

G1528 STEAKHOUSE PLUS GRILL



USERS INSTRUCTIONS

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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 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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T100702 Ref. 1

SECTION 1 - GENERAL DESCRIPTION

The grill is controlled by a flame failure gas tap and is supplied with a wire grid, drip tray, cast aluminium brander and drip trough. Drip tray must be in position at all times when burners are on.

Controls Data

Burners

The G1528 grill is fitted with four plaque burners. (Two pairs)

Control

Each grill comprises two control taps which have a combined on/off and flame failure device.

Ignition

Burners ignition is by means of a match or taper.

Governor

It is essential to fit the gas governor supplied when using natural gas. This ensures that gas input to grill is correct.

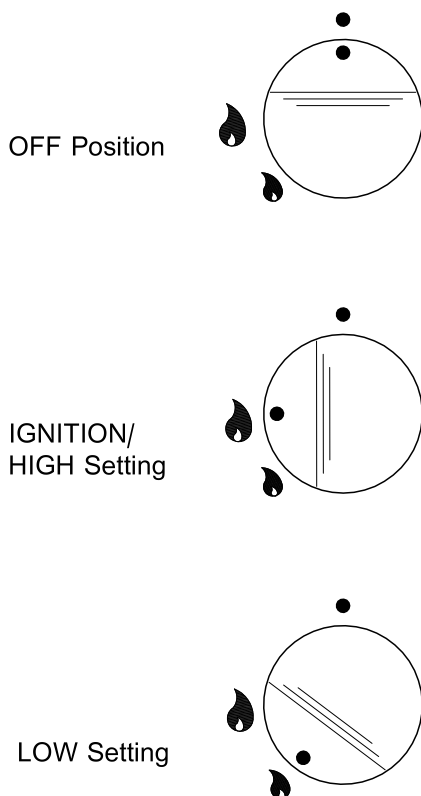


Figure 1 - Control Positions

SECTION 2 - LIGHTING and OPERATIONS

To Light The Burner

Proceed as follows for both both burner pairs:

- Push control knob in and turn it anti-clockwise to HIGH flame position.
- Hold knob fully in. Light appropriate burner/burner pair using a match or taper.
- When burners are lit, continue to hold knob fully in for 20 seconds then release it. If burners go out, wait 3 minutes and repeat from step a).
- The burners are now on the HIGH setting.
- For a LOW setting, turn knob further anti-clockwise to LOW flame position.

Note

All control movement should be preceded by PUSHING KNOB IN.

Warning

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

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

Turning The Burners OFF

To turn a burner off, turn the desired control knob clockwise to the OFF position.

Using The Grill

Pre-heating

The brander requires a pre-heating time of 20 minutes to reach maximum temperature. However, toast and other types of rack-cooked food can be inserted 5 minutes after the appliance is lit.

Drip Tray

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

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.

Using The Brander Plate

Food	Approx. Cooking Time (minutes)	Runner Position from top using Brander level	Location on Brander when sloping
STEAK (Rare)	1 1/2 - 3	2nd	Rear
STEAK (Medium)	2 - 4	3rd or 4th	Rear
STEAK (Well Done)	3 - 7	5th	Rear
HAMBURGERS	2	3rd	Centre

Note

Steak cooking times are approximate, dependant upon thickness and cut of meat. The shorter time would, for instance, apply to thinner cuts of steak of 1/2" (12.5mm) thickness. a thicker sirloin or rump steak would take longer.

Using the Wire Grid

Food	Approx. Cooking Time (minutes)	Runner Position from top
SAUSAGES (25g)	2	3rd or 4th
SAUSAGES (56g)	3	3rd or 4th
BACON	1 1/2	3rd

SECTION 4 - CLEANING and MAINTENANCE

Switch off grill and allow it to cool down.

Remove aluminium brander and wash in hot soapy water then rinse and dry. A non abrasive scourer may be used to remove stubborn stains. Leave brander to soak if required.

Remove upper drip tray and wash in hot soapy water then rinse and dry. A non abrasive scourer may be used to remove stubborn stains. Leave drip tray to soak if required.

Remove wire shelf and wash in hot soapy water then rinse and dry. A non abrasive scourer may be used to remove stubborn stains. Leave shelf to soak if required.

Pull out base drip tray and wash in hot soapy water then rinse and dry. A non abrasive scourer may be used to remove stubborn stains. Leave drip tray to soak if required.

Using all purpose cleaner and a cloth clean inside surfaces of grill.

Do not clean or dislodge burner plaques.

Replace base drip tray

Replace wire shelf

Replace upper drip tray

Replace aluminium brander

Using all purpose cleaner and a cloth, clean outside of grill including stand if one is fitted.

Safety

Switch off grill and allow it to cool down before cleaning.

Wear appropriate protective clothing and gloves when cleaning.

Clean up any spillages immediately.

Do not clean the burner plaques.

Overhead Extraction Units

It is important that overhead extraction unit filters and respective drip trays are maintained in good condition.

Excessive fat deposits that collect are a serious fire risk to underlying units as hot fat may drip down and catch fire.