

G3830, G3860, G3865 Fryers

USERS INSTRUCTIONS



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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 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.



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 licenced 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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T100760 Ref.1

SECTION 1 - GENERAL DESCRIPTION

The units are provided with wire mesh basket(s) that may be located upon the back screen hanging rail for draining etc. A pan strainer is positioned in the cool zone at the pan bottom to collect oil sediment during the cooking operation.

Oil temperature is controlled by an adjustable users thermostat and a pre-set safety thermostat.

The multifunctional gas control has pilot, main gas and flame failure controls built in. If pilot flame should extinguish for any reason or if main gas supply is turned off burner will shut down until lighting procedure is repeated.

A spark igniter is fitted to light pilot and a drain valve is located within controls compartment to empty pan when necessary.

User Thermostat

This is an adjustable control that provides frying temperatures up to 190°C.

Safety Thermostat

This is pre-set at factory. In event of an operating thermostat failure, the safety thermostat will shut gas off at pilot and main burners.

If this occurs, the reason for failure must be investigated and rectified. The device is reset by removing the black cap that protects the reset button.

Push reset button down gently using a thin-shafted screwdriver and replace cap.

Gas Control

Situated at left side of MFC, the control knob is set correctly when appropriate symbol is alongside position indicator. (See Figure 1)

Flame Failure Device

Operated by pilot flame. If pilot becomes extinguished, gas will be shut off from main burner.

Warning

If pilot is turned off for any reason, wait a minimum of three minutes before attempting to relight it. The burner control is built in to the flame failure device and the method of operation is detailed here.

SECTION 2 - LIGHTING and OPERATION

A 20 second delay (*approx.*) will occur between establishing a pilot flame and burner ignition.

Operating The Fryer

The unit will operate automatically with burner going out when desired temperature is reached. No further operation of control knob is necessary until cooking cycle is over.

Choice of Frying Medium

A good quality vegetable oil is preferred.

Important

In order to meet the requirements of the Fire Precautions Act 1971, unit should always be turned off when unattended.

Warning

It is dangerous to use oil that is too old. It has a reduced flash point temperature and is prone to surge boiling. Change oil regularly to prevent risk to operator.

Caution

To prevent surge boiling, do not exceed recommended loads and never charge pan with over-wet food items. Never leave a working fryer unattended. Never add water to hot oil.

Caution

Overheating of oil should be avoided.

Replenishing Oil When Fryer Is Hot

It is recommended that replenishment of oil should take place when fryer is cool.

Recommended Filling Levels

Always maintain an oil level between maximum and minimum strips indicated on well rear.

Initial Charging Of The Pan

Prior to first time use, pan should be thoroughly cleaned using hot water and detergent. Rinse and dry upon completion.

Make sure drain valve is closed. Fill pan with oil up to level indicated by strip on well rear.

Approximate Capacities

G3830 - 15 litres

G3860 - 24 litres

G3865 - 2 x 15 litres

Lighting The Burner

Warning

After turning off pilot for any reason, wait at least 5 minutes before attempting to relight.

Ensure pan is filled with cooking oil prior to lighting. Thermostat must be turned off (*fully anti-clockwise*).

A 20 second delay (*approx.*) will occur between establishing pilot flame and burner ignition.

The pilot has to be lit using the following procedure:

- Push control knob in and turn to pilot position. (See Figure 1)
- Continue to hold knob in. Press igniter fully in and release, the spark should light pilot. If pilot does not light, continue to press and release igniter button until pilot lights.
- When pilot is lit, hold control knob in for 20 seconds then release.
- Check pilot remains lit. If the pilot is extinguished when knob is released, wait at least 3 minutes before repeating from Step 1.

Main burner may now be lit as follows :

- Light pilot as above and wait 30 seconds.
- Set thermostat to 190°C.
- Turn control knob to BURNER ON position (Figure 1) and check burner lights.
- Having lit burner turn thermostat to required setting if other than 190°C.

To Turn Main Burner OFF

Return control knob to pilot position (Figure 1). This will extinguish main burner whilst leaving pilot lit.

To Turn Pilot Burner OFF

Push control knob in and turn to OFF position. (Figure 1)

Heat-Up Time

It takes 10 - 15 minutes to reach 190°C frying temperature from room temperature.

SIT Nova Multifunctional Control

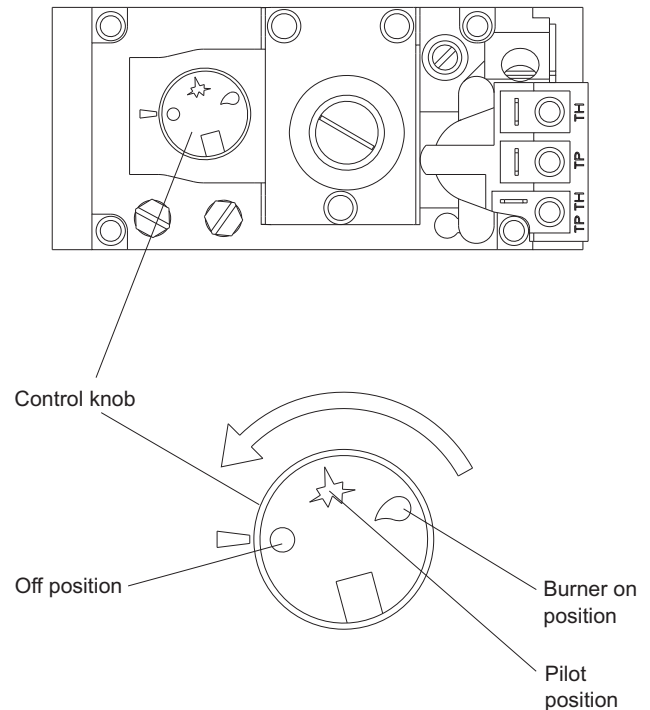


Figure 1

SECTION 3 - COOKING HINTS

Frying Chips

Set thermostat to 180°C for dripping or 190°C for oil. Each basket will hold 1.8kg (*max.*) of raw chips.

Cook for 4 - 6 minutes according to size and type of chip. Slightly longer frying times are required when using dripping. Output will be marginally less also.

Slow Blanching

This may be necessary when large quantities of chips are required at peak periods. This process consists of pre-frying at a thermostat setting of 150°C. Frying time is 3 - 5 minutes.

Fast Blanching

This should be carried out at a setting of 180°C for dripping or 190°C for oil. Frying time is 2 - 4 minutes.

Finishing chips prepared by either method of blanching should be carried out within 3 hours at a thermostat setting of 180°C for dripping or 190°C for oil. Frying time is 1 - 2 minutes. Serve immediately for best results. Further storage should be avoided.

Frying Fish

Remove baskets and fry fish on basket support grid at a temperature of 180°C. Remove portion with a regular hand-held fish lifter. Small quantities may be prepared in basket(s), the following method achieves best results.

Dry fish well and season basket by immersing in hot fat. Place portion in basket and lower this slowly into pan. This will reduce risk of portion sticking to basket.

Other Types of Food

Food suitable for preparation by deep frying has a particular cooking temperature where the best results are obtained. The following thermostat settings are recommended but may be varied to suit individual tastes. Such settings are only valid when vegetable oil is used as the frying medium.

The cooking chart information is simply a guide.

Culinary opinion is subjective thereby any values should be considered to be approximate.

Cooking Charts

With the exception of potatoes, fried food is generally coated with one of the following :

Milk and Flour, Egg and Crumbs, Batter or Pastry

i.e. Whitebait, potato croquettes, fillet of fish, samosas.

The coating helps to protect a food item from hot oil.

A variety of different food can be deep fried including:

Chicken, fish, vegetables, pork, egg, pastries and fruit

Cooking temperatures and times are dependent upon the following criteria :

Class and state of cooking medium

Quality, size and cut of food item

Pre-heat temperature

Load

Personal preference

SECTION 4 - CLEANING and MAINTENANCE

Shutting Down after Work

When work is completed, return control knob to pilot position (See Figure 1) leaving pilot lit if required.

Do not use thermostat knob as a gas control. Burner will re-light when temperature drops below dial setting. Before draining, allow oil to cool. Burner control should be OFF to avoid accidental operation.

Daily Cleaning

Isolate gas supply and allow pan contents to cool to a safe temperature. Insert drain pipe supplied into drain valve. Open valve and filter oil through a strainer into receptacle. Close valve and wipe down stainless steel exterior panels with a cloth, wrung out in hot water and detergent. Rinse with clean water and dry thoroughly.

Weekly Cleaning

Carry out normal daily cleaning procedure. Remove false pan bottom with strainer and clean separately. Fill pan with low sudsing detergent and hot water, just above normal oil level mark. Allow pan to soak overnight if necessary. Drain detergent water away. Rinse pan thoroughly with clean, hot water before wiping dry. Reposition false bottom and strainer and refill pan with oil.

Stainless Steel Surfaces

Stainless steel can be easily marked by certain types of scouring pad including nylon types therefore care should be exercised when using these. Always rub along in grain direction when rubbing stainless steel with a cloth.

Safety Precautions

A stop valve will be fitted in the gas supply pipe to unit. User must be familiar with device location and valve operation to enable isolation in event of emergency.

Warning

Do not attempt to clean fryer with a jet of water or steam clean.

Do not use flammable solvents or cleaning aids.

Acid or halogen based descaling liquids (*e.g.* - *chlorine*) and cleaning powders should similarly never be used. If a smell of gas is evident, isolate supply and ventilate area before calling gas supplier.

The use of flammable solvents for cleaning must be avoided.

Take care not to damage thermostat boss or tubes located within stainless steel guards when cleaning. These are positioned immediately below fishplate at front and side of fryer pan.

NEVER SEARCH FOR A GAS ESCAPE WITH A NAKED FLAME.

Service

Recommended service frequency - 1 Year

Contact Serviceline, details on title page of this manual.

SECTION 5 - SPARE PARTS

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

Safety thermostat

Spark igniter

Spark ignition electrode

Operating thermostat

Multifunctional control (*MFC*)

Thermocouple c/w interrupter

Thermopile

Pilot assembly