



CATERING HIRE
quality hire for special occasions

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LPG Falcon G3860 Fryer Instructions

LPG Falcon G3860 Fryer



Positioning

Where at all practical, make every effort to make access to the fryer easy, with no trip hazards.

The fryer is designed to be free standing. Ensure that the fryer is placed on a flat surface without any side, rear or overhead obstruction.

When selecting a location ensure the fryer is not placed near combustible materials or in a windy environment.

Ensure that the gas cylinder is not placed in contact with the fryer. We recommend that the cylinder is placed as far away from the fryer as possible without placing undue strain on the hose.

Ensure that the cylinder is placed on a flat, level surface and that the hose is neither stretched or twisted.

The cylinder must be located to give good access to connect and disconnect the regulator to the cylinder.

Cleaning

Allow the fryer to cool.

Drain oil using the drain pipe provided. Please do not leave oil after use in the fryer. The fryer can be cleaned with a cloth and hot soapy water

Major servicing, refinishing and internal cleaning is only to be performed by R & R Catering Hire approved staff only.

WARNING

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 fryer as these areas get extremely hot, and will result in burns.

After turning off pilot for any reason, wait at least 5 minutes before attempting to re-light

Lighting the burner

Ensure pan is filled to the correct level with cooking oil prior to lighting.

Operating thermostat must be turned off (*fully anti-clockwise*).

Light the pilot using the following procedure:

- Lift flap covering gas control valve.
- Push gas valve control knob in and turn to pilot position (*see figure 1*).
- Continue to push knob in. Press igniter fully in and release, the spark should light the pilot. If the pilot does not light, continue to press and release igniter button until pilot lights.
- When pilot is lit, hold control knob in for 20 seconds then release.
- Check pilot remains lit. If the pilot is extinguished then knob is released, wait at least 3 minutes before repeating from step b).

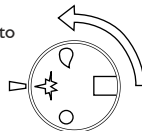


Figure 1

Main burner may now be lit as follows:

Note: A 20 second delay (approx) will occur between establishing pilot flame and burner ignition.

- Set operating thermostat to 190°C
- Turn gas valve control knob to "MAIN" position (*see figure 2*) and check burner lights.
- Having lit the burner, turn operating thermostat to required setting.

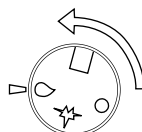


Figure 2

Extinguishing

Turn operating thermostat to "off" position (*fully anti-clockwise*).

End of service - Turn off pilot

Push in gas valve control knob and return to "off" position (*See figure 3*).

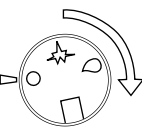


Figure 3



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Electrical & Gas Safety Instructions

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 DOES NOT WORK PROPERLY 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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