

Manual

FWB-Gas



“World class espresso coffee machines”



Warnings

Ensure you read, understand and follow all instructions in this manual before using the machine, taking note of the warnings.

1. This appliance is designed solely for the purpose of making waffles.
2. The equipment does not exceed 70db.
3. This appliance must not be installed on or against any combustible surface, the appliance to be installed on a fire-proof base..
4. DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION
5. Do not store flammable materials in or near the appliance.
6. This appliance shall be installed by a qualified engineer and follow the installation instructions set out in this manual, the appliance shall also be installed in accordance with EN1717(UK/EU) or AS 5601(AUS/NZ) and to all relevant local and national standards.
7. Appliance is for professional use only and should only be used by adequately trained personnel.
8. This appliance can be used by children aged 8 years and above, and persons with reduced physical, sensory or mental capabilities or lack of experience of knowledge if they are under supervision or instructed concerning the use of the appliance in a safe way and understand all hazards involved.
9. Cleaning and user maintenance shall not be made by children without supervision.
10. Do not allow unqualified personnel to tamper with the appliance.
11. Maintenance must be carried out only by a qualified engineer.
12. This appliance must be installed on a stable and level surface which is capable of safely taking the weight of the appliance. The appliance must not be placed in a horizontal angle of more than +/-2°.
13. Clearance around the appliance must be:
Ceiling Shelf: 600mm Rear: 75mm Sides: 75mm
14. The appliance must not be cleaned with a water jet, or located where a water jet could be used, it must also not be immersed in water for cleaning.
15. During normal use of the boiler, certain surfaces will become hot (especially the hot water tap). Care should be taken to avoid potential injury from burns and scalding whilst operating this appliance.
16. If the supply cord or plug is damaged it must be replaced by the manufacturer, its

service agent or similarly qualified persons in order to avoid a hazard.

17. Disconnecting, bypassing, tampering or otherwise interfering with safety valves, high limit thermostats or other safety or control devices may cause serious injury and/or damage to the appliance.
18. The appliance shall be for indoor use only.
19. This appliance is heavy, take care when lifting and moving.
20. This appliance contains high voltage parts, at no time should body panels be removed while the machine is on.
21. Maintenance must be carried out with the machine switched off and unplugged from mains power. The appliance should also have been switch off for at least 30 minutes.
22. Connect this appliance only to the specified voltage (220v - 240v).
23. In case of malfunction, immediately cease usage and disconnect from electricity. Do not try to solve the problem, contact your supplier or technical service engineer.
24. Users should never change the set up carried out by a technical service engineer.
25. It is recommended that the appliance should not be left unattended when switched on.
26. In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.



Technical data

Height	Width	Depth	Max. Weight	Max. Water Capacity	Sound Level (dB)
450mm	360mm	460mm	15kg	5 Litres	< 70dB

Voltage	Frequency	Power Rating
220 - 240 Vac	50/60 Hz	5w

Gas Category	Operating Pressure	Injector Size	Heat Input Pilot	Heat Input Min	Heat Input Max
I3+	(28-30/37)mbar	0.85mm	0.22kW	1.35kW	2.30kW
I3B/P(30)	30mbar	0.85mm	0.22kW	1.35kW	2.30kW
I3P(37)	37mbar	0.85mm	0.22kW	0.99kW	2.30kW
I3B/P(50)	50mbar	0.85mm	0.22kW	1.35kW	3.0kW
N.G (UK only)	20mbar	1.35mm	0.22kW	0.64kW	1.78kW
Australia/New Zealand ULPG	2.75kPa	0.85mm	0.5MJ/h	3.1MJ/h	7.1MJ/h

Labelling - Data, Box and Warnings

fracino www.fracino.com
+44 (0)121 328 5757
MADE IN BRITAIN

SERIAL NO: 123456789 MODEL:FWB-GAS-LGP

TYPE:GAS FIRED WATER BOILER

POWER RATING: ELEC. POWER - 0.05kW VOLTAGE:230V 50-60Hz

HEAT INPUT: 3.00kW (GROSS)MAX

MIN. INLET WATER PRESSURE: 1.0Bar (0.1MPa)

MAX. INLET WATER PRESSURE:6.0Bar (0.6MPa)

GAS CATEGORY	I3+(28-30/37)	I3B/P(30)	I3B/P(50)	I3P(37)	FLUE TYPE: A
GAS & SUPPLY PRESSURE	BUTANE PROPANE	BUTANE / PROPANE		SET GAS CAT.	[I3+] [I3B/P(30)(37)]

HEAT INPUT (GROSS): COUNTRIES OF DESTINATION:
G30/G31@28-37mbar - 2.30kW I3+(28-30/37): BE,CH,CY,CZ,ES,FR,GB,GR,IE,IT,LT,LU,LV,PT,SK,SI
G30@30mbar - 2.30kW I3B/P(30): BE,CY,DK,EE,FI,HU,LT,NL,NO,SE,SI,SK,RO,HR,TR,BG,LU,MT
G30@60mbar - 3.00kW I3B/P(50): AT,CH,DE,SK
G31@37mbar - 2.30kW I3P(37): PL

JET SIZE: 0.85mm

CE 2797 21 UK CA 0086 21

DO NOT REMOVE THIS LABEL

Sample Data Label UK/EU - LPG

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TYPE:GAS FIRED WATER BOILER

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GAS CATEGORY	I3+(28-30/37)	I3B/P(30)	I3B/P(50)	I3P(37)	SET GAS CAT.
GAS & SUPPLY PRESSURE	BUTANE PROPANE	BUTANE / PROPANE		SET GAS CAT.	[I3+] [I3B/P(30)(37)]

HEAT INPUT (GROSS): COUNTRIES OF DESTINATION:
I3+(28-30/37): BE,CH,CY,CZ,ES,FR,GB,GR,IE,IT,LT,LU,LV,PT,SK,SI
I3B/P(30): BE,CY,DK,EE,FI,HU,LT,NL,NO,SE,SI,SK,RO,HR,TR,BG,LU,MT
I3B/P(50): AT,CH,DE,SK
I3P(37): PL

BOX WEIGHT: 15 kg

CE 2797 21 UK CA 0086 21

Sample Box Label UK/EU - LPG

fracino www.fracino.com
+44 (0)121 328 5757
MADE IN BRITAIN

SERIAL NO: 123456789 MODEL:FWB-GAS-NG

TYPE:GAS FIRED WATER BOILER

POWER RATING: ELEC. POWER - 0.05kW VOLTAGE:230V 50-60Hz

MIN. INLET WATER PRESSURE: 1.0Bar (0.1MPa)

MAX. INLET WATER PRESSURE:6.0Bar (0.6MPa)

GAS TYPE: NATURAL PRESSURE:20mbar

HEAT INPUT (GROSS): 1.78kW JET SIZE:1.35mm FLUE TYPE: A

CE 2797 21 UK CA 0086 21

DO NOT REMOVE THIS LABEL

Sample Data Label UK/EU - NG

fracino www.fracino.com
+44 (0)121 328 5757
MADE IN BRITAIN

SERIAL NO: 123456789 MODEL:FWB-GAS-NG

TYPE:GAS FIRED WATER BOILER

POWER RATING: ELEC. POWER - 0.05kW VOLTAGE:230V 50-60Hz

GAS TYPE: NATURAL PRESSURE:20mbar

HEAT INPUT (GROSS): 1.78kW JET SIZE:1.35mm FLUE TYPE: A

BOX WEIGHT: 15 kg

CE 2797 21 UK CA 0086 21

Sample Box Label UK/EU - NG

fracino www.fracino.com
+44 (0)121 328 5757
MADE IN BRITAIN

SERIAL NO: 123456789 MODEL:FWB-GAS-ULPG

TYPE: GAS FIRED WATER BOILER

POWER RATING: ELEC. POWER - 0.05kW VOLTAGE: 220-240V 50-60Hz 10 Amp 1 Phase

MIN. INLET WATER PRESSURE: 1.0Bar (0.1MPa) IP RATING - IPX1

MAX. INLET WATER PRESSURE: 6.0Bar (0.6MPa)

GAS TYPE: ULPG TEST POINT PRESSURE: 2.75kPa INJECTOR SIZE: 0.85mm FLUE TYPE: A

NOMINAL GAS CONSUMPTION (GROSS MAX): 7.1MJ/h (GROSS MIN): 3.1MJ/h (PILOT RATE): 0.5MJ/h

DANGER, 240 VOLTS. DISCONNECT POWER BEFORE SERVICING UNIT

CE 2797 21

DO NOT REMOVE THIS LABEL

AUS/NZ- Sample Data Label

fracino www.fracino.com
+44 (0)121 328 5757
MADE IN BRITAIN

SERIAL NO: 123456789 MODEL:FWB-GAS-ULPG

TYPE: GAS FIRED WATER BOILER

POWER RATING: ELEC. POWER - 0.05kW VOLTAGE: 220-240V 50-60Hz 10 Amp 1 Phase

GAS TYPE: ULPG TEST POINT PRESSURE: 2.75kPa

NOMINAL GAS CONSUMPTION (GROSS MAX): 7.1MJ/h (GROSS MIN): 3.1MJ/h (PILOT RATE): 0.5MJ/h

TO BE INSTALLED ONLY BY AN AUTHORISED PERSON

BOX WEIGHT: 15KG

CE 2797 21

DO NOT REMOVE THIS LABEL

AUS/NZ- Sample Box Label

WARNING

TO BE INSTALLED ON A FIRE-PROOF BASE

THIS APPLIANCE SHALL BE INSTALLED IN ACCORDIANCE WITH CURRENT REGULATIONS AND USED ONLY IN A WELL VENTILATED PLACE.

CONSULT THE INSTRUCTIONS BEFORE INSTALLING AND USING THIS APPLIANCE.

DO NOT REMOVE THIS LABEL

Universal Warning Label



AUS/NZ- ULPG Label

Installation

To ensure you obtain full benefits from your appliance:

- Remove all transit packaging and dispose of responsibly in accordance to regulation in force.
- Check the appliance for damage. Report any damage immediately to the carrier or supplier.
- Remove any protective plastic coating on the external panels and dispose in accordance to regulations in force.
- The appliance shall be installed by a qualified engineer and in accordance to EN1717 or AS 5601, local authority, gas, electricity and any other relevant statutory regulations.

Requirements for Installation

Environment:

NOTE: The appliance shall be installed in a well-ventilated location in accordance to regulations in force with a minimum air flow of 0.2m³. A suitable air flow is required for combustion, with sufficient ventilation to prevent the occurrence of unacceptable concentration of substances harmful to health in the room / location in which they are installed.

NOTE: The appliance shall be installed ensuring minimum spacing specified in the technical section to ensure correct ventilation inside and around the appliance at all times.

NOTE: The appliance must be kept in a location where the ambient temperature is between 5°C and 30°C.

Gas supply:

Mobile LPG

1/2" Braided hose

Isolation valve

8mm copper pipe

Bulk head fixing

High Pressure hose with a Fulham nozzle and suitable gas regulator.

Natural Gas or Direct to LPG bottle

1/2" Braided hose

Isolation valve and suitable gas regulator.

Gas supply Australia & New Zealand (ULPG):

Mobile LPG

1/2" Braided hose

Isolation valve

8mm copper pipe

Bulk head fixing

High Pressure hose with a Fulham nozzle

Appliance gas regulator approved by AGA that does not exceed 2.75kPa for LPG, and a suitable gas bottle regulator.

Direct to LPG bottle

1/2" Braided hose

Isolation valve and suitable gas regulator approved by AGA that does not exceed 2.75kPa for LPG, and a suitable gas bottle regulator.

Water supply:

15mm mains cold water supply with standard 3/4" BSP washing machine stop cock or pressurised water bottle.

NOTE: Minimum inlet water pressure 100kPa (1Bar)

Maximum inlet water pressure 600kPa (6Bar)

If the mains water pressure is in excess 600kPa (6Bar), a pressure reducing valve must be fitted and set within the parameters above.

Power supply:

A standard socket is required within 1 meter of the appliance. The power point must have a method of isolation and must be easily accessible at all times.

NOTE: During installation of this appliance, the intaller should consider local regulations regarding plug selection.

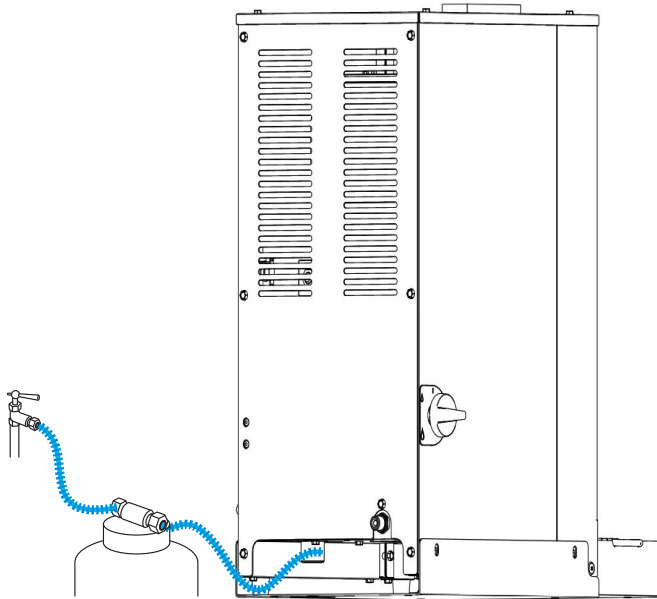
Installing (All Regions)

For mobile installations the appliance must be securely bolted to a stable counter top.

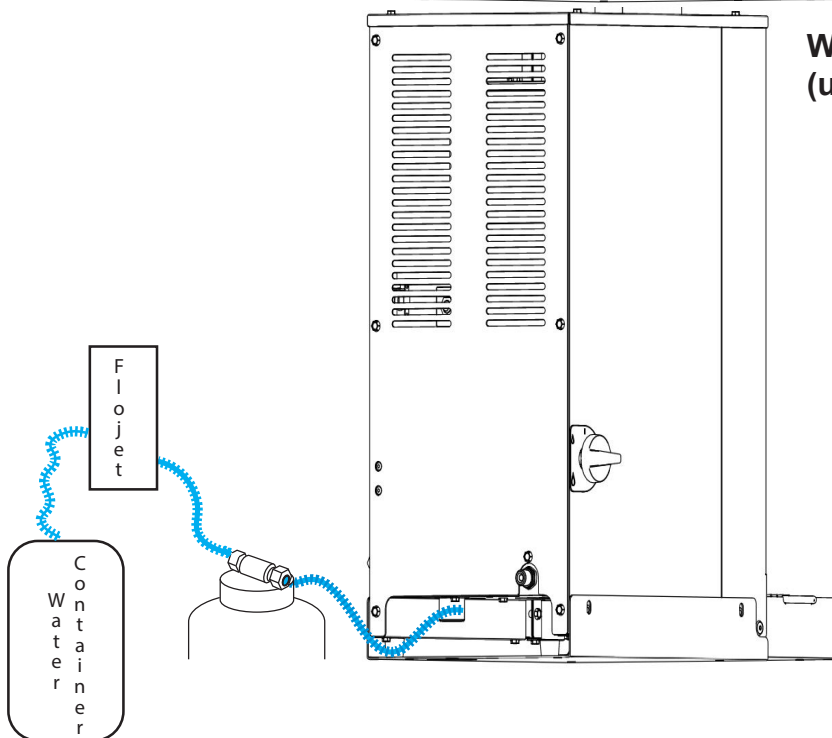
- 1) Place the mounting plate onto the counter top ensuring that is 75mm away from either a rear or side wall and the large 50mm hole for the water inlet and power cable is towards the back.
- 2) Mark each of the holes, move the mounting plate and drill through the counter top - 50mm (2") for the large hole at the rear, 8mm for each of the fixing holes.
- 3) Place the mounting plate back on the counter and secure with 4 x M8 bolts and nuts, the bolts need to be 12mm plus the thickness of the counter top. It is advisable to use a star washer or spring washer to prevent vibrations loosening the bolts.

Connecting the water supply

Fixed water supply



Water container & Flojet pump
(usually mobile installations)



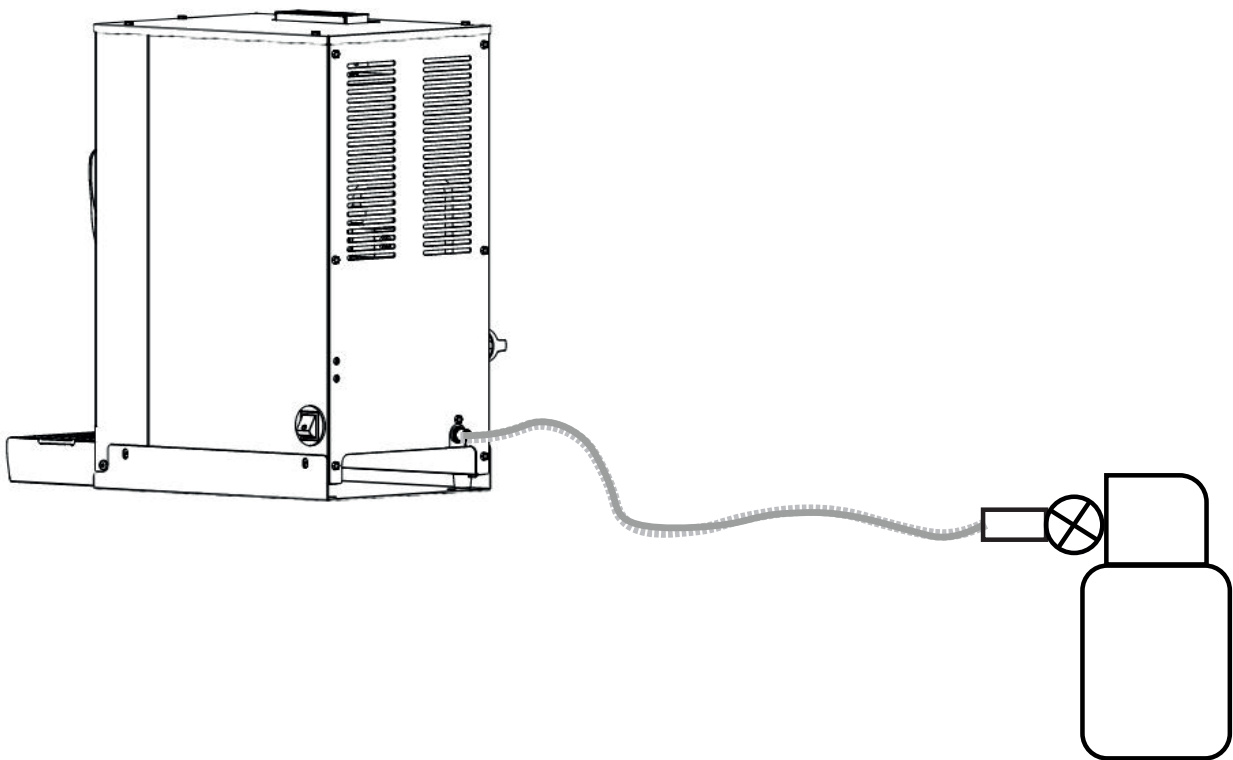
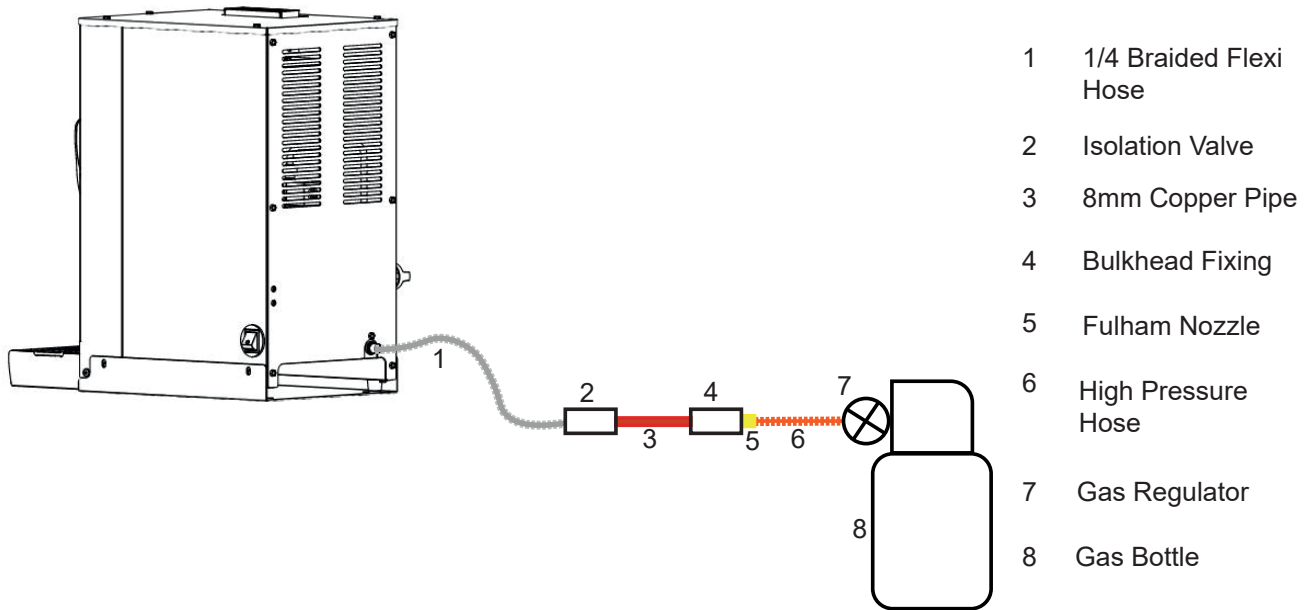
Place the appliance on top of the mounting plate and attach the flexible braided water hose to the water inlet valve located on the underside of the appliance. Feed the free end of the hose along with the mains cable (if power supply is under the counter) through the drilled hole.

It is always recommended that a water softener is used on this appliance. If one is used attach the free end of the water hose to a water softener ensuring the correct flow direction is followed then attach a second 1/2" braided hose from the softener to the water supply.

In the case of a mobile installation, the hose shall be connected to a water bottle pump (Flojet) which draws water from a container.

NOTE: The appliance shall be installed in accordance with the regional water regulations in force

Connecting the GAS supply



How to connect gas supply

Natural Gas (Mains) / Direct to LPG installation.

Connect 1/2" gas hose to the gas inlet fitting on the rear of the appliance ensuring it is tight.

Attach an isolation valve to the other end of the gas hose and connect to an appropriate gas regulator that complies with all regulations in force.

The gas regulator can then be connected to the relevant gas supply.

LPG Mobile installation

Connect 1/2" gas hose to the gas inlet fitting on the rear of the appliance ensuring it is tight. Attach an isolation valve to the other end of the gas hose. Attach the isolation valve to 8mm ridged mounted copper tube at a length suitable for installation. Ensure that the pipework is in a location where it CAN NOT be easily damaged.

The copper tube is connected to a bulkhead fitting that has a Fulham nozzle protruding, fix the required high-pressure hose to the Fulham nozzle with a jubilee clip ensuring it securely fixed. The other end of the high-pressure hose is connected to an appropriate gas regulator that complies with all regulations in force. The gas regulator is then connected to the relevant gas supply.

NOTE: All gas supply hoses or tubes shall comply with the national requirements in force and shall be examined periodically and replaced if necessary.

NOTE: It is recommended that a gas sealant is used on all joints.

NOTE: Gas installations should only be carried out by a qualified engineer and in accordance to EN1717.

Australia / New Zealand ULPG

How to connect gas supply

This appliance is designed to be run on Universal Liquid Petroleum Gas (ULPG) via a fixed pressure regulator set at 2.75kPa with a Nominal Gas Consumption of 7.92MJ/h, additional information can be found on the data plate attached to the rear of the appliance.

All lines must be purged before ignition. A pressure test point complying with AS 5061 is built into the connection pipe between the gas isolation valve and solenoid, located behind the rear panel of the appliance

Static LPG installation

Connect the approved 2.75kPa fixed pressure regulator to the 1/2" gas inlet fitting at the rear of the appliance, ensuring it is tight, then connect 1/2" gas hose to the gas fixed gas regulator also ensuring it is tight. Attach an isolation valve to the other end of the gas hose which is then connected to a suitable ULPG bottle.

LPG Mobile installation

Connect the approved 2.75kPa fixed pressure regulator to the 1/2" gas inlet fitting at the rear of the appliance, ensuring it is tight, then connect 1/2" gas hose to the gas fixed gas regulator also ensuring it is tight.

Attach an isolation valve to the other end of the gas hose. Attach the isolation valve to 8mm ridged mounted copper tube at a length suitable for installation, ensure that the pipework is in a location where is CAN NOT be easily damaged.

The copper tube is connected to a bulkhead fitting that has a Fulham nozzle protruding, fix the required high-pressure hose to the Fulham nozzle with a jubilee clip ensuring it securely fixed.

The other end on the high-pressure hose is connected to an appropriate ULPG bottle.

NOTE – All gas supply hoses or tubes shall comply with the national requirements in force and shall be examined periodically and replaced if necessary.

NOTE – It is recommended that a gas sealant is used on all joints.

NOTE – Gas installations should only be carried out by a qualified engineer and in accordance to AS 5061.

NOTE – Installer must test the operation on the appliance after installation by following the ON/OFF & Operation section of this manual.

Gas Cylinders

Below is a list of gas bottle types and sizes that can be use with the appliance.

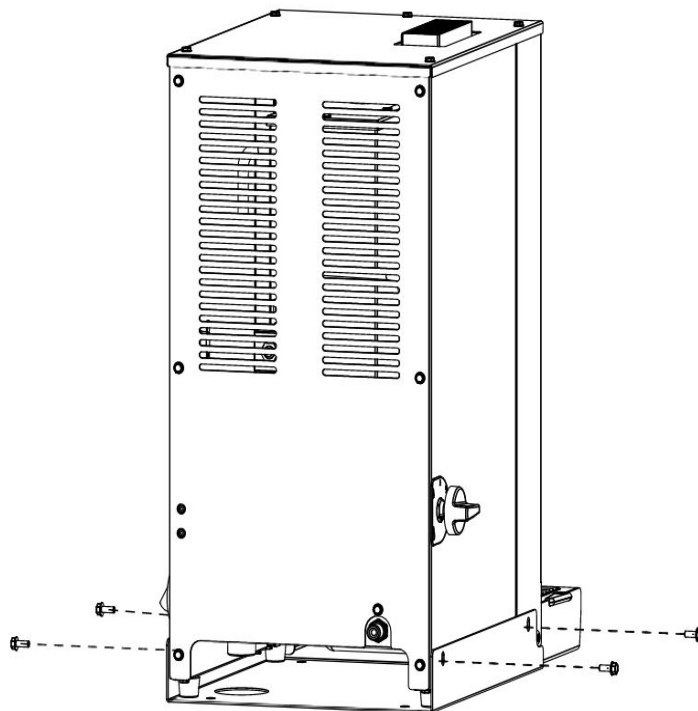
Gas Type	Bottle Size	Position in accordance with;
LPG	6kg - 495mm(h) x 256mm(d)	EN1717(UK/EU) or AS 5601(AUS/NZ)
LPG	13kg - 580mm(h) x 315mm(d)	EN1717(UK/EU) or AS 5601(AUS/NZ)
LPG	19kg - 810mm(h) x 375mm(d)	EN1717(UK/EU) or AS 5601(AUS/NZ)
BUTANE	4.5kg - 340mm(h) x 240mm(d)	EN1717(UK/EU) or AS 5601(AUS/NZ)
BUTANE	7kg - 495mm(h) x 256mm(d)	EN1717(UK/EU) or AS 5601(AUS/NZ)
BUTANE	15kg - 580mm(h) x 318mm(d)	EN1717(UK/EU) or AS 5601(AUS/NZ)

Securing the appliance in place.

To ensure the appliance doesn't move when installed on a mobile unit it should be fixed to the mounting plate.

Once the appliance has been connected and functional tests have been completed it can be secured to the mounting plate .

Align the fixings on the side of the appliance with fixing holes on the sides of the mounting plate. Once these are aligned, secure the appliance to the mounting plate using 4 M5x12mm Hex Flange Bolts (supplied with the unit).

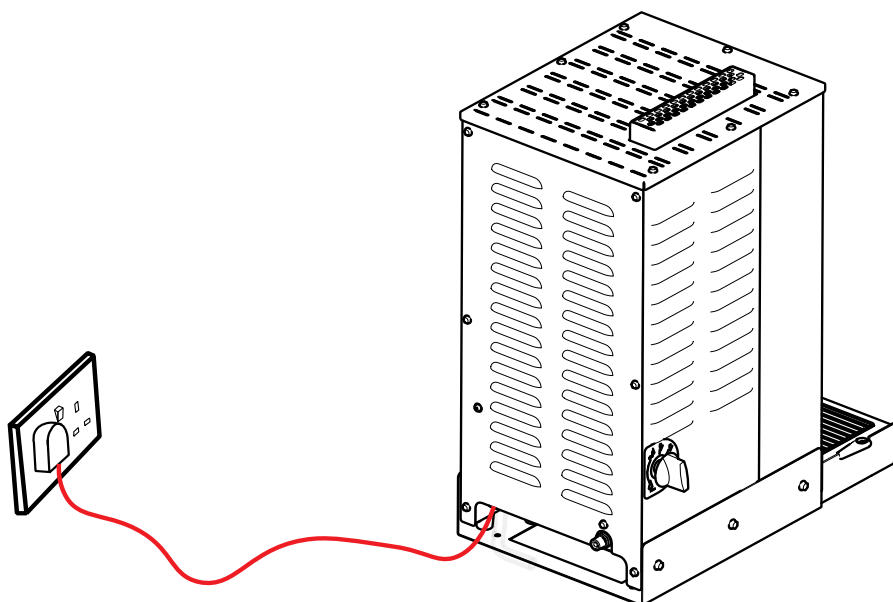


Connecting the power supply

Take the main power cord and plug it directly into a plug socket or inverter.

Ensure that the appliance is within 1m of the power supply.

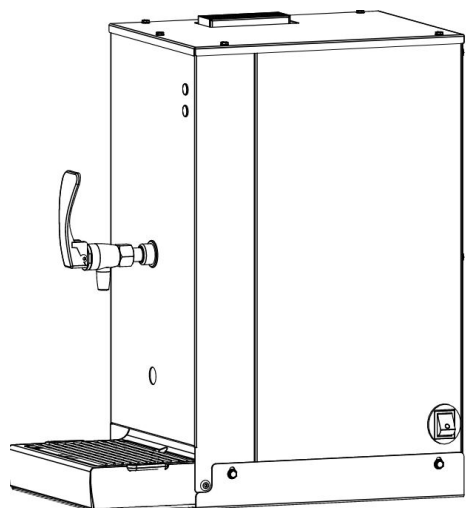
NOTE: Installation engineer must test the appliance after installation to ensure everything is working correctly. The appliance is not to be passed off until functional tests have been carried out.



Turning on/off & Operation

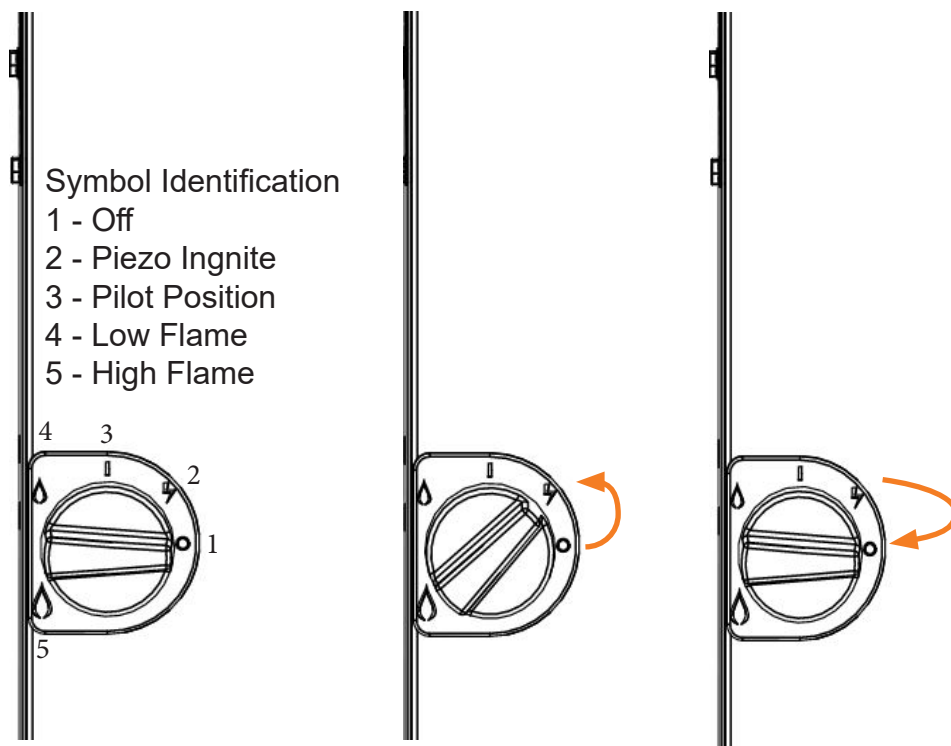


WARNING: Before turning on the appliance ensure electric, water and gas supplies are turned on and kept on during operation.

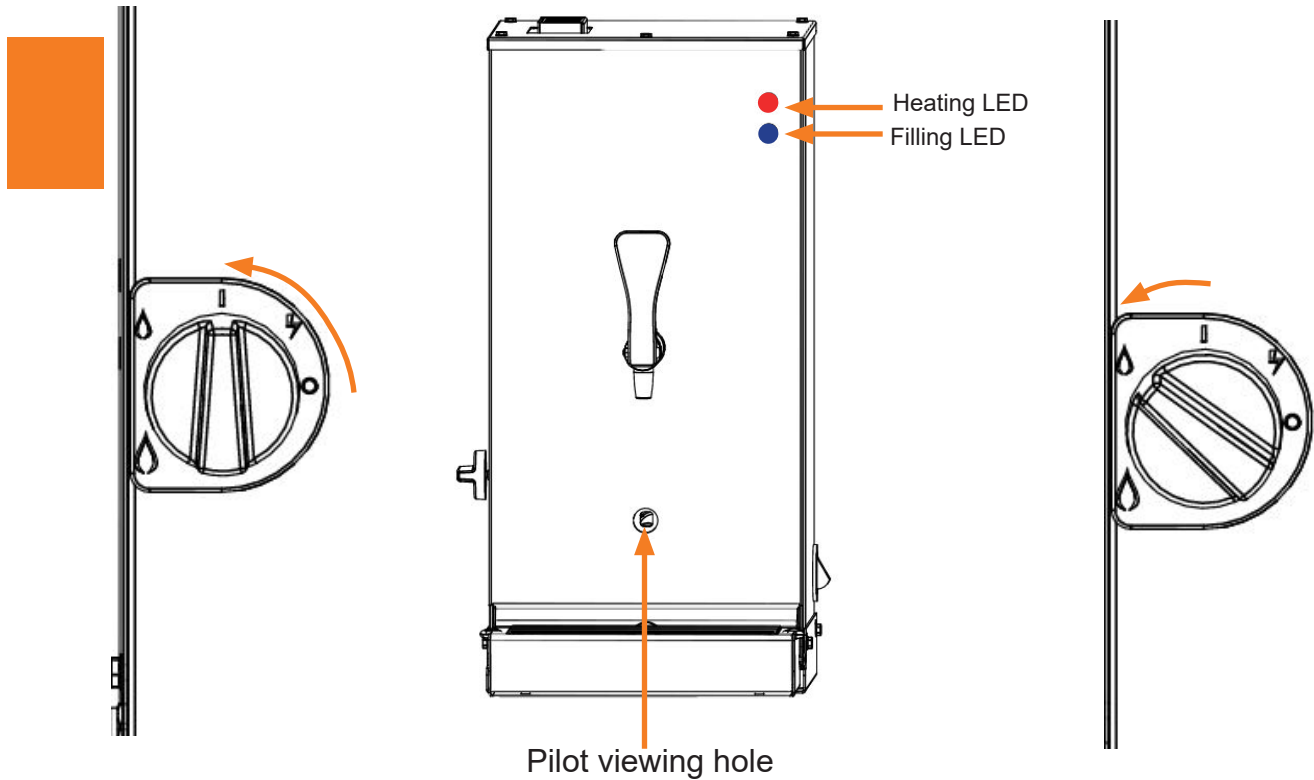


1) Before igniting the Water Boiler, switch on using the mains on/off switch located on the right side of the unit.

← Mains on/off switch



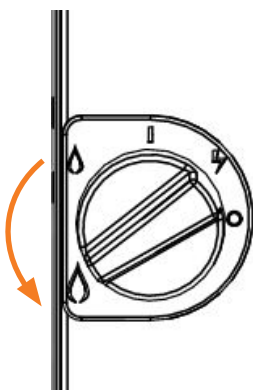
2) From the OFF position depress the gas valve knob and rotate to the first position piezo holding for 20 seconds, this is to ensure gas is purged through the system. Release the knob and return back to off position



3) From the OFF position depress the gas valve knob and rotate to piezo ignite position. The valve knob should click twice and come to a stop as the piezo sparks to light the pilot. Still holding in the valve knob, check through the pilot viewing hole that the pilot light is lit. If the pilot light is not lit repeat this step until it is.

Note: On initial setup or after a prolonged period of not being used, repeating step 3 is common.

Once the pilot light is lit, continue to hold knob in for 20 seconds to allow the thermocouple to heat up, then slowly release the knob, the pilot should stay lit and the valve knob should now be positioned at the pilot flame setting.



4) Depress the gas knob and rotate anti-clockwise until the valve is set to the high flame position, then release the knob. The burner is now set to the high flame and will start heating.

5) Whilst the water boiler is being lit the water tank will fill automatically with cold water which is indicated by the blue LED positioned on the front of the machine. Once the water level has reached the required amount the LED will switch off.

6) The red LED indicates when the appliance is heating. Once the set temperature of 92°C is reached the LED will switch off.

Once the boiler reaches temperature it is ready to use.

Turning off

- 1) Depress the gas valve knob and return to the OFF position this will shut off the burner and extinguish pilot light, to check use viewing aperture.
- 2) Turn off mains on/off switch
- 3) Isolate the water, gas and electricity supply

The appliance is now off and safe.

Hazardous operation

It should not be possible to operate the appliance in hazardous conditions; however if when lighting the appliance an excessive amount of gas has been purged then it is advised to stop the ignition sequence and let any build up of purged gas to disperse, not doing so could lead to combustion of the gas.

Only ignite the appliance as stated in the instructions. DO NOT use other methods to light the appliance. If piezo ignition fails then it is recommended a service is carried out.

If the burner is extinguished whilst the appliance is in normal use the gas valve will shut off automatically. If this fails and gas continues to be expelled manually, close the gas valve on the side of the appliance, turn off the mains power and isolate the appliance until any excess gas has dispersed. If the burner continues to extinguish it is recommended the appliance is serviced by a qualified engineer.

In case of malfunction, immediately cease usage and disconnect from electricity and close of gas supply. Do not try to solve the problem, contact your supplier or technical service engineer.

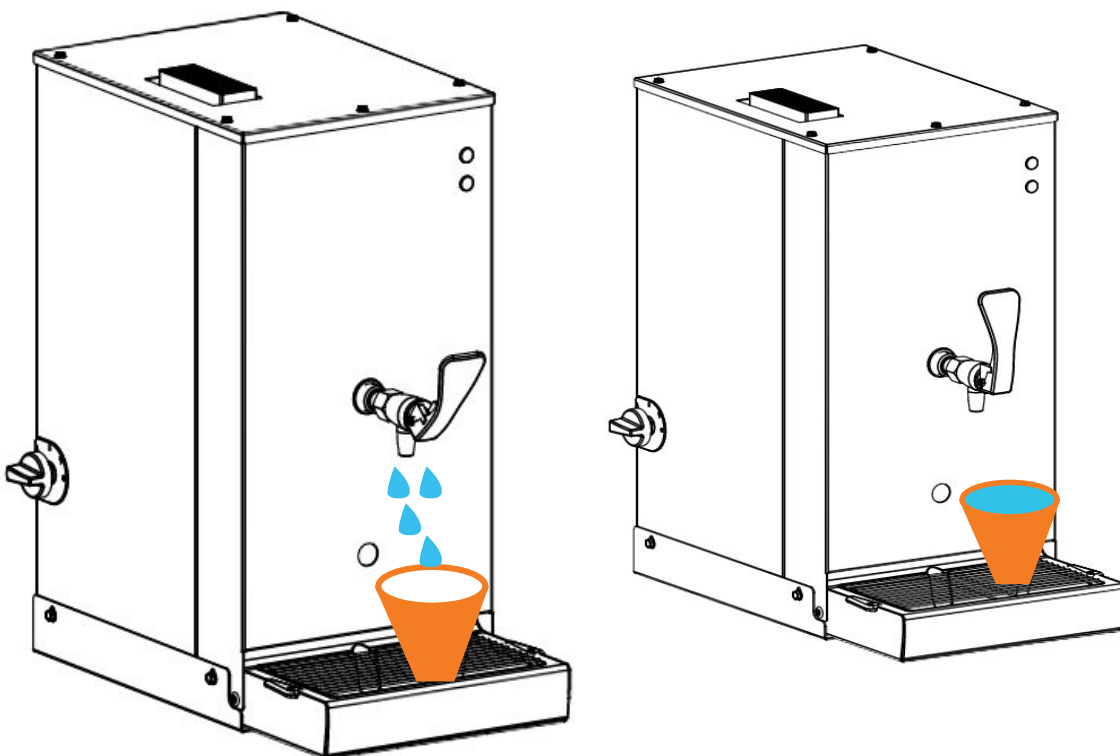
Operating the water boiler

To operate the appliance first ensure appliance is to temperature.

- 1) Place a cup/mug or tea pot on the drip tray central to the water valve, ensure the drip tray grid is in place before use. DO NOT hold liquid vessel whilst filling to reduce the risk of scalding.
- 2) Pull black water valve lever forward to start flow of hot water, if required the lever can be pulled down fully and locked into place.
- 3) Once required amount of hot water is dispensed then return water lever back to the closed position to stop flow of water.

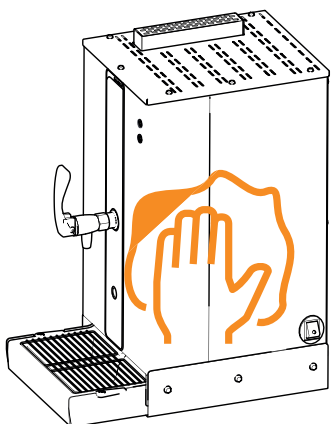
Ensure drip tray is emptied periodically to prevent overflow and make sure drip tray is fitted back into place before use. Not doing so could lead to spillage of water from overflow and condensation outlet onto counter tops.

WARNING: Water from this appliance is hot and can scald, care must be taken with using it.

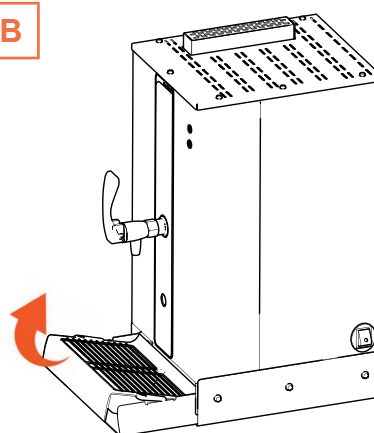


Cleaning

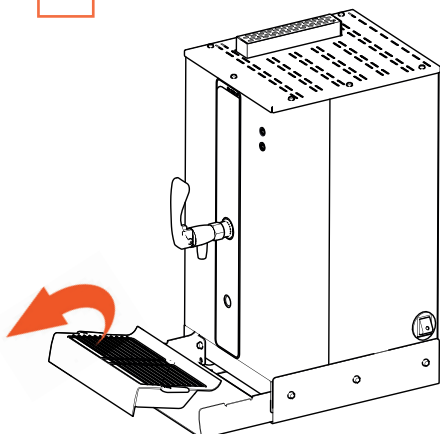
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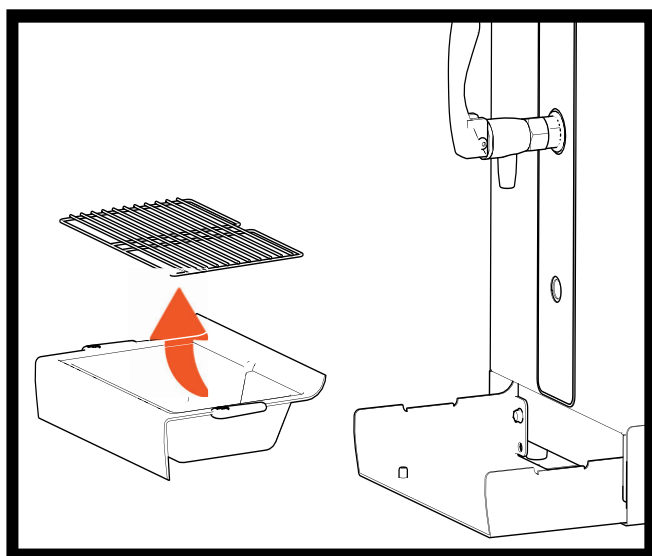
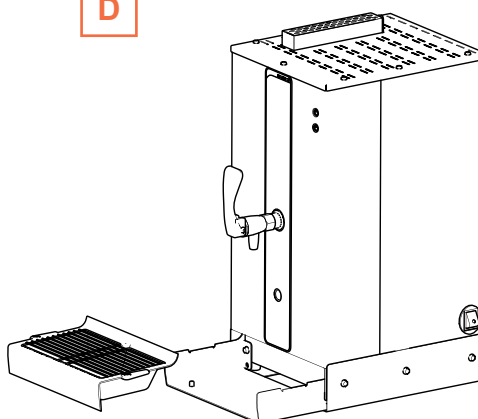
B



C



D



WARNING: Do not use scouring pads or bleach based cleaners on this appliance, doing so will damage the stainless steel finish.

WARNING: Do not immerse this appliance in water to clean.

Cleaning should be carried at least once daily.

1. Wipe the outer case with soft damp cloth.

2. Remove and empty the drip tray. Wash the drip tray and drip tray grid in warm soapy water. Replace the drip tray and grid once clean and fully dry.

Maintenance



The recommended service interval is 12 months.

WARNING: Maintenance other than regular cleaning should only be performed by trained personnel/service engineers. Failure to use trained engineers may cause damage, injury and invalidate the warranty.

WARNING: Ensure the appliance has been fully isolated from the water, gas and mains power supply before removing any body panels.

WARNING: Allow the appliance to cool for a minimum of 30 minutes before carrying out any maintenance.

WARNING: Fully isolate the gas supply at the gas bottle before carrying out any maintenance.

WARNING: Service to the gas components can only be carried out by qualified personnel who are Gas Safe registered with a COMCAT 2 certificate or relevant regional qualifications

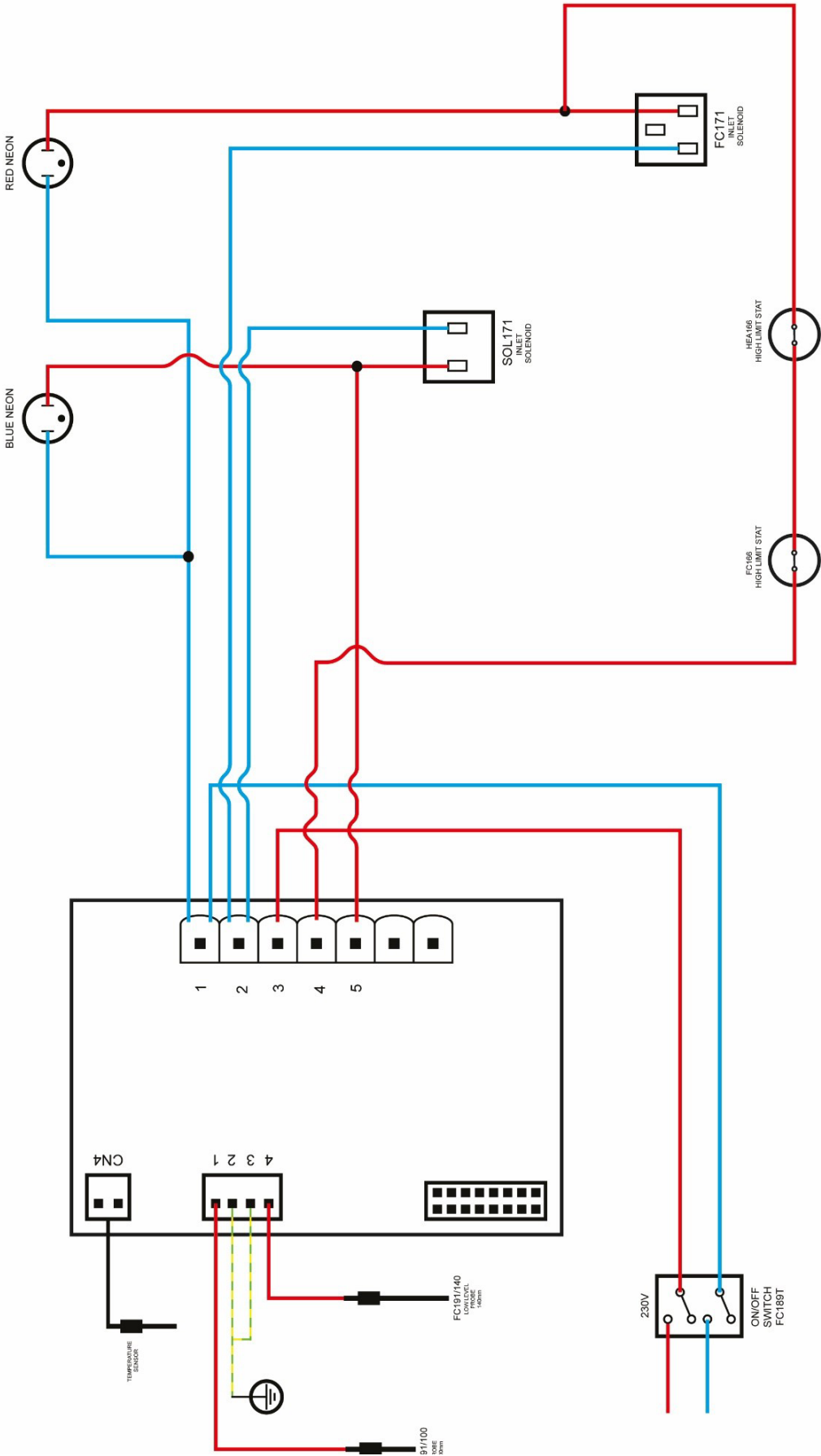
To drain the water boiler pull the drain tube from underneath and put the end into a waste container. Once the drain tube is in position, remove the drain plug from the tube and allow the water to drain from the tank. Once the tank is empty, refit the drain plug and place the drain tube back underneath the water boiler.

Recommended Spare Parts List

Description	Part Number
Valve Handle	WB222COM
Valve Handle	WB306
Pilot Assy ODS LPG	WB304-LPG-COM
Pilot Assy ODS Natural Gas	WB304-NG-COM
Injector Jet 0.85mm (LPG)	FCL301-2 (used with WB304-LPG-COM only)
Injector Jet 1.35mm (NG)	FCL301-1-NG (used with WB304-NG-COM only)
Gas Valve Solenoid	FC171-GAS-COM
Control Box	WB172
High Temperature Stat	HEA166
Steam Overheat Stat	WB166

Wiring Diagram

WIRING DIAGRAM - GAS WATER BOILER
ISSUE DATE - 10/07/19
VERSION 1
DRAWING NO. FWB-GAS





Warranty

Terms and Conditions

1. Fracino machines are guaranteed to be free from defects in material and workmanship during manufacture for a period of 12 months from the initial installation.
2. Liability under the warranty is limited at the option of the manufacturer to the replacement or repair, free of charge, of such parts shall be acknowledged after the manufacturer's inspection to be defective in material or workmanship, provided that any such claims under this warranty are notified to the manufacturer without delay. All parts recognised as defective shall become the property of the manufacturer.
3. Except in so far as injury, damage or loss caused by the negligence of the manufacturer or its employees insofar as exclusion is not prohibited or negated by law this warranty is in substitution for any express or implied guarantee, representation warranty or condition and the manufacturer shall not be liable for any injury, damage or loss directly or indirectly attributed to any or done in connection herewith.
4. The unexpired part of this warranty may be transferred to another owner providing the machine has been serviced and maintained by the manufacturer or manufacturer's authorised service agent as prescribed and remains in the same location.
5. The warranty shall cease immediately if:
 - A. The machine is modified or added to in any way not previously agreed with the manufacturer in writing including fitting non genuine parts.
 - B. The instructions contained in Operator's Manual are not complied with.
 - C. The machine is installed, serviced, relocated or maintained by anybody other than the manufacturer or manufacturer's authorised service agent.
6. The warranty does not cover items that require replacement in the course of maintenance or as a result of fair wear and tear, nor does it cover lime scale related faults.
7. Kindly observe the following in your best interests:
 - A. We recommend using only Fracino original parts explicitly approved by the manufacturer. These parts have been selected for their reliability and suitability for Fracino machines.
 - B. We are unable to make assessments for other product parts and therefore cannot be held responsible for them, even in individual cases an official approval or authorisation by governmental or approval agencies exist.
 - C. Fracino original parts as approved can be obtained from the factory. Comprehensive assistance and advice on maintaining your machine at its optimum level can be obtained from Fracino, or visit our website - www.fracino.com

8. We at Fracino wish you many years of satisfaction with your new machine. Please keep this warranty and Operator's Manual in a safe place once you have read the important information contained herein.

Items not covered by warranty:

1. Lime Scale - Any calls to breakdowns caused by scale related faults.
2. Misuse/breakages - Any calls being made a result of an accident, neglect or operator malpractice, and any other calls for, or as a result of equipment relocation. NB: This also applies to overtightened valve handles.
3. Water Treatment - Any calls to replace a water treatment unit (DSU).
4. Training - Training on use and daily maintenance of the equipment is given at the time of installation. Any calls for further training or for training on a day other than that of installation will be fully chargeable.



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The Fracino company policy is one of continuous improvement. We retain the right to change specification without prior notice.