

E3512 and E3532 DOMINATOR *PLUS* Grills



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 unit.

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.

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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.

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T100788 Ref.6

GENERAL DESCRIPTION

All models are supplied with nickel plated wire grid shelf (*for multi-angled operation*), drip tray, drip trough and close ribbed reversible cast aluminium brander.

The drip tray must be located in position at all times when the grill is in use.

This manual covers operation of the following units:

E3512 Model

Brander Size: 460mm wide x 410mm deep

E3532 Model

Brander Size: 540mm wide x 275mm deep

GRILL OPERATION

E3512 Model

The elements are controlled by an energy regulator which supplies infinitely variable heat.

E3532 Model

The element is controlled by an energy regulator which supplies infinitely variable heat.

Pre-heat

When using brander for cooking steaks etc., the grill requires a pre-heating period from cold of approximately 45 minutes. Set energy regulator to full heat to reach maximum temperature. Toast and similar items may however, be inserted five or ten minutes after switching on, cooking on the wire grid.

Drip Tray

The drip tray must be in position at all times when grill is in use.

Cooking on the Grid

The grid can be used in any of the runner positions.

Toasting

For toasting bread, place grid on second runner position from top of E3512 model and in top position of E3532. Full heat must be maintained throughout and the entire grid surface below the elements can be used.

Browning

For browning tops of dishes, place dish upon grid and position to suit dish height. Adjust controls as required.

Cooking on the Brander

The brander is double sided, located on top of wire grid . It can be used in any runner position from second top downward.

It can be inserted level when batches of steaks are to be cooked to the same degree or it can be sloped downwards from rear to front to enable a number of steaks etc. to be cooked to varying degrees at the same time.

For this method of cooking, it is recommended that brander support grid is inserted in runners two and five from the top. When using the fully heated brander, it is not necessary to turn food. The drip trough is located over the two upstanding pins on wire grid when using brander. Empty trough regularly to prevent spillage, taking care with hot fat.

COOKING HINTS

GRILLING is a QUICK, SIMPLE and DIRECT method of cooking. Ideal for a wide and varied list of menu items, heat is transferred from the source in direct rays (radiation) on to the food requiring to be cooked.

These foodstuffs can be placed on trays or alternatively, directly on the brander.

10kg is the maximum recommended brander load for safe use.



DUE TO DIRECT HEAT PRESENT DURING GRILLING, GREAT CARE SHOULD BE TAKEN WHEN COOKING FOOD. BE CAREFUL OF SPLASHES FROM HIGH FAT CONTENT FOODSTUFFS.

EMPTY DRIP TRAY AND TROUGH FREQUENTLY.

USE OF TONGS IS RECOMMENDED WHEN TURNING OR MOVING FOOD.

CLEANING and MAINTENANCE

Warning

Before cleaning, switch off and disconnect from mains.

The appliance must not be cleaned with a jet of water or steam cleaned.

Daily Cleaning

Vitreous Enamel

Wash thoroughly with warm soapy water.

Aluminium Brander

Brander should be left under full heat. This will, after a period, carbonise spillage. Clean with a wire brush.

Wire Grid Shelf

Soak grid shelf in hot soapy water, rub with pan scrubber on stubborn stains.

Stainless Steel Sides and Drip Tray

Wash with warm soapy water. A mild detergent on a cloth can be used to remove stubborn stains. Always rub along in grain direction, rinse with clean water and dry with a clean cloth. The drip tray should be cleaned out of all fat and debris before steeping in hot soapy water. Rinse in clean water and dry with a clean cloth.



Cleaning - Important Note

Do not use proprietary cleaners, especially those which may have a high caustic content on the vitreous enameled surfaces of this unit (i.e. drip tray). This is particularly important when unit is hot.

Such cleaners can cause serious damage or discoloration to the enamel finish and only a soap or detergent solution should be used.

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.

SECTION 5 - SPARES

The following parts may require replacing during unit life.

- Elements
- Energy Regulator
- Relay

