

# G350/7 and G350/8 GRIDDLE PLATES

## 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 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.

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.

## **Falcon Foodservice Equipment**

### **HEAD OFFICE AND WORKS**

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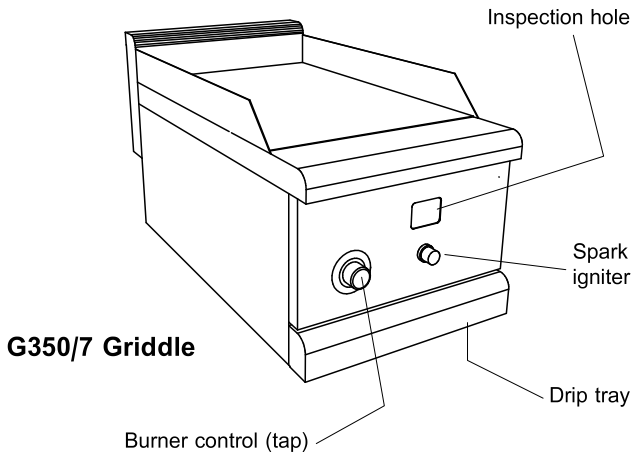
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## SECTION 1 - GENERAL DESCRIPTION

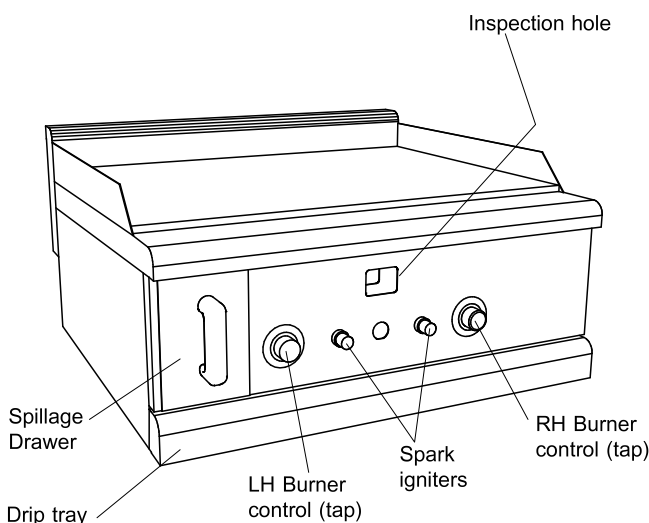
The G350/7 and G350/8 griddles are counter-mounted units of the Falcon 350 series. All individual units which comprise the series are of modular dimensions, enabling suites of appliances to be installed in a matching line. Counter-mounted units can be installed on either a table or similar, or alternatively upon a purpose made stand - supplied by Falcon. These ensure perfect matching of hob-heights when installed together with floor-standing units.

The G350/7 (350mm wide) griddle plate is heated by a single burner. It is controlled by a combined on/off tap and flame-failure device. Ignition of burner is by manually lit pilot. The tap has indented positions for **full flame** and **low**.

The G350/8 (700mm wide) griddle plate is heated by two individual burners. Each is controlled and lit in the same manner as on 350mm wide unit.



**G350/7 Griddle**



**G350/8 Griddle**

## SECTION 2 - LIGHTING and OPERATIONS

### Safety Precautions

A stopcock will be fitted in the gas pipe supplying the unit. The user must be familiar with the location and operation of this to enable it to be turned off in an emergency.

### Warning

If pilot is extinguished intentionally or unintentionally no attempt to re-light gas should be made until at least 3 minutes have elapsed.

### Lighting The Burner

The procedures are as follows, refer to Figures 1 and 2 -

- Push in tap and turn it anti-clockwise to ignition position.
- Holding tap in fully, press igniter button and observe through inspection hole that pilot lights. If pilot does not light, repeatedly press ignition button until it does.
- When pilot is lit, continue to hold tap fully in for 20 seconds then release it. If pilot goes out, wait for 3 minutes then repeat from a).
- When pilot is established, push tap in again and turn it anti-clockwise to **full flame** position (large flame symbol) thus lighting main burner.
- For low position, push in tap and turn it anti-clockwise to **low flame** position (small flame symbol).

The tap can be adjusted to any position between full flame and low, depending upon requirements.

### To Turn The Burner OFF

#### For Short Periods

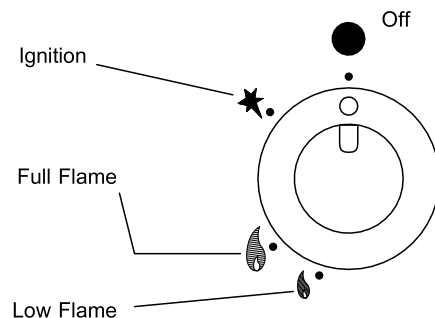
To turn off main burner but leaving pilot lit, push in knob and turn to ignition system.

#### For Long Periods (e.g. overnight)

To turn off main burner and pilot, push in knob and turn to **off** position.

### Note

It will be seen from the above detailed instructions that every turning movement of the knob has to be preceded by pushing it in.



## Manual Ignition

Should spark igniter fail to ignite pilot for any reason, the following procedure should be adopted.

- a) Remove drip tray below fascia panel.
- b) Have a lit taper ready (at least 200mm long).
- c) Insert taper through space vacated by drip tray, then through circular hole adjacent to inner inspection window, bringing flame over pilot. Proceed from a) in lighting instructions, omitting to press ignition button as in b). Pilot will ignite from taper flame.

## SECTION 3 - COOKING HINTS

### Seasoning The Griddle

Before using the unit for the first time, the griddle plate **MUST** be seasoned.

Wash plate surface thoroughly to remove grease, rinse and dry. Brush surface liberally with cooking oil. Cover with a layer of salt to a depth of at least one centimetre. Turn griddle on to half way position and heat for 45 minutes. Remove salt without scratching surface. Wipe thoroughly with a dry cloth.

### Using The Griddle Plate

Getting the best out of this type of appliance is largely a matter of experience, coupled with the needs of a particular task in hand. It is not practicable to provide detailed instructions for cooking any particular food but plate surface temperature must be regulated for different needs. For example, fried eggs need a low temperature whereas meat (i.e. steaks, chops, beefburgers, etc.), require a much higher temperature for successful results.

It should also be borne in mind that food absorbs heat from plate. Therefore, when griddle is in continuous use and cooking large quantities, it may be necessary to use a higher gas setting than that required for smaller batches.

**NEVER** leave griddle with gas at maximum setting when not actually cooking. If it is desired to maintain plate heat under these conditions, it is important to turn the gas to the **low** setting. This will ensure economy of gas and prevents overheating of plate.

From cold, allow approximately 15 minutes pre-heating time at **full flame** to enable griddle to be ready for high temperature operation. At this time, plate temperature will be approximately 250°C.

When using intermediate tap settings on G350/8 model, endeavour to adjust all taps similarly to achieve even heating across entire plate. When turned to **low** position, this condition will be achieved automatically.

## SECTION 4 - CLEANING and MAINTENANCE

Before cleaning, allow the unit to cool sufficiently.

The stainless steel external body should be cleaned with warm soapy water as often as possible, rinse and dry.

Surplus fat and juices produced during the cooking process are drained off into drip tray at griddle base. The G350/8 model is fitted with an additional spillage drawer.

Spillage drawer(s) should be removed, emptied and thoroughly washed, rinsed and dried daily. Periodic checks must be made during use to avoid overflowing.

Care should be taken when replacing spillage collectors to ensure they are pushed fully back into their correct location.

A broad metal scraper should be used carefully to remove heavy deposits from the plate surface. After cleaning, rinse with clean water and dry thoroughly. It is then recommended that plate is lightly smeared with cooking oil prior to re-use.