

G2962, G2994

Manual-tilt Bratt Pans

USERS INSTRUCTIONS



SECTION 1 - GENERAL DESCRIPTION

SECTION 2 - LIGHTING and OPERATION

SECTION 3 - COOKING HINTS

SECTION 4 – CLEANING and MAINTENANCE

These appliances have been UKCA/CE-marked based on compliance with the Gas Appliance Regulations/ Product Safety and Metrology Regulations, for the Countries, Gas Types and Pressures as stated on the data plate.

The appliance **MUST ONLY** be installed by a qualified person in compliance with the Installation and Servicing Instructions and National Regulations in force at the time. Particular attention **MUST** be paid *to the following*:

Gas Safety (Installation and Use) Regulations.

Health and Safety at Work Act.

Furthermore, if a need arises to convert appliance for use with another gas, a qualified, competent person must perform this action. Any parts protected by the manufacturer **MUST NOT** be adjusted by the user.

Users should be conversant with the appropriate provisions of the Fire Precautions Act and the requirements of the Gas Safety Regulations.

PREVENTATIVE MAINTENANCE CONTRACT

To obtain maximum performance from this unit regular servicing of the appliance should be undertaken to ensure correct operation, it is functioning as intended, and safe to use. We recommend servicing in accordance with SFG20 Maintenance Schedules and as a minimum, after 2,500 hours of use, or annually, whichever comes first and that a maintenance contract be arranged with an appointed service contact. Visits may then be made at agreed intervals to carry out adjustments and repairs.

WARNING - TO PREVENT SHOCKS, ALL APPLIANCES WHETHER GAS OR ELECTRIC, MUST BE EARTHED.

Upon receipt of this manual, the installer should instruct a responsible person (or persons) as to the correct operation and maintenance of the appliance. This equipment is designed **FOR PROFESSIONAL USE ONLY** and should only be operated by **QUALIFIED** persons. It is the responsibility of the supervisor or equivalent to ensure that the user wears **SUITABLE PROTECTIVE CLOTHING**. Attention should also be drawn to the fact that some parts of the appliance will, by necessity, become **VERY HOT** and could cause burns if touched accidentally.



WEEE Directive Registration No. WEE/DC0059TT/PRO

At end of unit life, dispose of appliance and any replacement parts in a safe manner, via a licenced waste handler. Units are designed to be dismantled easily and recycling of all material is encouraged whenever practicable.

Falcon Foodservice Equipment

HEAD OFFICE AND WORKS

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T100723 Ref. 7

Training and Competence

To help ensure the safe use of this appliance there is a requirement for you to provide whatever information, instruction, training and supervision as is necessary to ensure, so far as is reasonably practicable, the health and safety of all users.

For further help and information on training and competence we would refer you the Health and Safety Executive website; www.hse.gov.uk document ref: health and safety training INDG345. International customers should default to the health and safety guidelines provided by your government body.

Risk Assessment

As part of managing the health and safety of your business you must control any risks identified in your commercial kitchen. To do this you need to think about what might cause harm to people and decide whether you are taking reasonable steps to prevent that harm. This is known as risk assessment. It is important to consider the environment around the product as well as the product itself. For example oil or food spills will present a significant risk so users so the need to immediately clean up such spills must be reflected in staff training.

For further help and information on risk assessments we would refer you to you the Health and Safety Executive website; www.hse.gov.uk document ref: risk assessment INDG163. International customers should default to the health and safety guidelines provided by your government body.

SECTION 1 - GENERAL DESCRIPTION

1.1 DESCRIPTION

The bratt pans are thermostatically controlled to maintain desired temperatures. Safety features include a flame-failure cut-off device and a high temperature limit device to cut off gas to main burner if pan temperature goes too high. A tilt-switch to shut off gas to main burner if pan is moved even slightly from fully lowered position is also fitted as standard.

A red light indicates electricity supply to appliance is on. This is required to operate the controls.

The pan is made of cast-iron to retain an even temperature.

The pan tilting mechanism is operated manually by the front handwheel. The handle can be stored away when not in use by pulling away from wheel and folding in toward centre. (Refer to Figures 1 & 2)

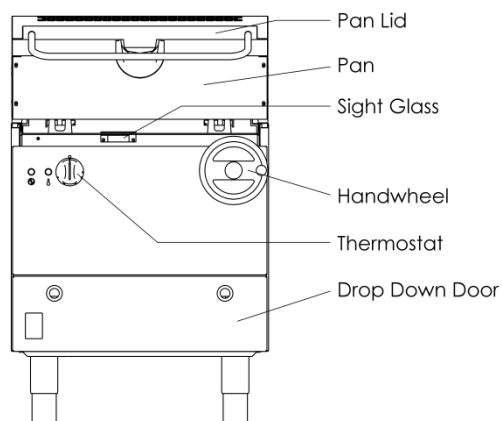


Figure 1 - G2962

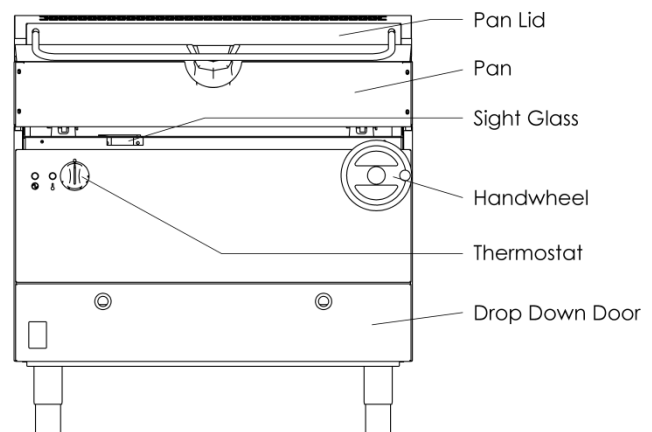


Figure 2 - G2994

1.2 CONTROLS

The appliance is fitted with the following:

1.2.1 Mains Indicator Lamp (RED)

Located on control panel. Red neon will glow continuously when mains electricity is supplied to appliance.

1.2.2 Indicator Lamp (AMBER)

Located on control panel next to red neon. Amber neon will glow continuously when user thermostat has been set and heat is supplied to pan. Neon will go out when selected temperature has been reached and burners cut off. Thermostat and burners will cycle on and off to maintain temperature. This is indicated by amber neon going on and off.

1.2.3 Multi-Functional Gas Control

This is located behind bottom front drop-down door and combines knob to select Pilot or Main burner, with a flame failure device and gas governor.

The knob settings for burner selection are identified by their symbols (see Figure 3 below).

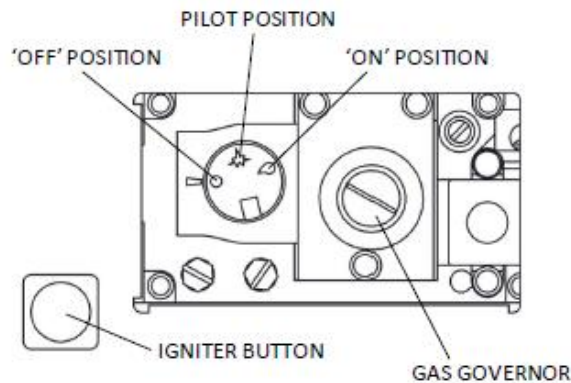


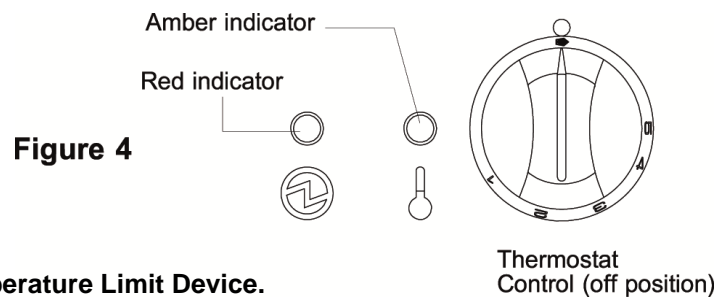
Figure 3

1.2.4 Piezo Unit

This is located alongside multi-functional control behind bottom front drop-down door and is a push button piezo spark type which does not require a battery (see Figure 3).

1.2.5 User Thermostat

Located on front control panel (see Figure 4), this has a variable average oil temperature range up to 190°C when pan is filled to maximum oil level for deep frying.



1.2.6 High Temperature Limit Device.

This is factory pre-set and not accessible to operator. In event of user thermostat failure, high temperature limit device will shut-off gas to main burners.

Should this device operate and therefore, render appliance unusable. The appliance should be serviced by a qualified engineer.

Should High Temperature Limit Device operate, the pilot will remain lit.

1.2.7 Tilting Operation

1.2.7.1 Tilt Switch

A safety tilt switch operates when pan is raised from fully horizontal position, to shut off gas to main burner. If main burner comes on or remains on when pan is raised, the appliance should be serviced by a qualified engineer.

1.2.7.2 Pan Tilting

Use handwheel on front control panel to raise and lower pan.

When tilting pan to empty, turn handle slowly and watch that pan contents pour from pouring lip.

Stand to one side of pouring lip to avoid splash.

When handle is not being used, hinge it back into recessed portion of handwheel by pulling it forward slightly then hinge-ing to the recess.

Warning : Never leave products that are being used unsupervised and always turn products off at the end of service.

Never add water to hot oil as an explosion may occur.

SECTION 2 - LIGHTING and OPERATION

2.1 GENERAL

Choice of Frying Medium

A good quality vegetable oil must be used, never use dripping.

Important - In order to meet the requirements of the Fire Precautions Act 1971, appliance should always be turned off when unattended.

Warning - It is dangerous to use oil which is too old as it has a reduced flash point temperature and is prone to surge boiling. Change oil regularly to prevent risk to operator.

Caution - To prevent dangerous surge boiling, do not exceed recommended loads and never charge pan with over-wet food items or water.

Never leave a working bratt pan unattended.

Caution - Overheating of oil should be avoided.

2.1.1 Replenishing Oil

Caution - It is recommended that replenishment of oil should take place when bratt pan is cool, to avoid fire and safety hazards.

Recommended filling levels

Caution - Refer to Figure 8 for maximum filling levels.

Do not fill the pan beyond the maximum filling level indicated.

2.1.2 Initial Charging Of the Pan

Prior to first time use, pan should be thoroughly cleaned using hot water and detergent. Rinse and thoroughly dry upon completion.

Season the pan (Refer to Section 3.1).

2.2 USING THE BRATT PAN

2.2.1 Lighting the Burner

Warning: If pilot flame is extinguished intentionally or otherwise, NO ATTEMPT should be made to relight gas until at least 3 minutes have elapsed.

- a) Switch ON electricity supply to pan. Ensure pan is fully lowered.
- b) Push in and turn burner control knob to pilot position then push in fully and hold while repeatedly pressing and releasing igniter button until pilot lights. Check through sight glass.
- c) Keep control knob pressed in fully for a further 20 seconds before release. Pilot should remain lit but if it goes out, push in and turn burner control knob to OFF position and wait for three minutes. (Repeat from Step b).
- d) Push in and turn burner control knob to main burner position.
- e) Set thermostat to desired setting. Main burners will now light.

2.2.2 To Shut Down (See Figures 3 and 4)

- a) For short periods - Turn thermostat to OFF. This will leave pilot on, but stop main burners lighting.
- b) For long periods - Turn burner control knob to OFF position, and turn thermostat to OFF. Isolate mains electricity supply

Note: - PAN MUST BE IN FULLY LOWERED POSITION BEFORE ATTEMPTING TO LIGHT APPLIANCE.

SECTION 3 - COOKING HINTS

Thermostat must be switched ON before main burners will light from pilot. Refer to Section 2.1 for information that should be observed prior to use.

3.1 SEASONING THE PAN

The cooking surface on these models is cast iron and it requires to be correctly seasoned prior to use.

The process is carried out by first coating the plate with salt and heating it until the salt turns golden brown in colour. The surface should then be cleaned and oiled then heated to bake in the oil to form a skin over the cast iron surface.

Failure to season the surface correctly will result in a poor performance from the appliance.

For full details regarding seasoning of such cooking surfaces refer to our website,

www.falconfoodservice.com

Note:- Cold water should never be poured directly onto a hot pan surface as this could cause casting to crack. Always allow pan to cool to room temperature before adding water.

3.2 COOKING IN THE BRATT PAN

The bratt pan can be used for various cooking methods. For example:-

Thermostat settings are 1 to 5.

The setting is dependent on many factors, ie.

Volume of food, temperature of food item(s) and personal preference.

3.2.1 Deep Frying (Oil depth of 50mm)

Always leave pan lid open to allow steam to escape.

Maximum depth of oil which can be used in this appliance is 50mm. (Refer to Figure 8).

Oil capacity:

G2962 - 14 litres (maximum)

G2994 - 21 litres (maximum)

Set control to 4 or 5 until desired temperature is reached.

Warning: It is important that care is taken when using the pan, this contains hot oil that may splash.

Always ensure that the pan is thoroughly dried, and all water is removed before adding oil.

Extreme care must be taken when draining oil from the pan. It is highly recommended that the oil is cooled to room temperature before draining, to avoid burns.

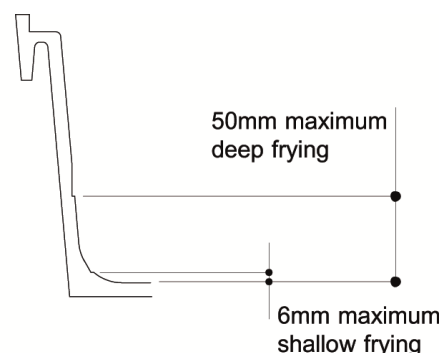
3.2.2 Griddling and Shallow Frying (Oil depth of 6mm and less)

Always leave pan lid open to allow steam to escape.

Set control to preferred setting and allow to heat up. When neon goes out, temperature has been reached. (Refer to Figure 8).

Pan profile with frying depths

Figure 8
Pan profile with
frying depths



3.2.3 Boiling

Maximum depth of fluid that can be safely used in this appliance is 50mm.

G2962 - Maximum of 14 litres

G2994 - Maximum of 21 litres

Pour liquid into pan. Set control to 5 and bring to boil.

3.2.4 Simmering and Stewing

Pour liquid into pan. Set control to 5 and bring to boil.

Turn down to simmer, actual setting will depend on volume and density of what is being cooked.

3.3 GENERAL - All Models

The pan should be covered when not being used. The lid should also be closed when boiling, simmering or stewing. This has various advantages:

It keeps food safe from foreign bodies.

It will retain flavour.

It will shorten cooking times.

Warning: The lid should never be down when frying. It is important that steam is allowed to escape.

The pan should NEVER BE OVERFILLED.

Allowance should be made for potential expansion of food being cooked.

SECTION 4 – CLEANING & MAINTENANCE

DO NOT USE FLAMMABLE SOLVENTS AND CLEANING AIDS!

Cleaning and Maintenance

When removing heavy items to aid cleaning or maintenance particular care should be taken. A manual handling risk assessment is the best way to determine the level of risk to anyone using or maintaining this equipment. To help with such an evaluation we have included the weights of individual components that may present significant risk.

For further help and information on manual handling and associated risk assessment we would refer you to you the Health and Safety Executive website; www.hse.gov.uk document ref: manual handling at work INDG143. International customers should default to the health and safety guidelines provided by your government body.

The cleaning of fryers or other products that use hot oil present significant risks to end users and particular care should be taken. Cold water and hot oil for example are an explosive mix and should be avoided at all costs.

Other useful references for health and safety issues

www.hse.gov.uk

Essentials of health and safety at work ISBN978

Noise at work INDG362

Safe systems of work

Other notes added to the body of the instructions

Allow appliance to cool to room temperature before cleaning commences.

Never clean products whilst they are hot.

The stainless steel external body should be cleaned with soapy water as often as necessary. Rinse with clean warm water and thoroughly dry off.

The stainless steel finish can be retained by rubbing in direction of the grain.

Pan interior should be cleaned at the end of each day.

Rinse with warm water, thoroughly dry off and lightly oil using a good quality vegetable cooking oil.

All spills onto this product and on floor should be cleaned up immediately.

NEVER HOSE DOWN THE APPLIANCE.