

DOMINATOR GAS RANGE APPLIANCES

Refer to Section 1 for models covered by this document

USERS INSTRUCTIONS



SECTION 1 - GENERAL DESCRIPTION

SECTION 2 - LIGHTING and OPERATIONS

SECTION 3 - COOKING HINTS

SECTION 4 - CLEANING and MAINTENANCE

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 qualified 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 qualified 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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T100605 Ref. 2

SECTION 1 - GENERAL DESCRIPTION

This group of products consists of the following appliances.

G2101EU OT Six Burner Open Top Range

G2161EU OT Four Burner Open Top Range

G2107EU SB Solid Top Range

G2117EU and G2117EU/2 General Purpose Oven

G2131EU and G2151EU

Open Top Range with Wok Burner

G2132EU Open Top Range with Two Wok Burners

All models are fitted with flame failure devices to shut off gas supply to burners if flames are extinguished.

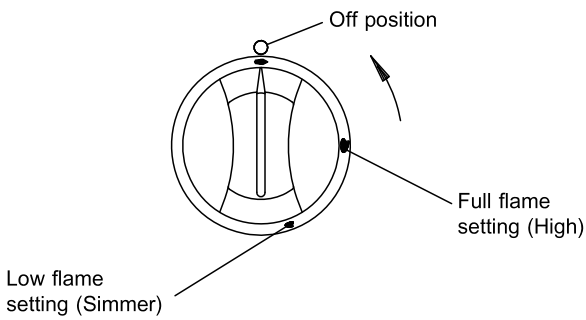
The ovens are thermostatically controlled.

Controls

All taps are the safety type with fixed HIGH and LOW settings. The operation sequences of the taps are shown below.

Open Top Gas Tap

Control knob markings are as indicated below.

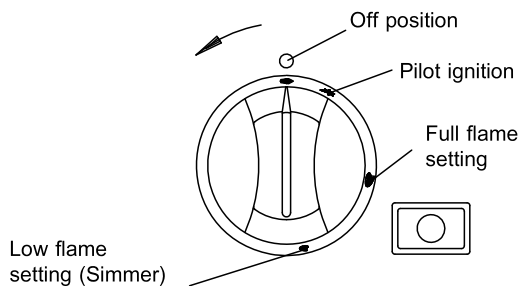


Each tap may be identified with the corresponding burner as illustrated below -.



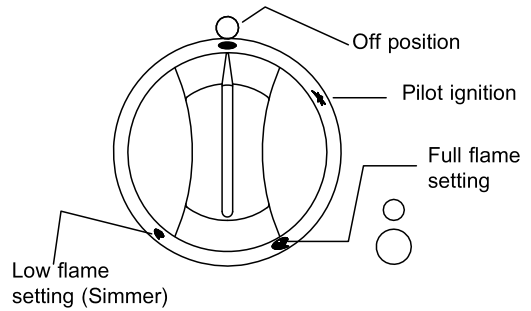
Solid Top Gas Tap

The control is identified by the symbol shown below.



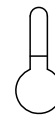
Wok Burner Gas Tap

The control is identified by the symbol shown below.



Oven Thermostat

The oven is thermostatically controlled. The control knob markings are in degrees celcius. This control is identified by the symbol shown below.



Oven

Spark ignition button is located on oven front frame, below chamber. Oven doors must be opened to gain access to button.

SECTION 2 - LIGHTING and OPERATIONS

Open Top

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

To Shut the Open Top OFF

Turn knob to OFF position.

Solid Top

The solid hotplate is composed of two filling plates, a ring and centre bullseye. A double-ring burner is located below hotplate.

1. Ensure mains gas is turned on.
2. Remove bullseye castings from solid top hob.
3. Turn control anti-clockwise to pilot ignition position and push knob in.
4. Holding knob in fully, apply taper to pilot and observe pilot lights.
5. When pilot is lit, continue to hold knob in fully for 20 seconds then release. If pilot is extinguished, wait three minutes and repeat from Step 3.
6. Having established pilot condition, turn knob anti-clockwise to FULL FLAME position. This will light main burner.
7. For LOW FLAME operation, turn knob further anti-clockwise to LOW FLAME position.
8. Replace bullseye castings.

To Shut the Solid Top OFF

1. Turn to pilot position, ready for next operation.
2. To extinguish completely, turn to OFF position.

Wok Burner

1. Ensure mains gas is turned on.
2. Turn control anti-clockwise to pilot ignition position and push knob in.
3. Holding knob in fully, apply taper to pilot and observe that pilot lights.
4. When pilot is lit, continue to hold knob in fully for 20 seconds before release. If pilot is extinguished, wait 3 minutes and repeat from Step 2.
5. Having established pilot condition, turn knob anti-clockwise to FULL FLAME position to light burner.
6. For LOW FLAME operation, turn knob further anti-clockwise to LOW FLAME position.

To Shut the Wok Burner OFF

1. Turn to pilot position in readiness for next operation.
2. To extinguish completely, turn to OFF position.

Oven

1. Open oven doors.
2. Turn thermostat knob to MAXIMUM setting and push in to establish a flow of gas to oven burner.
3. Continue to press knob in and also push igniter button situated below oven compartment to provide a spark at oven burner.
4. Having established burner flame, maintain pressure on knob for a further 20 seconds before release.
5. Burner should remain lit. Should burner fail to remain lit, wait 3 minutes then return to Step 2 and repeat ignition procedure.
6. When burner remains lit, turn thermostat to required position.

To Shut the Oven OFF

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

SECTION 3 - COOKING HINTS

OPEN TOP

Burners are rated at 5.3kW nett.

The burner can support pot sizes between 125mm and 420mm in diameter.

Note

For efficient use of energy, position pan centrally over burner head and adjust control setting to avoid flames licking up pan sides.

SOLID TOP

It is normal practice to leave the single burner full on for the entire time that the hotplate is in use.

Much of the heat is concentrated at the centre, tapering away toward the edges. This area should be used for rapid boiling. Then move pan away from main heat source to simmer at desired intensity.

Hints on Using Solid Hotplate

Getting the best out of this type of heat source is largely a matter of experience, coupled with the needs of a particular task in hand. For certain applications, such as heating a pot quickly, it will be found expedient to remove centre ring and place pot directly over burner. If it is necessary to heat the entire surface, the ring must be in position. For fuel economy, it is recommended that the solid top should not be left unattended with gas on FULL setting. If it is necessary to keep it hot for any length of time, the control should be turned down to low flame setting.

Do not at any time leave the gas on without a pot whilst the centre ring is removed - such practice simply wastes gas.

The hottest area of the plate is at the centre and toward the rear. The front and sides are cooler.

OVEN

Temperature is automatically controlled by the thermostat.

Grid Shelves

Rack shelves are supplied that can be supported in any of five different positions in the oven. When two shelves are being used, these should be positioned so that at least one single shelf space is left between them. Always push shelves into oven until stops hit front of the supports.

Tray Sizes

A 900mm wide oven will accommodate a 2/1 gastronorm tray. A 600mm wide oven will accommodate a 1/1 gastronorm tray. Single trays or dishes should be placed centrally. Trays must not be allowed to overhang rack 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 reach control setting in 15 minutes. This pre-heat time may be suitable for lighter loads.

Take care when opening doors because oven is hot.

Put food in quickly and close the doors firmly to minimise heat loss.

Oven Cooking Chart

Cooking chart information is provided as guidance only. Figures are approximate and based on a 900mm wide oven.

Culinary opinion is subjective. Optimum timing and temperature will be affected by recipe, quality of ingredients and shape/size of individual items in addition to the weight of the overall load.

Due to the natural heat gradient in this type of oven, it will be necessary to interchange products on upper and lower cooking shelves during cooking period.

Again, changeover timing varies depending on product type, weight and temperature.

Food Product	Total Quantity	Total Weight (kg)	Temperature Setting (°C)	Runner Positions	Changeover Time (mins)	Total Cook Time (mins)
Vol-au-vents (medium)	80	1.1	230	2 & 4	10	16
Sultana scones (1/2")	80	4.5	240	2 & 4	9	14
Croissants (55g)	36	2	200	2 & 4	12	20
Bread rolls (75g)	48	3.6	230	2 & 4	10	17
Quiche lorraine (8" dia - 680g)	12	8.2	195	2 & 4	35	60
Yorkshire Pudding	72	2.7	240	3 & 5	18	32
Sponge (slab)	4	5.5	200	2 & 4	12	24
Baked jacket potatoes	72	26.5	220	2 & 4	70	110

SECTION 4 - CLEANING and MAINTENANCE

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

Ensure surfaces and lift-off parts have cooled down sufficiently for safe handling before cleaning.

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 mark of the Vitreous Enamel Development Centre are recommended.

It is advisable to clean daily after use. Wipe clean the vitreous enamel surfaces 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. If the parts are not removable from the unit the application of warm water with approved detergent using nylon or scotch cleaning pads will give good results.

OVEN

Clean while oven is warm but not hot. The enamelled base plate lifts out. Runners can be removed, (grip at bottom, lift up until lower ends come out of brackets, pull outward towards centre of oven, then lower).

Two oven drip tray(s) are provided and these are simply removed without disturbing burner, by sliding them out from front.

SOLID TOP UNITS

The hob fillings can be lifted off the range for cleaning with warm soapy water, only using abrasives such as nylon cleaning pads for extreme overspill. Remove all accumulated debris which may be gathered in burner tray and on the ledge supporting the fillings. Dry all parts thoroughly.

Warning

Since fillings are very heavy, care should be taken when handled.

OPEN TOP/WOK UNITS

Burner cleaning should be carried out daily. Burner efficiency will be reduced significantly 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.

Remove spillage from wok burner taking care not to block or damage brass jets. These should only ever be cleared using a wooden splinter or soft fuse wire to prevent damage to orifice.

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

Wipe out hob area and drip tray(s). On models with stainless steel, semi-sealed open top hobs, hob may be lifted off for cleaning purposes. Tray is held in position by ballstud fixings at corners. To lift away, pull tray up by gripping through burner cut-outs.

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

Dry off pan supports by hand. NEVER LEAVE THESE TO DRY NATURALLY. After drying, apply a light film of vegetable oil to prevent oxidation.

OPEN TOP BURNERS

The following instructions should be followed when :

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

Caution

Parts may be very hot therefore protection to avoid burns should be used.

- Remove pan support.
- Remove burner head and bezel by lifting upward.

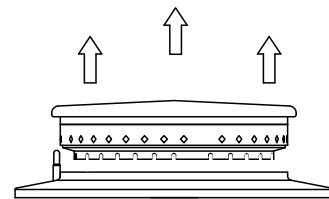


Figure 3

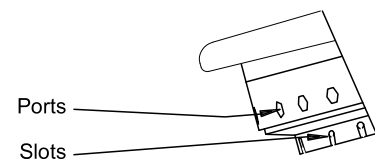
- Thoroughly clean with soap and water. Ensure all burner ports are clean and free from food or cleaning material debris.

Important

Stubborn debris lodged in ports (See Figure 4) can be removed using a non-metallic implement such as a cocktail stick. 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.

Figure 4



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

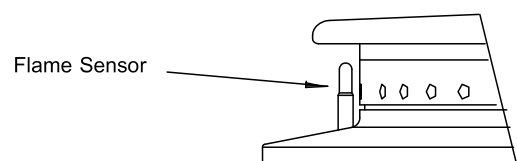
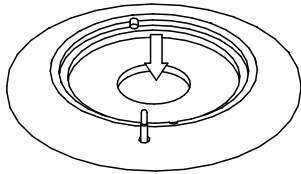


Figure 5

Important

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

Figure 6



5. Replace burner head and aluminium bezel upon burner base and ensure the head location pips sit within burner base notches. When burner head is properly located, it will not rotate.

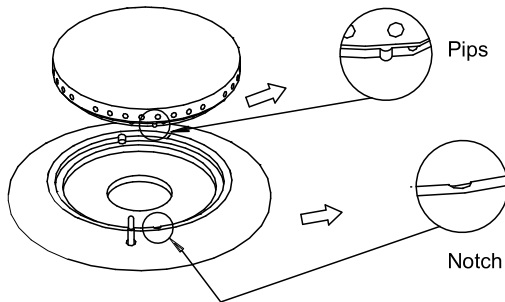


Figure 7

6. Light burner to check that it operates correctly.

Note: Ensure that all parts are dried thoroughly prior to re-lighting.

Note

This process should be followed prior to calling for a Service Engineer. Failure due to lack of proper cleaning is not covered by warranty.