

# **G350/1 OPEN TOP RANGE G350/2 SOLID TOP RANGE**

## **USERS INSTRUCTIONS**

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### **SECTION 1 - GENERAL DESCRIPTION**

### **SECTION 2 - LIGHTING and OPERATIONS**

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**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.

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## **Falcon Catering Equipment**

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RZZ 242 Ref.1

## SECTION 1 - GENERAL DESCRIPTION

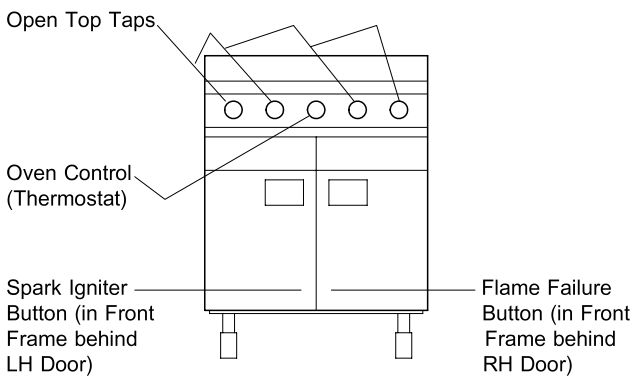
The 350/1 open-top range and the G350/2 solid-top range are the two floor standing ranges in the Falcon 350 series. All the individual units comprising the Series are of modular dimensions, enabling suites of appliances to be installed in a matching line. Some appliances are for "counter" mounting, meaning that they can be installed either on a table or similar, or alternatively on purpose-made stands, supplied by Falcon, which ensure perfect matching of hob-height when installed with floor-standing appliances such as the ranges.

The G350/1 is a range with 4 open top burners each with a 4.75kW (16,200 Btu/hr) heat rating, controlled by safety taps.

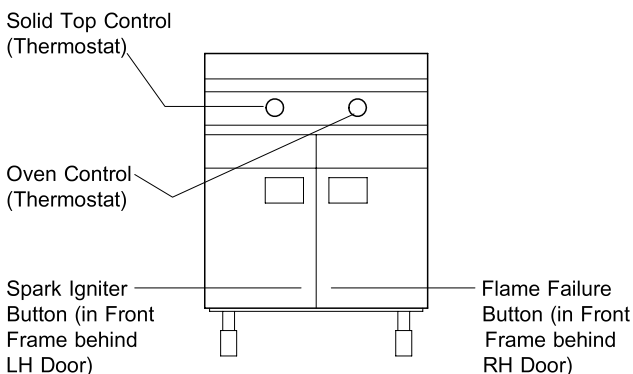
The oven, fitted with two doors, is heated by a thermostatically controlled burner of 4.75kW (16,200 Btu/hr), protected by a flame failure device and equipped with push-button ignition.

The oven has a nominal volume of approximately 0.09m<sup>3</sup> (3.26ft<sup>3</sup>) and is supplied with two wire grid shelves. Five shelf positions are provided.

The G350/2 solid top range has an oven identical to that of the G350/1, but has a heavy-duty solid-top. The solid top consists of the traditional centre ring and side fillings, and is heated by a single burner of 7.7kW(26,800 Btu/hr) capacity. It is controlled by a combined on/off tap and flame-failure device, ignition of the burner being by a manually-lit pilot. The tap has indented positions for full flame and "simmer".



**Figure 1 - Open Top Range**



**Figure 2 - Solid Top Range**

## SECTION 2 - LIGHTING and OPERATIONS

### 2.1 Open Top

All four burners are equally rated and may be used for fast boiling or simmering. The pan supports, which are interchangeable, will safely accommodate pans from 125mm diameter upwards.

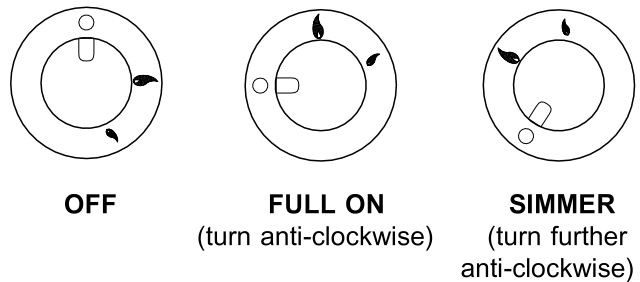
The gas taps are of the safety type and include a flame failure device.

#### To Light The Burner

Identify the appropriate tap by observing the marker on the fascia panel. Push the tap knobs inwards then turn fully anti-clockwise to the FULL FLAME setting and hold the control knob in for approximately 20 seconds whilst applying a lit match or taper to the rim of the burner head. The knob can then be turned anti-clockwise to reduce the flame, if desired.

#### To Turn The Burner OFF

Simply turn the knob clockwise as far as it will go (see Figure 3).



**Figure 3**

### 2.2 Solid Top

#### Warning

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

The procedures are as follows -

#### Lighting The Burner (Refer to Figure 4)

1. Remove the solid-top centre ring, using the special tool provided.
2. Have a lit taper or match ready in one hand.
3. With the other hand push in the control knob and turn it anti-clockwise till the mark on the knob is opposite the ignition symbol.
4. Apply the light to the pilot, still keeping the knob pushed in.
5. After about 20 seconds, release the knob. The pilot should remain alight. If not, push in the control knob and turn clockwise to the OFF position. Wait 3 minutes, then repeat from step 2.
6. With the pilot flame established, replace the solid top centre ring.
7. Push the knob in again, and turn it anti-clockwise to the FULL FLAME symbol thus lighting the burner.

- If desired, the burner can be turned down to the LOW, or SIMMER setting by further depression of the knob and turning it fully anti-clockwise to the small flame symbol.

#### To Turn The Burner OFF

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

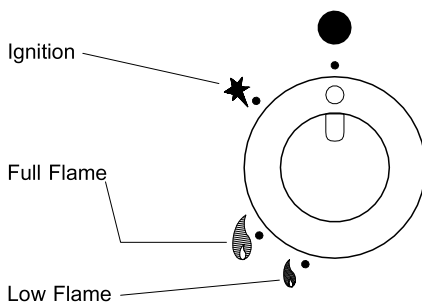


Figure 4

## 2.3 OVEN

### To Light The Oven Burner

Proceed as follows -

- Open the oven doors, thus giving access to the flame-failure and igniter buttons (see Figures 1 & 2)
- Push in, and turn the thermostat knob anti-clockwise to the maximum setting.
- Push in the flame-failure button, and keep it depressed.
- Push the igniter button, whereupon the burner should light. If it does not light immediately, repeatedly depress and release the igniter button until it does.
- Keep the flame-failure button depressed for about 15 seconds, then release it. The burner flame will now increase to maximum, and the oven doors can be closed, and the thermostat knob be turned to the desired setting.

### To Turn The Oven OFF

Push in, and turn the thermostat knob fully clockwise to the OFF position.

## SECTION 3 - COOKING HINTS

### 3.1 Solid Top

Getting the best out of this type of heat source is obviously largely a matter of experience, coupled with the needs of the particular task in hand.

For certain applications, such as heating a pot quickly, it will be found expedient to remove the centre ring and place the pot directly over the burner.

If, on the other hand, it is necessary to heat the entire surface, the ring must be in place. In the interests of economy it is recommended that the solid-top should not be left unattended with the gas on the FULL setting.

If it is necessary to keep the top hot for any length of time, the control should be turned down to the LOW setting.

Do not at any time leave the gas on whilst the centre ring is removed - such practice simply wastes gas.

The hottest area of the plate is in the centre and towards the rear, the front and side are cooler.

### 3.2 Using The Oven

The cooking chart provides a selection of conditions for cooking selected types of food, and to ensure satisfactory performance the following instructions should be observed.

#### Grid Shelves

Space these at least two runners apart. In the cooking chart, the runners are numbered downwards. i.e. No. 1 is at the top.

#### Tray Size

A cake tray up to 400mm x 490mm (15<sup>3</sup>/<sub>4</sub>" x 19<sup>1</sup>/<sub>4</sub>") can be used on each shelf. Alternatively, gastronorm 1/1 trays can be used. A single baking tin (e.g. School meals type) 405mm x 265mm (16" x 10<sup>1</sup>/<sub>2</sub>") can be accommodated on each shelf.

#### Pre-Heat Time

Allow at least 40 minutes from lighting a cold oven before loading the oven. Put the food in quickly and close the doors without delay.

#### Thermostat

The desired oven temperature will be maintained automatically at the temperature (° C) selected.

These are approximate centre oven temperatures and cooking conditions for each position.

Condition	Temp °C	Condition	Temp °C
Slow	120	Hot	210
Moderate	150	Very Hot	240
Fairly Hot	180	Fast	270

## SUGGESTIONS FOR ROASTING MEAT

### 1. High Temperature Method (FAST)

Times are for average requirements. The quality and shape of meat will affect the time required.

### 2. Low Temperature Method (SLOW)

This requires a longer cooking time but reduces loss in weight and allows more even cooking. This method is preferable for less tender joints.

Meat/Poultry	QUICK ROASTING	SLOW ROASTING
Beef (on the bone)	allow 15 mins per 0.5kg (1 lb)	allow 20 mins per 0.5kg (1 lb)
Beef (no bones)	allow 20 mins per 0.5kg (1 lb)	allow 30 mins per 0.5kg (1 lb)
Mutton, Lamb	allow 20 mins per 0.5kg (1 lb)	allow 30 mins per 0.5kg (1 lb)
Veal, Pork	allow 25 mins per 0.5kg (1 lb)	allow 35 mins per 0.5kg (1 lb)
Chicken	45 - 90 mins acc. to size and age	60 to 120 mins acc. to size and age
Goose, Duck, Turkey	15 mins per 0.5kg (1 lb) plus 15 mins	20 mins per 0.5kg (1 lb) plus 15 mins

### 3. Baking on ONE Shelf

When cooking small cakes, scones, etc, in small quantities, position the grid shelf on runner 2 or 3.

### 4. Baking on TWO Shelves (Small cakes etc)

For larger quantities of cakes, scones etc, which necessitates two shelf cooking, use runners 2 and 4. Normally the top tray will have to be removed from the oven first, the lower tray being moved up to the vacated position.

### 5. Milk Puddings, etc.

Milk puddings, including Yorkshire can also be cooked on two shelves. Both can normally be taken out of the oven at the same time if interchanged half way through.

### 6. Baking Large Cakes - Fruit Cakes in Large Tins

These can be cooked on two shelves. It is advisable to interchange the upper and lower tins halfway through the estimated cooking times, thus enabling both to be cooked in about the same time, and lessening the chances of over or undercooking.

## Average Cooking Times and Settings

The oven should be pre-heated for 40 minutes at the appropriate gas mark setting before food is inserted.

These values are approximate and will generally be found to be satisfactory in normal conditions.

MEAT	Thermostat Setting °C	Runner Position	Time	Note
Meat Roast (Fast)	210	3 for single shelf,	according to weight	1 & 2
Meat Roast (Slow)	160		according to weight	1 & 2
Poultry (Slow)	160	3 or 5 for two shelves	according to weight	1 & 2
Braising	145		30 mins per 0.5kg (1lb) + 30 mins.	
Casseroles	120		1½ to 3 hours	

PUDDINGS	Thermostat Setting °C	Runner Position	Time	Note
Custard	145	2 for single tray,	40 to 60 minutes	3 & 4
Milk	120		45 to 90 minutes	3 & 4
Yorkshire Pudding	225	2 and 4 for two trays	40 to 50 minutes	3 & 4

PASTRY	Thermostat Setting	Runner Position	Time	Note
Fruit Pies	210	2 for single tray,	30 to 40 minutes	3 & 4
Plate Pies	210		40 to 50 minutes	3 & 4
Puff and Rough Puff	225 - 250	2 and 4 for two trays	10 to 15 minutes	3 & 4
Sausage Rolls	225 - 250		20 to 25 minutes	3 & 4
Scones	250		10 to 15 minutes	3 & 4

CAKES	Thermostat Setting	Runner Position	Time	Note
Slab Cake (Rich)	120	5		5
Slab Cake (Plain)	145			5
Queen Cakes	200			4
Sponge Cakes	145	as for pastry	20 to 25 minutes	3 & 4
Very Rich Cakes (Xmas)	145	3	to 3 hours	5
Clean with warm soapy water at the finish of	225 - 250	5	each working day,	

using nylon pads for stubborn deposits. After cleaning, rinse with clean water and dry.

DO NOT use proprietary cleaners, especially those which may have a high caustic content, on the vitreous enamelled surfaces of this unit.

Before removing any parts for cleaning, take note how they are located to assist in fitting them in later.

### Solid Top

It is recommended that after cleaning the solid top lightly smeared with cooking oil.

### **Oven**

Clean whilst the oven is warm (not hot).

The enamelled base plate lifts out, and the rid shelves and side shelf-runners can be removed. The grid shelves are removed by tilting them upwards until the shelf tops are passed, then pulled forward until the second shelf stop is reached. Tilt the shelf upwards over the stop and pull it clear of the oven.

The wire shelf runners can be removed by lifting upwards until the lower ends are clear, then downwards.

### **Pan Supports**

Clean with warm soapy water. Abrasives such as fine steel wool, proprietary cleaning pads or nylon pan scrubbers, should be used with care and only in cases of extreme overspill. Dry off the pan supports by hand. NEVER LEAVE TO DRY NATURALLY.

After drying, apply a light film of vegetable oil. This will prevent oxidisation.

### **Door Catch**

1. Occasional lubrication will extend the working life of this catch. To do this, depress the roller and pass high melting point lubrication behind the roller.
2. Adjustment, to ensure positive door closure, can be provided by depressing and turning the roller left to slacken or right to tighten.