

E350/34 and E350/35 GRIDDLE PLATES



USERS INSTRUCTIONS

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This appliance has been CE-marked on the basis of compliance with the Low Voltage and EMC Directives for the voltages stated on the Data Plate.

IMPORTANT

This appliance must only be installed by a competent person in compliance with the regulations in force at the time.

UK regulations are listed on the front of the Installation and Service Manual.

Regular servicing by a qualified person is recommended to ensure the continued safe and efficient performance of the appliance.

WARNING - THIS APPLIANCE MUST BE EARTHED!

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 appliance will, by necessity, become VERY HOT and could cause burns if touched accidentally.

CAUTION: Read the instructions before using the appliance.

IT IS MOST IMPORTANT THAT THESE INSTRUCTIONS BE CONSULTED BEFORE INSTALLING AND COMMISSIONING THIS APPLIANCE. FAILURE TO COMPLY WITH THE SPECIFIED PROCEDURES MAY RESULT IN DAMAGE OR THE NEED FOR A SERVICE CALL.



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 licensed 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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Serviceline

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T100700 Ref.4

SECTION 1 - GENERAL DESCRIPTION

The Falcon E350/34 and E350/35 griddle tops are members of the Falcon 350 series of appliances. All units comprising this series are of modular dimensions. This enables suites of equipment to be installed in a matching line. These appliances are designed to be counter mounted and may be installed on a table, counter or similar surface. Alternatively it may be mounted on the purpose made stand supplied by Falcon. The E350/34 model is 350mm wide and the E350/35 is 700mm wide. Both models are controlled by means of graduated thermostats.

SECTION 2 - CONTROLS and OPERATION

The plates are fitted with control knobs marked from 1 to 6, There is ONE on the E350/34 and TWO on the E350/35. Each knob controls the heat in the plate immediately behind it.

A red neon lamp on the control panel indicates that electricity is being supplied to the appliance i.e. the isolating switch is ON and the plate is ready for use.

The amber neon illuminates when the elements are being supplied with current. When the thermostat opens, the light will extinguish indicating that the temperature relative to that particular setting has been reached.

Do not leave the griddle running on a high setting for prolonged periods when the unit is not cooking. If it is considered desirable to maintain the plate hot under these conditions it is important to turn the control to a low setting. This will effect economy of electricity and prevent possible overheating of the plate.

SECTION 3 - COOKING HINTS

Getting the best result from this type of appliance is largely a matter of experience, coupled with the needs of the particular task in hand. It is not practicable to provide detailed instructions for cooking any particular type of food, the temperature of the plate must be regulated for different circumstances.

For example, fried eggs need a low temperature, whereas meat (i.e. steaks, chops, beefburgers, etc.) require a much higher setting for successful results.

It must also be remembered that the food absorbs heat from the plate. When the griddle is in continuous use, cooking large quantities of food, it may be found necessary to turn the control to a higher setting than would be required for small batches.

Seasoning the Griddle

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

SECTION 4 - CLEANING and MAINTENANCE

Surplus fat, etc. produced during the cooking process is drained off into a removable receptacle located at the base of the griddle. Take care not to allow this to overflow and clean it out daily.

A broad metal scraper should be used to remove heavy deposits from the surface of the plate. This should be carried out regularly, not only during cleaning sessions.

The splash guard which surrounds the plate may be removed off for cleaning.

Do not use coarse abrasives for cleaning the exterior panels, warm water and detergent solution is recommended.



Warning

Do not clean this appliance with a jet of water, or steam clean.

Do not use proprietary cleaners, especially those which may have a high caustic content on the vitreous enamelled surfaces of this unit. (i.e. fascia panel, drip tray, flue upstand and where applicable the upper surfaces of doors). This is particularly important when the appliance is hot. Such cleaners may cause serious damage or discoloration to the enamel finish. Only a soap or detergent solution should be used.