

DOMINATOR *PLUS*

G3106 FAN ASSISTED RANGE



CAUTION: Read the instructions before using the appliance.

USERS INSTRUCTIONS

- SECTION 1 - GENERAL DESCRIPTION**
- SECTION 2 - CONTROLS and OPERATION**
- SECTION 3 - COOKING HINTS**
- SECTION 4 - CLEANING and MAINTENANCE**

These appliances have been UKCA/CE-marked based on compliance with the Gas Appliance Regulations/Product Safety and Metrology Regulations, Electrical and Electromagnetic Compatibility (EMC) Regulations/Directives for the Countries, Gas Types and Pressures as stated on the data plate.

IMPORTANT

This appliance must only be installed by a competent person in compliance with the regulations in force at the time.

UK regulations are listed on the front of the Installation and Service Manual.

PREVENTATIVE MAINTENANCE CONTRACT

To obtain maximum performance from this unit regular servicing of the appliance should be undertaken to ensure correct operation, it is functioning as intended, and safe to use. We recommend servicing in accordance with SFG20 Maintenance Schedules and as a minimum, after 2,500 hours of use, or annually, whichever comes first and that a maintenance contract be arranged with an appointed service contact. Visits may then be made at agreed intervals to carry out adjustments and repairs.

WARNING - THIS APPLIANCE MUST BE EARTHED!

Upon receipt of this manual, the installer should instruct a responsible person (or persons) as to the correct operation and maintenance of the unit.

This equipment is designed FOR PROFESSIONAL USE ONLY and be operated by QUALIFIED persons. It is the responsibility of the supervisor or equivalent to ensure that the user wears SUITABLE PROTECTIVE CLOTHING. Attention should also be drawn to the fact that some parts of the appliance will, by necessity, become VERY HOT and could 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 licensed 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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T100817 Ref.8

SECTION 1 - GENERAL DESCRIPTION

Training and Competence

To help ensure the safe use of this appliance there is a requirement for you to provide whatever information, instruction, training and supervision as is necessary to ensure, so far as is reasonably practicable, the health and safety of all users.

For further help and information on training and competence we would refer you the Health and Safety Executive website; www.hse.gov.uk document ref: health and safety training INDG345. International customers should default to the health and safety guidelines provided by your government body.

Risk Assessment

As part of managing the health and safety of your business you must control any risks identified in your commercial kitchen. To do this you need to think about what might cause harm to people and decide whether you are taking reasonable steps to prevent that harm. This is known as risk assessment. It is important to consider the environment around the product as well as the product itself. For example oil or food spills will present a significant risk so users so the need to immediately clean up such spills must be reflected in staff training.

For further help and information on risk assessments we would refer you to you the Health and Safety Executive website; www.hse.gov.uk document ref: risk assessment INDG163. International customers should default to the health and safety guidelines provided by your government body.

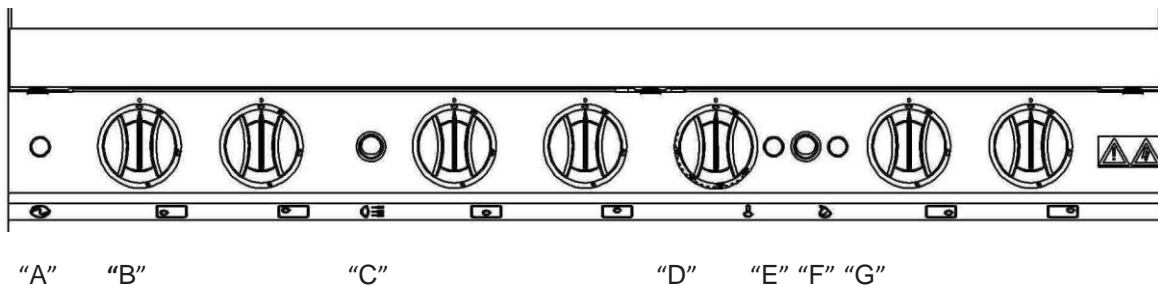
The G3106 fan-assisted range is fitted with flame failure devices to shut off gas supply to burners if they extinguish.

The oven is thermostatically controlled.

Control taps are of the safety type with fixed HIGH and LOW settings.

Each tap may be identified to the corresponding burner.

The oven is thermostatically controlled and control knob markings are in °C.



"A" Power symbol and red indicator.

"B" Open open top control knob with burner location symbol.

"C" Oven light switch.

"D" Oven thermostat knob.

"E" Oven green indicator.

"F" Oven re-set switch.

"G" Oven re-set indicator amber.

SECTION 2 - LIGHTING and OPERATIONS

Open Top

1. Ensure mains gas is turned on.
2. Press and turn knob to full flame position.
3. Light burner using taper or match and continue to hold knob in for a further 20 seconds before release.
4. Burner should remain lit; if burner goes out return to Step 1 and repeat ignition procedure.
5. When burner remains lit, turn knob to required position.

To Shut Open Top Burner OFF

Turn knob to OFF position.

Using the Fryplate Accessory - Important Note

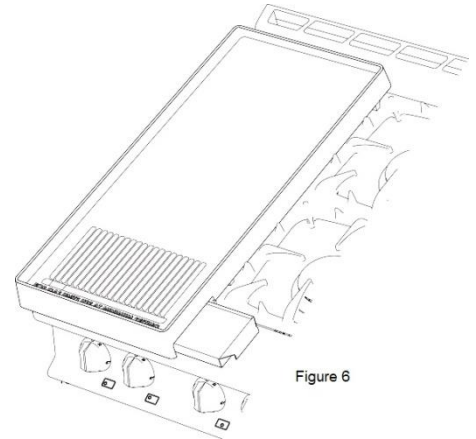
Caution - Plate should only ever be used with hob burners on low flame setting.

Lighting Sequence - Important

Prior to operation, ensure ALL packing material has been removed from appliance.

Open Top

1. Ensure mains gas is turned on.
2. To light hob burners, press knob and turn to full flame position. Ignite burners using taper or match. Hold in knob for 20 seconds and then release. Burner will remain lit. Turn knob to required position.



Oven

1. Ensure mains gas is turned on.
2. To light oven, close doors and set thermostat to required temperature.
3. Ignition sequence will begin – If air is present in gas system, ignition system will go into a lockout state. Press burner reset button to repeat ignition sequence. *(This will occur until all air is purged from pipework and pilot flame is established).*
4. To extinguish flame, turn thermostat to OFF position.

To Shut Oven OFF

To extinguish burner, turn thermostat control knob to OFF position.

Note - The oven fan will not operate if the doors are left open.

SECTION 3 - COOKING HINTS

Open Top

All open top burners are rated at 5.3kW Nett.

The pan supports will safely accommodate pans from 125mm diameter (*minimum*) to 380mm diameter (*maximum*).

It should be noted that it is not advisable to use 6 pans of maximum size as this will impede performance.

Note - For maximum efficiency, place pan centrally over burner head and adjust control setting to avoid flames licking up pan sides.

If using fry plate accessory, this requires to be seasoned prior to use.

Oven

Temperature is automatically controlled by thermostat.

Caution: Opening oven door will result in the escape of heated air products. Care should be taken by users to avoid being burned by any such action.

Tray Sizes

Oven shelf hangers are designed to accommodate a 2/1 gastronorm tray without grid shelf.

Single trays or dishes should be positioned centrally.

Trays must not be allowed to overhang shelf in any direction as this will adversely affect heat circulation.

Pre-Heat Time

Allow at least 45 minutes from lighting a cold oven before a full load of food may be cooked. Air temperature will have reached control setting in 20 minutes.

This pre-heat time may be suitable for lighter loads. Insert food quickly and close doors firmly.

Note : Never leave products that are being used unattended and always switch products off at the end of service.

SECTION 4 - CLEANING and MAINTENANCE



Never clean products whilst they are hot.

Never add water to hot oil as an explosion can occur.

Note: Follow this process prior to calling for a Service Engineer. Failure due to lack of proper cleaning is not covered by warranty.

All surfaces are easier to clean if spillage is removed before it becomes burnt on and if unit is cleaned daily.

Stainless Steel Surfaces

These surfaces should be cleaned with hot water and detergent then dried and polished with a soft cloth.

Cleaning agents containing bleach, abrasives or caustic chemicals will damage or stain the stainless steel surfaces and must not be used.

Vitreous Enamel Surfaces

Approved cleaning agents which have the Vitreous Enamel Development Centre (VEDC) mark are recommended. It is advisable to clean daily after use.

Wipe vitreous enamel surfaces clean while they are still warm using a soft cloth and hot soapy water.

Badly stained, removable parts should be soaked in hot water with an approved detergent. Application of warm water using nylon or scotch cleaning pads with such detergent will give good results for non-removable parts.

Open Top Burners

Burner cleaning should be carried out daily.

Burner efficiency will be significantly reduced if recommended cleaning is not carried out.

Remove pan supports and open top burner heads.

Wash all parts with hot soapy water according to detailed instructions enclosed at end of section.

After washing, dry all parts well and ensure all water is removed from inside burner head.

Wipe hob area. Hob tray may be lifted off for cleaning purposes and is secured by ball stud fixings at each corner. To lift away, pull tray up by gripping through burner cut-outs.

Replace parts in reverse order. Ensure that all parts are located correctly. The semi-sealed hob must be pushed down fully on ball stud fixings.



Dry pan supports by hand.

NEVER LEAVE THESE TO DRY NATURALLY.

All Spills onto this appliance and on the floor should be cleaned up immediately.

OVEN

To Clean the Oven

Clean while oven is warm but not hot. The enamelled base plate lifts out and runners can be removed (*grip at bottom, lift up until lower exit brackets, pull toward centre of oven and lower*).

Clean any spillage from burner base, ensuring all food and cleaning material debris is removed. Dry burner base thoroughly, taking care not to damage flame sensor.

Cleaning the Fryplate Accessory (if used) (Figure 6)

The plate should be cleaned after use with hot soapy water. A scraper can be used to remove any burnt on deposits.

CLEANING THE OPEN TOP BURNERS

The following instructions should be followed when:

- A spillage has occurred on the burner.
- The burner fails to light or stay alight.
- At the end of each day or cooking period.



Caution

Parts will be hot therefore protection to avoid burns should be used

- Remove pan support.
- Remove burner head and bezel by lifting upward.
- Thoroughly clean with soap and water. Ensure all burner ports are clean and free from food or cleaning material debris.

Important

Do not allow any spillage or cleaning material debris enter the large hole in the burner base. (Figure 8)

Replace burner head and aluminium bezel upon burner base and ensure head location pips sit within burner base notches. The burner head will not rotate when properly located. (Figure 9)

Light burner to check that it operates correctly.

Note: Parts MUST BE dried thoroughly prior to re-lighting.

Important

Stubborn debris lodged in ports (See Figure 10) can be removed using a non-metallic implement (*i.e. cocktail stick*). The slots in base should be freed of debris using a soft brush. Dry burner with a lint-free cloth and blow through ports to ensure there is no blockage

Note: Take care when removing and replacing cast iron components as they are heavy items.

Pan Supports – 7kg

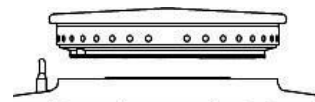


Figure 7

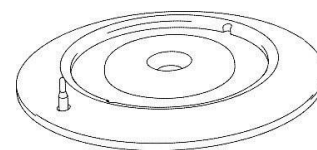


Figure 8

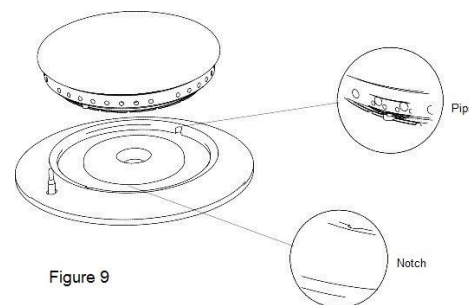


Figure 9

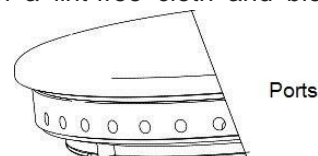


Figure 10

Cleaning and Maintenance

When removing heavy items to aid cleaning or maintenance particular care should be taken. A manual handling risk assessment is the best way to determine the level of risk to anyone using or maintaining this equipment. To help with such an evaluation we have included the weights of individual components that may present significant risk.

For further help and information on manual handling and associated risk assessment we would refer you to you the Health and Safety Executive website; www.hse.gov.uk document ref: manual handling at work INDG143. International customers should default to the health and safety guidelines provided by your government body.

The cleaning of fryers or other products that use hot oil present significant risks to end users and particular care should be taken. Cold water and hot oil for example are an explosive mix and should be avoided at all costs.

Other useful references for health and safety issues www.hse.gov.uk

Essentials of health and safety at work ISBN978

Noise at work INDG362

Safe systems of work

Other notes added to the body of the instructions

SERVICE INFORMATION

This unit carries an extensive mainland UK warranty. The warranty is in addition to and does not change your statutory or legal rights.

The warranty policy can be found on our website which details the conditions of the warranty and the exclusions.

<https://www.falconfoodservice.com/info-centre/policy>



Service calls to equipment under warranty will be carried out in accordance with the conditions of sale.

Warranty calls can be made between 8:30 am and 5:00 pm weekdays only.

To ensure your warranty enquiry is handled as efficiently as possible, ensure you have the following appliance information prior to calling us:

1. Model number – found on data plate
2. Serial number – found on data plate
3. Brief description of the issue

To contact Falcon for a warranty issue dial (UK only) 01786 455 200 and select Warranty Issues from the menu.

SECTION 5 - SPARE PARTS

The following parts may require replacing during the life of this appliance.

Oven gas valve

Thermostat

Open top valve

Open top thermocouple (*front*)

Open top thermocouple (*rear*)

Oven flame sensor

Oven spark electrode

Red neon

Amber neon

Green neon