

DOMINATOR *PLUS*

ELECTRIC RANGE APPLIANCE



INSTALLATION and SERVICING INSTRUCTIONS

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 CE-marked on the basis of compliance with the Low Voltage and EMC 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 User's 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 CONTACT

In order to obtain maximum performance from this appliance, we would recommend that a maintenance contract be arranged with **SERVICELINE**. Visits may then be made at agreed intervals to carry out adjustments and repairs. A quotation will be given upon request to the contact numbers below.



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

Wallace View, Hillfoots Road, Stirling, FK9 5PY, Scotland.

SERVICELINE CONTACT

Phone: 01438 363 000

Fax: 01438 369 900

T100763 Ref. 12

IMPORTANT INFORMATION

Warranty Policy Shortlist

Warranty does not cover:-

- Correcting faults caused by incorrect installation of a product.
- Where an engineer cannot gain access to a site or a product.
- Repeat commission visits.
- Replacement of any parts where damage has been caused by misuse.
- Engineer waiting time will be chargeable.
- Routine maintenance and cleaning.
- Gas conversions e.g. Natural to Propane Gas.
- De-scaling of water products and cleaning of water sensors where softeners/conditioners are not fitted, or are fitted and not maintained.
- Blocked drains.
- Independent steam generation systems.
- Gas, water and electrical supply external to appliance.
- Light bulbs.
- Re-installing vacuum in kettle jackets.
- Replacement of grill burner ceramics when damage has been clearly caused by misuse.
- Where an engineer finds no fault with a product that has been reported faulty.
- Re-setting or adjustment of thermostat when appliance is operating to specification.
- Cleaning and unblocking of fryer filter systems due to customer misuse.
- Lubrication and adjustment of door catches.
- Cleaning and Maintenance;
 - Cleaning of burner jets.
 - Poor combustion caused by lack of cleaning.
 - Lubrication of moving parts.
 - Lubrication of gas cocks.
 - Cleaning/adjustment of pilots.
 - Correction of gas pressure to appliance.
 - Renewing of electric cable ends.
 - Replacement of fuses.
 - Corrosion caused by use of chemical cleaners.

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 load as stipulated by the appliance data label.

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

We recommend:-

- Supplementary electrical protection with use of 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.

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)
E3101/D Three Hotplate Range	900	770	890	154
E3101/D Four Hotplate Range	900	770	890	154
E3101P/D Six Hotplate Range	900	770	890	105
E3101OTC Three Hotplate Range	900	770	890	157
E3101OTC Four Hotplate Range	900	770	890	157
E3101POTC Six Hotplate Range	900	770	890	122
E3117/D General Purpose Oven	900	770	890	102
E3117/D General Purpose Oven on Stand	900	770	1310	140
E3117/2 Two Tier General Purpose Oven	900	770	1715	204
E3121 Three Hotplate Boiling Table	900	770	455	70
E3121 Four Hotplate Boiling Table	900	770	455	71
E3122 Two Hotplate Boiling Table	400	770	455	25
E3161/D Three Hotplate Range	600	770	890	144
E3162 Two Hotplate Boiling Table	600	770	455	60
E3163 Three Hotplate Boiling Table	600	770	455	61

1.2 SITING

The appliance should be installed on a level, fireproof surface, in a well lit and draught free position.

If the floor is constructed of combustible material, then local fire requirements should be checked to ensure compliance. A clear space of 150mm should be left between the rear and side of the appliance and any non-combustible wall.

If this is not possible, these surfaces should be clad in a suitable non-combustible, heat insulating material. Close attention should be paid to Fire Regulations.

1.3 ELECTRICAL SUPPLY

The appliance is suitable for AC supplies only.

E3101/P/D/PD, E3161/D Ranges and E3121/63 Boiling Tables

On ranges and boiling tables, the standard terminal arrangement is for 3 phase/4 wire connection. By linking the 3 line terminals, the appliance can be connected to a single phase supply.

E3162 Boiling Table

The standard terminal arrangement is for 2 phase/4 wire connection. By linking the 2 line terminals, the appliance can be connected to a single phase supply.

E3117/D GP Ovens and E3122 Boiling Table

These are for single phase operation only.

E3101OTC/POTC Ranges

The standard terminal arrangement is for 3 phase/4 wire connection. By linking the 3 line terminals, the appliance can be connected to a single phase supply.

1.4 SUPPLY CONNECTION

Cable entry is at rear of appliance in base of terminal box and is suitable for 25mm diameter conduit. A suitably rated isolating switch with contact separation of at least 3mm in all poles must be installed and wiring executed in accordance with relevant regulations listed on the cover of this manual.



Warning – This appliance must be earthed. (*Earth terminal is provided within terminal box*).

1.5 ELECTRICAL RATINGS

Electrical loading is as stated below.

Model	L1	L2	L3
E3101/D Three Hotplate Range	14	28	22
E3101/D Four Hotplate Range	22	22	22
E3101P/D Six Hotplate Range	24	24	22
E3101OTC Three Hotplate Range	28	14	28.3
E3101OTC Four Hotplate Range	22.7	22.7	28.3
E3101POTC Six Hotplate Range	24	24	28.3
E3117/D General Purpose Oven	22		
E3117/D General Purpose Oven on Stand	22		
E3117/2 Two Tier General Purpose Oven	22*2		
E3121 Three Hotplate Boiling Table	14	14	14
E3121 Four Hotplate Boiling Table	16	14	14
E3122 Two Hotplate Boiling Table	16		
E3161/D Three Hotplate Range	16	14	20

Note – The round, fast plates embody a temperature limiting device which automatically switches off part of the element circuit if the plate is overheated due to being left switched on without a pot on it.



Important

After completion of installation, the engineer should check that appliance is operating satisfactorily and demonstrate the method of operation to kitchen staff. Location of mains isolating switch should be identified for use in the event of an emergency or during cleaning.

SECTION 2 – ASSEMBLY and COMMISSIONING

Note

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

2.1 RANGES, GP OVENS and BOILING TABLES

- Position appliance and level by adjusting screwed feet as necessary.
- Open oven door and remove all packing material. Remove base panel and check that nothing has fallen below. Check oven drip trays are in place.
- Check hotplates are level and free from 'rocking'. Check hotplate drip trays are correctly located.
- Remove hotplate preservative with white spirit.

2.2 OTC Range

- Position appliance and level by adjusting screwed feet as necessary.
- Open oven door and remove all packing material.
- Check hotplates are level and free from 'rocking'. Check that hotplate drip trays are correctly located.
- Remove hotplate preservative with white spirit.

2.3 DOUBLE TIER GENERAL PURPOSE OVEN

- Position lower tier appliance in position and level by adjusting screwed feet as necessary. (*Lower tier has no worktop supplied*).
- Place upper tier (*fitted with stainless steel plinth base*) upon lower tier. Ensure upper appliance sits on ledges of front and rear hob rails and between enamelled side drip sheds of lower tier.
- The loose worktop panel sits upon the upper tier oven.
- Open oven door and remove all packing material. Remove base panel and check that nothing has fallen underneath. Ensure that oven drip trays are in position.

2.4 ALL APPLIANCES



These appliances are provided with a terminal for the 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 nominal cross-sectional area of up to 10mm². It is located on the rear panel, is identified by the following label and must only be used for bonding purposes.

SECTION 3 – SERVICING and MAINTENANCE



BEFORE ATTEMPTING ANY MAINTENANCE, ISOLATE THE APPLIANCE AT THE MAIN SWITCH AND TAKE STEPS TO ENSURE THAT IT IS NOT INADVERTAENTLY SWITCHED ON.

When ordering spare parts for this appliance, please quote model number, serial number and voltage stated on the data plate. This is located on the rear of the appliance.

3.1 CONTROL PANEL – To Remove

- Remove drip tray and control knobs.
- Loosen but **DO NOT** remove oven thermostat fixings (*not OTC*). Leave loose until control panel is replaced and tighten thermostat fixings.
- Remove fixings at top and bottom of control panel.
- Open oven door and pull control panel forward whilst slightly easing the bottom edge up. Support control panel upon door.
- When replacing panel, take care not to trap any connecting wires. Replace shakeproof washers below fixings.

3.2 REMOVAL OF DROP-DOWN DOOR

- Open door completely and insert a suitable pin into the marked hole on both hinges.
- The action of closing the door will result in the hinge pulling out of the bracket to allow the door to be removed.
- Due to hinge springs being under tension, do not disturb the hinge pins while door is removed from the range.
- Replace in reverse order.

3.3 CONTROL SWITCHES, THERMOSTATS, INDICATOR LAMPS (*All models*). LIGHT SWITCH (*OTC only*)

If any of these components prove faulty, they must be replaced. Adopt following procedures and refer to appropriate wiring diagrams in this manual.

3.3.1 Control Switches (*All models*)

- Remove control panel as detailed in Section 3.1.
- Remove switch connections and note wire arrangement. Pull off control knob. Undo fixings to release switch.
- Fit replacement switch, ensuring that shakeproof washers are fitted under fixing screws.

3.3.2 Oven Thermostat (*not OTC*) – To Remove

- Remove control panel as detailed in Section 3.1.
- Lift RH hotplate at rear and prop it up as detailed in Section 3.3.
- Remove clip that secures capillary tube below RH hotplate.
- Remove thermostat phial from oven roof clips.
- Remove fixings that secures thermostat to mounting bracket. Ease thermostat back until spindle is through bracket, and then move it to one side and pull forward.
- Remove cables and pull capillary tube clear of appliance. Slight bending of phial may be necessary in order to withdraw it. Replace in reverse order.
- Before fitting, slide insulating sleeve (*from insulating thermostat*) over capillary, down to the head of the thermostat. Excess capillary must be neatly coiled (*as on old appliance*) by wrapping it around an object of approximately 25mm diameter.
- Take care not to kink tubing.

3.3.3 Thermostat Calibration (*not OTC*)

- To adjust temperature setting, remove knob. Insert small screwdriver into hole in thermostat spindle centre.
- Engage screwdriver in slotted screw inside hole and turn to adjust temperature setting.
- The screw should be turned clockwise to lower temperature setting (*L*) and anti-clockwise to increase temperature setting (*R*). Turn in small increments only and allow oven time to settle between adjustments.

3.3.4 Indicator Lamps – To Remove (*All models*)

- Remove control panel as detailed in Section 3.1.
- Disconnect wires from lamp.
- Remove indicator lamp from panel and withdraw.
- Replace in reverse order.

3.3.5 Oven Thermostat and Fan Switch – OTC Models

- Remove thermostat control knob.
- Remove control panel as detailed in Section 3.1.
- Undo fixings from fascia panel.
- Remove wiring, noting connection positions.
- The combined switch and thermostat may now be removed from front panel. The parts are secured by screw fixings and are supplied together.
- To remove phial, undo from bracket inside oven and ease back through oven side wall.

- g) Replace in reverse order.
- h) Electrical connections to be restored as detailed in respective wiring diagram.

3.3.6 Oven Light (*Push Button*) – (*OTC Models*)

- a) Remove control panel as detailed in Section 3.1.
- b) Disconnect wires from switch.
- c) Undo retaining nut and withdraw switch.
- d) Replace in reverse order.

3.4 LARGE HOTPLATE ELEMENTS – To Remove (*All models*)

- a) Remove top fascia panel.
- b) Disconnect element tails, taking note of their respective positions for correct replacement. Also disconnect earth wire.
- c) Lift hotplate evenly all around about 25mm to release locating pins. Lift up from rear and pivot on front edge. Prop plate in this position.
- d) Withdraw flexible tails through insulating bushes.
- e) Lift hotplate assembly clear.
- f) Remove insulating box and clamping plates and prise out faulty element(s).
Note – When fitting a new element, ensure that it beds comfortably within hotplate grooves. Tighten clamping plate evenly and firmly from centre.
- g) Check earth connection. Ensure earth wire is connected by fixing to hole in control box.
- h) Replace in reverse order.

3.5 FAST BOILING PLATES (*All models except E3101P/D/OTC*)

- a) Proceed as Section 3.3 until assembly is clear from range.
- b) Proceed to lower box and disconnect beaded connecting leads, noting their locations.
- c) Remove nut fixing hotplate in position and remove hotplate.
- d) When re-fitting, ensure all earth-bonding wires are properly re-connected.

3.51 FAST BOILING PLATES (*E3101P/D/OTC only*)

- e) Proceed as Section 3.1 & remove the control panel.
- f) Remove the 2x 8mm Hex headed screws located each side that retain the hob from the beneath.
- g) Lift the hinged hob up at the front & use the side stays to secure the hob in the maintenance position.
- h) Disconnect the leads, noting their locations then remove nut fixing hotplate in position and remove hotplate.
- i) When re-fitting, ensure all earth-bonding wires are properly re-connected.

3.6 OVEN BOTTOM ELEMENTS – To Remove (*not OTC*)

- a) Remove grid shelves, shelf supports and base plate.
- b) Remove fixing from element flange and draw element in to enable cables to be disconnected.
- c) Replace in reverse order.

3.7 OVEN UPPER ELEMENT – To Remove (*not OTC*)

- a) Remove grid shelves and shelf supports.
- b) Remove fixing from element flange and all clips that secure element to the roof.
- c) Draw element into oven, enabling cables to be disconnected.
- d) Replace in reverse order.



Important Note

When re-fitting an element (*top or bottom*), it is essential, for reasons of safety, to ensure that the small earth bonding wire is re-connected to the element flange. Fit a shakeproof washer between flange and terminal on wire.

3.8 OVEN ELEMENTS (*OTC Models*)

Remove shelves and back baffle. Undo element fixing screw and withdraw into oven.

3.9 OVEN FAN (*OTC Models*)

- a) Remove oven shelves, back baffle and fan impellor (*Note – The nut is LH thread*).
- b) Remove fan support plate and tilt forward into oven.
- c) Undo fan support plate fixings and electrical connections.
- d) Fan may now be removed. Replace in reverse order.
- e) Electrical connections to be restored as detailed in wiring diagram.

3.10 RELAYS (*OTC Models*)

- a) Remove cover plate from outer back panel.
- b) Undo electrical connections from relay and remove fixings.
- c) Replace in reverse order. Electrical connections to be restored as detailed in wiring diagram.

3.11 CONTROL FUSE (*OTC Models*)

The control fuse may be accessed through the outer back panel cover plate.

3.12 OVERHEAT SAFETY TRIP (*OTC Models*)

- a) An overheat safety trip is fitted to the oven chamber back panel. Access through the outer back panel cover plate (see note below).
- b) To reset, press button.
- c) To remove, undo bracket fixings.
- d)



Warning

If safety trip has been activated, reason for overheating must be identified before returning the appliance to service.

- e) Replace in reverse order.
- f) Electrical connections to be restored as detailed in wiring diagram.

Note (Refer to Section 3.12)

- a) In any condition where space is restricted at appliance rear, the overheat safety trip may be accessed through the oven compartment by removal of pan support panel.
- b) Undo top and bottom fixings of fan baffle and tilt baffle forward to remove.
- c) Undo fan support panel fixings and fold sideways.
- d) Take care not to strain the electrical wiring.

3.13 ELECTRICAL SUPPLY – FAULT CHECK LIST (*OTC Models*)

- a) Check main services are on.
- b) Check internal fuse.
- c) Check manual reset overheat trip.

3.14 OVEN LAMPS (*OTC Models*)

3.14.1 To Replace Bulb

- a) Undo lens cover fixings.
- b) Undo bulb and replace.
- c) Refit lens cover and ensure seal is not damaged.

3.14.2 To Replace Assembly

- a) Remove control panel as detailed in Section 3.1.
- b) Remove RH or LH door (*as required*) by undoing door hinge fixings. Support door during this process.
- c) Remove fixings from side panel front.
- d) Remove fixings from side panel rear.
- e) Disconnect electrical connections.
- f) Remove lamp assembly.
- g) Replace in reverse order.

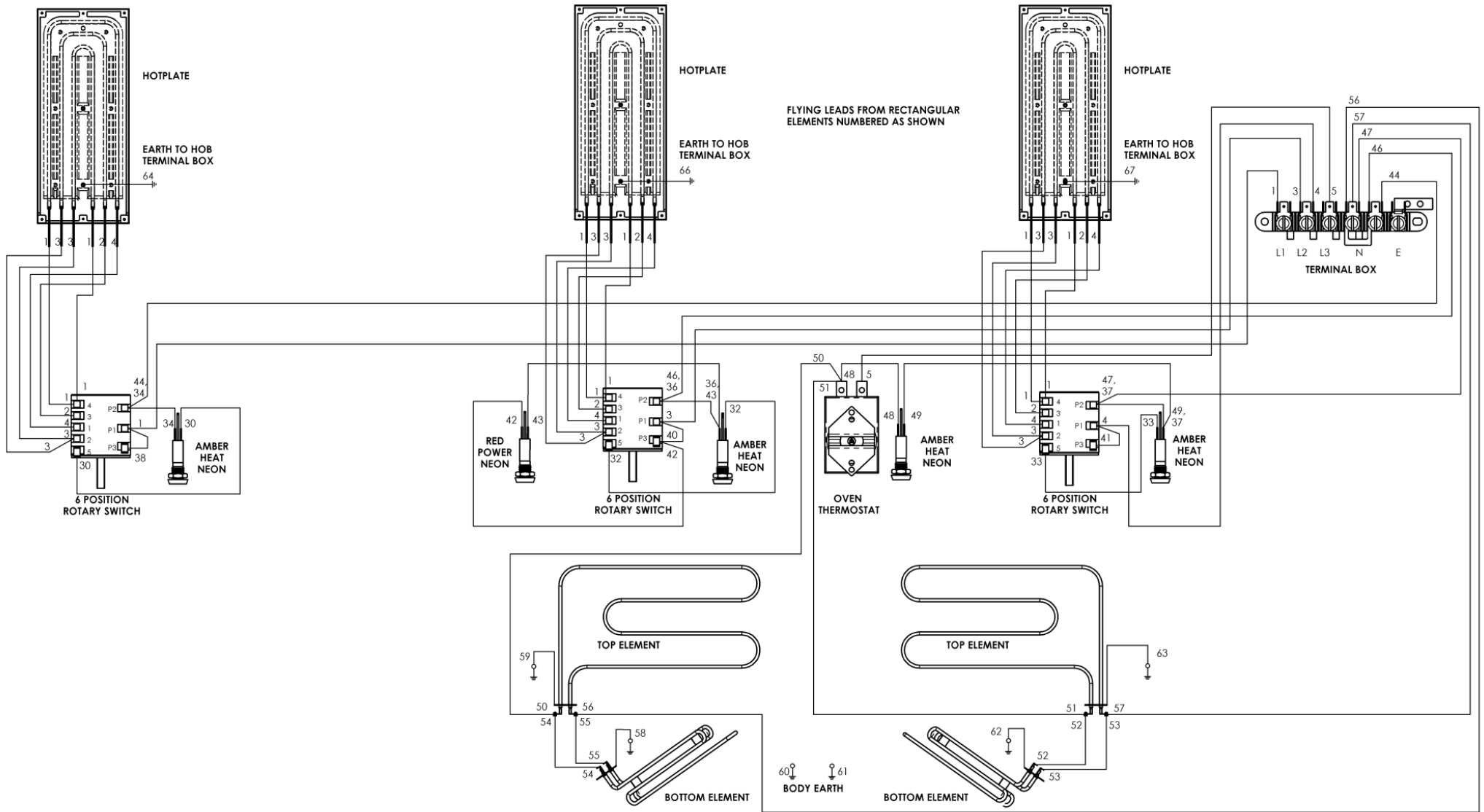
SECTION 4 – SPARES and ACCESSORIES

When ordering spare parts, always quote appliance type and serial number.

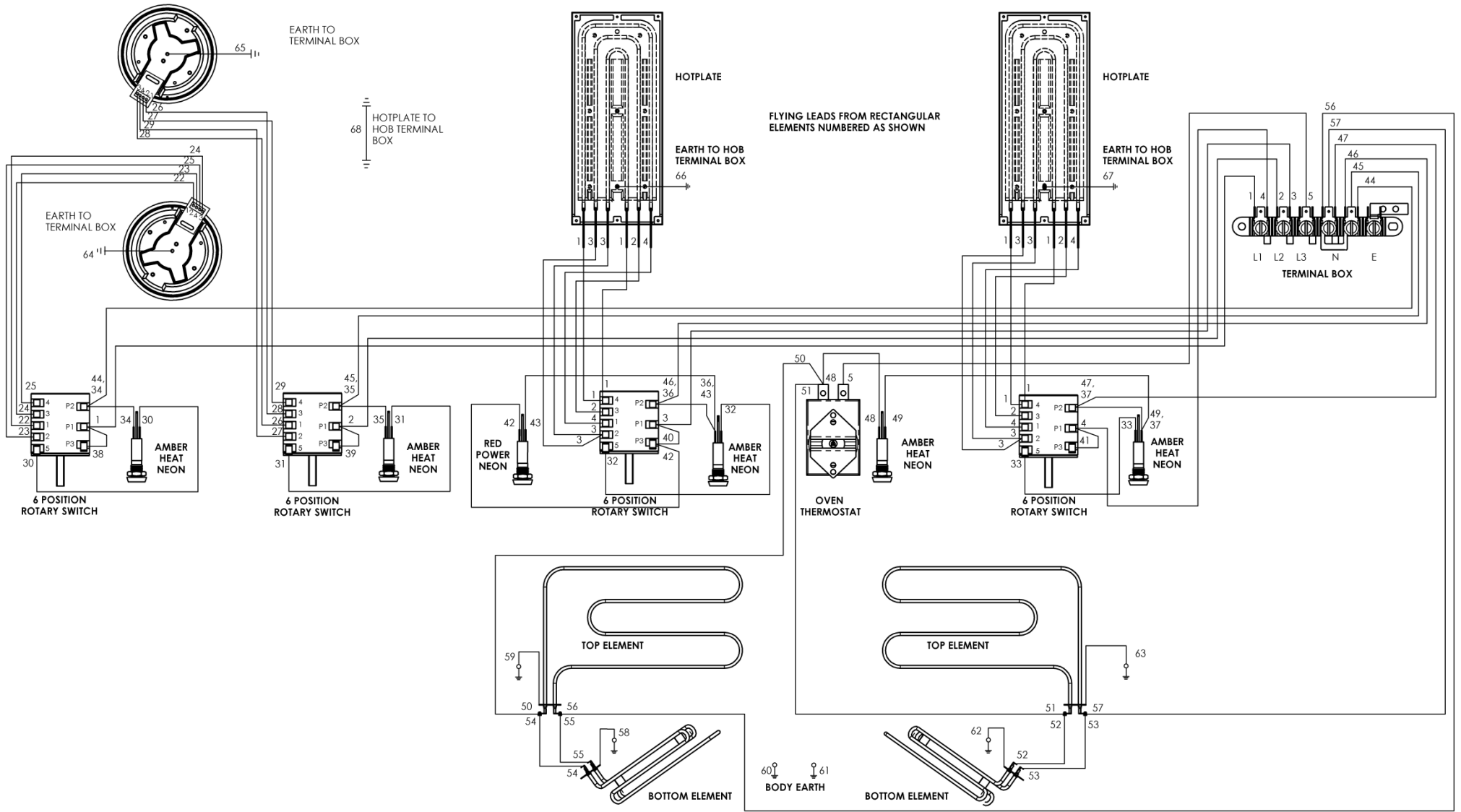
This information will be found on the data plate attached to the base plate.

- Circular Hotplate
- Rectangular Hotplate
- 6-heat Switch
- Hotplate Control Knob
- Red Neon
- Amber Neon
- Oven Thermostat
- Oven Control Knob
- Terminal Block 3-way
- Terminal Block 5-way
- Terminal Block 7-way
- Oven Element (Top)
- Oven Element (Bottom)
- Oven Light
- Oven Light Switch
- Oven Thermostat (with fan switch)
- Oven Fan
- 3.2kW Oven Element
- Safety Thermostat
- Relay
- 2A Fuse

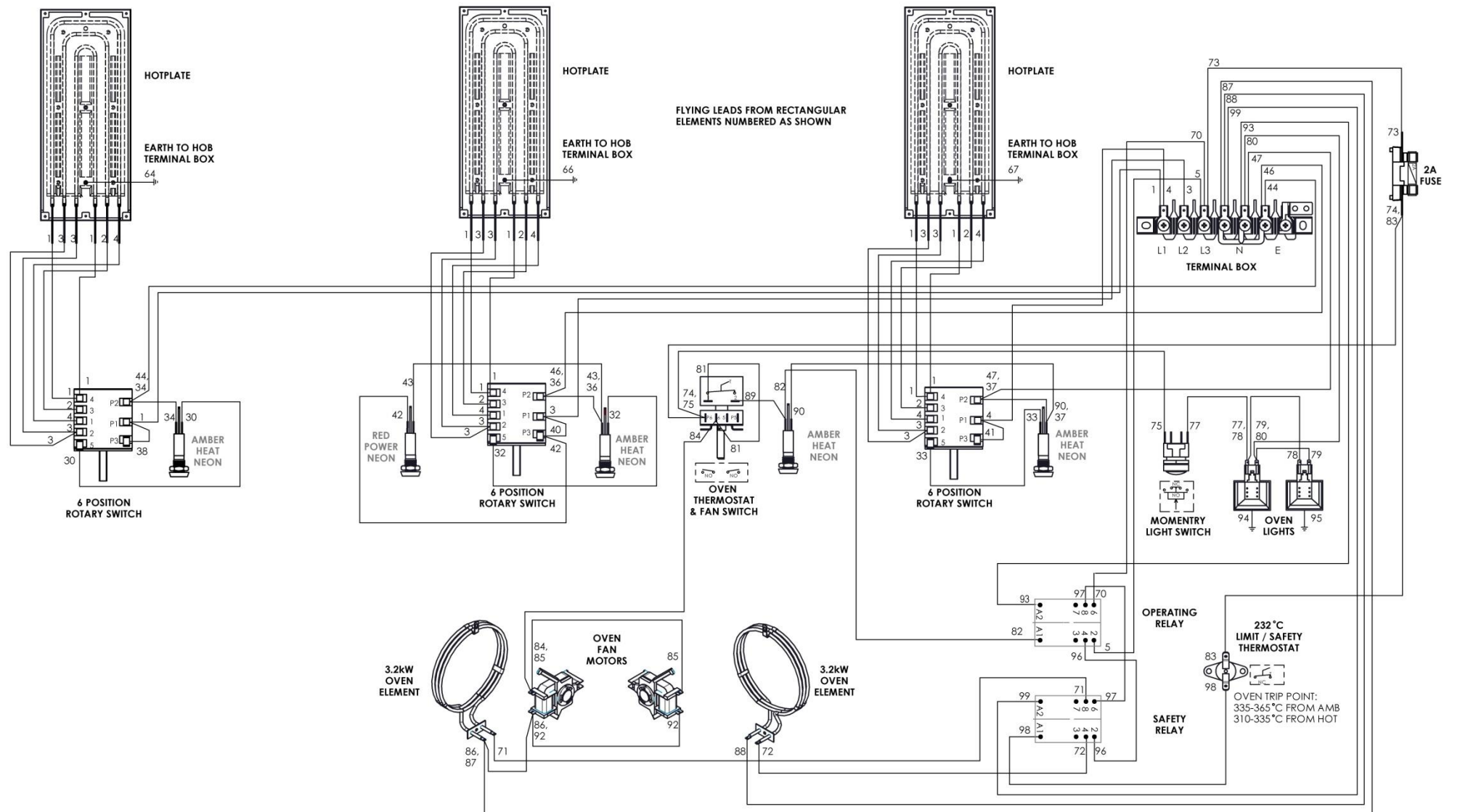
E3101 THREE HOTPLATE RANGE WIRING DIAGRAM



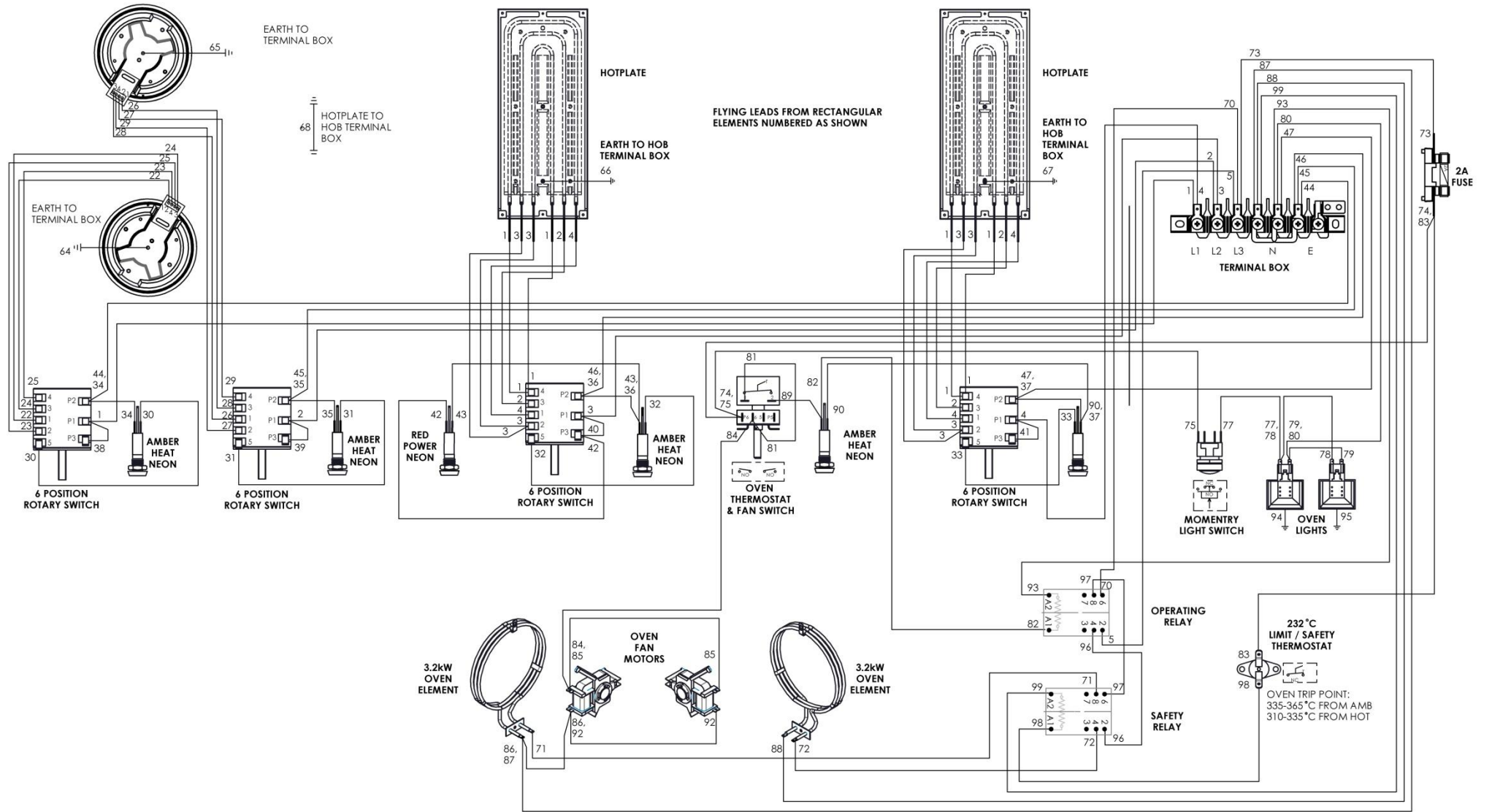
E3101 FOUR HOTPLATE RANGE WIRING DIAGRAM



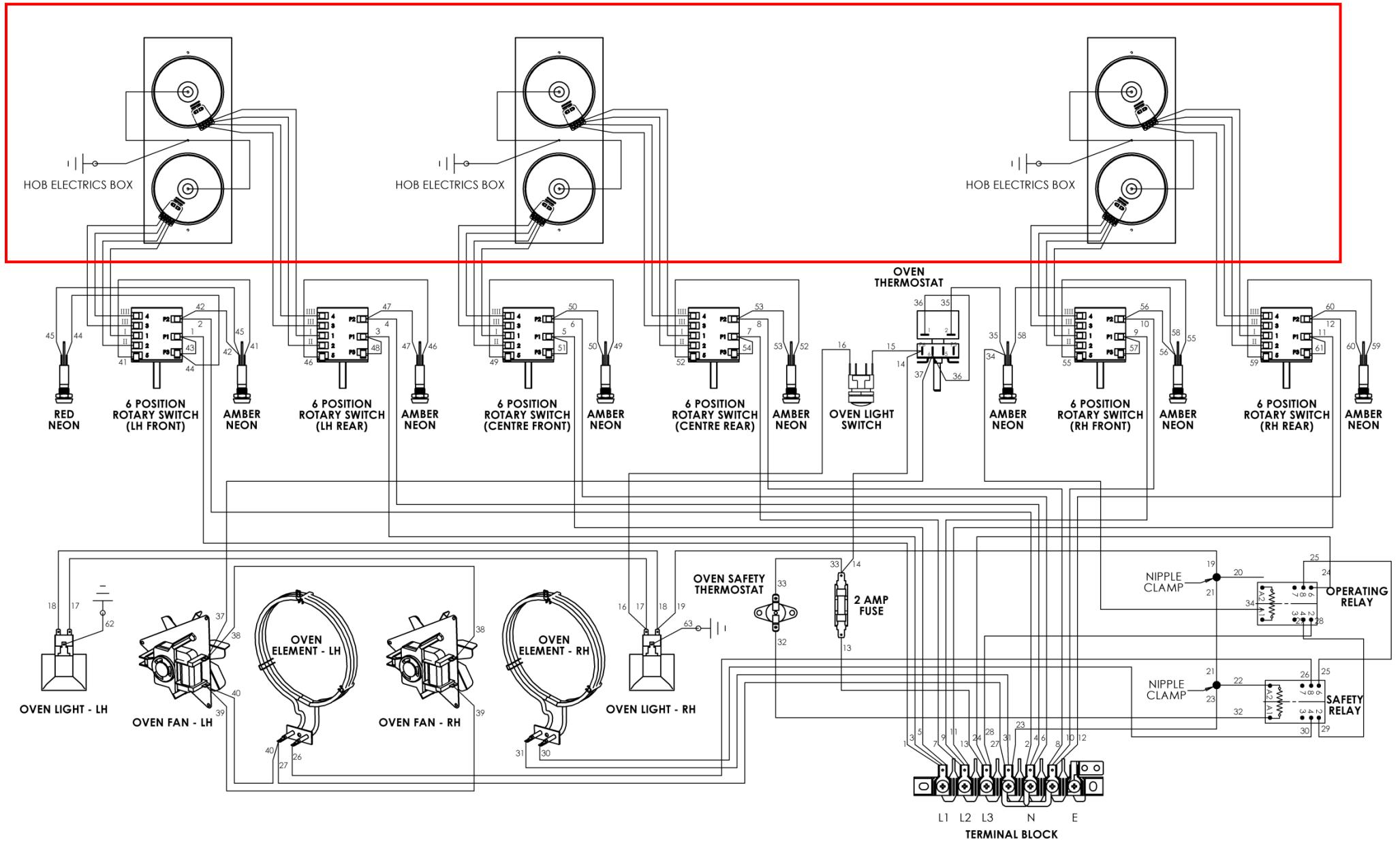
E3101 OTC THREE HOTPLATE RANGE WIRING DIAGRAM



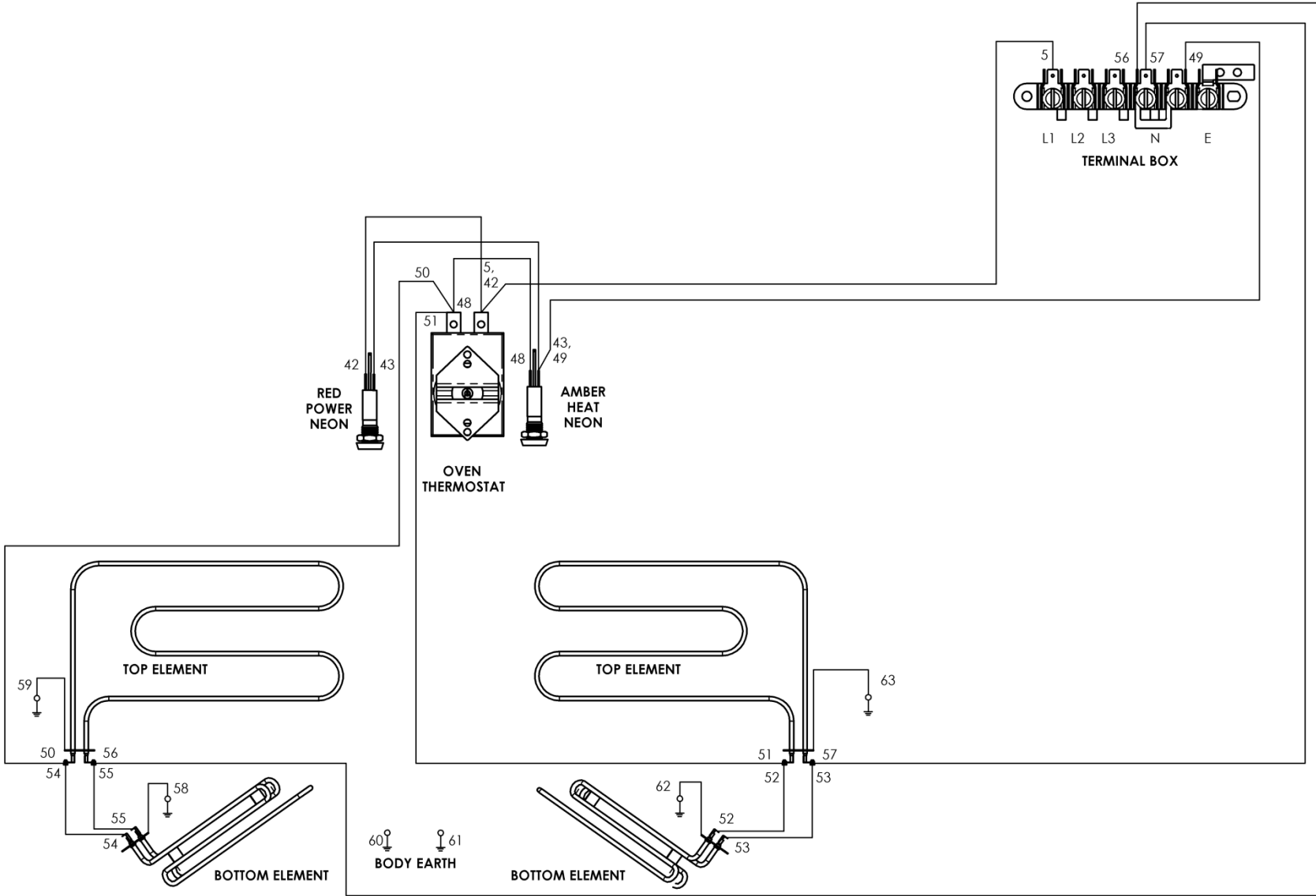
E3101 OTC FOUR HOTPLATE RANGE WIRING DIAGRAM



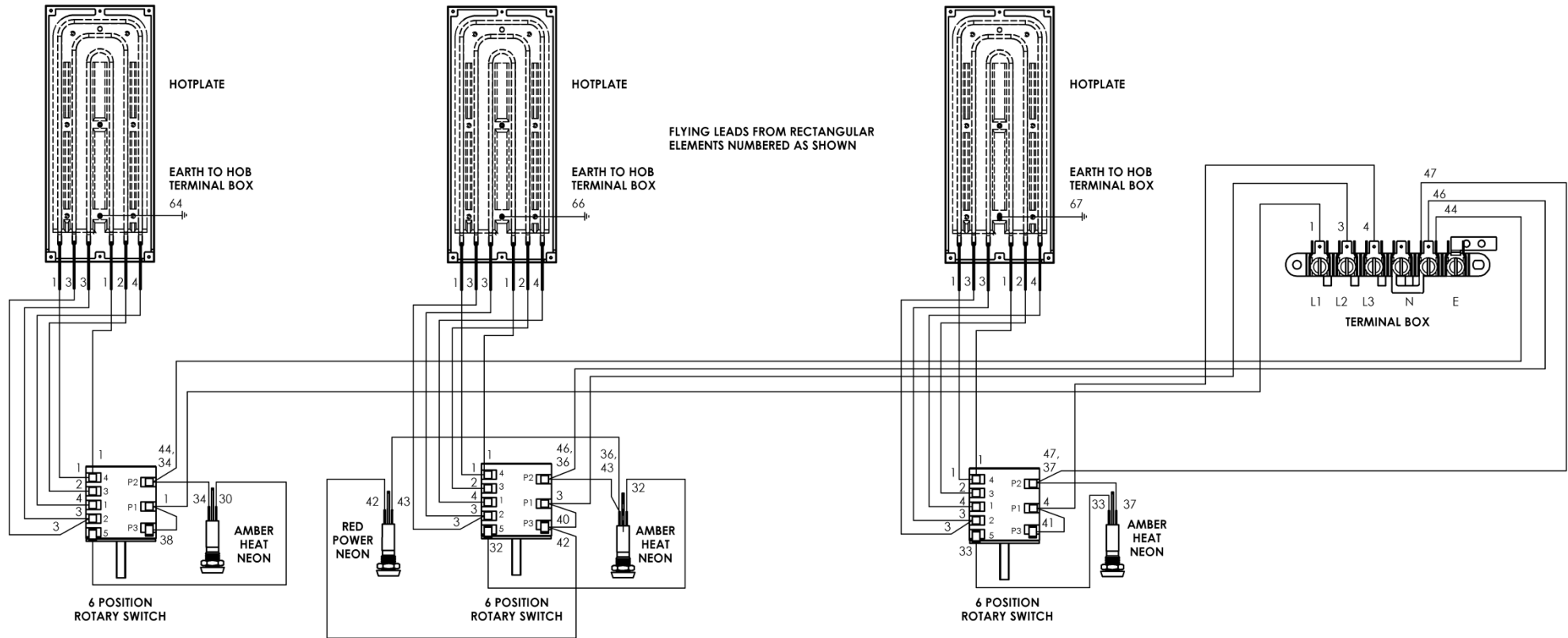
E3101P OTC SIX HOTPLATE RANGE WIRING DIAGRAM



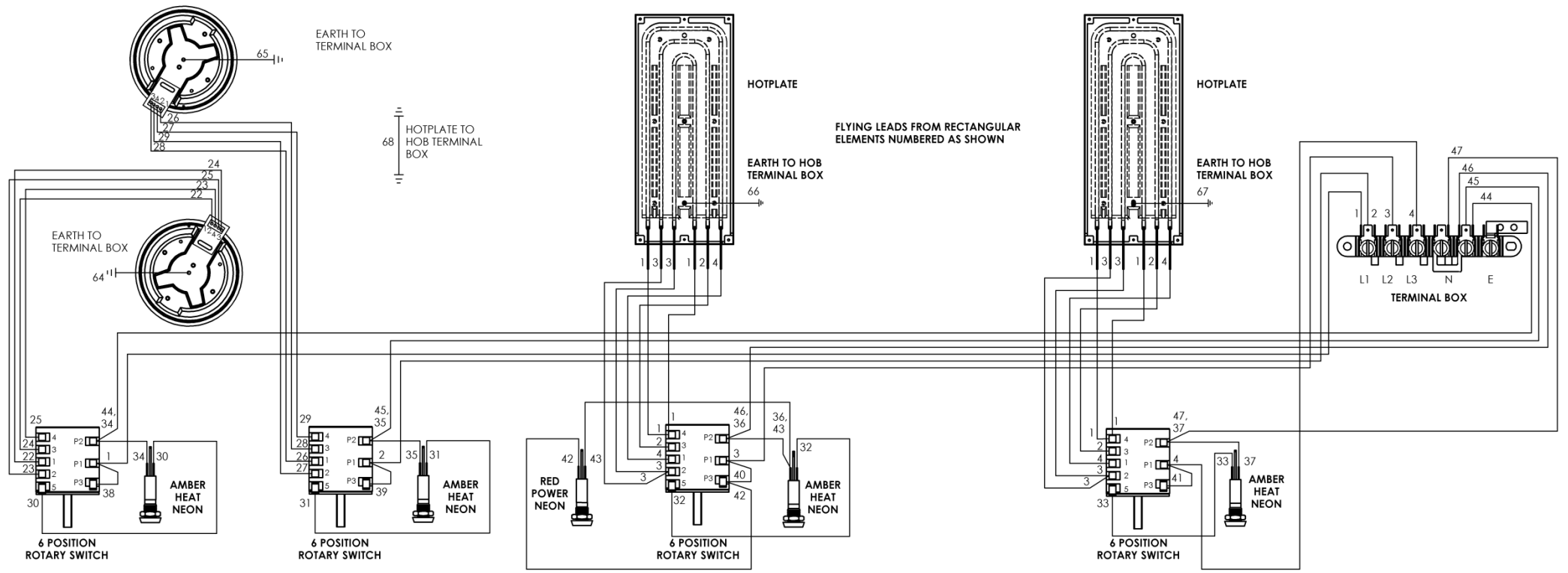
E3117 GENERAL PURPOSE OVEN WIRING DIAGRAM



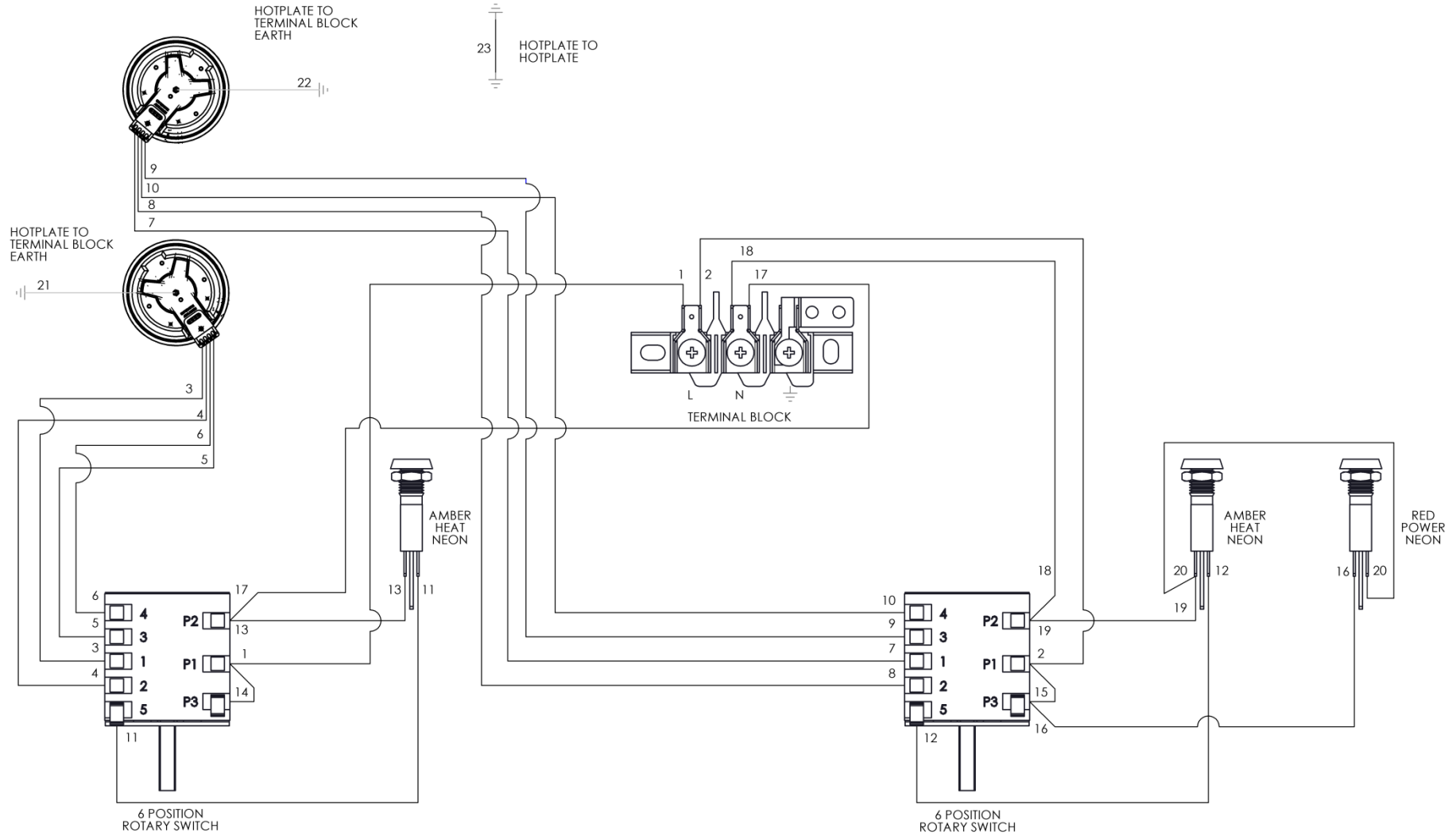
E3121 THREE HOTPLATE BOILING TABLE WIRING DIAGRAM



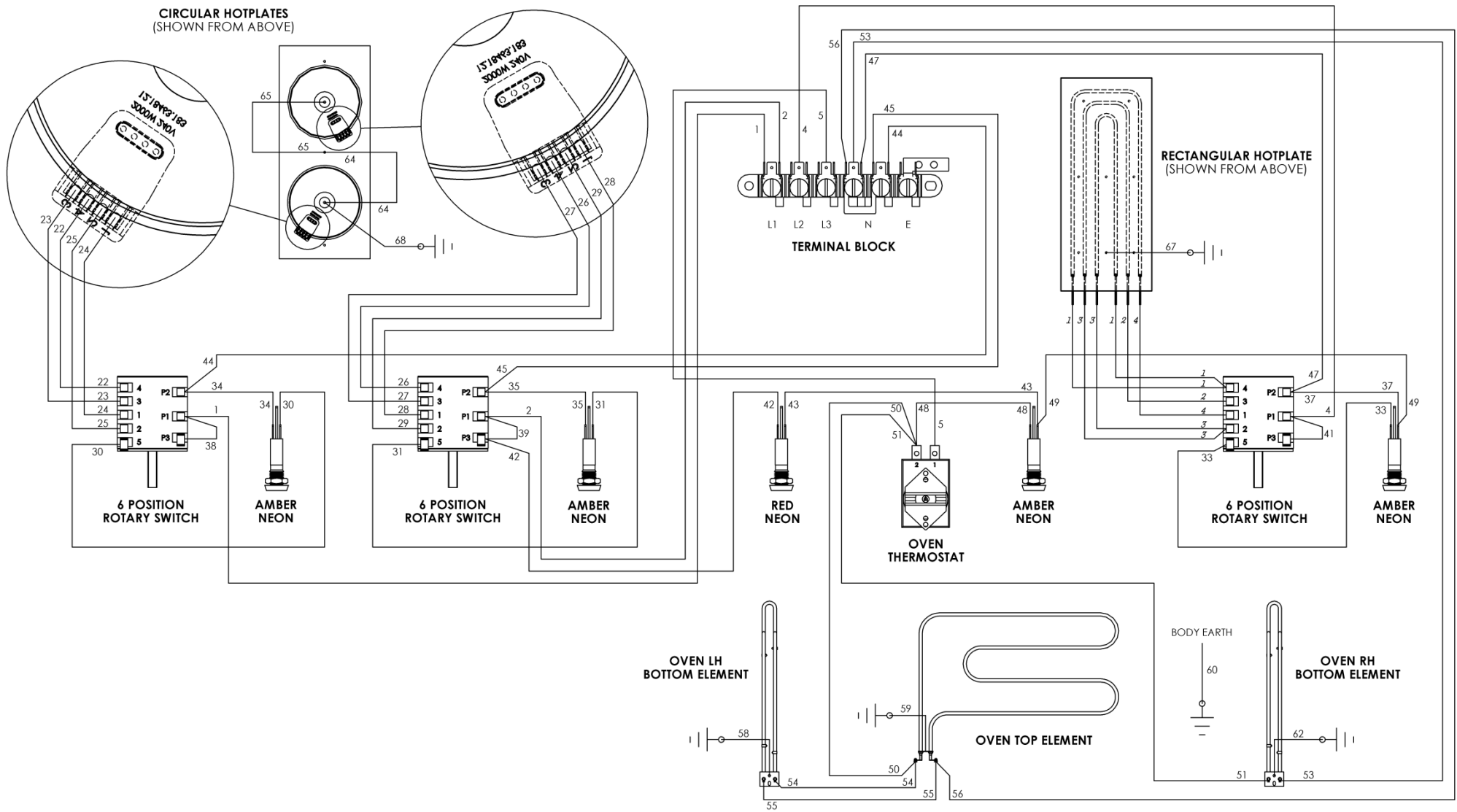
E3121 FOUR HOTPLATE BOILING TABLE WIRING DIAGRAM



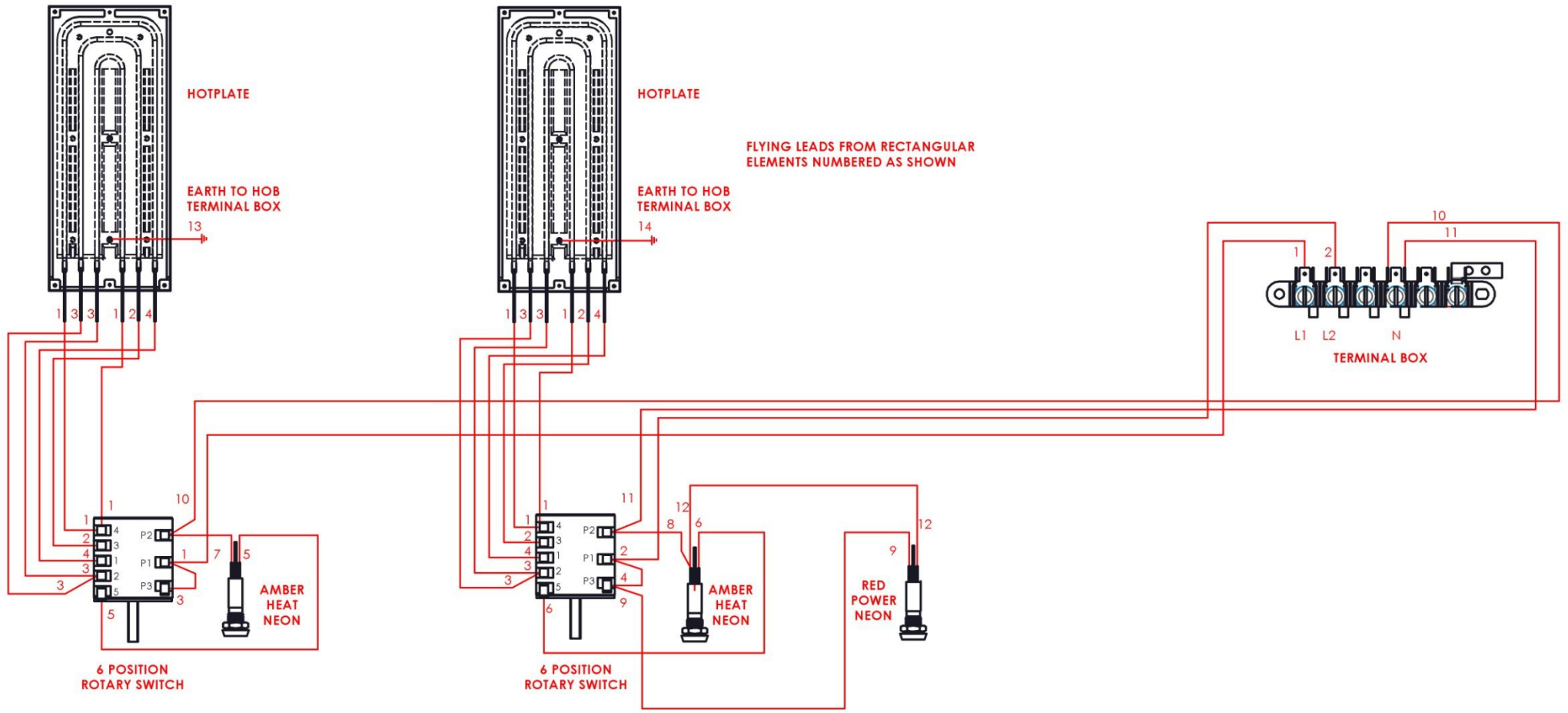
E3122 TWO HOTPLATE BOILING TABLE WIRING DIAGRAM



E3161 THREE HOTPLATE RANGE WIRING DIAGRAM



E3162 TWO HOTPLATE BOILING TOP WIRING DIAGRAM



E3163 THREE HOTPLATE BOILING TOP WIRING DIAGRAM

