

G2522 Grill

USERS INSTRUCTIONS



SECTION 1 - GENERAL DESCRIPTION

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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 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 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 qualified 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 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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SERVICELINE CONTACT

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T100576 Ref. 4

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 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.

There are three burners on this model.

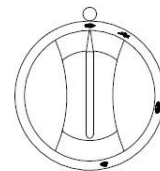
Each model has a single flame failure gas tap control.

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

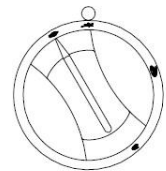
SECTION 2 - LIGHTING and OPERATIONS

TO LIGHT THE BURNER

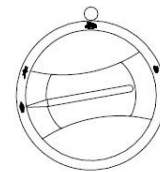
- Push control knob in and turn it anti-clockwise to Pilot /ignition position.
- Light pilot with a taper whilst holding control knob fully IN. Observe that pilot lights.
- When pilot is lit, continue to hold control knob fully in for 20 seconds then release it. If pilot goes out, wait 3 minutes and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



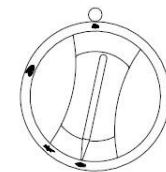
OFF



PILOT



FULL ON/BOOST



LOW/COOK

Warning

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

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

Turning the Burner OFF

For Short Periods - To turn burner OFF whilst retaining lit pilot, turn control knob clockwise to Pilot/ignition symbol.

For Long Periods - To turn burner 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 grill is lit.

Drip Tray

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

The grill is fitted with a drip tray that has a drain tap at front LH side to allow draining without removal of tray.

Warning

DO NOT DRAPE TOWELS etc. OVER THE APPLIANCE WHILST IT IS IN USE.

SUCH ACTION COULD OBSTRUCT VENTILATION AND LEAD TO OVERHEATING.

SECTION 3 - COOKING HINTS

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

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.

DRIP TRAY AND TROUGH MUST BE EMPTIED FREQUENTLY.

USE OF TONGS IS RECOMMENDED WHEN TURNING OR MOVING FOOD.

COOKING CHARTS

The charts which follow, should be used as a guide only. Culinary opinion is subjective, all values should be considered approximate, * denotes use of brander plate.

Cooking times vary for numerous reasons, e.g.

Cut of Meat or Fish	Temperature Setting	Shelf Position	Degree of Cooking
Freshness	L – Low flame	1. Top	JC = Just Cooked
Temperature, size and weight of item	L – M = low / medium	2. Second Top	R = Rare
Personal Opinion	M = Middle	3. Middle	M = Medium
Customer Preference	M – H = middle / high	4. Second bottom	WD = Well Done
	H = High	5. Bottom	

Meat	Temperature Setting	Shelf Position	Degree of Cooking	Time (Minutes)	Practical Tips
Back Bacon Rashers	H	2	JC	2	If crispier bacon is desired cook longer or use Shelf 1.
Black Pudding	M / M-H	3	JC	5	Brush with a little oil to avoid drying out.
Crumbed Chicken Legs	M / L-M	3	JC	8	Flatten chicken before crumbing. Turn as necessary
Chicken Satay	M	3	JC	6	Turn as necessary during cooking.
Fillet Steak (6oz)*	H	2	R	5	Oil and season before cooking. Turn as necessary
Fillet Steak (6oz)*	H	3	M	10	Oil and season before cooking. Turn as necessary
Fillet Steak (6oz)*	M – H	3 - 4	WD	13	Oil and season before cooking. Turn as necessary
Hamburger (4oz)*	M	2-3	JC	8	Oil and season before cooking. Turn as necessary
Lamb Chop	M – H	2	JC	12	If crispier effect is required, place on Shelf 1.
Lamb's Kidneys	M – H	2 . 3	JC	7	Skewer with cocktail sticks to avoid curling.
Lamb's Liver	H	2	JC	4	Flour and oil before cooking.
Pork Chop	M – H	2 – 3	JC	12	If crispier effect is required, place on Shelf 1.
Pork Kebab	M / M-H	3 – 4	JC	10	If marinating, dry thoroughly before cooking. Oil and season.
Sausage (2oz)	M – H	3	JC	7	Lightly brush with oil before cooking

Fish	Temperature Setting	Shelf Position	Degree of Cooking	Time (Minutes)	Practical Tips
Cod Fillets	M – H	2 – 3	JC	7	Flour and brush with melted butter before cooking.
Halibut Fillets*	M / M – H	3	JC	11	Dust with seasoned flour and oil before cooking.
Herring Fillets in Oatmeal	M	2	JC	7	Lightly spray with oil before cooking to prevent dry texture.
Lemon Sole Fillets	M – H	2	JC	5	Dust with seasoned flour and oil before cooking.
Salmon Steaks	M	3	JC	10	Flour, oil and season before cooking. Turn as necessary.
Mackerel (Whole)	M	3	JC	11	Dust with flour, make 2 or 3 incisions. Oil and season
Trout (Whole)	M – H	3	JC	10	Dust with flour, make 2 or 3 incisions. Oil and season.
Whiting (Whole)	M – H	3	JC	10	Dust with flour, make 2 or 3 incisions. Oil and season.

Miscellaneous	Temperature Setting	Shelf Position	Degree of Cooking	Time (Minutes)	Practical Tips
Devils on Horseback	M / M – H	2	JC	2	Skewer and turn as necessary
Mushrooms	M	2	JC	3 – 4	Season, oil and turn as necessary
Toasted Cheese	H	2	JC	2	Allow cheese to melt and brown quickly, Do NOT overcook.
Tomato (Whole)	M	3	JC	4 – 5	Make a cross-shaped incision on top. Season and oil.

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

Cleaning the Appliance

Warning - Before cleaning, turn the appliance off and allow it to cool sufficiently. The appliance MUST NOT be cleaned with a jet of water or steam cleaned.

Never add water to hot oil as an explosion may occur. All spills on the appliance and on floor should be cleaned up immediately.

DAILY CLEANING

Stainless Steel –

Wash with warm soapy water. A mild detergent on a cloth can be used for stubborn stains.

Always rub along the grain, rinse with clean water and dry with a clean cloth. The drip tray should be cleaned out of all fat and debris before steeping in hot soapy water. Rinse in clean water and dry with a clean cloth.

Aluminium Brander –

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

Wire Grid Shelf –

Steep grid in warm soapy water, rub with a pan scrubber on stubborn stains.

Vitreous Enamel –

Wash thoroughly with warm soapy water.

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.

Warning: Take care when heavy components have to be lifted during use, cleaning or securing to product.

Branding Plate: 6.5kg