ZANTEC
CATERING AND REFRIGERATION SERVICES LTD

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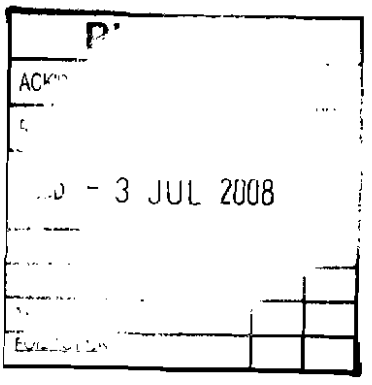
Phil
Miramar Restaurant
1016 Stockport Road
Levenshulme
Manchester
M19 3WN



13th June 2008

Dear Phil,

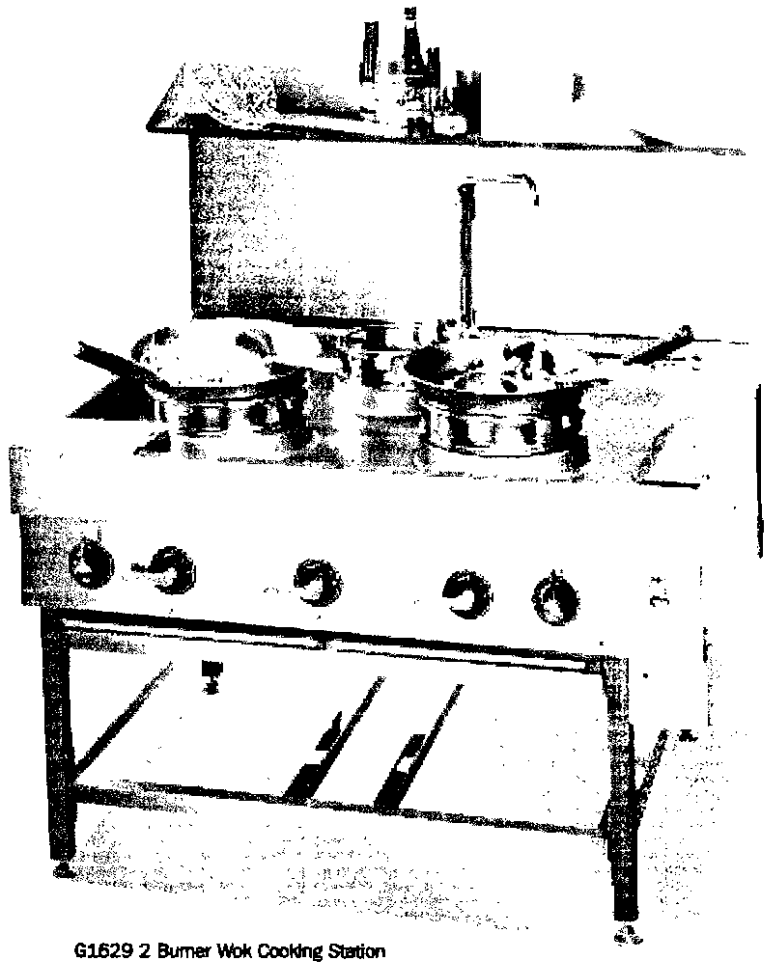
With reference to your restaurant development at Unit 10, Plymouth Grove, Ardwick, please find enclosed specifications on all appliances suggested. Please do not hesitate to contact us should you require any further information.

Item	Quantity	Description
1.	1 x	Falcon wok cooking station. 4/3 burner model. Powerful front jet burners, each deliver 7.5kW (60,000 btu/hr). Rear twin bar burner rated at 9kW (30,000 btu/hr) to facilitate simmering. Both burner types have 50% turn down provision. Burners are fitted with individual flame failure for safety purposes. Spray bar provides a constant flow of water across hob to keep surface cool and clean. Easy to clean front gully and drain system clears cooking debris. Seamless high grade stainless steel, single pressed hob. Heavy duty removable stainless steel wok setting rings. Full length spice rack. Water Connection: ¾" BSP. Gas Connection: 1" BSP
2.	2 x	Pitco 35C gas heated, twin basket, twin pan deep fat fryers. Dimensions 384(w) x 769(d) x 1201(h). Oil capacity 17.7 litres. Output 90,000 btu per hour, per unit. Units incorporate automatic temperature limit gas shut off.
3.	2 x	Polar three door refrigerated counter units. 2.4KWH/24Hr. Dimensions 1795(w) x 700(d) x 860(h). Refrigerant R134A
4.	1 x	2660 x 2060 Valera freezer room complete with monoblock refrigeration system with a temperature range of –15 to –20°C. 13A, 240V power supply. CFC free polyurethane insulated panels.
5.	1 x	Sanyo EMC1900M commercial 1900 Watt microwave oven. External dimensions 422(w) x 540(d) x 335(h). Finished in stainless steel.
6.	1 x	1800 x 700 plain top electrically heated hotcupboard. Power rating 3KW. Unit finished in stainless steel.

7.	1 x	Parry PWGB600 electric wet well bains marie unit. Dimensions 600 x 715 x 340. Power rating 3KW. Unit finished in stainless steel.
8.		Extract system incorporating Vent Axia TP500-14 turbo prop contra rotating axial fan. 16A, 3 phase with Vent Axia 10303110A controller. Inlet sound power level 71dBA @ 3 metres. Total KW loading 1.7KW. Start current 28A. Full load 7.3A

Wok Cooking Stations

WOKS



G1629 2 Burner Wok Cooking Station
G1639 3 Burner Wok Cooking Station (Shown)
G1659 5 Burner Wok Cooking Station
G1679 7 Burner Wok Cooking Station

BENEFITS AT-A-GLANCE

POWER
Powerful 60,000 Btu/hr vortex style jet burners as standard.

CONTROLLABILITY
Gas taps with 50% turn down provision.

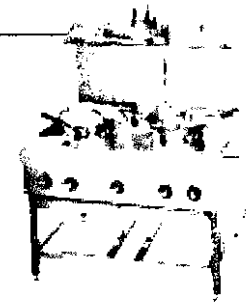
PRACTICAL OPERATION
All controls can be knee operated including water fill and faucet.

EASY CLEAN
Seamless, high grade stainless steel hob with constant water flow allows water to flow over hob keeping surface cool and clean.

GAS

ID - FAL400

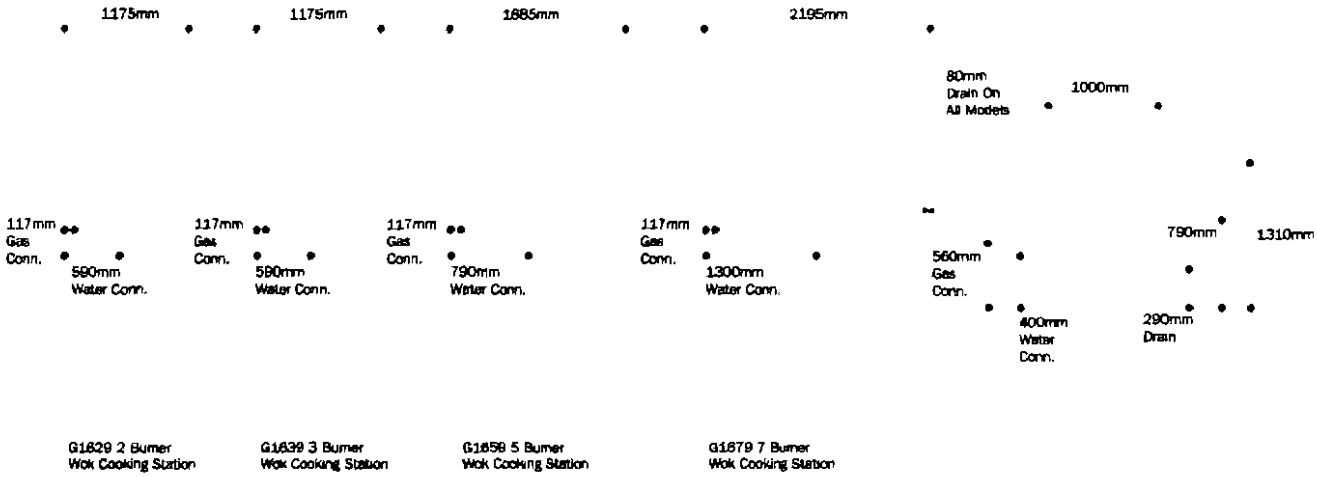
Wok Cooking Stations



WOKS

Model	G1629 2 Burner Wok Cooking Station	G1639 3 Burner Wok Cooking Station	G1659 5 Burner Wok Cooking Station	G1679 7 Burner Wok Cooking Station
Height (mm)	790	790	790	790
Width (mm)	1175	1175	1685	2195
Depth (mm)	1000	1000	1000	1000
Weight (kg)	175	180	257	336
Front burner rating (Btu/hr)	60,000	60,000	60,000	60,000
Rear burner rating (Btu/hr)	30,000	30,000	30,000	30,000
Total rating (kW)	35	44	70	88
Total rating (Btu/hr)	120,000	150,000	238,800	300,300
Gas inlet size	1" BSP	1" BSP	1" BSP	1" BSP
Gas pressure - Natural	20 mbar	20 mbar	20 mbar	20 mbar
Water inlet	3/4" BSP	3/4" BSP	3/4" BSP	3/4" BSP
Drain connection	1.5" MacAlpine	1.5" MacAlpine	1.5" MacAlpine	1.5" MacAlpine

For the range of optional extras that are available, please see the price list.



GAS

Falcon Foodservice Equipment
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AFE
FOODSERVICE EQUIPMENT

G1619, G1629, G1639, G1659 and G1679 WOK COOKING STATIONS

USERS INSTRUCTIONS



SECTION 1 - GENERAL DESCRIPTION

SECTION 2 - WATER CONTROL

SECTION 3 - LIGHTING and OPERATION

SECTION 4 - CLEANING and MAINTENANCE

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 unit 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.

The user should be aware of 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.

The installer should demonstrate the operation and cleaning of the appliance. The position of the mains gas isolating cock should also be made known prior to handing over these instructions to the user.

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.

Falcon Foodservice Equipment

HEAD OFFICE AND WORKS

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

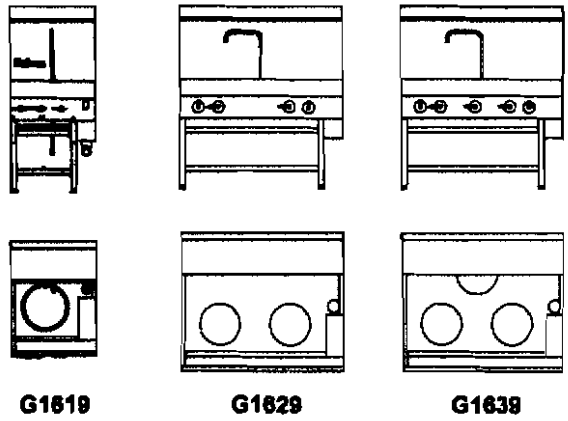
AFE SERVICE CONTACT -

PHONE - 01438 363 000 FAX - 01438 369 900

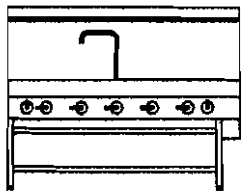
T100471 Ref. 1

AGA FOODSERVICE EQUIPMENT

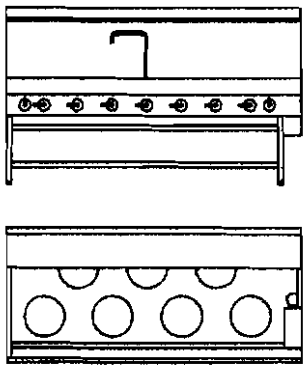
SECTION 1 - GENERAL DESCRIPTION



G1619 G1629 G1639



G1659



G1679

This group of products consists of the following appliances:

G1619 Single Burner Wok Cooking Station

G1629 Two Burner Wok Cooking Station

G1639 Three Burner Wok Cooking Station

G1659 Five Burner Wok Cooking Station

G1679 Seven Burner Wok Cooking Station

All models are fitted with flame failure devices. These will shut down gas supply to burners if the flames are extinguished for any reason.

The cooking stations are fitted with a water faucet for cooking purposes and a spraybar at the rear for cooling the hob and removal of spillage.

Water and gas controls are shown in Figures 1 & 2.

SECTION 2 - WATER CONTROL

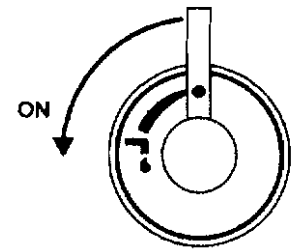
WARNING: THE HOB AREA OF THE COOKING STATION MUST BE FLOODED WITH COLD WATER PRIOR TO OPERATION.

Ensure drain plug is in position before commencing hob area flooding.

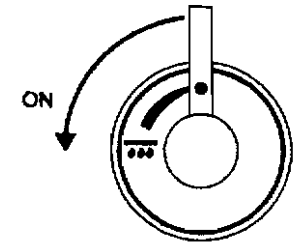
Turn LH water valve handle anti-clockwise (see Figure 1). Water from spraybar will fill hob and flow over front weir into lower drain located at unit RH side. RH water valve controls rear water faucet.

WARNING: ENSURE THAT FAUCET IS NOT DIRECTLY OVER A REAR BURNER WHEN WATER IS RUNNING OR A BURNER IS ON.

Frequently clear debris from drain basket.



Faucet Valve



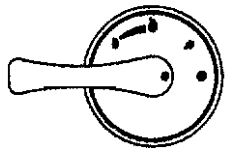
Spraybar Valve

Figure 1

SECTION 3 - LIGHTING and OPERATION

REMEMBER! THE HOB AREA OF THE COOKING STATION MUST BE FLOODED WITH COLD WATER PRIOR TO OPERATION. (See Section 2)

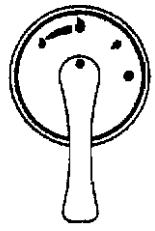
3.1 Lighting A Burner (Front or Rear)



Burner OFF



Pilot



High Flame



Low Flame

Figure 2

All taps have flame failure incorporated.

a) Turn lever handle to ignition symbol. See Figure 2.

b) Push handle in fully and apply a taper to the pilot. Keep handle held in for 20 seconds before release and observe that pilot remains lit. If pilot does not light, turn handle to off position and wait 3 minutes before attempting to re-light, following Steps a) and b).

c) When pilot flame is established, press handle in slightly and turn anti-clockwise to full flame symbol.

d) The burner can also be turned down to a low setting by turning handle fully anti-clockwise to low flame setting.

To Turn a Burner OFF

If it is dealred to turn off a burner while leaving the pilot lit, turn the handle to the ignition position.

To extinguish both the pilot and burner, push the handle in and turn it to the off position.

SECTION 4 - CLEANING and MAINTENANCE

Remove all debris from the front trough and filtar.

The cooking station should be cleaned daily after use with hot water and a soft cloth. The unit must be thoroughly rinsed and dried following any such action. Heavy soiling should be removed using a nylon or scotch cleaning pad. take care especially when these are new as they may cause scratching.

The wok and cast burner rings should be removed and cleaned in a sink. Remove spillage from front burners, taking care not to block or damage the brass jets. These should only be cleared using a wooden splinter or soft fuse wire to prevent damage to the orifice.

Rear bar burners can be removed by sliding back and lifting clear. Debris should then be removed from the flame slots.

CAUTION: ALL PARTS MUST BE THOROUGHLY DRY BEFORE REPLACING!