

G3512 and G3532 DOMINATORPLUS 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.

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 must 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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T100787 Ref. 3

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 G3512 model will accept a 1/1 gastronorm container (*not supplied*).

There is one burner on G3532 model and two burners on G3512.

Each model has a single flame failure gas tap control.

SECTION 2 - LIGHTING and OPERATIONS

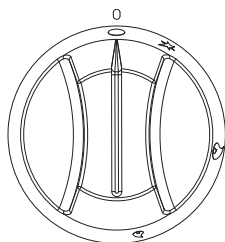
Note

Prior to lighting the grill, ensure that the cooking zone including branders, grid shelves, drip trays or grill pans are thoroughly cleaned. Refer to Section 4 of this document.

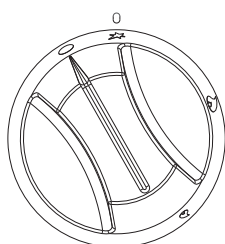
TO LIGHT THE BURNER

Proceed as follows:

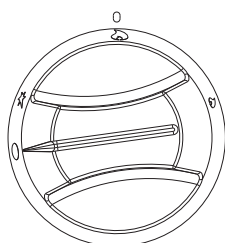
OFF



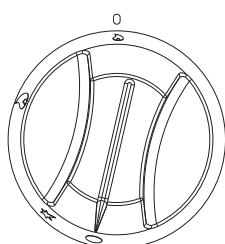
PILOT



**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 before release. If pilot is 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.

Warning

DO NOT DRAPE TOWELS etc. OVER UNIT WHEN 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.

10kg is the maximum recommended brander load for safe use.

DUE TO 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.

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.

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 burner plaques.

SECTION 5 - SPARES

The following parts may require replacing during unit life.

Plaque (*single*)

Thermocouple

Pilot burner body

Pilot orifice (*Natural Gas*)

Pilot orifice (*Propane Gas*)

Governor

Gas Control

Knob for gas control

Disc for grid shelf handle

Handle for grid shelf

Grid shelf

Brander plate

Burner

Injector (*Natural Gas*)

Injector (*Propane Gas*)

X-lighting injector (*Natural Gas*)

X-lighting injector (*Propane Gas*)

Drip trough

Plaque holder

Flue diverter

