

# G1528 STEAKHOUSE PLUS GRILL

## INSTALLATION and SERVICING INSTRUCTIONS



**These appliances must be installed and serviced by a competent person as stipulated by the Gas Safety (Installation & Use) Regulations.**

### **IMPORTANT**

The installer must ensure that the installation of the appliance is in conformity with these instructions and National Regulations in force at the time of installation. Particular attention **MUST** be paid to -

**Gas Safety (Installation & Use) Regulations**  
**Health And Safety At Work etc. Act**  
**Local and National Building Regulations**  
**Fire Precautions Act**

**Detailed recommendations are contained in the Institute of Gas Engineers published documents:**  
**IGE/UP/1, IGE/UP/2**  
**BS6173 and BS5440**

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.

**WARNING - TO PREVENT SHOCKS, ALL APPLIANCES WHETHER GAS OR ELECTRIC, MUST BE EARTHED**

On completion of the installation, these instructions should be left with the Engineer-in-Charge for reference during servicing. Further to this, the Users Instructions should be handed over to the User, having had a demonstration of the operation and cleaning of the appliance.

**IT IS MOST IMPORTANT THAT THESE INSTRUCTIONS BE CONSULTED BEFORE INSTALLING AND COMMISSIONING THIS APPLIANCE. FAILURE TO COMPLY WITH THE SPECIFIED PROCEDURES MAY RESULT IN DAMAGE OR THE NEED FOR A SERVICE CALL.**

### **PREVENTATIVE MAINTENANCE CONTRACT**

In order to obtain maximum performance from this unit we would recommend that a Maintenance Contract be arranged with SERVICELINE. Visits may then be made at agreed intervals to carry out adjustments and repairs. A quotation will be given upon request to the contact numbers below.



**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 -**

PHONE - 01438 363 000 FAX - 01438 369 000

T100702 Ref. 2

# Warranty Policy Shortlist

Warranty does not cover :-

Correcting faults caused by incorrect installation of a product.

Where an engineer cannot gain access to a site or a product.

Repeat commission visits.

Replacement of any parts where damage has been caused by misuse.

Engineer waiting time will be chargeable.

Routine maintenance and cleaning.

Gas conversions i.e. Natural to Propane gas.

Descaling of water products and cleaning of water sensors where softeners/conditioners are not fitted, or are fitted and not maintained.

Blocked drains.

Independent steam generation systems.

Gas, water and electrical supply external to unit.

Light bulbs.

Re-installing vacuum in kettle jackets.

Replacement of grill burner ceramics when damage has been clearly caused by misuse.

Where an engineer finds no fault with a product that has been reported faulty.

Re-setting or adjustment of thermostats when unit is operating to specification.

Cleaning and unblocking of fryer filter systems due to customer misuse.

Lubrication and adjustment of door catches.

Cleaning and Maintenance

- Cleaning of burner jets
- Poor combustion caused by lack of cleaning
- Lubrication of moving parts
- Lubrication of gas cocks
- Cleaning/adjustment of pilots
- Correction of gas pressure to appliance.
- Renewing of electric cable ends.
- Replacement of fuses
- Corrosion caused by use of chemical cleaners.

## SECTION 1 - INSTALLATION

UNLESS OTHERWISE STATED, PARTS WHICH HAVE BEEN PROTECTED BY THE MANUFACTURER ARE NOT TO BE ADJUSTED BY THE INSTALLER

### 1.1 MODEL NUMBERS, NETT WEIGHTS and DIMENSIONS

MODEL	WIDTH mm	DEPTH mm	HEIGHT mm	WEIGHT kg	WEIGHT lbs
G1528	900	600	515	82	180

### 1.2 SITING

Each unit must be installed level in a well-lit and draught-free position.

A minimum vertical clearance of 550mm in still air is required above the grill flue top edge to ensure no overheating of overlying surfaces.

A minimum clearance of 400mm from an adjacent wall at the RH side should be provided to allow removal of the outer panels for service access. Bearing in mind that the LH side of the unit is likely to become hot. The grill should be positioned in a manner which will minimise the risk of being touched accidentally.

These units can be mounted upon non-combustible bench legs, floor stand or wall brackets. Neither model should be positioned directly on a table top.

### 1.3 VENTILATION

Adequate ventilation, whether natural or mechanical must be provided to supply sufficient fresh air for combustion and allow easy removal of combustion products which may be harmful to health.

Recommendations for Ventilation of Catering Appliances are given in BS5440:2. Furthermore, to ensure sufficient room ventilation, guidance on the volume of ventilation air required for different types of catering equipment is provided in the table below. For multiple installations the requirements for individual appliances should be added together. Installation should be made in accordance with local and/or national regulations applying at the time. A competent installer MUST BE employed.

The appliance flue discharges vertically through the grille at the top of the unit. There must be no direct connection of the flue to any mechanical extraction system or the outside air. Siting the unit under a ventilated canopy is the ideal arrangement. Remember, dirty extraction filters and drip trays may become a fire hazard due to drip-down on to equipment below. Regular cleaning of extraction filters and drip trays must be carried out.

EQUIPMENT	Ventilation Rate Required	
	m <sup>3</sup> /min	ft <sup>3</sup> /min
Range, Unit Type	17	600
Pastry Oven	17	600
Fryer	26	900
Grill	17	600
Steak Grill	26	900
Boiling Pan	17	600
Steamer	17	600
Sterilizing Sink	14	500
Bains Marie	11	400
Tea/ Coffee Machine	8.5 - 14	300 - 500

### 1.4 GAS SUPPLY

The incoming service must be of sufficient size to supply full rate without excessive pressure drop. A gas meter is connected to the service pipe by the Gas Supplier. An existing meter should be checked, preferably by the supplier to ensure that the meter can deal with the rate of gas supply required.

Installation pipes should be fitted in accordance with IGE/UP/2. The size of the pipework from the meter to the appliance must be not less than the unit inlet connection, Rp<sup>1</sup>/<sub>2</sub>. An isolating cock must be located close to the grill (on the inlet side of the governor on Natural Gas Appliances) to allow shut down during an emergency or routine servicing. The installation must be tested for gas soundness. Details are given in IGE/UP/2.

### 1.5 ELECTRICAL SUPPLY

Not applicable on this appliance.

### 1.6 WATER SUPPLY

Not applicable on this appliance.

### 1.7 TOTAL RATED HEAT INPUT

Model	kW (nett)	Btu/hr (gross)
G1528	13.1	49,000

**1.8 INJECTOR SIZES -  
NATURAL and PROPANE GAS**

NATURAL	PROPANE
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G1528	Main Burner	Amal 300	Amal 110
	X-Lighter	R'shaw 22	R'shaw 11

**1.9 GAS PRESSURE**

The grill has four burners arranged in two pairs, each pair controlled by gas tap/flame failure thermocouple.

A pressure test point is located on tap manifold. This is required when testing installation for pressure drop.

Another test point is located close to burner injectors at unit rear, required when setting low flow rate.

The following setting pressures and conditions apply for single burner (or pair) operation:

Model	Test Point Location	Gas Pressure (mbar)	
		Natural Gas	Propane Gas
G1528	Burner Inlet	13.5	36
	Tap Manifold	16	37

A governor is supplied and must be fitted to NATURAL gas appliances ONLY.

This device is NOT required on PROPANE models.

**1.10 BURNER ADJUSTMENTS**

**1.10.1 To Adjust**

- Fit a suitable pressure gauge to test point and light grill. Consult Users Instructions for lighting procedure.
- With one burner (pair) at FULL FLAME position, adjust pressure if necessary. Values are stated in Section 1.9.
- Check that all burner ports cross light satisfactorily.
- Turn control to LOW FLAME position and check that flame intensity reduces.

**1.10.2 Low Flame Setting**

The gas control is provided with a LOW FLAME setting. Check this functions satisfactorily. In event of adjustment being necessary, follow procedure detailed in Section 3.6.2.

**1.11 FLAME FAILURE  
THERMOCOUPLE POSITION**

The thermocouple sensing tip should be mounted 2.5mm below the burner plaques for robust operation.

**Note:** The tip must not touch any nearby surface.

**SECTION 2 - ASSEMBLY and  
COMMISSIONING**

**2.1 UNPACKING**

**2.1.1 Grill Unit**

Unpack unit and check that all components are undamaged. Parts supplied loose (1 off each) are as specified in the contents list below. -

**Brander Drip Trough, Brander, Wire Grid,  
Drip Tray, Gas Governor (Natural Gas Only)**

**Flue Diverter**

**Appliance Mounting Accessories**

The mounting method will have been decided at time of ordering. The option chosen will be supplied in a separate pack or carton.

**GRILL MOUNTING CHECK LISTS**

**Important Note**

When mounting grill on bench legs, the placement surface should be constructed of a non-combustible material.

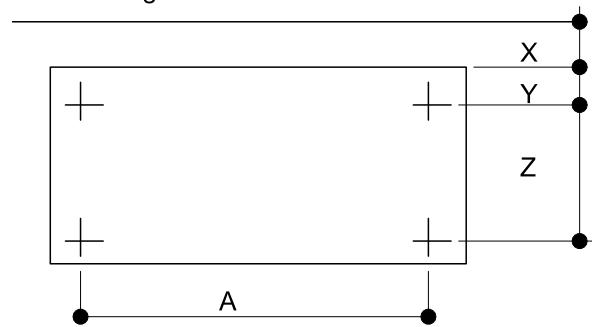
**2.1.2 Bench Leg Assembly Instructions**

Bench legs are fitted to grill underside using fixings provided. It is recommended that these be fitted when commencing assembly. This operation is best facilitated by placing unit on its back.

The kit comprises the following parts -

Description	No. Off
Bench Leg	4
Leg Bolt (M8 x 30)	4
Grill Fixing Screw (M6 x 20)	12
Washer (M8)	4
Spring Washer (M6)	12

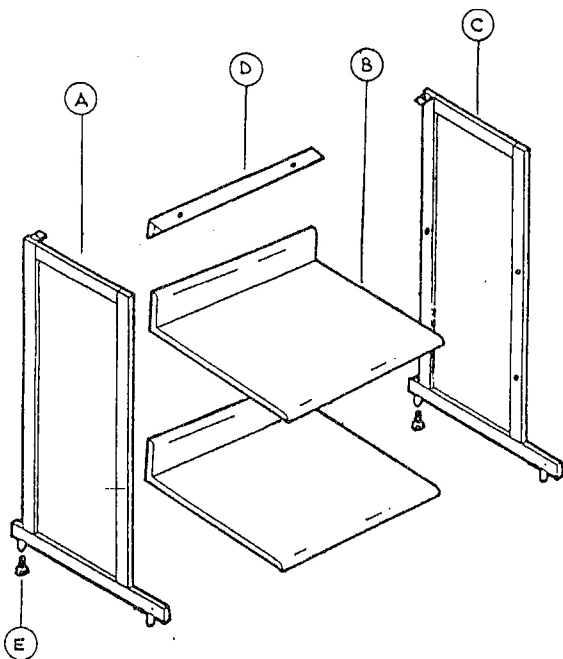
Each leg is fixed by three M6 screws to the grill underside. It may then be positioned and secured to bench or worktop with an M8 bolt fed from beneath desired surface into threaded leg boss.



KEY TO FIXING DIMENSIONS (mm)				
Model	A	X	Y	Z
G1528	786	150	52	385

### 2.1.3 Floor Stand Assembly Instructions

PARTS LIST	
Description	No. Off
LH Support (A)	1
Shelf (B)	2
RH Support (C)	1
Front Skirt (D)	1
Adjustable Foot	4
M5 x 10mm Screws	14
M6 x 12mm Screws	4
M5 Shakeproof Washer	14
M6 Shakeproof Washer	4

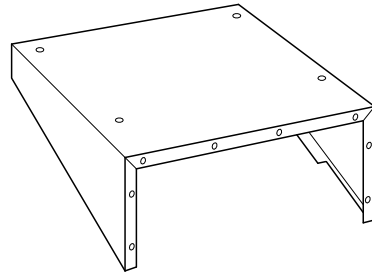


- Fix both shelves (B) to end supports (A & C) using M5 screws provided.
- Fix front skirt (D) to end supports (A & C) using M5 screws provided.
- Screw adjustable feet into sockets in end supports and level stand.
- Lift grill upon stand. Secure using four M6 screws provided through holes in front skirt and end support lugs.
- Holes are provided in stand foot pads to facilitate floor fixing.

### 2.1.4 Wall Bracket

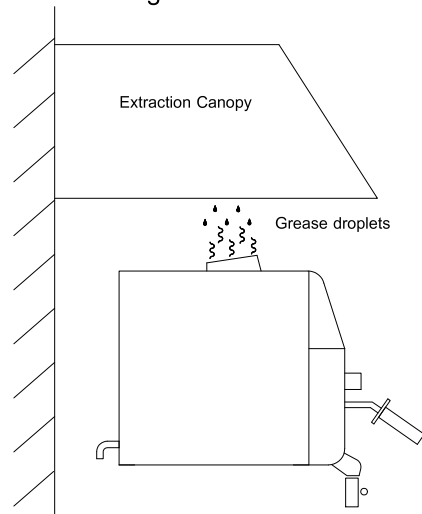
#### Important

The wall must be capable of supporting a fully assembled grill under normal conditions of use. Fixing must be made in such a way as to achieve a rigid support. Fixing arrangements should follow sound building practices.

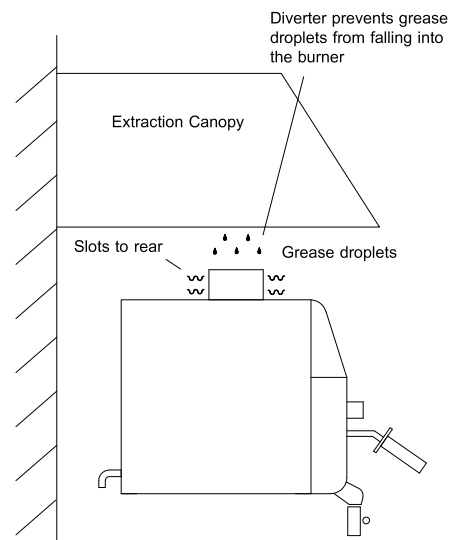


Hold bracket against wall in desired position. Ensure top surface is horizontal in both directions. Use bracket as a template to mark fixing hole positions. Drill and plug wall to accommodate fixture of bracket.

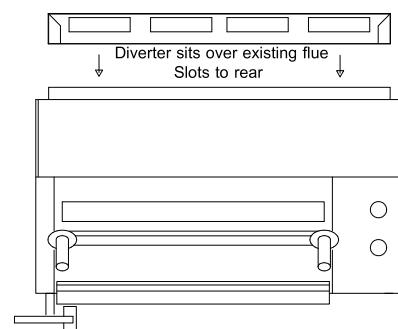
Having secured bracket in position, place unit upon it and secure by locating base holes. Secure through bracket into base of grill.



#### NO FLUE DIVERTER FITTED



#### FLUE DIVERTER FITTED



### 2.1.6 Installing The Appliance

Having selected unit position and type of mounting, extend gas supply and prepare a suitable gas position connection point. Ensure that a gas isolating cock is fitted in supply at a convenient and accessible position adjacent to grill.

On NATURAL gas appliances, fit governor supplied to inlet connection and make final connection to unit.

### 2.2 GAS CONNECTION

Connect appliance to appropriate gas supply (NATURAL or PROPANE ). See Section 1.9 for gas pressures.

### 2.3 CONNECTION TO ELECTRICAL SUPPLY

Not applicable to these appliances.

### 2.4 CONNECTION TO WATER SUPPLY

Not applicable to these appliances.

### 2.5 PRE-COMMISSIONING CHECK

(Ref IGE/UP/1) Pressure test gas installation for soundness and purge any air from the supply.

#### 2.5.1 Soundness Checking and Re-Assembly

Whilst grill is lit, test all integral gas carrying joints and components for tightness, using a suitable leak detection fluid (soap solution).

Turn off gas control tap, remove pressure gauge and replace test point sealing screw ensuring a gas tight joint is made.

Re-assemble all panels and components removed during installation and commissioning, Also place drip tray, wire grid, flue diverter and brander plate in position.

### 2.6 INSTRUCTION TO USER

Hand over user instructions and ensure that operator understands the procedure for lighting, cleaning and correct use of the grill. Point out location of the gas isolating cock that will be required to be used in an emergency.

Advise user that grill unit and installation should be serviced and inspected regularly as recommended by local Gas Region, for continuing safe and efficient operation.

Also inform user that any smell emitted from new unit should disappear quickly.

It should also be pointed out that overhead extraction unit filters and respective drip trays must be maintained in good condition. Excessive fat deposits that collect present a serious fire risk to underlying units as hot fat may drip down and catch fire.

## SECTION 3 - SERVICING and COMMISSIONING

### General Note

Before carrying out any inspection, servicing or exchange of gas carrying components, TURN OFF GAS AT ISOLATING COCK and remove brander plate/wire grid.

When re-assembling, replace parts in reverse order to dismantling, unless otherwise specified.

After carrying out any servicing or exchange of gas carrying components -

**ALWAYS TEST FOR GAS SOUNDNESS.**

### 3.1 GAS CONVERSION CHECK LIST

**To convert from NATURAL to PROPANE gas -**

Change injectors.

Adjust low flame setting.

Remove governor, adjust inlet pressure accordingly.

Change data plate.

**To convert from PROPANE to NATURAL gas -**

Change injectors.

Adjust low flame setting.

Add governor and adjust inlet pressure accordingly

Change data plate

For detailed procedures, refer to appropriate sections of this document.

### 3.2 REMOVAL OF PANELS

#### 3.2.1 Control Panel

Undo fixing at panel base and ease panel out at bottom then down to release top locating pins. Replace in reverse order.

#### 3.2.2 Upper Front Facia

This is achieved by removing control panel as detailed in Section 3.2.1.

Undo two fixings at panel base and ease it out before raising to clear top edge. Replace all parts in reverse order.

#### 3.2.3 Top and RH Outer Side Panel

Remove three fixings located at rear of top panel. Lift panel slightly at rear and withdraw rearward from front locating pins. Replace in reverse order.

To remove RH side, undo two top and bottom fixings and withdraw.

#### 3.2.4 Rear Panel and Chamber

- Remove top panel as detailed in Section 3.2.3.
- Undo internal top fixings and those in lower exterior to remove outer panel.
- The lower inner panel will slide out toward rear.
- Replace in reverse order.

### 3.3 BURNERS

#### 3.3.1 To Remove Main Burner

- a) Remove top panel as detailed in Section 3.2.3.
- b) Lift out burner flue guide.
- c) Undo fixings that secure burner tube to back plate.
- d) Push burner back so the retaining clip clears fixing within front burner support.
- e) Replace all components in reverse order. Ensure burner retaining clips are correctly located at front end.

#### 3.3.2 To Remove Cross Lighting Burner

- a) Remove top panel as detailed in Section 3.2.3.
- b) Disconnect compression joint on gas supply pipe to cross-lighter.
- c) Undo fixings that secure cross-lighter bracket to back plate. Remove burner.
- d) Remove jet.
- e) Replace in reverse order.

### 3.4 TO REMOVE MAIN BURNER INJECTOR

- a) Remove burner as detailed in Section 3.3.1.
- b) Unscrew injector and withdraw.

### 3.5 FLAME FAILURE THERMOCOUPLE

The sensing tip should be mounted 2.5mm (max.) below burner plaques for robust operation. The tip must not touch any nearby surface.

- a) Remove upper front facia and control panel as detailed in Sections 3.2. 1 and 3.2.2.
- b) Undo nut that secures thermocouple to bracket.
- c) Undo nut that secures thermocouple to gas tap.
- d) Withdraw thermocouple and replace.

### 3.6 GAS TAP

#### 3.6.1 Servicing

**To Remove the control, proceed as follows:**

- a) Pull control knob off and remove control panel as detailed in Section 3.2.1.
- b) Undo nut securing burner feed pipe to control.
- c) Remove bolts that secure control to gas pipe.
- d) Manoeuvre control to enable thermocouple to be removed.
- e) Withdraw control. When replacing, ensure sealing gasket is in a serviceable condition and check gas soundness.

#### To Clean and Regrease

- f) Remove fixings which retain niting cover. At same time, hold cover against internal spring pressure.
- g) Carefully withdraw niting cover complete with operating spindle.
- h) Withdraw exposed rod, spring, brass and sealing washer. Be careful not to lose any parts.

- j) Withdraw plug and clean with a soft rag. Also, clean mating surfaces in control body. Sparingly re-grease plug with an approved heat resistant grease.

Re-assemble in reverse order taking care with central pin assembly. Fit spring to pin first, then brass washer and finally sealing washer.

Ensure sealing washer fits snugly into recess plug bottom and when re-fitting operating spindle, that niting pin engages in plug slot.

#### 3.6.2 Adjusting Low Flame Setting

The LOW FLAME setting is adjustable by means of a screw on front of control. If it is necessary to adjust flame, adopt the following procedure.

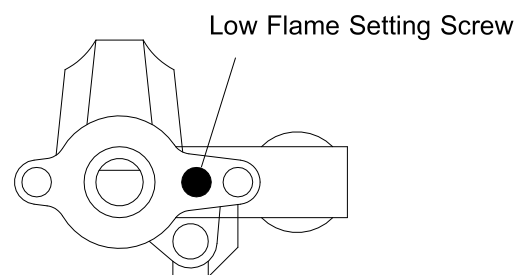
- a) Turn adjusting screw fully clockwise as far as it will go and unscrew it a quarter to a third of a turn.
- b) Light both burners. Turn controls to LOW FLAME setting. Consult User instructions for lighting procedure.
- c) Carefully adjust screw for satisfactory operation. Turn screw anti-clockwise to increase flame and clockwise to decrease it.
- d) Pressures for low flame settings are indicated in below. The test points located closest to burner injectors should be used. These can be found directly behind rear panel.

#### Note

These values refer to a condition with only one burner (pair) lit in LOW position.

	Natural	Propane
G1528	7 mbar	30 mbar

Refer to Section 1.9 for full flow pressure.



### 3.7 GOVERNOR

This applies to NATURAL GAS appliances only.

The type of governor used is maintenance free. Check that blue dust cap for vent is fitted and in good condition. This protects the breather hole.

Always re-check pressure at test point following governor maintenance.

## SECTION 4 - SPARES

When ordering spares, always quote appliance type and serial number. This information will be found on data badge attached to appliance.