

# G2962, G2994, Manual-tilt Bratt Pans

# G2965 and G2995 Auto-tilt Bratt Pans

## USERS INSTRUCTIONS



### SECTION 1 - GENERAL DESCRIPTION

### SECTION 2 - CONTROLS and OPERATION

### SECTION 3 - COOKING HINTS

### SECTION 4 - CLEANING and MAINTENANCE

These appliances have been CE-marked on the basis of compliance with the Low Voltage and EMC Directives for the voltages stated on the Data Plate.

#### IMPORTANT

The appliance MUST ONLY 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 and Use) Regulations.**

#### **Health and Safety at Work Act.**

Furthermore, if a need arises to convert appliance for use with another gas, a qualified, competent person must perform this action. Any parts protected by the manufacturer MUST NOT be adjusted by the user.

Regular servicing by a qualified person is recommended to ensure the continued safe and efficient performance of the appliance. Users should be conversant with the appropriate provisions of the Fire Precautions Act and the requirements of the Gas Safety Regulations

Upon receipt of this manual, the installer should instruct a responsible person (or persons) as to the correct operation and maintenance of the unit.

This equipment is designed FOR PROFESSIONAL USE ONLY and be operated by QUALIFIED persons. It is the responsibility of the supervisor or equivalent to ensure that the user wears SUITABLE PROTECTIVE CLOTHING. Attention should also be drawn to the fact that some parts of the unit will, by necessity, become VERY HOT and could cause burns if touched accidentally.

#### **PREVENTATIVE MAINTENANCE CONTRACT**

In order to obtain maximum performance from this unit we would recommend that a Maintenance Contract be arranged with SERVICELINE. Visits may then be made at agreed intervals to carry out adjustments and repairs. A quotation for this service will be given upon request to the contact numbers below.



#### **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 -**

PHONE - 01438 363 000    FAX - 01438 369 900

T100723 Ref. 2

## SECTION 1 - GENERAL DESCRIPTION

### 1.1 DESCRIPTION

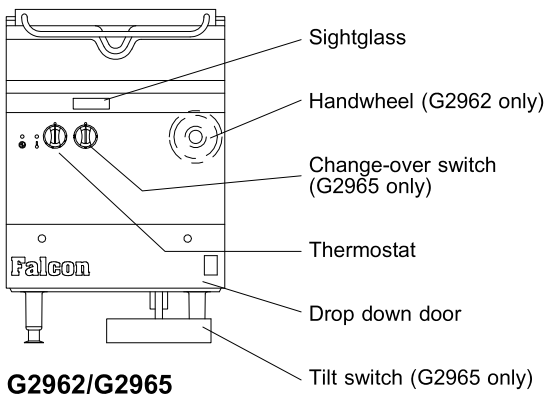
The bratt pans are thermostatically controlled to maintain desired temperatures. Safety features include a flame-failure cut-off device and a high temperature limit device to cut off gas to main burner if pan temperature goes too high. A tilt-switch to shut off gas to main burner if pan is moved even slightly from fully lowered position is also fitted as standard.

A red light indicates electricity supply to appliance is on. This is required to operate the controls.

The pan is made of cast-iron to retain an even temperature.

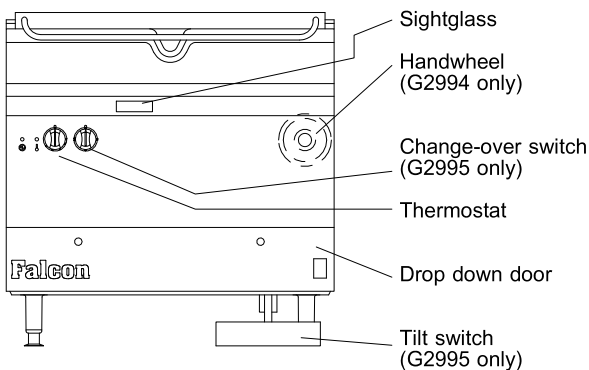
On G2962/G2994 models, the pan tilting mechanism is operated by the front handwheel. The handle can be stored away when not in use by pulling away from wheel and folding in toward centre. Refer to Figures 1 and 2.

On G2965/G2995 models, the tilting mechanism is operated by foot bellows which in turn activates an electric actuator. The bellows can be folded away when not in use. Refer to Figures 1 and 2.



**G2962/G2965**

**Figure 1**



**G2994/G2995**

**Figure 2**

### 1.2 CONTROLS

The unit is fitted with the following:

#### 1.2.1 Mains Indicator Lamp (RED)

Located on control panel. Red neon will glow continuously when mains electricity is supplied to unit.

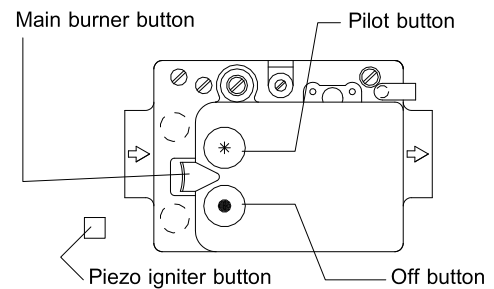
#### 1.2.2 Indicator Lamp (AMBER)

Located on control panel next to red neon. Amber neon will glow continuously when user thermostat has been set and heat is supplied to pan. Neon will go out when selected temperature has been reached and heat cuts back. Thermostat will cycle on and off to maintain temperature. This is indicated by neon going on and off.

#### 1.2.3 Multi-Functional Gas Control

This is located behind bottom front drop-down door and combines burner ON and OFF push buttons, flame failure device and gas governor.

The push buttons are identified by their symbols (see Figure 3 below).



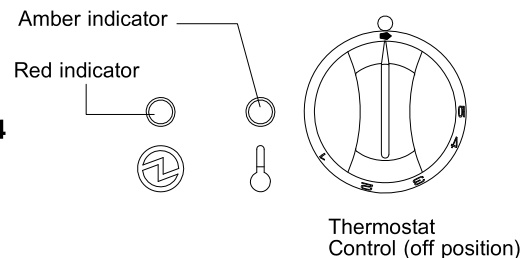
**Figure 3**

#### 1.2.4 Piezo Unit

This is located alongside multi-functional control behind bottom front drop-down door and is a push button piezo spark type which does not require a battery (see Figure 3).

#### 1.2.5 User Thermostat

Located on front control panel (see Figure 4), this has a variable average oil temperature range up to 190°C when pan is filled to maximum oil level for deep frying.



**Figure 4**

#### 1.2.6 High Temperature Limit Device

This is factory pre-set and not accessible to operator. In event of user thermostat failure, high temperature limit device will shut-off gas to main burners.

Should this device operate and therefore, render unit unusable. The appliance should be serviced by a qualified engineer.

### 1.2.7 Tilt Switch

A safety tilt switch operates when pan is raised from fully horizontal position to shut off gas to main burner. If main burner comes on or remains on when pan is raised, the unit should be serviced by a qualified engineer.

#### Tilt Operation (G2962 and G2994 only)

Use handwheel on front control panel to raise and lower pan.

When tilting pan to empty, turn handle slowly and watch that pan contents pour from pouring lip.

Stand to one side of pouring lip to avoid splash.

When handle is not being used, hinge it back into recessed portion of handwheel by pulling it forward slightly then hinge-ing to the recess.

#### Tilt Operation (G2965 and G2995 only)

### 1.2.8 Change Over Switch

The switch controls operation or tilting of pan.

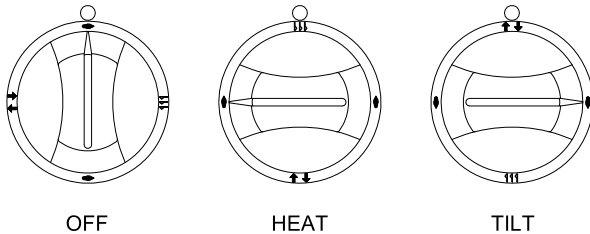


Figure 5

### 1.2.9 Foot Bellows

Two foot bellows are located on a swinging arm below unit for raising or lowering pan. Pressure on either bellows sends a signal to a pneumatically operated microswitch which in turn operates lifting device.

Note: The drop down door must be closed to operate the bellows.

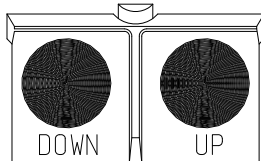


Figure 6

## 1.3 ELECTRICAL OPERATIONS

(see Figures 5 and 6)

The bellows are marked UP and DOWN and are located below unit. The foot bellows should be swung out front and allowed to drop to the floor.

Change-over switch should be set to tilt. The pan may then be raised or lowered by pressing the appropriate bellow.

Light pressure is sufficient to operate bellows.

Pressure should be removed from UP bellow when pan is fully raised and from DOWN bellow when fully lowered. Maintaining pressure under such circumstances can cause excessive clutch wear to tilting mechanism motor.

When tilting pan to empty, watch that contents pour from lip and stop raising to stall pouring. Pouring can be stopped by slightly lowering pan.

Tilting motor mechanism is fitted with a thermal overload. Excessive raising and lowering will cause this to cut out. The overload is self re-setting and mechanism will be operational within approximately 1 minute. The overload should not cut-out during normal operation.

#### Caution

If overload cuts out, check that automatic reset has occurred by pressing 'down' bellow only.

### 1.4 HAND OPERATION (See Figure 7)

Unit is equipped with a means of raising or lowering pan by hand, in event of an electrical failure of tilting mechanism.

A handle is located behind drop down door. This should be inserted along tube located to RH side behind door. When handle engages in clutch, anti-clockwise rotation will raise and clockwise will lower pan.

This method of tilting is only intended for use in an emergency and because of the high gearing, is slow.

**Note:** Electric tilting is not possible with drop down door open.

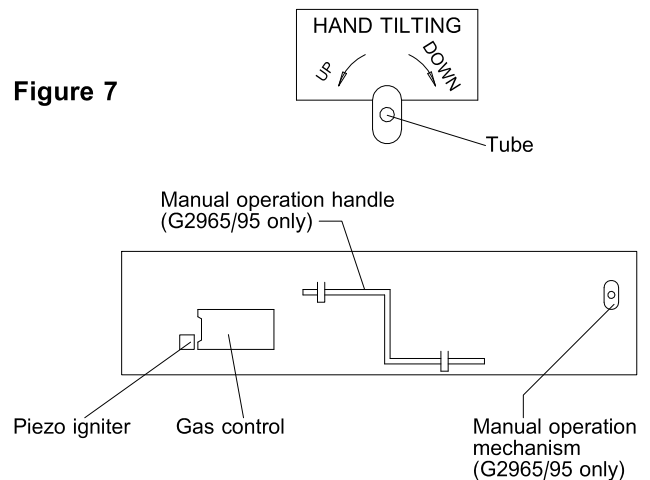


Figure 7

## SECTION 2 - LIGHTING and OPERATION

### 2.1 USER INSTRUCTIONS

#### Choice of Frying Medium

A good quality vegetable oil must be used, never use dripping.

#### 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 which is too old as 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 bratt pan unattended.

#### Caution

Overheating of oil should be avoided.

#### 2.1.1 Replenishing Oil when Pan is Hot

**Caution** - It is recommended that replenishment of oil should take place when bratt pan is cool.

#### Recommended Filling levels

**Caution** - Refer to Figure 8 for maximum filling levels.

#### 2.1.2 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.

Season the pan (Refer to Section 3.1).

### 2.2 USING THE BRATT PAN

#### 2.2.1 Lighting The Burner

Warning: If pilot flame is extinguished intentionally or otherwise, NO ATTEMPT should be made to relight gas until at least 3 minutes have elapsed.

- Switch ON electricity supply to pan. Ensure pan is fully lowered. On G2965/95 models only, set changeover switch to heat.
- Press and hold gas control pilot button in while repeatedly pressing and releasing igniter button until pilot lights. Check through sightglass.
- Keep pilot button pressed in fully for a further 20 seconds before release. Pilot should remain lit but if it goes out, push gas control OFF button in and wait for three minutes. Repeat from Step 2.
- Push gas control main burner button to right.
- Set thermostat to desired setting. Main burner will now light

#### 2.2.2 To Shut Down (See Figures 3 and 4)

- For short periods - Turn thermostat to OFF.
- For long periods - Push gas control OFF button in. Turn thermostat OFF and isolate mains supply.

#### Note:

PAN MUST BE IN FULLY LOWERED POSITION BEFORE ATTEMPTING TO LIGHT APPLIANCE.

### 2.3 SEASONING THE PAN

The cooking surface on these models is cast iron and it requires to be correctly seasoned prior to use.

The process is carried out by first coating the plate with salt and heating it until the salt turns golden brown in colour. The surface should then be cleaned and oiled then heated to bake in the oil to form a skin over the cast iron surface.

Failure to season the surface correctly will result in a poor performance from the unit.

For full details regarding seasoning of such cooking surfaces refer to our website,

[www.falconfoodservice.com](http://www.falconfoodservice.com)

#### Note

Cold water should never be poured directly onto a hot pan surface as this could cause casting to crack. Always use warm water.

### SECTION 3 - COOKING HINTS

Thermostat must be switched ON before main burner will light from pilot. Refer to Section 2.1 for information that should be observed prior to use.

#### 3.2 COOKING IN THE BRATT PAN

The bratt pan can be used for various cooking methods. For example:-

Method	Type of food
Griddling	Pancakes
Shallow Frying	Fillets of fish
Deep Frying	Pineapple fritters
Boiling	Lobster
Simmering	Soups
Stewing	Beef casserole

Thermostat settings are 1 to 5.

The setting is dependent on many factors, ie.

Volume of food, temperature of food item(s) and personal preference.

### 3.2.1 Deep Frying (Oil depth of 50mm)

Maximum depth of oil which can be used in this appliance is 50mm. Refer to Figure 8.

**G2962 and G2965 - 14 litres (maximum)**

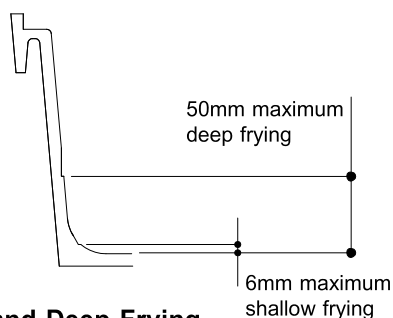
**G2994 and G2995 - 21 litres (maximum)**

Set control to 4 or 5 until desired temperature is reached. Use of a hand-held temperature probe is advantageous when deep frying in a bratt pan.

Warning: It is important that care is taken when using the pan, this contains hot oil that may splash.

### 3.2.2 Griddling and Shallow Frying (Oil depth of 6mm and less)

Set control to preferred setting and allow to heat up. When neon goes out, temperature has been reached. Refer to Figure 8.



**Figure 8**  
**Pan profile with frying depths**

#### **Note for Shallow and Deep Frying**

Always leave pan lid open to allow steam to escape.

### 3.2.3 Boiling

Maximum depth of fluid that can be safely used in this appliance is 50mm.

**G2962 and G2965 - Maximum of 14 litres**

**G2994 and G2995 - Maximum of 21 litres**

Pour liquid into pan. Set control to 5 and bring to boil.

### 3.2.4 Simmering and Stewing

Pour liquid into pan. Set control to 5 and bring to boil.

Turn down to simmer, actual setting will depend on volume and density of what is being cooked.

## 3.3 GENERAL - All Models

The pan should be covered when not being used. The lid should also be closed when boiling, simmering or stewing. This has various advantages:

**It keeps food safe from foreign bodies.**

**It will retain flavour.**

**It will shorten cooking times.**

**Warning:** The lid should never be down when frying. It is important that steam is allowed to escape.

The pan should NEVER BE OVERFILLED.

Allowance should be made for potential expansion of food being cooked.

## SECTION 4 - CLEANING

**DO NOT USE FLAMMABLE SOLVENTS AND CLEANING AIDS!**

**TURN OFF ELECTRICITY SUPPLY TO UNIT**

Allow appliance to cool before cleaning commences.

The stainless steel external body should be cleaned with soapy water as often as necessary. Rinse with clean warm water and dry off.

The stainless steel finish can be retained by rubbing in direction of the grain.

Pan interior should be cleaned at the end of each day.

Rinse with warm water, dry off and lightly oil using a good quality vegetable cooking oil.

**NEVER HOSE DOWN THE APPLIANCE.**