

DOMINATOR *PLUS*

E3625 & E3925 ELECTRIC

CHARGRILL



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

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T100982 Ref. 3

SECTION 1 - GENERAL DESCRIPTION

The Electric Chargrills are part of the Dominator Plus series of products.

The E3625 is 600mm and the E3925 is 900mm wide. They are controlled by means of an energy regulator.

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 with a numbered indicator to indicate regulator settings. Setting number 6 (maximum setting) is used for cleaning only as in this position the elements can reach 400°C (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 the chargrill is ready for use.

Do not leave chargrill running on a high setting for prolonged periods when not cooking. If it is considered desirable to maintain element heat under these conditions, it is important to turn down control to a low setting.

This can contribute to energy saving.

A suitable receptacle should be placed directly below the drain hole in the drip tray to capture any grease or food debris.

To raise elements, lift from the front close to the element support bar using the tool provided. Lift up to the vertical position until the elements engage the element securing pins to lock them in place.

Ensure elements are cold before raising

To lower elements, pull the element securing pin horizontally while holding the element in the vertical position. With pin released, slowly lower element and release pin. Place element back down into its horizontal position.

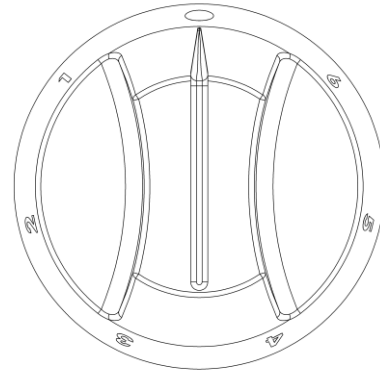


Figure 1

SECTION 3 - CHEF'S TIPS

Getting the best result from the chargrill 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. Element temperature must be regulated for different circumstances.

The food absorbs heat from the elements, when the chargrill is in continuous use and cooking large quantities of food, it may be necessary to turn the control to a higher setting than is normally required for smaller batches.

SECTION 4 - CLEANING AND MAINTENANCE

- Turn control knob to its maximum position.
- Allow to run at maximum temperature for approximately 15 minutes.
- Due to the extreme temperature of the elements at this position, most food debris should carbonize and fall off the elements.
- Scrape off any debris that may be left using the element tool provided.
- Elements may also be cleaned using a cloth with hot soapy water. This must only be done when the elements are cold.

The splash guards are removable for cleaning.

The element support bars are also removable for cleaning.

Do not use coarse abrasives to clean exterior panels. Warm water and detergent solution is recommended. (cont.)

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.

Do not expose elements to extreme cold other than foodstuffs. This will lead to a non-warranty failure.

Do not place non-food objects on elements, including metallic objects, as this may cause overheating of the elements and lead to a non-warranty failure.