

# G6478 STEAMING OVEN

## USERS INSTRUCTIONS

### SECTION 1 - GENERAL DESCRIPTION

### SECTION 2 - LIGHTING and OPERATIONS

### SECTION 3 - COOKING HINTS

### SECTION 4 - CLEANING and MAINTENANCE

**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.

## **Falcon Foodservice Equipment**

### **HEAD OFFICE AND WORKS**

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### **AFE SERVICELINE CONTACT -**

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RZZ 349 Ref.1

## 1. GENERAL DESCRIPTION

The unit consists of a stainless steel oven compartment with a side-hinged door and a water well in the compartment base. Water flows in from a rear mounted cistern and the level is controlled automatically by a ball valve in the cistern.

The well is heated by a gas burner which is controlled by a tap at the RH lower front of the unit.

The control has a built-in flame failure device and in the event of the pilot going out or the mains gas being turned off for any reason, the burner will be shut off until lighting procedure is again carried out. A spark igniter is provided to light the pilot.

The oven has steam vent in the compartment top and a drain tap in the base. In addition, a small drain tap is provided in the trough below the door.

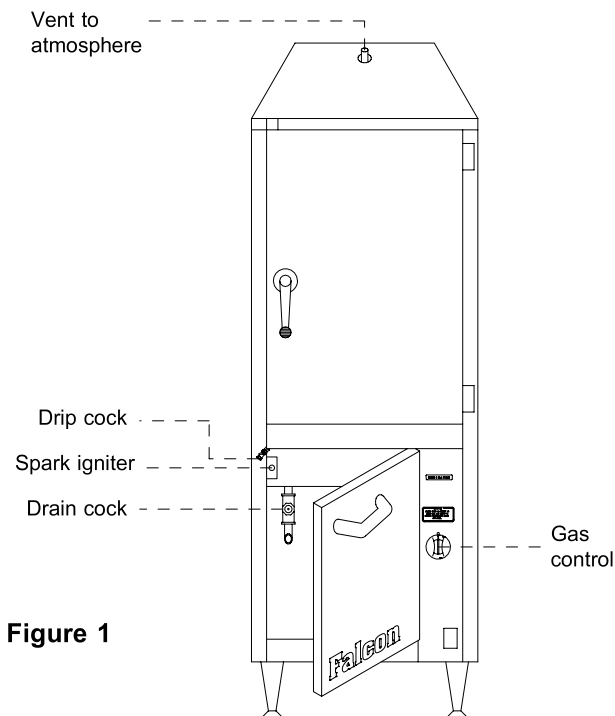


Figure 1

### Oven Hangers, Shelves and Containers

There are two hangers which locate on the studs near the compartment top, the hangers are identical. Six perforated aluminium shelves are normally supplied but perforated containers may be specified as an alternative. In either case, the shelf or container simply slides upon the hanger wire runners. Any number of shelves or containers can be used according to requirements, up to a maximum of six. Each shelf accommodates a 1/1 gastronorm container.

### Water Level

When installed, the oven will be fitted with a stopcock on the cistern water supply. This must be left turned on at all times when the unit is in use.

When draining down for cleaning, it will be necessary to turn the stopcock off (see Cleaning).

The cistern rear has a mark indicating the correct water level. When the cistern is filled to this level, the compartment well will also contain the correct amount of water. As the oven operates and steam is given off, the ball valve will ensure that the correct level is maintained PROVIDED THE STOPCOCK IS OPEN.

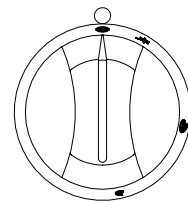
If stopcock is closed, the water in the well could boil away which could seriously damage the compartment base.

## 2. LIGHTING AND OPERATIONS

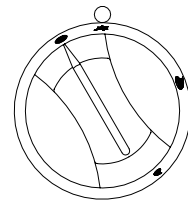
### Gas Control

There are four set operating positions as illustrated:

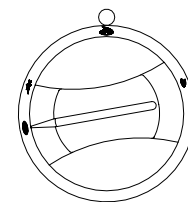
**Position 1** ●  
Burner and Pilot OFF.



**Position 2** ★  
Pilot Ignition or Pilot ON only.



**Position 3** 🔥  
Burner FULL ON.



**Position 4** 🔥  
Burner ON at economy rate

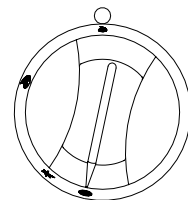


Figure 2

Because of a built-in safety stop, it is necessary to push knob in before trying to turn it from OFF to IGNITION and from IGNITION to OFF.

Between full on and low rate, the burner can be regulated as required. Settings will be determined by experience.

### **Lighting The Burner**

CHECK THE WATER STOPCOCK IS TURNED ON AND THE COMPARTMENT CONTAINS WATER.

The gas tap knob must be pressed in slightly before it will turn.

#### **To Light Pilot**

1. Open base cabinet door.
2. Press knob in and turn to ignition symbol (see Figure 2).
3. Press knob fully in and hold there.
4. Press igniter knob fully in and check that spark has lit pilot - an inspection glass is provided in the inner front panel. If pilot does not light, release igniter knob and press in again.
5. With pilot lit, continue to hold tap knob in for a further 20 seconds then release. If pilot goes out, repeat 3, 4 and 5.

#### **To Light Main Burner**

6. With pilot lit, turn burner tap to full on position (large flame symbol - see Figure 2). Check burner lights from pilot.
7. Close base cabinet door.

### **3. COOKING HINTS**

#### **Heating Up**

With burner lit, close compartment door. Allow oven to heat up with burner full on for 20 to 30 minutes until steam is rapidly escaping from top vent. The oven is now ready for use and burner tap should be turned back to economy position (small flame symbol - see Figure 2) until food is ready to be loaded.

#### **Cooking**

- a) Load with food as required. It is preferable to spread load over several shelves rather than concentrate on one shelf.
- b) Close compartment door. Turn burner tap full on.
- c) When steam is again escaping rapidly at vent, turn burner down to maintain cooking without undue waste of steam.

#### **Food Loading**

A maximum of 45kg of potatoes can be cooked, spread evenly over six containers.

A maximum of 20kg of steamed pudding can be cooked in individual moulds spread evenly over six containers

### **4. CLEANING and MAINTENANCE**

The compartment should be cleaned daily, immediately after completion of work whilst unit is still warm.

Turn OFF burner and pilot.

Turn OFF water stopcock.

Open cabinet base door. Drain compartment and cistern using a bucket under drain outlet (contents of compartment are greater than one bucket full).

Remove containers, shelves and hangers. Clean down compartment using a suitable detergent on a disposable cleaning cloth. Rinse with clean cloth and warm water.

Close drain tap, refill compartment and drain off again. Dry interior with clean cloth. Finally drain trough and clean this out thoroughly.

It is better to leave the oven empty, ready for the next work day. Arrangements should be made to ensure that a check is carried out to avoid lighting burner whilst compartment well is empty - see Lighting Instructions.