

G1528 STEAKHOUSE PLUS GRILL



USERS INSTRUCTIONS

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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 installer 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 person must be consulted.

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.

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 the User's Instruction manual, the installer must instruct the responsible person(s) of the correct operation and maintenance of the Appliance.

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.



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 licensed 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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T100702 Ref. 5

SECTION 1 -

GENERAL DESCRIPTION

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.

The grill is controlled by a flame failure gas tap and is supplied with a wire grid, drip tray, cast aluminium brander and drip trough. Drip tray must be in position at all times when burners are on.

Controls Data

Burners

The G1528 grill is fitted with four plaque burners. (Two pairs)

Control

Each grill comprises two control taps which have a combined on/off and flame failure device.

Ignition

Burners ignition is by means of a taper, or other manual means.

Governor

It is essential to fit the gas governor supplied when using natural gas. This ensures that gas input to grill is correct.

SECTION 2 -

LIGHTING and OPERATIONS

To Light the Burner

Proceed as follows for both burner pairs:

- Push control knob in and turn it anti-clockwise to HIGH flame position.
- Hold knob fully in. Light appropriate burner/burner pair using a taper or other manual means.
- When burners are lit, continue to hold knob fully in for 20 seconds then release it. If burners go out, wait 3 minutes and repeat from step a).
- The burners are now on the HIGH setting.
- For a LOW setting, turn knob further anti-clockwise to LOW flame position.

Note : All control movement should be preceded by PUSHING KNOB IN.

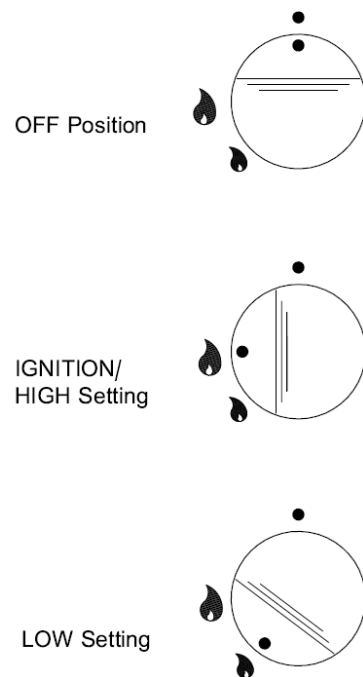


Figure 1 - Control Positions

Warning - IF BURNER IS EXTINGUISHED EITHER INTENTIONALLY OR OTHERWISE, THE APPLIANCE SHOULD BE TURNED OFF.

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

Turning the Burners OFF

To turn a burner off, turn the desired control knob clockwise to the OFF position.

Using the Grill

Pre-heating

The brander requires a pre-heating time of 20 minutes to reach maximum temperature.

However, toast and other types of rack-cooked food can be inserted 5 minutes after the appliance is lit.

Drip Tray

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

Warning

DO NOT DRAPE TOWELS etc. OVER THE APPLIANCE WHILST IT IS IN USE. SUCH ACTION COULD OBSTRUCT VENTILATION AND LEAD TO OVERHEATING.

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

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.

DUE TO THE 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.

Using the Brander Plate

Food	Approx. Cooking Time (minutes)	Runner Position from top using brander level	Location on Brander when sloping
Steak (rare)	1½ - 3	2 nd	Rear
Steak (Medium)	2 – 4	3 rd or 4 th	Rear
Steak (Well Done)	3 – 7	5 th	Rear
Hamburgers	2	3 rd	Centre

Note - Steak cooking times are approximate, dependent upon thickness and cut of meat. The shorter time would, for instance, apply to thinner cuts of steak of 1/2" (12.5mm) thickness, a thicker sirloin or rump steak would take longer.

Using the Wire Grid

Food	Approx. Cooking Time (Minutes)	Runner Position from top
Sausages (25g)	2	3 rd or 4 th
Sausages (56g)	3	3 rd or 4 th
Bacon	1½	3 rd

SECTION 4 - CLEANING and MAINTENANCE

MAINTENANCE CHECK

Regular servicing of the appliance should be undertaken to ensure correct operation, it is functioning as intended, and safe to use. We recommend servicing after 2,500 hours of use, or annually, whichever comes first.

Any maintenance schedule should be carried out in accordance with SFG20 Maintenance Schedules. Should any issues with the integrity of the components be identified these should be replaced. If the appliance is not considered safe the unit should be removed from service and the responsible person advised why the unit is not safe to use and what remedial action is needed. Contents of the maintenance schedule should be agreed with the maintenance provider.

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

Cleaning the Appliance.

Warning: Before cleaning, switch off grill and allow it to cool down.

This appliance must not be cleaned with a jet of water or steam cleaned.

Aluminium Brander, Upper drip tray, Wire shelf, and Base Drip tray may be cleaned as follows;

Remove and wash in Warm soapy water, then rinse and dry. A non abrasive scourer may be used to remove stubborn stains. Leave to soak if required.

Clean inside surfaces of grill using warm soapy water and a cloth.

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, including stand, if one is fitted, using warm soapy water and a cloth.

Important Note - Do not use proprietary cleaners, especially those which may have a high caustic content, on vitreous enameled surfaces.

Such cleaners can cause serious damage or discoloration to enamel finish. Only a soap or detergent should be used.

Safety

Switch off grill and allow it to cool down before cleaning.

Wear appropriate protective clothing and gloves when cleaning.

Clean up any spillages immediately.

Do not clean the burner plaques.

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

Overhead Extraction Units

It is important that overhead extraction unit filters and respective drip trays are maintained in good condition.

Excessive fat deposits that collect are a serious fire risk to underlying units as hot fat may drip down and catch fire.

Warning

Never clean products whilst they are hot.

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

Take care when installing or removing cast components as they are heavy items.

Branding Plate: 7kg