

# G3203 & G3206 Pasta Boilers



## USERS INSTRUCTIONS

### SECTION 1 - GENERAL DESCRIPTION

### SECTION 2 - LIGHTING and OPERATIONS

### SECTION 3 - COOKING HINTS

### SECTION 4 - CLEANING and MAINTENANCE

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 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 qualified 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.

#### **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**

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

#### **SERVICELINE CONTACT**

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T100786 Ref.4

## SECTION 1 - GENERAL DESCRIPTION.

**Warning. Use only Water in this appliance.**

**This appliance must not be used for the heating of Liquid oils or Solid fats.**

The units are provided with wire mesh basket(s) that may be drained by supporting them upon lift off draining board.

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

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

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

### **User Thermostat**

This is an adjustable control that provides settings from 70°C through to continuous boil.

### **Safety Thermostat**

This is pre-set at factory. In event of pan boiling dry, 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 located next to burner control (MFC) and is reset by removing black cap that protects button.

Ensure pan has cooled down before filling with cold water. Push reset button down gently using a slim, blunt implement (*i.e. a pen*) and replace cap.

**Warning:** Filling an overheated pan with water is dangerous and may cause damage to pan structure.

### **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 to main burner will be shut off.

### **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.

### **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](http://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 liquid 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](http://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 OPERATION

### Warning: Appliances on Castors.

When the boiler is supplied with castors it should be connected to supply piping by means of a connector for moveable appliances. In addition, a restraining chain should be connected between appliance and wall. Ensure this restraint is re-connected when unit is returned to original position.

Moving the boiler with hot or cold water in it can be dangerous to the operator. Scalding could occur. Spilled water on the kitchen floor could cause slipping accidents and any such deposit should be cleaned up straight away.

To prevent any such hazard, DO NOT move boiler until all water in pan has been drained.

### Warning - THE APPLIANCE SHALL NOT BE USED EMPTY

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

The unit will operate automatically with burner going out when desired temperature is reached.

Adjustment is available around boiling point. From pulsing heat to maintain simmer or permanent on for continuous boil.

**Caution** - To prevent surge boiling, do not overload baskets and **DO NOT LEAVE UNIT** unattended.

**Replenishing Water** - Replenishment of boiled-off water should take place during cooking as required. Frequent topping up with small amounts will avoid significant temperature drops and shorten recovery time to boiling condition.

**Recommended Filling Levels** - Always maintain water level between maximum and minimum level marks on pan 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.

Ensure drain valve is closed. Fill pan with water up to level mark.

### Approximate Water Capacities.

**G3203** - 17 litres      **G3206** - 28 litres

### Lighting the Burner

**Important** - Always Ensure pan is filled with water prior to lighting.

**Warning** - After turning off pilot for any reason, wait at least 3 minutes before attempting to relight.

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 in knob. Press igniter fully in and release, the spark should light pilot. If pilot does not light, continue to hold in knob and press and release igniter button until pilot lights.
- When lit, continue to hold knob in for 20 seconds then release.
- Check pilot remains lit. If 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 required temperature.
- Turn control knob to BURNER ON position (Figure 1) and check burner lights.

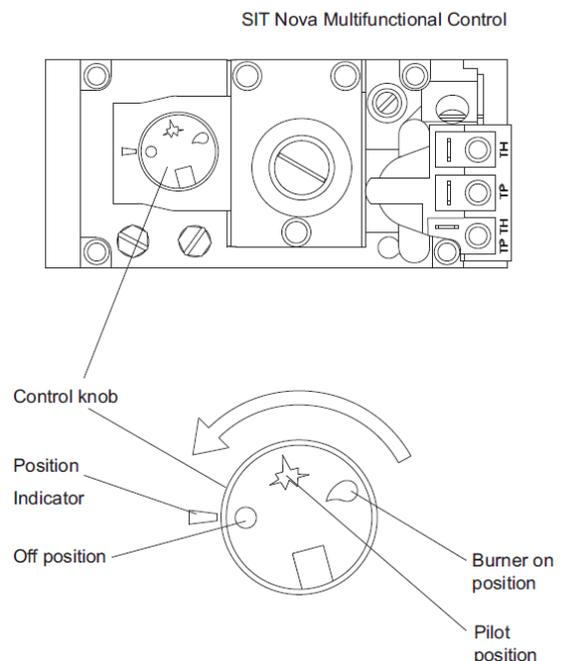


Figure 1

### 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 minutes to reach boiling at 100°C from room temperature.

Turn thermostat control down below boiling temperature whenever unit is not in active use. This will reduce gas and water consumption.

If unit is not required in ready-to-cook status for longer periods then turn control to either pilot only operation or completely off.

## SECTION 3 - COOKING HINTS

If a basket is immersed, maximum fill corresponds to top of indicator at pan rear. Take care not to overfill basket.

Set control to desired setting. 70°C, 80°C, 90°C and continuous boil are marked on control knob.

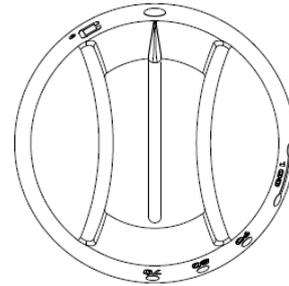


Figure 2

### BE CAREFUL, DO NOT LET THE PAN BOIL DRY.

#### Do not leave a working unit unattended.

Use tap to top up with water when necessary, to maintain correct level.

It is recommended that pan water is regularly replenished to provide a clean cooking medium as starch builds up when cooking pasta.

DO NOT SWITCH THE UNIT ON UNLESS THE PAN IS FILLED WITH WATER. MINIMUM WATER LEVEL IS INDICATED AT PAN REAR.

DO NOT LEAVE BASKETS IN BOILING WATER FOR UNNECESSARY PERIODS OF TIME AS THE HANDLES WILL BECOME VERY HOT.

IMMEDIATELY MOP UP ANY WATER SPILLAGES THAT OCCUR FROM THE FLOOR.

## 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.

### 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 water to cool. Burner control knob must be in **OFF** position to avoid accidental operation.

### Daily Cleaning: Burner control knob must be in OFF position.

Isolate gas supply and allow pan contents to cool to a safe temperature. Insert drain pipe supplied into drain valve. Open valve and drain water 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 any accessories and clean separately. Fill pan with low sudsing detergent and hot water, just above normal water level mark. Allow pan to soak overnight if necessary. Drain detergent water away. Rinse pan thoroughly with clean, hot water before wiping dry. Reposition any accessories and refill pan with water.

## 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

Stop valves will be fitted in the water and gas supply pipes 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 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.

**Never** clean products whilst they are hot.

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

The use of flammable solvents must be avoided.

Take care not to damage thermostat boss or tubes located within stainless steel guards when cleaning. These are secured to pan base.

NEVER SEARCH FOR A GAS ESCAPE WITH A NAKED FLAME.

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.

## Approximate Weight of basket containing food – 2.5kg

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](http://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.

Other useful references for health and safety issues

[www.hse.gov.uk](http://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