

G1808X, G1838X, G1848X Fryers

USERS INSTRUCTIONS



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This appliance has 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.

The appliance **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.



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

Wallace View, Hillfoots Road, Stirling. FK9 5PY. Scotland.

SERVICELINE CONTACT

Phone: 01438 363 000

Fax: 01438 369 900

T100916 Ref. 2

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

The units are provided with wire mesh basket(s) that may be located upon the back screen hanging rail for draining etc. A pan strainer is positioned in the cool zone at the pan bottom to collect oil sediment during the cooking operation.

Oil temperature is controlled by an adjustable users thermostat and a pre-set safety thermostat.

The multifunctional gas control has thermostat, pilot, main gas and flame failure controls built in. If pilot flame should extinguish for any reason or if main gas supply is turned off burner will shut down until lighting procedure is repeated.

A spark igniter is fitted to light pilot and a drain valve is located within controls compartment to empty pan when necessary. Do not attempt to re-light the pilot for at least 3 minutes.

User Thermostat (See Figure 4)

This is an adjustable control that provides frying temperatures up to 190°C.

Safety Thermostat (See Figure 4)

The safety thermostat is located upon the control panel behind the door.

This is pre-set at factory. In event of an operating thermostat failure, the safety thermostat will shut gas off at pilot and main burners.

If this occurs, the reason for failure must be investigated and rectified. The device is re-set by removing the black cap that protects re-set button. Do not attempt to re-set the safety thermostat without investigating the reason for activation.

Push reset button down gently using a thin-shafted screwdriver and replace cap.

Gas Control (See Figure 4)

Situated at top of control, control knob is set correctly when appropriate symbol is alongside position indicator. (See Figure 1)

Flame Failure Device

Operated by pilot flame. If pilot becomes extinguished, gas will be shut off from main burner.

Warning

If pilot is turned off for any reason, wait a minimum of three minutes before attempting to relight it. The burner control is built in to the flame failure device and the method of operation is detailed here.

SECTION 2 - LIGHTING and OPERATION

A delay of approximately 20 seconds may occur between establishing a pilot flame and burner ignition.

Operating the Fryer

The unit will operate automatically with burner going out when desired temperature is reached. No further operation of control knob is necessary until cooking cycle is over.

Choice of Frying Medium

A good quality vegetable oil is preferred.

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

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

Caution - To prevent surge boiling, do not exceed recommended loads and never charge pan with over-wet food items. Never leave a working fryer unattended.

Never add water to hot oil.

Caution - Overheating of oil should be avoided.

Replenishing Oil When Fryer Is Hot

It is recommended that replenishment of oil should take place when fryer is cool.

Lighting Instructions

Before Lighting the Burner

Ensure pan is filled to the correct level with cooking oil.

Temperature control must be turned to lowest setting (*fully clockwise*).

To Light the Burner

- Push gas control in and turn it fully anti-clockwise to "low/light" position (*Refer to Figure 1*).
- Push gas control fully in, press igniter and release it. The spark should light pilot burner. If pilot burner does not light then continue to press and release until it does.
- When pilot burner is lit, continue to keep gas control pushed in for 20 seconds then release it.
- The main burner should now light on low flame.
- Check that burner lights and remains lit. If it does not remain lit then wait at least 3 minutes before repeating procedure from Step b).

Burner High Flame

- Turn gas control to high position (*Refer to Figure 2*).
- Turn temperature control to desired setting.

To Turn Burner Off

Turn gas control to "Off" position (*Refer to Figure 3*).

Warning - After turning burner off for any reason, wait at least 5 minutes before attempting to re-light.

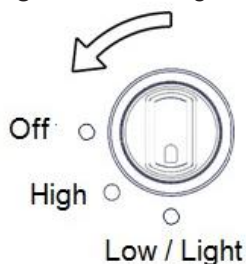


Figure 1

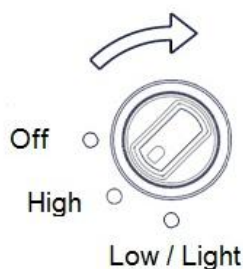


Figure 2

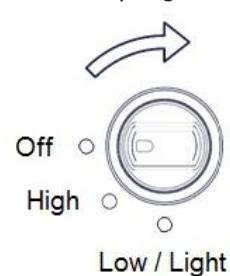


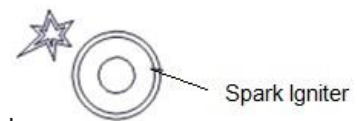
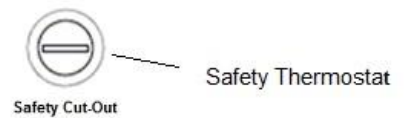
Figure 3

Attention

In the event of the safety cut-out being activated carry out the following:

1. Wait at least half an hour to allow oil to cool.
2. Remove dust cover and press re-set button located inside safety cut-out mounting turret using a blunt implement or a pen.

If safety cut-out continues to activate call service engineer



SECTION 3 - COOKING HINTS

Warning – Never leave products that are in use unsupervised and always turn products off at the end of service.

Frying Chips

Set thermostat to 180°C for dripping or “FULL” for oil.

Each basket will hold 1.8kg (*max.*) of raw chips.

Cook for 4 - 6 minutes according to size and type of chip. Slightly longer frying times are required when using dripping. Output will be marginally less also.

Slow Blanching

This may be necessary when large quantities of chips are required at peak periods. This process consists of pre-frying at a thermostat setting of 150°C. Frying time is 3 - 5 minutes.

Fast Blanching

This should be carried out at a setting of 180°C for dripping or “FULL” for oil. Frying time is 2 - 4 minutes.

Finishing chips prepared by either method of blanching should be carried out within 3 hours at a thermostat setting of 180°C for dripping or “FULL” for oil.

Frying time is 1 - 2 minutes. Serve immediately for best results. Further storage should be avoided.

Frying Fish

Remove baskets and fry fish on basket support grid at a temperature of 180°C. Remove portion with a regular hand-held fish lifter. Small quantities may be prepared in basket(s), the following method achieves best results.

Dry fish well and season basket by immersing in hot oil. Place portion in basket and lower this slowly into pan. This will reduce risk of portion sticking to basket.

Other Types of Food

Food suitable for preparation by deep frying has a particular cooking temperature where the best results are obtained. The following thermostat settings are recommended but may be varied to suit individual tastes. Such settings are only valid when vegetable oil is used as the frying medium.

The cooking chart information is simply a guide.

Culinary opinion is subjective thereby any values should be considered to be approximate.

Advice for Food Types

With the exception of potatoes, fried food is generally coated with one of the following :

Milk and Flour, Egg and Crumbs, Batter or Pastry

i.e. Whitebait, potato croquettes, fillet of fish, samosas. The coating helps to protect a food item from hot oil.

A variety of different food can be deep fried including: Chicken, fish, vegetables, pork, egg, pastries and fruit

Cooking temperatures and times are dependent upon the following criteria :

Class and state of cooking medium Quality, size and cut of food item Pre-heat temperature

Load

Personal preference

SECTION 4 - 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

Shutting Down after Work

When work is completed, switch fryer off (*See Figure 1*).

Do not use thermostat knob as a gas control. Burner will re-light when temperature drops below dial setting. Before draining, allow oil to cool. Burner control should be OFF to avoid accidental operation.

Daily Cleaning

Isolate gas supply and allow pan contents to cool to a safe temperature. Insert drain pipe supplied into drain valve. Open valve and filter oil through a strainer into receptacle. Close valve and wipe down stainless steel exterior panels with a cloth, wrung out in hot water and detergent. Rinse with clean water and dry thoroughly.

Weekly Cleaning

Carry out normal daily cleaning procedure. Remove false pan bottom with strainer and clean separately. Fill pan with low sudsing detergent and hot water, just above normal oil level mark. Allow pan to soak overnight if necessary. Drain detergent water away. Rinse pan thoroughly with clean, hot water before wiping dry. Reposition false bottom and strainer and refill pan with oil.

Warning - Do not re-fill with oil until pan is completely dry. Ensure inside of drain cock is also dried thoroughly.

Stainless Steel Surfaces

Stainless steel can be easily marked by certain types of scouring pad including nylon types therefore care should be exercised when using these. Always rub along in grain direction when rubbing stainless steel with a cloth.

Safety Precautions

A stop valve will be fitted in the gas supply pipe to unit. User must be familiar with device location and valve operation to enable isolation in event of emergency.

Warning - Do not clean products when they are hot.

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

Do not add water to hot oil as an explosion may occur.

Do not attempt to clean fryer with a jet of water or steam clean.

Do not use flammable solvents or cleaning aids.

Acid or halogen based descaling liquids (*e.g.* - *chlorine*) and cleaning powders should similarly never be used. If a smell of gas is evident, isolate supply and ventilate area before calling gas supplier.

The use of flammable solvents for cleaning must be avoided.

Take care not to damage thermostat boss or tubes located within stainless steel guards when cleaning. These are located immediately below fishplate and at the inside front panel of fryer pan.

NEVER SEARCH FOR A GAS ESCAPE WITH A NAKED FLAME.

Service

Recommended service frequency - 1 Year

Contact Serviceline, details on title page of this manual.

SECTION 5 - SPARE PARTS

The following parts may require replacing during the life of this appliance.

Safety thermostat Spark igniter

Spark ignition electrode Operating thermostat Multifunctional control (*MFC*) Thermocouple c/w interrupter Pilot assembly