

G1478 STOCKPOT STOVE

USERS INSTRUCTIONS



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This appliance has been UKCA/CE-marked based on compliance with the Gas Appliance Regulations/ Product Safety and Metrology Regulations 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.

PREVENTATIVE MAINTENANCE CONTACT

To obtain maximum performance from this unit regular servicing of the appliance should be undertaken to ensure correct operation, it is functioning as intended, and safe to use. We recommend servicing in accordance with SFG20 Maintenance Schedules and as a minimum, after 2,500 hours of use, or annually, whichever comes first and that a maintenance contract be arranged with an appointed service contact. Visits may then be made at agreed intervals to carry out adjustments and repairs.

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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T100663 Ref. 5

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 appliance as well as the appliance itself. For example, oil or food spills will present a significant risk to 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 G1478 stockpot stove accommodates a single pan. It comprises a double burner arrangement with a heat input capacity of 15kW (56,300 btu/hr).

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

The appliance pilot is manually lit.

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 460mm 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.

Exact positions vary according to pan size.

SECTION 4 - CLEANING and MAINTENANCE

MAINTENANCE CHECK

Regular servicing of the appliance should be undertaken to ensure correct operation, it is functioning as intended, and safe to use. We recommend servicing after 2,500 hours of use, or annually, whichever comes first.

Any maintenance schedule should be carried out in accordance with SFG20 Maintenance Schedules. Should any issues with the integrity of the components be identified these should be replaced. If the appliance is not considered safe the unit should be removed from service and the responsible person advised why the unit is not safe to use and what remedial action is needed. Contents of the maintenance schedule should be agreed with the maintenance provider.

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 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 appliances 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.

Take care when removing cast iron components when cleaning, as they are heavy items.

Pan Support – 6.8kg

It is advised that the appliance be cleaned daily after use. This should be carried out using hot soapy water, ensuring that it be thoroughly rinsed and dried after any such cleaning. Grease should be removed with nylon or scotch cleaning pads. Take care, especially when these are new as they cause scratching.

A smooth-bladed metal scraper is handy to remove deposits of burned on grease from hob fillings.

Before removing any of the parts described below, note how they are arranged and replace in the same position.

DAILY CLEANING

Pan Support

Clean with warm soapy water. Abrasives such as fine steel wool, proprietary cleaning pads and nylon pan scrubbers should only be used with care, in cases of extreme overspill.

Dry pan supports thoroughly by hand.

NEVER LEAVE TO DRY NATURALLY.

After drying, apply a light film of vegetable oil to the supports to prevent oxidation.

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 spillage and debris. Rinse with clean water and dry with a clean cloth.

Vitreous Enamel –

Wash thoroughly with warm soapy water.

Never clean with a jet of water or steam clean.

Never clean appliances whilst they are hot.

All spills on to the appliance and on the floor should be cleaned up immediately.

It is advisable to wipe the unit down after every use. 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, especially those which may have a high caustic content, on vitreous enamelled surfaces.

Such cleaners can cause serious damage or discoloration to enamel finish. Only a soap or detergent should be used.