F900 SERIES

User, installation and servicing instructions

GAS GRIDDLE

G9541, G9541R, G9541CR, G9581, G9581R, G9581CR

Read these instructions before use

DATE PURCHASED:

MODEL NUMBER:

SERIAL NUMBER:

DEALER:

SERVICE PROVIDER:

T100891

REV. 2

Published: 31/03/2016

Downloaded from www.Manualslib.com manuals search engine

Dear Customer,
Thank you for choosing Falcon Foodservice Equipment.

This manual can be downloaded from *www.falconfoodservice.com* or scan here.

IMPORTANT: Please keep this manual for future reference.

Falcon Foodservice Equipment

HEAD OFFICE

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

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

Downloaded from www.Manualslib.com manuals search engine

SYMBOLS



• SPANNER



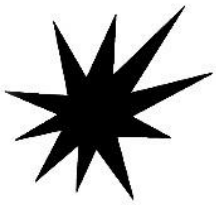
• SCREWDRIVER



• COOKING OIL



• GREASE



• SPARK IGNITION



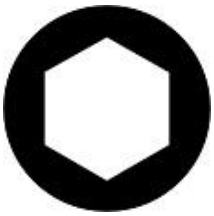
• FLAME



• WARNING



• VIEWPORT



• ALLEN KEY



•IGNITER

Downloaded from www.Manualslib.com manuals search engine



These instructions are only valid if the country code appears on the appliance. If the code does not appear on the appliance, refer to the technical instructions for adapting the appliance to the conditions for use in that country.

Installation must meet national or local regulations. Attention must be paid to: gas safety (installation & use) regulations, health and safety at work act, local and national building regulations, fire precautions act.

To prevent shocks, all appliances must be earthed.

This equipment is for professional use only and must be used by qualified persons.

The installer must instruct the responsible person(s) of the correct operation and maintenance of the appliance.

Only competent persons are allowed to service or convert the appliance to another gas type.

Gas appliances must have a stop cock fitted in the supply pipe work. The user must be familiar with the location and operation of this device in order to turn off the supply of gas in the event of an emergency.

Unless otherwise stated, parts which have been protected by the manufacturer must not be adjusted by the installer.

Take care when moving an appliance fitted with castors.

The appliance must be serviced regularly by a qualified person. Service intervals should be agreed with the service provider.

This appliance may be discolored due to testing.

Downloaded from www.Manualslib.com manuals search engine

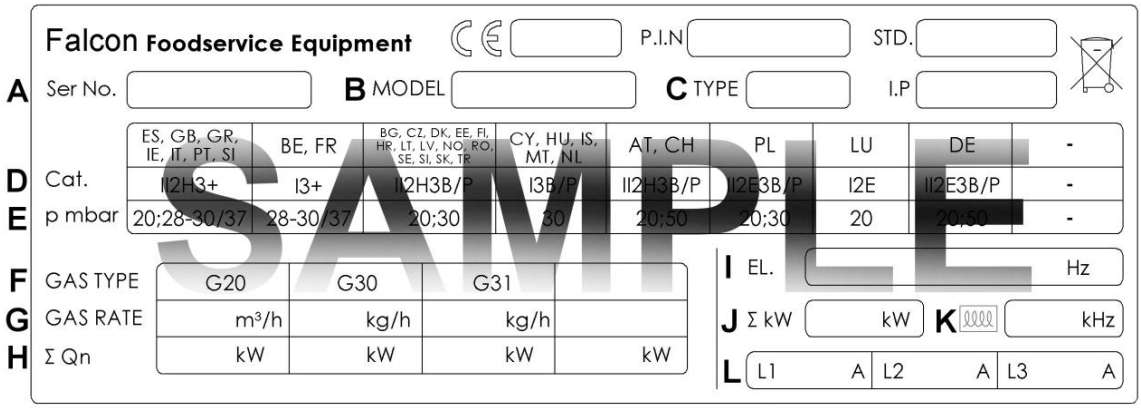
CONTENTS

1.0 APPLIANCE INFORMATION 6
2.0 OPERATION 7
2.1 COMPONENT PARTS 7
2.2 CONTROLS 7
2.3 USING THE APPLIANCE 8
3.0 CLEANING AND MAINTENANCE 9
4.0 SPECIFICATION 9
5.0 DIMENSIONS / CONNECTION LOCATIONS 10
6.0 INSTALLATION 11
6.1 SITING / CLEARANCES 11
6.2 VENTILATION 11
6.3 GAS SUPPLY & CONNECTION 12
6.4 ASSEMBLY 13
6.5 COMMISSIONING 13
7.0 CONVERSION 14
7.1 GAS CONVERSION CHECK LIST 14
8.0 SERVICING 14
8.1 CONTROL PANEL 14
8.2 ACCESS PANEL 15
8.3 INJECTORS 15
8.4 PILOT REMOVAL 16
8.5 PILOT ASSEMBLY 16
8.6 GAS VALVE 17
8.7 PRESSURE ADJUSTMENT 18
8.8 SAFETY THERMOSTAT REMOVAL 18
8.9 PLATE / THERMOSTAT BULB REMOVAL 19
8.10 BURNER 23
8.11 GOVERNOR 23
9.0 FAULT FINDING 24
10.0 SPARE PARTS 25
11.0 SERVICE INFORMATION 25

Downloaded from www.Manualslib.com manuals search engine

1.0 APPLIANCE INFORMATION

This appliance has been CE-marked on the basis of compliance with the relevant EU directives for the heat inputs, gas pressures and voltages stated on the data plate.



A - Serial No

B - Model No

C - Flue Type

D - Gas Category

E - Gas Pressure

F - Gas Type

G - Gas Rate

H - Total Heat Input

I - Electrical Rating

J - Total Electrical Power

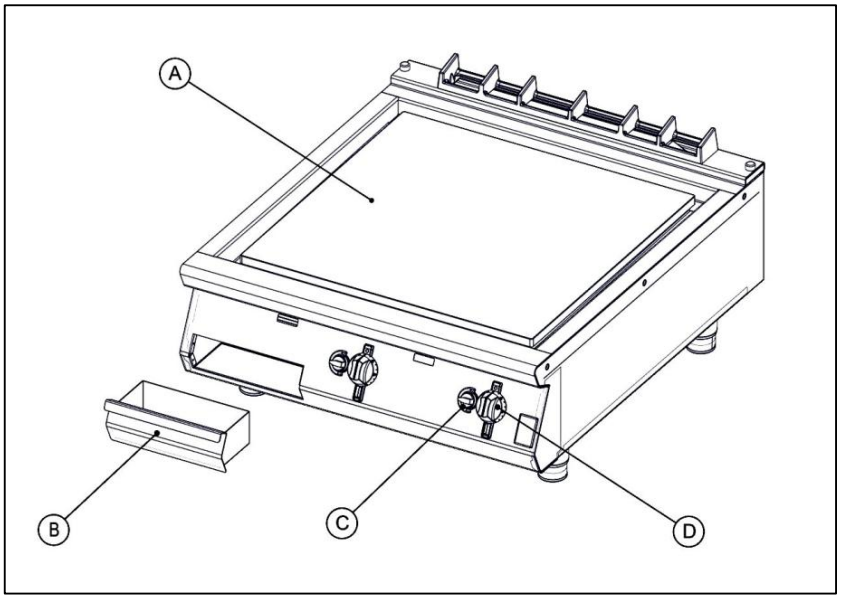
K - Magnetic Field Frequency

L - Electrical Phase Loading

Downloaded from www.Manualslib.com manuals search engine

2.0 OPERATION

2.1 COMPONENT PARTS



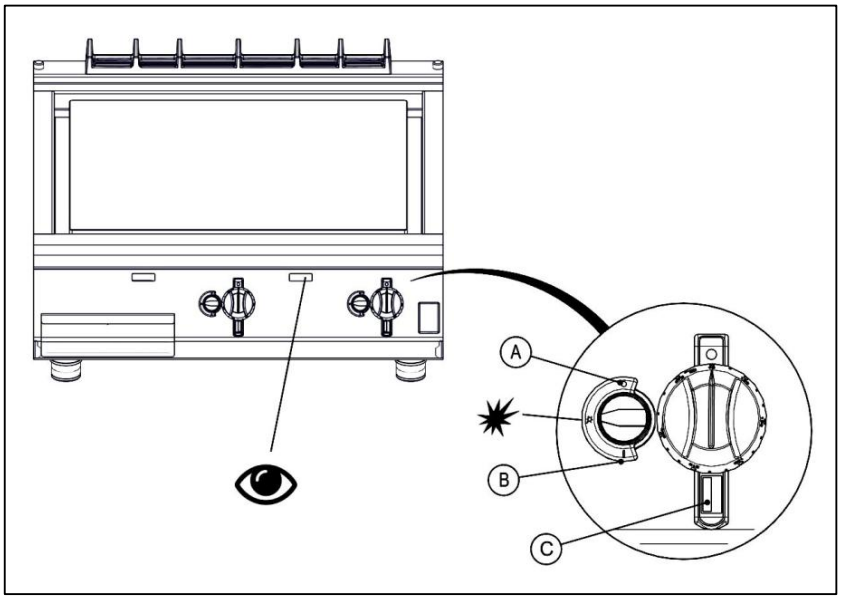
A – Cooking Plate

B – Fat Jug

C – Gas Control

D – Temperature Control

2.2 CONTROLS



A – Gas OFF

B – Gas ON

C – Zone Indicator

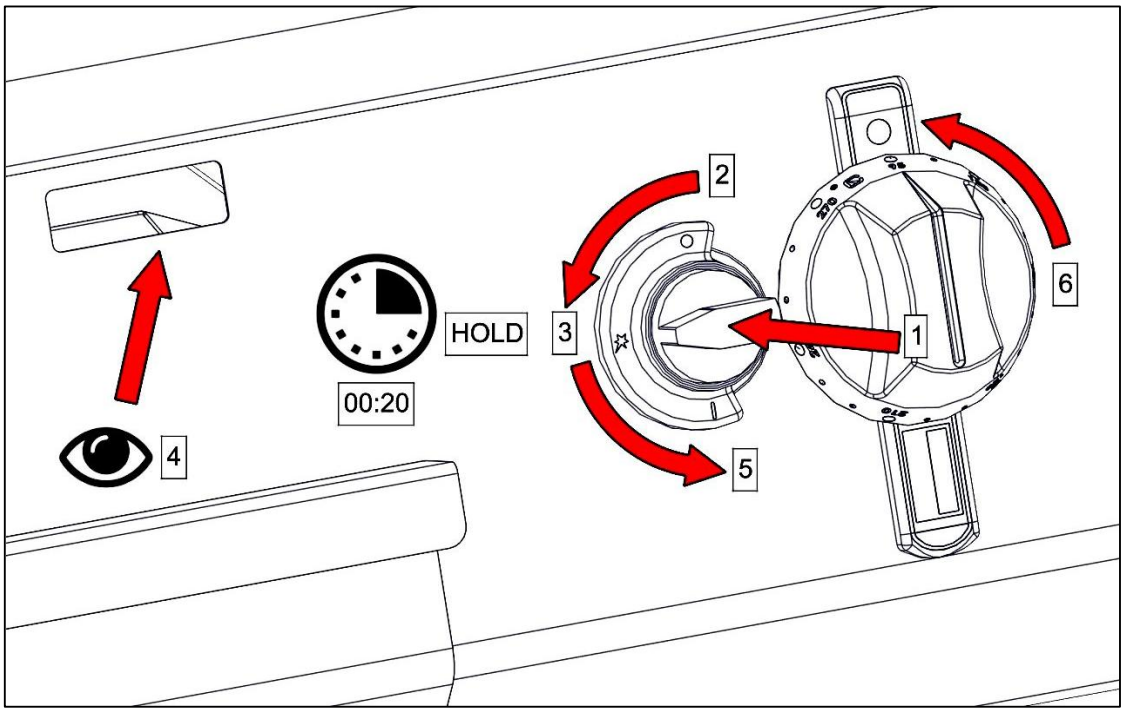
Downloaded from www.Manualslib.com manuals search engine

2.3 USING THE APPLIANCE

2.3.1 Before use, clean the appliance. See section 3.

2.3.2 Ignite the burners as shown. Push the knob in to turn.

2.3.3 Use temperature control knob to adjust temperature.



2.3.4 The minimum temperature of the hottest point of the plate is as follows:

	G9541, G9541R, G9581, G9581R	G9541CR, G9581CR
Temperature	290°C	260°C

IF A BURNER TURNS OFF, WAIT 3 MINUTES BEFORE RE-LIGHTING.

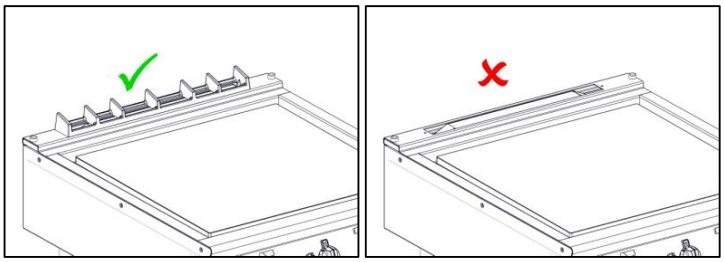
2.3.5 Turning The Burner Off

Turn pilot knob to 'OFF' position. Look through the view port to make sure the burner is off.

Downloaded from www.Manualslib.com manuals search engine

3.0 CLEANING AND MAINTENANCE

3.1 Turn off and cool down.
3.2 Scrape off burnt on food.
3.3 Remove other debris using a cloth.
3.4 Clean fat jug.
3.5 The flue capper can be removed for cleaning, but must be replaced for use.



DO NOT USE METAL UTENSILS ON CHROME GRIDDLE.

FAILURE DUE TO LACK OF PROPER CLEANING IS NOT COVERED BY WARRANTY.

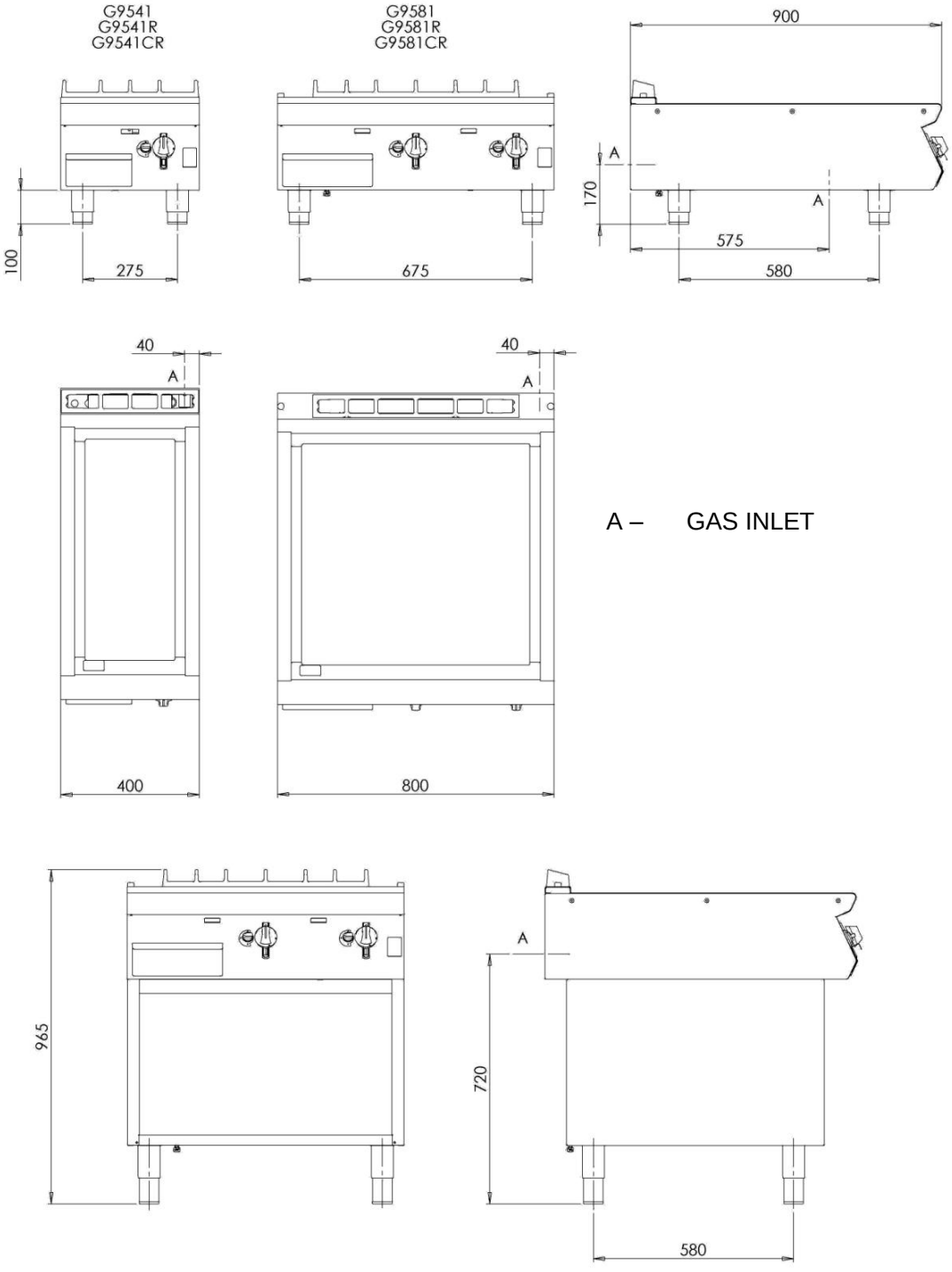
4.0 SPECIFICATION

INJECTOR SIZES				
Gas Type		G20	G30	G31
G9541		2.25	1.50	1.50
G9581		2.25	1.50	1.50
Pilot Injectors		31.2	25	25
Supply Pressure	mbar	20	29/50	37
Operating Pressure	mbar	15	29	37

HEAT INPUTS (kW)			
	G20	G30	G31
G9541	8.2	8.8	8.8
G9581	16.4	17.6	17.6

Downloaded from www.Manualslib.com manuals search engine

5.0 DIMENSIONS / CONNECTION LOCATIONS

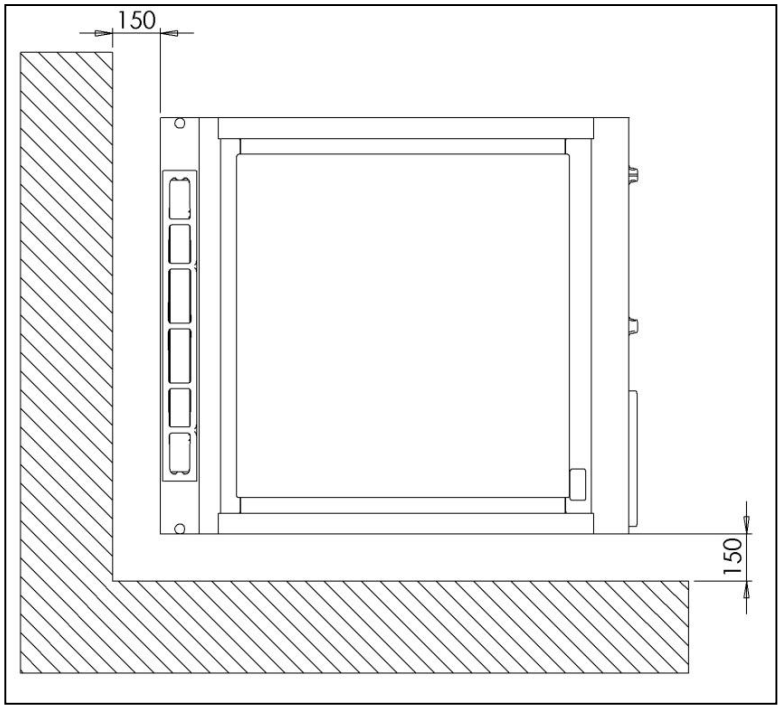


A – GAS INLET

Downloaded from www.Manualslib.com manuals search engine

6.0 INSTALLATION

6.1 SITING / CLEARANCES



CAUTION: WALLS CLOSER THAN 150mm TO THE APPLIANCE MUST BE NON COMBUSTIBLE. IF SUITING THE NECESSARY CLEARANCES TO ANY CUMBUSTIBLE WALL MUST BE THE LARGEST FIGURE GIVEN FOR INDIVIDUAL APPLIANCES INSTRUCTIONS.

6.2 VENTILATION

This appliance must be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which they are installed. Installer must consult any additional local / national regulations.

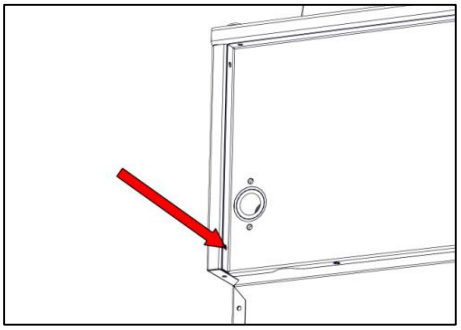
COMBUSTION AIR REQUIREMENTS		
	G9541	G9581
G20	8m^3/h	15m^3/h
G30	8m^3/h	16m^3/h
G31	8m^3/h	16m^3/h

Downloaded from www.Manualslib.com manuals search engine

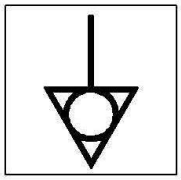
6.3 GAS SUPPLY & CONNECTION

6.3.1 Installation pipe work should be fitted in accordance with local / national standards. The pipe work must not be smaller than unit gas inlet connection, i.e. Rp¾ (¾" B.S.P.). If using flexible hosing, the hose must be sized to conform with the hose manufacturers specifications and the length must not exceed 1.5m. An isolating valve must be located close by for shut-down during an emergency or servicing.

6.3.2 If flexible hose is used, it shall comply with national requirements. These must be periodically examined and replaced as necessary. If a retention chain is required then attach this to the fixing shown below.



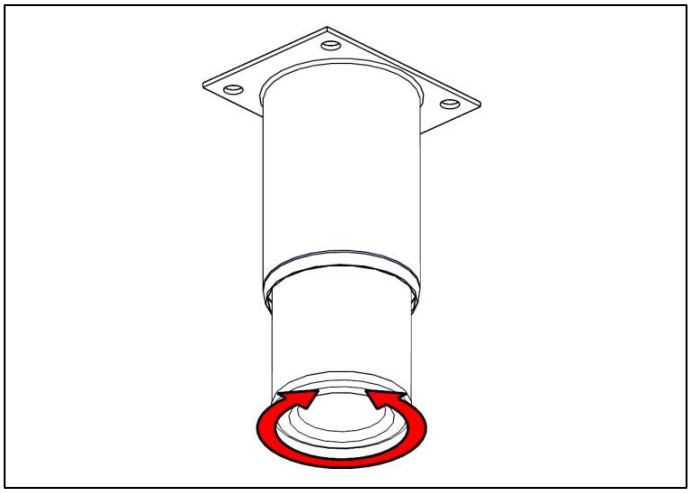
6.3.3 This appliance is also provided with a terminal for connection of an external equipotential conductor. This terminal is in effective electrical contact with all fixed exposed metal parts of the appliance, and shall allow the connection of conductor having a nominal cross-section area of up to 10mm². It is located at the rear of the unit and identified by the following label and must only be used for bonding purposes.



Downloaded from www.Manualslib.com manuals search engine

6.4 ASSEMBLY

6.4.1 Position appliance and level using feet adjusters as shown below.



6.4.2 Connect appliance to gas supply and test for gas tightness (see 6.3)

6.5 COMMISSIONING

6.5.1 Remove control panel (see 8.1)
6.5.2 Ensure burner pressure is correct (see 8.7 for pressure adjustment)
6.5.3 Light pilots and ensure all stay lit.
6.5.4 Turn on main burners. Ensure correct cross lighting occurs.
6.5.5 Check for flame stability.
6.5.6 Operate controls ensuring they turn smoothly.
6.5.7 Turn off appliance.
6.5.8 Replace control panel.

If the appliance does not operate correctly please refer to section 9.0 and rectify the problem.



PLEASE FILL OUT THE INFORMATION TABLE ON THE FRONT COVER AFTER COMMISSIONING.

Downloaded from www.Manualslib.com manuals search engine

7.0 CONVERSION

BEFORE INSPECTION, SERVICING OR CONVERSION, TURN OFF GAS AT ISOLATOR.

7.1 GAS CONVERSION CHECK LIST

☐ Change injectors in burner(s) and pilot(s) (see 8.3 & 8.5).

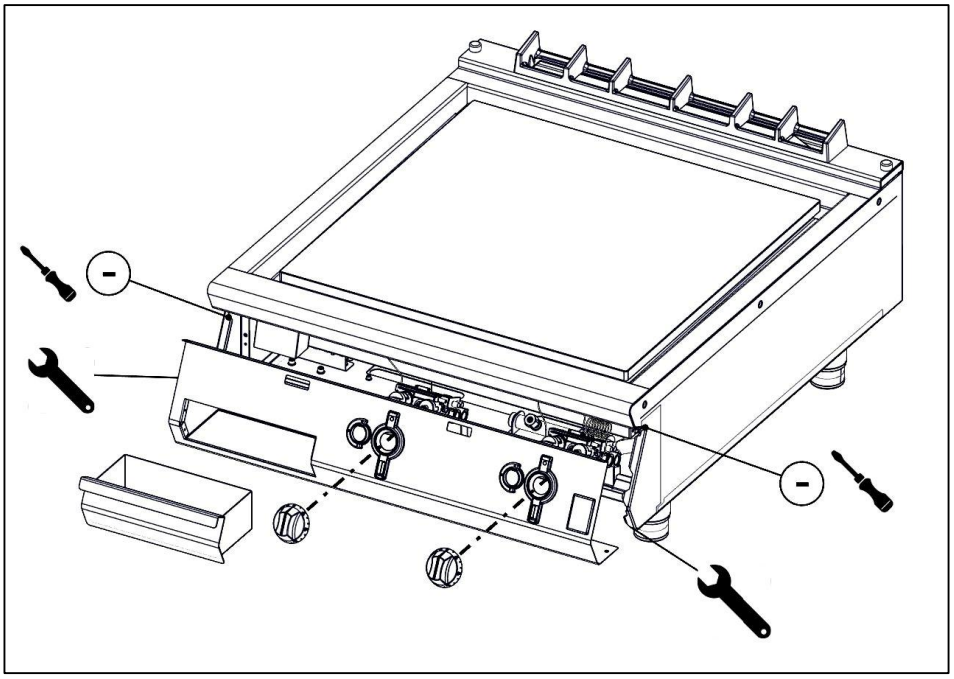
☐ Change gas type label.

☐ For G30 (50mb) fit Governor (see 8.11).

☐ Adjust pressure at valve to values stated in section 4.0 (see 8.7 for pressure adjustment).

8.0 SERVICING

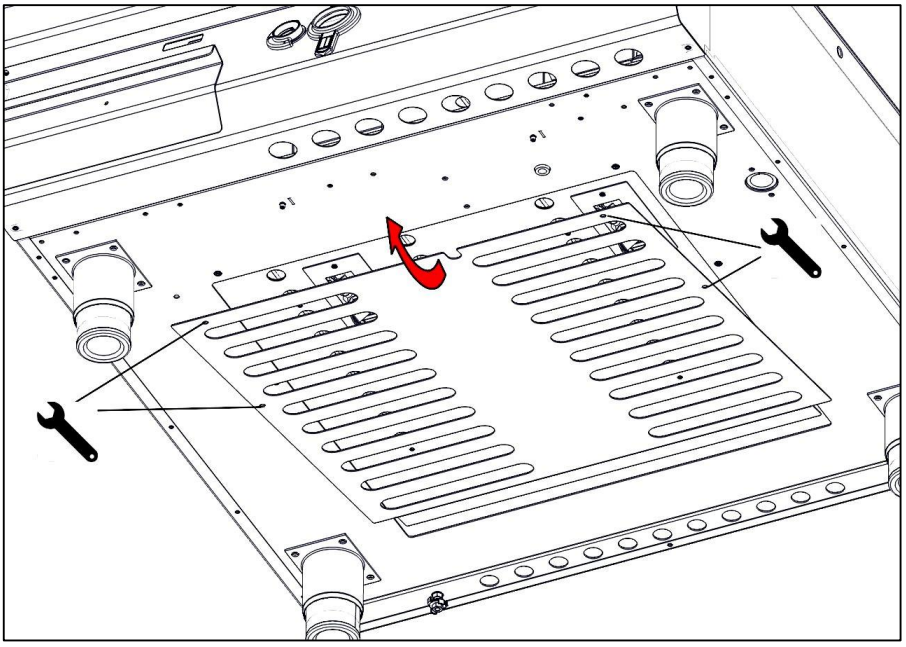
8.1 CONTROL PANEL



8.1.1 Remove control panel as shown.

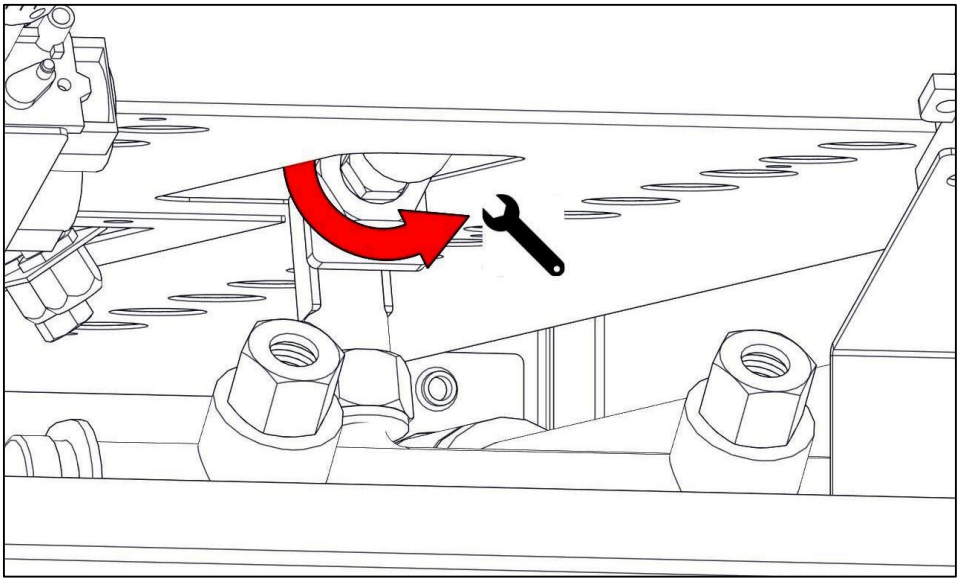
Downloaded from www.Manualslib.com manuals search engine

8.2 ACCESS PANEL



8.2.1 Remove access panel as shown.

8.3 INJECTORS



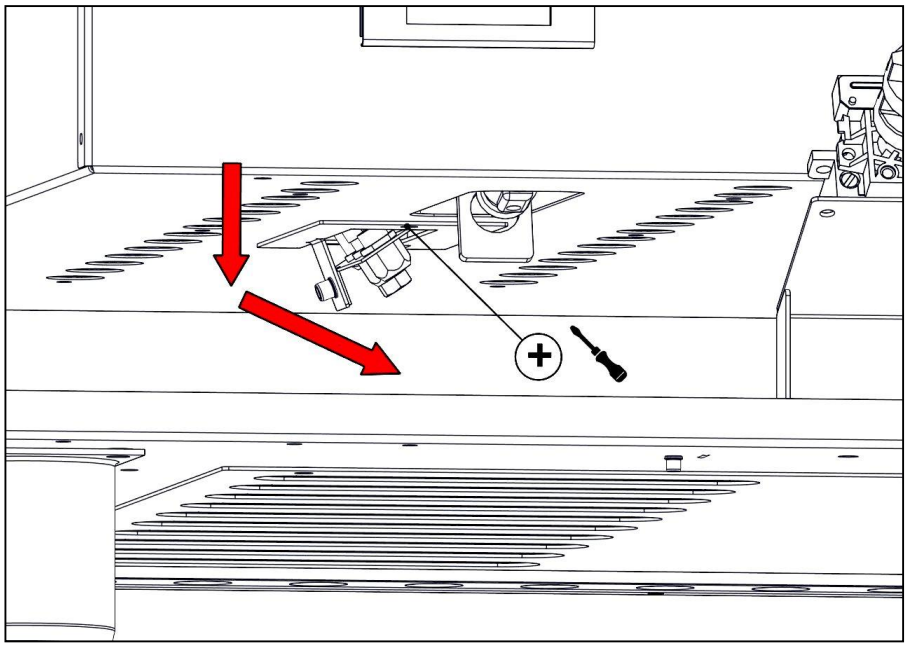
8.3.1 Remove injector as shown.

8.3.2 Clean injector.

8.3.3 After replacement, check burner performance.

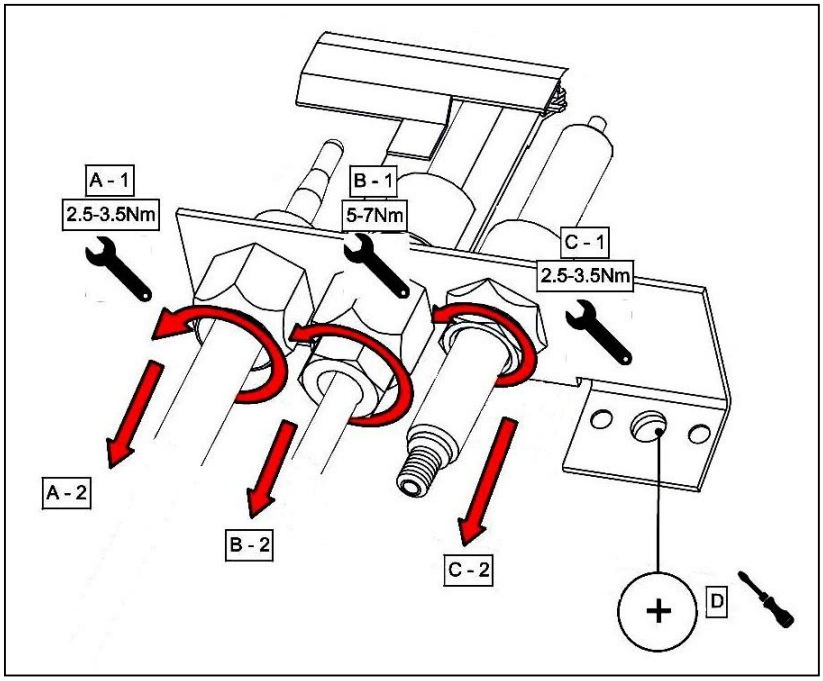
Downloaded from www.Manualslib.com manuals search engine

8.4 PILOT REMOVAL



8.4.1 Remove as shown.

8.5 PILOT ASSEMBLY



8.5.1 Remove pilot components as shown.

A – Thermocouple

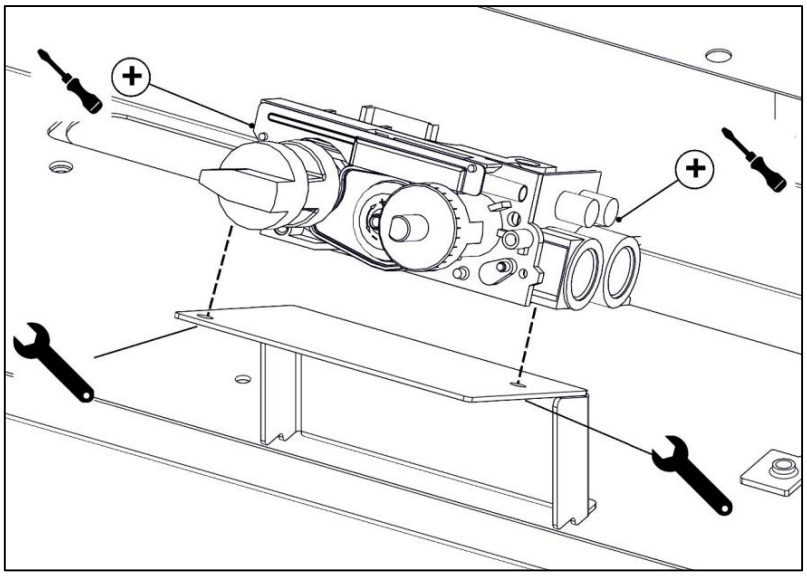
B – Pilot Gas Pipe / Pilot Injector.

C – Spark Electrode

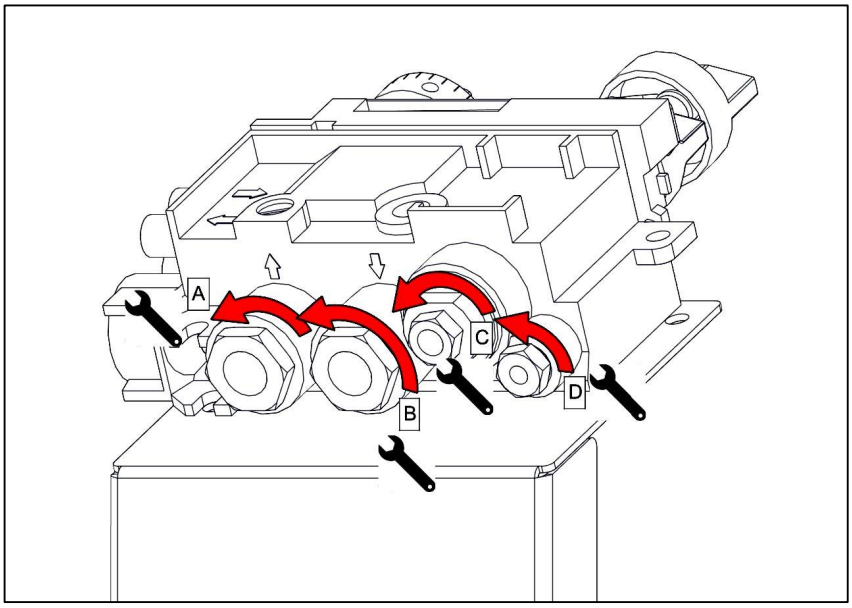
D – Pilot Bracket

Downloaded from www.Manualslib.com manuals search engine

8.6 GAS VALVE



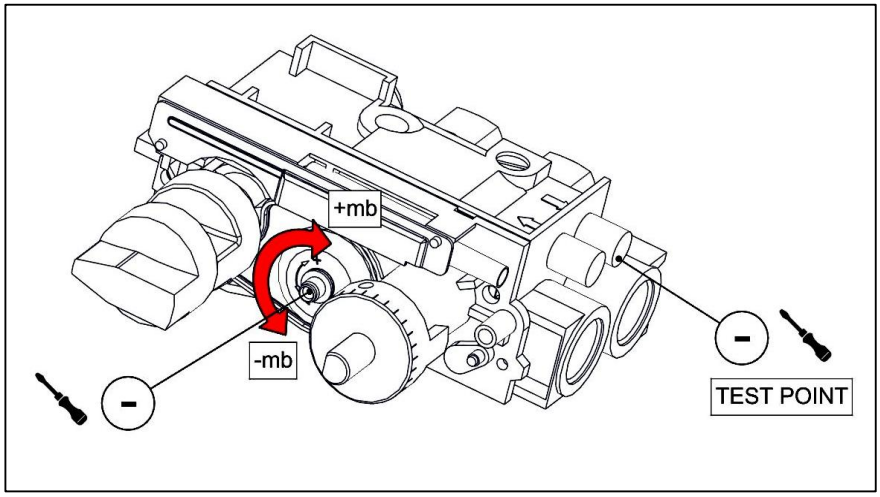
8.6.1 Remove gas valve as shown.



8.6.2 Remove connections as shown.
A – Gas In
B – Gas Out
C – Thermocouple
D – Pilot

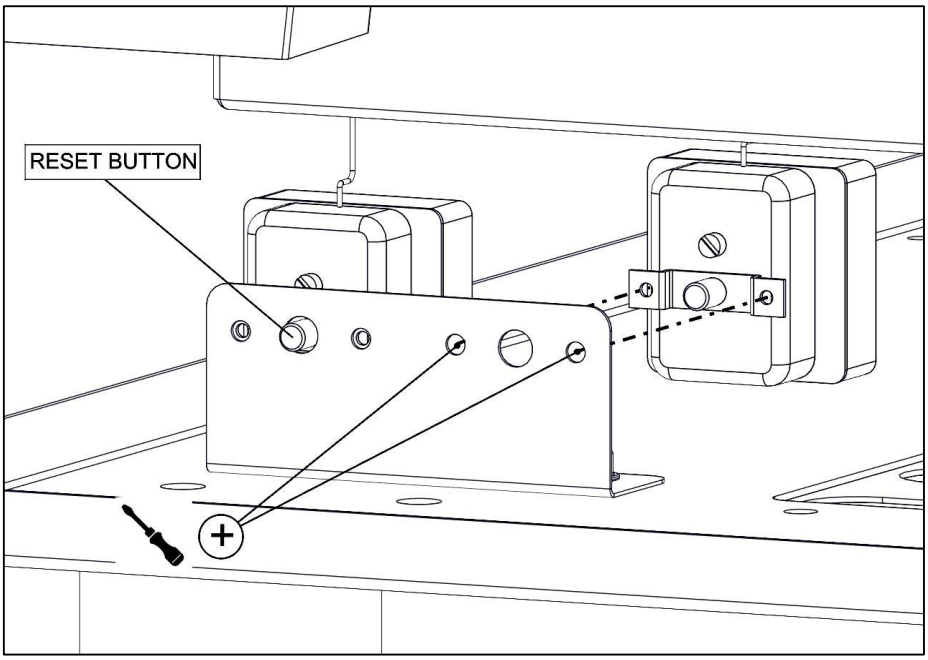
Downloaded from www.Manualslib.com manuals search engine

8.7 PRESSURE ADJUSTMENT



8.7.1 Adjust pressure as shown.

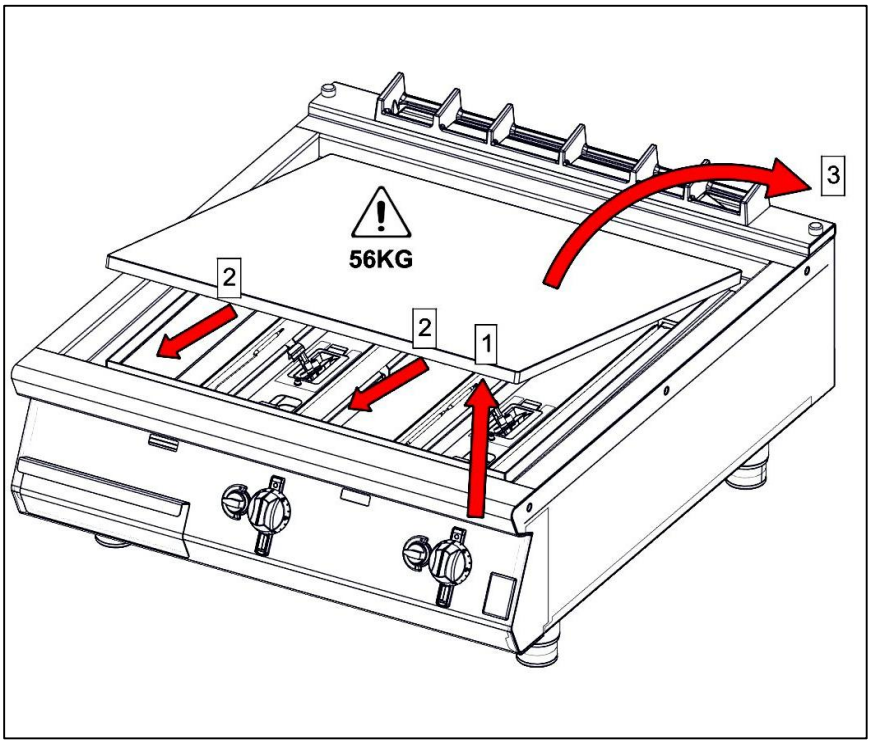
8.8 SAFETY THERMOSTAT REMOVAL

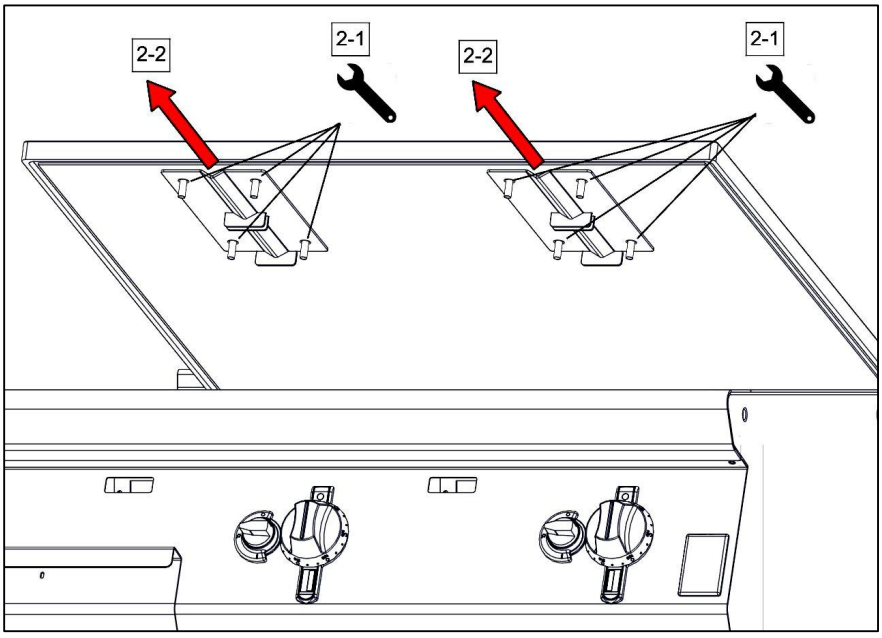


8.8.1 Remove safety thermostat as shown.

Downloaded from www.Manualslib.com manuals search engine

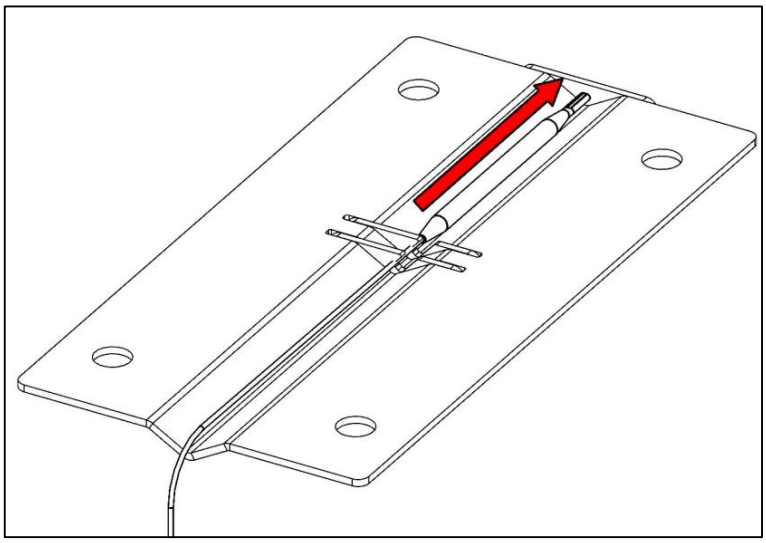
8.9 PLATE / THERMOSTAT BULB REMOVAL



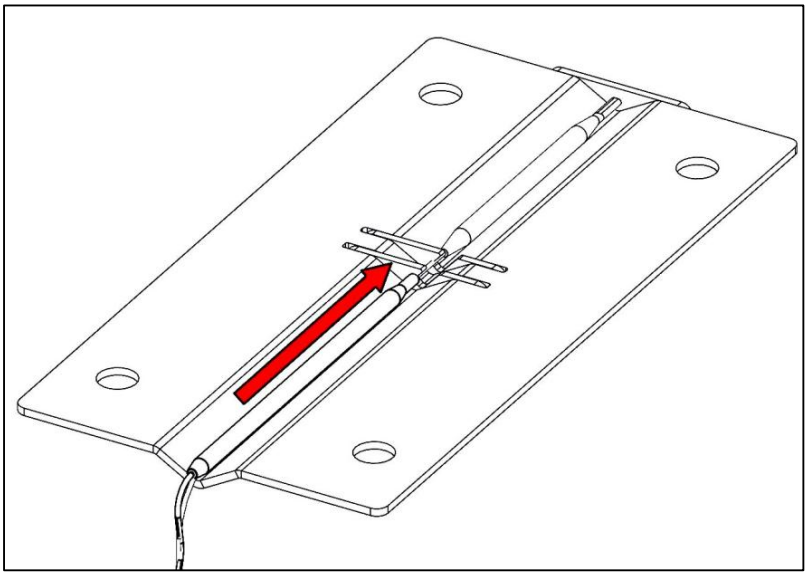


8.9.1 Remove plate and thermostat phial(s) as shown.

Downloaded from www.Manualslib.com manuals search engine

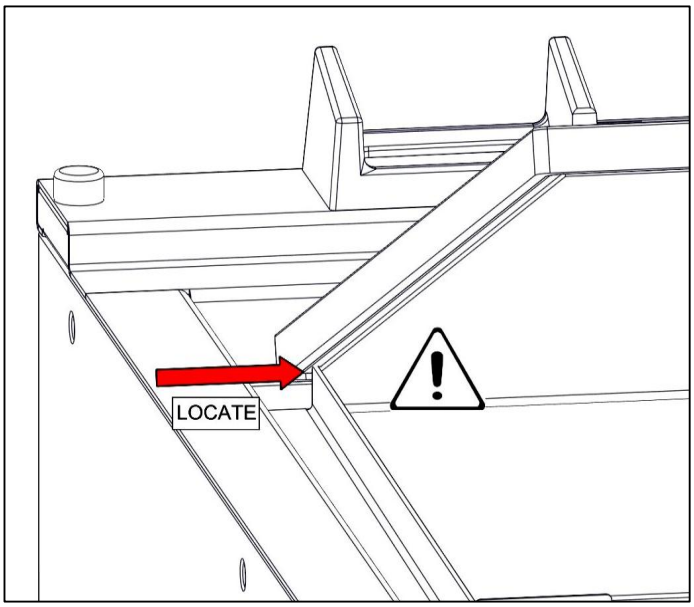


8.9.2 Replace safety thermostat phial, position as shown (**Only for Chrome Griddles**).

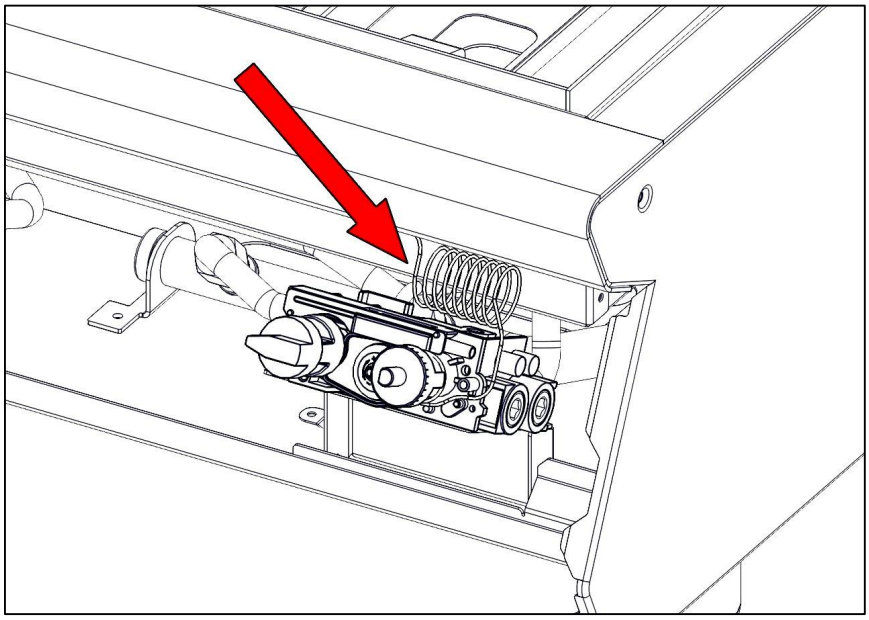


8.9.3 Replace operating thermostat phial, position as shown.

Downloaded from www.Manualslib.com manuals search engine



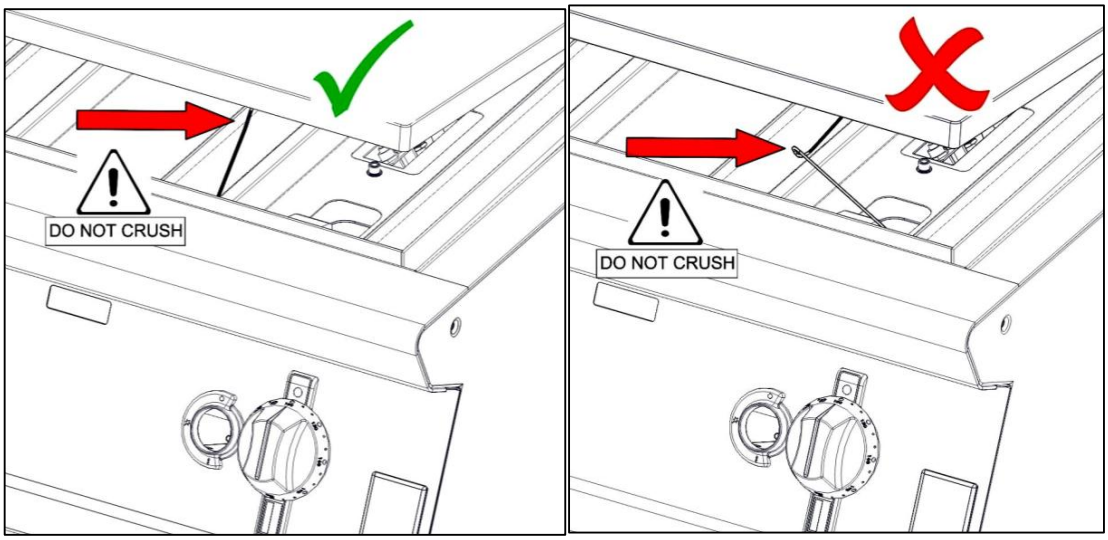
8.9.4 Replace the thermostat phial on to the plate and locate the plate as shown.



8.9.5 Ensure all excess capillary tube is located in the control panel area as shown.

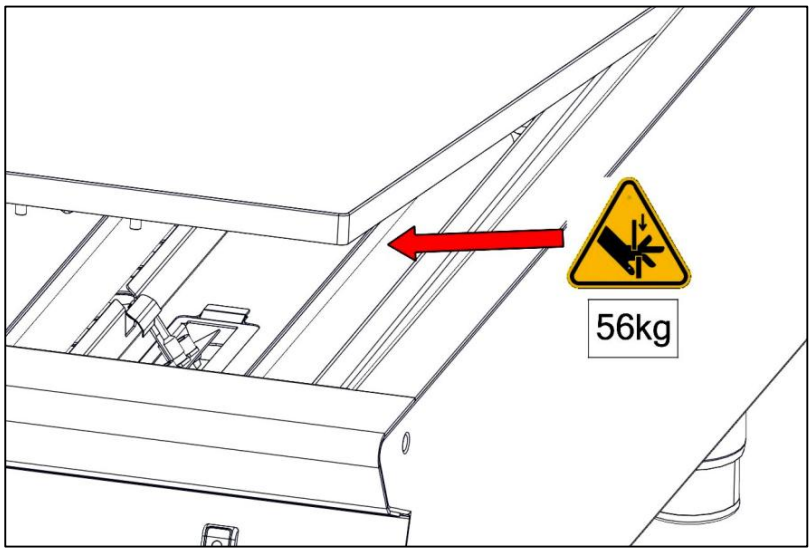
DO NOT LEAVE EXCESS CAPILLARY TUBE INSIDE THE BURNER BOX AREA.

Downloaded from www.Manualslib.com manuals search engine



8.9.6 Lower the plate carefully ensuring the thermostat capillary tube does not get crushed.

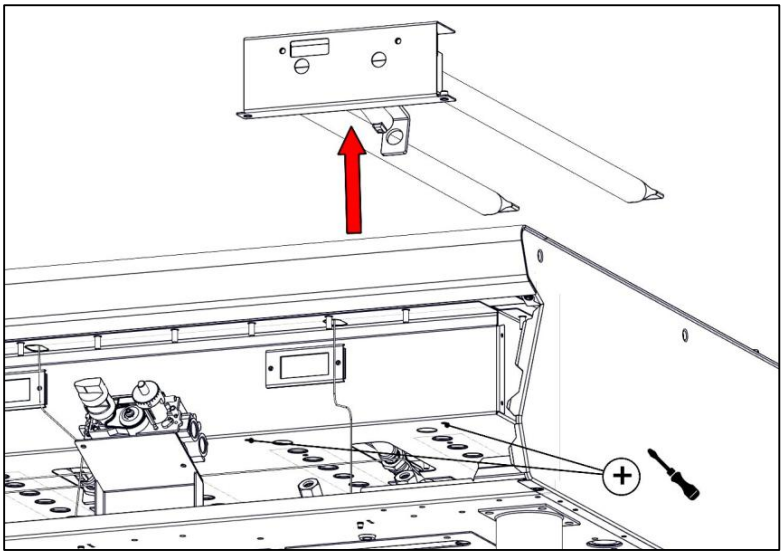
DO NOT CRUSH THERMOSTAT CAPILLARY TUBE. ENSURE THE TUBE GOES STRAIGHT DOWN THROUGH THE BURNER BOX HOLE AS SHOWN ON THE LEFT. ENSURE IT DOES NOT BEND INSIDE THE BURNER BOX AS SHOWN ON THE RIGHT.



RISK OF CRUSHING HANDS - REPLACE PLATE CAREFULLY.

Downloaded from www.Manualslib.com manuals search engine

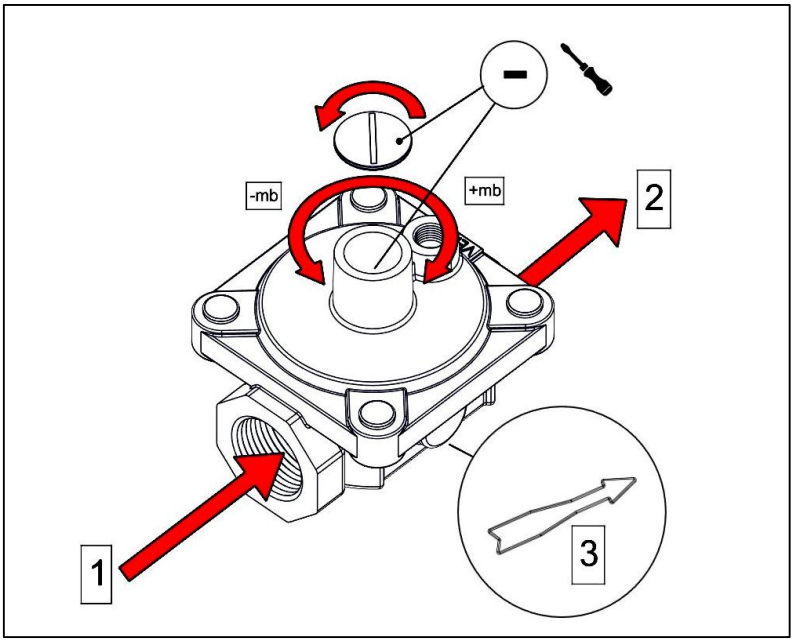
8.10 BURNER



8.10.1 Remove burner as shown.

8.11 GOVERNOR

8.11.1 This applies to G30 (50mb) models only.



1 – Gas In

2 – Gas Out

3 – Direction of Flow

GOVERNOR SUPPLIED IS MAINTENANCE FREE. ENSURE THE BLUE DUST CAP COVERING THE VENT IS FITTED AND IN GOOD CONDITION.

Downloaded from www.Manualslib.com manuals search engine

9.0 FAULT FINDING

FAULT	POSSIBLE CAUSES	REMEDY
Pilot does not light.	No gas supply.	Restore supply.
	Faulty spark igniter.	Test igniter button, lead and electrode. Replace as necessary.
Pilot does not stay lit.	Faulty thermocouple.	Check thermocouple is tight and tip is in pilot flame.
Main burner(s) does not light.	Gas pressure too low.	Check pressure, adjust as necessary.
	Injector(s) blocked or damaged.	Clear nozzle(s) or replace.
	Burner ports blocked.	Clear ports or replace.
	Gas tap(s) seized or blocked.	Clear or replace as necessary.
Slow/Poor heating.	Valve pressure wrong.	Check pressure and adjust if necessary.
	Burner ports blocked.	Check burner and clean if dirty.
	Low mains gas pressure.	Check with gas supplier.
	Gas supply isolated/off.	Restore supply. Check with gas supplier.

Downloaded from www.Manualslib.com manuals search engine

10.0 SPARE PARTS

Main spare parts:

- Gas Valve
- Pilot Assembly
- Thermocouple
- Fat Jug
- Control Knob

When ordering spares, quote the following:
Model Number
Serial number
Gas Type

This information is found on data plate on front panel. (See section 1.0)

Visit our website for further spares information.

11.0 SERVICE INFORMATION

It is recommended to have a maintenance contract with a local service provider.

SERVICELINE CONTACT:
(UK only)
Phone: +441438 363 000

Warranty Policy Shortlist

For our warranty policy please go to www.falconfoodservice.com

Downloaded from www.Manualslib.com manuals search engine