

G350/4 and G350/5 BOILING TOPS

USERS INSTRUCTIONS



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These Appliances have 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.

These Appliances 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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T100689 Ref. 1

SECTION 1 - GENERAL DESCRIPTION

The G350/4 TWO burner boiling top and the G350/5 FOUR burner boiling top are part of the Falcon 350 series of products. All the individual units comprising the series are of modular dimensions, enabling suites of appliances to be installed in a matching line, whether counter-mounted, as are these units, or floor-mounted. i.e. Ranges and Fryers

The G350/4 (350mm wide) boiling-top is furnished with TWO open-type burners each having a heat input of 4.75 kw (16,200 Btu/h). The G350/5 (700mm wide) has 4 burners of the same input. The burners are individually controlled by a combined on/off tap and flame-failure device, and manually lit with a taper.

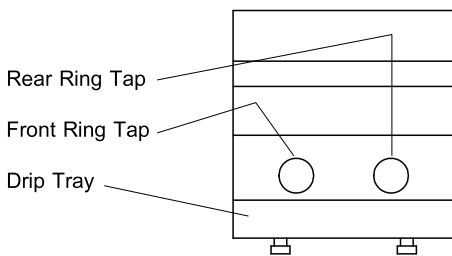


Figure 1 - G350/4

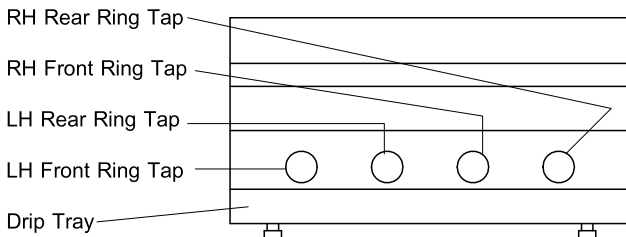


Figure 2 - G350/5

SECTION 2 - LIGHTING and OPERATIONS

Open Top Burners

All burners, on both appliances, are of equal rating, and can be used for fast boiling or simmering. The pan supports, (2 on the G350/5) are interchangeable, and will safely accommodate pans from 125mm (5 in) base diameter.

The gas taps are of the safety type and include a flame failure device.

To Light A Burner

First identify the appropriate tap by observing the marker of the facia panel. Push the tap inwards then turn anti-clockwise to full flame setting whilst applying a lit taper or match to the rim of the burner-head and hold in for approximately 20 seconds. The tap can then be turned further anti-clockwise to reduce the flame if desired.

To Turn The Burner OFF

Simply turn the tap clockwise as far as it will go. (See Figure 3)

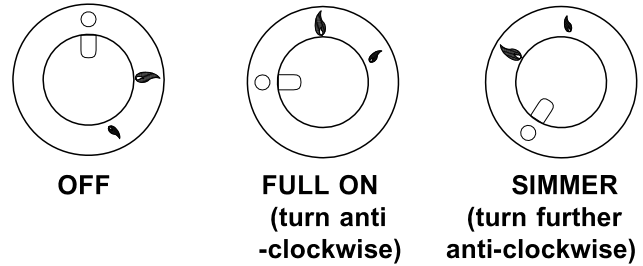


Figure 3

SECTION 3 - CLEANING and MAINTENANCE

Clean the pan supports with soapy water as often as possible, using soap-filled steel wool pads for stubborn deposits. After cleaning, rinse with clean water and dry thoroughly. Never leave the pan support castings to dry naturally.

Before removing any parts for cleaning, take note how they are located to assist in fitting them later.

The pan supports, burners and spillage deflectors are easily removable. The burner parts can be scrubbed with a soft brush to assist in clearing any deposits in the gas ports. Dry all parts carefully before re-installing. Note that the burner head and the support ring are furnished with a means for locating them in their correct positions. Ensure these are correctly positioned.

Important Note

Do not use proprietary cleaners, especially those which may have high caustic content, on the vitreous enamelled surfaces of this unit. This is particularly important when the appliance is hot. Such cleaners can cause serious damage or discolouration to the enamel finish, and only a soap or detergent solution should be used.