

G1518 and G1528 STEAKHOUSE PLUS GRILLS

USERS INSTRUCTIONS



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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 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.

Falcon Foodservice Equipment

HEAD OFFICE AND WORKS

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

APE SERVICELINE CONTACT -

PHONE - 01438 363 000 FAX - 01438 369 900

RZZ 276 Ref.2



FOODSERVICE EQUIPMENT

SECTION 1 - GENERAL DESCRIPTION

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 grills are fitted with plaque burners.

G1518 - Two burners.

G1528 - Four 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 match or taper.

Governor

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

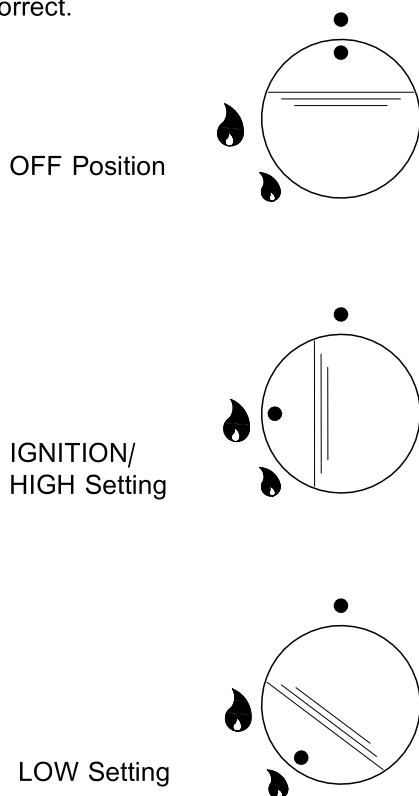


Figure 1 - Control Positions

SECTION 2 - LIGHTING and OPERATIONS

To Light The Burner

Proceed as follows for both burners (G1518) and both burner pairs (G1528) -

- Push in control knob and turn anti-clockwise to HIGH flame position.
- Holding knob fully in, light appropriate burner/burner pair using a match or taper.
- When burners are lit, continue to hold knob fully in for 20 seconds then release it. Should burners be extinguished, wait for 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.

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.

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.

Using The Brander Plate

Food	Approx. Cooking Time (minutes)	Runner Position from top using Brander level	Location on the Brander when sloping
STEAK (Rare)	1½ - 3	2nd	Rear
STEAK (Medium)	2 - 4	3rd or 4th	Rear
STEAK (Well Done)	3 - 7	5th	Rear
HAMBURGERS	2	3rd	Centre

Note

Steak cooking times are approximate, dependant upon thickness and cut of meat. The shorter time would, for instance, apply to thinner cuts of steak of 1½" (13mm) 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	3rd or 4th
SAUSAGES (56g)	3	3rd or 4th
BACON	1½	3rd

SECTION 4 - CLEANING and MAINTENANCE

Cleaning The Appliance

Warning

Before cleaning, turn off and allow to cool sufficiently. The appliance must not be cleaned with a jet of water and steam cleaned.

Daily Cleaning

Vitreous Enamel Surfaces

Wash thoroughly with warm soapy water.

Important Note

Do not use proprietary cleaners, especially those which may have a high caustic content, on the vitreous enamelled surfaces of this unit. This is particularly important when the appliance is hot. Such cleaners can cause serious damage or discolouration to the enamel finish, and only a soap or detergent solution should be used.

Aluminium Brander

The brander should be left under the full heat of the grill. This will after a period, carbonize the spillage. Brush off with a wire brush.

Wire Grid Shelf

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

Stainless Steel

Wash with warm soapy water. A mild detergent on a cloth can be used for stubborn stains. Sides and drip trays 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 soaking in hot soapy water. Rinse in clean water and dry with a clean cloth.

Overhead Extraction Units

It is important that overhead extraction unit filters and their respective drip trays are maintained in good condition. Excessive fat deposits which collect are a serious fire risk to underlying units as hot fat may drip down and catch fire.