



DOMINATOR *PLUS*

ELECTRIC RANGE APPLIANCES

USERS INSTRUCTIONS

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This appliance has been UKCA/CE marked based on compliance with the relevant Electrical and Electromagnetic Compatibility (EMC) Regulations/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.

PREVENTATIVE MAINTENANCE CONTRACT

To obtain maximum performance from this unit regular servicing of the appliance should be undertaken to ensure correct operation, it is functioning as intended, and safe to use. We recommend servicing in accordance with SFG20 Maintenance Schedules and as a minimum, after 2,500 hours of use, or annually, whichever comes first and that a maintenance contract be arranged with an appointed service contact. Visits may then be made at agreed intervals to carry out adjustments and repairs.

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 appliance.

CAUTION: Read the instructions before using the machine.

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 licensed 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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T100763 Ref. 12

SECTION 1 – GENERAL DESCRIPTION

The appliance will consist of one of the following arrangements:-

E3101/D Three Hotplate Range

3 rectangular, heavy duty hotplates. Natural convection oven.

E3101/D Four Hotplate Range

2 circular, energy saving, solid pattern hotplates and 2 rectangular, heavy duty hotplates. Natural convection oven.

E3101P/D Six Hotplate Range

6 circular, energy saving, solid pattern hotplates. Natural convection oven.

E3101OTC Three Hotplate Range

3 rectangular, heavy duty hotplates. Fan-assisted oven.

E3101OTC Four Hotplate Range

2 circular, energy saving, solid pattern hotplates and 2 rectangular, heavy duty hotplates. Fan-assisted oven.

E3101POTC Six Hotplate Range

6 circular, energy saving, solid pattern hotplates. Fan-assisted oven.

E3117/D General Purpose Oven

E3117/D General Purpose Oven on Stand

E3117/2 Two Tier General Purpose Oven

No hotplates. Natural convection oven. E3117/2 is a two tier oven.

E3121 Three Hotplate Boiling Table

3 rectangular, heavy duty hotplates.

E3121 Four Hotplate Boiling Table

2 circular, energy saving, solid pattern hotplates and 2 rectangular, heavy duty hotplates.

E3122 Two Hotplate Boiling Table

2 circular, energy saving, solid pattern hotplates.

E3162 Two Hotplate Boiling Table

2 rectangular, heavy duty hotplates.

E3163 Three Hotplate Boiling Table

2 circular, energy saving, solid pattern hotplates and 1 rectangular, heavy duty hotplate.

E3161/D Three Hotplate Range

2 circular, energy saving, solid pattern hotplates and 1 rectangular, heavy duty hotplate. Natural convection oven.

All range and general purpose ovens are thermostatically controlled. They have 5 position, nickel-plated shelf hangers with 2 safety pattern, anti-tilt oven shelves.



Warning: THIS APPLIANCE MUST BE EARTHED

SECTION 2 – CONTROLS and OPERATION

Hotplates

All hotplates are controlled by 6 position heat switches to provide variable temperatures from Setting 1 (*lowest*) progressively increasing to Setting 6 (*highest*).

Circular, energy saving hotplates embodies a temperature limiting device. This automatically cuts off part of the element circuit should the plate become overheated when left on without a pot upon it.

When this occurs, full element circuit will be automatically restored when a pot is placed upon hotplate.

A neon indicator lamp adjacent to each control indicates that the plate is ON.

The requisite setting for simmering or fast boiling pots of various sizes will quickly be found by experience. For efficient operation of hotplates, it is essential that good contact is made between hotplate and utensil.

Ground-based pots should be used and hotplate surface must be in good condition. Spillage should not be allowed to accumulate around plate edges as this will burn on and become difficult to remove. The spillage tray is positioned below hotplates and can be readily withdrawn for emptying and cleaning when appliance has cooled down.

Caution: The spillage tray will become very hot during operation of appliance.



Important

To ensure long life of hotplates and to conserve electricity, DO NOT leave plate switched on when they are not in use, particularly at high settings.

If, for any reason, it is considered necessary to maintain a plate hot when it is not being used, turn control to a low setting, no greater than 3.

Oven

The oven temperature is controlled by a thermostat.

The amber neon, when lit, indicates that current is being supplied to the elements. It will go out when oven has reached selected temperature.

The cooking chart provides thermostat settings, time required, etc, but for the best performance – these instructions should be followed.

Oven Light (*OTC model*)

The internal lights are controlled by a round black push button located on control panel.

Press and hold button to switch lights on. To switch off, release button.

Grid Shelves

Two oven shelves are supplied and there are five shelf positions. If two shelves are used at one time, space at least two runners apart, e.g. 2 and 4 (*1 is at the top*).

Tray Size

The oven will accept gastronorm trays – 530mm x 325mm or conventional trays up to 535mm x 400mm.

Always locate trays and dishes centrally upon shelves.

Pre-Heating Time

Allow at least 45 minutes from switching on a cold oven, irrespective of temperature setting. Insert food item(s) quickly and close doors firmly.

DO NOT leave oven door(s) open for prolonged periods while oven is switched on.

SECTION 3 – COOKING HINTS

Grid Shelves

Space at least one runner apart – for example, use positions 1, 3 or 2, 4. Push shelves back into oven until shelf stops hit front runners.

Trays

Single trays or dishes should be placed centrally. Trays must not be allowed to overhang the shelf in any direction since this will adversely affect heat circulation.

Pre-heat Time

Allow at least 15 minutes from switching oven on from cold before loading with food. Insert dish quickly and close doors firmly.

Fan-assisted oven cooking temperatures should be lower than those of a conventional oven.

Cooking times may also differ.

Five shelf positions are available.

Two shelves are supplied.

When using three shelves, we recommend that Positions 1, 3 and 5 be used.

Chef's Tips

Always pre-heat oven to desired temperature.

Use appropriate trays.

Do not overload oven.

Place food centrally upon the shelf.

Avoid opening oven doors during cooking process.

When removing food from oven, ensure the doors are fully open.

Cooking times are dependent upon the following:
Pre-heat Temperature

Food Temperature (e.g. frozen, chilled or ambient)

Shelf Load

Oven Load

Size and weight of food

Models with Drop Down Door

Maximum weight to be placed upon door panel when open should never exceed 20kg.

The door should never be used as a step, nor should it be knelt on or sat on.

SECTION 4 – CLEANING and MAINTENANCE



Warning

BEFORE ANY CLEANING IS UNDERTAKEN, ISOLATE APPLIANCE FROM MAINS POWER SUPPLY AT ISOLATOR SWITCH.

THE APPLIANCE MUST NOT BE CLEANED WITH A JET OF WATER, OR STEAM CLEANED.

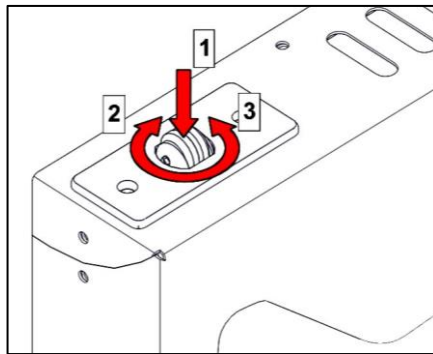
Clean the appliance with hot, soapy water as often as possible, and rinse and dry thoroughly. Grease should be removed with fine steel wool or proprietary cleaning pads such as 'Brillo'. Nylon pan scrubbers should be used with care, especially when new, as they may scratch the enamelled surfaces.

Before removing any parts, notice carefully how they are arranged and replace them in the same positions after cleaning.

Oven Door Catch

Lubricate door catch occasionally. Push down roller and apply high melting point lubrication inside the catch and onto the roller itself.

If there are issues with closing of the door, try adjusting the catch. Use your hands or an appropriate implement to push down on the roller **1** as shown. Whilst holding it down, turn it right **2** to adjust it down, or left **3** to adjust it up as shown.



All Ovens (not OTC)

Clean oven while it is still warm. The enamelled base plate lifts out and the runners can be removed.

Grip at bottom, lift up until lower end leaves brackets, and then pull towards the centre of the oven and lower it.

Two oven drips trays are provided and are simply removed by sliding them out from front of appliance.

Hotplate

A smooth bladed metal scraper is handy for removing deposits of burned-on grease from hotplate surface.

Hotplate spillage tray is simply removed by sliding out from front of appliance.

Caution: Spillage tray will become very hot when appliance is in operation.

OTC Oven

Clean oven while it is still warm. The internal and external appliance surfaces are stainless steel. Glass viewing panels are fitted within the doors.

General cleaning of surfaces to remove light staining and spillages may be achieved by washing with a slightly damp cloth and soap detergent. This practice, if carried out daily, will prevent build-up of stubborn baked-on deposits. Wipe surfaces down with a soft cloth rinsed in fresh water which has been squeezed free of excess liquid.

Stubborn stains and baked-on deposits are best removed by nylon scouring pads or oven spray-on materials.

The glass may be cleaned with proprietary glass spray-on materials. Cold water must not be applied to glass when hot, as cracking of the toughened panel could occur.

Oven shelves and support grids can be removed for cleaning. This will also facilitate cleaning of cavity walls.

Some internal areas of the oven around the fan baffle will not be accessible to kitchen staff. Since build-up of deposits in these areas could be detrimental to oven performance, these should be cleaned periodically by service personnel.

SERVICE INFORMATION

This unit carries an extensive mainland UK warranty. The warranty is in addition to and does not change your statutory or legal rights.

The warranty policy can be found on our website which details the conditions of the warranty and the exclusions.

<https://www.falconfoodservice.com/info-centre/policy>



Service calls to equipment under warranty will be carried out in accordance with the conditions of sale.

Warranty calls can be made between 8:30 am and 5:00 pm weekdays only.

To ensure your warranty enquiry is handled as efficiently as possible, ensure you have the following appliance information prior to calling us:

1. Model number – found on data plate
2. Serial number – found on data plate
3. Brief description of the issue

To contact Falcon for a warranty issue dial (UK only) 01786 455 200 and select Warranty Issues from the menu.