

USING PANS

The flame should never come round the sides of the pan.

RECOMMENDED POTS DIAMETER	
FO4P..	22-40 cm
FO4P...KARTER	22-32 cm

WARNING: to avoid overheating and lack of air that could compromise functionality of burner and tap, you must not place iron and cast iron plate or other over the appliance.

CLEANING - MAINTENANCE

- 1) Clean the appliance each time it is used
- 2) The surfaces shall be cleaned with a damp sponge and detergent
- 3) Never leave salty liquids on the surface
- 4) ATTENTION: never use abrasive detergents
- 5) To clean burners: use a damp sponge and soap or a special detergent
- 6) If the burner is not used for a prolonged period of time, replace in its package and keep in a dry and clean area
- 7) If the burner and Venturi meter holes are blocked never use metallic objects to unblock them. The diameter of the holes could be changed, thus causing the appliance to malfunction. For example use compressed air.
- 8) For any technical problem contact the installer or a skilled technical expert

Only a skilled technical expert can replace the parts of the burner.

Guarantee

This guarantee is valid for 24 months from the date of purchase (as proven by the sales receipt). It covers, in the event of manufacturing defects, replacement of the material found to be defective and labour costs. Replacement or repair of the unit does not prolong its duration. Upon expiration of the aforementioned period, the guarantee is no longer valid and service will be provided with costs charged for replaced parts, labour and transport, based on current prices.

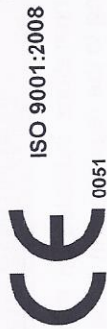
The guarantee is voided by the following causes:

- external influxes
- unprofessional installation and maintenance
- failure to comply with instructions for use
- damage caused by transport
- uncontrollable events
- inappropriate use
- use of non-original spare parts
- arbitrary tampering
- different fuel
- normal wear

and any causes not attributable to the manufacturer.

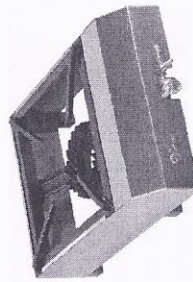
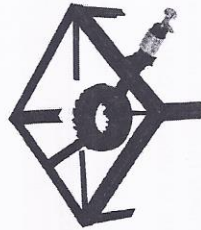
The warranty is also excluded on all painted parts.

The manufacturer shall not be held liable for any direct or indirect damage to individuals or property caused by original defects or anomalies in the equipment or resulting from forced suspension of its use.



INSTRUCTIONS MANUAL

GAS BURNERS WITH INTEGRATED SUPPORTS FOR OUTDOOR USE



FO4PS

FO4PS KARTER

NOMINAL CAPACITY : KW 7,25 g/h 527
GAS : G30/G31 30 mbar
INJECTORS : 140
CATEGORY : I3B/P



FRATELLI CASELLATO SPA
VIA VENETO, 20
I - 36030 SARGEDO (VI) - ITALY

MANUFACTURER:

Read the instructions before using the appliance and keep them

REV.4.FO.V.1

WARNINGS FOR INSTALLER AND USER

All the operations indicated on these warnings must be performed by qualified staff according to the regulations in force.

This category I 3B/P appliance can only run on Butane/Propane and does not need any adjustment.

ATTENTION: don't move the appliance during use or when it is still warm.

Change deteriorated gas pipes and replace them before expiry date imprinted on the pipe. Pipes must not be dented in any parts and must be installed in such a way that they don't have to be placed under any strain.

THEY MUST NOT COME INTO CONTACT with any hot part.

Nevertheless after connection check that the burner flame is stable and properly ventilated.

THE CYLINDER SHALL RUN ON A MAXIMUM OF 10 KG. OF BUTANE

The label is on the front of the appliance

TECHNICAL PART FOR INSTALLER

INSTALLATION OF APPLIANCE

The appliance can be placed on a surface with the following specifications:
the support shall have a temperature resistance of at least 80° C;

ONLY FOR OUTDOOR USE.

CONNECTION TO GAS SUPPLY

The appliance operates with Butan/Propan gas and must be connected using flexible pipes in accordance with the particular laws in force.

The installation of this cooker must be carried out by qualified person in accordance with the requirements of the gas safety regulations, the local building regulations, and the by-laws in force in the destination's country.

All cylinder connection and replacement operations shall be performed by skilled staff in compliance with the following observations:

- Before connecting the cylinder carefully close the burner's taps and those of the cylinder to be replaced. Unscrew the pressure adjuster of the cylinder by unscrewing the nut in clockwise direction.
 - Remove protection hood from the cylinder to be connected and unscrew the closing nut (left threaded). The closing tap must not be damaged.
 - After checking if the gasket is in place on the cylinder tap and that no gasket is stuck to the pressure adjuster, manually screw the pressure adjuster by turning the nut in anticlockwise direction.
- Do not turn the adjuster. Make sure that the pipe is not being pulled.
- After checking if the gasket is in place on the cylinder tap and that no gasket is stuck to the pressure adjuster, manually screw the pressure adjuster by turning the nut in anticlockwise direction.

Do not turn the adjuster. Make sure that the pipe is not being pulled.

Recommendations

After installation check that the connections are properly fastened.

NEVER USE FLAMES TO SEEK GAS LEAKS, USE FOAMING LIQUIDS ONLY

MAINTENANCE

- Before each operation close gas supply tap.
- Regularly check the state of the flexible pipe and of the cylinder retainer.
- For correct functioning, check the burner tap once a year and if necessary change in compliance with the following instructions:
 - Overturn the appliance
 - Pull out the Venturi burner
 - Unscrew tap fastening screw from burner carcass.
 - Unscrew tap and change.

AFTER THIS OPERATION CHECK FASTENING WITH FOAMING LIQUID.

PART FOR USER

Warning: we recommend you to check that installation of your appliance has been done correctly. Also check the appliance once a year with regard to the state of connection and tap pipes, etc.

The manufacturer disclaims all liability for any damage caused by incorrect installation or incorrect use of the appliance.

All modifications to the appliance can be damaging.

USE OF THE APPLIANCE

TURNING BURNER ON (fig. 3)

- Open cylinder by turning the tap counter clockwise
- Turn adjustment control (1) left and bring flame close to the burner, keep the safety-valve's knob (2) depressed for a few seconds.
- Adjust flame according to cooking speed. For highest flame turn the control entirely left.

TURNING BURNER OFF

When cooking is complete turn the control all right and close gas cylinder.

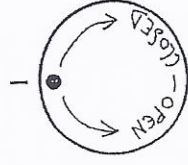


FIG. 2

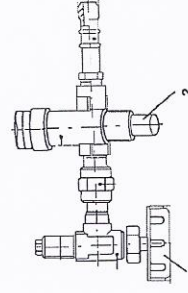


FIG. 3