

G2203 & G2206 PASTA BOILERS

USERS INSTRUCTIONS



SECTION 1 - GENERAL DESCRIPTION

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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 unit 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.

T100473 Ref. 2

Falcon Foodservice Equipment

HEAD OFFICE AND WORKS

Wallace View, Hillfoots Road, Stirling FK9 5PY

SERVICELINE CONTACT -

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SECTION 1 - GENERAL DESCRIPTION

The pasta boiler is supplied with 3 wire mesh baskets. These may be drained independently by supporting them upon front of unit. A removable dust cover is also provided which should be placed over pan when not in use. 380mm high screens can be supplied if specified at time of order.

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 and a drain valve is located within controls compartment to empty pan when necessary.

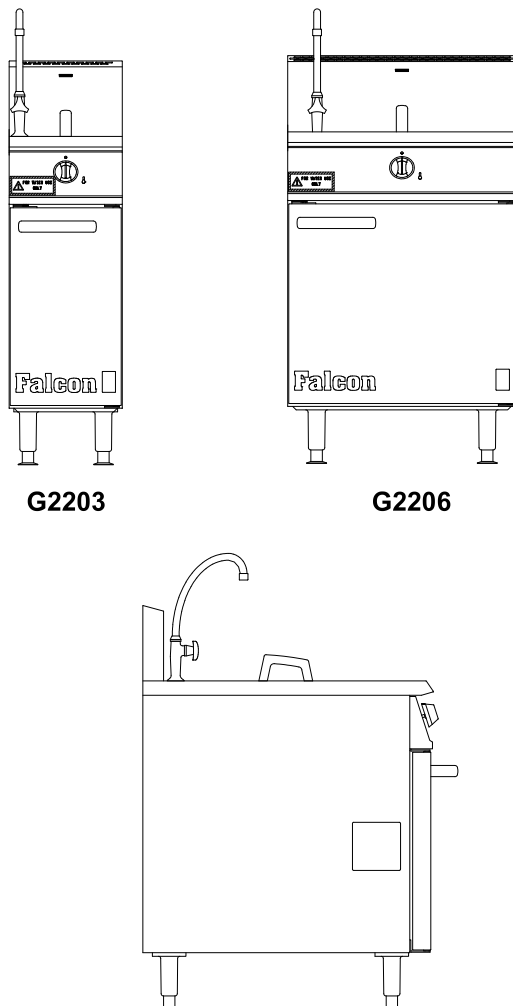


Figure 1 - Line Diagrams

User Thermostat

This is an adjustable setting device which will provide boiler and simmer settings.

Safety Thermostat

This is pre-set at factory. In the event of pan boiling dry, safety stat will shut gas off at pilot and main burners. This device can be reset by a push of the black button.

Gas Control

Situated at top side of multifunctional control, control knob is set correctly when appropriate symbol is alongside pointer. (See Figure 2)

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

Lighting

A 20 second delay (approx.) will occur between establishing a pilot flame and burner ignition.

Operating the Pasta Boiler

The unit will operate automatically with burner going out when desired temperature is reached. No further operation of control knob is necessary until cooking cycle is over

Important

In order to meet the requirements of the Fire Precautions Act 1971, unit should always be turned off when unattended.

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.

Make sure drain valve is closed. Fill pan with water up to level indicated by strip on the well rear. Approximate capacity is 16 litres.

Lighting The Burner

Ensure pan contains water before lighting.

Warning

After turning off the pilot for any reason, wait **at least 5 minutes** before attempting to relight.

The thermostat must be turned off (fully anti-clockwise).

A 20 second delay (approx.) will occur between establishing a pilot flame and burner ignition.

The pilot has to be lit using the following procedure:

- Push control knob in and turn to pilot position. (See Figure 2)
- Continue to hold knob in. Press igniter fully inwards and release, the spark should light pilot. If the pilot does not light, continue to press and release igniter button until pilot lights.
- When pilot is lit, hold control knob in for 20 seconds then release.
- Check pilot remains lit. If the 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 :

- Light pilot as above and wait 30 seconds.
- Set thermostat to fully on.
- Turn control knob to MAIN position (Figure 2) and check burner lights.

To Turn Main Burner OFF

Return control knob to pilot position (see Figure 2). This will extinguish main burner whilst leaving pilot lit.

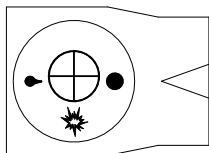
To Turn Pilot Burner OFF

Push control knob in and turn to OFF position. (Figure 2)

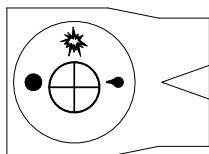
Heat-Up Time

It takes 10 minutes for water to reach boiling from room temperature.

OFF



MAIN



IGNITION/PILOT

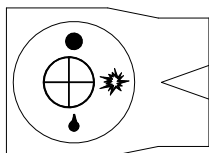


Figure 2 - Gas Supply Control Positions

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.

Knob Position	Temperature
3.5	65°C to 75°C
4	77°C to 88°C
4.5	87°C to 92°C
5	Boil
6	Boil

BE CAREFUL, DO NOT LET THE PAN BOIL DRY.

Use tap to top up the water level when necessary. Allowing pan to boil dry could result in permanent damage to pasta cooker.

It is recommended that the pan water is regularly replenished to provide a clean cooking medium as starch builds up when cooking pasta.

Warning

NEVER, UNDER ANY CIRCUMSTANCES, SWITCH THE UNIT ON UNLESS THE PAN IS FILLED WITH WATER. MINIMUM WATER LEVEL IS INDICATED AT PAN REAR.

EXTREME CARE MUST BE TAKEN WHEN DRAINING WATER.

DO NOT LEAVE THE BASKETS IN BOILING WATER FOR UNNECESSARY PERIODS OF TIME AS THE HANDLES WILL BECOME VERY HOT.

SECTION 4 - CLEANING and MAINTENANCE

Shutting Down after Work

When work is complete, the knob should be returned to pilot position (See Figure 2) leaving pilot lit if required.

Do not use thermostat 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 pan. 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 false pan bottom and strainer 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 and rinse pan thoroughly with clean, hot water before wiping dry. Reposition false bottom and strainer 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

A stop valve will be fitted in the gas supply pipe 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 unit with a jet of water or steam clean. 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 local Gas Region Supplier.

Take care not to damage thermostat boss or tubes which are located within stainless steel guards when cleaning. These are positioned immediately below fishplate, one at pan front and the other secured below the clamp plate.

NEVER SEARCH FOR A GAS ESCAPE WITH A NAKED FLAME.

Service -

Contact AFE Serviceline, details on title page of this instruction.