

DOMINATOR PLUS E3204 PASTA COOKER



USERS INSTRUCTIONS

CAUTION - READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE!

SECTION 1 - GENERAL DESCRIPTION

SECTION 2 - CONTROLS and OPERATION

SECTION 3 - CLEANING and MAINTENANCE

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.

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.

Regular servicing by a qualified person is recommended to ensure the continued safe and efficient performance of the appliance.

WARNING - THE APPLIANCE MUST BE EARTHED.

THIS APPLIANCE CAN BE USED BY PERSONS WITH REDUCED PHYSICAL, SENSORY OR MENTAL CAPABILITIES OR LACK OF EXPERIENCE/KNOWLEDGE. PROVIDED SUCH INDIVIDUALS HAVE BEEN GIVEN INSTRUCTION CONCERNING USE OF THE APPLIANCE IN A SAFE WAY AND THAT THEY UNDERSTAND THE HAZARDS INVOLVED. CHILDREN SHALL NOT PLAY WITH THE APPLIANCE AND CLEANING/USER MAINTENANCE WILL NOT BE CARRIED OUT BY CHILDREN WITHOUT SUPERVISION.

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.

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.

SERVICELINE CONTACT

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T100818 Ref. 1

SECTION 1 - GENERAL DESCRIPTION

The E3204 is a pasta cooker. It is not supplied with baskets to reheat portions but the following are available to purchase as optional extras.

1/6 size basket - 144mm (w) x 164mm (d) x 200mm (h)

1/3 size basket - 297mm (w) x 164mm (d) x 200mm (h)

The water capacity is 25 litres. Fill to the lower level indicated on the pan rear.

Warning - THIS APPLIANCE MUST BE EARTHED.

SECTION 2 - CONTROLS and OPERATION

This unit must be installed by a suitably qualified person.

A mains connecting cable is supplied. If this cable is damaged, it must be replaced by the manufacturer, service agent or similarly qualified person.

Warning

NEVER USE THE UNIT WITHOUT FILLING PAN WITH WATER!

Operation

- Ensure drain valve is in closed position
(Refer to Figure 2).
- Ensure elements are horizontal within pan.
- Fill pan with water to maximum level mark.
- Switch on mains control (*behind door*).
- Adjust operating thermostat to desired temperature
(*amber neon will light*).
- When amber neon goes out, required temperature has been reached and pasta can be loaded.
- Excess starch can be drawn off via drain/overflow at pan front.
- A basket resting area is provided at front of hob where excess water can drain back into pan.
- Switch off. Drain and clean appliance after use.

SECTION 3 - CLEANING and MAINTENANCE

Switch off electricity supply prior to cleaning.

Clean pan with hot, soapy water and a soft cloth.

NEVER USE a spray jet to clean this appliance.

Use handle (*located behind door*) to tilt elements out of pan for cleaning.

Always return elements to horizontal position prior to use.

Figure 1

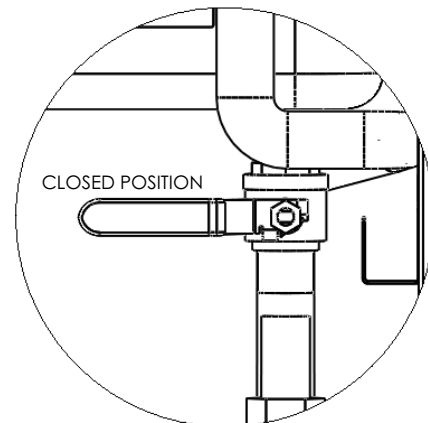
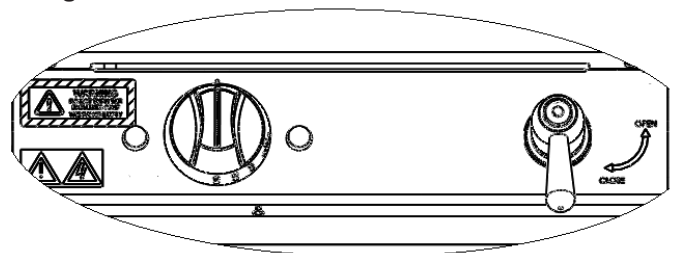


Figure 2

DRAIN VALVE
BEHIND DOOR