

G3203 & G3206 Pasta Boilers

USERS INSTRUCTIONS



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This appliance has 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.

The appliance **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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SERVICELINE CONTACT

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T100786 Ref.1

SECTION 1 - GENERAL DESCRIPTION

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 has pilot, main gas and flame failure controls built in. If pilot flame should extinguish for any reason or if main gas supply is turned off 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 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 will be shut off from main burner.

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.

SECTION 2 - LIGHTING and OPERATION

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 shortens 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 Capacities

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

Lighting The Burner

Warning

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

Ensure pan is filled with water prior to lighting. 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:

- a) Push control knob in and turn to pilot position. (*See Figure 1*)
- b) Continue to hold in knob. Press igniter fully in and release, the spark should light pilot. If pilot does not light, continue to press and release igniter button until pilot lights.
- c) When lit, hold knob in for 20 seconds then release.
- d) 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 :

- a) Light pilot as above and wait 30 seconds.
- b) Set thermostat to required temperature.
- c) Turn control knob to BURNER ON position (*Figure 1*) and check burner lights.

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 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.

SIT Nova Multifunctional Control

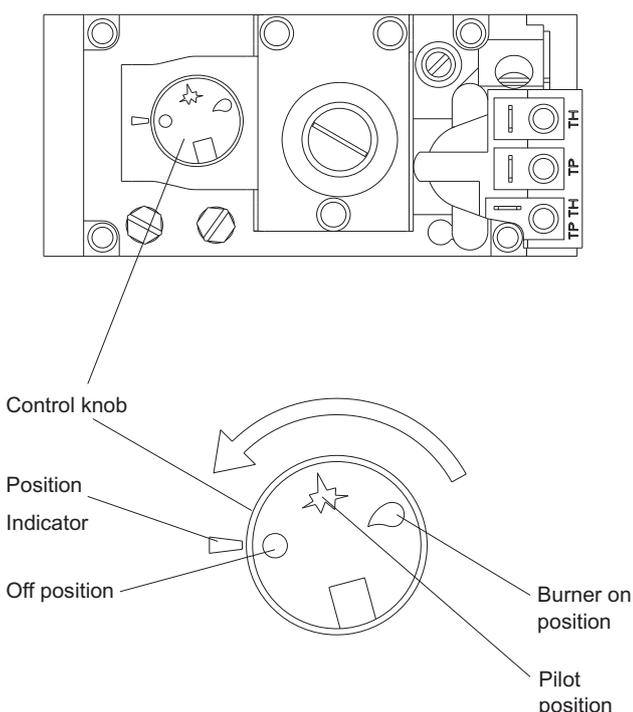


Figure 1

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.

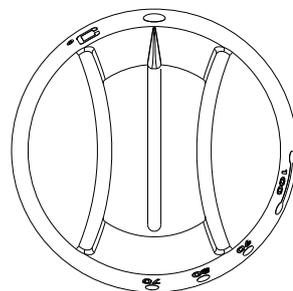


Figure 2

BE CAREFUL, DO NOT LET THE PAN BOIL DRY.

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

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 should be OFF to avoid accidental operation.

Daily Cleaning

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.

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.

Service

Recommended service frequency - 1 Year.
Contact Serviceline, details on title page of this manual.

SECTION 5 - SPARE PARTS

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

Safety thermostat

Spark igniter

Spark ignition electrode

Operating thermostat

Multifunctional control (*MFC*)

Thermocouple c/w interrupter

Thermopile

Pilot assembly