

G3478 DOMINATOR *PLUS* Steaming Oven

USERS INSTRUCTIONS



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

The appliance **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 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.



WEEE Directive Registration No. WEE/DC0059TT/PRO

At end of appliance life, dispose of appliance and any replacement parts in a safe manner, via a licenced waste handler.

Appliances are designed to be dismantled easily and recycling of all material is encouraged, whenever practicable.

Falcon Foodservice Equipment

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T100789 Ref. 4

SECTION 1 - GENERAL DESCRIPTION

The appliance consists of a stainless steel oven chamber with a side-hinged door and a water well in chamber base. Water flows in from a rear mounted cistern and the level is controlled automatically by a ball valve in the cistern.

Water in well is heated by a gas burner that is operated by a control knob on lower front of appliance.

Warning: When opening door during normal operation, steam will escape.

The control has a built-in flame failure device to shut off gas supply to burners in the event of pilot being extinguished for any reason.

A spark igniter is provided to assist with lighting pilot.

The oven has steam vent in chamber roof and a drain valve in the base. In addition, a small drain valve is provided in drip trough below door.

Water Level

Appliance must be installed with a stopcock on water supply cistern. **THE OVEN SHOULD NEVER BE USED EMPTY!**

Open stopcock to fill water well through cistern located at appliance rear. Filling should stop automatically when depth in well reaches 60mm. Water level mark is located at rear of well.

When oven control is ON, water will heat. When boiling, well is automatically topped up to maintain correct water level

Stopcock must be turned ON at all times while oven is in use. If stopcock is left closed during operation, the well could boil dry, resulting serious damage to chamber base.

Oven Hangers, Shelves and Containers

There are two identical hangers that locate upon studs near top of chamber.

Six perforated aluminium shelves are normally supplied. These slide upon the hanger runners.

Any number of shelves or containers can be used according to requirements, up to a maximum of six.

A single 1/1 gastronorm container may be placed upon each shelf.

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 to 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 to 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 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.

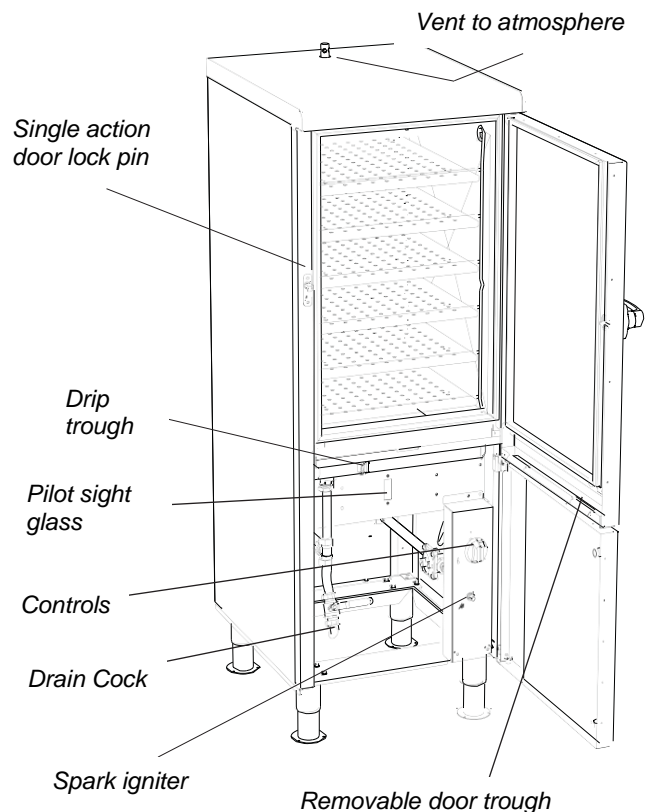


Figure 1

SECTION 2 - LIGHTING and OPERATIONS

Burner Control - There are four set operating positions as illustrated:

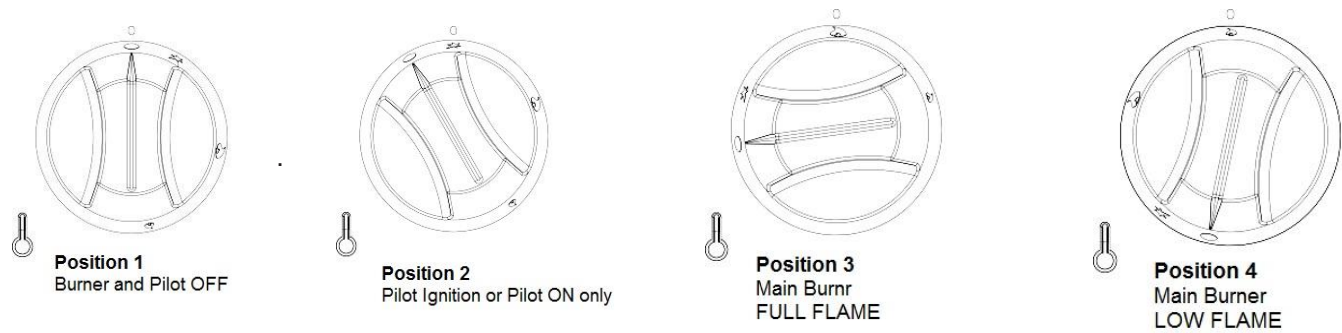


Figure 2

Because of in-built safety stop, it is necessary to push knob in before trying to turn it from OFF to IGNITION and from IGNITION to OFF.

Between full on and low rate, burner can be regulated as required. Settings will be determined by experience.

Lighting The Burner - CHECK WATER STOPCOCK IS TURNED ON AND THAT CHAMBER CONTAINS WATER.

Burner control knob must be pressed in slightly to turn it. Refer to Figure 2 for control settings.

To Light Pilot

1. Open base cabinet door.
2. Press knob in and turn to ignition symbol.
3. Press and hold knob fully in.
4. Press igniter button and check that spark has lit pilot. An inspection window is provided in inner front panel. If pilot does not light, release igniter knob and press in again.
5. With pilot lit, continue to hold knob in for a further 20 seconds, then release.

If pilot goes out, repeat 3, 4 and 5.

To Light Main Burner

6. With pilot lit, turn burner control to full flame position. Check burner lights from pilot.
7. Close base cabinet door.

Note: - Never leave products that are being used unsupervised and always turn products off at the end of service.

SECTION 3 - COOKING HINTS

Heating Up

With burner lit, close cabinet door. Allow oven to heat up at full flame setting for 20 to 30 minutes until steam emits rapidly from top vent. The oven is now ready for use and burner control should be turned back to low flame position until food is ready to be loaded.

Cooking

- a) Load as required. It is preferable to spread this over several shelves rather than just one.
- b) Close oven chamber door. Turn burner control to full flame setting.
- c) When steam is again emitting rapidly at vent, turn burner control down to maintain cooking without undue waste of steam.

Food Loading

45kg (maximum) of potatoes can be cooked, spread evenly over six containers.

20kg (maximum) of steamed pudding can be cooked in individual moulds, spread evenly across six containers.

SECTION 4 - CLEANING and MAINTENANCE

All spills onto the product and on the floor should be cleaned up immediately

The oven chamber should be cleaned daily, immediately after completion of work whilst unit is still warm.

Turn OFF burner and pilot. Turn OFF water stopcock.

Open base cabinet door. Drain water from well and cistern into bucket or similar vessel below drain outlet.

Note: Compartment contents are greater than one bucket full.

Remove containers, shelves, and hangers. Clean down compartment using a suitable detergent on a disposable cleaning cloth. Rinse with clean cloth and warm water.

Close drain valve, refill boiler well and drain. Dry interior with clean cloth. Drain drip trough and clean it out thoroughly.

It is better to leave the oven well empty, ready for the next work day. Arrangements should be made to ensure that a check is carried out to avoid lighting burner whilst chamber well is empty. Refer to lighting instructions in Section 2.

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.

For further help and information on manual handling and associated risk assessment, we would refer you to 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.

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