

G3512 and G3532 DOMINATOR*PLUS* Grills



USERS INSTRUCTIONS

SECTION 1 - GENERAL DESCRIPTION

SECTION 2 - LIGHTING and OPERATIONS

SECTION 3 - COOKING HINTS

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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 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 & Use) Regulations

Health and Safety at Work Act

Furthermore, if a need arises to convert the appliance for use with another gas, a qualified competent person must perform this action. Those parts which have been 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.

WARNING – TO PREVENT SHOCKS, ALL APPLIANCES GAS AND ELECTRIC, MUST BE EARTHED.

Upon receipt of the User's Instruction manual, the installer must instruct the responsible person(s) of the correct operation and maintenance of the appliance. The position of the shut down cock should be indicated as well, in case of emergency.

This equipment is **ONLY FOR PROFESSIONAL USE**, and shall be operated by **QUALIFIED** persons. It is the responsibility of the Supervisor or equivalent to ensure that users wear **SUITABLE PROTECTIVE CLOTHING** and to draw attention to the fact that, some parts will, by necessity, become **VERY HOT** and will cause burns if touched accidentally.

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.



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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T100787 Ref. 8

SECTION 1 - GENERAL DESCRIPTION

The grill is supplied with wire grid, drip tray, cast aluminium brander and drip trough. The drip tray must be in position at all times when burners are on.

The G3512 model will accept a 1/1 gastronorm container
(not supplied).

There is one burner on G3532 model and two burners on G3512.

Each model has a single flame failure gas tap control.

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.

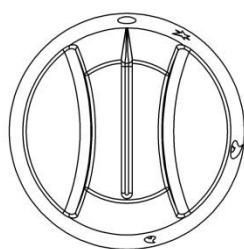
SECTION 2 - LIGHTING and OPERATIONS

Note To avoid the risk of fire;

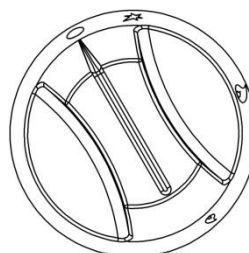
Prior to lighting the grill, ensure that the cooking zone including branders, grid shelves, drip trays or grill pans are thoroughly cleaned. Refer to Section 4 of this document.

TO LIGHT THE BURNER

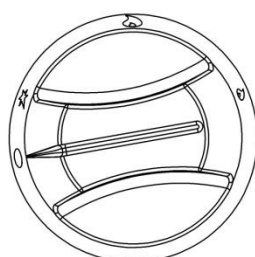
Proceed as follows:



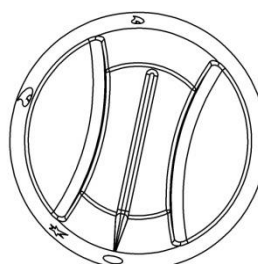
OFF



PILOT / Ignition



FULL Flame



LOW Flame

- a) Push control knob in and turn it anti-clockwise to ignition position.
- b) Light pilot manually whilst holding control knob fully IN. Observe that pilot lights.
- c) When pilot is lit, continue to hold control knob fully in for 20 seconds before release. If pilot is extinguished, wait for 3 minutes and repeat from step a).
- d) Having established pilot condition, turn control knob anti-clockwise to FULL FLAME position. This will light burner(s).
- e) For LOW FLAME operation, turn control knob further anti-clockwise to the small flame indicator.

Warning

IF BURNER IS EXTINGUISHED INTENTIONALLY OR OTHERWISE, THE UNIT SHOULD BE TURNED OFF.

NO ATTEMPT TO RELIGHT THE GRILL SHOULD BE MADE UNTIL, AT LEAST THREE MINUTES HAVE ELAPSED.

Turning The Burner OFF

For Short Periods

To turn burner OFF whilst retaining a lit pilot, turn control knob clockwise to ignition symbol.

For Long Periods

To turn burner **and Pilot** OFF, turn control knob clockwise to OFF position.

USING THE GRILL

Pre-heating

The grill requires a pre-heating time of 20 minutes to reach maximum temperature. However, toast and other foods can be inserted 5 to 10 minutes after the appliance is lit.

Drip Tray

A drip tray is situated in the bottom of the cooking compartment. This should be clean and kept in place at all times when the burners are ON.

Warning:

NEVER AT ANY TIME DRAPE TOWELS etc OVER APPLIANCE. SUCH DANGEROUS ACTION WILL OBSTRUCT VENTILATION AND LEAD TO OVERHEATING.

Note : A minimum distance of 500mm must be observed between the front of the grill and any combustible material.

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

Take care when removing cast iron parts as they are heavy items.

Brander plate – 6.5kg

SECTION 3 - COOKING HINTS

GRILLING is a QUICK, SIMPLE and DIRECT method of cooking. Ideal for a wide and varied list of menu items, heat is transferred from the source in direct rays (radiation) on to the food requiring to be cooked.

These foodstuffs can be placed on trays or alternatively, directly on the brander.

10kg is the maximum recommended brander load for safe use.

DUE TO DIRECT HEAT PRESENT DURING GRILLING, GREAT CARE SHOULD BE TAKEN WHEN COOKING FOOD. BE CAREFUL OF SPLASHES FROM HIGH FAT CONTENT FOODSTUFFS.

EMPTY DRIP TRAY AND TROUGH FREQUENTLY.

USE OF TONGS IS RECOMMENDED WHEN TURNING OR MOVING FOOD.

SECTION 4 - CLEANING and MAINTENANCE

DO NOT USE FLAMMABLE SOLVENTS AND CLEANING AIDS.

Never hose down the appliance.

Never add cold liquids to hot oil as an explosion may occur

Switch off grill and **allow it to cool down.**

Never clean products whilst they are hot

Note: For stubborn stains on Aluminium Brander, Drip Trays, Wire shelf, and inside surfaces of Grill, a non abrasive scourer may be used.

Remove aluminium brander and wash in hot soapy water then rinse and dry. Leave brander to soak if required.

Remove upper drip tray and wash in hot soapy water then rinse and dry. Leave drip tray to soak if required.

Remove wire shelf and wash in hot soapy water then rinse and dry. Leave shelf to soak if required.

Pull out base drip tray and wash in hot soapy water then rinse and dry. Leave drip tray to soak if required.

Clean inside surfaces of grill using hot soapy water.

Do not clean or dislodge burner plaques. Replace base drip tray

Replace wire shelf Replace upper drip tray

Replace aluminium brander

Clean outside of grill with soapy water including stand if one is fitted. Rinse with clean warm water and thoroughly dry off. When scouring stubborn stains, the stainless steel finish can be retained by rubbing in direction of the grain.

Switch off grill and allow it to cool down before cleaning. Wear appropriate protective clothing and gloves when cleaning.

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

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