

G3425, G3625, G3925, G31225 and G31525 Chargrills G3625, G3925, G31225 and G31525 ES Chargrills



USERS INSTRUCTIONS

SECTION 1 - GENERAL DESCRIPTION

SECTION 2 - LIGHTING and OPERATIONS

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These appliances have 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.

The appliance **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 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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T100766 Ref. 7

SECTION 1 - GENERAL DESCRIPTION

The chargrill is supplied upon adjustable feet and can be installed upon a counter or table using a bench mounting kit supplied by Falcon.

All models are controlled by combined on/off tap and flame failure device. Standard burner ignition is by pilot, lit by piezo ignition. Back-up ignition is by gas lighter (*not supplied*).

The control tap(s) on all models have indented positions for HIGH (*large flame*) and LOW (*small flame*).

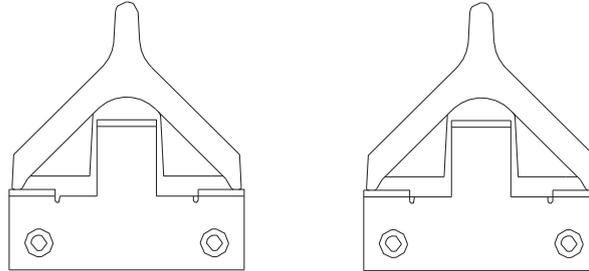


Figure 1 - Radiant Positions

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 product as well as the product itself. For example oil or food spills will present a significant risk so 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.

SECTION 2 - LIGHTING and OPERATIONS

2.1 SETTING THE RADIANTS

Before use, check and clean inside unit to remove any accumulation of grease from previous use.

Ensure radiants are positioned as detailed in Figure 1. If radiants are not positioned as shown then branding temperatures will not be spread evenly across the cooking area.

To reposition a radiant, simply remove irons and adjust to ensure radiants are correctly positioned.

2.2 BRANDING IRONS

Brander bars are fitted in sets of four (*400mm*), six (*600mm*), nine (*900mm*), twelve (*1200mm*) and fifteen (*1500mm*).

Bars have integral drain channels on both sides and are reversible.

2.3 GRIDDLE PLATE ACCESSORY

Ensure plate is located in position upon brander bars before lighting.

Plate can be located in any position along cooking area with forward-facing handle to front and

vertical handle to rear. Push plate back until rear flange is fully against brander bars to ensure that any food residue drains into drip tray.

The plate may require to be oiled before use with some food items.

The unit has been tested to ensure optimum safety and performance is achieved using just one griddle plate. As with all equipment, optimum performance will depend upon food type, quality and quantity with cooking times adjusted to suit.

2.4 LIGHTING THE BURNERS

2.4.1 Manual Ignition of Pilot

See Figures 2, 3, 4, 5, 6 and 7. Proceed as follows:

- a) Push tap in and turn anti-clockwise to pilot position.
- b) Hold tap fully in. Insert hand-held gas lighter in hole relative to tap being operated. Repeat procedure until pilot flame ignites.
- c) When pilot is lit, continue to hold tap fully in for 20 seconds before release. If pilot goes out, wait 3 minutes and repeat from (b).
- d) Repeat for remaining burners using other ports and respective gas taps.

2.4.2 G3425, G3625, G3925, G31225, G31525 Models

Piezo Ignition

- a) Push tap in and turn anti-clockwise to pilot position.
- b) Hold tap fully in and press igniter button.
- c) Observe, through the slots, that pilot is lit.
- d) If not, press ignition button repeatedly until pilot does light.
- e) When pilot is lit, continue to hold tap fully in for 20 seconds before release. If pilot goes out, wait 3 minutes and repeat from (b).
- f) Repeat for remaining burners using other ports and respective gas taps.

If piezo igniter is non-functional, then back up ignition is achieved by manual ignition (See Section 2.4.1).

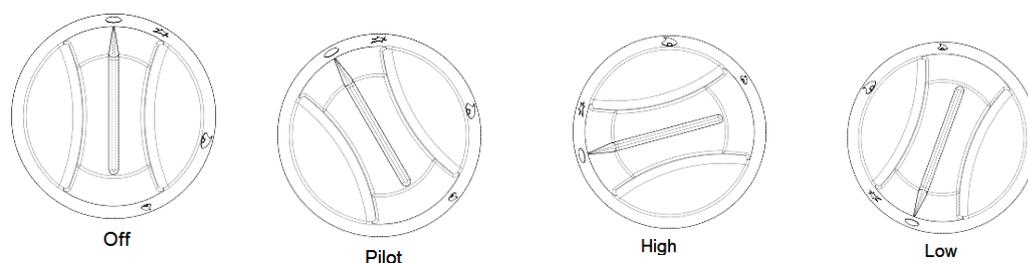


Figure 2 - Control Knob Details

2.4.3 Lighting of Main Burner

- a) When pilot is established, push tap in and turn anti-clockwise to HIGH position (*large symbol*) to light burner.
- b) The tap can be adjusted between HIGH and LOW depending upon requirements.

If a burner is extinguished intentionally or otherwise, NO ATTEMPT to re-light it should be made until at least 3 minutes have elapsed.

2.5 TURNING THE BURNER OFF

Refer to Figure 2. Proceed as follows:-

For Short Periods

To turn off burner leaving pilot lit, push in knob and turn it clockwise to pilot position.

Never leave products that are being used unsupervised and always turn products fully off at the end of service.

For Long Periods e.g. Overnight

To turn off burner and pilot, push in knob and turn clockwise to OFF position.

Note : Every turn of the tap has to be preceded by control being pushed in.

Safety Precautions

A stopcock must be fitted in the pipework that supplies gas to appliance. The user must be familiar with the location and operation of this device to enable gas to be turned OFF in an emergency.

Control Panel Layouts

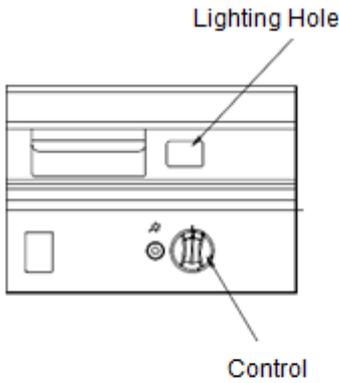


Figure 3 - G3425 panel layout

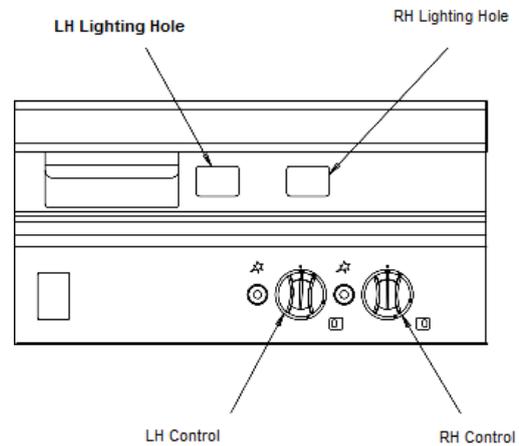


Figure 4 - G3625 Panel layout

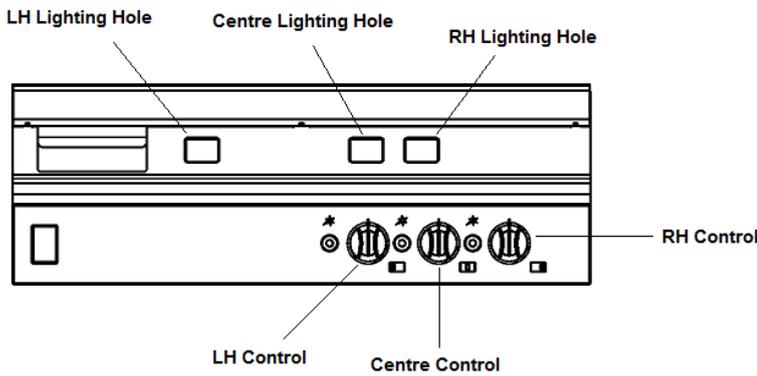


Figure 5 - G3925 panel layout

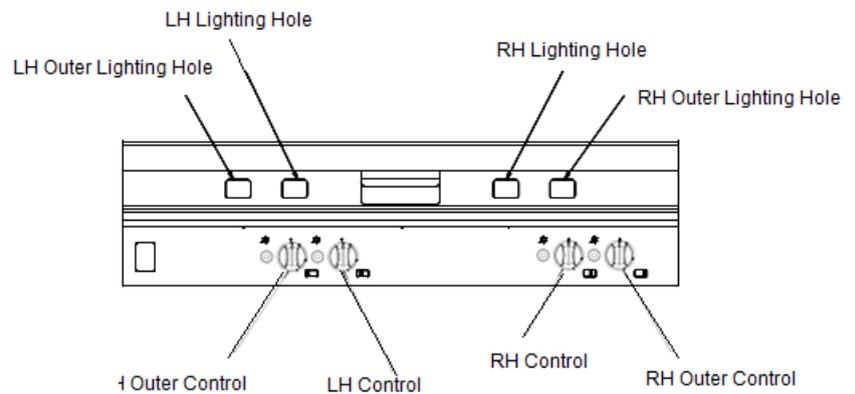


Figure 6 - G31225 Panel layout

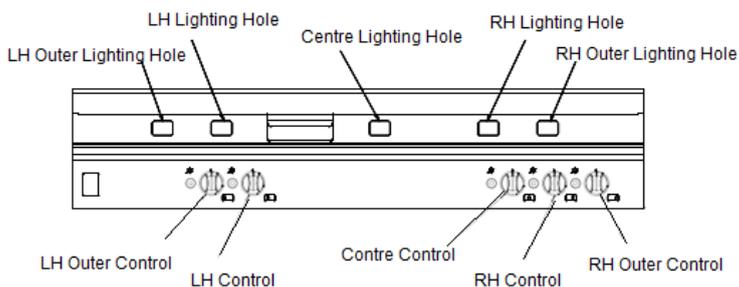


Figure 7 - G31525 Panel Layout

SECTION 3 - COOKING HINTS

The operator has variable options that may affect cooking performance. These are:-

Temperature Setting

HIGH (*maximum power*) to LOW (*minimum power*)

Position of Branding Bars

The rear of the bars can be set low or can be raised to rest on ledge located approximately 50mm above low position.

Cut of meat, size and weight of portion, fat content of food, food temperature, temperature setting and personal opinion.

It is good practice to locate bars at in a preferred position before lighting burners. This will avoid the bars having to be moved when they are extremely hot.

The cooler area at the front is an ideal resting place for food to be held prior to serving.

It is always best to preheat bars using HIGH flame (*maximum*) setting for 30 minutes. Once heated, controls may be turned down if preferred.

We recommend cooking the majority of foodstuff at HIGH flame setting in low branding bar position.

During quiet periods, unit can be turned down to LOW flame or pilot settings to conserve energy.

Chargrilling is a dry method of cooking.

Due to excessive dry heat, certain types of food are particularly suitable for chargrilling. Some food items may benefit from being marinated prior to cooking.

Lubrication is required to prevent food sticking to branding bars. Either lightly oil bars or the foodstuff.

Note : Take care when removing cast iron components they are heavy items.

Grid Bar – 7kg

Radiants – 6kg

Burners – 7kg.

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 you 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 products 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

1. Turn unit OFF and allow to cool down. Never clean products whilst they are hot.
2. When cold, remove brander bars. Also remove griddle plate if fitted.
3. Scrape off excess burnt-on food particles
4. Remove any remaining debris from grooves using a damp cloth.
5. Dry thoroughly and brush lightly with vegetable oil to prevent rusting.
6. Remove metal surround. This can be washed using hot soapy water and a scouring pad.
7. Remove pyramid radiants. Clean in sink as Item 6.
8. Remove jug and front drip tray and wash in sink.
9. Clean burners by wiping them with a damp cloth.
10. The internal area may require occasional cleaning using a chemical spray. If so, spray affected area and leave for recommended duration.
11. Clean away chemical cleaner and debris using a damp cloth.
12. Drip tray can now be removed by pulling it forward.

Wash drip tray in sink. Dry thoroughly and replace.

Note : Never add water to hot oil as an explosion may occur. All spills on the appliance and on floor should be cleaned up immediately.

Description	No. Off
Grid bars (G3425)	4
Grid bars (G3625 / 3625ES)	6
Grid Bars (G3925 / G3925ES)	9
Grid bars (G31225 / G31225ES)	12
Grid bars (G31525 / G31525ES)	15
Radiants (G3425)	2
Radiants (G3625 / G3625ES)	4
Radiants (G3925 / G3925ES)	6
Radiants (G31225 / G31225ES)	8
Radiants (G31525 / G31525ES)	10
Splash Guard	1

Facia, dials, handles, flue, splashback and sides must also be cleaned at regular intervals.

SECTION 5 - SPARE PARTS

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

Spark ignition lead

Pilot burner assembly (*Natural gas*) Pilot burner assembly (*Propane gas*) Thermocouple

When ordering spares, please quote the following information:-

Appliance type Serial Number Gas Type

This information can be found on the data plate located at rear of unit.