

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 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.

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.

SERVICELINE CONTACT

Phone: 01438 363 000

Fax: 01438 369 900

T100825 Ref. 2

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.

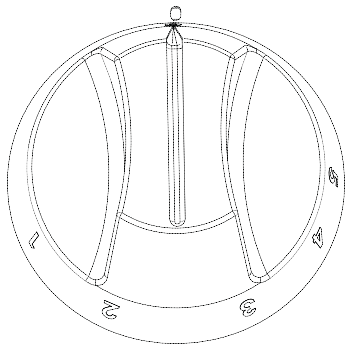


Figure 1

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

- 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.