



# **DOMINATOR SERIES**

**User, installation and servicing instructions**

## **FLEXI PAN**

**E3741**

Read these instructions before use

**DATE PURCHASED:**

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**MODEL NUMBER:**

---

**SERIAL NUMBER:**

---

**DEALER:**

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**SERVICE PROVIDER:**

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**T101031**

Rev No: 1  
Published: 10/10/2019

Dear Customer

Thank you for choosing Falcon Foodservice Equipment.

This manual can be downloaded from [www.falconfoodservice.com](http://www.falconfoodservice.com) or scan here:



**IMPORTANT:** Please keep this manual for future reference.

## Falcon Foodservice Equipment

### HEAD OFFICE

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



### WEEE Directive Registration No. WEEE/DC0059TT/PRO

At end of appliance life, dispose of appliance and any replacement parts in a safe manner, via a licensed waste handler. Appliances are designed to be dismantled easily and recycling of all material is encouraged whenever practicable.

## SYMBOLS



SCREWDRIVER



SPANNER



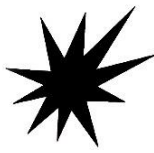
COOKING OIL



GREASE



WARNING



SPARK IGNITION



FLAME



VIEWPORT



ALLEN KEY



IGNITER



C SPANNER



REMOVE DEVICE



PLUG REMOVER



- **This appliance may be discoloured due to testing.**
- **These instructions are only valid if the country code appears on the appliance. If the code does not appear on the appliance, refer to the technical instructions for adapting the appliance to the conditions for use in that country.**
- **Installation must meet national or local regulations. Attention must be paid to: safety (installation & use) regulations, health and safety at work act, local and national building regulations, fire precautions act.**
- **To prevent shocks, this appliance must be earthed.**
- **This unit is fitted with an equipotential connection at the rear on the base.**
- **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.**
- **This equipment is for professional use only and must be used by qualified persons.**
- **The installer must instruct the responsible person(s) of the correct operation and maintenance of the appliance.**
- **Unless otherwise stated, parts which have been protected by the manufacturer must not be adjusted by the installer.**
- **The appliance must be serviced regularly by a qualified person. Service intervals should be agreed with the service provider.**
- **Check that no damage has occurred to the appliance or supply cord during transit. If damage has occurred, do not use this appliance.**
- **Ensure the supply cord is routed free from the appliance to avoid damage.**
- **The appliance has been designed and approved to use Falcon kick plates; non Falcon kick plates could potentially adversely affect the performance of the appliance by restricting the air to the appliance.**
- **All apparatus connected to a potable water network and including water drain device has to be provided with an air break before its discharge to the drainage system. Type AA.**

## **Training and competence**

To help ensure the safe use of this appliance there is a requirement for you to provide whatever information, instruction, training and supervision as is necessary to ensure, so far as is reasonably practicable, the health and safety of all users.

For further help and information on training and competence we would refer you the Health and Safety Executive website; [www.hse.gov.uk](http://www.hse.gov.uk) document ref: health and safety training INDG345. International customers should default to the health and safety guidelines provided by your government body.

## **Risk assessment**

As part of managing the health and safety of your business you must control any risks identified in your commercial kitchen. To do this you need to think about what might cause harm to people and decide whether you are taking reasonable steps to prevent that harm. This is known as risk assessment. It is important to consider the environment around the product as well as the product itself. For example oil or food spills will present a significant risk so users so the need to immediately clean up such spills must be reflected in staff training.

For further help and information on risk assessments we would refer you to you the Health and Safety Executive website; [www.hse.gov.uk](http://www.hse.gov.uk) document ref: risk assessment INDG163. International customers should default to the health and safety guidelines provided by your government body.



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# 1.0 APPLIANCE INFORMATION

This appliance has been CE-marked on the basis of compliance with the relevant EU directives for the heat inputs, gas pressures and voltages stated on the data plate.

**Falcon Foodservice Equipment**  P.I.N  STD.  

**A** Ser No.  **B** MODEL  **C** TYPE  I.P

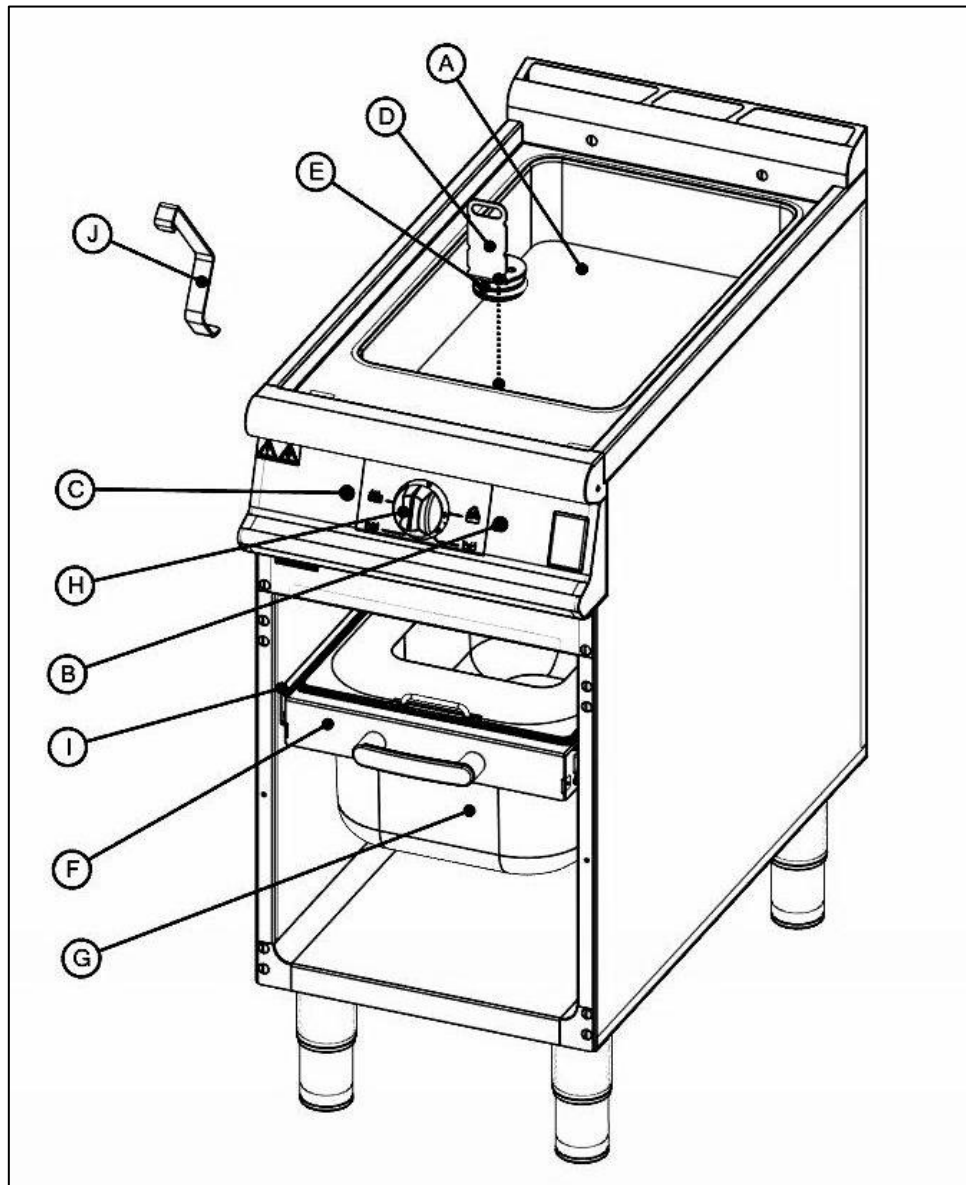
	AT, CH, CY, CZ, DK, EE, FI, GR, IT, LT, NO, RO, SE, SI, SK	BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, PT, SI, SK	DE, PL, RO	AT, BE, CH, CY, CZ, DE, DK, EE, FR, GB, GR, HU, IT, LT, NL, PL, RO, SE, SI, SK	CH, CY, CZ, ES, GB, GR, IE, IT, LT, PT, SI, SK	DE, PL, RO	AT, CH, CY, CZ, DK, EE, ES, FI, FR, GB, GR, IE, IT, LT, LV, NL, NO, PT, RO, SE, SI, SK	BE, CY, ES, FI, FR, GB, GR, IE, PT	BE, CH, CZ, ES, FR, GB, GR, IE, IT, LT, NL, PL, PT, SI, SK
<b>D</b> Cat.	I12H3B/P	I3+	I12E3B/P	I3B/P	I12H3+	I2E	I2H	I3B	I3P
<b>E</b> p mbar	20;30;50	28-30/37	20;30;50	30;50	20;28-30/37	20	20	28-30	37
<b>F</b> GAS TYPE	G20	G30	G31						
<b>G</b> GAS RATE	m3/h	kg/h	kg/h						
<b>H</b> $\Sigma$ Qn	KW	KW	kW						
<b>I</b> EL.									Hz
<b>J</b> $\Sigma$ kW									kW
<b>K</b>									kHz
<b>L</b>	L1	A	L2	A	L3	A			

- A** - Serial No
- B** - Model No
- C** - Flue Type
- D** - Gas Category
- E** - Gas Pressure
- F** - Gas Type
- G** - Gas Rate
- H** - Total Heat Input
- I** - Electrical Rating
- J** - Total Electrical Power
- K** - Magnetic Field Frequency
- L** - Electrical Phase Loading

## 2.0 OPERATION

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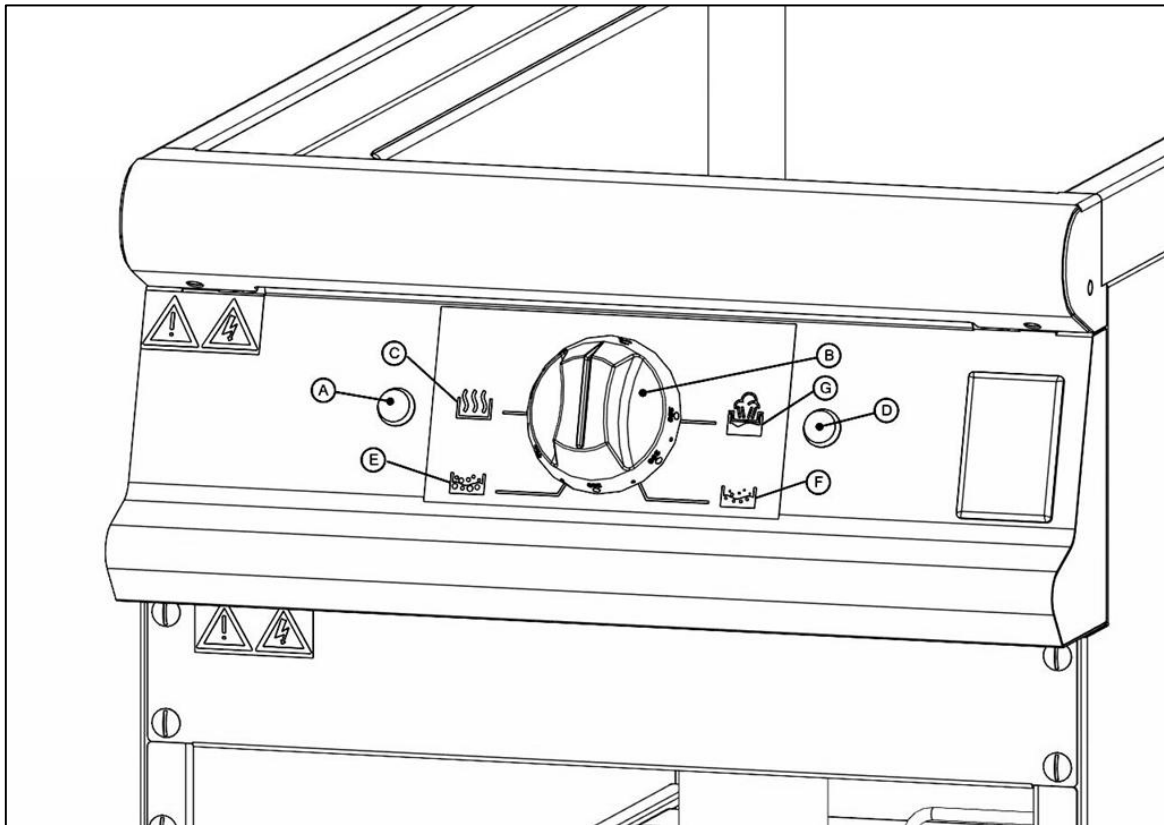
### 2.1 COMPONENT PARTS



- |                              |                       |
|------------------------------|-----------------------|
| A - Pan                      | F - Gastronorm Slide  |
| B - Heat Demand Neon (Amber) | G - Gastronorm Tray   |
| C - Power Neon (Red)         | H - Control Knob      |
| D - Level Gauge              | I - Runner            |
| E - Plug                     | J - Plug Removal Tool |



## 2.2 CONTROLS



A - Power Neon (Red)

B - Temperature Control (Knob)

C - Griddle Position

D - Heat Demand Neon (Amber)

E - Constant Boil Position

F - Simmer Position

G - Steaming Position



**THIS APPLIANCE IS NOT DESIGNED FOR DEEP FRYING.  
DEEP FRYING IN THIS APPLIANCE MAY LEAD TO FIRES.**

## **2.3 USING THE APPLIANCE – AS A GRIDDLE**

2.3.1 Before use, clean the appliance inside and out. See section 3.

2.3.2 Ensure the plug is fitted.

2.3.3 Power Neon (Red) will light when there is mains power to the appliance

2.3.4 Turn Temperature Control to Griddle Position (around 280°C).

2.3.5 Heat Demand Neon (Amber) will light as the heating elements heat the pan.

2.3.6 Heat Demand Neon (Amber) and the heating elements will turn off when the set temperature is reached.

2.3.7 Reduce the temperature as needed for the cooking process.

**NOTE:** The FLEXI pan is fitted with a thermal safety device. This will stop the heating of the pan if it becomes overheated. This appliance is designed to fail safe.

2.3.8 If the appliance unexpectedly turns off, the safety thermostat might have activated. Call a qualified technician to carry out an investigation.

## **2.4 USING THE APPLIANCE – BOILING / BRAISING**

2.4.1 Before use, clean the appliance inside and out. See section 3.

2.4.2 Ensure the plug is fitted.

2.4.3 Fill the pan with water / stock to desired level using the level gauge as a guide.

2.4.4 Set temperature control to the Constant Boil Position (around 215°C).

2.4.5 For a simmer set the Temperature Control to Simmer Position (around 165°C).

## **2.5 USING THE APPLIANCE – STEAMING**

2.5.1 Before use, clean the appliance inside and out. See section 3.

2.5.2 Ensure the plug is fitted.

2.5.3 For a gentle steam fill the pan with water to the minimum mark on the Level Gauge.

2.5.4 Fit steaming trays into pan.

2.5.5 Set dial to the Steaming Position (around 115°C).

2.5.6 This setting is recommended for vegetables. To steam proteins a higher setting may be more suitable.



**E3741 12L MARK, E3781 24L MARK - NEVER FILL THE PAN ABOVE THIS MARK WITH COLD LIQUID.  
MIN LEVEL MARK – WHEN BOILING/BRAISING/STEAMING NEVER ALLOW THE LIQUID LEVEL TO DROP BELOW THIS MARK.**

### **3.0 CLEANING AND MAINTENANCE**

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When removing heavy items to aid cleaning or maintenance particular care should be taken. A manual handling risk assessment is the best way to determine the level of risk to anyone using or maintaining this equipment. To help with such an evaluation we have included the weights of individual components that may present significant risk.

For further help and information on manual handling and associated risk assessment we would refer you to you the Health and Safety Executive website; [www.hse.gov.uk](http://www.hse.gov.uk) document ref: manual handling at work INDG143. International customers should default to the health and safety guidelines provided by your government body.

The cleaning of fryers or other products that use hot oil present significant risks to end users and particular care should be taken. Cold water and hot oil for example are an explosive mix and should be avoided at all costs.

Other useful references for health and safety issues:

- [www.hse.gov.uk](http://www.hse.gov.uk)
- Essentials of health and safety at work ISBN978
- Noise at work INDG362
- Safe systems of work
- Other notes added to the body of the instructions



**BEFORE ANY CLEANING IS UNDERTAKEN, ISOLATE THE APPLIANCE FROM MAINS POWER SUPPLY AT ISOLATOR SWITCH.**

**SUITABLE PROTECTIVE CLOTHING MUST BE WORN WHEN CLEANING THIS APPLIANCE.**

**THE APPLIANCE MUST NOT BE STEAM CLEANED. DO NOT USE ACID OR HALOGEN-BASED (E.G. CHLORINE) DESCALING LIQUIDS, FLAMMABLE LIQUIDS, CLEANING AIDS OR CLEANING POWDERS.**

**FAILURE DUE TO LACK OF PROPER CLEANING IS NOT COVERED BY WARRANTY.**

**NOTE:** All surfaces are easier to clean if spillages are removed before becoming burnt on, and the appliance is cleaned daily.

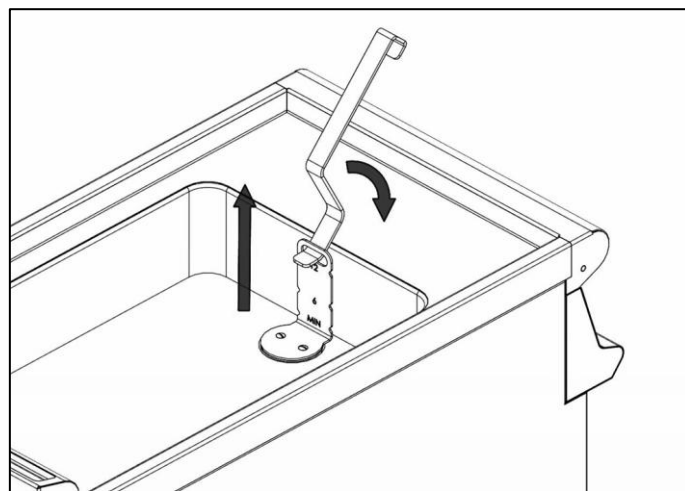
It should be noted that certain scouring pads including nylon types can easily mark stainless steel. Care should be exercised during cleaning process. When rubbing stainless steel with a cloth, always rub in the direction of the grain.

### **3.1 CLEANING AND MAINTENANCE**

3.1.1 Switch appliance off and cool down.

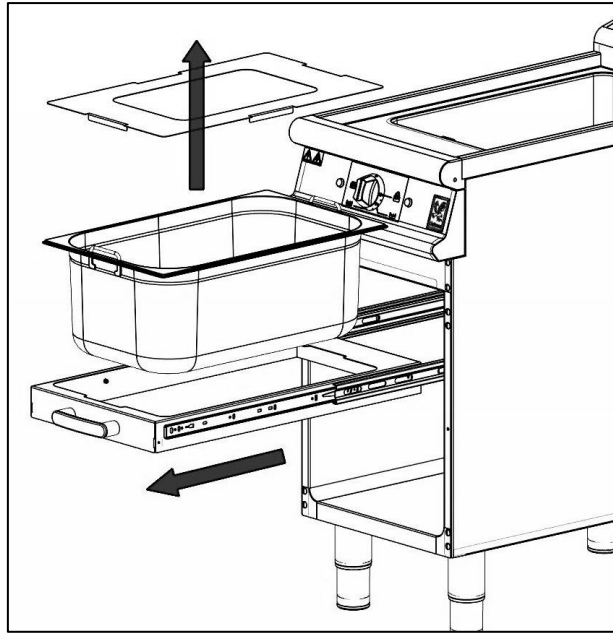
3.1.2 Ensure a Gastronorm Tray is in the slide and slide it back into the appliance.

3.1.3 Remove Drain Plug to drain liquid from the pan as shown below using the Tool.



3.1.4 Clear the excess liquid and debris from the pan.

3.1.5 Once the pan is empty remove the Gastronorm Tray as shown below.



3.1.6 Soak the Gastronorm Tray in hot soapy water.

3.1.7 Wash, rinse and dry gastronorm thoroughly.

3.1.8 Replace the Plug and fill the pan with hot soapy water to the MIN mark.

3.1.9 Clean pan with soft, clean cloth and rub away any stubborn staining with a non abrasive pad.

3.1.10 Remove Plug using the Tool to empty the water into a Gastronorm Tray.

3.1.11 Clean the drain.

3.1.12 Rinse pan and drain, and dry thoroughly.

3.1.13 Wash rinse and dry gastronorm thoroughly.

3.1.14 Replace Plug and Gastronorm Tray.

## 4.0 SPECIFICATION

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### 4.1 APPLIANCE WEIGHT TABLE

APPLIANCE	UNIT WEIGHT (kg)	PACKED WEIGHT (kg)
E3741	62	70

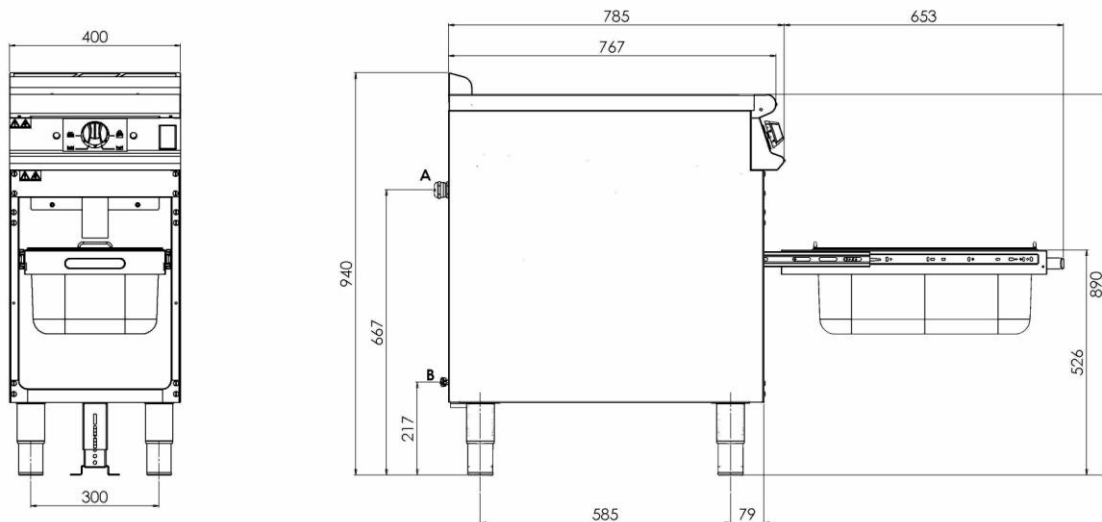
## 4.2 TECHNICAL DATA TABLE

E3741				
PHASE	CURRENT			POWER
	MIN (A) @ 230V	MAX (A) @ 230V	ACTUAL (A) @ 230V	(kW) @ 230V
L1	9.13	10.65	10.14	2.33
L2	9.13	10.65	10.14	2.33
L3	9.13	10.65	10.14	2.33

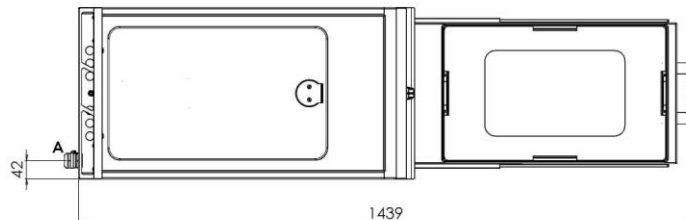


**IF ANY CURRENT IS OUT WITH THESE TOLERANCES, THE CAUSE MUST BE INVESTIGATED AND RECTIFIED.**

## 5.0 DIMENSIONS / CONNECTION LOCATIONS



A - ELECTRICAL CABLE INLET  
B - EQUIPOTENTIAL POST



## 6.0 INSTALLATION

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### **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 the load as stipulated by the appliance data label.

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

#### **We recommend:-**

- Supplementary electrical protection with the use of a residual current device (RCD)
- Fixed wiring appliances incorporate a locally situated switch disconnecter to connect to, which is easily accessible for switching off and safe isolation purposes. The switch disconnecter must meet the specification requirements of IEC 60947.

### **SITING / CLEARANCES**

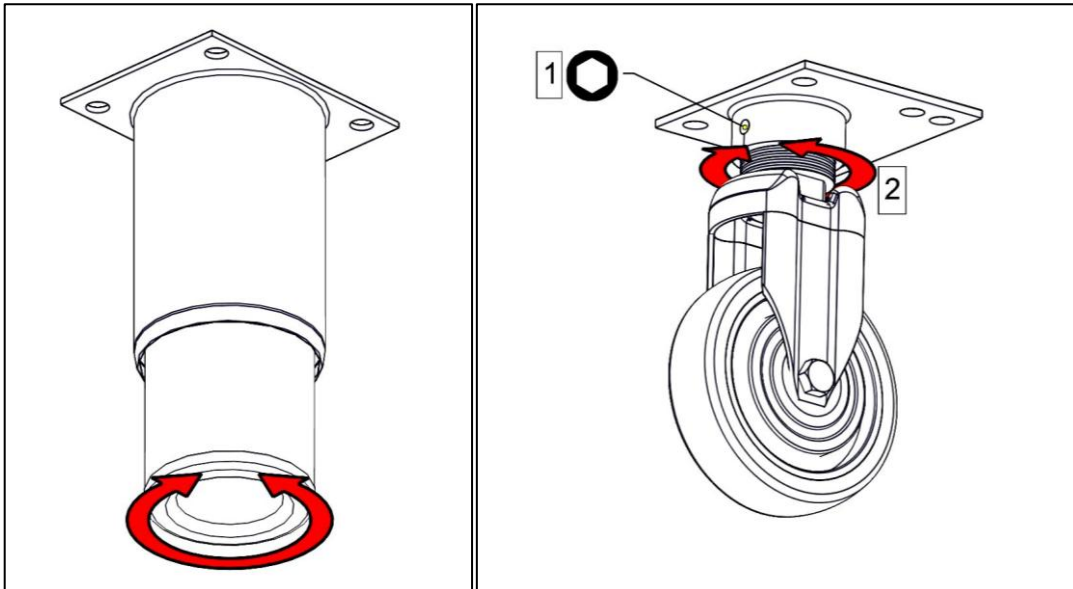
This appliance can be sited next to a combustible wall.



**IF SITING, THE NECESSARY CLEARANCES TO ANY COMBUSTIBLE WALL MUST BE THE LARGEST FIGURE GIVEN FOR INDIVIDUAL APPLIANCE INSTRUCTIONS.**

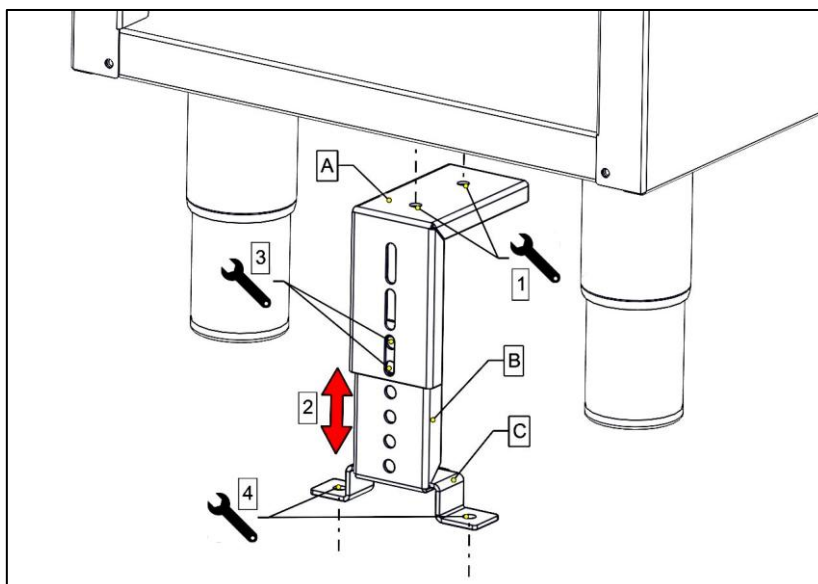
## 6.1 ASSEMBLY

6.1.1 Position the appliance and level using feet adjusters as shown below.



**TAKE CARE WHEN MOVING AN APPLIANCE FITTED WITH CASTORS.**

6.1.2 Fix appliance to the floor using the anti tilt device as shown below (fit to rear of unit).







**ANTI TILT BRACKET MUST BE FITTED ON THIS UNIT**

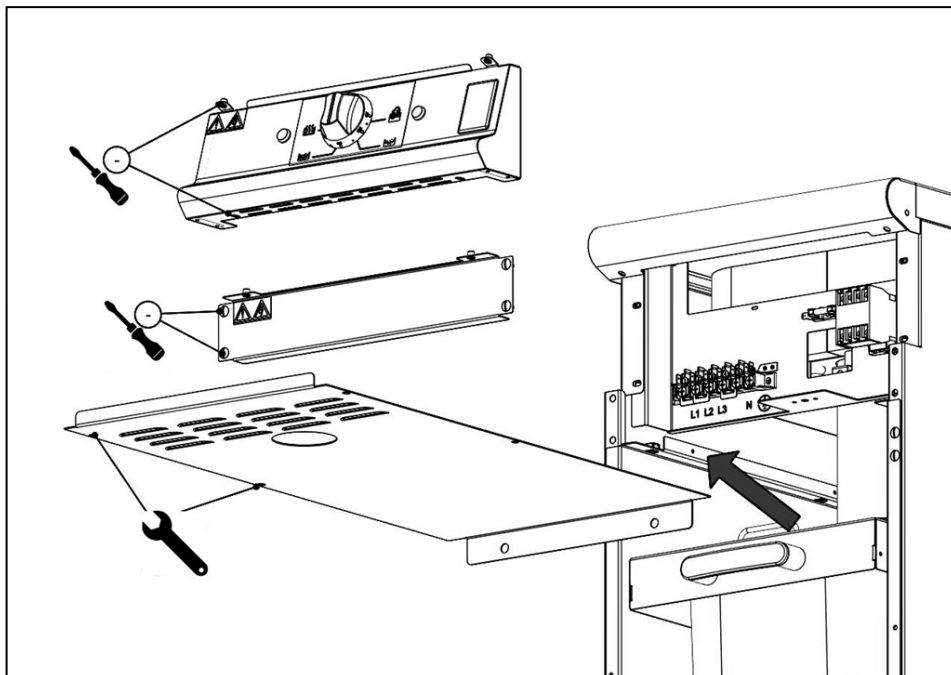
## 6.2 ELECTRIC SUPPLY & CONNECTION

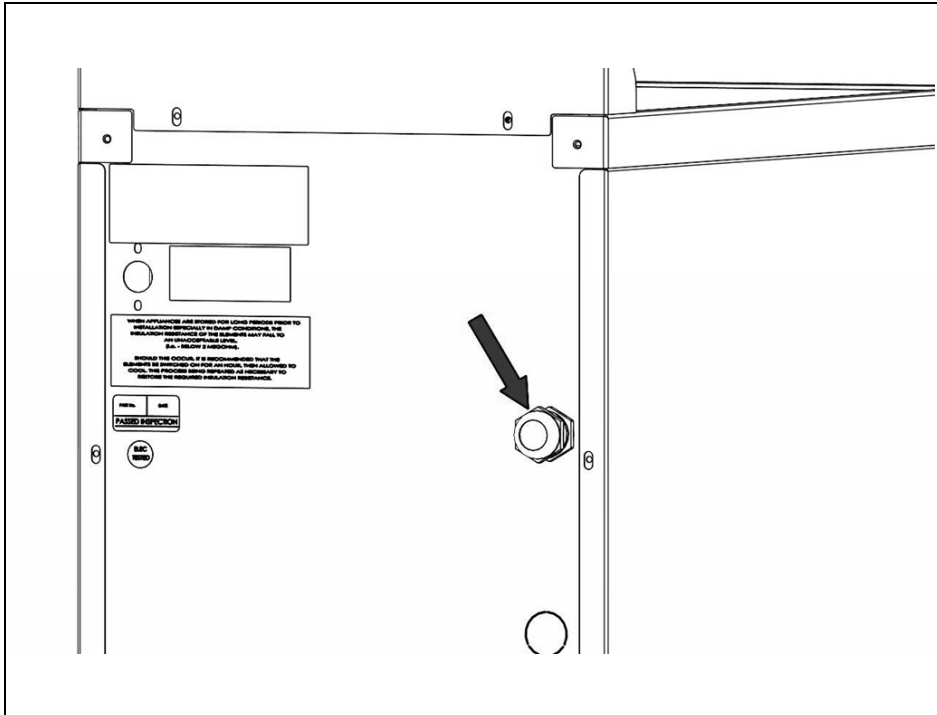
The location of the electrical inlet is as seen in section 5.0. this unit is suitable for AC supplies only. The standard terminal arrangement is Three phase (400V 3N~) for all variants.

Live 1 ( Phase 1)	Brown
Live 2 ( Phase 2)	Black
Live 3 ( Phase 3)	Grey
Neutral	Blue
Earth	Yellow/Green

Install an appropriate three phase mains supply cable rated to at least 80°C with a 32A plug.

To install the mains cable, remove control panel, infill panel and inner top panel as shown and feed mains supply through cable gland at the rear. Keep the cable to the outside of the flange marked and cable tie to the flange. Connect the mains supply to the terminal block.





**THIS APPLIANCE MUST BE EARTHED**

### **6.3 COMMISSIONING**

Refer to section 2.0 for operation. If Safety Thermostat is activated, refer to section 7.3 to reset it.

Carry out the following operation:

6.3.1 Turn on mains power supply on.

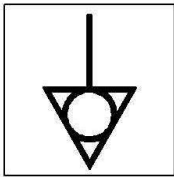
6.3.2 Ensure Red Neon illuminates.

6.3.3 Turn Temperature Control Knob to 280°C.

6.3.4 Ensure Amber Neon illuminates.

6.3.5 Let the pan heat up. When Amber Neon switches off, check the temperature in the middle of the plate. Ensure the temperature is 280°C +/- 20°C.

6.3.6 Switch appliance off



This appliance is also provided with a terminal for connection of an external equipotential conductor. This terminal is an effective electrical contact with all fixed exposed metal parts of the appliance, and shall allow the connection of conductor having a nominal cross-section area of up to 10mm<sup>2</sup>. It is located at the rear of the unit and identified by the following label and must only be used for bonding purposes.

If the appliance does not operate correctly please refer to section 9.0 and rectify the problem.



**PLEASE FILL OUT THE INFORMATION TABLE ON THE FRONT COVER AFTER COMMISSIONING.**

## 7.0 SERVICING

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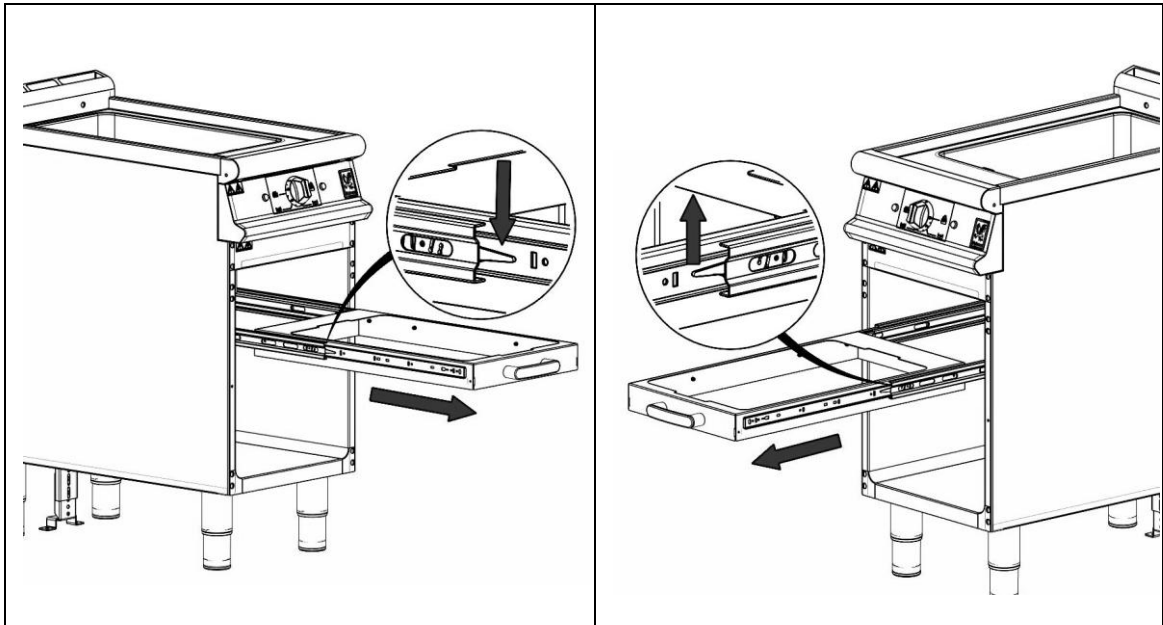


**BEFORE ATTEMPTING ANY MAINTENANCE, ISOLATE THE APPLIANCE AT THE MAINS SWITCH AND TAKE STEPS TO ENSURE THAT IT IS NOT INADVERTENTLY SWITCHED ON.**

## 7.1 GASTRONORM AND SLIDE REMOVAL

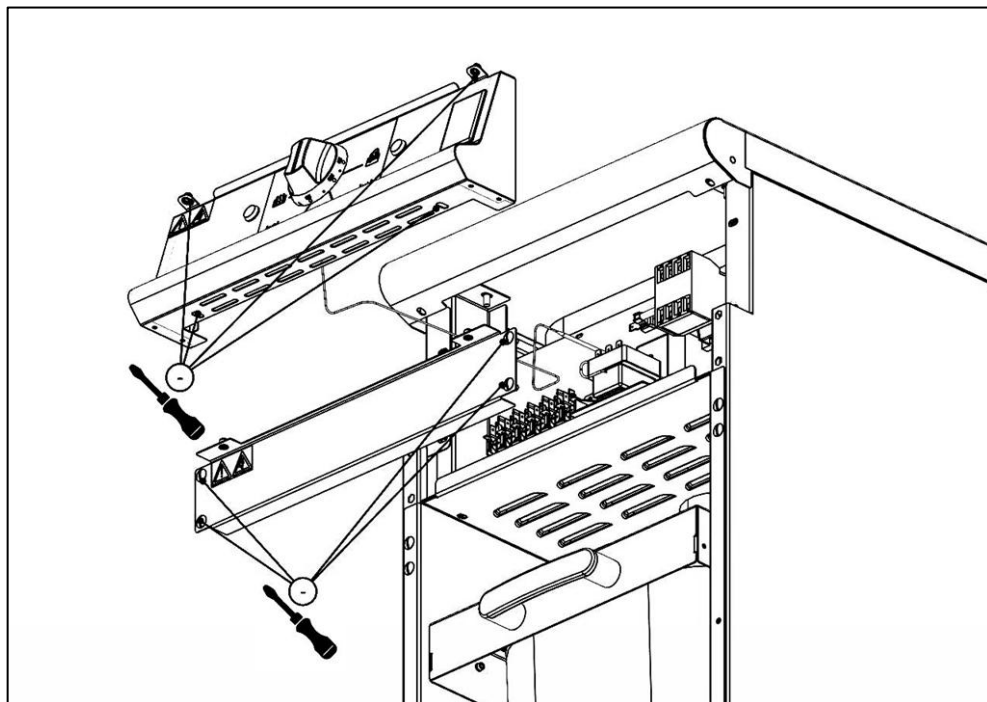
7.1.1 Remove gastronorm tray as section 3.1.5.

7.1.2 To remove gastronorm slide push down on left hand catch as shown and push up on right hand catch.



## 7.2 CONTROL AND INFILL PANEL REMOVAL

7.2.1 Remove control and infill panels as shown.



7.2.2 Fuse is located behind the control panel.

### 7.3 SAFETY THERMOSTAT RESET

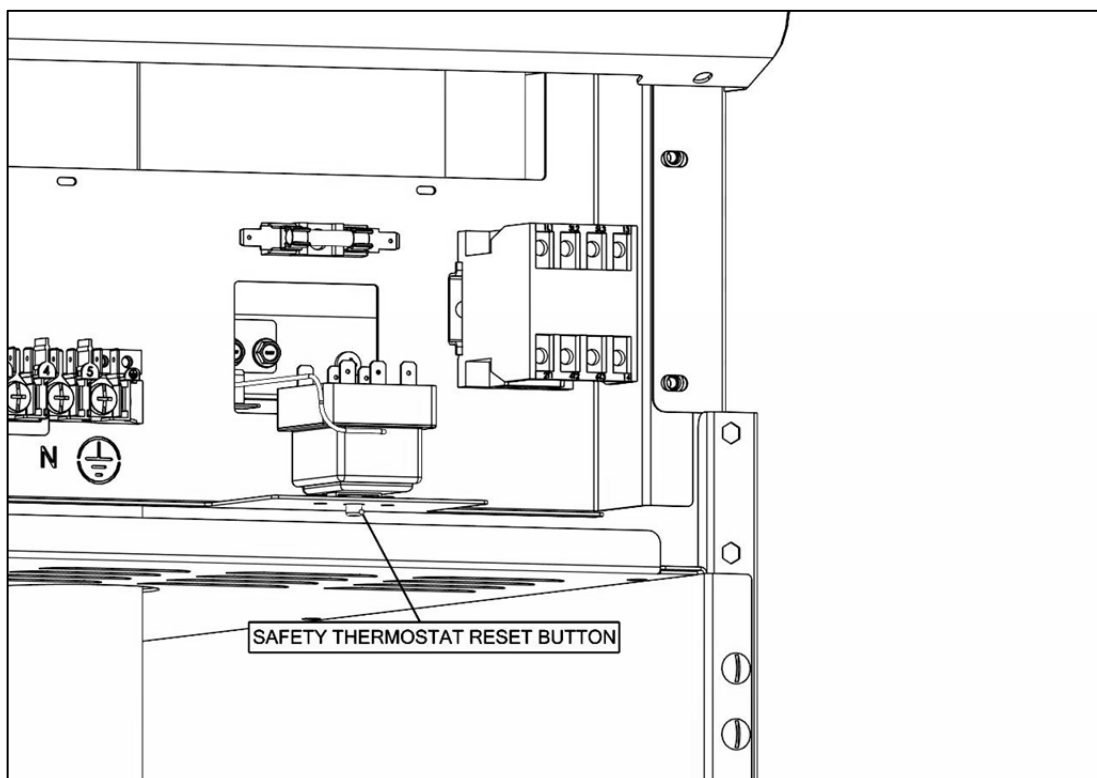
7.3.1 If the appliance unexpectedly turns off, the safety thermostat might have activated. To reset follow the instructions below:

7.3.2 Turn Temperature Control to “Off Position”.

7.3.3 Allow unit to cool.

7.3.4 Isolate unit.

7.3.5 Remove Control Panel as shown in 7.2.1.



7.3.6 Depress reset switch.

7.3.7 Replace Control Panel taking care not to trap wires or capillaries.

7.3.8 Re-establish connection to supply.

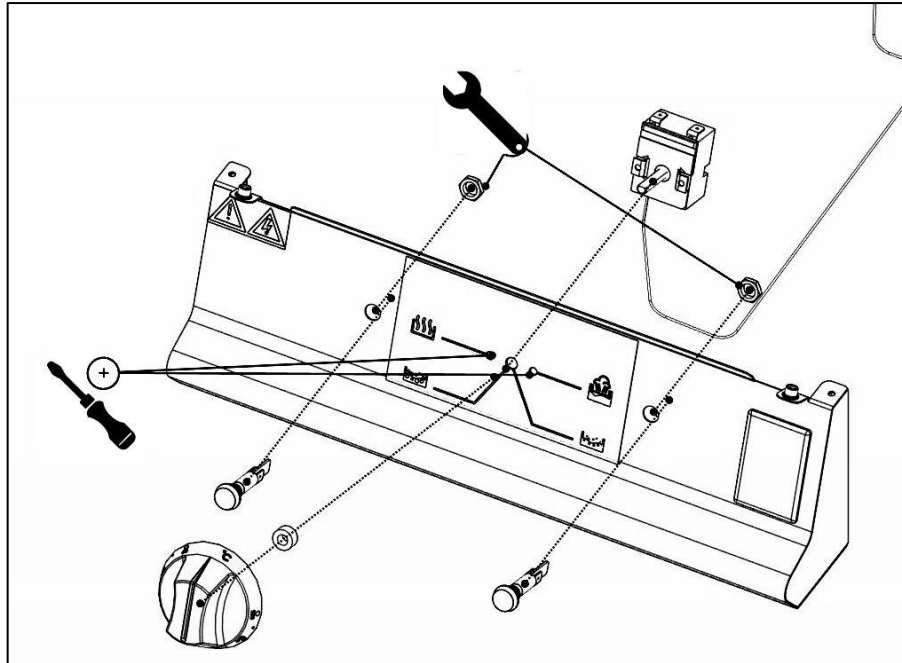
7.3.9 Set Temperature Control to desired setting.

7.3.10 If elements fail to switch on, further fault finding is required.

## 7.4 TEMPERATURE CONTROL AND NEON REMOVAL

7.4.1 Remove control panel as shown in 7.2.1.

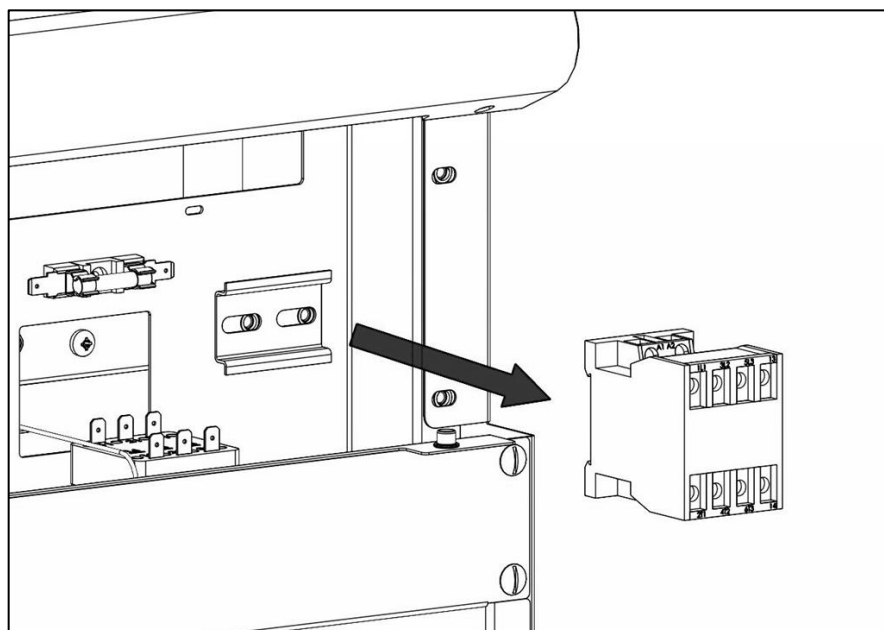
7.4.2 Remove temperature control as shown.



7.4.3 Remove neon as shown above.

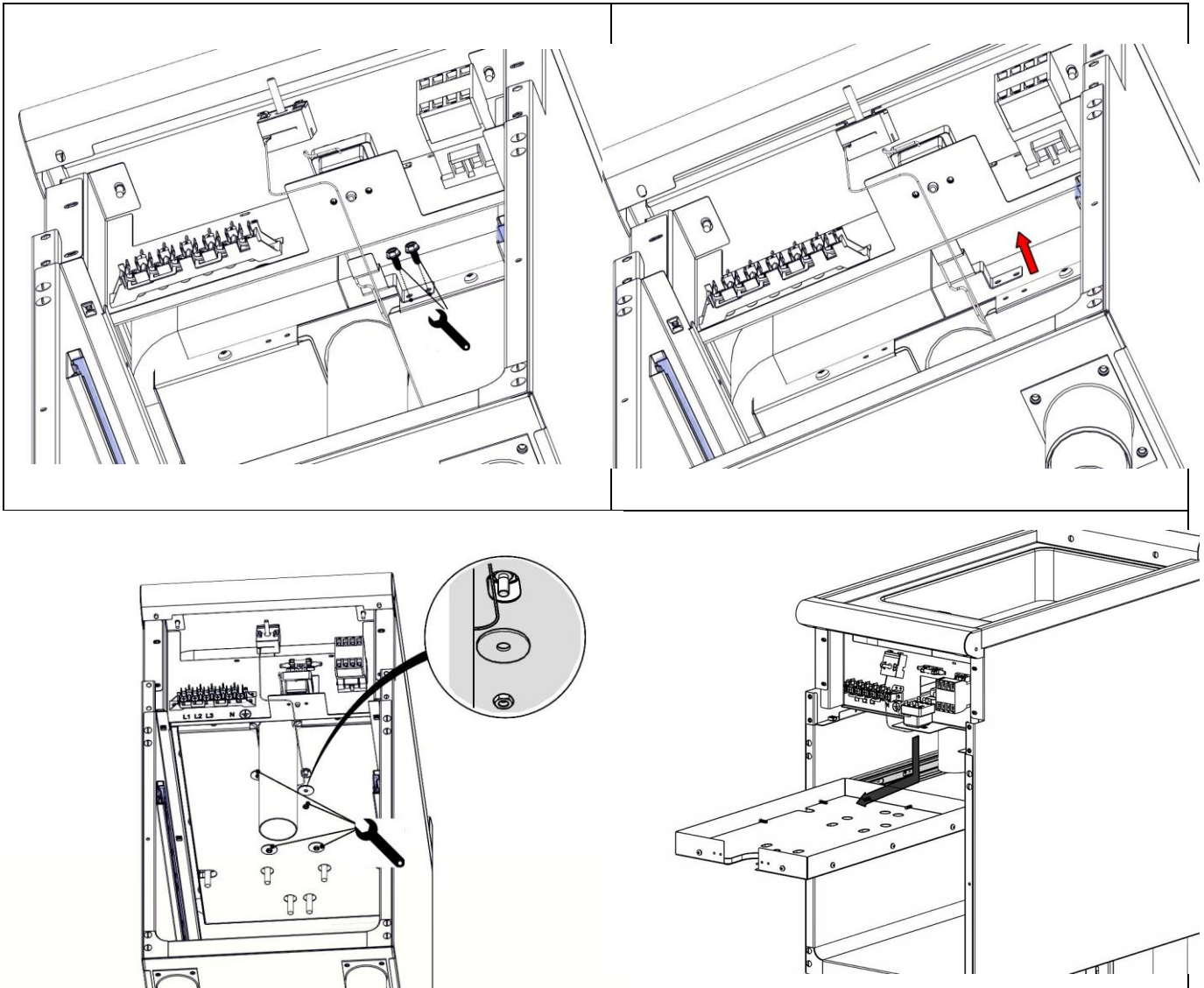
## 7.5 CONTACTOR REMOVAL

7.5.1 Remove control panel as shown in 7.2.1



7.5.2 Remove contactor as shown above.

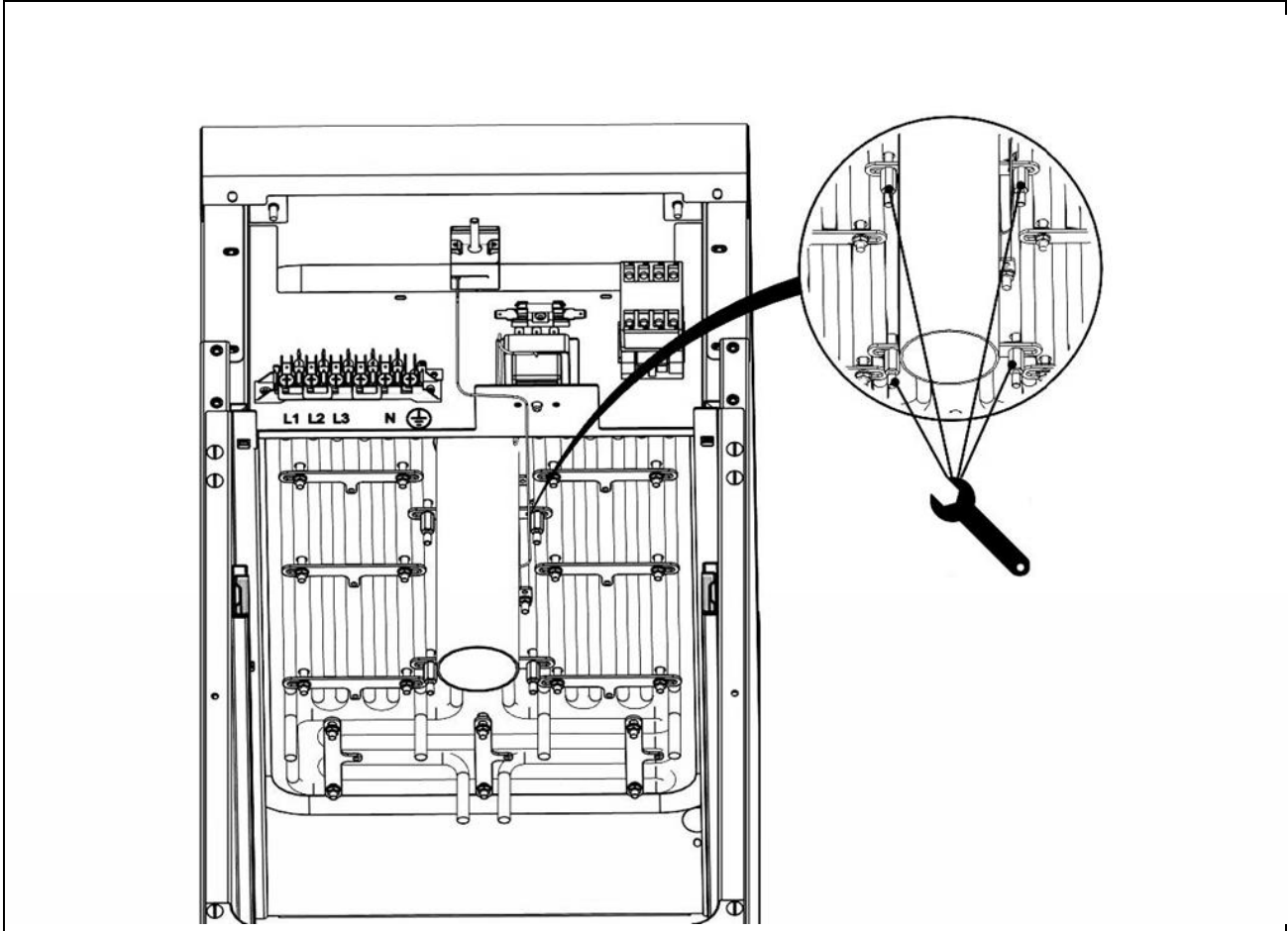
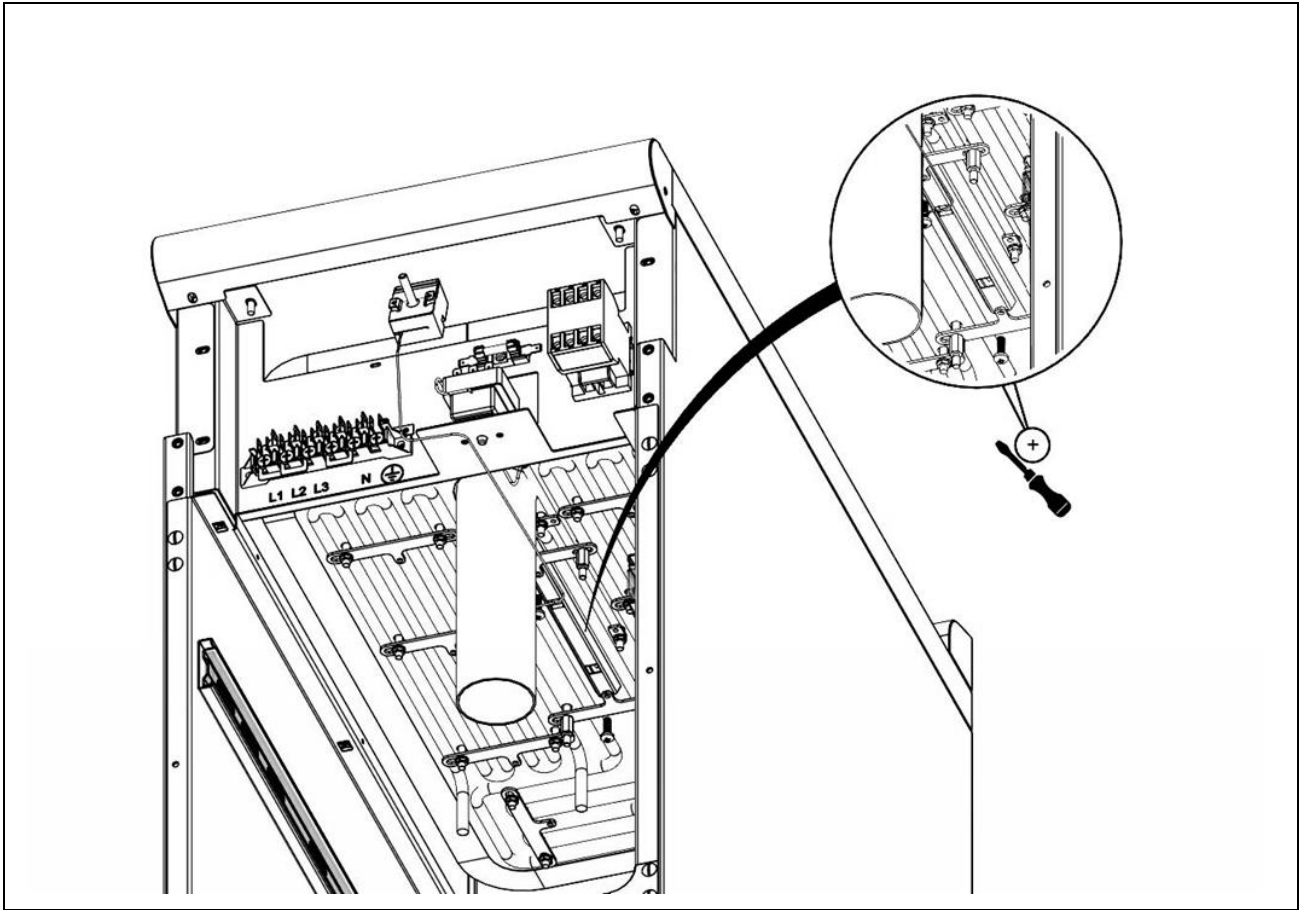
## 7.6 OPERATING THERMOSTAT REMOVAL



7.6.1 Remove panels as section 6.2.

7.6.2 Remove bolts from safety thermostat stop bracket. Thus enables bracket to sit loosely on the capillary and not attached to insulation tray

7.6.3 Undo four nuts with washers on inner insulation tray, remove insulation tray from unit.



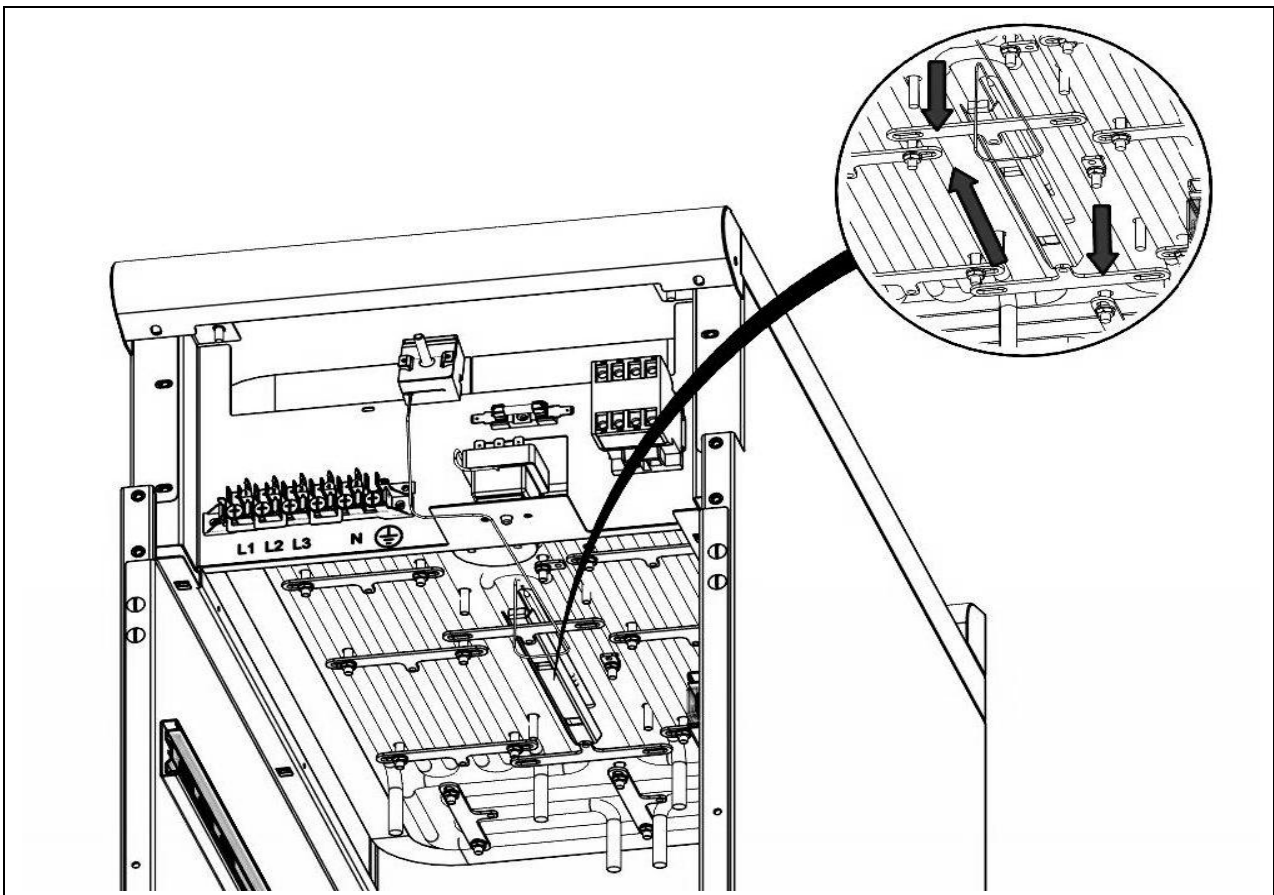


7.6.4 Undo two phial clamp fixing screws as shown above.

7.6.5 Remove the four standoffs to release the two clamping plates that hold the phial bracket in position.



**Ensure when re-fitting phial clamp fixing screws that these are not over tightened and stand proud of bracket as shown above. Ceramic tape must be reinstalled with this operation.**



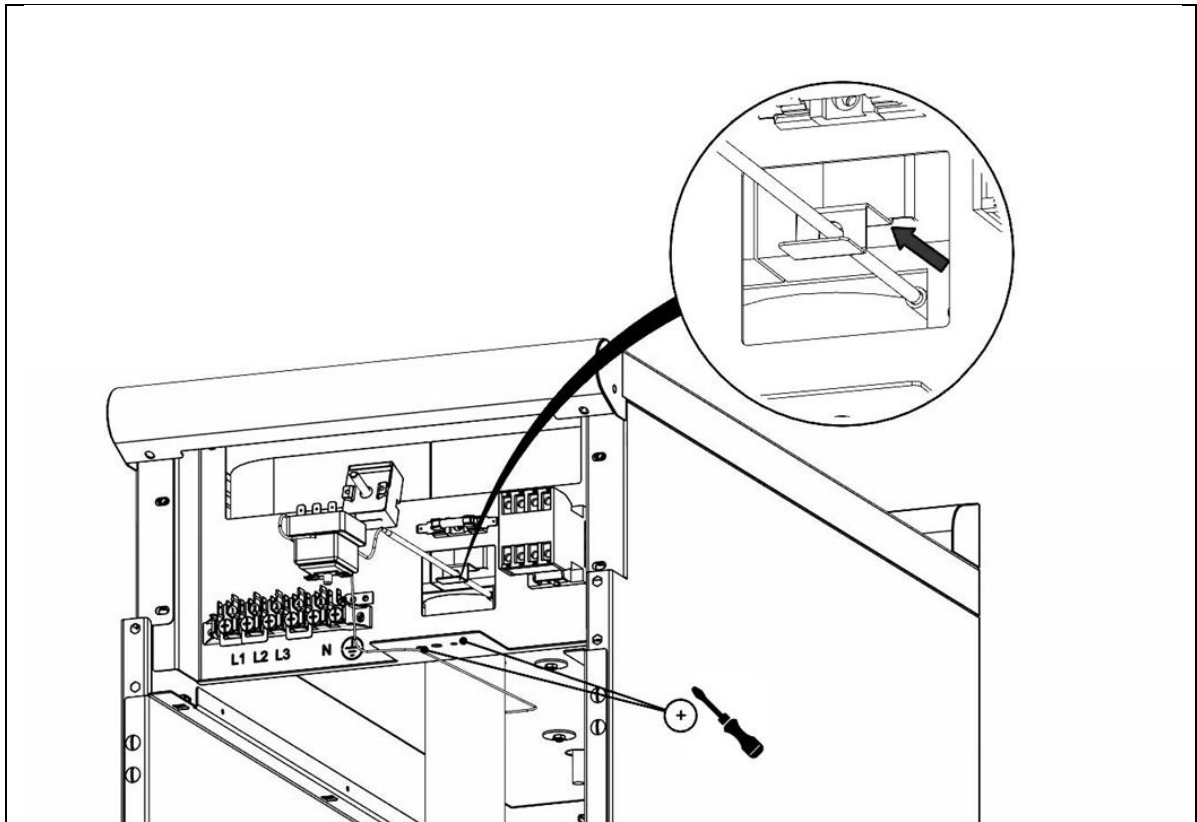
7.6.6 The Phial bracket is now free to be removed and replaced with new operating thermostat sensor.



**Ensure when refitted the tip of the thermostat is tight up against the stop.**

## 7.7 SAFETY THERMOSTAT REMOVAL

7.7.1 Follow step 7.6.2



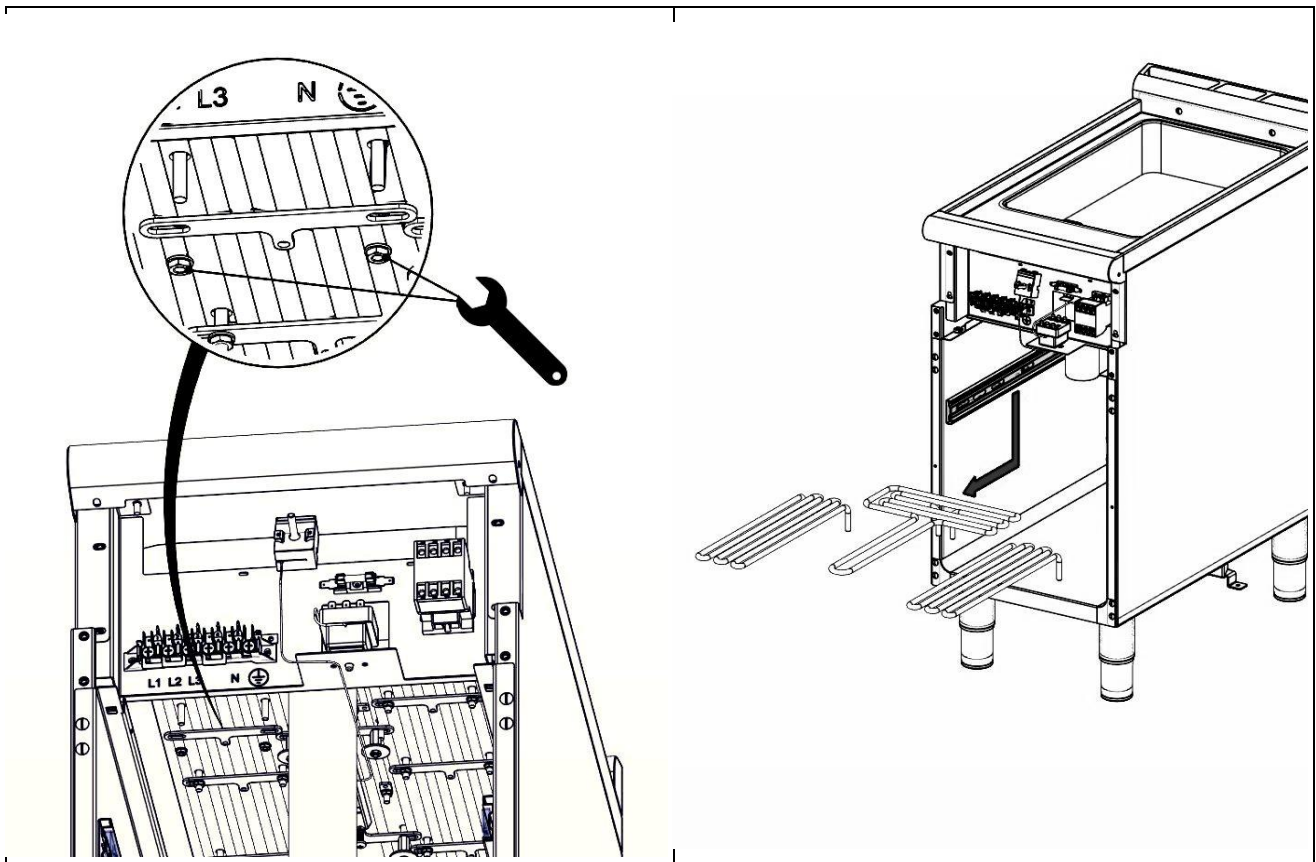
7.7.2 Undo screws on mounting rail as shown above. Pull safety stat from sleeve as shown.



**Ensure when refitted the tip of the thermostat is tight up against the stop.**

## 7.8 HEATING ELEMENTS REMOVAL

7.8.1 Follow steps 7.6.1 to 7.6.6.



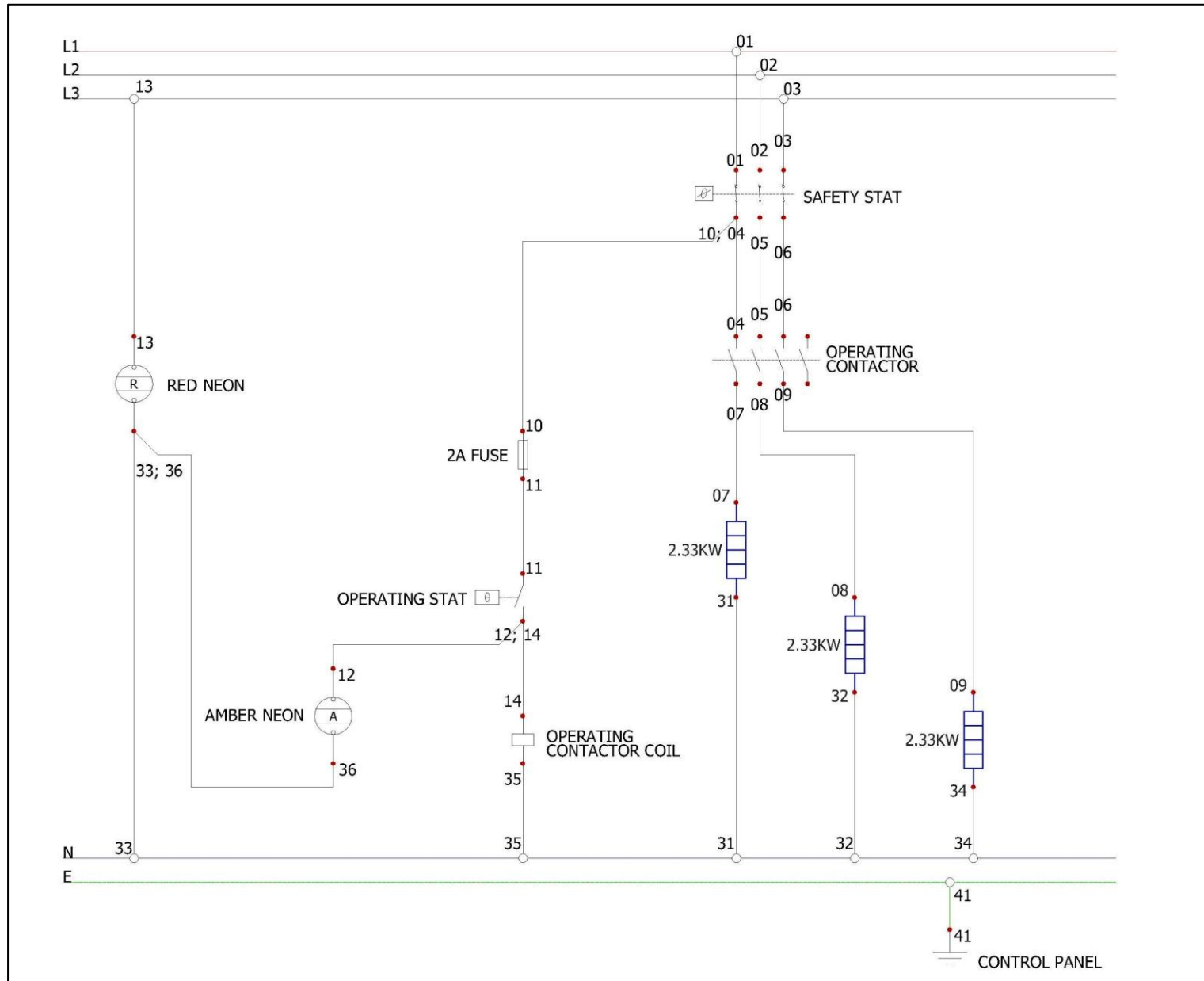
7.8.2 Remove the element clamping plates as shown above.

7.8.3 Remove the elements as shown above

7.8.4 Replace in reverse order.

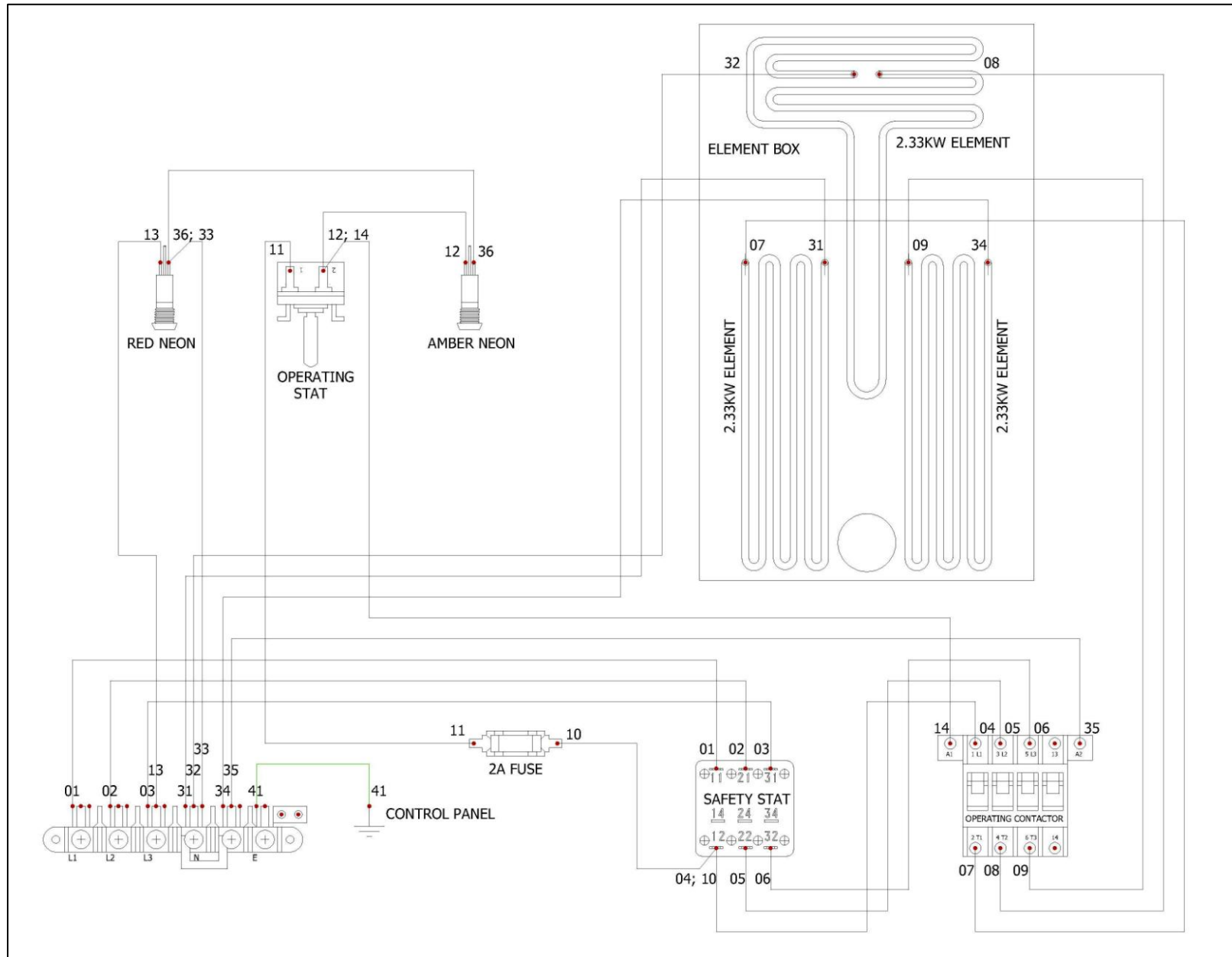
## 7.9 CIRCUIT DIAGRAMS

### 7.9.1 E3741 Circuit diagram



# WIRING DIAGRAMS

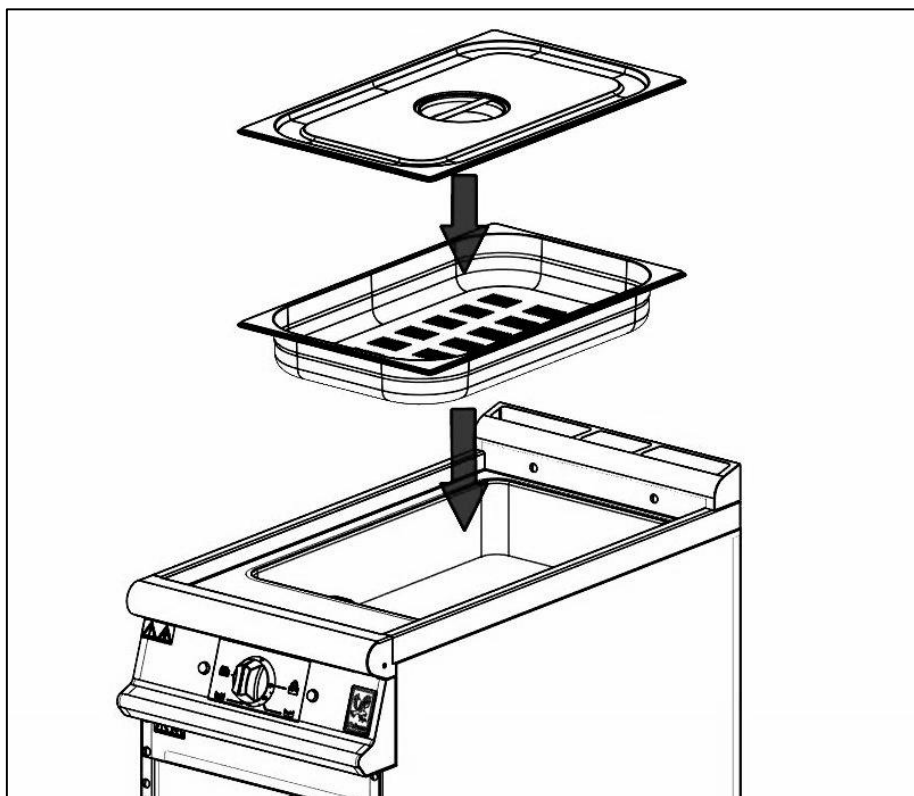
## 7.9.2 E3741 Wiring diagram



## 8.0 ACCESSORIES

### 8.1 STEAMING TRAY AND LID

8.1.1 Place steaming tray and lid into pan area and follow recommended operations from section 2.5.



## 9.0 FAULT FINDING

FAULT	POSSIBLE CAUSES	REMEDY	USER	ENG
Unit will not turn ON	No power to unit	Check mains power is connected and turned on	✓	
Safety Thermostat activated	Overheating	Allow plate temperature to cool below 300°C. Reset safety stat as per section 7.3.		✓
Heating elements will not turn ON	Safety Thermostat has tripped	Reset safety thermostat as per section 7.3		✓
	Fuse has blown	Check Fuse behind control panel (section 7.2.2) and replace as necessary.		✓

\*ENG – Service engineer only

## 10.0 SPARE PARTS

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PART DESCRIPTION	SPARES NUMBER
Power neon red	730962010
Heat Demand Neon (Amber)	730962040
Operating Thermostat	733700000
Temperature Control Knob	733700001
Safety Thermostat	733700002
Centre Element	733700003
Side Element	733700004
Contacto	734310440
Gastronorm Tray	733700009
Gastronorm Slide	733700005
Gastronorm Slide Runners (Pair)	733700006
Drain Plug	733700007
Plug Removal Tool	733700008

When ordering spare parts please quote the following:

**Model Number**

**Serial number**

This information will be found on data plate attached to the appliance

Visit our website for further spares information.

## 11.0 SERVICE INFORMATION

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It is recommended to have a maintenance contract with a local service provider.

**SERVICELINE CONTACT:**

**(UK only)**

**Phone: +441438 363 000**

### Warranty Policy Shortlist

For our warranty policy please go to [www.falconfoodservice.com](http://www.falconfoodservice.com)