

# **DOMINATOR *PLUS***

## **E3441, E3441R, E3481, E3481R**

### **GRIDDLE PLATES**



## **USERS INSTRUCTIONS**

**CAUTION - READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE!**

### **SECTION 1 - GENERAL DESCRIPTION**

### **SECTION 2 - CONTROLS and OPERATION**

### **SECTION 3 - CHEF'S TIPS**

### **SECTION 4 - CLEANING and MAINTENANCE**

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 instruction manual, the installer must notify the responsible person(s) with regard to correct operation and maintenance of the unit. This equipment is ONLY INTENDED FOR PROFESSIONAL USE and to be operated by QUALIFIED PERSONS.**

**It is the responsibility of the Supervisor or equivalent to ensure that any user wears SUITABLE PROTECTIVE CLOTHING. Attention should also be drawn to the fact that some parts of the unit will, by necessity, become VERY HOT to the extent that burning could occur if these are touched accidentally.**

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.



### **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**

Wallace View, Hillfoots Road, Stirling.

FK9 5PY. Scotland.

Phone: 01786 455 200

T100825 Ref. 5

## SECTION 1 – GENERAL DESCRIPTION

The griddle plates are part of the Dominator Plus series of products.

The unit is 400mm wide and is controlled by means of a graduated thermostat.

**Warning - THIS APPLIANCE MUST BE EARTHED.**

## SECTION 2 - CONTROLS and OPERATION

This unit must be installed by a suitably qualified person.

A mains input connecting cable is not supplied. A suitable cable should be provided by the installer.

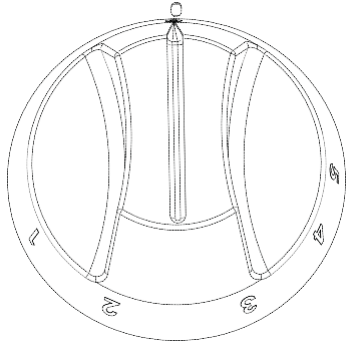
The appliance control knob is marked from 1 to 5 to control plate heat (*see Figure 1*).

A red neon located on the control panel indicates that electricity is being supplied, i.e. the isolating switch is ON and plate is ready for use.

The amber neon lights when the element is being supplied with current. When thermostat operates, the amber neon will go out to indicate that temperature setting has been reached.

Do not leave griddle running on a high setting for prolonged periods when not cooking. If it is considered desirable to maintain plate heat under these conditions, it is important to turn down control to a low setting.

This will save energy and prevent possible overheating of plate.



**Figure 1**

## SECTION 3 - CHEF'S TIPS

Getting the best result from the griddle plate is largely a matter of experience, coupled with any particular task.

It is not practicable to provide detailed instructions for cooking any particular type of food, plate temperature must be regulated for different circumstances.

For example, fried eggs require a lower temperature setting. Meat (*i.e. steaks, chops, beefburgers, etc.*) require a much higher setting for successful results.

The food absorbs heat from the plate, when the griddle is in continuous use and cooking large quantities of food, it may be necessary to turn the control to a higher setting than is required for smaller batches.

### Seasoning the Griddle

Wash griddle surface to remove grease. Rinse and dry thoroughly before use.

Brush plate surface liberally with frying oil and cover it with a layer of salt to a depth of at least 10mm.

Set control to 3 and heat for 45 minutes.

Remove salt without scratching plate surface and wipe down thoroughly with a dry cloth.

## SECTION 4 - CLEANING 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.

- Switch off electricity supply prior to cleaning.
- Clean griddle plate with hot, soapy water and a soft cloth.
- NEVER USE a spray jet to clean this appliance.

Surplus fat, etc. produced during the cooking process is drained off into a fat drawer.

Take care not to allow it to overflow and clean it out daily.

A broad metal scraper should be used to remove heavy deposits from plate surface. This should be carried out regularly, not only during cleaning sessions.

The splash guard is removable for cleaning.

Do not use coarse abrasives to clean exterior panels. Warm water and detergent solution is recommended.

### **Warning**

Do not clean unit with a jet of water or steam clean.

Do not use proprietary cleaners, especially those that may have a high caustic content.

Only a soap or detergent solution should be used.