

E3860F & E3865F DOMINATOR*PLUS* Fryers

USERS INSTRUCTIONS



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This appliance has been UKCA/CE marked based on compliance with the relevant Electrical and Electromagnetic Compatibility (EMC) Regulations/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.

PREVENTATIVE MAINTENANCE CONTRACT

To obtain maximum performance from this unit regular servicing of the appliance should be undertaken to ensure correct operation, it is functioning as intended, and safe to use. We recommend servicing in accordance with SFG20 Maintenance Schedules and as a minimum, after 2,500 hours of use, or annually, whichever comes first and that a maintenance contract be arranged with an appointed service contact. Visits may then be made at agreed intervals to carry out adjustments and repairs.

WARNING - THE APPLIANCE MUST BE EARTHED

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

Phone: 01438 363 000

Fax: 01438 369 900

T100981 Ref. 7

SECTION 1 - GENERAL DESCRIPTION

The E3860F & E3865F are medium duty, free-standing, fryers.

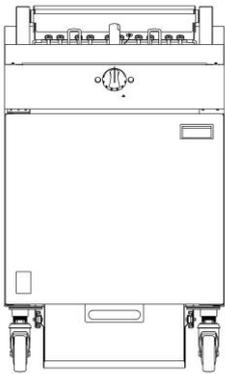
The E3860F is 600mm wide with 1 pan which accommodates 2 baskets. The unit is thermostatically controlled.

The E3865F is 600mm wide with 2 pans, each pan accommodates 1 basket. The unit is thermostatically controlled.

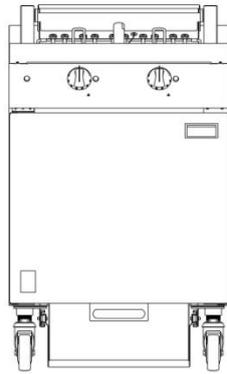


Warning

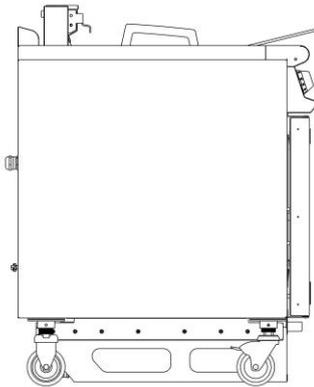
This appliance must be earthed.



E3860B/F



E3865B/F



End Elevation – All Models

SECTION 2 - LIGHTING and OPERATION

Controls

The thermostat control knobs and indicator lamps are mounted on the fascia panel. The mains indicator lamp (*red*) will become lit when power is supplied to unit. The thermostat indicator lamp(s) (*amber*) lights only when heating elements are being supplied with current. It will go out when oil has reached selected temperature.

Frying Medium

The appliance will give optimum performance when a good quality vegetable oil is used to fry.

Nevertheless, favorable results can be obtained from cooking fats provided the following procedures are adhered to.



NEVER operate thermostat above smoke point of chosen medium. DO NOT USE SOLID FAT.



Important
Attention is drawn to following:-

Operation - Initial Charging Of the Pan

Ensure that appliance has been turned **OFF** at mains isolating switch.

Prior to operation, clean pan using hot water and detergent.

Rinse and **DRY** the pan **THOROUGHLY** before use. Ensure that drain valve is **CLOSED**.

Fill with oil to “*Min*” level mark on element guard.

“Min” denotes fill level when oil is cold.

“Max” denotes oil level when oil is hot.

Switching the Appliance On

Ensure pan is filled with oil to correct level. Close isolating switch and set thermostat knob to desired frying temperature. Leave unit to heat up.

When oil has reached selected temperature, the amber neon will go out. This indicates that fryer is ready for use. When oil temperature falls, e.g. when food is immersed in oil, thermostat automatically restores supply of current to elements. The amber neon will become lit.

Oil Capacity

E3860F – 40 litres

E3865F – (x2) 20 litres



Warning

Attention is drawn to following safety related points:-

NEVER, under any circumstances, switch unit on unless it is filled with oil **or** water.

Before draining pan or raising elements for cleaning, the appliance **MUST** be isolated at the mains switch.

Surge boiling may occur if over-wet food or a larger than recommended load is being prepared.

There is a possibility that the appliance could catch fire if oil level is below specified, indicated level.

Old oil has a reduced flash point compared to that of a fresh medium, therefore it is more prone to surge boiling.

To Shut the Fryer Off

Turn thermostat knob to off position and turn mains isolating switch off.

High Temperature Limit Device

The fryers are fitted with a high temperature limit device. This ensures that oil cannot become overheated to reach a dangerous temperature level.

If limit device trips, it will be necessary for a service engineer to investigate and rectify cause. This requires to be addressed prior to unit being brought back into service.

SECTION 3 - CLEANING and MAINTENANCE

Daily Cleaning/Filtering

Turn burner and temperature controls On/Off switch to OFF position and allow the oil to cool.

Open cabinet door.

Ensure the strainer and micro filter are clean.

Ensure oil container is located under the fryer.

Open drain valve and filter oil through the strainer into the oil container.



Warning

When draining ensure oil has time to drain through strainer basket. Heavily unfiltered oil may overflow

E3860F

Oil container can weigh 40Kg

E3865F

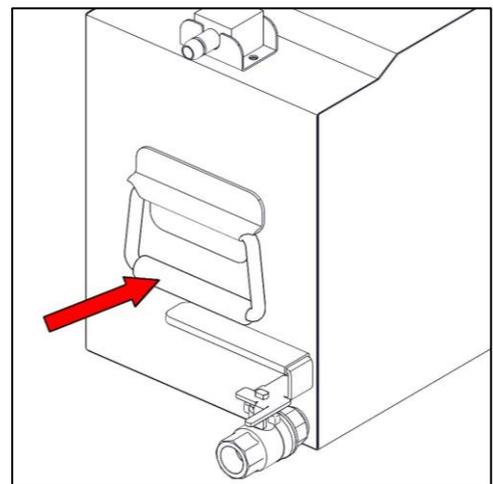
Oil container can weigh 20Kg



Warning

This is a two person lift.

The image shows the rear bucket handle. Take care not to knock the drain valve open when reaching for the handle.



Switch on pump

Cycle oil until pan is clear of debris.

Close drain valve.

Transfer oil back into the fryer pan.

Ensure bucket is clean and emptied of all solids /shortening and debris.



Important

The appliance must not be cleaned with a jet of water or steam cleaned.

Do not attempt to clean this appliance with acid or halogen based (*eg. chlorine*) descaling liquids or cleaning powders.

Stainless Steel Surfaces

Stainless steel can be easily marked by certain scouring pads including nylon types and care should be exercised. When rubbing stainless steel with a cloth, always rub along grain direction.

Cleaning Procedure

In the interests of hygiene and to maintain maximum performance, daily cleaning is recommended.

1. Turn unit off at mains isolating switch.
2. Place a receptacle directly below drain pipe, slowly open drain valve and let oil flow gently and take care not to overfill receptacle.
3. Having drained pan, close drain valve.
4. Remove basket and fish plate and wash in a sink filled with hot, soapy water.
5. Pour hot water and detergent into pan. Detergent to water ratio is dependent upon strength of cleaning medium.
6. Turn unit ON.
7. Allow water to heat and simmer slowly. Duration of process is dependent upon pan soiling.
8. Turn unit OFF.

9. Drain water from pan as item 2.
10. Rinse pan with clean water and dry thoroughly. Elements can be hinged upward to gain access to wipe pan. When elements are fully raised, a support latch will secure them in position. Also ensure drain valve is dried thoroughly before use.



Important Note

Elements MUST be allowed to cool before handling.

11. Rinse and dry basket and fish plate thoroughly before replacing within pan.
12. Ensure drain valve is closed.
13. Strain/filter oil back into pan. If necessary top up with clean oil to level mark.
14. **DO NOT OVERFILL.**

Service

Contact Serviceline as detailed on title page of this manual.

SECTION 4 - SPARE PARTS

The following parts may require replacing during the life of this appliance.

Safety thermostat

Operating thermostat

Contactors

Tilt Switch

Red neon

Amber neon

Element