

DOMINATOR PLUS G3106 FAN ASSISTED RANGE



USERS INSTRUCTIONS

SECTION 1 - GENERAL DESCRIPTION

SECTION 2 - LIGHTING and 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 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

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

SERVICELINE CONTACT

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T100817 Ref. 1

SECTION 1 - GENERAL DESCRIPTION

The G3106 fan-assisted range is fitted with flame failure devices to shut off gas supply to burners if they extinguish.

The oven is thermostatically controlled.

Control taps are of the safety type with fixed HIGH and LOW settings.

Each tap may be identified to the corresponding burner.

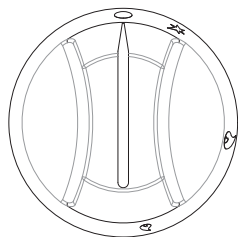


Figure 1

The oven is thermostatically controlled and control knob markings are in °C.

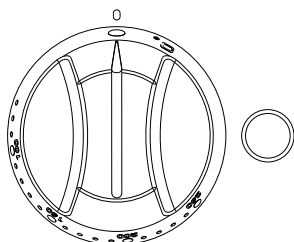


Figure 2

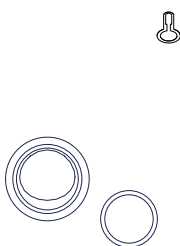


Figure 3



Figure 4



Figure 5

SECTION 2 - LIGHTING and OPERATIONS

Open Top

1. Ensure mains gas is turned on.
2. Press and turn knob to full flame position.
3. Light burner using taper or match and continue to hold knob in for a further 20 seconds before release.
4. Burner should remain lit; if burner goes out return to Step 1 and repeat ignition procedure.
5. When burner remains lit, turn knob to required position.

To Shut Open Top Burner OFF

Turn knob to OFF position.

Using The Fryplate Accessory

Important Note

Caution - Plate should only ever be used with hob burners on low flame setting.

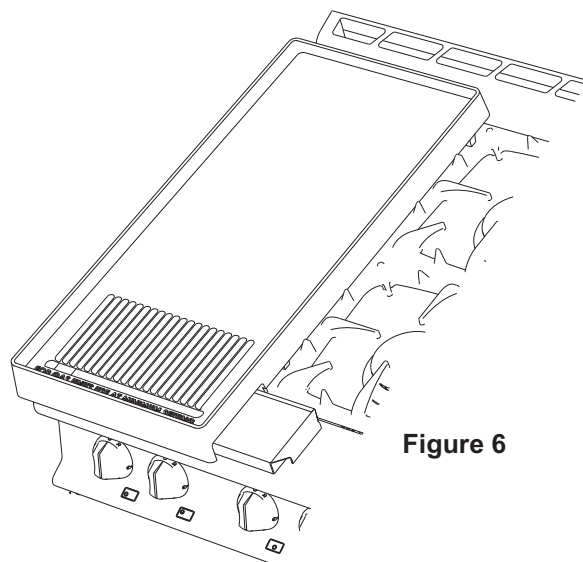


Figure 6

Lighting Sequence

Important

Prior to operation, ensure ALL packing material has been removed from appliance.

Open Top

1. Ensure mains gas is turned on.
2. To light hob burners, press knob and turn to full flame position. Ignite burners using taper or match. Hold in knob for 20 seconds and then release. Burner will remain lit. Turn knob to required position.

Oven

1. Ensure mains gas is turned on.
2. To light oven, close doors and set thermostat to required temperature.
3. Ignition sequence will begin – If air is present in gas system, ignition system will go into a lockout state. Press burner reset button to repeat ignition sequence. *(This will occur until all air is purged from pipework and pilot flame is established).*
4. To extinguish flame, turn thermostat to OFF position.

To Shut Oven OFF

To extinguish burner, turn thermostat control knob to OFF position.

Note

The oven fan will not operate if the doors are left open.

SECTION 3 - COOKING HINTS

Open Top

All open top burners are rated at 5.3kW Nett.

The pan supports will safely accommodate pans from 125mm diameter (*minimum*) to 380mm diameter (*maximum*).

It should be noted that it is not advisable to use 6 pans of maximum size as this will impede performance.

Note - For maximum efficiency, place pan centrally over burner head and adjust control setting to avoid flames licking up pan sides.

If using fry plate accessory, this requires to be seasoned prior to use.

Oven

Temperature is automatically controlled by thermostat.

Caution: Opening oven door will result in the escape of heated air products. Care should be taken by users to avoid being burned by any such action.

Tray Sizes

Oven shelf hangers are designed to accommodate a 2/1 gastronorm tray without grid shelf.

Single trays or dishes should be positioned centrally.

Trays must not be allowed to overhang shelf in any direction as this will adversely affect heat circulation.

Pre-Heat Time

Allow at least 45 minutes from lighting a cold oven before a full load of food may be cooked. Air temperature will have reached control setting in 20 minutes.

This pre-heat time may be suitable for lighter loads.

Insert food quickly and close doors firmly.

SECTION 4 - CLEANING and MAINTENANCE

Note: Follow this process prior to calling for a Service Engineer. Failure due to lack of proper cleaning is not covered by warranty.

All surfaces are easier to clean if spillage is removed before it becomes burnt on and if unit is cleaned daily.

Stainless Steel Surfaces

These surfaces should be cleaned with hot water and detergent then dried and polished with a soft cloth.

Cleaning agents containing bleach, abrasives or caustic chemicals will damage or stain the stainless steel surfaces and must not be used.

Vitreous Enamel Surfaces

Approved cleaning agents which have the Vitreous Enamel Development Centre (*VEDC*) mark are recommended. It is advisable to clean daily after use.

Wipe vitreous enamel surfaces clean while they are still warm using a soft cloth and hot soapy water.

Badly stained, removable parts should be soaked in hot water with an approved detergent. Application of warm water using nylon or scotch cleaning pads with such detergent will give good results for non-removable parts.

Open Top Burners

Burner cleaning should be carried out daily.

Burner efficiency will be significantly reduced if recommended cleaning is not carried out.

Remove pan supports and open top burner heads.

Wash all parts with hot soapy water according to detailed instructions enclosed at end of section.

After washing, dry all parts well and ensure all water is removed from inside burner head.

Wipe hob area. Hob tray may be lifted off for cleaning purposes and is secured by ball stud fixings at each corner. To lift away, pull tray up by gripping through burner cut-outs.

Replace parts in reverse order. Ensure that all parts are located correctly. The semi-sealed hob must be pushed down fully on ball stud fixings.

Dry pan supports by hand.

NEVER LEAVE THESE TO DRY NATURALLY.

OVEN

To Clean the Oven

Clean while oven is warm but not hot. The enamelled base plate lifts out and runners can be removed (*grip at bottom, lift up until lower exit brackets, pull toward centre of oven and lower*).

Clean any spillage from burner base, ensuring all food and cleaning material debris is removed. Dry burner base thoroughly, taking care not to damage flame sensor.

Cleaning the Fryplate Accessory (if used)

Figure

CLEANING THE OPEN TOP BURNERS

The following instructions should be followed when:

- A spillage has occurred on the burner.
- The burner fails to light or stay alight.
- At the end of each day or cooking period.

Caution

Parts will be hot therefore protection to avoid burns should be used.

- Remove pan support.
- Remove burner head and bezel by lifting upward.

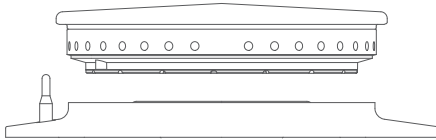


Figure 7

- Thoroughly clean with soap and water. Ensure all burner ports are clean and free from food or cleaning material debris.

Important

Do not allow any spillage or cleaning material debris enter the large hole in the burner base.

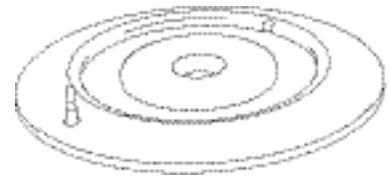


Figure 8

Replace burner head and aluminium bezel upon burner base and ensure head location pips sit within burner base notches. The burner head will not rotate when properly located.

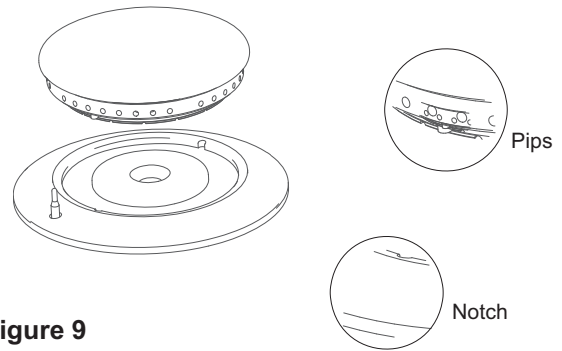


Figure 9

Light burner to check that it operates correctly.

Note: Parts MUST BE dried thoroughly prior to re-lighting.

Important

Stubborn debris lodged in ports (*See Figure 10*) can be removed using a non-metallic implement (*i.e. cocktail stick*). The slots in base should be freed of debris using a soft brush. Dry burner with a lint-free cloth and blow through ports to ensure there is no blockage

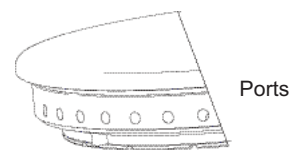


Figure 10

Ports

SECTION 5 - SPARE PARTS

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

Oven gas valve

Thermostat

Open top valve

Open top thermocouple (*front*)

Open top thermocouple (*rear*)

Oven flame sensor

Oven spark electrode

Red neon

Amber neon

Green neon