

G2502, G2512, G2522 and G2532 GRILLS

USERS INSTRUCTIONS



SECTION 1 - GENERAL DESCRIPTION

SECTION 2 - LIGHTING and OPERATIONS

SECTION 3 - COOKING HINTS

SECTION 4 - CLEANING and MAINTENANCE

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.

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.

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

Wallace View, Hillfoots Road, Stirling. FK9 5PY. Scotland.

SERVICELINE CONTACT -

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T100576 Ref. 2

SECTION 1 - GENERAL DESCRIPTION

The grill is supplied with wire grid, drip tray, cast aluminium brander and drip trough. The drip tray must be in position at all times when burners are on.

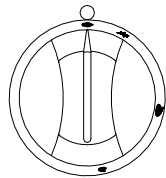
The G2512 model will accept a 1/1 gastronorm container (not supplied).

There is one burner on the G2502 and G2532 models, two burners on the G2512 and three burners on the G2522.

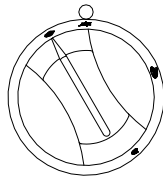
Each model has a single flame failure gas tap control.

SECTION 2 - LIGHTING and OPERATIONS TO LIGHT THE BURNER

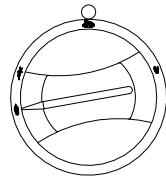
Proceed as follows:



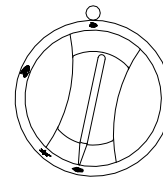
OFF



PILOT



FULL ON/BOOST



LOW/COOK

- Push control knob in and turn it anti-clockwise to ignition position.
- Light pilot with a taper whilst holding control knob fully IN. Observe that pilot lights.
- When pilot is lit, continue to hold control knob fully in for 20 seconds then release it. Should pilot be extinguished, wait for 3 minutes and repeat from step a).
- Having established pilot condition, turn control knob anti-clockwise to FULL FLAME position. This will light burner(s).
- For LOW FLAME operation, turn control knob further anti-clockwise to the small flame indicator.

Warning

IF BURNER IS EXTINGUISHED INTENTIONALLY OR OTHERWISE, THE UNIT SHOULD BE TURNED OFF.

NO ATTEMPT TO RELIGHT THE GRILL SHOULD BE MADE UNTIL, AT LEAST THREE MINUTES HAVE ELAPSED.

Turning The Burner OFF

For Short Periods

To turn burner OFF whilst retaining a lit pilot, turn control knob clockwise to ignition symbol.

For Long Periods

To turn burner OFF, turn control knob clockwise to OFF position.

USING THE GRILL

Pre-heating

The grill requires a pre-heating time of 20 minutes to reach maximum temperature. However, toast and other foods can be inserted 5 to 10 minutes after the appliance is lit.

Drip Tray

A drip tray is situated in the bottom of the cooking compartment. This should be kept in place at all times when the burners are ON.

The G2512 and G2522 models are fitted with drip trays which have a drain tap at the front LH side to facilitate draining without removal of the tray.

Warning

DO NOT DRAPE TOWELS etc. OVER THE APPLIANCE WHILST IT IS IN USE.

SUCH ACTION COULD OBSTRUCT VENTILATION AND LEAD TO OVERHEATING.

SECTION 3 - COOKING HINTS

GRILLING is a QUICK, SIMPLE and DIRECT method of cooking. Ideal for a wide and varied list of menu items, heat is transferred from the source in direct rays, (radiation) on to the food requiring to be cooked.

These foodstuffs can be placed on trays or alternatively, directly on the brander.

DUE TO THE DIRECT HEAT PRESENT DURING GRILLING, GREAT CARE SHOULD BE TAKEN WHEN COOKING FOOD. BE CAREFUL OF SPLASHES FROM HIGH FAT CONTENT FOODSTUFFS.

EMPTY DRIP TRAY AND TROUGH FREQUENTLY.

USE OF TONGS IS RECOMMENDED WHEN TURNING OR MOVING FOOD.

COOKING CHARTS

The charts which follow should be used as a guide only. Culinary opinion is subjective, all values should be considered approximate. * denotes use of brander plate.

Cooking times vary for numerous reasons, e.g.

CUT OF MEAT OR FISH	TEMPERATURE SETTING	SHELF POSITION	DEGREE OF COOKING
FRESHNESS	L = low flame	1. Top	JC = Just cooked
TEMPERATURE, SIZE AND WEIGHT OF ITEM	L - M = low/middle	2. Second top	R = Rare
PERSONAL OPINION	M = middle	3. Middle	M = Medium
CUSTOMER PREFERENCE	M - H = middle/high	4. Second bottom	WD = Well done
	H = high	5. Bottom	

Meat	Temperature Setting	Shelf Position	Degree of Cooking	Time (minutes)	PRACTICAL TIPS
BACK BACON RASHERS	H	2	JC	2	If crispier bacon is desired cook longer or use Shelf 1.
BLACK PUDDING	M / M - H	3	JC	5	Brush with a little oil to avoid drying out.
CRUMBED CHICKEN LEGS	M / L - M	3	JC	8	Flatten chicken before crumbing. Turn as necessary.
CHICKEN SATAY	M	3	JC	6	Turn as necessary during cooking
FILLET STEAK (6 oz)*	H	2	R	5	Oil and season before cooking. Turn as necessary.
FILLET STEAK (6 oz)*	H	3	M	10	Oil and season before cooking. Turn as necessary.
FILLET STEAK (6 oz)*	M - H	4	WD	13	Oil and season before cooking. Turn as necessary.
HAMBURGER (4 oz)*	M	2 - 3	JC	8	Oil and season before cooking. Turn as necessary.
LAMB CHOP	M - H	2	JC	12	If crispier effect is required, place on Shelf 1.
LAMB'S KIDNEYS	M - H	2 - 3	JC	7	Skewer with cocktail sticks to avoid curling.
LAMB'S LIVER	H	2	JC	4	Flour and oil before cooking.
PORK CHOP	M - H	2 - 3	JC	12	If crispier effect is required, place on Shelf 1.
PORK KEBAB	M / M - H	3 - 4	JC	10	If marinating, dry thoroughly before cooking. Oil and season.
SAUSAGE (2 oz)	M - H	3	JC	7	Lightly brush with oil before cooking.
FILLET STEAK (6 oz)*	H	3	R	5	Oil and season before cooking. Turn as necessary.
FILLET STEAK (6 oz)*	H	3	M	10	Oil and season before cooking. Turn as necessary.
FILLET STEAK (6 oz)*	M - H	3 - 4	WD	13	Oil and season before cooking. Turn as necessary.

<i>Fish</i>	Temperature Setting	Shelf Position	Degree of Cooking	Time (minutes)	PRACTICAL TIPS
COD FILLETS	M - H	2 - 3	JC	7	Flour and brush with melted butter before cooking.
HALIBUT FILLETS*	M / M - H	3	JC	11	Dust with seasoned flour and oil before cooking.
HERRING FILLETS in OATMEAL	M	2	JC	7	Lightly spray with oil before cooking to prevent dry texture.
LEMON SOLE FILLETS	M - H	2	JC	5	Dust with seasoned flour and oil before cooking.
SALMON STEAKS	M	3	JC	10	Flour, oil and season before cooking. Turn as necessary.
MACKEREL (WHOLE)	M	3	JC	11	Dust with flour, make 2 or 3 incisions. Oil and season.
TROUT (WHOLE)	M - H	3	JC	10	Dust with flour, make 2 or 3 incisions. Oil and season.
WHITING (WHOLE)	M - H	3	JC	10	Dust with flour, make 2 or 3 incisions. Oil and season.

<i>Miscellaneous</i>	Temperature Setting	Shelf Position	Degree of Cooking	Time (minutes)	PRACTICAL TIPS
DEVILS ON HORSEBACK	M / M - H	2	JC	2	Skewer and turn as necessary.
MUSHROOMS	M	2	JC	3 - 4	Season, oil and turn as necessary.
TOASTED CHEESE	H	2	JC	2	Allow cheese to melt and brown quickly. Do NOT overcook.
TOMATO (WHOLE)	M	3	JC	4 - 5	Make a cross-shaped incision on top. Season and oil.

SECTION 4 - CLEANING and MAINTENANCE

Cleaning The Appliance

Warning

Before cleaning, turn off and allow to cool sufficiently. The appliance MUST NOT be cleaned with a jet of water or steam cleaned.

DAILY CLEANING

Stainless Steel

Wash with warm soapy water. A mild detergent on a cloth can be used for stubborn stains.

Always rub along the grain, rinse with clean water and dry with a clean cloth. The drip tray should be cleaned out of all fat and debris before steeping in hot soapy water. Rinse in clean water and dry with a clean cloth.

Aluminium Brander

The brander should be left under full heat of the grill. After a period, this will carbonize spillage. Remove debris with a wire brush.

Wire Grid Shelf

Steep grid in hot soapy water, rub with a pan scrubber on stubborn stains.

Vitreous Enamel

Wash thoroughly with warm soapy water.

Important Note

Do not use proprietary cleaners, especially those which may have a 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.