



INSTRUCTION MANUAL

Installation | Maintenance | Use | Safety

Gas Frying 3 L

Models

FG3S

FG3D

FG3T

Model: FG3T



Image merely illustrates.

CONGRATULATIONS,

You have just purchased a IMG-BRASIL equipment, product of the highest quality, safety and efficiency.

Founded in 1989, IMG-BRASIL is a respected company as one of the best and most complete companies in the field of gastronomy equipment manufacturing.

Constant innovation and improvement of its products, using top-of-line raw materials, ensure superior products consumed in Brazil and in more than 25 countries worldwide.

THE RELIABILITY AND CERTAINTY OF A GOOD PRODUCT ARE IN THE NAME

IMG BRASIL PRODUCT MANUFACTURER



IMPORTANT:

**PRODUCT FOR PROFESSIONAL USE. DO NOT USE BEFORE READING THE MANUAL CAREFULLY.
IN CASE OF QUESTIONS, PLEASE CONTACT US::**

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ATTENTION!

The characteristics, pictures and figures presented in this manual should be considered for information. IMG BRASIL reserves the right to make such modifications as may be deemed necessary without prior notice.

1. Safety Information

1.1 General Warnings

- Cautions / precautions must be observed when installing, using, maintaining and discontinuing use of this equipment;
- Before carrying out any operation (assembly, use, maintenance and reuse after prolonged use of the equipment), read the manual carefully;
- The equipment must be used by trained personnel familiar with the use and safety regulations described in this manual;
- This equipment is not intended for use by persons (including children) with reduced physical, sensory or mental capacities, or people with lack of experience and knowledge, unless they have received instructions regarding the use of the equipment or are under the supervision of a person responsible for their safety.
- It is recommended that children be supervised to ensure that they are not playing with the equipment;
- In case of rotation of the personnel that will work with the equipment, the new operator must be educated about the standards and the operation of the same one;
- The operator must use the **Adequate PPE** (Personal Protective Equipment). As for example: use appropriated gloves to protect the hand from burning by hot oil;
- The operator must always be aware of situations that can cause a risk of accidents and avoid them. For example: working with dirty floors, where someone could slip and fall on the equipment;
- After reading and clarifying all doubts, this manual should be carefully stored in an easily accessible location, known to all persons who will operate the equipment and make it available to those who will carry out maintenance for any inquiries. Whenever any questions arise, be sure to check the manual. Do not operate the equipment in any way with doubts;
- In the installation, it is essential to make this manual available to the professionals who will do the same;
- Do not install the equipment near flammable materials;
- Never pour water over hot oil, as it may cause major accidents. In case of an accident, use non-flammable material to extinguish the source. You can even place a metal tray or lid on the bowl, to muffle the focus;
- Before starting cleaning and any type of maintenance, it is essential that the equipment is at room temperature, with the burners off and the gas pressure regulator closed;
- Periodically check the condition of the hose and the entire gas installation part as well as the internal and external part of the equipment (burners, collecting drawer, gas regulating buttons, etc.).



ATTENTION!

Do not perform repairs on your own. Refer servicing to qualified service personnel. Only use original parts in your equipment.

1.2 Mechanical Safety

- As the equipment is designed and produced for professional use, considering its purpose/utility, the handling of some components (for example: frying baskets) must be carried out with care;
- Before operating the equipment, make sure that the gas installation is free of leaks. Check for gas leaks using soap suds only.
- Insert only specific products into the frying bowl for which the equipment is intended and never place your hands or inflammable products, close to or directly on the heated bowl.
- When cleaning the equipment, be very careful. Turn off the burner and close the gas pressure regulator (gas register). Then wait for the oil to cool completely. Never put your hands or cleaning products in the heated tank. For further information on cleaning the equipment, follow the instructions in item 5 of this manual.
- Never pour water over the oil, as this could cause a serious accident;
- Avoid spilling oil on the floor, as it will make the floor slippery, which may cause accidents. In case of oil spills, clean the floor.

The equipment described in this manual complies with the regulation against mechanical risk. Security is achieved with:

1. **Structure**, which protects the entire frying bowl (which is heated to high temperatures). This avoids burns to the operator;
2. **Frying basket**, which facilitates the handling of fried foods;
3. **Burner Drawer** that facilitates and assures the user, lighting and visualizing that the burner has lit, preventing gas leakage.
4. **Burner Protection** reduces heat at the front of the equipment. Avoiding overheating of the Gas Regulator buttons.

To view the parts described above, see the image in item 2.1 (Main Components – page 6) of this manual.



ATTENTION!

Always that some item referred to safety be removed from the equipment (for example, for cleaning or maintenance), replace it in place and confirm that it is performing its function correctly.

2. Technical Characteristics

2.1 Main Components

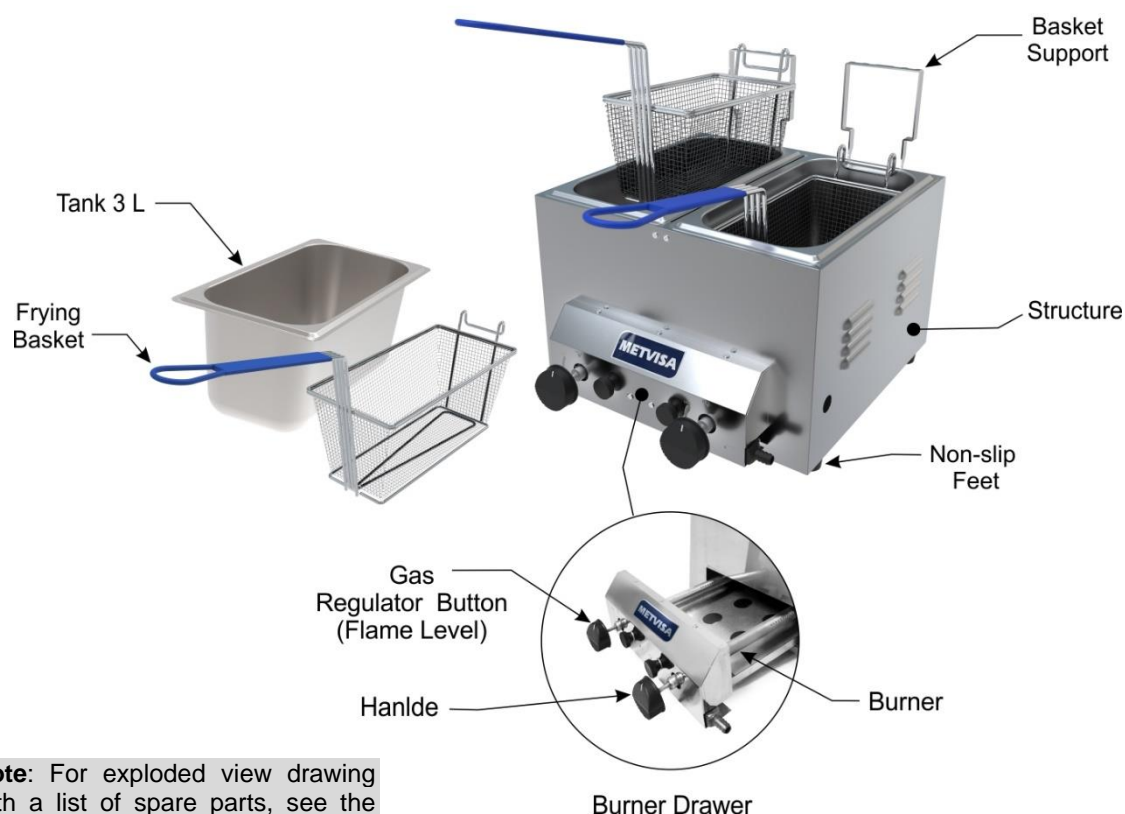
For the equipment described in this manual, safety in use, cleaning, maintenance and maximum hygiene are guaranteed by the design and special design of all parts and also by using stainless steel and other materials suitable for contact with food.

The equipment was built with the following characteristics:

- Frying baskets in galvanized steel protecting the steel surface against corrosion. Non-toxic material and ideal for contact with food.
- Structure and supports for the baskets made of stainless steel, which has superior corrosion resistance than other steels. It is a material resistant to the attack of several corrosive agents;
- Burner Drawer, where the Front Protection is in stainless steel, leaving the equipment with a modern design and facilitating cleaning, in addition to giving the equipment a longer useful life. Carbon steel burners with high temperature paint and the burner protection made of galvanized steel. Both materials have excellent anti-corrosion protection that gives greater durability to the part;
- Tanks made of 304 stainless steel, which resists the attack of various corrosive agents, such as most organic acids, organic substances in general, alkalis, oxy-salts, etc.

Attention: 304 stainless steel is attacked by sulfuric acid, and also does not resist hydrochloric acid, diluted sulfuric acid, chlorides and halides in general.

See below the main components of the equipment:



Note: For exploded view drawing with a list of spare parts, see the annexes.

2.2 Technical Data

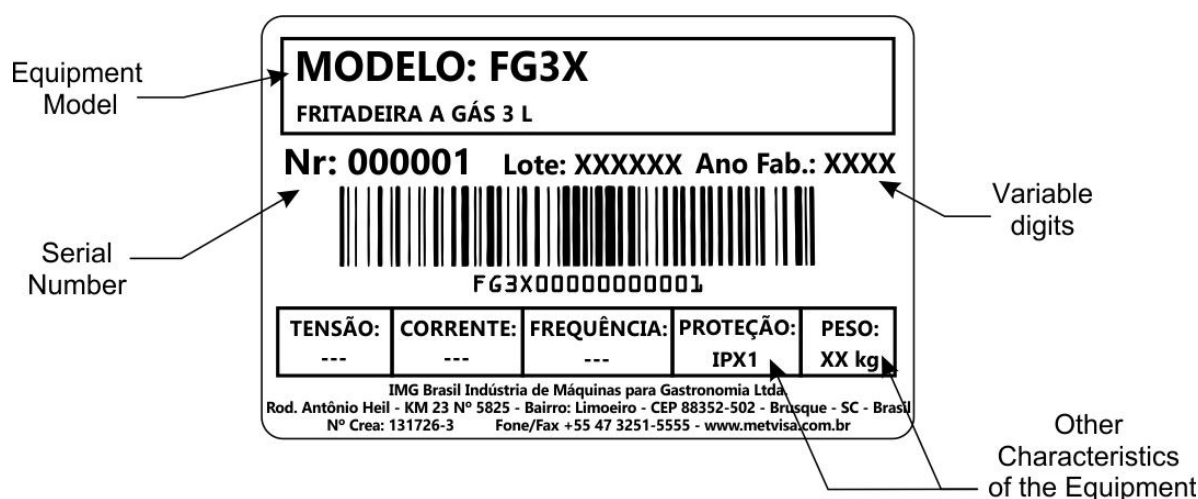
Model	Nominal Measures for Use (mm) WidthxHeightxDepth	Net Weight (kg)	Quantity of Burners (units)	Maximum Gas Consumption (kg/h)	Quantity Tanks (Units)	Oil Capacity per Tank (L)
FG3S	230x400x510	4,5	01	0,16	01	3
FG3D	395x400x510	6,0	02	0,40	02	3
FG3T	570x400x510	9,5	03	0,55	03	3

* Use dimensions considered with the frying basket assembled.



ATTENTION!

Features like: model and serial number of the equipment are provided on the label (figure below).



2.3 Supply and Disposal of Equipment Packaging

The equipment is packed with wood or cardboard to ensure its perfect integrity during transport and is accompanied by the following documents:

- Instruction Manual for Installation. Use, Maintenance and Safety;

IMPORTANT

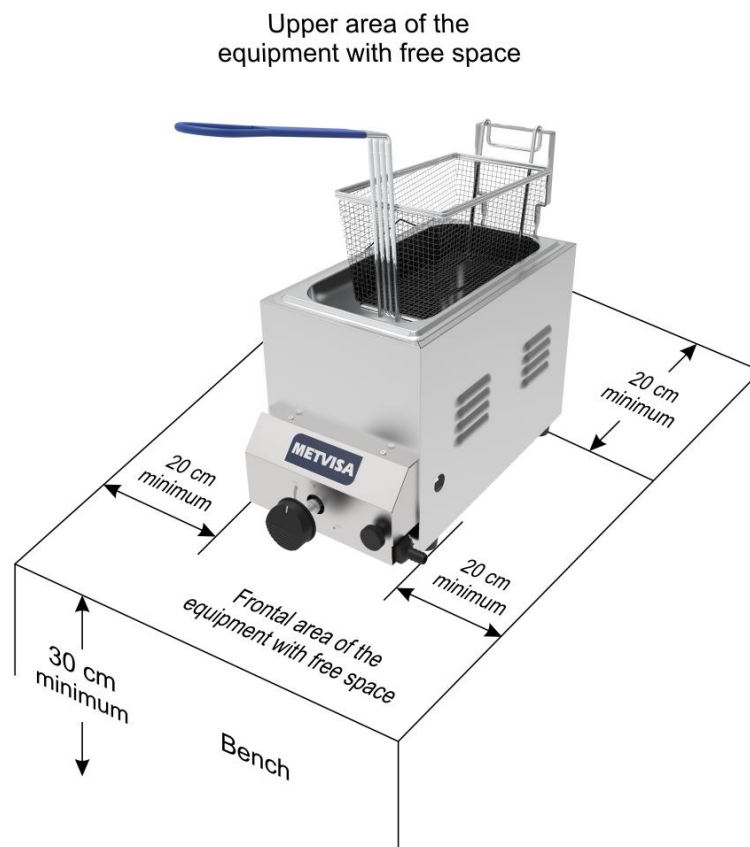
The packaging components (cardboard, wood, foam, strips, etc.) are products that can be assimilated to municipal solid waste and can be disposed of without difficulty. If the equipment is installed in countries with different standards, dispose of the packaging in accordance with current regulations. Dispose of the product correctly to help protect the environment. For more information on recycling, contact your local authorities, waste disposal service or the shop where you purchased the product.

3. Installation

3.1 Equipment Layout

When installing, it is essential to make this manual available to the professionals who will carry it out.

To ensure correct operation and safety, the equipment must be positioned in an airy environment and on a sufficiently large, well-leveled, dry and stable support surface, away from sources of heat and water taps, and at an average height. of 80 cm. Install your equipment leaving a distance of at least 20 cm around it, so that it has enough space for inspection, maintenance, cleaning and use.



It is recommended that the place/establishment where this equipment is installed/used is equipped with an appropriate fire extinguisher, in accordance with the standards and requirements of local legislation. The use of carbon dioxide extinguishers (also known as a carbon dioxide CO2 extinguisher) is recommended. Do not use chemical powder or water extinguishers, as these will only increase the fire.

Another important recommendation is to install a hood or extractor above the equipment to collect the vapors, preventing them from spreading in the environment.

IMPORTANT

To install the hood, follow the manufacturer's instructions, as this item is not included with the equipment.



ATTENTION!

The installation and the place where the equipment will be placed must be in accordance with the Rules for the Prevention of Risks at Work and Safety at Work in Machines and Equipment (Regulatory Norm NR-12).

Do not install the equipment near flammable materials or products.

The manufacturer does not take responsibility for possible direct or indirect damage caused by failure to comply with said standards and other instructions presented in this manual.

3.2 LPG Gas Installation - Recommendations and Care

Check that the place where the equipment will be installed is ventilated and in accordance with the Rules for the Prevention of Risks at Work and Safety at Work on Machines and Equipment (Regulatory Norm NR-12), and periodic inspections by a technician are recommended to ensure that its components are in working condition.



ATTENTION!

The disposition of the equipment must be in an airy place, however that does not have airflow, thus avoiding the extinguishing of the flames in the burners, causing gas leakage.

The gas installation must be done by a qualified technician for this function and observing the safety rules.

The equipment must be installed with the following recommendations and items described below, **HOWEVER NOT PROVIDED WITH THE EQUIPMENT:**

- **Gas cylinder** - for this equipment the minimum mass is 13 kg (code P13) of LPG (liquefied petroleum gas). The cylinder must comply with ABNT 8460. Check the product's warranty seal. If it has violated, do not install.
- **Pressure Regulator or Gas Record** - use only a low pressure regulator (2.8Kpa) and certified, embossed inscription NBR 8473. When installing the regulator, turn the regulator to the right, until it is firm. Never use tools to perform this operation.
- **Hose** - the model with INMETRO certification has the engraving NBR 8613, manufactured in transparent PVC plastic with a yellow stripe. IMG fryers are manufactured with a 3/8" hose connection. The hose must not pass through or be embedded in walls, and must not make any kind of seam (welding or gluing). Fix the ends only with suitable clamps. Never use wires or tapes. Always check the expiration date of the hose.

IMPORTANT

In addition to the instructions in this manual, it is recommended to also follow the instructions of the manufacturers of cylinders, pressure regulators (gas register) and gas hoses, as these items do not accompany the equipment.



ATTENTION!

Change the pressure regulator every 5 years or when it is defective.

Always use the gas cylinder in an upright position. Never overturn, pour or tilt the cylinder, as the gas may flow into the liquid phase, canceling the pressure regulator function, which can cause serious accidents.

Never install the cylinder close to heated surfaces, and keep the conductive gas hose protected from heat so as not to melt causing fire or other accidents.



ATTENTION!

This equipment operates with **LOW PRESSURE GAS**. If your supply network has high pressure, have the low pressure outlet register checked by a technician. If the equipment is switched on at high pressure, the components will be damaged, in addition to creating risks for the operator.

After installation and for your safety, check for gas leaks using only soap and foam. If there is a leak, inform the technician to repeat the installation.

If the leak persists, take the cylinder to a well-ventilated location and inform the dealer or distributor of the cylinder.

IMPORTANT

The manufacturer does not take responsibility for possible direct or indirect damage caused by failure to comply with said standards and other instructions presented in this manual.

3.3 Safety Procedures and User Instruction

The professional who sells the equipment must instruct the user on the correct functioning of the equipment and must hand over this instruction manual.

The user must be informed of the necessary safety measures and must respect them, as well as all measures described in this manual.

Your equipment has mechanical protections (see item 1.2 Mechanical Safety). Removing or tampering with these safety components can cause serious risks to the operator's upper limbs

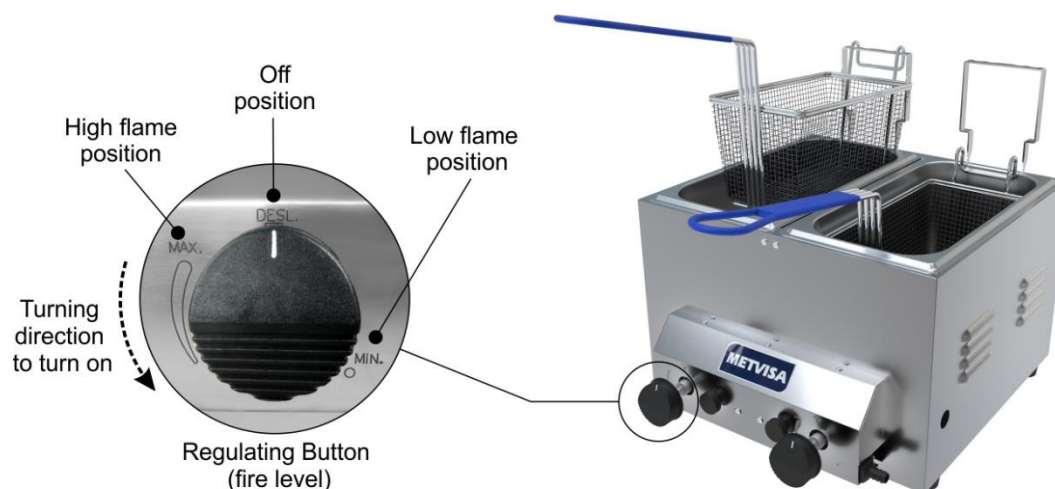
4. Equipment Use

4.1 Utility

This equipment is intended exclusively for frying various food products using edible oil.

4.2 Commands

The equipment consists of gas regulating buttons (fire level) on the front. Check the adjustment positions in the following image:



4.3 Operating Procedures

Before operating your equipment, perform perfect hygiene, especially of the components that will come into contact with food (tank and basket). Clean the equipment with the burner off, the gas pressure regulator (gas register) closed and the frying bowl at room temperature. Follow the cleaning instructions in item 5 of this manual (below).

After these initial precautions, make sure that the gas hose connections are correctly fixed and that there are no leaks.

• **Operation:** The equipment can only be operated after checking its correct disposition in the workplace, instructed in item 3.1 (Equipment Layout), and after following the care and recommendations of the gas installation, according to the guidelines in item 3.2 (Gas Installation LPG).

Check the following operating instructions:

1. Fill each tank with 3 liters of oil. Note: Recommended edible oil type: sunflower, soybean or corn. Hydrogenated or vegetable fat and cottonseed oil are not suitable for this equipment;
2. The lighting of the equipment is manual. Open the gas pressure regulator (gas register);
3. Carefully and slightly open the burner drawer;
4. Press the gas regulator button and turn to the on position;
5. For correct and safe ignition, use an automatic type igniter. With the lighter in hand, bring the tip up to 1 or 2 cm from the burner for lighting;

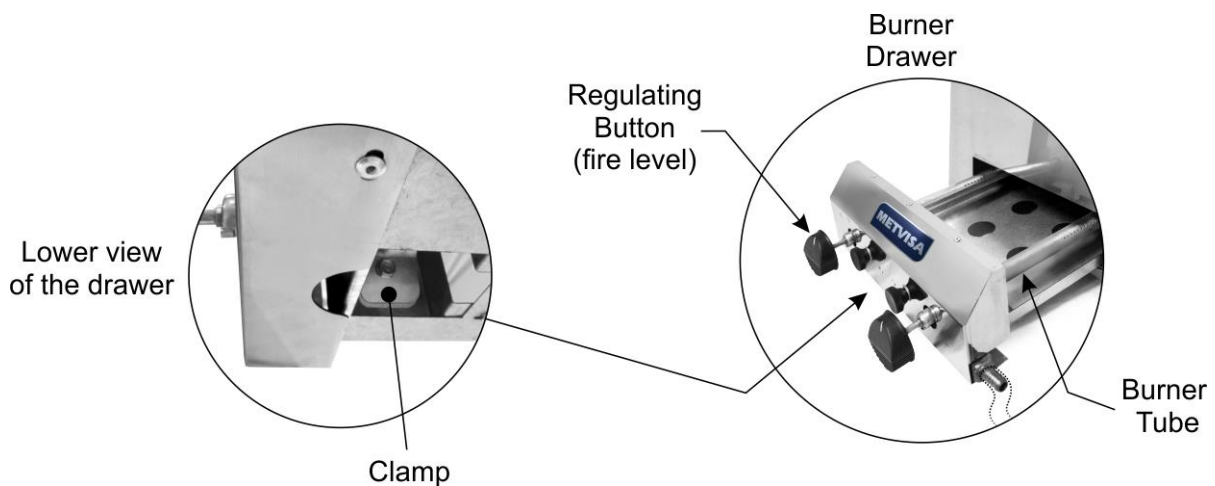
IMPORTANT

The automatic igniter does not come with the equipment, so always check the instructions for use on the packaging, which may vary depending on the make and model.

6. Repeat the procedure for lighting each burner;

7. Adjust the fire level on the gas regulator button and observe the flame quality. The ideal flame should be blue in color. Follow the instructions below to adjust the flame:

• Each burner tube has a flame regulator, where they are preset at the factory. To set the ideal flame for each burner, make sure the burners are off and pull out the burner drawer. At the bottom of the drawer there is an opening that gives access to the clamp. Loosen (with an appropriate tool) the clamp fixing screw and slide it on the burner tube, releasing the air inlet more or less.



ATTENTION!

After opening the gas register, quickly light the burners, as the gas is already spreading in the air.

Light one burner at a time and make sure that the burners are completely lit.

In case of failure to ignite and you can smell gas in the environment, do not ignite.

Wait a few minutes for the air to renew in the room, and then repeat the lighting process.

8. After lighting the burners, wait for the oil to heat up (about 15 minutes);

9. Add the product to be fried in each basket, and take it to the properly heated oil;



ATTENTION!

Do not exceed the maximum capacity level of the frying bowl, which is 3 liters. Above that, there is a risk of overflow when placing the basket with the food for frying in the bowl.



ATTENTION!

Add the products to be fried slowly and gradually into the basket, thus avoiding bubbling and oil spillage from the bowl. The bubbling will be intense when pouring frozen products.

Attention must be paid to the effect of increased boiling in wet foods and for very large loads.

Never pour water over hot oil, as this could cause a serious accident.

Use appropriate PPE and whenever the floor is dirty, clean it.

10. Allow time for the product to fry completely (until it turns brown). After that, remove the basket and place it in a container to let the excess oil drain.
11. After finishing the work, turn off the burners by turning the gas regulator button clockwise (off position). Close the gas pressure regulator (gas register).
12. Wait for the bowl and oil to reach room temperature before cleaning your equipment.



ATTENTION!

After finishing the work step and switching off the burners, close the gas pressure regulator (register), because if it happens to be open, the pressure exerted on the hose may damage it or rupture, causing fire or other accidents.



ATTENTION!

During operation, hot vapors and splashes of superheated oil or grease may be emitted. Always use PPE (Personal Protection Equipments).

IMPORTANT

It is recommended not to use the same oil for many operating cycles. It is dangerous to use old oil as it may have a lower flash point and may be more prone to boiling over.

To increase oil life, turn the gas regulator button to the minimum level during the interval between frying and frying.

According to ANVISA (National Health Surveillance Agency) instructions, some care must be taken with the oil used in frying. Here are some of them:

- *“The oil must be filtered at each end of use. During the frying of food, especially breaded foods, which tend to release particles from their surface, remove visible residues in the oil with the help of an appropriate utensil”.*
- *“Oil should be discarded when foam and smoke are observed during frying, intense darkening of the oil and food color and perception of uncharacteristic odor and flavor. It is worth remembering that the appearance of smoke is different from the naturally released steam”.*
- *“Oil should not be disposed of in the public sewage system, housewives can pack it in plastic bags or containers and add it to organic waste. As for merchants and fast-food outlets, as they discard a*

significant amount, it is suggested to contact companies, bodies or entities licensed by the competent body in the environmental area”.

(Source: ANVISA - Technical Report No. 11, of October 5, 2004; Subject: Oils and Fats Used in Frying).

5. Cleaning and Maintenance

5.1 Cleaning Procedures and Products Used

Your equipment was built with first-line materials, so use it properly and you will get great satisfaction. Keep your equipment always clean and well-cared for, which will make it much more durable.

The equipment must be cleaned daily to obtain a good operation, greater durability and avoiding the accumulation of bacteria, which can cause contamination in food.

For the protection of stainless steel parts, the equipment is supplied with a protective film. Before the first cleaning, remove the film from all parts.



ATTENTION!

Before carrying out maintenance or cleaning, make sure that the equipment has the burner turned off, the gas pressure regulator (register) closed and the frying bowl at room temperature;



ATTENTION!

Do not use water jet to clean the equipment.

IMPORTANT

This equipment is not intended to be immersed in water for cleaning. Follow the instructions below to find out which parts can be immersed and what special care should be taken with the other parts.

Removable parts (tanks and baskets) must be removed from the equipment and washed with warm water and neutral detergent. Clean the corners well, eliminating food residues.

Even though it is mobile, the burner drawer cannot be immersed in water and never use water jets for cleaning, as this will damage the burners.

When cleaning the burner drawer and structure, dilute soap, mild detergent, or ammonia-based remover in warm water and apply with a soft cloth. With a cloth dampened with water, rinse and then dry the parts with a soft, dry cloth.

Never use abrasive products or sponges and substances containing acids or chlorine to clean metal parts, as they can scratch or damage the surface of the parts causing corrosion points.



ATTENTION!

It is extremely important that products used in cleaning ensure maximum cleanliness and are non-toxic.

5.2 Maintenance and Procedures in Case of Breakdowns

The operator must be instructed to perform routine inspections, making minor adjustments, cleaning and observing signs of breaches that may occur. Examples include: check for extraneous noises indicating gas leaks; burners that do not light; failure by the equipment to perform the service for which it is proposed; among others. Actions like these are indispensable to ensure a longer equipment life.



ATTENTION!

When maintenance is carried out (even with minor adjustments), always check that the equipment has the burner turned off, the gas pressure regulator (register) closed and the frying bowl at room temperature;

It is also recommended to always carry out preventive maintenance, checking and adjusting clearances, cleaning the internal parts, etc. When detecting broken or poorly functioning parts, replace them, always using original parts.

By performing preventive maintenance, you eliminate the inconvenience of getting the equipment stopped when you need it most, reducing the cost of maintenance and reducing the risk of accidents.

Follow the equipment maintenance and adjustment recommendations:

- Change the gas pressure regulator (register) every 5 years or when it is defective;
- Check the expiration date of the gas hose and follow other instructions as recommended by the manufacturer;
- After finishing the frying process, keep the gas pressure regulator (register) closed, avoiding pressure in the hose;
- The gas outlet holes on the burner must always be unobstructed. If they become clogged, use a needle for cleaning on stove;
- The ideal flame should be blue. Each burner tube has a flame regulator, follow the adjustment instructions in item 4.3 (operating procedures - page 12);



ATTENTION!

Preventive maintenance requires a trained professional.

Whenever any item regarding the safety of the equipment (such as cleaning or maintenance) is removed, reset it and confirm that it is performing its function correctly.

When you experience any malfunction or non-compliance, refer your equipment to the nearest service center. See technical assistance on our website: www.metvisa.com.br

5.3 Prolonged Interruption in the Use of the Equipment

When you have to leave the equipment stopped for an extended period of time, perform a thorough cleaning, including the accessories. It is advisable to protect all parts of the equipment with white petroleum jelly or with suitable products that are commercially available. You must also protect the equipment from dust by covering it with a nylon or other material.

6. Analysis and Troubleshooting

6.1 Problems, possible causes and solutions

IMG quality products are designed with materials and components that guarantee a longer service life for your equipment. However, due to natural wear, improper use or lack of maintenance, the equipment may have irregularities in its operation.

In the following table, you can see possible causes and solutions:

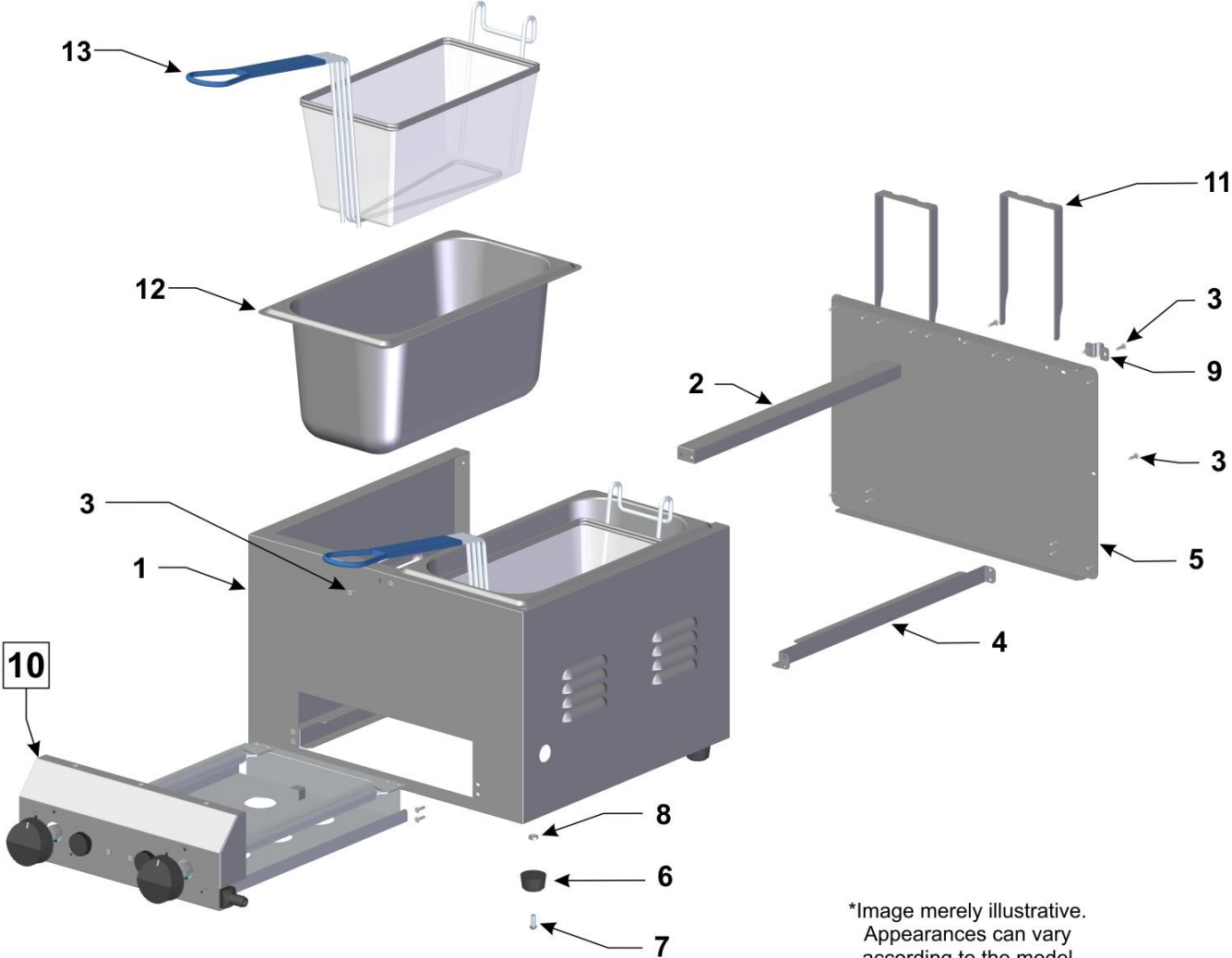
PROBLEMS	POSSIBLE CAUSES	SOLUTION
Burners do not light	Lack of gas.	Check if there is gas in the cylinder, if the gas cylinder register is open, if the gas hose is connected and if the gas regulator is open.
	Damaged or broken pressure regulator (register).	Send equipment to the nearest authorized service station or contact the factory.
	Clogged burner.	Unclog burner holes using a needle for cleaning stove nozzles, if not resolved, send the equipment to the nearest authorized service station or contact the factory.
	Lack of gas.	Below, check the possible causes and solutions for gas leak (page 17).
Yellow flame, equipment generating soot.	Problem in mixing gas with oxygen.	Each burner tube has a flame regulator, follow the adjustment instructions in item 4.3 (operating procedures page 12);
Lack of gas	Damaged or broken pressure regulator (register).	Send equipment to the nearest authorized service station or contact the factory, as there are risks of accidents.
	Injector nozzle out of position.	Send equipment to the nearest authorized service station or contact the factory, as there are risks of accidents.
	Defective gas cylinder.	Check if has gas leakage using only soap foam. If there is a leak, inform the technician to repeat the installation. If the leak persists, take the cylinder to a well-ventilated location and inform the dealer or distributor of the cylinder.
	Gas cylinder installed in the horizontal position.	Install the cylinder in a vertical position. Never overturn, pour or tilt the cylinder, as the gas may flow into the liquid phase, canceling the pressure regulator function, which can cause serious accidents.

Difficulty adjusting the flame	Damaged or broken pressure regulator (register).	Send equipment to the nearest authorized service station or contact the factory, as there are risks of accidents.
	Damaged or broken pressure regulator (register).	Send equipment to the nearest authorized service station or contact the factory.
Lack of gas during operation	Lack of gas.	Check if there is gas in the cylinder, if the gas cylinder register is open, if the gas hose is connected and if the gas regulator is open.
	Damaged or broken pressure regulator (register).	Send equipment to the nearest authorized service station or contact the factory, as there are risks of accidents.
Equipment with a burning or smoke smell.	The oil has lost its ideal characteristics for frying.	It is recommended not to use the same oil for many operating cycles. Check some instructions from ANVISA (National Health Surveillance Agency) on page 14.

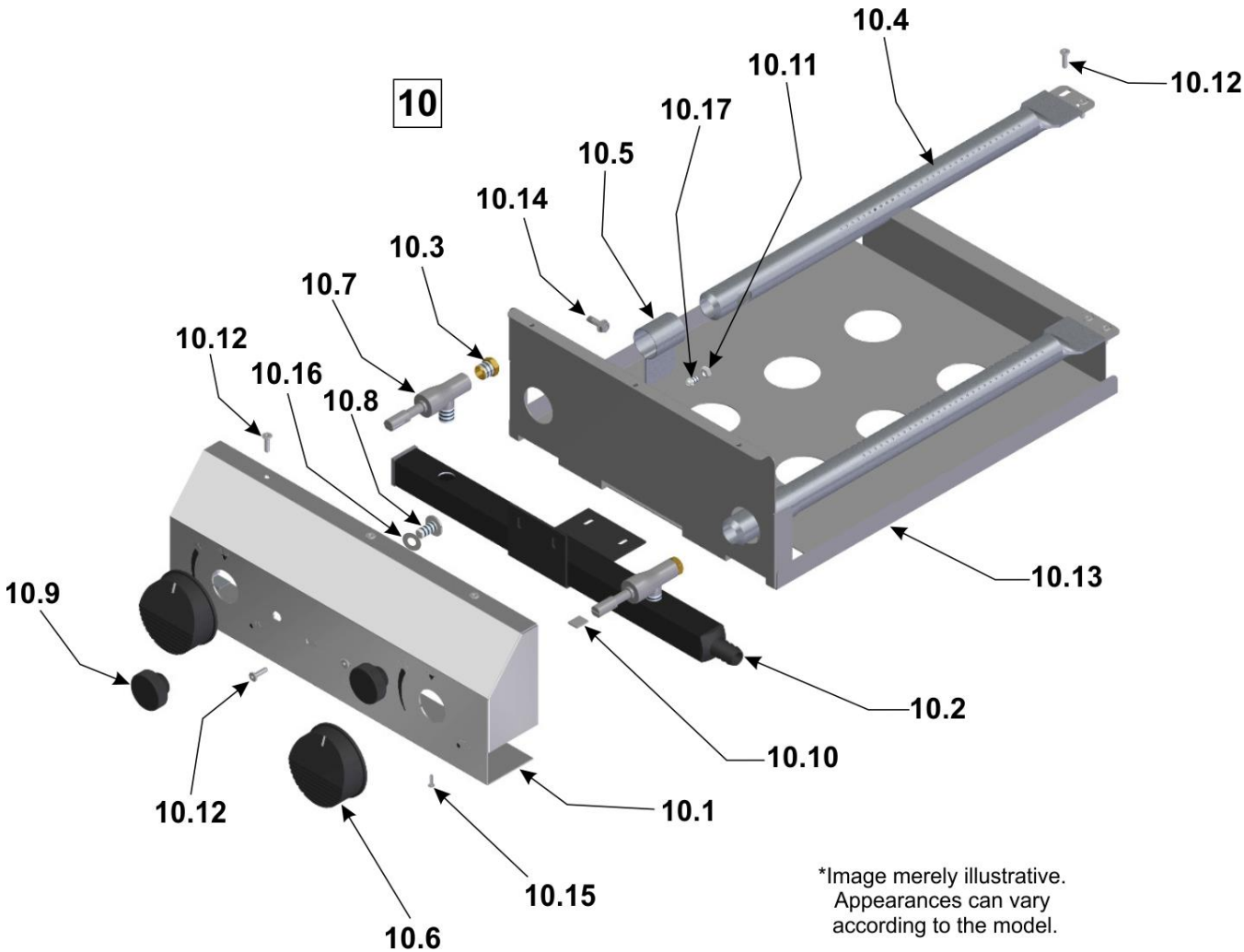
For more information and clarification, contact the Authorized Technical Assistance nearest you. See list of technical assistance on our website: www.metvisa.com.br

7. ANNEXES

Exploded View Drawing



Exploded View Drawing



Spare Parts

Position	Code	Description	Quantity	Model
1	GAB209	Stainless Steel Structure	01	FG3S
	GAB206		01	FG3D
	GAB210		01	FG3T
2	TAS119	Tank Divider	01	FG3D/ FG3T
3	RBT002	Rivet	18	FG3S
			26	FG3D
			34	FG3T
4	GIA101	Burner Drawer Guide	02	*
5	TAP174	Structure Side Cover	01	FG3S
	TAP173	Structure Back Cover	01	FG3D
	TAP175	Structure Back Cover	01	FG3T
6	PEP004	Rubber Feet	04	*
7	PRR015	Machine Screw Round	04	*
8	POS020	Stainless Hex Nut	04	*
9	CRC728	Clamp	02	FG3S
			04	FG3D
			06	FG3T
10	CJT978	Drawer with 01 Burner	01	FG3S
	CJT944	Drawer with 02 Burners	01	FG3D
	CJT980	Drawer with 03 Burners	01	FG3T
10.1	PTC200	Welded Front Protection	01	FG3S
	PTC196		01	FG3D
	PTC202		01	FG3T
10.2	CJT977	Gas Tube Welded Set	01	FG3S
	CJT945		01	FG3D
	CJT979		01	FG3T
10.3	IJT006	Gas Registration Injector	01	FG3S
			02	FG3D
			03	FG3T
10.4	CJT946	Welded Burner	01	FG3S
			02	FG3D
			03	FG3T
10.5	CRC679	Oxygen Regulator	01	FG3S
			02	FG3D
			03	FG3T
10.6	BOT021	Gas Regulator Button	01	FG3S
			02	FG3D
			03	FG3T
10.7	TNR003	Gas Register	01	FG3S
			02	FG3D
			03	FG3T

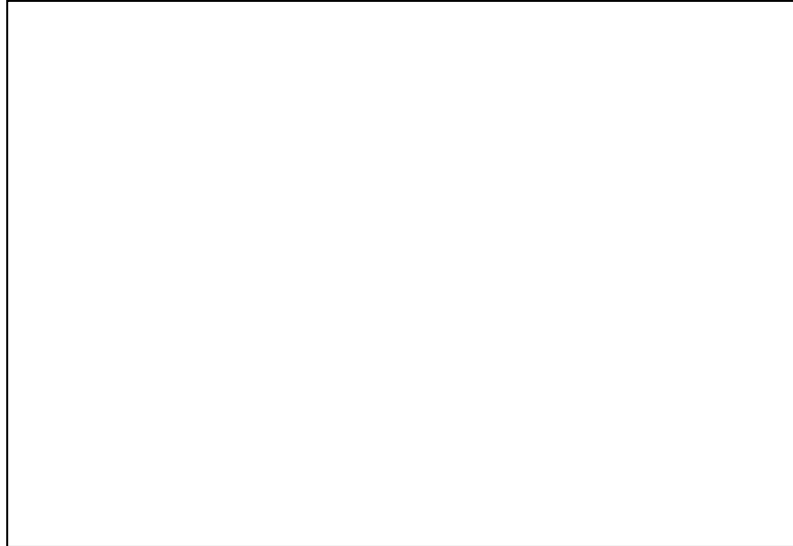
* Item applicable on all 3L gas fryer models.

Spare Parts

Position	Code	Description	Quantity	Model
10.8	PRR009	Machine Screw Round	01	FG3S
			02	FG3D/ FG3T
10.9	MNL011	Internal Thread Handle	01	FG3S
			02	FG3D/ FG3T
10.10	CRC783	Register Support	01	FG3S
			02	FG3D
			03	FG3T
10.11	POS006	Hex Nut	02	FG3S/ FG3T
10.12	RBT002	Rivet	04	FG3S
			11	FG3D
			09	FG3T
10.13	SBT495	Burner Support	01	FG3S
	SBT478			FG3D
	SBT496			FG3T
10.14	RBT004	Rivet	03	FG3S
			02	FG3D
			05	FG3T
10.15	RBT004	Rivet	02	FG3S/ FG3T
10.16	ARL010	Flat Washer	01	FG3S
			02	FG3T
10.17	PRR005	Machine Screw Round	02	FG3S/ FG3T
11	AMP125	Basket Support	01	FG3S
			02	FG3D
			03	FG3T
12	BDJ056	Tank 3 Liters	01	FG3S
			02	FG3D
			03	FG3T
13	CET022	Basket	01	FG3S
			02	FG3D
			03	FG3T

* Item applicable on all 3L gas fryer models.

IMG BRASIL PRODUCT MANUFACTURER



IMG BRASIL Gastronomy Machinery Industry Ltda.

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