



INSTRUCTION MANUAL

Installation | Maintenance | Use | Safety

Frying Plate 60 cm Heavy Duty Line

Model

CFG.06E



Image merely illustrates.

CONGRATULATIONS,

You have just purchased an 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



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 the structure heating of the equipment.
- The operator must always be aware of situations that can cause a risk of accidents and avoid them. For example: turn on the gas regulator knob without lighting the burner, spreading the gas in the environment causing poisoning, fire and explosion risks;
- 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;
- 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, grease collector, gas regulating knob, 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

- Before operating the equipment, make sure that the gas installation does not leak, if the grease collector is well fitted.
- Only insert products specific to which the equipment is intended onto the plate and never place your hands or flammable products close to or directly on the heated plate.



- When cleaning the equipment, take maximum care. Turn off the burners and close the gas pressure regulator (gas valve). Then wait for the equipment to completely cool down. Never put your hands or cleaning products on the heated plate. For further information on cleaning the equipment, follow the instructions in item 5 of this manual.

The equipment described in this manual complies with regulations against mechanical risks. Security is achieved with:

1. **Fixed structure**, preventing inappropriate access to internal parts, such as the burner set.
2. **Grease collector**, preventing excess oil and process residue from accumulating in the plate.
3. **Internal Protection** reduces the heat. Preventing overheating of the gas regulator knobs.

To view the parts described above, see the image in item 2.1 (Main Components) 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

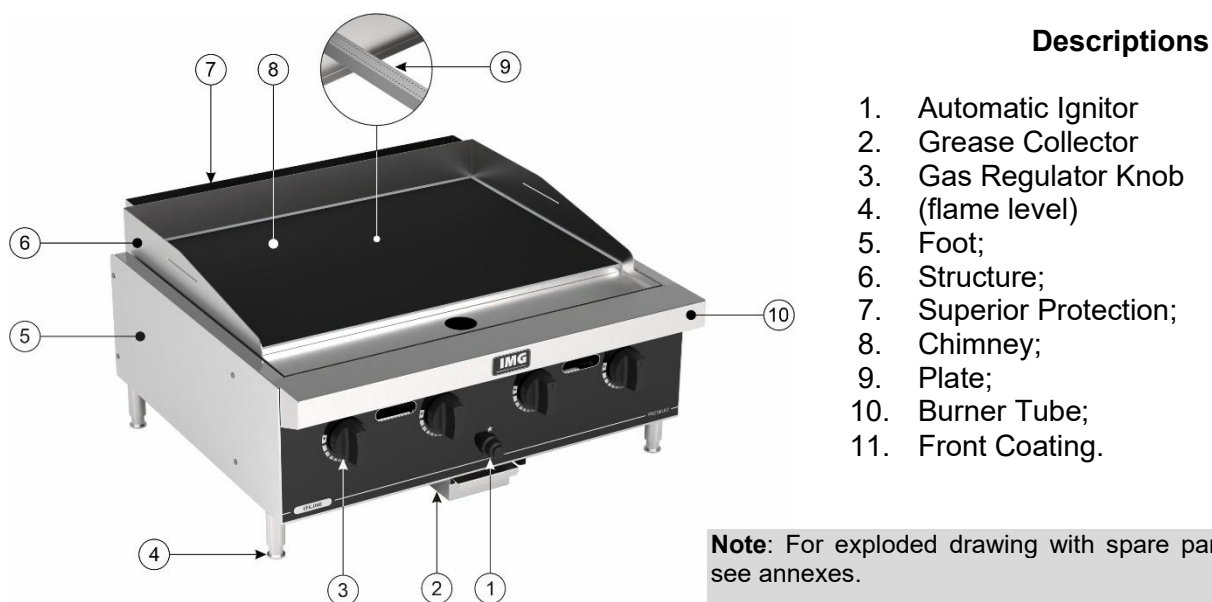
2.1 Main Components

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, as well as the use of stainless steel and other materials suitable for contact with the foods.

The equipment was designed with the following characteristics:

- Carbon steel heating plate with ideal thickness to retain heat for longer during frying;
- Structure made of stainless steel, which has superior corrosion resistance than other steels. It is a material resistant to attack by various corrosive agents;
- Superior protection, Front Cover and Grease Collector are made of stainless steel, giving the equipment a modern design and facilitating cleaning, in addition to giving the equipment a longer useful life. Burners and burner protection made from zinc-plated steel, excellent anti-corrosion protection that gives the piece greater durability.

See below the main components of the equipment:



2.2 Technical Data

Model	Nominal Measures LxHxW (mm)	NET WEIGHT (kg)	Quantity of Burners (units)	Gas Consumption per burner (kg/h)	Maximum Gas Consumption (kg/h)
CFG06E	661x337x622	38,5	04	0,25	1



ATTENTION!

Characteristics like: model, serial number and protection grade 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.

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.

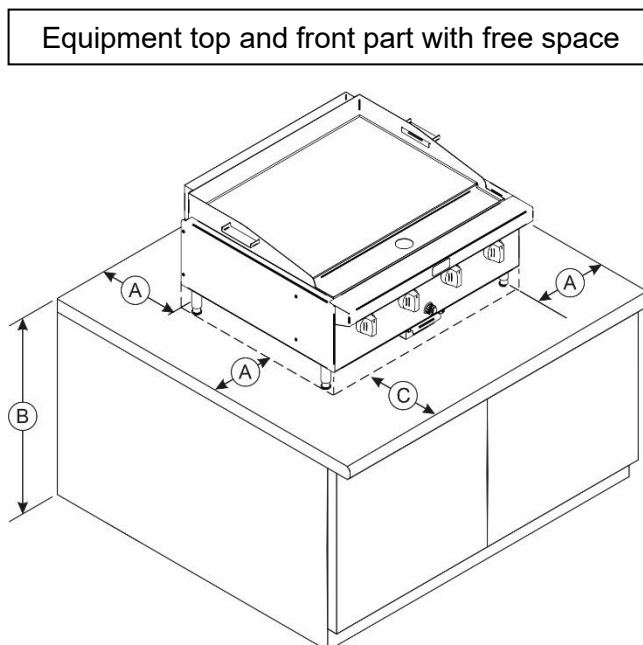
3. Installation

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 a ventilated environment and on a sufficiently large, well-leveled, dry and stable support surface, away from heat sources and water taps, and at a medium height 80 cm **(B)**. Install your equipment leaving a free area at the front **(C)** and top, and a distance of at least 20 cm at the sides and rear **(A)**, so that there is enough space to carry out inspection, maintenance, cleaning, use and connection of the gas supply hose.

It is recommended to install a hood or extractor above the equipment to collect vapors, preventing them from spreading into the environment.





ATTENTION!

This equipment uses LPG (liquefied petroleum gas) for heating, and cannot be installed in closed environments where there is no air renewal, as this gas is highly toxic.

Keep the gas cylinder at least 1.5 m away from sockets, switches, electrical switches, or any device subject to sparks or flames, where these in contact with LPG gas could cause an explosion, causing serious accidents with risk of death to the operator.

Do not install the equipment near flammable materials or products.



ATTENTION!

The installation and the place where the equipment will be placed must comply with the rules of risk prevention and safety at work (Regulatory Norm NR-12 for Brazil or according to the regulatory standard in force in your country).

The manufacturer is not responsible for possible direct or indirect damages caused by non-compliance with said standards and other instructions presented in this manual.

3.2 Leveling the Equipment

Properly leveling the equipment is essential to ensure stability during use, preventing vibrations, oscillations, and possible structural damage or malfunctions.

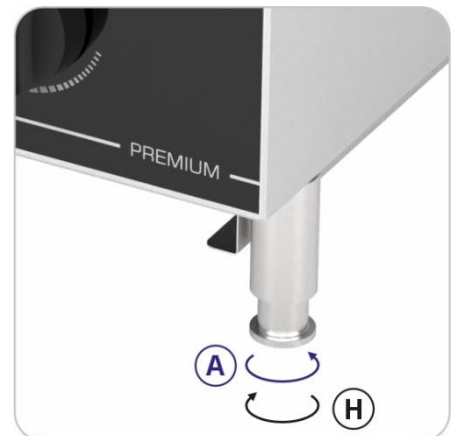
Follow the steps below to level:

1. Position the equipment in the installation location.
2. Start leveling on the left side of the product, adjusting the leveling feet until they are firmly supported on the floor.

Note: When turning the leveling feet:

- Counterclockwise (A): decreases the height.
- Clockwise (H): increases the height.

3. Repeat the process on the right side, ensuring that all feet are equally supported and the equipment is completely stable.
4. Make sure the equipment is not tilted forward, backward, or sideways.



IMPORTANT

Whenever the equipment is moved, the leveling process must be repeated.

Use only the original leveling feet supplied with the equipment. Using different parts may compromise the stability and safety of the product.

3.3 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 equipment must be placed in an airy place, but without an air current, thus avoiding the flames in the burners going out, causing gas leaks.

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 **BUT NOT SUPPLIED WITH THE EQUIPMENT**:

- **Gas cylinder** – for this equipment is required to use 01 cylinder with a minimum mass of 13 kg (code P13) of LPG (liquefied petroleum gas). The cylinder must comply with the ABNT 8460 standard for Brazil or according to the regulatory standard in force in your country. Check the product warranty seal. If you have violated, do not install.
- **Hose** – Screw the end that does not have the gas valve into the gas inlet valve, located at the rear of the equipment. The hose must not pass through or be embedded in walls, and must not make any type of splice (welding or gluing). Never use wires or ribbons.
The INMETRO-certified model has the NBR 8613 engraving, made of transparent PVC plastic with a yellow stripe. The equipment is manufactured with connection for 3/8" hoses.
- **Pressure Regulator and Gas Register** – Only use a low-pressure regulator (2.8 kPa) and with certification, embossed inscription NBR 8473. When installing the regulator, turn the butterfly to the right until it is firm. Never use tools to carry out this operation.

IMPORTANT

In addition to the instructions given in this manual, it is also recommended to follow the cylinder, pressure regulator and hose manufacturer's instructions, as these item is not included with 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 gas conductive hose protected from heat to prevent it from melting, causing a fire or other accidents.



ATTENTION!

This equipment operates with **LOW PRESSURE GAS**. If your supply network has high pressure, have the low-pressure outlet valve 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 soap suds only. If there is a leak, inform the technician to repeat the installation.

If the leak persists, take the cylinder to a well-ventilated place and notify the company that sells or distributes the cylinder.

IMPORTANT

The manufacturer is not responsible for possible direct or indirect damage caused by non-compliance with the rules and instructions presented in this manual.

3.4 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.

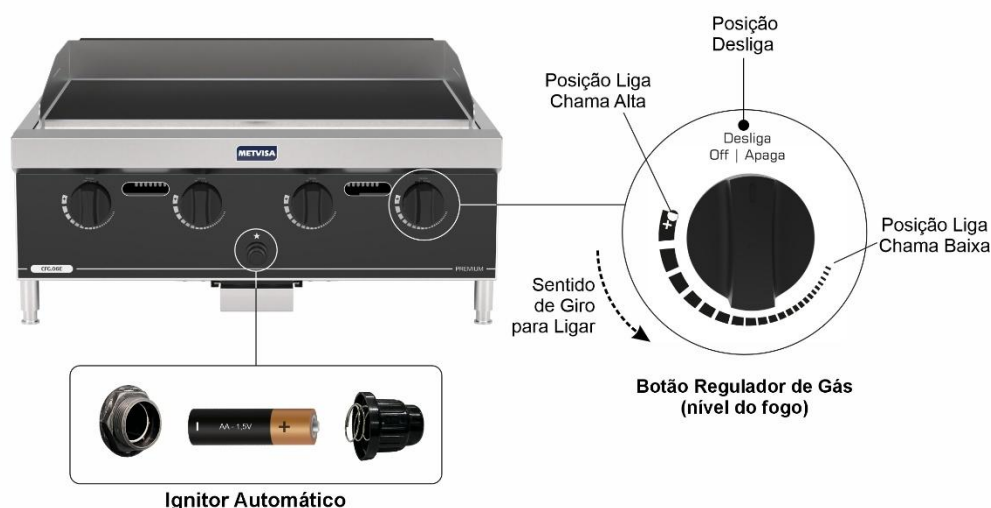
4. Equipment Use

4.1 Utility

This equipment is exclusively intended for frying various foods on a frying plate with oil or edible fat.

4.2 Commands

The equipment consists of four gas regulator knobs and an automatic igniter. They are located on the front of the equipment



See description of each command below:

- **Gas Regulator Knob (flame level):** used to regulate the flame according to the desired level.
- **Automatic Ignitor:** used to light the burner flame.
(**Note:** For operation you will need to insert a 1.5V AA battery).

IMPORTANT

"The manufacturer does not provide the 1.5V AA battery as part of this product, therefore, You will need to purchase them separately for the equipment to work."

4.3 Operating Procedures

Before operating the equipment, thoroughly clean it, especially the plate that will come into contact with food. The equipment is supplied with a protective film on the stainless-steel parts that must be removed before use. Clean the equipment with the burners turned off, the gas pressure regulator (gas valve) closed and the equipment 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 the correct layout of the equipment, instructed in item 3.1, and after following the care and recommendations of the gas installation, according to the guidelines in items 3.2 and after removing the protective film of the equipment.

Check the following operating instructions:

1. To operate the automatic igniter, unscrew the device and insert a 1.5V AA battery with the positive pole facing the button, then screw the part back onto the nozzle, ensuring that the battery is correctly inserted into the ignition compartment.



IMPORTANT

"The manufacturer does not provide the 1.5V AA battery as part of this product, therefore, You will need to purchase them separately for the equipment to work."

2. Press the gas regulator knob inward and turn it counterclockwise, releasing the gas passage and then activate the automatic igniter (★), the selected burner will then light up.
3. Adjust the flame level (as desired) using the gas regulator knob.



ATTENTION!

After opening the gas valve, quickly light the burners, as the gas will already be spreading into the air.

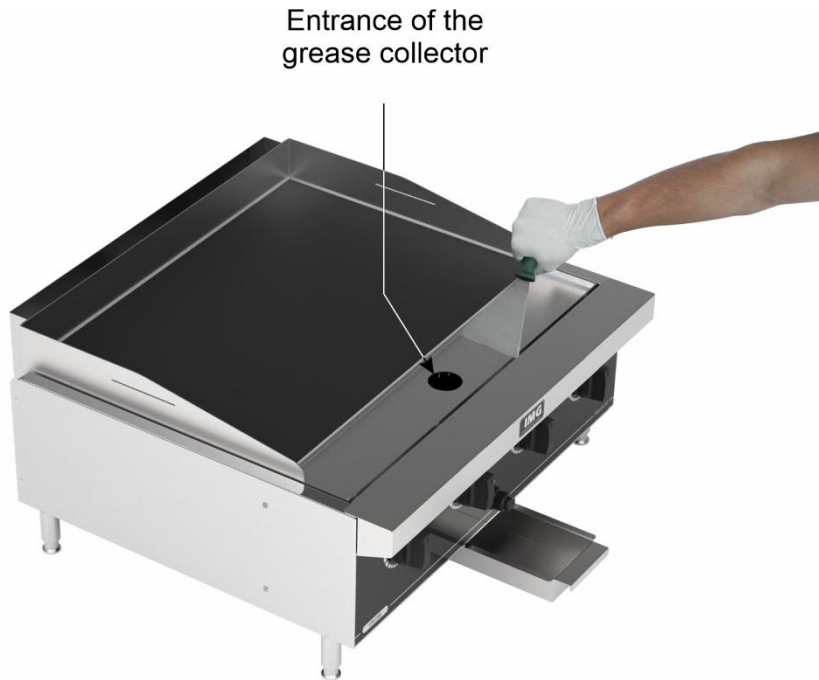
Light one burner at a time, and as many as necessary to carry out the necessary operation.

Make sure the burners are completely lit.

If ignition fails and if you smell gas in the room, do not light.

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

4. Grease the surface of the plate with oil or edible fat;
5. Place the food to be fried on the plate;
6. Using a spatula, turn the food until the desired frying is achieved;
7. After removing the food, remove excess oil, fat and frying residue by scraping with a spatula towards the entrance of the grease collector;



ATTENTION!

Always keep the grease collector inserted in the equipment and empty it constantly, this will prevent excess grease from overflowing and leaking onto the burners, causing fire or other accidents.

8. After finishing work, turn off the burners by turning the gas regulator knob to the off position. Close the gas pressure regulator (gas valve).
9. Wait until your equipment reaches room temperature before cleaning.



ATTENTION!

After finishing the work stage and turning off the burners, close the gas pressure regulator (registration), as if it remains open, the pressure exerted on the hose could damage or rupture it, which could cause a fire or other accidents.



ATTENTION!

During operation, hot vapors and splashes of superheated oil or fat may be emitted. Always use PPE (Personal Protective Equipment).

IMPORTANT

Do not start the cooking process if there is food residue on the plate, this could cause contamination with bacteria.

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 obtain great satisfaction. Always keep your equipment clean and well-cared for, which will make it much more durable.

Daily cleaning of the equipment must be carried out for good operation and durability. Preventing the accumulation of bacteria which can cause contamination in food.

If your equipment is supplied with a protective film on the stainless-steel parts, it must be removed before the first cleaning. To protect the heating plate, the equipment is supplied with a protective layer on the surface of the plates. For the first cleaning, before use, only use a cloth with ethyl alcohol.



ATTENTION!

Before carrying out maintenance or cleaning, ensure that the equipment has the burners turned off, the gas pressure regulator (register) closed and at room temperature;



ATTENTION!

Do not use water jet or steam cleaner to clean the equipment.

IMPORTANT

This equipment is not intended to be immersed in water for cleaning.

Follow the instructions below to learn what special care is taken with the equipment.

The detachable parts must be removed from the equipment and washed with warm water and soap or neutral detergent. Clean the corners well, eliminating all residue from the process.

When cleaning the structure, dilute soap, neutral detergent, or ammonia-based remover in warm water and apply with a soft cloth. Using a cloth dampened with water, rinse and then dry the pieces with a dry, soft cloth.

Never use abrasive products (brushes, brushes or steel wool) and substances containing acids or chlorine on any stainless-steel surface, as this will damage the parts and cause corrosion.

After the frying process and removing the frying residue with a spatula, use neutral soap or detergent and a sponge to clean the plate.



ATTENTION!

It is extremely important that the products used for cleaning ensure maximum hygiene and that they are non-toxic.

5.2 Breakdown Maintenance and Procedures

The operator must be instructed to carry out routine inspections, making small adjustments, cleaning and observing signs of breakdowns that may occur. Examples include: checking for strange

noises indicating gas leaks; burners that do not light; the non-execution by the equipment to the service to which it is proposed; among others. Actions like these are indispensable to guarantee a longer equipment life.



ATTENTION!

When maintenance is carried out (even if minor adjustments are made), always check that the equipment has the burners off, the pressure regulator (register) of the gas closed and the equipment be at room temperature;

It is recommended that each 6 months be made preventive maintenance, checking and adjusting the loose, cleaning the internal parts, and others. Detecting broke parts or without the correct functionality the worker needs to exchange the parts, always using original parts only.

By carrying out preventive maintenance, the inconvenience of having the equipment stopped when it is most needed is eliminated, the cost of maintenance is reduced and the risk of accidents is reduced.

Follow the equipment maintenance and adjustment recommendations:

- Change the pressure regulator 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 work with the equipment, keep the gas pressure regulator (register) closed, avoiding pressure on the hose;



ATTENTION!

Preventive maintenance requires a trained professional.

Whenever an item related to the safety of the equipment is removed (such as when performing maintenance), put it back in its proper place and confirm that they are performing their function correctly.

Detecting broke parts or without the correct functionality, please contact the nearest authorized service center. www.metvisa.com.br

5.3 Prolonged Interruption in Use of the Equipment

When you have to leave the equipment stopped for an extended period of time, turn off the burners, close the gas pressure regulator (valve) and 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.

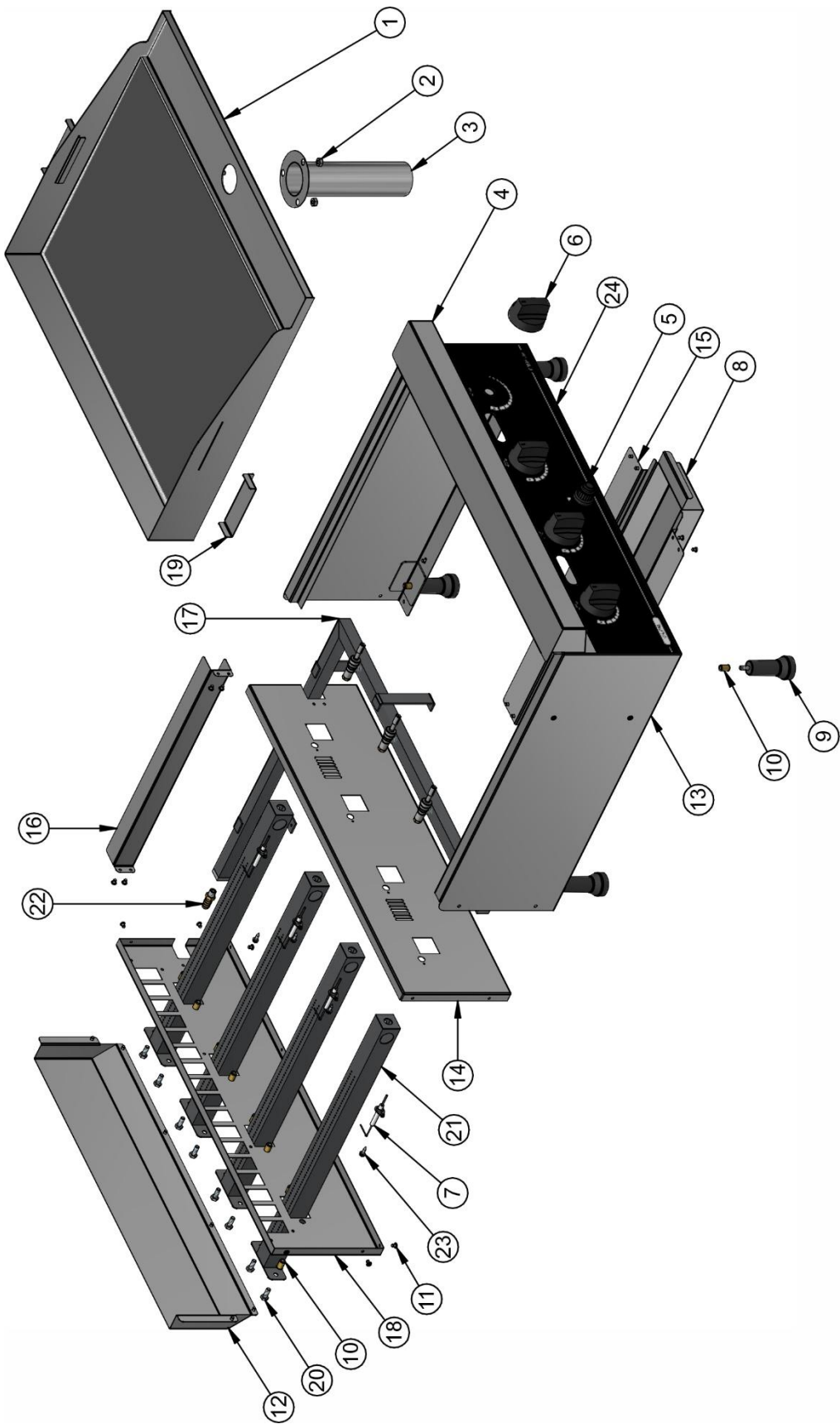
In the following table, you can see possible causes and solutions:

PROBLEMS	POSSIBLE CAUSES	SOLUTIONS
Burners do not light	Lack of gas	Check whether there is gas in the cylinder, whether the gas cylinder valve is open, whether the gas hose is connected and whether the gas regulator is open
	Broken Gas Register	Send the equipment to the nearest authorized service station or contact the factory
	Clogged burner	Unblock the burner holes using a needle to clean the stove nozzles. If this does not solve the problem, send the equipment to the nearest authorized service station or contact the factory
	Automatic Ignitor defective.	Make sure the battery has been inserted correctly. Replace the battery with a new one with a full charge. If the problem persists, contact an authorized supplier for assistance.
	Gas Leak	Check below the possible causes and solutions for gas leaks.
Yellow flame, equipment generating soot	Problem mixing gas with oxygen.	Send the equipment to the nearest authorized service station or contact the factory.
Gas Leak.	Burst, loose or broken gas register	Send the equipment to the nearest authorized service station or contact the factory, as there is a risk of accidents.
	Registration injection nozzle out of position	Send the equipment to the nearest authorized service station or contact the factory, as there is a risk of accidents.
	Defective gas cylinder	Check for gas leaks using soap suds only. If there is a leak, inform the technician so that he can repeat the installation. If the leak persists, take the cylinder to a well-ventilated place and notify the cylinder reseller or distributor.
	Gas cylinder installed in horizontal position	Install the cylinder in a vertical position. Never turn, lay down or tilt the cylinder, as the gas could flow in the liquid phase, nullifying the function of the pressure regulator, which could cause serious accidents.
Difficulty adjusting the flame	Burst, loose or broken gas register	Send the equipment to the nearest authorized service station or contact the factory, as there is a risk of accidents.
	Gas regulator knob, broken or worn	To replace the regulator knob, contact the factory or send the equipment to Authorized Technical Assistance.
Lack of gas during operation	Lack of gas	Check whether there is gas in the cylinder, whether the gas cylinder valve is open, whether the gas hose is connected and whether the gas regulator is open.
	broken gas register	Send the equipment to the nearest authorized service station or contact the factory, as there is a risk of accidents.

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. ANEXXES

Exploded View Drawing



* Image merely illustrative.

Spare Parts List

Position	Code	Description	Quantity
1	CJT1285	Top Frame	1
2	POS157	Stainless Steel Hex Nut	3
3	CJT1284	Exhaust Pipe Set	1
4	CRC1452	Front Coating	1
5	IGN004	Automatic Ignitor Set	1
6	BOT053	Regulator Knob	4
7	IGN005	Igniter Electrode	4
8	CXA024	Grase Collector	1
9	PCT250	Foot	4
10	RBT018	Rivet	12
11	RBT014	Stainless Steel Rivet	38
12	CRC1574	Chimney	1
13	CJT1388	Structure with Reinforcement	1
14	PTC251	Front Internal Protection	1
15	TAS193	Guide Tray of the Grease Collector	2
16	PTC250	Inlet Pipe Protection	1
17	CJT1283	Complete Gas Supply Set	1
18	CRC1575	Back Coating	1
19	SBT627	Top Frame Support	2
20	PRS340	Stainless Steel Hex Nut	8
21	CJT1146	Burner Tube	4
22	CNX055	Gas Connection 1/8 NPT (Hose 3/8")	1
	CNX053	Gas Connection 1/8 NPT for 1/2 NPT	1
23	PRA014	Stainless Steel Hex Nut	4
24	ADE229	Sticker	1

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



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