

E2962, E2994, Manual-tilt Bratt Pans



USERS INSTRUCTIONS

SECTION 1 - GENERAL DESCRIPTION

SECTION 2 - CONTROLS and OPERATION

SECTION 3 - COOKING HINTS

SECTION 4 - CLEANING and MAINTENANCE

This appliance has been CE-marked on the basis of compliance with the Low Voltage and EMC Directives for the voltages stated on the data plate.

The appliance MUST BE installed by a competent person in compliance with the INSTALLATION AND SERVICING INSTRUCTIONS and National Regulations in force at the time.

UK regulations are listed on the front of the Installation and Servicing Instructions.

Regular servicing by a qualified person is recommended to ensure the continued safe and efficient performance of the appliance.

WARNING - THE APPLIANCE MUST BE EARTHED.

Upon receipt of the User's Instruction manual, the installer should instruct the responsible person(s) of the correct operation and maintenance of the unit.

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.



WEEE Directive Registration No. WEE/DC0059TT/PRO

At end of unit life, dispose of appliance and any replacement parts in a safe manner, via a licenced waste handler.

Units are designed to be dismantled easily and recycling of all material is encouraged whenever practicable.

Falcon Foodservice Equipment

HEAD OFFICE AND WORKS

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SERVICELINE CONTACT

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T100724 Ref. 4

SECTION 1 - GENERAL DESCRIPTION

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

A red neon indicates electricity supply to unit is on.

Pan is made of cast-iron to retain an even temperature. Pan tilting mechanism is operated by a front handwheel.

The handle can be stored away when not in use by pulling away from wheel and folding it in toward centre. (Refer to Figures 1 and 2).

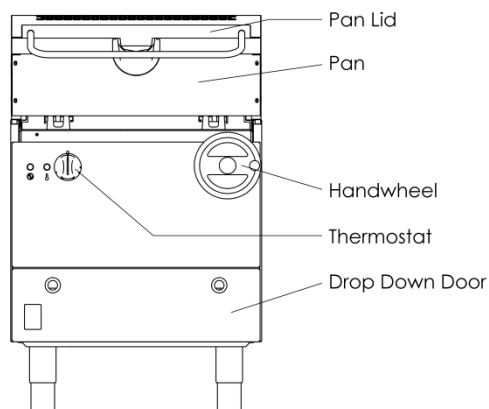


Figure 1 – E2962

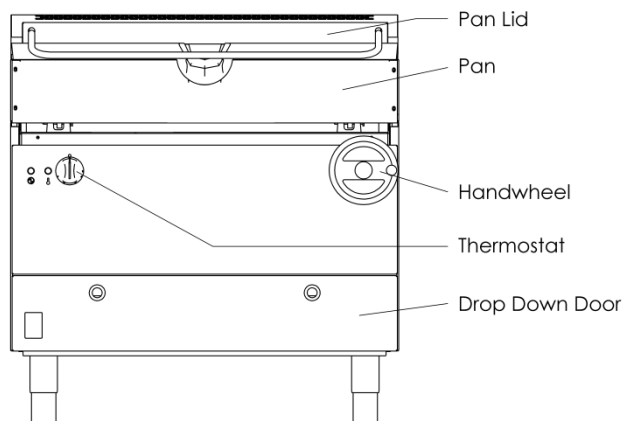


Figure 2 – E2994

SECTION 2 - CONTROLS and OPERATION

Controls

The unit is fitted with the following:

Mains Indicator Lamp (Red)

Located upon control panel, red neon will glow continuously when mains electricity has been switched on and current is being supplied to unit.

Indicator Lamp (Amber)

Located upon control panel next to red neon. 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 is cut back. The thermostat will cycle on and off to maintain temperature, this is indicated by the neon illuminating.

User Thermostat

Located upon front control panel, this provides a variable temperature range up to 190°C when medium depth frying (see Figure 3).

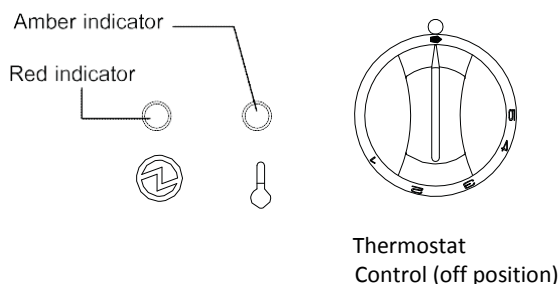


Figure 3

High Temperature Limit Device

Factory pre-set and not accessible to operator. In event of user thermostat failure, high temperature limit device will shut off power to elements.

Should device operate and render 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 power to elements. If elements come on or remain on when pan is raised, unit should be serviced by a qualified engineer.

USING THE APPLIANCE

Before elements will heat, thermostat must be switched ON.

Initial Charging Of The Pan.

Prior to first time use, pan should be thoroughly cleaned using hot water and detergent. Rinse and dry upon completion.

Seasoning the Pan

The cooking surface on these models is cast iron and it requires to be correctly seasoned prior to use.

The process is carried out by first coating the plate with salt and heating it until the salt turns golden brown in colour. The surface should then be cleaned and oiled then heated to bake in the oil to form a skin over the cast iron surface.

Failure to season the surface correctly will result in a poor performance from the unit.

For full details regarding seasoning of such cooking surfaces refer to our website,

www.falconfoodservice.com



Note

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

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