

G3441/G3641/G3941 G3441R/G3641R/G3941R G3641FR/G3941FR Griddles



USERS INSTRUCTIONS

SECTION 1 - GENERAL DESCRIPTION

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OPERATIONS SECTION 3 - COOKING

HINTS

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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 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

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T100765 Ref. 3

SECTION 1 - GENERAL DESCRIPTION

DOMINATOR PLUS griddles are 400mm, 600mm and 900mm wide respectively. These appliances may be installed on a counter, table or on the special purpose floor stand supplied by Falcon. Units are of modular dimensions which enable suites of appliances to be installed in a matching line, either counter-mounted, as these or floor mounted i.e. ranges and fryers.

G3441 (400mm) has a rating of 5.3kW (*nett*) / 19,900 btu/hr (*gross*), controlled by combined thermostat and flame failure device. Refer to Figure 1. Burner ignition is by pilot, lit manually using the built-in piezo igniters.

Numbered gradients are identified on thermostat knob. The fully ribbed G3441FR is identical in terms of rating.

G3641 (600mm) has a rating of 11kW (*nett*) / 41,800 btu/hr (*gross*). Controlled as detailed for G3441. Refer to Figure 2. The half-ribbed G3641R and fully ribbed G3641FR are identical in terms of rating.

The G3941 (900mm) griddle has three burners with a rating of 16.5kW (*nett*) / 62,000 btu/hr (*gross*). Controlled as detailed for G3441. Refer to Figure 3. The half-ribbed G3941R and fully ribbed G3941FR are identical in terms of rating.

Numbered gradients are identified on thermostat knobs. Refer to Figure 4.

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.

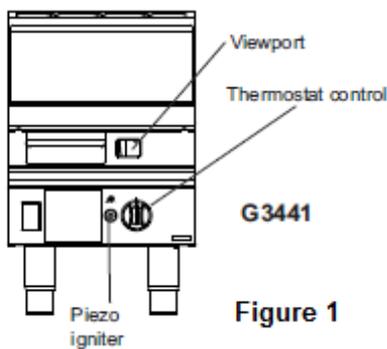


Figure 1

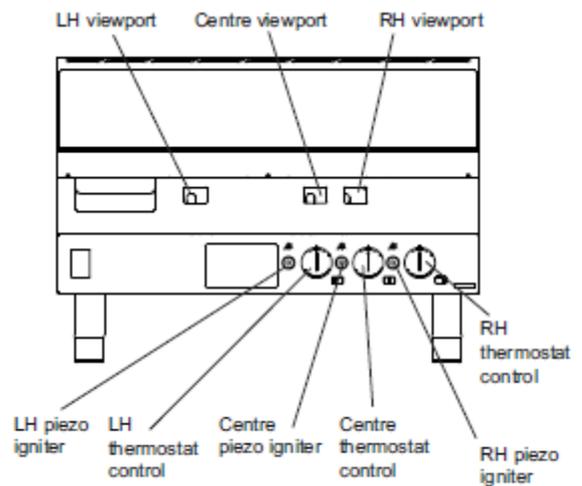


Figure 3

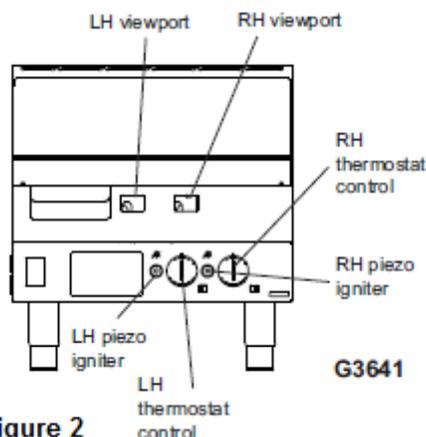


Figure 2

SECTION 2 - LIGHTING and OPERATIONS

The minimum temperature at the hottest point of the griddle plate is 273°C

Safety Precautions

A stopcock must be fitted in gas pipe supplying the unit. The User must be familiar with the location and operation of this to enable it to be turned off in an emergency.

2.1 Lighting the Burner

Refer to Figure 4 for control positions.

- Push tap in and turn it anti-clockwise to ignition position (*stylised star symbol*)
- While holding tap in fully at ignition position, press igniter button; repeat as necessary until pilot lights (*visible through window in control panel*)
- Once pilot is lit, hold tap in fully for a further 20 seconds then release it. If pilot goes out, wait 3 minutes, and then repeat from (b).
- When pilot is established, push tap in and turn anti-clockwise to first gradient (*next to Position 4*) to light burner.
- Plate temperature can then be set by pushing tap in and turning it anti-clockwise to desired location.

Repeat steps (a) through (e) for all burners.

If a wax taper is used, ensure taper is inserted in hole for a maximum of 3 seconds at a time. This will prevent dripping wax from blocking pilot hole. Repeat procedure until pilot flame becomes lit.

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

2.2 TURNING OFF THE BURNER

Refer to Figures 1, 2 & 3 and proceed as follows.

For Short Periods

To turn off burner leaving pilot lit, push knob in and turn it clockwise to ignition symbol.

For Long Periods (e.g. overnight)

To turn off burner and pilot, push in knob and turn it clockwise to OFF position.

Note - It can be seen from the above instructions that every turn movement of the tap has to be preceded by pushing it in.

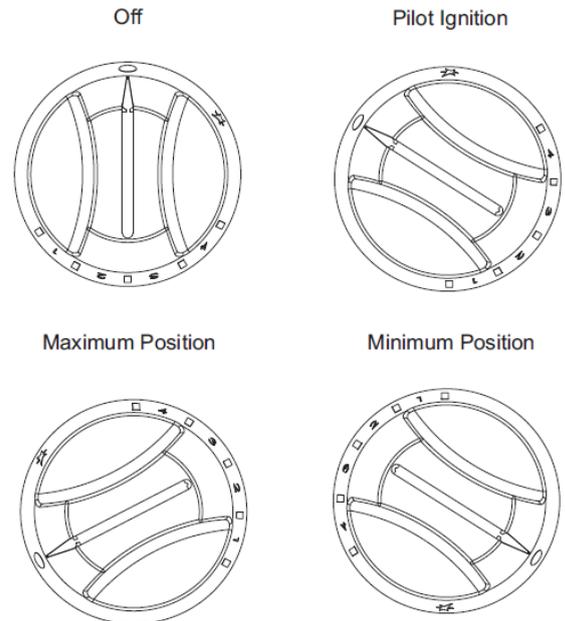


Figure 4 - Control Knob Details 1

SECTION 3 - COOKING HINTS

3.1 SEASONING THE GRIDDLE

Wash surface of griddle thoroughly to remove grease. Rinse dry. Cover with a layer of salt to a depth of at least one centimetre. Switch to LOW and heat for 1 hour and allow to cool. Remove salt without scratching surface. Wipe thoroughly with a dry cloth. Re-oil and heat gently on low setting for 10 minutes.

3.2 HINTS ON USING THE GRIDDLE PLATE

Getting the best use out of this type of appliance is largely a matter of experience coupled with the particular task in hand. It is impractical to provide detailed instructions for cooking every type of food but obviously the plate surface temperature must be regulated for different needs.

For example, some food products need a low temperature whereas meat, i.e. steaks, chops, beefburgers etc. require a considerably higher temperature to achieve successful results.

It must also be borne in mind that food will absorb heat from plate therefore when griddle is cooking large quantities, it may be found necessary to have a higher gas setting than may be required for small batches.

DO NOT leave griddle with the gas at HIGH setting when not actually cooking. If it is desired to maintain plate heat under these conditions it is important to turn down to the LOW setting. This will effect

economy of gas and prevent the plate from overheating.

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

From cold, allow approximately 22 minutes pre-heat to enable griddle to be ready for high temperature cooking. The plate temperature will be approximately 320°C after this duration.

When using intermediate tap settings, endeavour to adjust all taps similarly to achieve even heating over the entire plate. When turned to LOW position, this condition will be achieved automatically and provides a maximum temperature of 160°C.

SECTION 4 - CLEANING and MAINTENANCE

1. Turn unit off and allow to cool down.
2. **Never** clean products whilst they are hot.
3. Use a scraper to remove food debris.
4. Drain any liquid fat present into the drain jug.
5. **Never** add water to hot oil as an explosion may occur
6. Allow plate to cool until it is "*just warm*".
7. Use warm water and detergent on a non-abrasive scourer to wash down the plate surface.
8. Drain excess soiled water into drain jug.
9. Rinse and dry plate surface thoroughly.
10. Lubricate plate surface by applying some cooking oil.
11. Drain, wash, rinse and dry jug before replacing it.
12. All spills onto the appliance and on floor should be cleaned up immediately.
13. Take care when removing griddle plates as they are heavy items.

G3441 Griddle Plate – 23kg

G3641 Griddle Plate – 35kg

G3941 Griddle Plate – 53kg

SECTION 5 - SPARE PARTS

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

Thermocouple

Gas ignition electrode

Piezo igniter

Thermostat

Note: Thermostat is supplied as standard with a natural gas bypass screw. When replacing this component on propane models, the bypass screw needs to be removed from faulty control to be replaced.

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