cover any damages caused in transport.

GUARANTEE CERTIFICATE

Appliance:

Fabric number:

Manufacture date:

Manufacturer quality control sign:

Date of sale:

Sign and stamp of seler:

No.	The date of the declared complaint	The date of the repair	The type of the repair	Sign and stamp