

DOMINATOR PLUS E3407 BAIN MARIE

INSTALLATION and

SERVICING INSTRUCTIONS



Caution : Read the instructions before using this appliance.

IMPORTANT

The installer must ensure that the installation of the appliance is in conformity with these instructions and National Regulations in force at the time of installation. Particular attention **MUST** be paid to –

BS7671 IEE Wiring Regulations

Electricity at Work Regulations

Health And Safety At Work Act

Fire Precautions Act

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.

WARNING -THIS APPLIANCE MUST BE EARTHED

On completion of the installation these instructions should be left with the Engineer-in-Charge for reference during servicing. Further to this, The Users Instructions should be handed over to the User, having had a demonstration of the operation and cleaning of the appliance.

IT IS MOST IMPORTANT THAT THESE INSTRUCTIONS BE CONSULTED BEFORE INSTALLING AND COMMISSIONING THIS APPLIANCE. FAILURE TO COMPLY WITH THE SPECIFIED PROCEDURES MAY RESULT IN DAMAGE OR THE NEED FOR A SERVICE CALL.

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.



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

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T100819 Ref.9

IMPORTANT INFORMATION

ELECTRICAL SAFETY AND ADVICE REGARDING SUPPLEMENTARY ELECTRICAL PROTECTION

Commercial kitchens and foodservice areas are environments where electrical appliances may be located close to liquids, or operate in and around damp conditions or where restricted movement for installation and service is evident.

The installation and periodic inspection of the appliance should only be undertaken by a qualified, skilled and competent electrician; and connected to the correct power supply suitable for the load as stipulated by the appliance data label.

The electrical installation and connections should meet the necessary requirements to the local electrical wiring regulations and any electrical safety guidelines.

We recommend:-

- Supplementary electrical protection with the use of a type A residual current device (RCD)
- Fixed wiring appliances incorporate a locally situated switch disconnector to connect to, which is easily accessible for switching off and safe isolation purposes. The switch disconnector must meet the specification requirements of IEC 60947.

Your attention is drawn to:-

BS 7671:2018–Guidance Note 8 - 8.13 : Other locations of increased risk

It is recognized that there may be locations of increased risk of electric shock other than those specifically addressed in Part 7 of BS 7671. Examples of such locations could include laundries where there are washing and drying machines in close proximity and water is present, and commercial kitchens with stainless steel units, where once again, water is present.

Where because of the perception of additional risks being likely, the installation designer decides that an installation or location warrants further protective measures, the options available include:

- Automatic Disconnection of Supply (ADS) by means of a residual current device having a residual operating current not exceeding 30mA;
- Supplementary protective equipotential bonding; and
- Reduction of maximum fault clearance time.

The provision of RCDs and supplementary bonding must be specified by the host organization's appointed installation designer or electrical contractor and installed by a suitably qualified and competent electrician so as to comply with Regulations 419.2 and 544.2

SECTION 1 - INSTALLATION

UNLESS OTHERWISE STATED, PARTS WHICH HAVE BEEN PROTECTED BY THE MANUFACTURER ARE NOT TO BE ADJUSTED BY THE INSTALLER.



1.1 MODEL NUMBERS, NETT WEIGHTS and DIMENSIONS

Model	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)
E3407	400	770	890	19

1.2 SITING

The unit should be installed on a table or similar surface.

Alternatively, it may be installed upon a purpose-designed floor-stand, supplied by Falcon. If unit is to be positioned in close proximity to any wall, partition etc., a clearance of 25mm at the rear and sides should be observed.

A vertical clearance of 600mm between top of unit and any overlying combustible surface must also be provided.

1.3 ELECTRICAL SUPPLY

The unit is suitable for single phase AC supplies only.

The standard terminal arrangement is a single phase, 3 wire connection (230V N~)

Phase 1 - **Brown**
Neutral - **Blue**
Earth - **Yellow/Green**



WARNING - THIS APPLIANCE MUST BE EARTHED

1.4 SUPPLY CONNECTION

Check that no damage has occurred to the appliance, power cable and plug face during transit. If damage has occurred do not use the appliance.

Ensure that the mains power cable is routed free from the appliance to avoid damage.

We recommend supplementary electrical protection with the use of a residual current device (RCD). Periodical testing, repair and fixing wiring connection should only be undertaken by a skilled and competent electrician.

This appliance is also provided with a terminal for connection of an external equipotential conductor. This terminal is in effective electrical contact with all fixed exposed metal parts of the appliance, and shall allow the connection of a conductor having a normal cross-sectional area of up to 10mm². It is located on the rear panel and is identified by the following symbol and must only be used for bonding purposes.



1.5 ELECTRICAL RATINGS

Electrical loading is stated below and also on data plate.

The location of mains isolating switch should be identified for use in any event of an emergency or during cleaning.

E3407 1.5kW	A @ 230 V
L	6.5

SECTION 2 - ASSEMBLY and COMMISSIONING

Note

The following information should be read as applicable to the unit being assembled.

2.1 ASSEMBLY

- a) Remove feet from bag and insert into locations on base of unit prior to positioning.
- b) Position unit and carefully level using feet adjusters when locating upon a counter or table. If bain marie is to be installed upon a stand, please refer to details supplied with the accessory.
- c) The unit is supplied ready to be connected to supply mains as detailed in Sections 1.3 and 1.4.
- d) Switch on to check elements, thermostat and pilot lamps all function correctly. The red lamp lights when power is available. The amber lamp lights when element power is on and it will go out when temperature setting is reached.
- e) After the satisfactory completion of unit installation, demonstrate the method of operation to kitchen staff.

2.2 INSTRUCTION TO USER

After satisfactory installation and commissioning is completed, please hand User Instructions to user.

Ensure that kitchen personnel understand correct operation and cleaning of unit and that such individuals are aware of the mains isolating switch location.

SECTION 3 - SERVICING and MAINTENANCE

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.



ELECTRICAL MAINTENANCE WARNING

Before attempting any electrical maintenance, SWITCH OFF THE MAIN SWITCH and take steps to ensure that it is not inadvertently switched on.

MAINTENANCE CHECK

Regular servicing of the appliance should be undertaken to ensure correct operation, it is functioning as intended, and safe to use. We recommend servicing after 2,500 hours of use, or annually, whichever comes first.



Any maintenance schedule should be carried out in accordance with SFG20 Maintenance Schedule. Should any issues with the integrity of the components be identified these should be replaced. If the appliance is not considered safe the unit should be removed from service and the responsible person advised why the unit is not safe to use and what remedial action is needed. Contents of the maintenance schedule should be agreed with the maintenance provider.

When ordering spares, please quote model number, serial number and voltage as detailed on data plate at unit rear.

Remove specific parts as detailed below.

3.1 CONTROL PANEL

a) Remove fixings from upper flange of panel. i.e. *below front hob overhang*.

b) Remove three fixings below control panel.

c) Undo and remove knob from sliding tap at front and pull out control panel.

Note: If any current is not within stated tolerances, the cause must be investigated and rectified.

<u>Phase</u>	<u>Min (A)</u>	<u>Max (A)</u>	<u>Actual (A)</u>
L1	5.87	6.86	6.52

3.2 OPERATING THERMOSTAT

a) Remove control panel as detailed in Section 3.1.

b) Undo fixings on bracket that secure thermostat phial to pan base.

c) Pull off thermostat connections, noting locations.

d) Pull control knob off. Remove two fixings that secure thermostat to panel.

e) Upon refitting, ensure insulating sleeve covers length of capillary tube.

3.3 PILOT LAMPS

a) Remove control panel as detailed in Section 3.1.

b) Pull off connections to lamp.

c) Undo nut that secures lamp. Pull lamp out and fit replacement.

3.4 HEATING ELEMENTS

a) Remove control panel as detailed in Section 3.1.

b) Remove side panels by undoing two fixings on underside and two rear fixings.

c) Pull off element connections.

d) Undo six nuts that secure element box.

e) Pull box down to remove element. Install replacement element.

3.5 SAFETY THERMOSTAT

a) Remove control panel as detailed in Section 3.1.

b) Remove side panels and element box as detailed in Section 3.4.

c) Remove thermostat phial from pan base.

d) Remove two fixings that secure thermostat to base panel. The safety thermostat can now be removed.

e) Upon refitting, ensure insulating sleeve covers the entire length of capillary tube

SECTION 4 - SPARES and ACCESSORIES

When ordering spare parts, always quote appliance type and serial number. This information will be found on data plate.

The following is a short list of spares that may be required.

Red neon

Amber neon

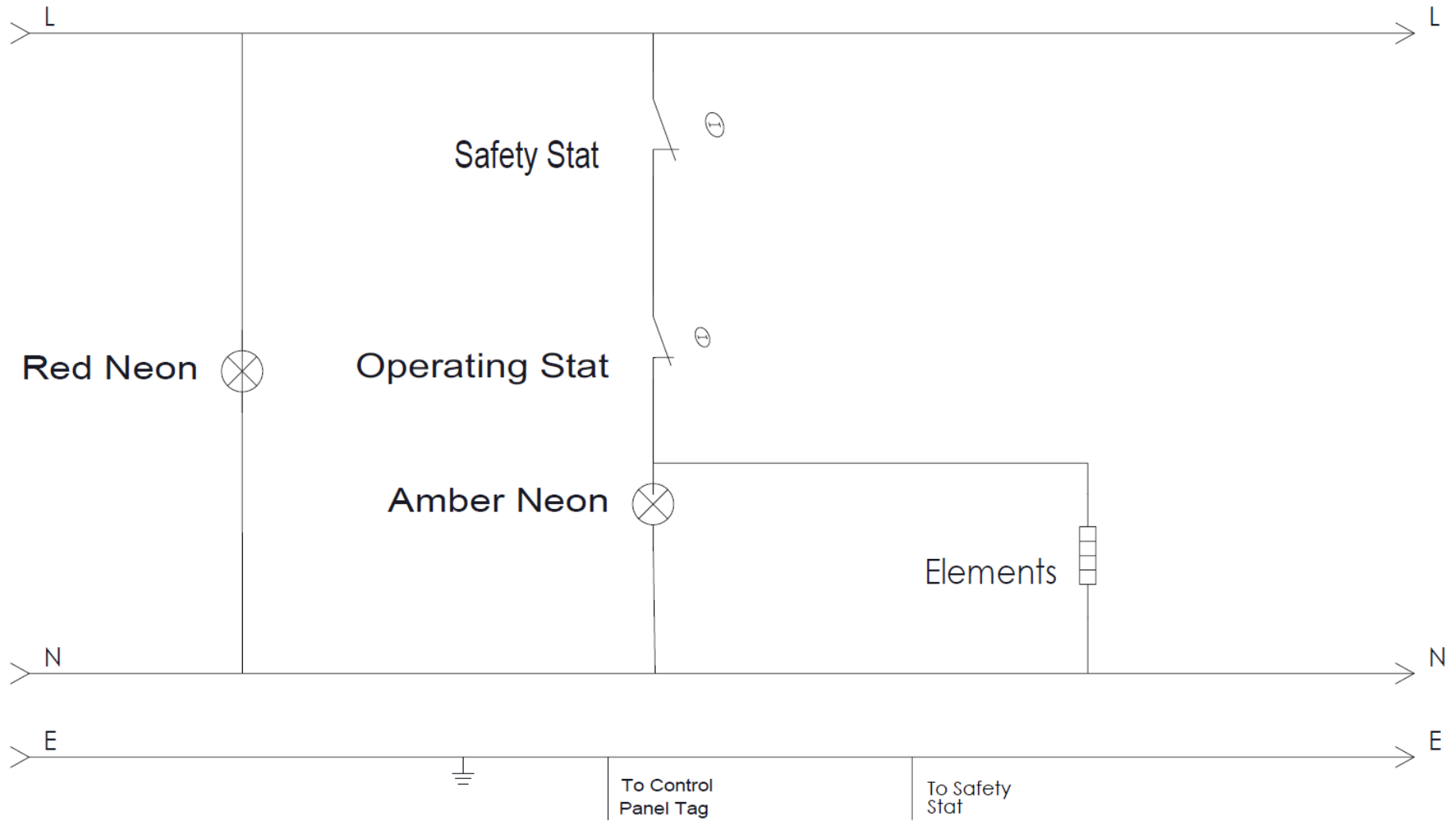
Operating thermostat

Safety thermostat

Control knob

Element

CIRCUIT DIAGRAM



1

T
E
R
M
I
N
A

WIRING DIAGRAM

