

G2962, G2994, Manual-tilt Bratt Pans

G2965 and G2995 Auto-tilt Bratt Pans



USERS INSTRUCTIONS

SECTION 1 - GENERAL DESCRIPTION

SECTION 2 - CONTROLS and OPERATION

SECTION 3 - COOKING HINTS

SECTION 4 - CLEANING and MAINTENANCE

These appliances have been CE-marked on the basis of compliance with the Low Voltage and EMC Directives for the voltages stated on the Data Plate.

IMPORTANT

The appliance **MUST ONLY** 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 and 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 protected by the manufacturer **MUST NOT** be adjusted by the user.

Regular servicing by a qualified person is recommended to ensure the continued safe and efficient performance of the appliance. Users should be conversant with the appropriate provisions of the Fire Precautions Act and the requirements of the Gas Safety Regulations

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.

PREVENTATIVE MAINTENANCE CONTRACT

In order to obtain maximum performance from this unit we would recommend that a Maintenance Contract be arranged with AFE SERVICELINE. Visits may then be made at agreed intervals to carry out adjustments and repairs. A quotation for this service will be given upon request to the contact numbers below.

Falcon Foodservice Equipment

T100480 Ref. 1

HEAD OFFICE AND WORKS

Wallace View, Hillfoots Road, Stirling. FK9 5PY. Scotland.

AFE SERVICELINE CONTACT -

PHONE - 01438 363 000 FAX - 01438 369 900



FOODSERVICE EQUIPMENT

SECTION 1 - GENERAL DESCRIPTION

The bratt pans are thermostatically controlled to maintain desired temperatures. Safety features include a flame-failure cut-off device and a high temperature limit device to cut off gas to main burner if pan temperature goes too high. A tilt-switch to shut off gas to main burner if pan is moved even slightly from fully lowered position is also fitted as standard.

A red light indicates electricity supply to appliance is on. This is required to operate the controls.

The pan is made of cast-iron to retain an even temperature.

On G2962/G2994 models, the pan tilting mechanism is operated by the front handwheel. The handle can be stored away when not in use by pulling away from wheel and folding in toward centre.

On G2965/G2995 models, the tilting mechanism is operated by foot bellows which in turn activates an electric actuator. The bellows can be folded away when not in use.

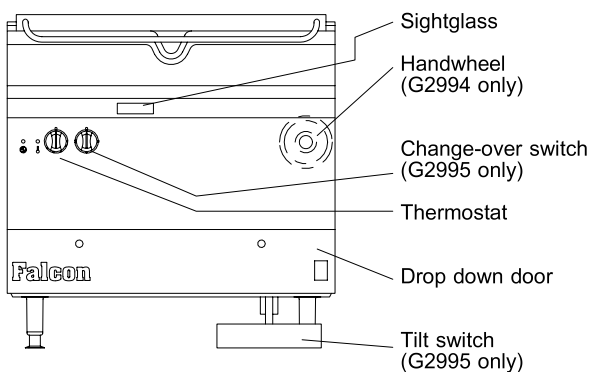
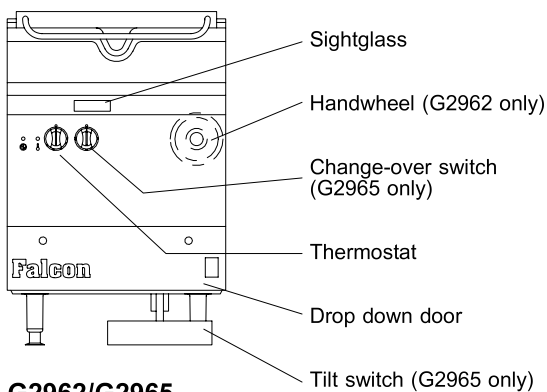


Figure 1

Controls

The unit is fitted with the following:

Mains Indicator Lamp (RED)

This is located on control panel. The red neon will glow continuously when mains electricity has been switched on and current is being supplied to unit.

Indicator Lamp (AMBER)

Located on control panel next to red neon. The amber neon will glow continuously when user thermostat has been set and heat is being supplied to pan. Neon will go out when selected temperature has been reached and heat cut back. Thermostat will cycle on and off to maintain temperature. This indicated by neon going on and off.

Multi-Functional Gas Control

This is located behind bottom front drop-down door and combines burner ON and OFF push buttons, flame failure device and gas governor.

The push buttons are identified by their symbols (see Figure 2 below).

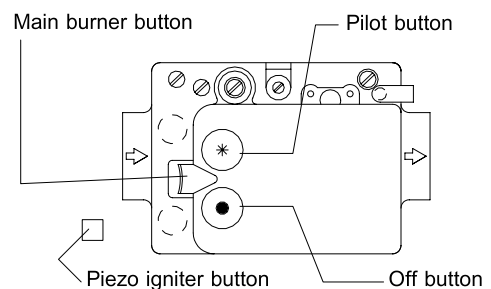


Figure 2

Piezo Unit

This is located alongside multi-functional control behind bottom front drop-down door and is a push button piezo spark type which does not require a battery (see Figure 2).

User's Thermostat

This is located on front control panel and has a variable temperature range up to 190°C when medium depth frying (see Figure 3).

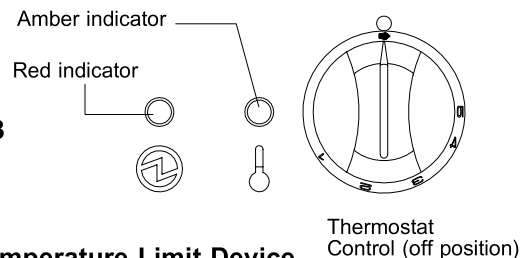


Figure 3

High Temperature Limit Device

This is factory pre-set and is not accessible to operator. In event of user thermostat failure, the high temperature limit device will shut-off gas to both main and pilot burners.

Should this device operate and therefore, render the unit unusable. The appliance should be serviced by a qualified engineer.

Tilt Switch

A safety tilt switch operates when pan is raised from fully horizontal position to shut off gas to main burner. If main burner comes on or remains on when pan is raised, the unit should be serviced by a qualified engineer.

Tilt Operation (G2962 and G2994 only)

Use handwheel on front control panel to raise and lower pan.

Tilt Operation (G2965 and G2995 only)

Change Over Switch

The switch controls operation or tilting of pan.

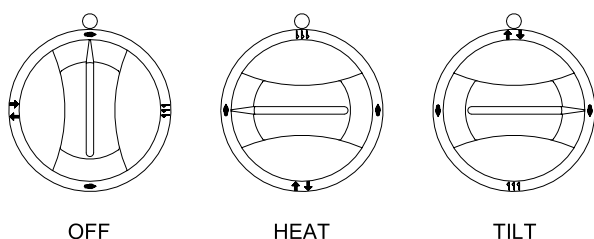


Figure 4

Foot Bellows

Two foot bellows are located on a swinging arm under unit for raising or lowering pan. Pressure on either bellows sends a signal to a pneumatically operated microswitch which in turn operates lifting device.

Note: The drop down door must be closed to operate the bellows.

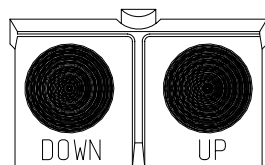


Figure 5

Electric Operations (see Figure 5)

The bellows are marked UP and DOWN and are located below unit. The foot bellows should be swung out to the front and allowed to drop to the floor.

The change-over switch should be set to tilt and pan can then be raised or lowered by pressing the appropriate bellow.

Light pressure is sufficient to operate the bellows.

Pressure should be removed from the UP bellow when pan is fully raised and from the DOWN bellow when fully lowered. Maintaining pressure under such circumstances can cause excessive clutch wear.

When tilting pan to empty, watch that contents pour from the lip and stop raising to stall pouring. Pouring can be stopped by slightly lowering the pan.

The mechanism is fitted with a thermal overload. Excessive raising and lowering will cause this to cut out. The overload is self re-setting and the mechanism will be operational within approx. 1 minute. The overload should not cut out during normal operation of the mechanism.

Hand Operation (See Figure 6)

The unit is equipped with a means of raising or lowering pan by hand in the event of an electrical failure of the tilting mechanism.

A handle is located behind the drop down door and this should be inserted along the tube located to the RH side behind door. Once handle engages in clutch, anti-clockwise rotation will raise and clockwise lower the pan.

This method of tilting is only intended for use in an emergency and because of the high gearing, is slow.

Note: Electric tilting is not possible with drop down door open.

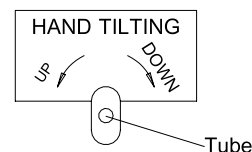
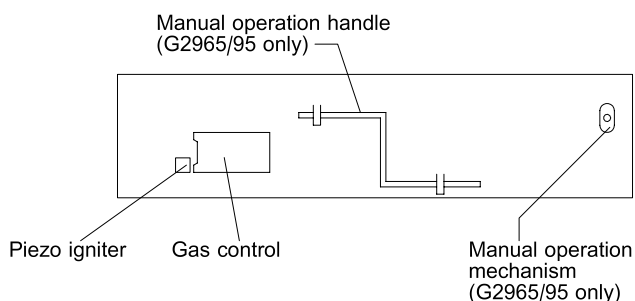


Figure 6



SECTION 2 - LIGHTING and OPERATION

LIGHTING INSTRUCTIONS

The gas control valve is fitted with a safety interlock. After pressing the OFF button on control, a period of 3 minutes will elapse before it is possible to light burner.

Warning: If pilot flame is extinguished either intentionally or otherwise, NO ATTEMPT should be made to relight gas until at least 3 minutes have elapsed.

1. Switch ON electricity supply to pan. Ensure pan is fully lowered. On G2965/95 models only, set changeover switch to heat.
2. Press and hold gas control pilot button in while repeatedly pressing and releasing igniter button until pilot lights. Check through sight hole.
3. Keep pilot button pressed in fully for a further 20 seconds before release. Pilot should remain lit but if it goes out, push gas control OFF button in and wait for three minutes. Repeat from Step 2.
4. Push gas control main burner button to right.
5. Set thermostat to desired setting. Main burner will now light

TO SHUT DOWN

1. For short periods - Turn thermostat to OFF.
2. For long periods - Push gas control OFF button in. Turn thermostat OFF and isolate mains supply.

Note:

PAN MUST BE IN FULLY LOWERED POSITION BEFORE ATTEMPTING TO LIGHT APPLIANCE.

SECTION 3 - COOKING HINTS

Thermostat must be switched ON before main burner will light from pilot.

Seasoning The Pan

Put 12.5mm to 25mm salt in pan, bake at medium to medium high, 4 or 5 settings for 20 to 25 minutes.

Pan should be left with salt in until cool before removal.

Dress with oil. Heat to burn oil in then re-oil. This will form a skin on pan which should not need scoured but filled with warm water and boiled up, emptied out and rinsed with clean warm water then re-oil pan and stainless steel rim.

This should be repeated any time the skin is broken.

Note

Cold water should never be poured directly onto a hot pan surface as this could cause the casting to crack. Always use warm water.

Using the Bratt Pan

The bratt pan can be used for various cooking methods. For example:-

Method	Type of food
Griddling	Pancakes
Shallow Frying	Fillets of fish
Deep Frying	Pineapple fritters
Boiling	Lobster
Simmering	Soups
Stewing	Beef casserole

Thermostat settings are 1 (95°C) to 5 (195°C).

The setting is dependent on many factors, ie.

Volume of food, temperature of the food item(s) and personal preference.

Deep Frying (Oil depths of 40mm and above)

Maximum depth of oil which can be used in this appliance is 50mm.

G2962 and G2965 - 14 litres (maximum)

G2994 and G2995 - 21 litres (maximum)

Set control to 4 or 5 until desired temperature is reached. Use of a hand-held temperature probe is advantageous when deep frying in a bratt pan.

It is important that care is taken when using such a large open pan which contains hot oil that may splash.

Griddling and Shallow Frying (Oil depth of 6mm and less)

Set control to preferred setting and allow to heat up. When neon goes out, temperature has been reached.

Note for frying

Leave pan lid open to allow steam to escape.

Boiling

Maximum depth of fluid which can be safely used in this appliance is 75mm.

G2962 and G2965 - Maximum of 21 litres

G2994 and G2995 - Maximum of 32 litres

Pour liquid into pan. Set control to 5 and bring to boil.

Simmering and Stewing

Pour liquid into pan. Set control to 5 and bring to boil. Turn down to simmer, actual setting will depend on volume and density of what is being cooked.

General - All Models

The pan should be covered when not being used. The lid should also be closed when boiling, simmering or stewing. This has various advantages:

It keeps food safe from foreign bodies.

It will retain flavour.

It will shorten cooking times.

The lid should not be down when frying, as it is important that steam is allowed to escape.

The pan should NEVER BE OVERFILLED and an allowance should always be made for expansion and foaming of the food being cooked.

G2962 and G2994

When tilting pan to empty, turn tilting handle slowly and watch that pan contents pour from pouring lip. When handle is not being used, hinge it back into recessed portion of handwheel by pulling forward slightly then hinging to the recess.

High Temperature Limit Device

The pan is fitted with a high temperature limit device which is designed to shut off the burner if operating thermostat fails or if the pan overheats. This may also trip if the thermostat is set too high for shallow frying or with a dry pan. If this device trips, the pan must be checked by an engineer.

SECTION 4 - CLEANING

TURN OFF ELECTRICITY SUPPLY TO UNIT

Allow appliance to cool before cleaning commences.

The stainless steel external body of the appliance should be cleaned with soapy water as often as necessary. Rinse with clean warm water and dry off. To retain the finish of the stainless steel, this should be done by rubbing in the direction of the grain finish.

The pan interior should be cleaned at the end of each day, rinsed with warm water, dried off and lightly oiled using a good quality vegetable cooking oil.

NEVER HOSE DOWN THE APPLIANCE.