



**CATERING HIRE**  
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## LPG 6 Burner Oven Instructions



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## Electrical & Gas Safety Instructions



## LPG 6 Burner Oven

Falcon  
Dominator



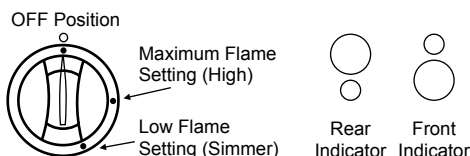
### Features

- POWER** : LPG Propane gas, 37mbar  
Btu/hr: 146,300 - 42.8kW.
- CONSUMPTION** : 19kg bottle minimum - 1.5kg / hour
- WEIGHT** : 129kg.
- CAPACITY** : 6 x 1:1 gastronorm pans.  
- *gastronorm pans supplied extra.*
- DIMENSIONS** : 870(h) x 900(w) x 770(d)mm.  
: Oven capacity: 0.15mcubed
- FEATURES** : 40% turndown on vortex burner for gentle simmer.  
: Thermostat control oven, flame failure protected.  
: Five shelf positionings within oven for 3 adjustable shelves.

### Usage

#### Open Top Burners

- 1) Press and turn knob anticlockwise to high flame position.
- 2) Light burner using taper or match and continue to press knob for a further 20 seconds before release.
- 3) Burner should remain lit; if the burner goes out return to step 1 and repeat ignition procedure.
- 4) When the burner remains lit, turn knob to required position.
- 5) To turn off the burner, turn the knob to the OFF position.



#### Oven

Open oven doors.

- 1) Turn thermostat knob to maximum setting and push in, this will establish a flow of gas to the burner.
- 2) Continue to press knob in at the same time, push the piezo igniter button situated below the oven compartment to provide a spark at the oven burner.
- 3) Having established a burner flame, maintain pressure on the knob for a further 20 seconds.
- 4) Burner should remain lit. Should burner fail to remain lit, wait 2-3 minutes then return to step 2 and repeat ignition procedure.
- 5) When burner remains lit, turn thermostat to required heat.
- 6) Allow at least 15 minutes from lighting a cold oven before loading with food to be cooked. Put food in quickly and close the doors firmly.
- 7) To turn off the oven burner, turn the thermostat control knob to OFF position.

**This appliance gets very hot.**

**Take special care when children or elderly people are present. Take care NOT to touch the top or sides of the oven as these areas get extremely hot, and will result in burns.**

### Cleaning

#### Open Top Burners

Remove pan supports and burner head from unit.

**Wash all parts with hot soapy water.**

Wipe out hob area and drip trays before replacing all parts in reverse order.

Thoroughly dry all burner ports so they are clean and free from food or cleaning material debris.

Ensure that the burner parts are located correctly.

#### Oven

Clean while oven is warm but not hot.

Pull out the shelves and clean.

The shelf runners can be removed by gripping the bottom and lifting upwards until the lower ends come out of the brackets, pull outward towards the centre of the oven, then lower.



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## SAFETY INSTRUCTIONS - PLEASE READ

### Before Starting Work

- ✓ CHECK ALL YOUR EQUIPMENT. DO NOT USE ANYTHING FOUND DAMAGED.
- ✓ CHECK THAT THE PLUG / REGULATOR ON THE EQUIPMENT MATCHES THE SUPPLY.
- ✓ DO NOT TRY TO IMPROVISE CONNECTIONS.
- ✓ KEEP ELECTRICAL EQUIPMENT AWAY FROM RAIN, WATER AND GAS.
- ✓ MAKE SURE YOU KNOW HOW TO USE THE EQUIPMENT.
- ✓ YOU NEED TO KNOW HOW TO TURN IT OFF.

### Safety Notice

PLEASE NOTE THIS MACHINE IS INTENDED FOR STATIC USE ONLY. ONCE CONNECTED TO ELECTRICITY AND OR LPG GAS SUPPLY IT SHOULD NOT BE MOVED.  
SOME GENERATORS SUPPLY 240V, 415V AND 110V. PLEASE CHECK FOR CORRECT VOLTAGE BEFORE USE.

### LPG Safety

- ✓ CONNECT PROPANE REGULATORS WITH THE SPANNER PROVIDED. DO NOT USE TOOLS WHICH MAY DAMAGE THE REGULATOR.
- ✓ ALWAYS TREAT REGULATORS AND HOSES WITH CARE.
- ✓ ALWAYS KEEP GAS CYLINDERS UPRIGHT AND TURN OFF AT GAS VALVE ON CYLINDER BEFORE DISCONNECTING FROM THE MACHINE.
- ✓ USE ONLY THE GAS INDICATED ON THE MACHINE OR BY R & R CATERING HIRE LTD.
- ✓ DIRECT MACHINE AWAY FROM FLAMMABLE MATERIALS.
- ✓ SHOULD A GAS LEAK BE SUSPECTED, CLOSE THE CYLINDER VALVE AND EXTINGUISH ALL NAKED FLAMES. TURN THE CYLINDER BACK ON IN ORDER TO LOCATE THE LEAK BY APPLYING SOAPY WATER AND CHECK FOR BUBBLES OF ESCAPING GAS. NEVER USE A NAKED FLAME.

### General Safety

- ✓ READ AND COMPLY WITH THE INSTRUCTION LEAFLET OR LABEL BEFORE USING THE EQUIPMENT.
- ✓ TAKE ALL SAFETY PRECAUTIONS REQUIRED AND RECOMMENDED.
- ✓ DO NOT REMOVE OR BYPASS GUARDS OR SAFETY DEVICES FITTED TO THE EQUIPMENT.
- ✓ USE ONLY THE CORRECT ACCESSORIES.
- ✓ DO NOT OVERLOAD THE EQUIPMENT.
- ✓ KEEP EQUIPMENT CLEAN. PLACE AWAY FROM WORK AREA IF POSSIBLE.
- ✓ WEAR APPROPRIATE PERSONAL PROTECTIVE EQUIPMENT AT ALL TIMES.
- ✓ REMEMBER SOME CATERING EQUIPMENT MAY GET HOT IN USE.
- ✓ ALLOW TO COOL BEFORE HANDLING.
- ✓ TAKE SPECIAL CARE WHEN CHILDREN OR ELDERLY PEOPLE ARE PRESENT.
- ✓ TAKE CARE NOT TO TOUCH THE TOP OR SIDES OF ANY HOT EQUIPMENT, AS THIS WILL RESULT IN BURNS.

**IF THE EQUIPMENT IS FAULTY  
PLEASE DO NOT REPAIR IT!  
CONTACT US ON  
01242 820100**

### 240v Electrical Safety

- ✓ ELECTRICITY IS DANGEROUS AND MUST ALWAYS BE USED WITH GREAT CARE.
- ✓ WATER AND ELECTRICITY MAKE A VERY DANGEROUS COMBINATION, TAKE GREAT CARE IN KEEPING THEM APART.
- ✓ USE THE EQUIPMENT ONLY FOR THE PURPOSE FOR WHICH IT WAS DESIGNED.
- ✓ CARELESSNESS OR MISUSE COULD CAUSE ELECTRIC SHOCK OR FIRE.
- ✓ IT IS ADVISED TO USE A RESIDUAL CURRENT DEVICE WITH ALL 240V APPLIANCES.
- ✓ CHECK YOUR SUPPLY FOR SUFFICIENT AMPAGE BEFORE USING EQUIPMENT WITH A HEATING ELEMENT.

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