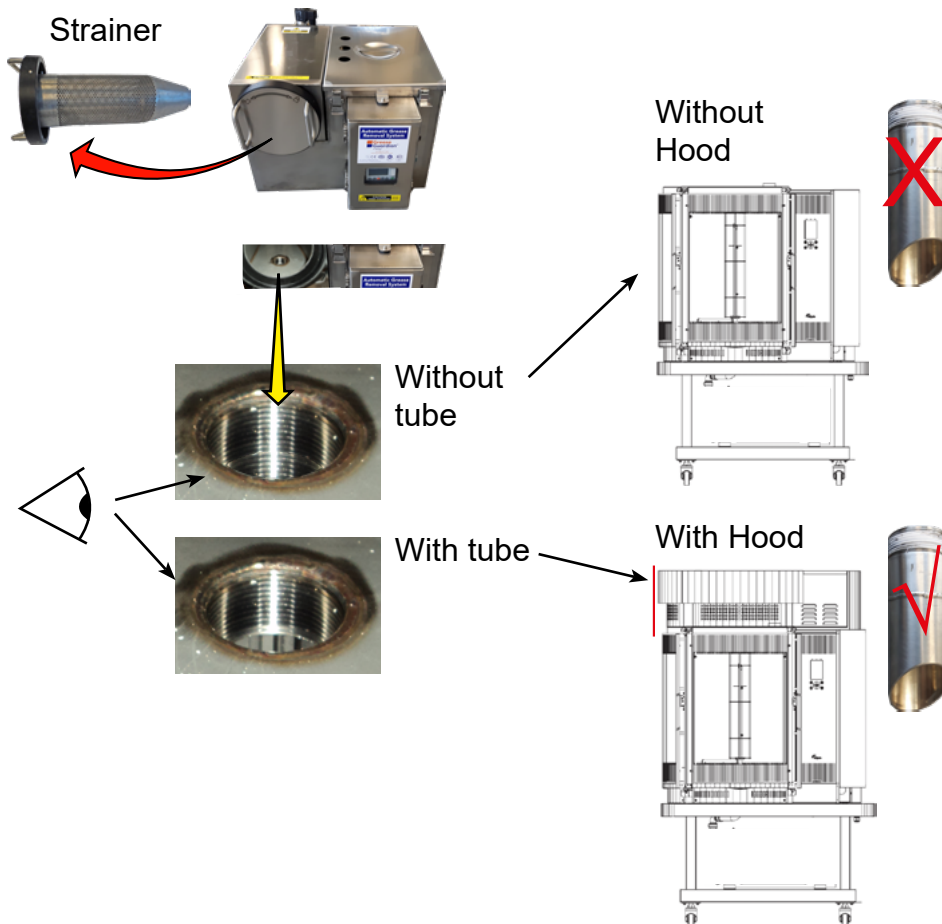


## Grease guardian under Multiserie with kit 9198133s

**Voordat u de GG installeert !!**

Controleer de aanwezigheid van de tegendrukbus in het zeefcompartiment.



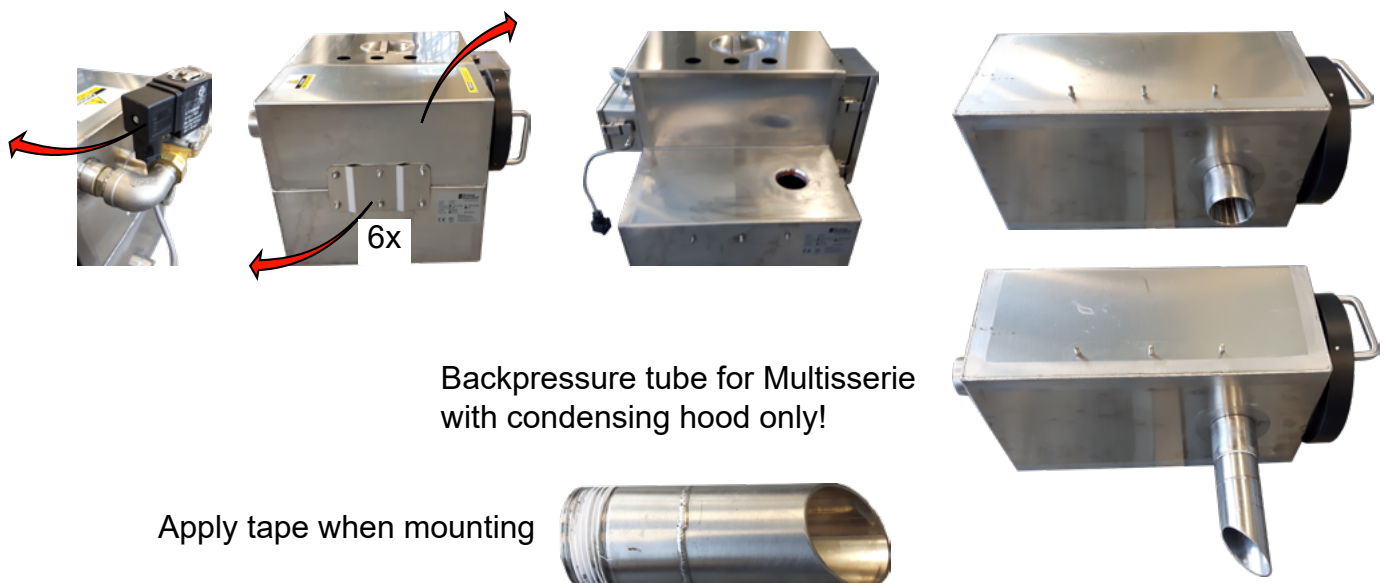
Explanation.

The pressure inside the cooking cavity of the Multiserie without a condensing hood stays close to 0 mbar(0 kPa).

At the Multiserie with condensing hood, the pressure can go upto 150mBar (15kPa). Therefore the backpressure tube is needed in these cases to prevent that hot air will be pushed through the water surface inside the grease guardian.

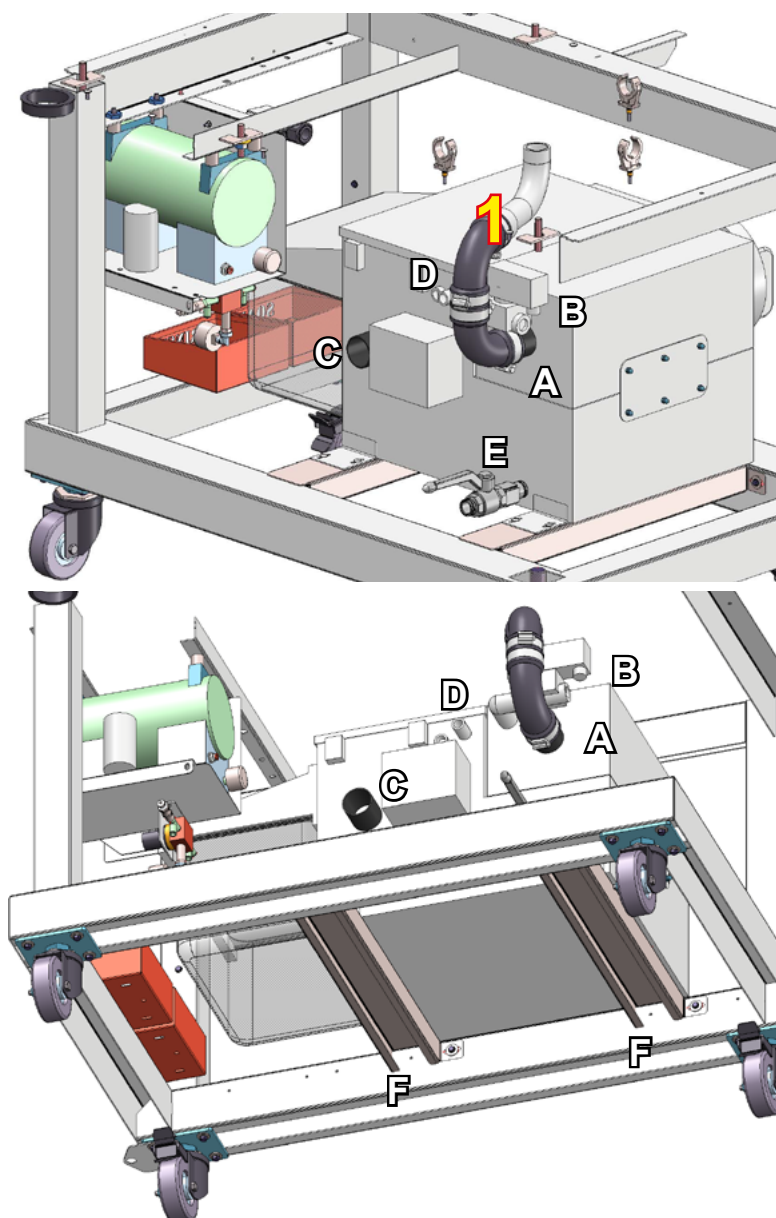
*A huge amount of steam would come out the grease guardian.*

Placing or removing the backpressure tube



Apply tape when mounting

The below overview shows how to place and connect the GG in the underframe with kit 9198131s

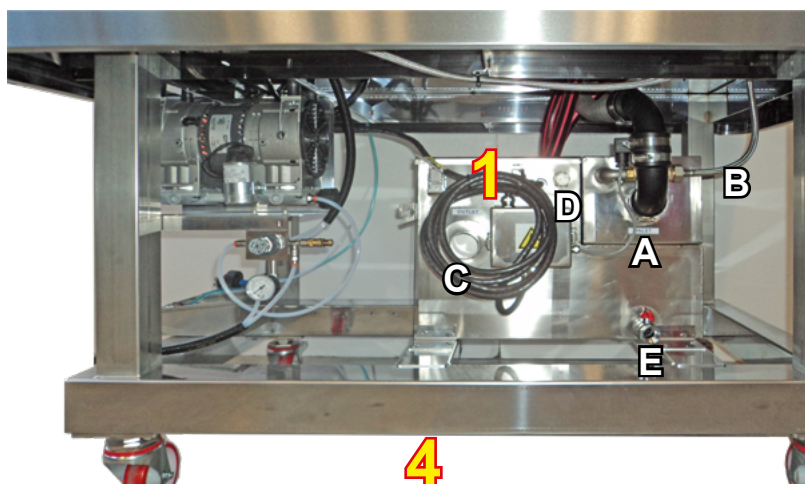
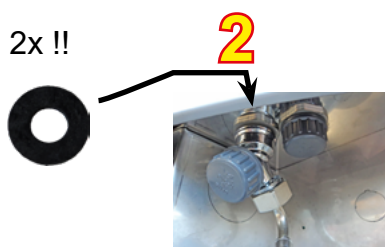


### Description of labels.

- A Inlet, 50mm (2") to be connected to drain of Multiserie.
- B Water connection 1/2" with 3/4" adapter.
- C Drain outlet, 50mm (2")
- D Inlet 22mm for drain hose from hood.
- E Ball valve for service.
- F Support beams, to be placed on that position.

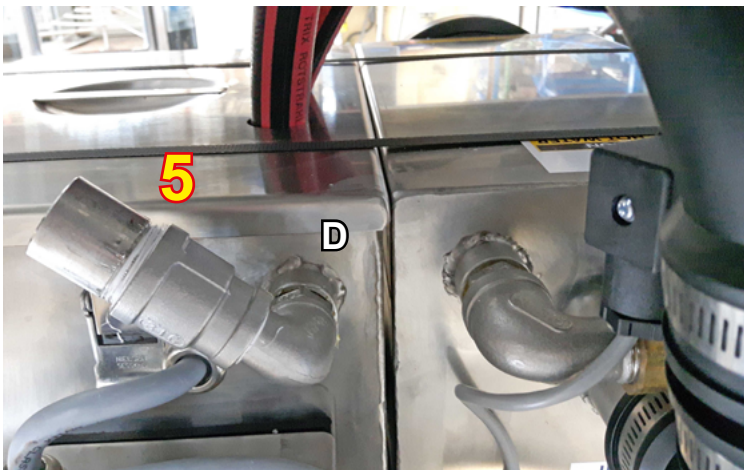
### Plumbing connections.

1. Connect the inlet A with the rubber elbows to the Multiserie drain.
2. Connect the watersupply hose to the Multiserie tap water inlet with help from the Y. Mount the Y with 2 seals.
3. Lead the doorgutter hoses into the lid, maximum 5 cm (2").
4. Connect the outlet C to the sewer.

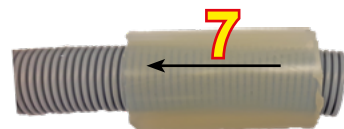




When the Multisserie has a condensor hood, the below connection need to be made for the condensor drain hose coming from the top.



5. Remove the 1/2" plug at "D" and mount the fitting connectors as shown.
6. Cut the hose on the desired length.
7. Slide the silicon sleeve over the hose.
8. Firmly push the hose into the pipe nipple, at least 10 mm (1/2").
9. Slide the sleeve over the pipe nipple.
10. Finish with a hose clamp.
11. Use a ty rap to hook up the hose.  
Make sure that it comes down without sags.





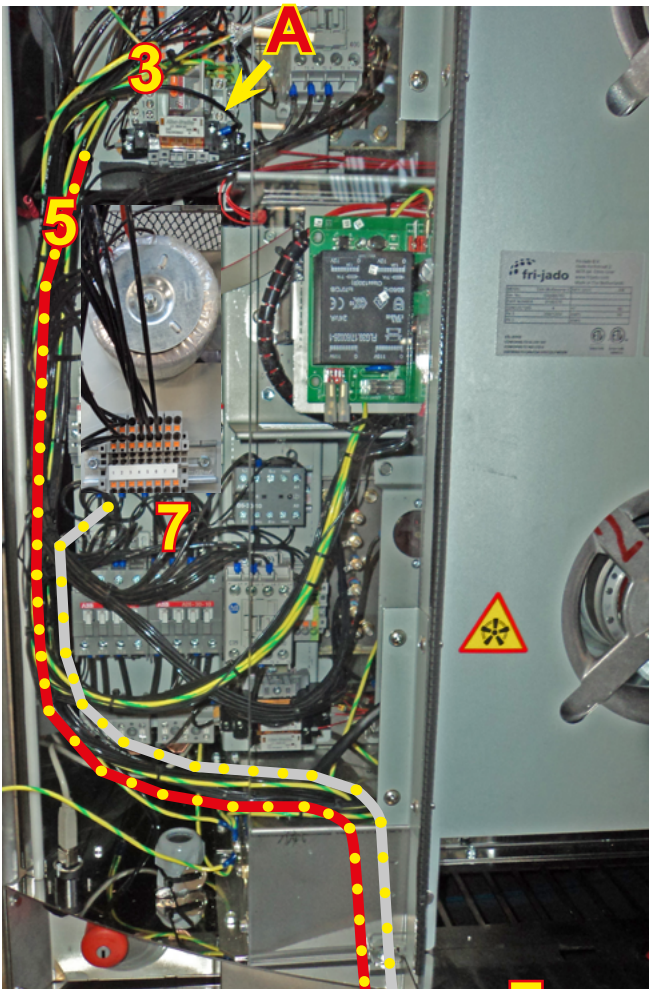
The GG needs 115V mains power and a 115V signal.

The signal “tells” the GG that the Multiserie is in operation. This signal comes from the rotor. This is output X12 from the power&I/O board.

A pre-assembled wiring set, including a relay and a 115V transformer come with the GG.

Below is a step by step instruction, of how and where to connect the wires

EUR model



1. Disconnect the power supply!
2. Open the service doors at the back and remove the curved panel underneath these doors.
3. Mount the relay as shown at “A”.
4. Mount the 10 pole socket on the compressor shield. Drill 5 mm holes if necessary
5. Lead the wiring according the red dashed line into the unit towards the relay.

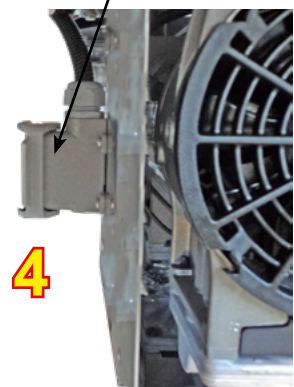
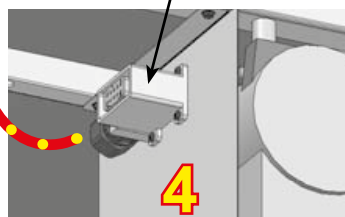
Applied relay

Red when ON



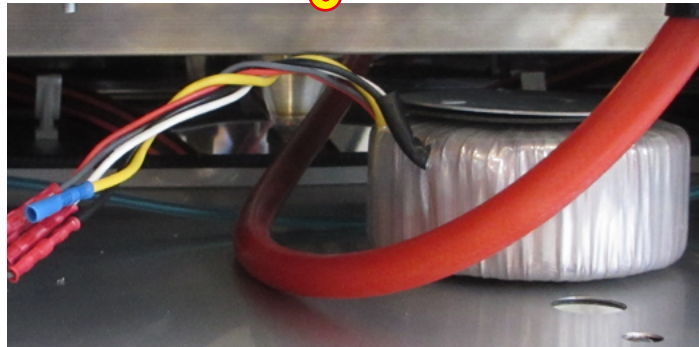
Preferred position of socket

Other possibility (older units)





6



6. Place the transformer as shown
7. Lead the cable / wiring according the grey dashed (previous page) line into the unit towards the terminal block.

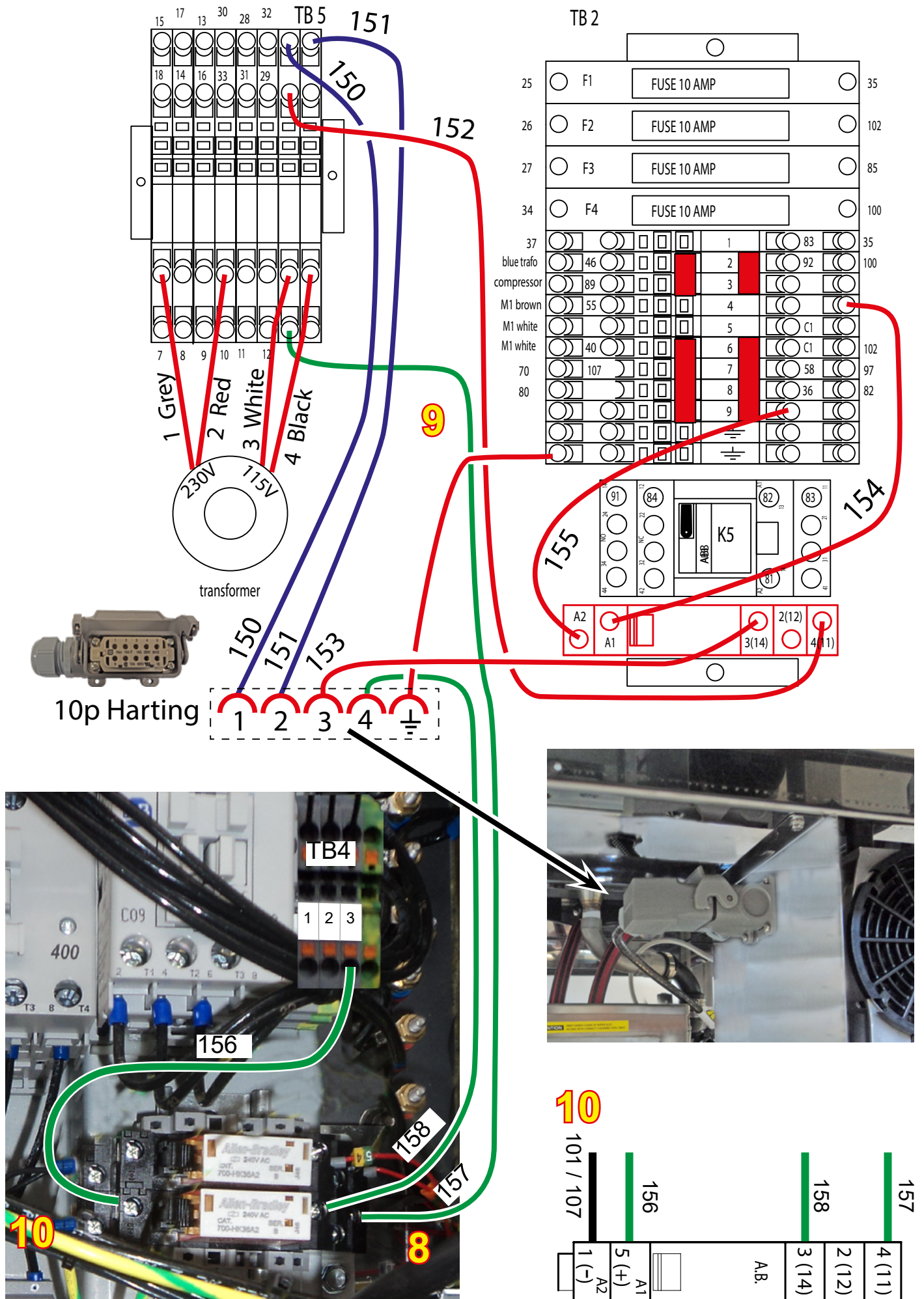
*Note that wires in the diagram on the next page are colored. In real they are black.*

*Blue = 115V Power*

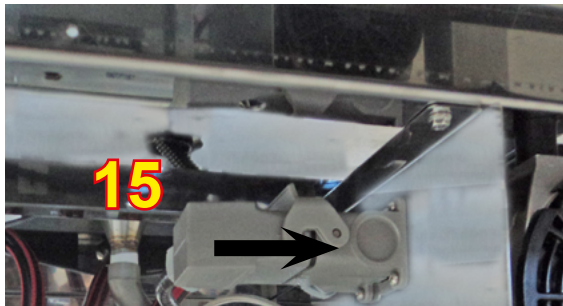
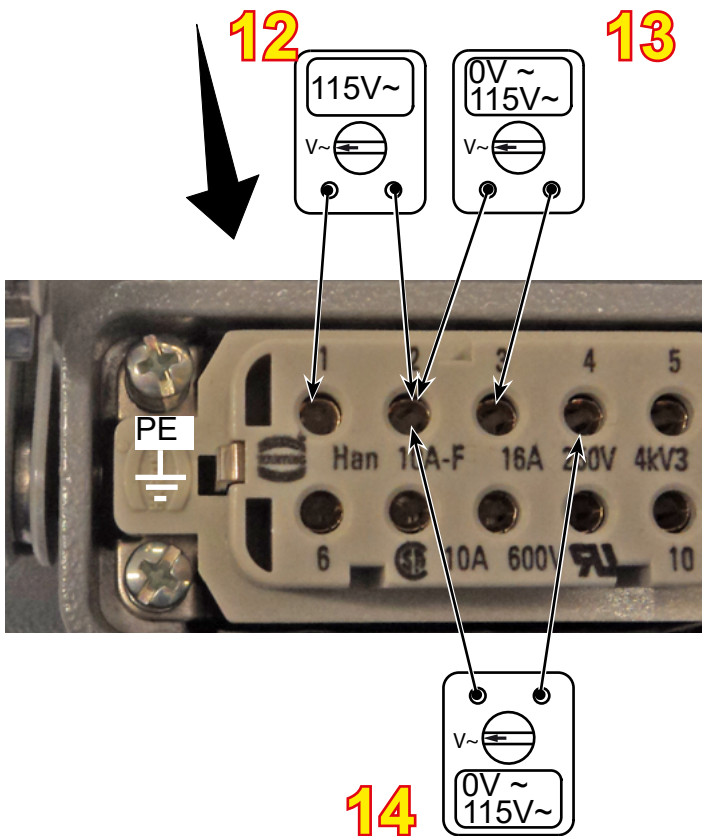
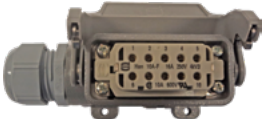
*Red = Multisserie rotor ON signal*

*Green = Multisserie in Cleaning mode signal*

8. Remove the thin red wires #95 and 98 from the relay first and isolate these.
9. Connect the wiring according the overview.
10. Check if relay terminal 1(-) is connected with wire 101 / 107.







11. Pull the 10 pole plug from the socket and connect the power supply.
12. Check the voltage on the 10 pole socket.  
Between 1 and 2 = 115V~ when multisserie has power.
13. Between 2 and 3 = 115V~ when the rotor is rotating. 0V~ when the rotor is stationary.
14. Between 2 and 4 = 115V~ when the Multiserie cleaning program is running. Otherwise 0V~
15. Connect the 10 pole plug from the GG to the socket when the above is ok.

### Check the working of the Grease separator.

When the cooking (rotor) signal is active, then the message "oven ON" is displayed on the PLC.

When the Cleaning program is active, the message "Cleaning cycle ON" is displayed.

When the power is being connected, the PLC runs a self test (except for the flush valve).

- SKIMMER 10 SECS
- SPRAYBAR 10 SECS
- HEATER 10 SECS

(Depending on the parameters the heater might be switched on all the time, measure temperature or current to check.)

-- FLUSH VALVE TEST and filling up the tank (will not happen automatically).

Pushing **B** and **+** simultaneous, will open the flush (drain) valve for 200 seconds.

After this, the spray bar will refill the GGX7F tank for 330 seconds.

The **ESC** key will abort this proces at any moment.

Refer to the following documents for the working and daily maintenance of the Grease separator.

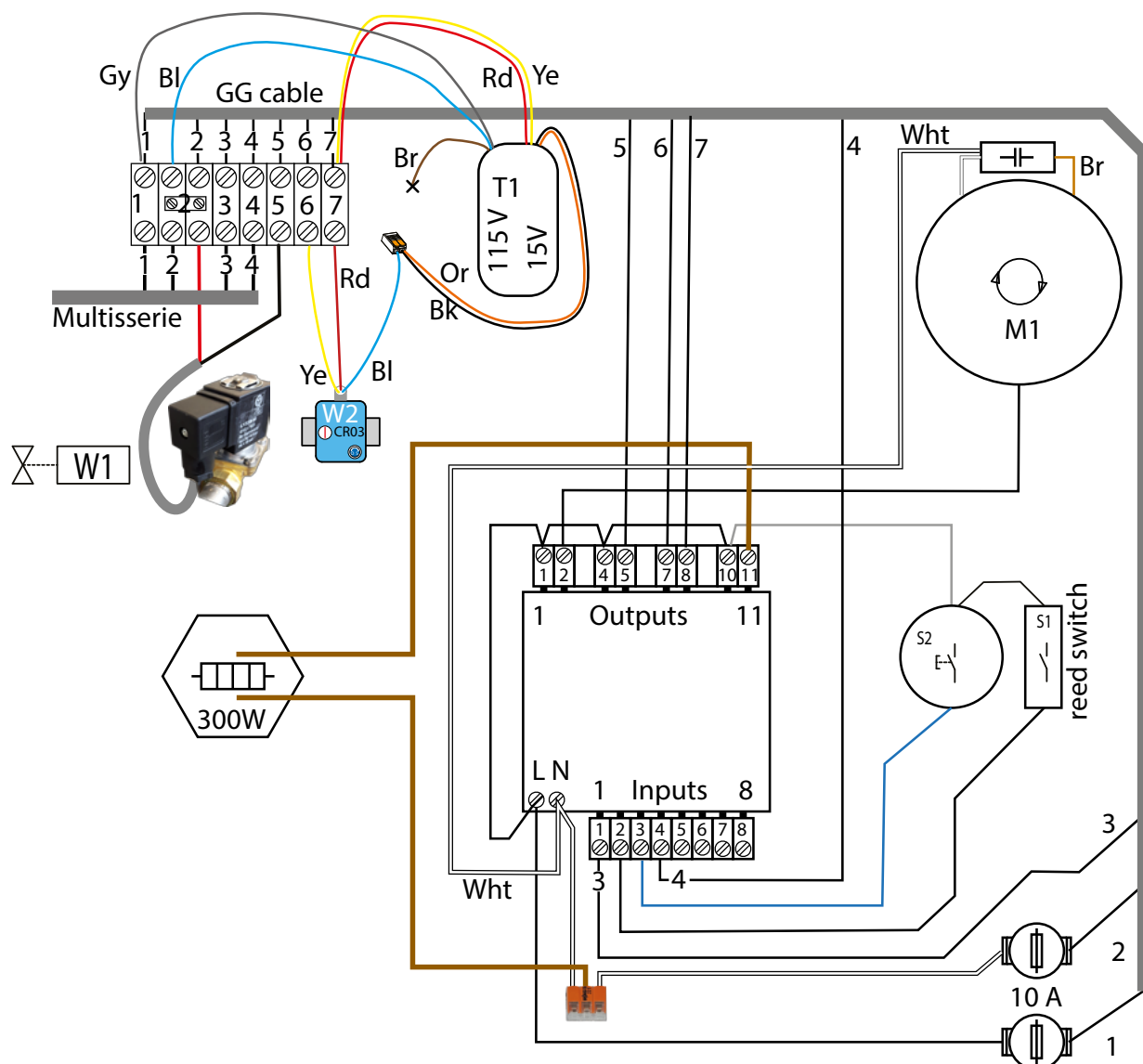
9128135 Technical manual GGX7F PLC V8

9128136 Storyboard GGX7F PLC V8

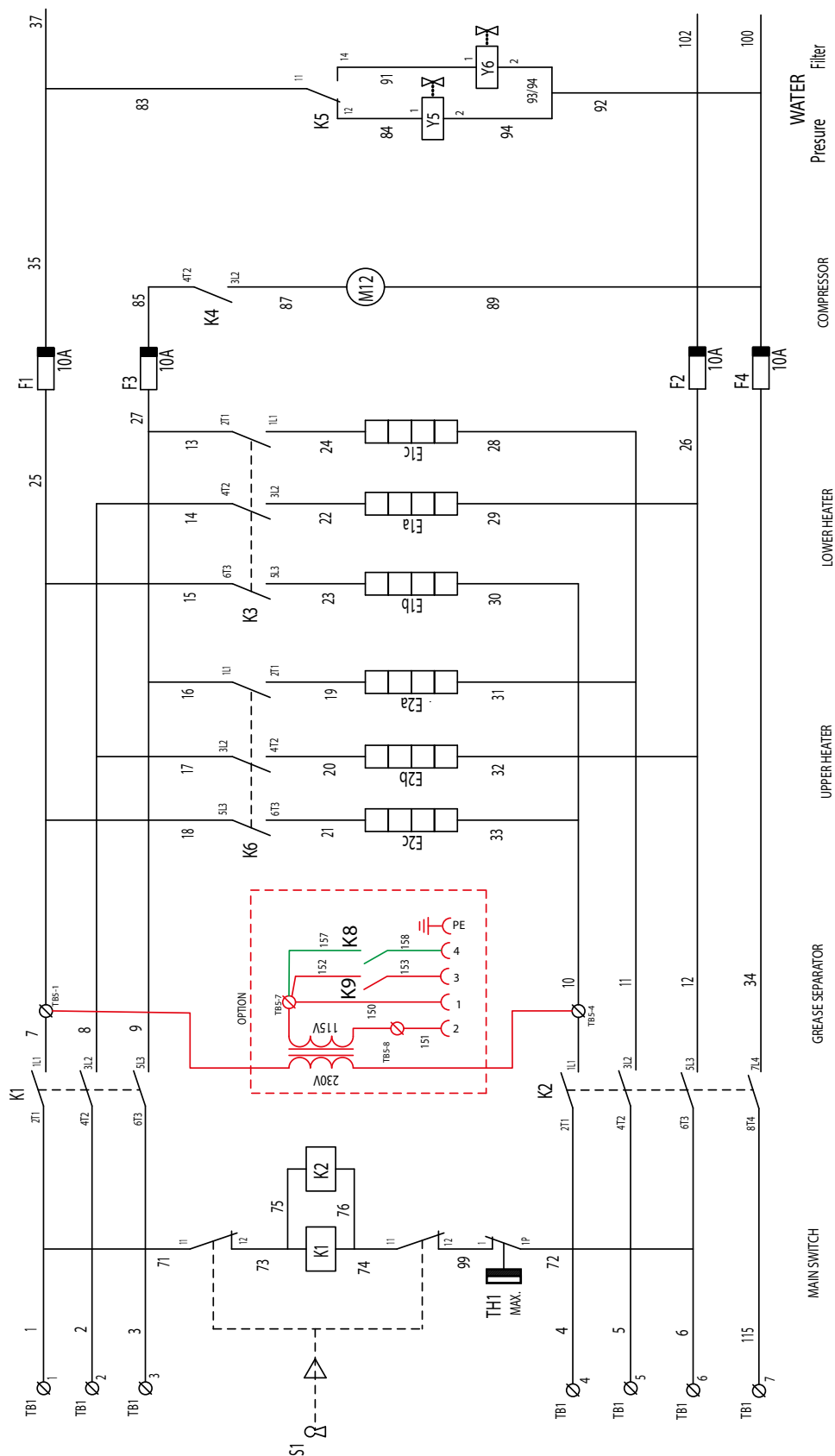
The next pages in this document show the electric and wiring diagrams.

When everything is ok, then the changes are as shown in blue, red and green (on the Multiserie diagrams).

Leave copies in the unit.







page 1 of 2

[illegible]

RD = RED  
GY = GREY  
OR = ORANGE  
BU = BLUE  
WH = WHITE  
BN = BROWN  
YE = YELLOW  
BK = BLACK

11

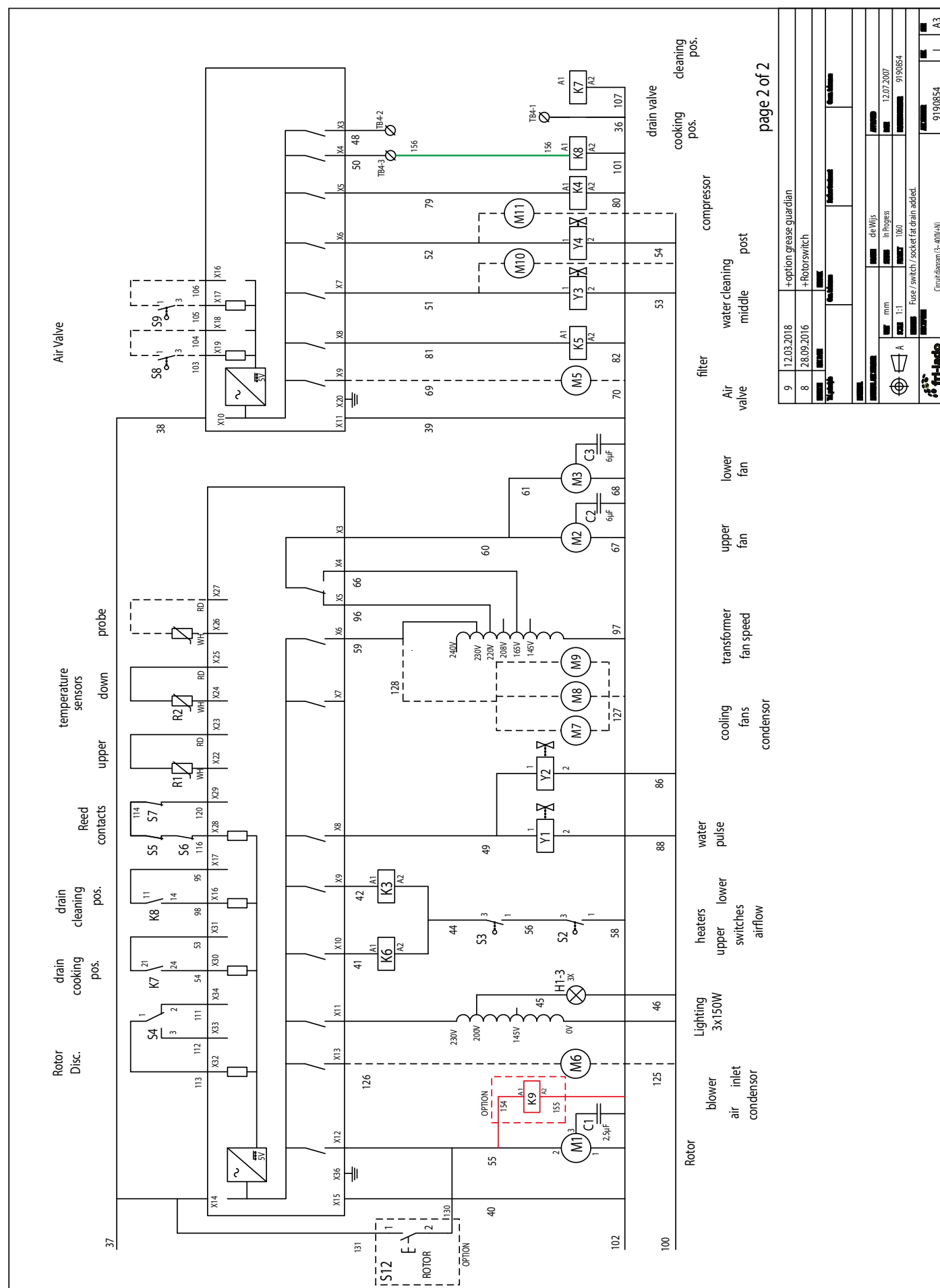
TB1

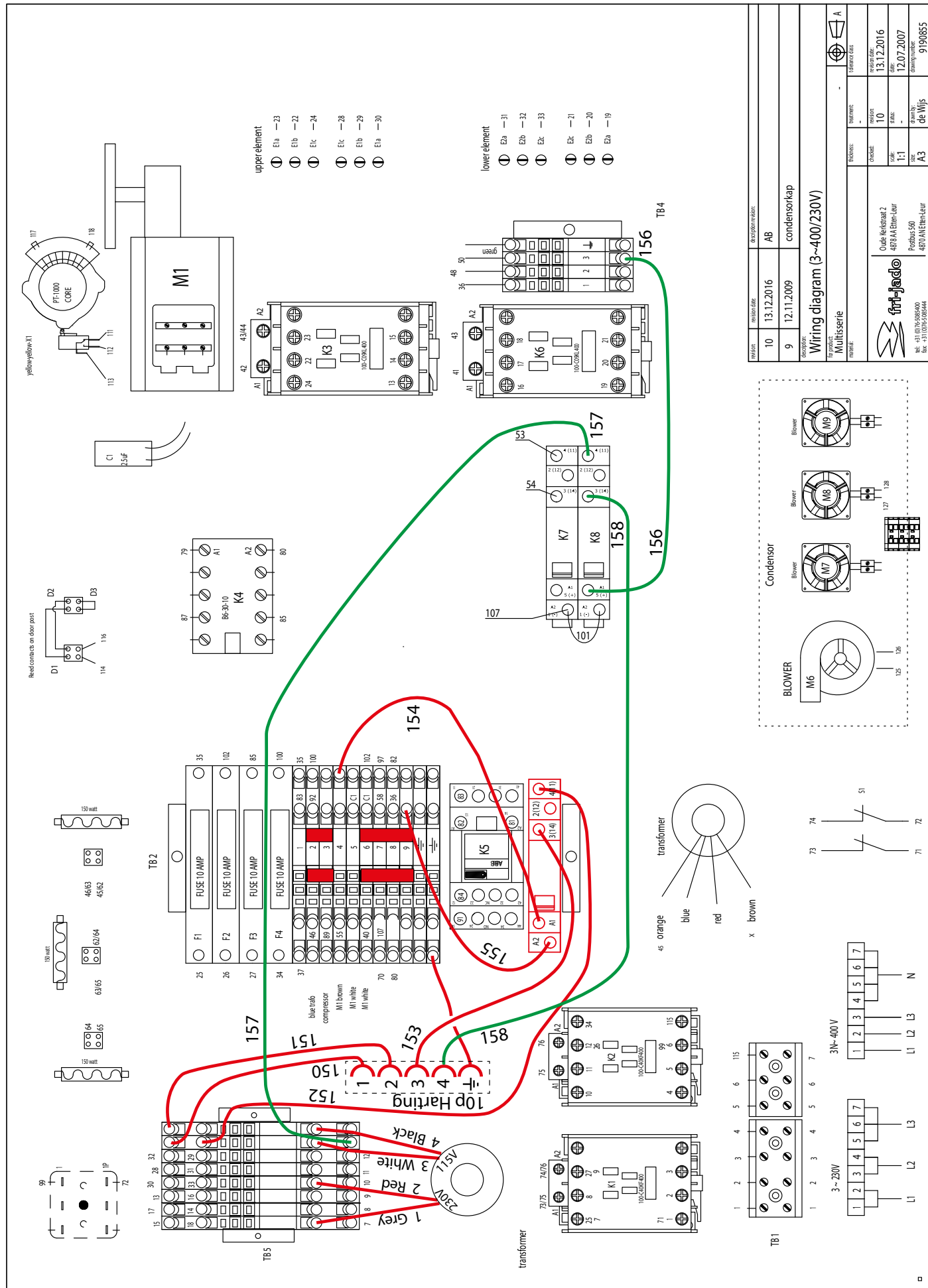
3 X 230 V

A diagram showing a 3x3 grid. The first row contains the numbers 3, 4, and 5. To the right of the grid, there is a vertical line with the number 13 next to it.

[illegible]

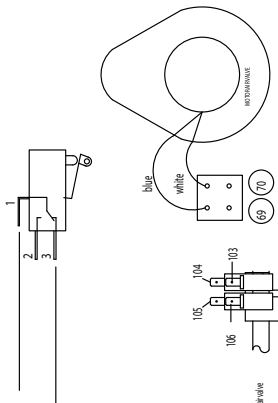
|    |   |
|----|---|
| TB | 3 |
|----|---|



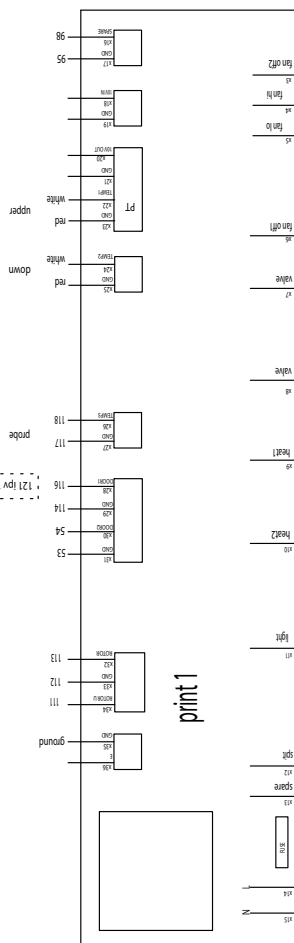




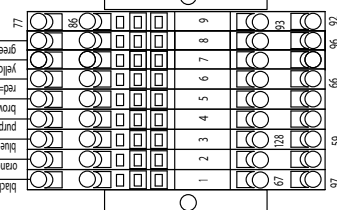
GERBUK BIJ DE 2 SCHAKELAARS ALLEN DE  
BOVENSTEEN ONDERSTE CONTACTEN



transformer



print 1



**- NOTICE -**

This manual is prepared for the use of trained Service Technicians and should not be used by those not properly qualified. If you have attended a training for this product, you may be qualified to perform all the procedures in this manual.

This manual is not intended to be all encompassing. If you have not attended a training for this product, you should read, in its entirety, the repair procedure you wish to perform to determine if you have the necessary tools, instruments and skills required to perform the procedure. Procedures for which you do not have the necessary tools, instruments and skills should be performed by a trained technician.

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