

GAS CHIEFTAIN RANGES, BOILING TABLES and OVENS



USERS INSTRUCTIONS

SECTION 1 - GENERAL DESCRIPTION

SECTION 2 - LIGHTING and OPERATIONS

SECTION 3 - COOKING HINTS

SECTION 4 - CLEANING and MAINTENANCE

These Appliances have been CE-marked on the basis of compliance with the Gas Appliance Directive for the Countries, Gas Types and Pressures as stated on the Data Plate.

These Appliances MUST BE installed by a competent 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 competent 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. In particular the need for regular servicing by a competent person to ensure the continued safe and efficient performance of the Appliance.

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

Upon receipt of the User's Instruction manual, the installer should 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.

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.



WEEE Directive Registration No. WEE/DC0059TT/PRO

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Falcon Foodservice Equipment

HEAD OFFICE AND WORKS

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SERVICELINE CONTACT -

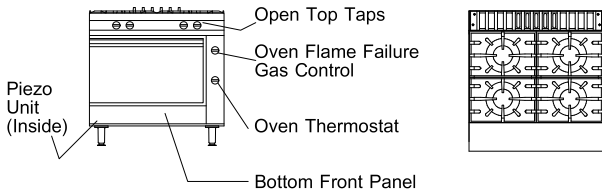
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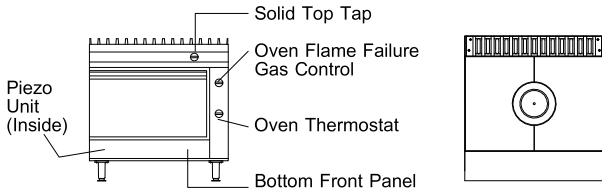
SECTION 1 - GENERAL DESCRIPTION

1.1 Control Knob Details

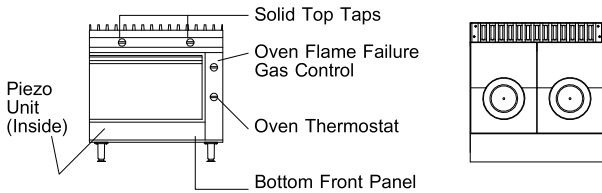
G1006X Open Top Range



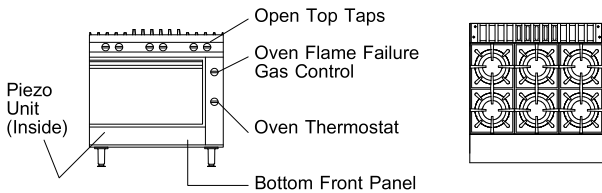
G1006BX Solid Top Range



G1006FX Twin Bullseye Range



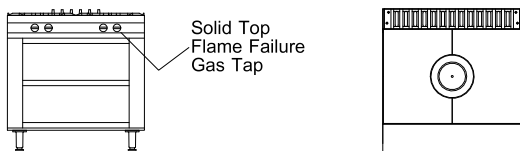
G1066X Open Top Range



G1026X Open Top Boiling Table



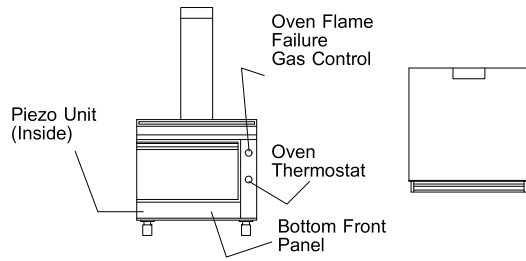
G1026BX Solid Top Boiling Table



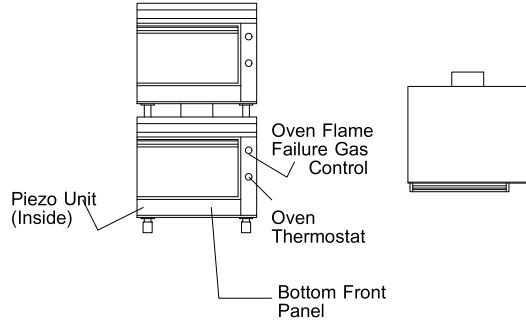
G1060X Open Top Boiling Table



G1016X Single Tier Oven



G1016X/2 Double Tier Oven



SECTION 2 LIGHTING AND OPERATIONS

LIGHTING THE BURNER

2.1 Open Top Burners

All taps incorporate a flame failure facility. The burners are of equal power and the tap which controls a specific burner is identified by the icon adjacent to the tap. See Figures 1 and 2.

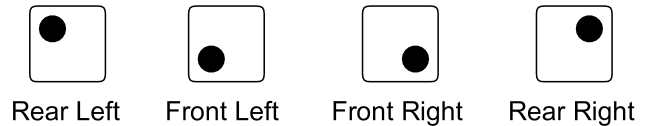


Figure 1 - G1006X and G1026X Open Top

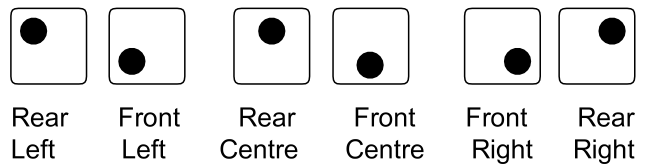


Figure 2 - G1066X and G1060X Open Top

To Light A Burner

Turn control knob to full flame position. Push knob in fully and apply a lit taper to burner. Continue to hold knob in for 20 seconds before release. Observe that burner remains lit.

If burner fails to light, wait 3 minutes and repeat.

To Extinguish The Burner

Turn tap fully clockwise to OFF position.

Using The Open Top

The open top burner can support pot sizes of 220mm to 460mm diameter.

For best energy performance, the pan should be centred over the burner. Avoid flames licking up the side of pan as this wastes energy and overheats handles. Adjust gas control to suit pan diameter.

Very large pans are best located over the front burners.

2.2 SOLID TOP

2.2.1 G1006BX/G1026BX

The single solid hotplate is composed of two filling plates, one ring and one centre bullseye. A radial burner is located centrally below hotplate and is operated by related control knob. See Figure 3 to identify tap markings.

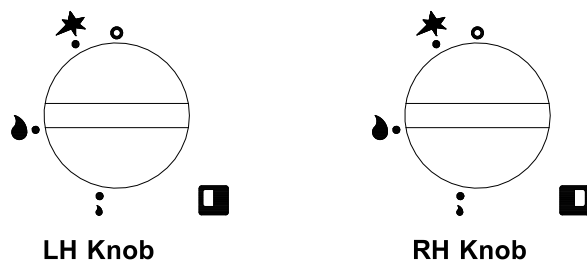


Figure 3

2.2.2 G1006FX

The twin hotplate version has four filling plates, two rings and two centre bullseyes. Burners are located centrally below toward front of each hotplate. The controls are indicated by corresponding markings on fascia. See Figure 3 to identify markings.

Warning

If burner is extinguished intentionally or otherwise, NO attempt to re-light the unit should be made until at least 3 minutes have elapsed.

The procedure for lighting a burner, is as follows (Refer to Figure 3) -

1. Remove centre bullseye using special tool provided.
2. Have a lit taper or match ready in one hand.
3. With other hand, push control knob in and turn it anti-clockwise until knob marking is aligned with ignition symbol on panel.
4. Apply taper or match to pilot, keep knob pushed in.
5. Release knob after approximately 20 seconds. Pilot should remain alight. If not, push in control knob and turn it clockwise to off position. Wait 3 minutes, then repeat from Step 2.
6. Having established pilot flame, replace centre bullseye.
7. Turn knob anti-clockwise to full flame symbol.
8. If desired, burner can be turned down to low or simmer setting by turning knob fully anti-clockwise to the flame symbol.

To Turn the Burner OFF

9. To turn a burner down but leaving it lit, turn knob to ignition symbol on panel.
10. To extinguish a burner, push knob in and turn to off position.

Note

Most turning movements of control knob have to be preceded by pushing it in.

Using the Solid Top

Getting the best out of this type of heat source is largely a matter of experience, coupled with the requirements of the task in hand. For certain applications such as heating a pot quickly, it is expedient to remove centre ring and place pot directly over burner. If it is necessary to heat the entire surface, the ring must be in position.

In the interests of economy, it is recommended that the unit should not be left unattended on full setting. If it is necessary to keep the hob area hot for any length of time, the control should be set to low.

Never leave the gas on without a pot when the centre ring has been removed as such practice wastes energy. The hottest area of the plate is the centre of the bullseye and toward the rear. The front and sides are cooler.

2.3 OVEN

The oven controls are located on RH side of unit. These consist of a thermostat and a multi-purpose tap/flame supervision control. A piezo igniter is located behind lower hinged panel to ignite pilot burner.

Warning

If pilot burner is extinguished either intentionally or otherwise, no attempt to re-light the gas should be made until at least 3 minutes have elapsed.

The procedure for lighting burner is as follows:

1. Lower bottom front panel.
2. Turn thermostat knob to 275°C.
3. Push tap in and turn it anti-clockwise to ignition position.
4. Holding tap fully in, press igniter button and observe that pilot lights. If it does not light, repeatedly press igniter button until it does.
5. When burner is lit, continue to hold tap fully in for 20 seconds then release it. If burner goes out, push in control knob and turn it clockwise to off position. Wait for 3 minutes, then repeat from (3).
6. When burner is established, turn tap anti-clockwise to full flame position. (large symbol), thus lighting the burner.
7. Turn thermostat knob to setting required.
8. Close bottom front panel.

Low Flame Setting

9. Push in tap and turn it anti-clockwise to low flame position (small flame symbol). This setting provides gentle heat only and is not suitable for heavy load cooking.

To Turn the burner OFF

10. To turn down oven burner to ignition rate, turn knob to ignition symbol position.
11. To turn off main burner and pilot, push in knob and turn it to OFF position. Turn thermostat knob to OFF position also.

Using the Oven

Oven temperature is controlled automatically by a thermostat. Leave burner tap full on during the period the oven is in use. The following cooking charts give basic temperatures and times required but for best performance, the following instructions should be carried out.

Shelves

Two shelves are supplied with unit which can be supported in any of four different positions within the oven. When two shelves are used, they should be positioned with at least one shelf space left between them (i.e. top and third top or second top and bottom positions). Always push shelves all the way to oven rear and ensure they are inserted correctly,

Shelf stops at the rear should be pointing upwards.

Tray Size

Tray sizes up to a maximum of 650 mm x 530 mm can be used. Smaller trays should be placed centrally on the shelves.

The oven accommodates 2/1 gastronorm trays.

Pre-heat Time

Allow at least 45 minutes to heat the oven up from cold before loading with food.

Put the food in quickly to minimise heat loss and close the door firmly after insertion.

SECTION 3 - COOKING HINTS

3.1 Small cakes, scones etc,

When preparing two trays, the upper tray will be cooked first. It should then be removed from the oven and the lower tray raised to the upper position.

3.2 Yorkshire Puddings etc, in baking tins

When cooking on two shelves, the upper and lower tins should be interchanged half-way through the cooking process.

3.3 Fruit cakes in large tins

Cooking time will vary considerably according to weight, richness and depth of mixture. When cooking on two shelves, tins should be interchanged halfway through the cooking process.

Approximate centre oven temperatures are indicated in the following table:

°C	Condition
125 - 150	Low Heat
175	Moderate
200 - 225	Fairly Hot
250	Hot
275	Very Hot

Cooking Charts

PASTRY	Temp. Setting	Shelf Position	Time
Fruit Pies	225	3 for single tray, 2 & 4 for two trays	35 to 45 mins
Plate Tart	225		30 to 40 mins
Puff & Rough Puff Tarts	250		15 to 25 mins
Sausage Rolls	250		20 to 25 mins
Scones	260		10 to 15 mins

PUDDINGS	Temp. Setting	Shelf Position	Time
Custard	165		40 to 60 mins
Milk	150		45 to 90 mins
Yorkshire Pudding	240		33 to 40 mins

CAKES	Temp. Setting	Shelf Position	Time
Slab Cake (Rich)	150	3 for single tray, 2 & 4 for two trays	3 hours
1 1/2" Slab Sponge	200		25 to 35 mins
Queen Cakes	200		20 to 25 mins
Sponge Sandwich	200		20 to 25 mins
Very Rich Cake(Xmas)	150	3	2 to 2 1/2 hours
Bread Rolls	250	as Slab Cake	15 to 25 mins

SECTION 4 - CLEANING AND MAINTENANCE

It is advised that unit be cleaned daily after use. This should be carried out using hot soapy water, ensuring that it be thoroughly rinsed and dried after any such cleaning. Grease should be removed with nylon or scotch cleaning pads. Take care, especially when these are new as they may cause scratching.

A smooth-bladed metal scraper is handy to remove deposits of burned-on grease from hob fillings.

Before removing any of the parts described below, note how they are arranged and replace in the same position.

4.1 OPEN HOTPLATES

Pan supports, burners and spillage trays can be easily removed for cleaning. After washing, dry the burners thoroughly and remove any excess water from inside. The burners are interchangeable.

Ensure that burner caps are located correctly.

Pan Supports

Clean with warm soapy water. Abrasives such as fine steel wool, proprietary cleaning pads and nylon pan scrubbers should only be used in cases of extreme overspill with care.

Dry pan supports thoroughly by hand.

NEVER LEAVE TO DRY NATURALLY.

After drying, apply a light film of vegetable oil to the supports to prevent oxidation.

4.2 SOLID HOTPLATES

Plates can be removed for cleaning access. Having gained access, clear accumulated debris which may have gathered in the burner tray, particularly that which has gathered at the hotplate support edges.

Warning

The castings are very heavy and care should be taken during handling of such components.

4.3 OVEN

The oven linings are stainless steel and can be cleaned easily. Wipe down with a soapy cloth while the oven is still warm.

Shelf runners can be removed as follows -

Lift upward and pull the bottom edge toward the oven centre before dropping the runner. To replace a runner, ensure that the long leg is at the top. Replace the shelves correctly.

Base linings can be removed by lifting the rear lining slightly and pulling out the base panels.

Cleaning Note

Important

Never clean with a jet of water or steam clean.