

# **DOMINATOR PLUS E3405 CHIP SCUTTLE USERS INSTRUCTIONS**



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

**SECTION 1 - GENERAL DESCRIPTION**

**SECTION 2 - CONTROLS and OPERATION**

**SECTION 3 - STORING HINTS**

**SECTION 4 - 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 EQUIPMENT IS DESIGNED FOR PROFESSIONAL USE AND MUST BE OPERATED BY COMPETENT PERSONS. IT 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.



**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**

Phone: 01438 363 000

Fax: 01438 369 900

T100824 Ref. 1

## SECTION 1 - GENERAL DESCRIPTION

The E3405 is a 400mm wide electric chip scuttle.

It is designed to be mounted on a worktop or similar surface. Alternatively, it can be installed upon a fixed or mobile stand.

Heating element is controlled by a single switch. A red neon indicates that power is available (i.e. isolating switch is on). The amber neon will go out when the set temperature has been reached.

This unit is designed to accommodate standard 1/1 gastronorm containers (530mm x 325mm) with a maximum depth of 150mm.

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



## SECTION 2 - CONTROLS and OPERATION

**This unit must be installed by a suitably qualified person.**

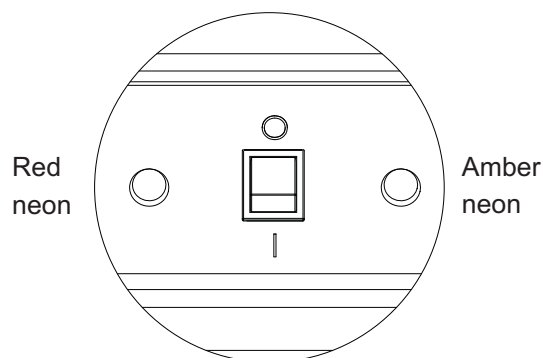
A mains input connecting cable is supplied. If supply cable is damaged, it must be replaced by manufacturer, service agent or similarly qualified person.

Red neon will light when mains supply is on.

Switch on, amber neon will light.

Allow 15 – 20 minutes heat up time before filling container with chips.

Switch off after use.



## SECTION 3 - STORING HINTS

The over-pan ceramic element warms the stored chips while an element heats the container from below.

## SECTION 4 - CLEANING and MAINTENANCE

Switch off electricity supply prior to cleaning.

Allow pan to cool before cleaning.

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

**NEVER USE** a spray jet to clean this appliance.