

# G1478 STOCKPOT STOVE

## 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, EMC and Low Voltage 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:

#### **I.E.E. Regulations for Electrical Installations**

#### **Electricity at Work Regulations**

#### **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.

### **SERVICELINE CONTACT -**

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T100663 Ref. 1

## SECTION 1 - GENERAL DESCRIPTION

The G1478 stockpot stove accommodates a single pan. It comprises a double burner arrangement with a heat input capacity of 14.65kW (50,000 btu/hr).

The burner is controlled by a single combined ON/OFF gas tap, supported by a pilot burner and flame failure thermocouple.

The unit is manually lit with a taper.

## SECTION 2 - LIGHTING and OPERATIONS

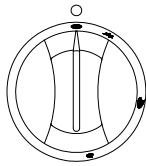
Lighting the Burners

1. To light pilot, turn control knob to ignition position.
2. Apply a lit taper to pilot burner whilst pressing control in. Having lit pilot, hold knob in for up to 20 seconds before releasing it. This will enable flame failure thermocouple to engage.
3. To light main burner, turn knob to full flame setting.
4. To reduce heat, knob may be turned further anti-clockwise. Minimum setting is low flame position.

### Position Off

Burner and pilot off

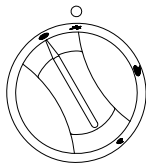
To turn to Position 1, press in and turn anti-clockwise.



### Position 1

Pilot ignition or Pilot on only

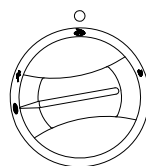
Turn to Position 2 or 3 by simply turning anti-clockwise. To turn off, press in and turn clockwise.



### Position 2

Burner Full On

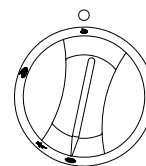
Turn to Position 3 by pressing in and turn anti-clockwise. To turn to Position 1, simply turn clockwise.



### Position 3

Burner at low rate

Turn to Position 2, simply turn clockwise. To turn to Position 1, turn to 2. press in and turn to 1.



## SECTION 3 - COOKING HINTS

### Boiling

The appliance has been CE-marked to accommodate pan sizes up to 680mm diameter.

Avoid overfilling pans as this practise may result in them boiling over. When boiling is achieved, simmering can be maintained by turning gas down to low flame position.

The fastest heat-up time is achieved at full flame setting. The most efficient use of energy is achieved at approximately the half way position between the high and low flame settings.

Exact positions vary according to pan size.

## SECTION 4 - CLEANING and MAINTENANCE

It is advisable to wipe the unit down after use, preferably while it is still warm. The pan support and burners may be cleaned with a soft brush.

After cleaning, rinse with clean water and dry.

### Important Note

Do not use proprietary cleaners on the surfaces of the appliance. Especially those which have a high caustic content.

This is particularly important when the unit is hot. Such cleaners can cause serious damage or discolouration, therefore only a soap or detergent solution should be used.