



# **DOMINATOR***PLUS*

User, installation and servicing instructions

## GAS TWIN PAN FRYER

G3845, G3845F

Read these instructions before use

**DATE PURCHASED:**

**MODEL NUMBER:**

**SERIAL NUMBER:**

**DEALER:**

**SERVICE PROVIDER:**

**T101003**

Rev No: 2  
Published: 20/01/2019

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



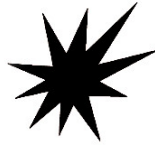
COOKING OIL



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 back.**
- **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.**
- **Only qualified persons are allowed to install, service or convert the appliance to another gas type.**
- **Gas appliances must have a stop cock fitted in the supply pipe work. The user must be familiar with the location and operation of this device in order to turn off the supply of gas in the event of an emergency.**
- **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.**
- **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

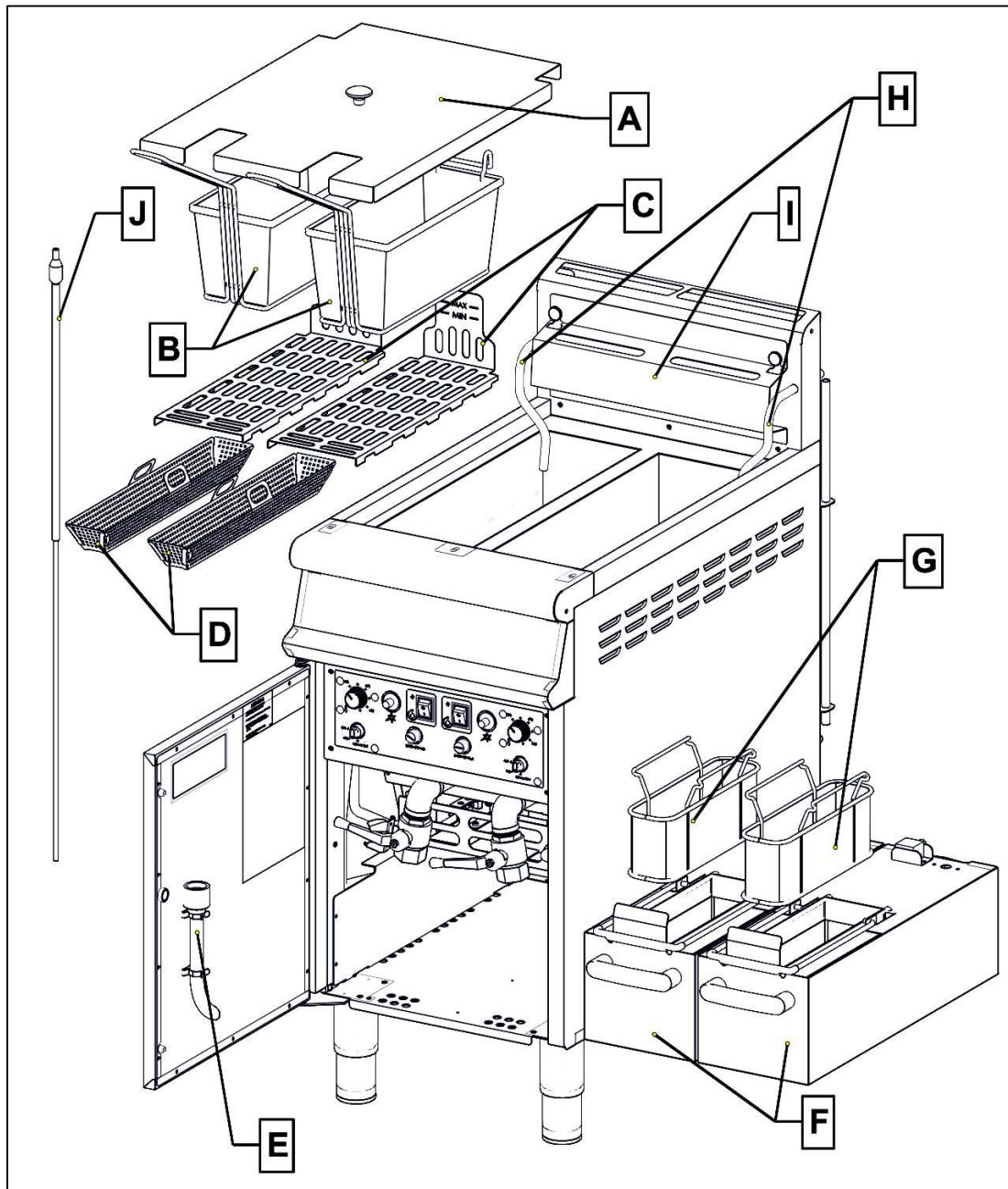
This appliance has been CE-marked on the basis of compliance with the relevant EU directives for the heat inputs, gas pressures and voltages stated on the data plate.

<b>Falcon</b> Foodservice Equipment 	STD .	MODEL xxx .	SERIAL NO. Fxxxxxx	GAS TYPE .			
	SUPPLY PRESS . mbar	COUNTRY .	P.I.N .	CAT .			
		<b>SAMPLE</b>			IP R .		
	INJECTOR MARKING .				HEAT INPUT . kW	GAS RATE . m <sup>3</sup> /h	ADJ PRESS . mbar
						kg/h	SET PRESS OVEN . mbar
				SET PRESS BOILER . mbar			
	RATED ELECTRIC INPUT . kW	VOLTS .	OUTPUT FREQ . kHz	EXT FUSE . A			
PHASE LOADING	L1 -A	L2 -A	L3 -A	Hz INT FUSE - A			
SCRAP			MODEL xxx	Fxxxxxx			



## 2.0 OPERATION

### 2.1 COMPONENT PARTS



A - Dust Cover

B - Baskets

C - Fry Plate

D - Crumb Catcher

E - Drain Pipe (G3845 only)

J - Drain Cleaning Rod (G3845F only)

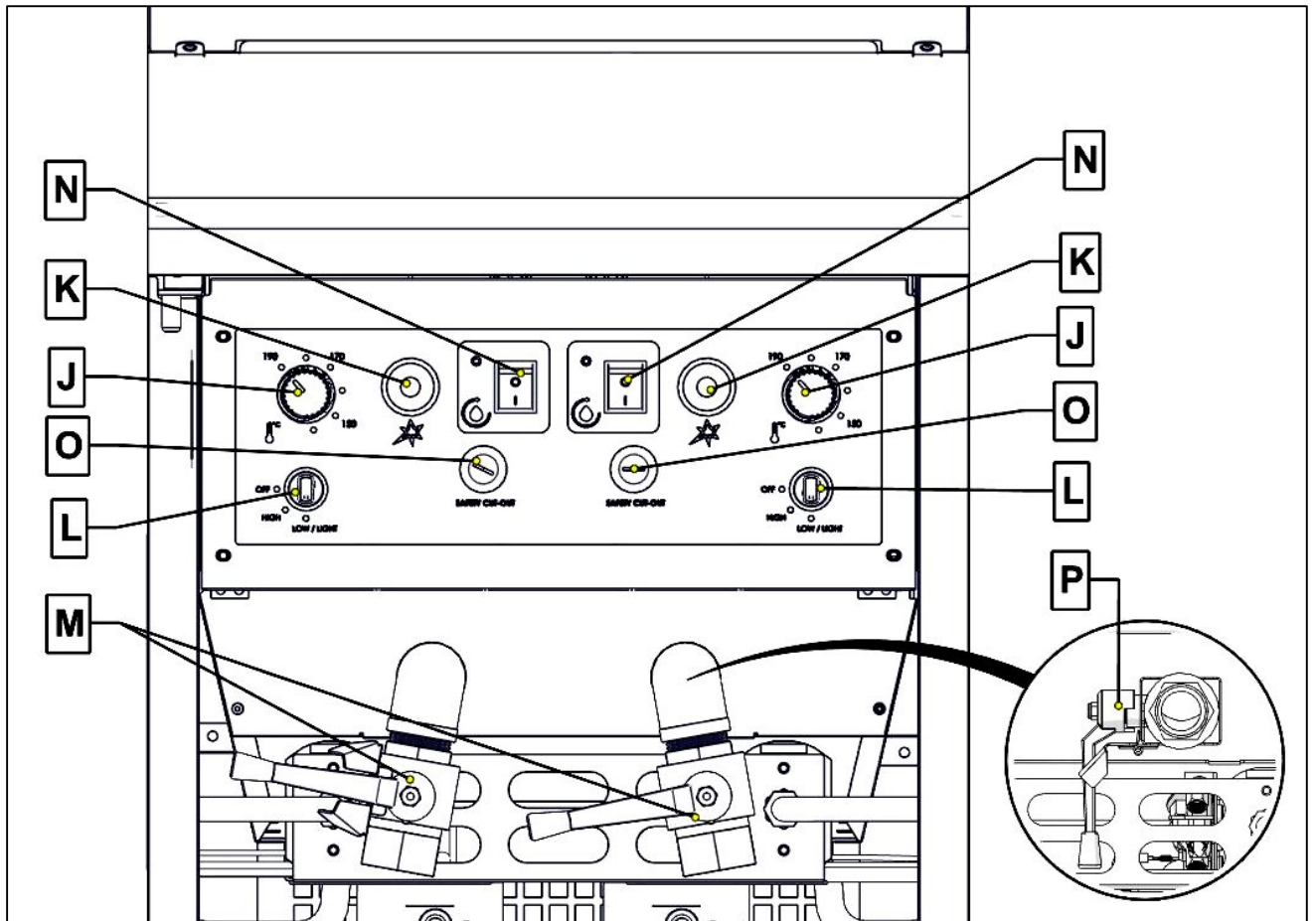
F - Oil Buckets (G3845F only)

G - Filtration Basket & Mesh Filter  
(G3845F only)

H - Oil Return Pipe

I - Basket Hanger

## 2.2 CONTROLS



J - Temperature Control

K - Piezo Igniter

L - Gas Control

M - Drain Valve (G3845F Style)

N - Pump Switch (G3845F only)

O - Safety Thermostat Reset Button

P - Drain Valve (G3845 Style)

## 2.3 USING THE APPLIANCE

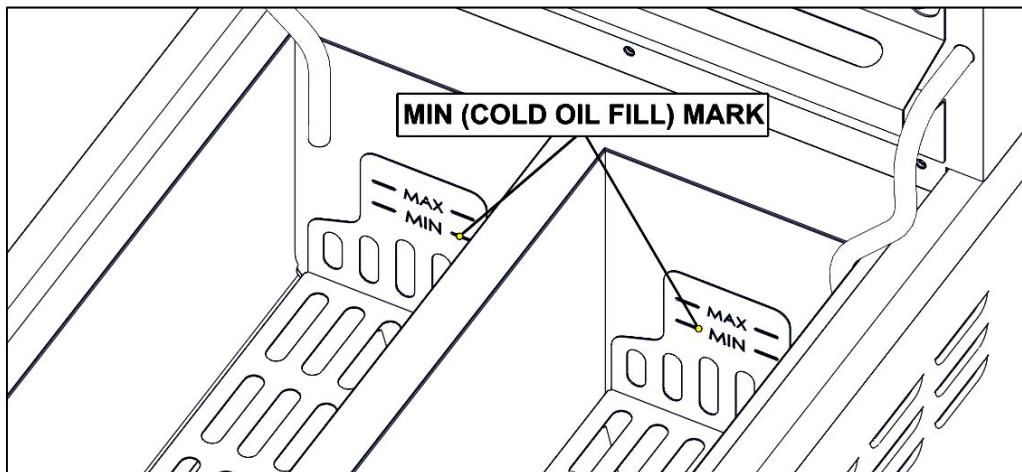
2.3.1 The appliance must be as clean as possible before use as an appliance left with debris in or around its heating area can lead to fire.



**NEVER ADD COOKING OIL TO A FRYER WITHOUT ENSURING IT IS COMPLETELY DRY OF WATER. DOING SO CAN LEAD TO VERY HOT COOKING OIL BEING EJECTED FROM THE FRYER AS THE WATER UNDERNEATH IT BOILS AND EXPANDS INTO STEAM.**

2.3.2 Ensure the **drain valve** is closed and fill the pan with **cold** good quality vegetable oil to the **MIN** level marked on the **Fry Plate**. This level is the maximum cold fill mark to achieve the stated performance of the fryer. The volume of oil will increase as the oil is heated.

The approximate volume of cold oil, when filled to the **MIN** level is 12.8 litres.



**ALWAYS MAINTAIN AN OIL LEVEL BETWEEN MAX AND MIN LEVELS INDICATED ON FRY PLATE.**

**WHEN HOT, THE COOKING MEDIUM MUST NEVER BE ALLOWED TO DROP BELOW THE MIN LEVEL AS THIS WILL LEAD TO AN UNSAFE SITUATION. IF THIS HAPPENS THE OIL MUST BE TOPPED UP BEFORE CONTINUING TO USE THE FRYER.**

**NEVER ALLOW OIL TO GO ABOVE MAX LEVEL AS THIS MAY CAUSE THE OIL TO OVERFLOW FROM THE PAN WHEN FOOD IS DROPPED IN.**

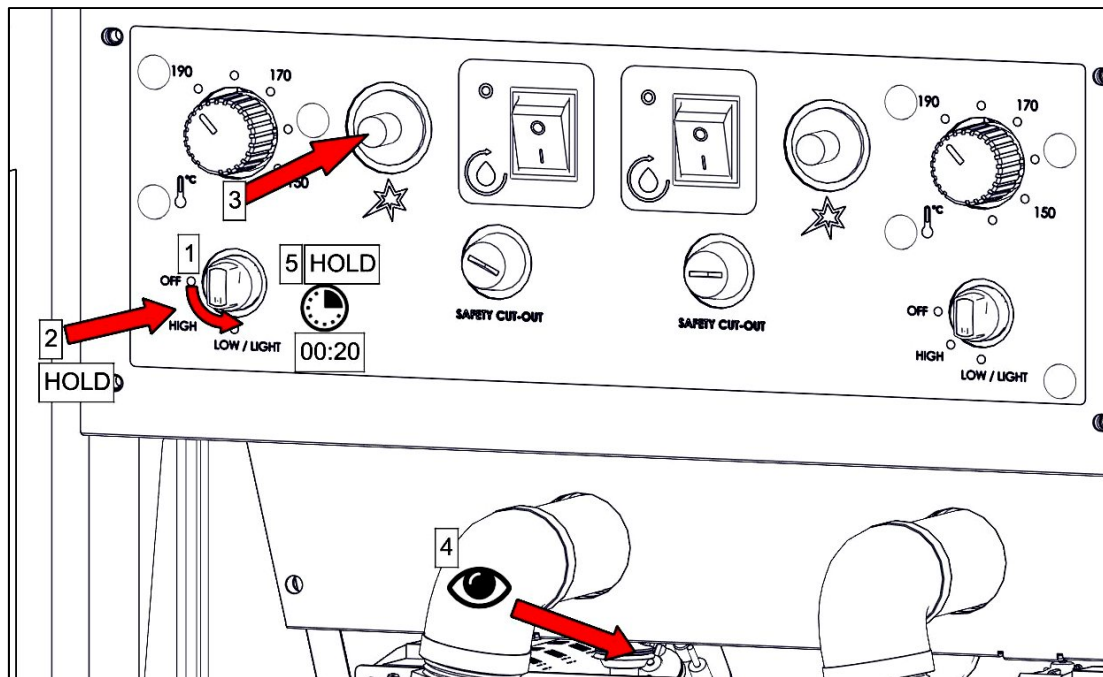
**SUITABLE PROTECTIVE CLOTHING AND ALL CARE NECESSARY MUST BE USED WHEN TOPPING UP A HOT FRYER.**

**IT IS RECOMMENDED THAT REPLENISHMENT OF THE OIL TAKES PLACE WHEN THE FRYER IS COOL.**

2.3.3 Turn **gas control** to the **LOW/LIGHT** **1** position then push the button in as shown in the image below.

2.3.4 While still holding the **gas control** in the **LOW/LIGHT** **2** position, repeatedly press the **piezo igniter** **3** until the pilot burner lights.

2.3.5 Once the pilot flame can be seen **4**, hold the **gas control** for a further 20 seconds **5** and when released the main burner will light at the **LOW** flame position. This position is for preheating and maintaining temperature.



2.3.6 When ready to cook, turn the **gas control** to the **HIGH** position. Set the **temperature control** as required between 140°C and 190°C.



**APPLIANCES THAT ARE IN USE MUST BE SUPERVISED AT ALL TIMES.**

**OVERHEATING OF OIL MUST BE AVOIDED.**

2.3.7 The maximum recommended basket loading per pan is:

1.5kg for chilled chips

1.2kg for frozen chips

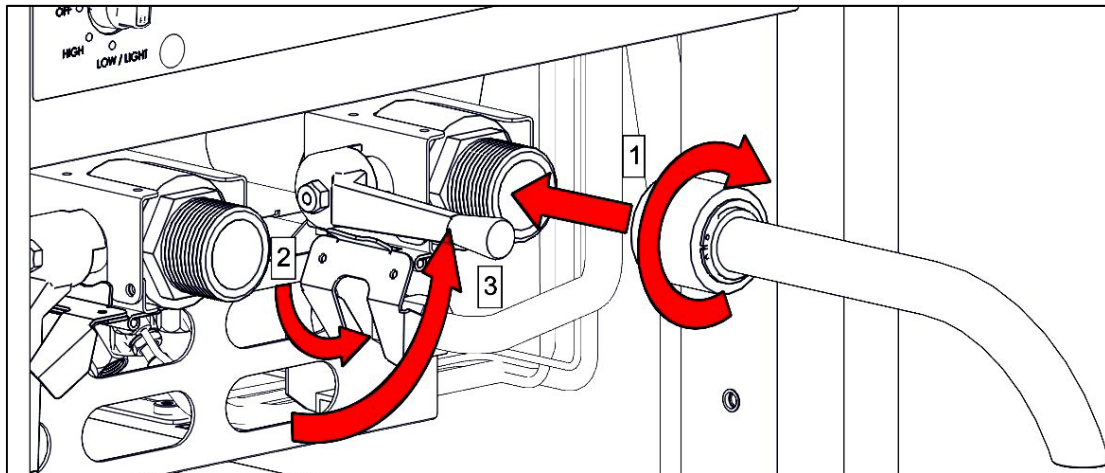


**CARE MUST BE TAKEN WHEN INTRODUCING FROZEN OR WET PRODUCT INTO HOT OIL TO PREVENT SURGE BOILING.**

**WATER MUST NEVER BE INTRODUCED INTO HOT OIL.**

2.3.8 To turn the burner off, turn the **gas control** to **OFF** position.

2.3.9 **G3845 Draining** – Draining old oil must be done after the oil has been allowed to cool. Ignoring this advice may lead to burns. Connect the supplied **drain pipe** onto the **drain valve** **1** as shown below. The drain valve is fitted with a spring loaded safety latch. Push this latch aside **2** to unlock the handle, then turn handle **3** to empty the oil into a suitable disposal container. Any large pieces of debris will be captured by the crumb catcher.



2.3.10 **G3845F Draining** – Draining old oil must be done after the oil has been allowed to cool. Ignoring this advice may lead to burns and build up of oily condensation inside the appliance. The drain valve is fitted with a spring loaded safety latch. Push this latch aside and turn the handle (similarly to 2.3.9) to drain oil into the supplied **oil buckets**. The **oil buckets** can then be removed and the oil transferred to a suitable disposal container.



**THE DRAIN VALVE MUST ONLY BE OPERATED WHEN THE GAS CONTROL IS SET TO OFF. NOT FOLLOWING THIS PART OF THE PROCEDURE WILL LEAD TO THE RESIDUAL OIL IN THE FRYER CATCHING FIRE.**



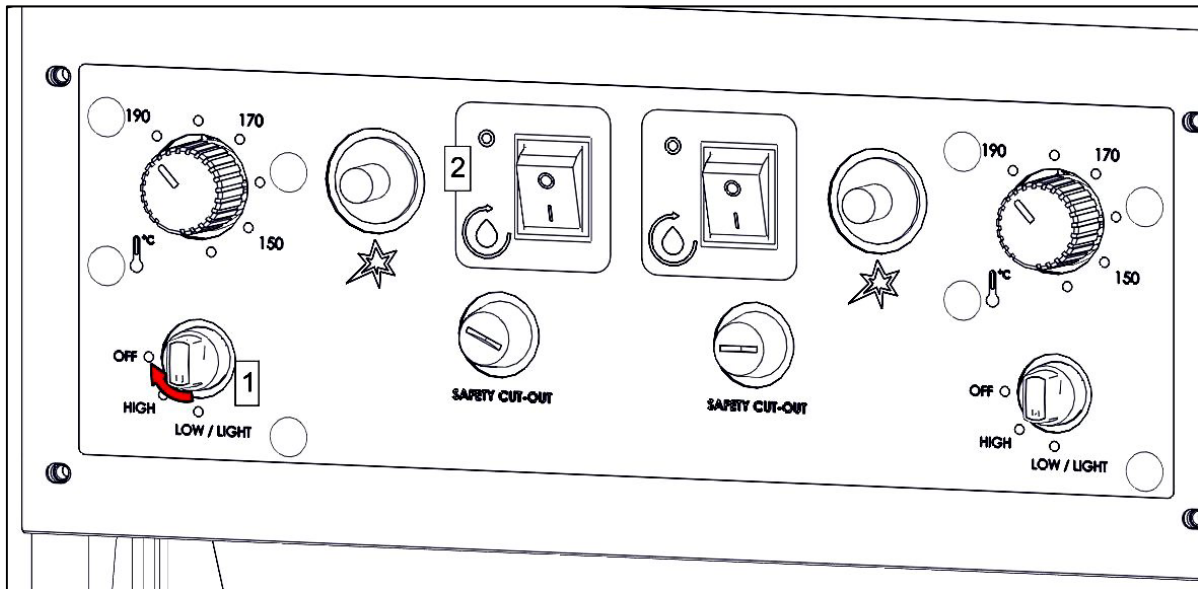
**THE OIL BUCKETS MAY BE HOT AND HEAVY WHEN FULL OF OIL. TAKE CARE WHEN REMOVING.**



**ENSURE THE FILTRATION BASKETS AND MESH FILTER ARE CLEANED REGULARLY. FAILURE TO DO SO MAY CAUSE THE OIL TO OVERFLOW FROM THE OIL BUCKET.**

## 2.4 FILTRATION

2.4.1 **G3845F Only** - Ensure **gas control** is in the **OFF 1** position and allow oil to cool for 15 to 20 minutes. Drain the oil into the **oil buckets** and switch on the filtration system using the **pump switch 2**. Let the oil cycle through the provided **filtration basket** and **mesh filter** to clear the debris within the oil. The appliance is designed so that the pump will cut-off after operating for 8 minutes. To continue with the filtration process, simply reactivate the **pump switch**.

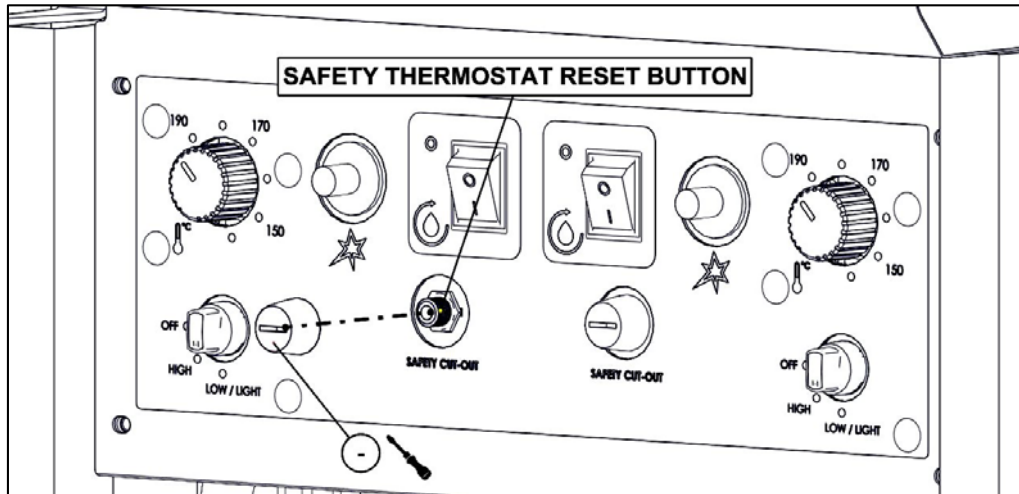


2.4.2 Once the oil is filtered, close the **drain valve** and activate the **pump switch** to refill the pan. Once the oil level is between **MIN** and **MAX**, switch off the **pump switch**. After filtering wait 30 seconds before removing the **oil bucket**.

## 2.5 SAFETY RESET

2.5.1 The **safety thermostat** is to prevent fire in the event of an operating thermostat failure and will prevent the main burners from working. If the burners don't turn on, it may be due to the safety cut-out and the safety thermostat will need to be reset.

2.5.2 To reset the safety thermostat, first ensure the **gas control** is turned **OFF** and wait at least half an hour for the oil to cool. Remove the black dust cover and press the safety thermostat reset button with a pen or similar item as shown below.



**IF SAFETY CUT-OUT CONTINUES, A QUALIFIED ENGINEER MUST INVESTIGATE THE CAUSE.**

## 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 APPLIANCE FROM GAS SUPPLY AND MAINS POWER SUPPLY AT ISOLATOR SWITCH.**

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

**NEVER PUMP WATER THROUGH THE FILTRATION PUMP AT ANY TIME.**

**OIL MUST BE ALLOWED TO COOL TO A SAFE TEMPERATURE BEFORE DRAINING. DO NOT OVERFILL OIL BUCKET.**

**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.**

**NEVER CLEAN PRODUCTS WHILST THEY ARE HOT – ALL SPILLS ON TO THE PRODUCT AREA OR THE FLOOR SHOULD BE CLEANED UP IMMEDIATELY**

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

**Note:** All surfaces are easier to clean if spillage is removed before it becomes burnt on, 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 grain direction.

3.1.1 Turn appliance off and cool down.

3.1.2 Drain oil as stated in section **2.3.9** or **2.3.10**.

3.1.3 **G3845F only** – Check and if required, unblock the drain valve with the provided **drain cleaning rod**.

3.1.4 **G3845F only** – Filter oil as stated in section **2.4** then dispose the old oil.

3.1.5 Remove **baskets, Fry Plates and crumb catcher** and wash it in warm soapy water. Rinse and dry thoroughly before replacing them back in the appliance.

3.1.6 Ensure drain valve is closed and fill pan with warm soapy water to the oil level mark. Soak overnight if necessary and rinse with clean water before draining. Dry pan thoroughly.

3.1.7 **G3845F only** – Remove all debris from the **filtration baskets** and **mesh filter**. Wash them with the **oil buckets** in warm soapy water.

3.1.8 Dry all components thoroughly before replacing them back in the appliance.



**DO NOT RE-FILL OIL UNTIL THE PAN AND ALL COMPONENTS ARE COMPLETELY DRY, INCLUDING THE INSIDE OF THE DRAIN VALVE.**

## 4.0 SPECIFICATION

### 4.1 APPLIANCE WEIGHT TABLE

APPLIANCE	UNIT WEIGHT (kg)	PACKED WEIGHT (kg)
G3845	80	89
G3845F	100	109

### 4.2 ELECTRICAL DATA TABLE

APPLIANCE	PHASE	CURRENT			POWER
		MIN (A) @ 230V	MAX (A) @ 230V	ACTUAL (A) @ 230V	(kW) @ 230V
G3845	L1	NA	NA	NA	NA
G3845F	L1	2.79	3.26	3.1	0.58



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

### 4.3 INJECTOR SIZES & PRESSURE TABLE

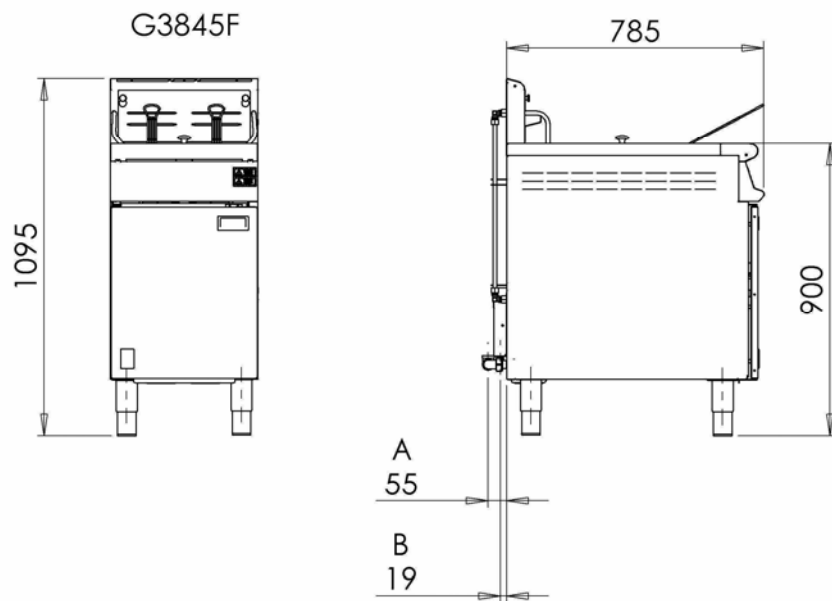
INJECTOR SIZES & PRESSURE			NATURAL GAS	PROPANE
G3845			2.75	1.70
G3845F			2.75	1.70
Pilot Injectors			51	35
Supply Pressure	mbar		20	37
Operating Pressure	mbar		13.6*	N/A

\*Operating Pressure on Natural Gas (G20) is set with one burner on

### 4.4 HEAT INPUT TABLE

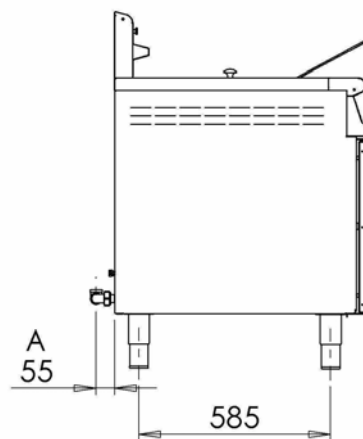
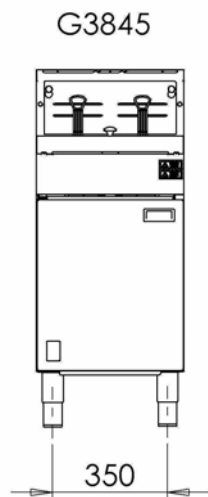
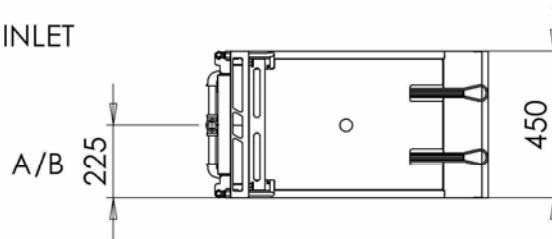
HEAT INPUTS (NATURAL GAS AND PROPANE)			
APPLIANCE	kW	Btu/hr	PILOT RATE
G3845	2 x 11.4	2 x 39,000	0.25kW
G3845F	2 x 11.4	2 x 39,000	0.25kW

## 5.0 DIMENSIONS / CONNECTION LOCATIONS



A - GAS INLET 3/4" BSPP

B - ELECTRICAL INLET



## 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.

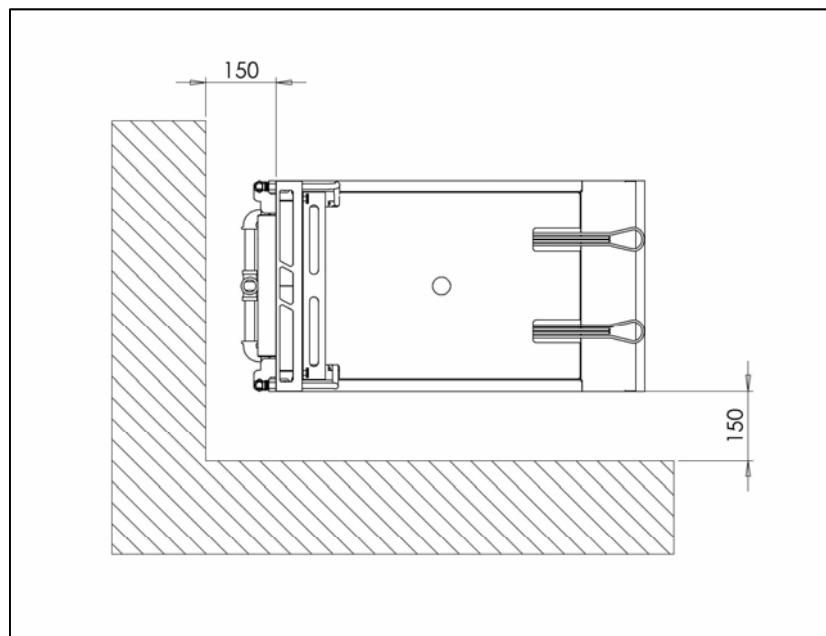
The installation and periodic inspection of the appliance should only be undertaken by a qualified, skilled and competent electrician; and connected to the correct power supply suitable for load as stipulated by the appliance data label.

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

#### We recommend:-

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

### 6.1 SITING / CLEARANCES



**CAUTION: WALLS CLOSER THAN 150mm TO THE APPLIANCE MUST BE NON COMBUSTABLE. IF SITING THE NECESSARY CLEARANCES TO ANY CUMBUSTIBLE WALL MUST BE THE LARGEST FIGURE GIVEN FOR INDIVIDUAL APPLIANCES INSTRUCTIONS.**

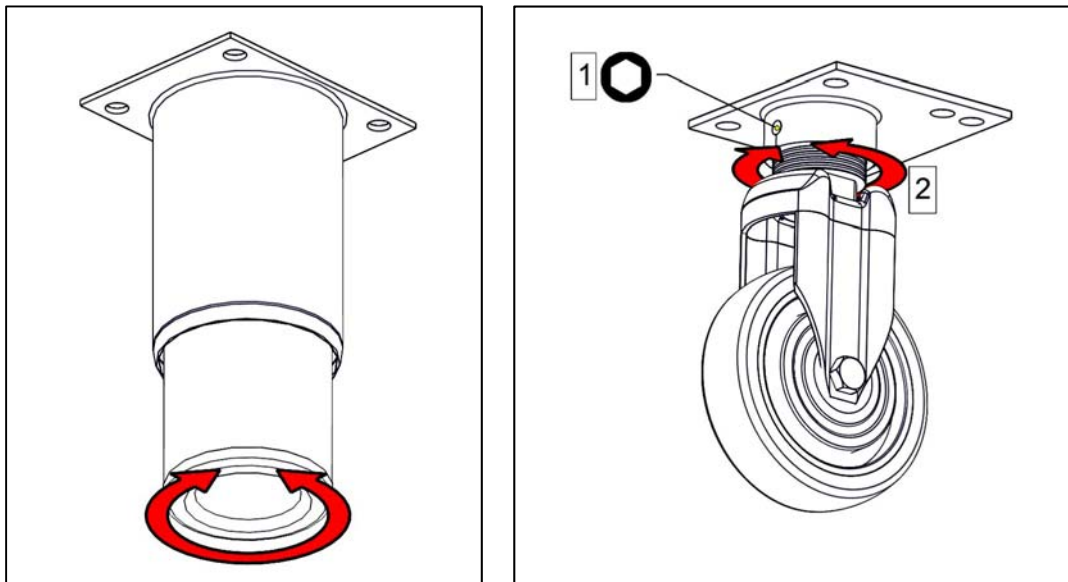
## 6.2 VENTILATION

This appliance must be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which they are installed. Installer must consult any additional local / national regulations.

COMBUSTION AIR REQUIREMENTS		
APPLIANCE	G20	G31
G3845	26 m <sup>3</sup> /h	26 m <sup>3</sup> /h
G3845F	26 m <sup>3</sup> /h	26 m <sup>3</sup> /h

## 6.3 ASSEMBLY

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



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

6.3.2 Connect appliance to gas supply and test for gas tightness (see section 6.4)



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.

## 6.4 GAS SUPPLY & CONNECTION

- 6.4.1 Installation pipe work should be fitted in accordance with local / national standards. The pipe work must not be smaller than unit gas inlet connection. If using flexible hosing, the hose must be sized to conform to BS 6173 and the length must not exceed 1.5m. An isolating valve must be located close by for shut-down during an emergency or servicing. An inlet manifold is supplied with to enable connection to 3/4" BSP inlets.
- 6.4.2 If flexible hose is used, it shall comply with national requirements. These must be periodically examined and replaced as necessary. A retention chain must also be attached to the rear of the appliance.
- 6.4.3 **Natural Gas Appliance** - Supplied governor must be fitted to the rear of the appliance. (see section 8.9)
- 6.4.4 The installation should be checked for gas tightness and purged as specified in IGE/UP/1.

## 6.5 ELECTRIC SUPPLY & CONNECTION

**G3845F Only** - A suitable supply cord is supplied that conforms to BSEN 50525-2-11, cable type H05VV-F. This appliance is designed to, and must, be connected to suitably rated isolator. It is recommended that the isolator be rated to 230V at 13A, with contact separation of at least 3mm in all poles. If cord is damaged, it must be replaced by a suitably qualified person.

Live 1 ( Phase 1)	Brown
Neutral	Blue
Earth	Yellow/Green



**THIS APPLIANCE MUST BE EARTHED.**

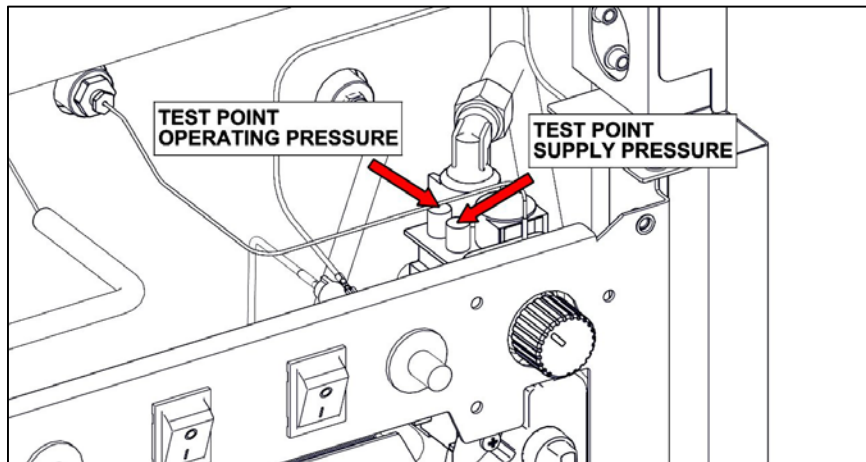
## 6.6 COMMISSIONING

Refer to section 2.0 for operation. If safety thermostat is activated, refer to section 2.5 to reset it.

Carry out the following operation:

6.6.1 Turn the main gas supply on to the appliance.

6.6.2 Remove front facia as stated in section 8.1. Connect a suitable pressure gauge to the test points on the gas valve shown below and ensure the gas pressures are correct (see section 4.3 for gas pressures).



6.6.3 **Natural Gas Appliance only** – Adjust Governor as shown in section 8.9.

6.6.4 Fill pan with cold oil to the MIN mark.

6.6.5 Light all pilots to ensure they all stay lit.

6.6.6 Turn on main burners and check for flame stability.

6.6.7 Set the gas control to HIGH and turn the temperature control to 190°C. Let the appliance heat up. When the burner switches off, check the temperature. Ensure the temperature is 190°C +/- 5°C.

6.6.8 Switch appliance off

If the appliance does not operate correctly please refer to section 10.0 and rectify the problem.



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

## 7.0 CONVERSION

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**BEFORE INSPECTION, SERVICING OR CONVERSION, TURN OFF GAS AT ISOLATOR.**

### 7.1 GAS CONVERSION CHECK LIST

- Change injectors in burner(s) and pilots(s) (see 8.7 & 8.8).
- Change gas type label.
- For natural gas (G20) an appliance governor is required
- For Propane (G31) an appliance governor is not required

## 8.0 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.**

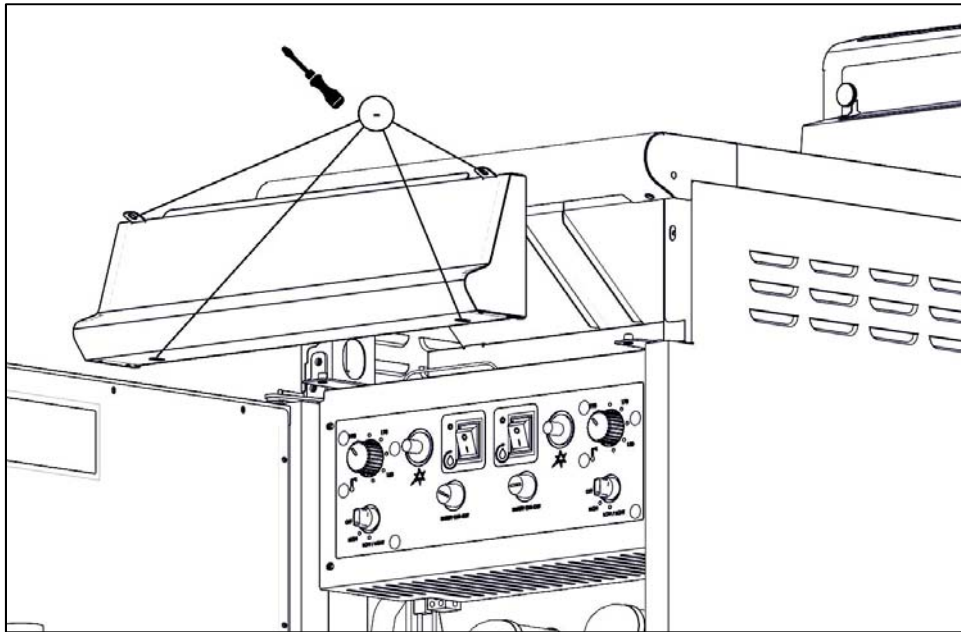


**BEFORE INSPECTION, SERVICING OR CONVERSION, TURN OFF GAS AT ISOLATOR.**



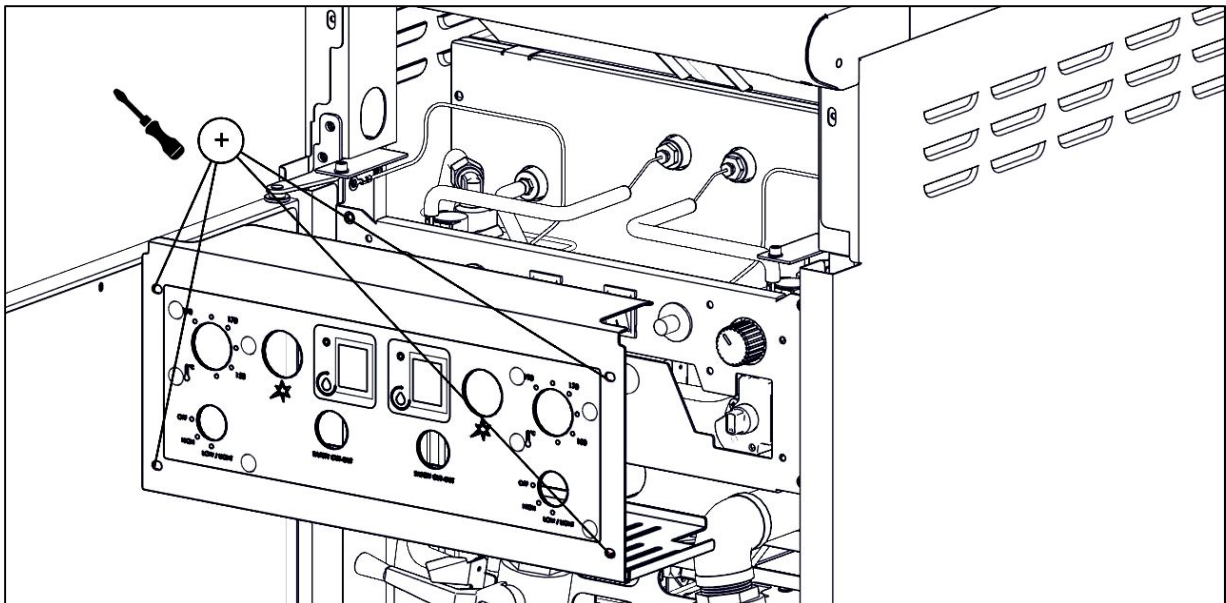
## 8.1 FRONT FASCIA

8.1.1 Removal of the front fascia allows access to the pressure test points.



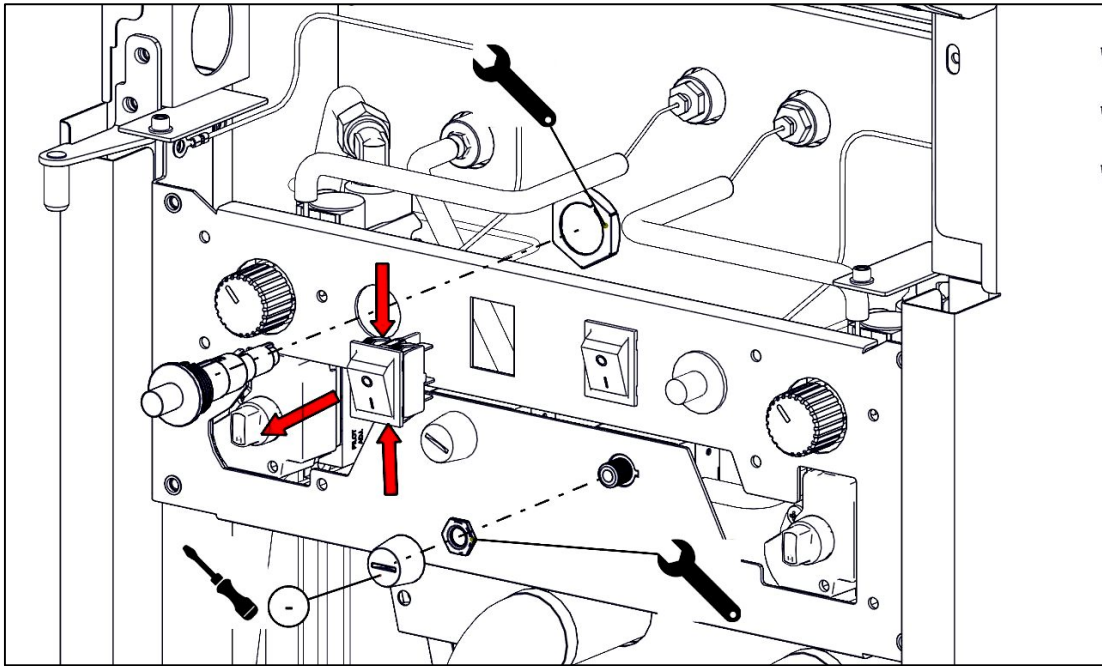
## 8.2 INNER CONTROL PANEL

8.2.1 Remove the inner control panel to gain access to the control parts.



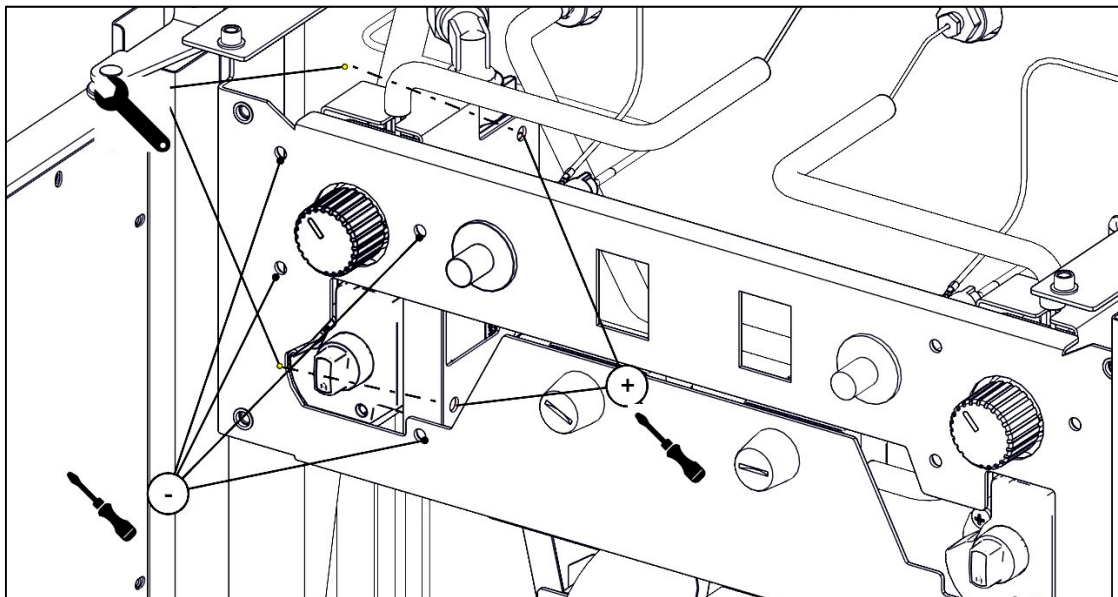
### 8.3 PIEZO IGNITER, SAFETY THERMOSTAT, PUMP SWITCH

8.3.1 To remove the safety thermostat phial, see section 8.5.



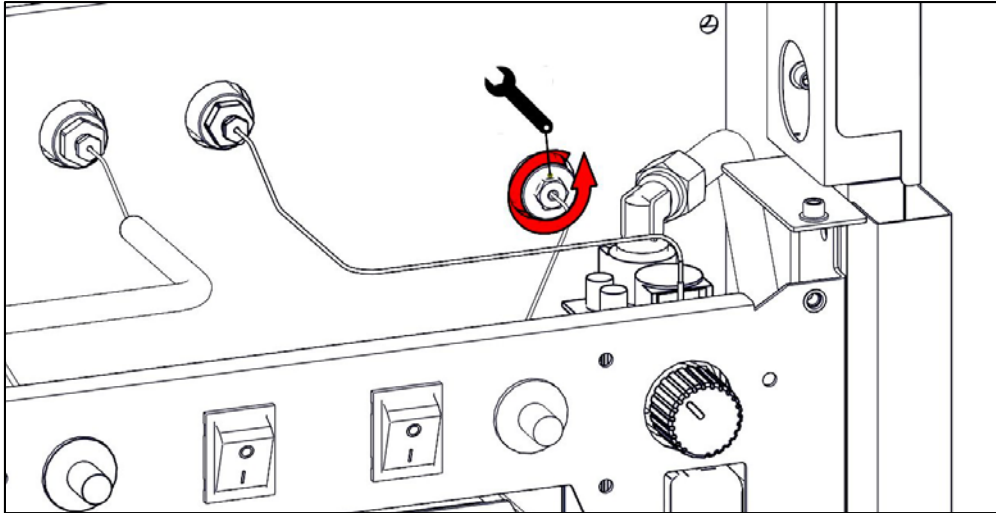
### 8.4 GAS VALVE

8.4.1 To gain access to the gas valve, remove the 4 screws that hold the gas valve bracket. The valve is secured to the bracket with nuts and screws. To remove the thermostat phial see section 8.6.

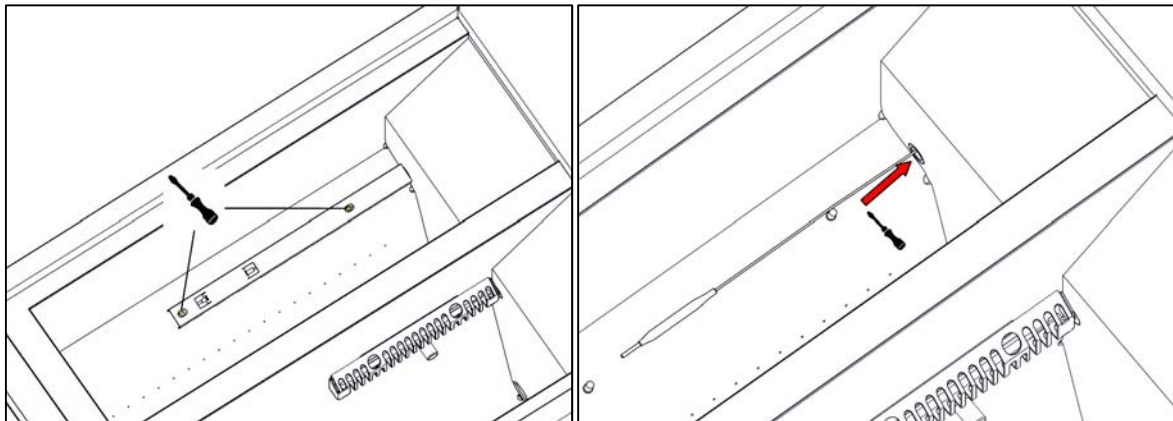


## 8.5 SAFETY THERMOSTAT PHIAL

8.5.1 To remove the phial, loosen the safety thermostat phial nut located behind the front fascia.



8.5.2 Remove the nuts holding the phial cover then unclip the phial from the cover. Use a screwdriver to knockout the graphite sealant to remove the phial.



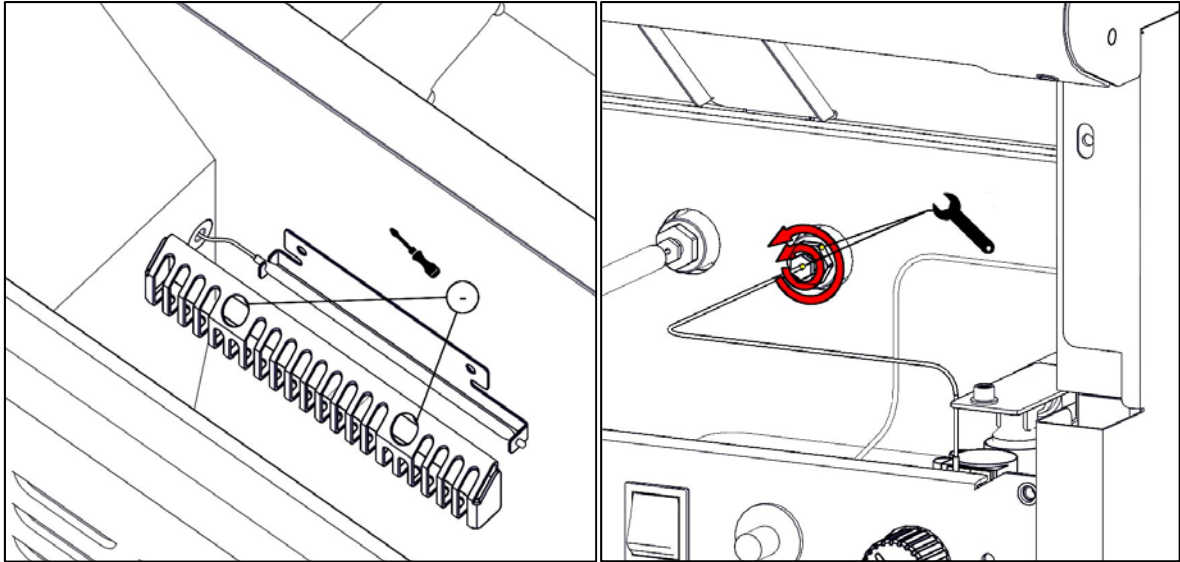
8.5.3 When replacing the phial, apply an appropriate oil and temperature rated sealant on the nut to fix it in place.



**TAKE CARE TO ENSURE THERE ARE NO SHARP BENDS ON THE CAPILLARY TUBE.**

## 8.6 OPERATING THERMOSTAT PHIAL

8.6.1 Remove the phial guard then unclip the phial out of its holder. Remove the two nuts to pull the phial out of the pan.



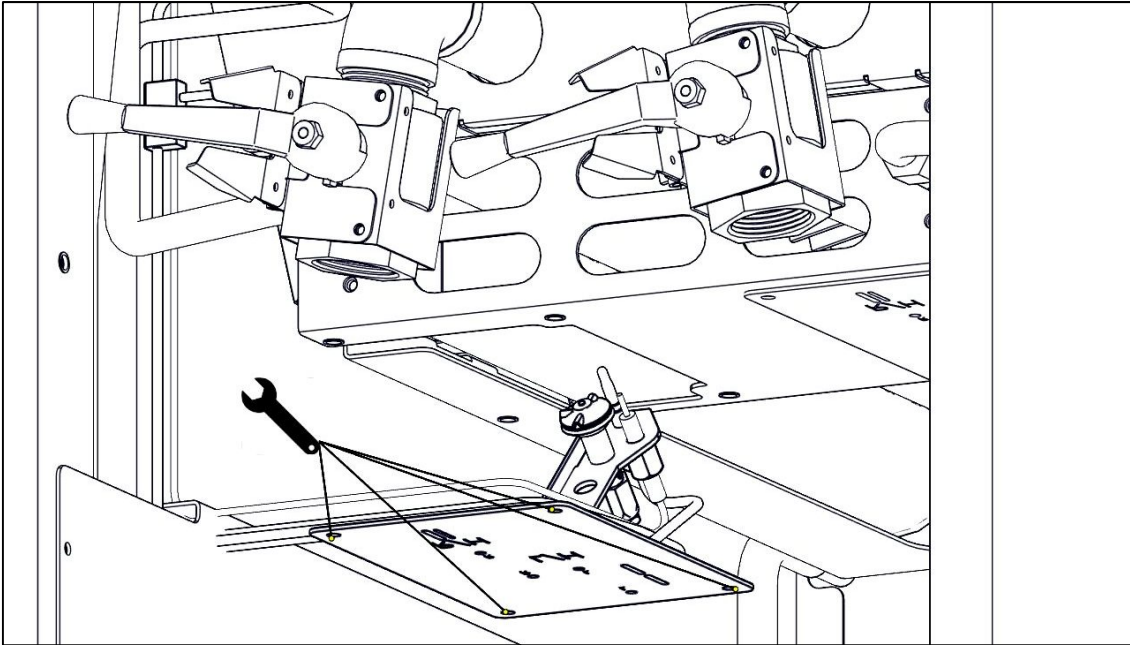
8.6.2 When replacing the phial, apply an appropriate oil and temperature rated sealant on the nut to fix it in place.



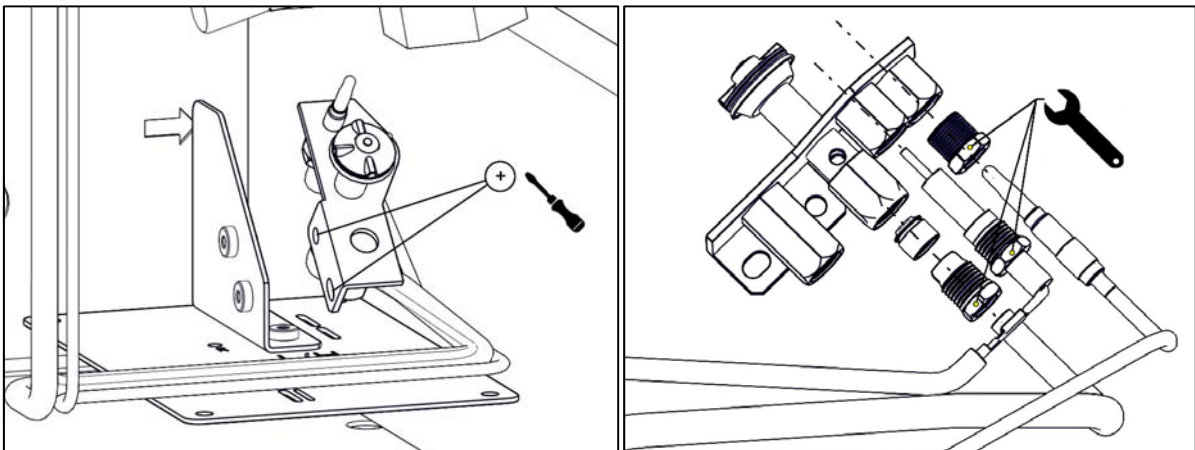
**TAKE CARE TO ENSURE THERE ARE NO SHARP BENDS ON THE CAPILLARY TUBE.**

## 8.7 PILOT ASSEMBLY

8.7.1 Remove the fixings holding the pilot mounting panel and drop the entire pilot assembly down to gain access to it.

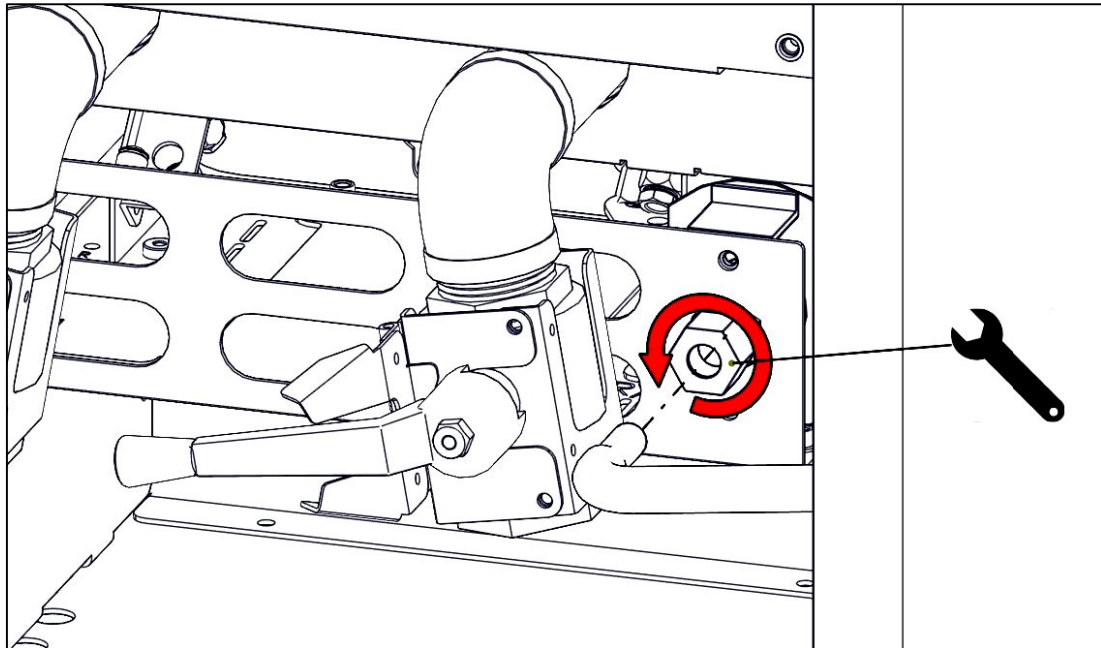


8.7.2 Remove the pilot assembly from the mounting panel to access fittings easier for the pilot gas pipe, pilot injector, thermocouple and electrode. The pilot injector is removed using a 10mm spanner

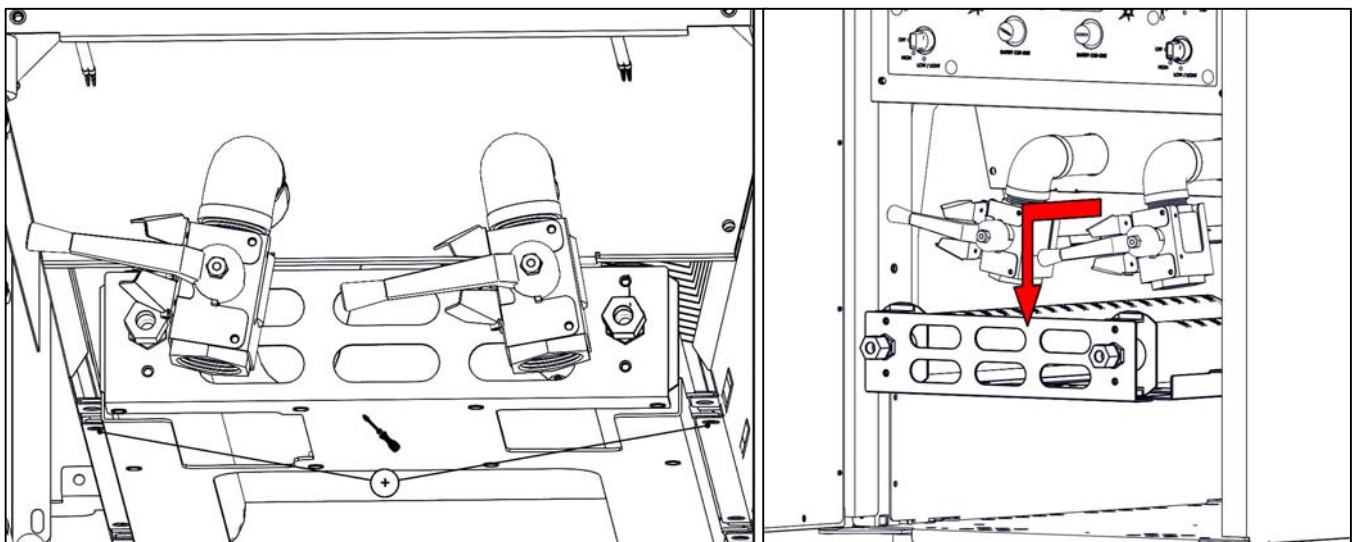


## 8.8 BURNER

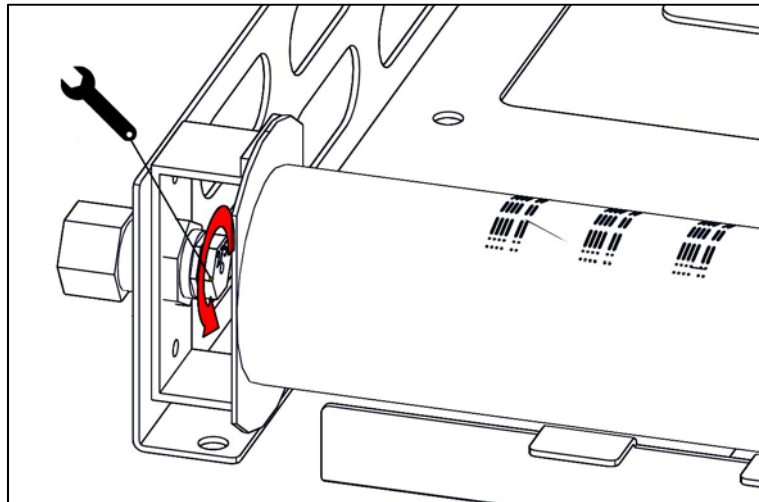
8.8.1 Disconnect the compression fitting on both burners to remove the gas pipes.



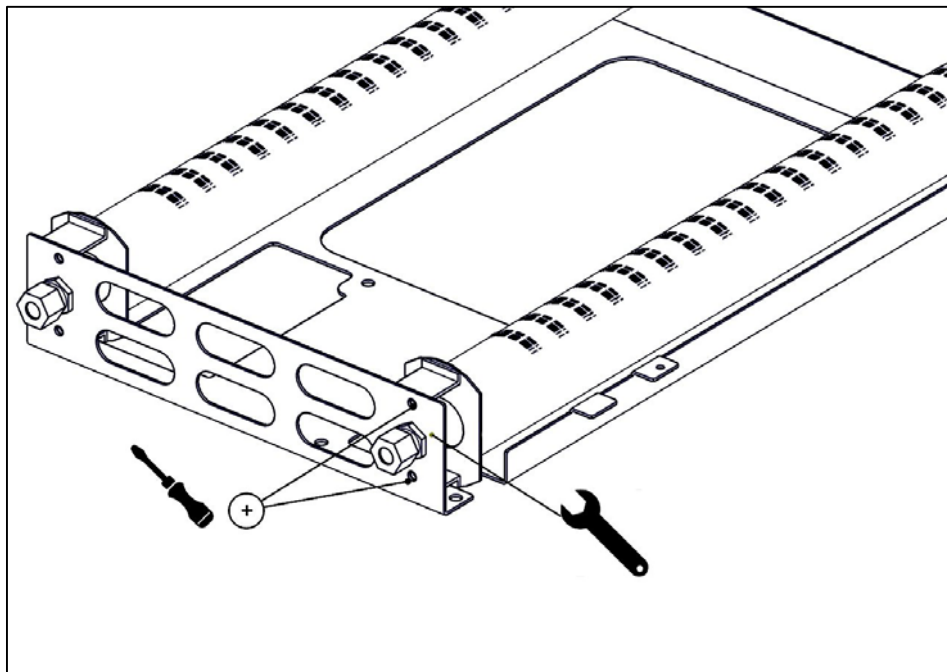
8.8.2 Remove the fixings retaining the burner tray and slide the entire burner tray assembly out to gain access to the burner fittings.



8.8.3 Now the burner injector can be accessed. Use a 13mm spanner to remove.

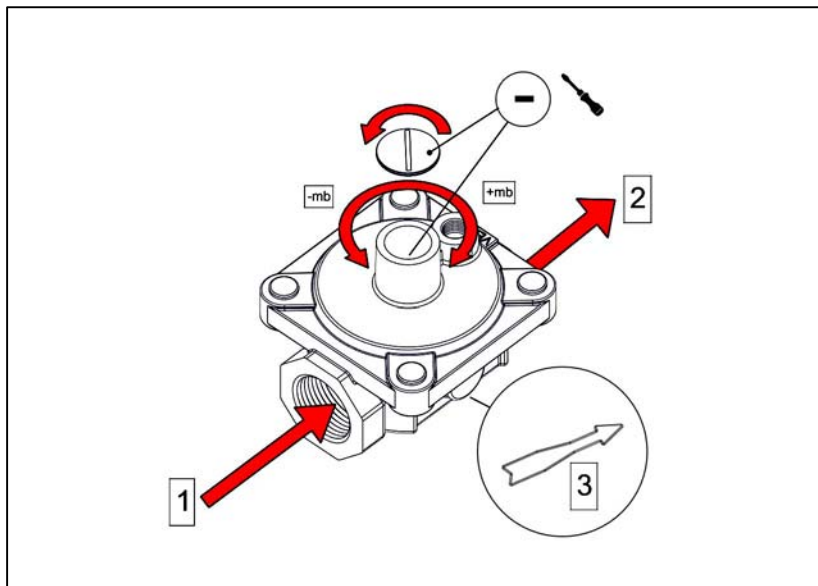


8.8.4 To remove burner from the burner tray, remove the two fixing screws at the front and remove the injector holder nut. Slide the burner out of the tray.



## 8.9 GOVERNOR

8.9.1 Natural Gas Appliance only – Adjust Governor as shown.



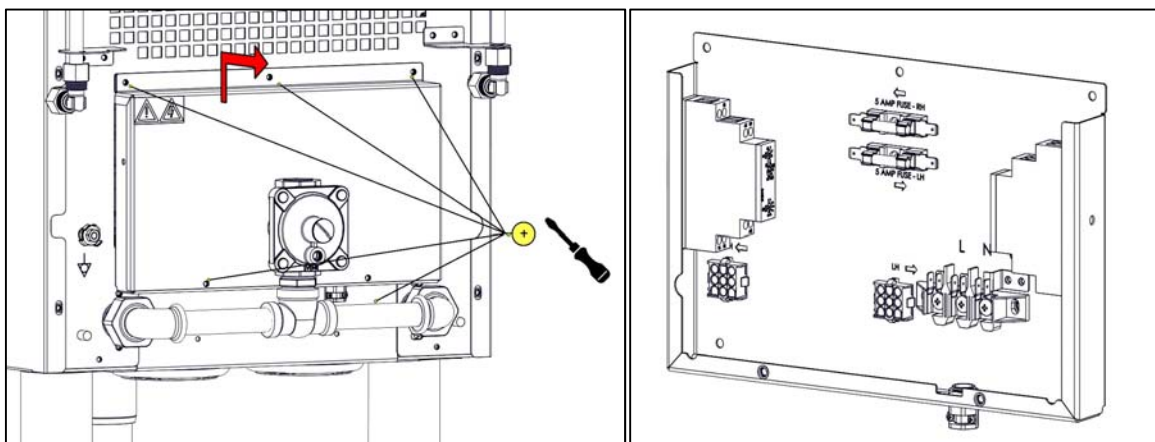
- 1 – Gas in
- 2 – Gas out
- 3 – Direction of flow



**GOVERNOR SUPPLIED IS MAINTENANCE FREE. ENSURE THE BLUE DUST CAP COVERING THE VENT IS FITTED AND IN GOOD CONDITION.**

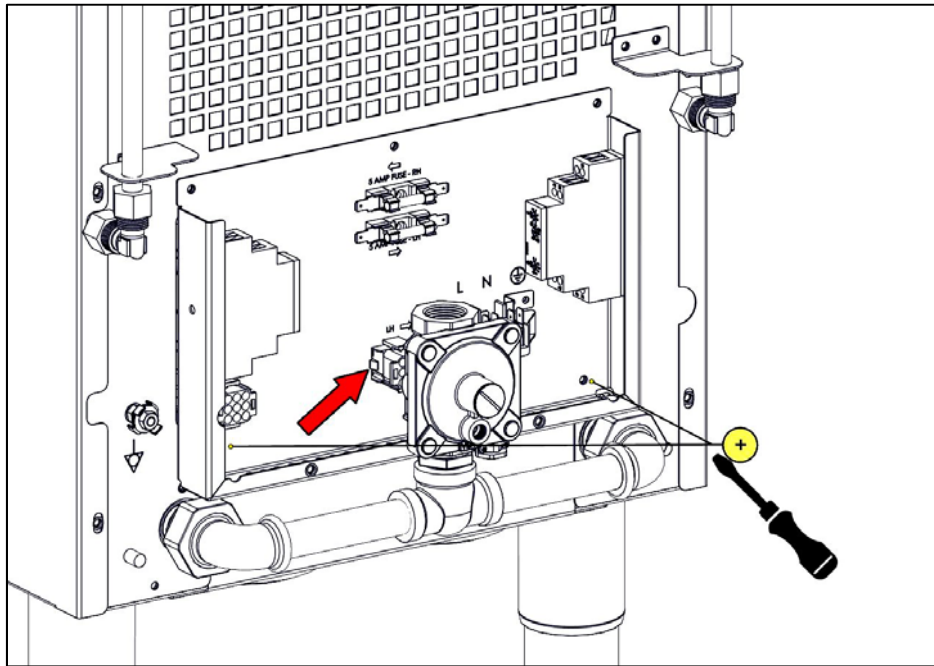
## 8.10 REAR ELECTRICS BOX

8.10.1 **G3845F only** - Remove five screws to slide out the rear electric s box cover. This will allow access to the pump timer, fuse and terminal block.



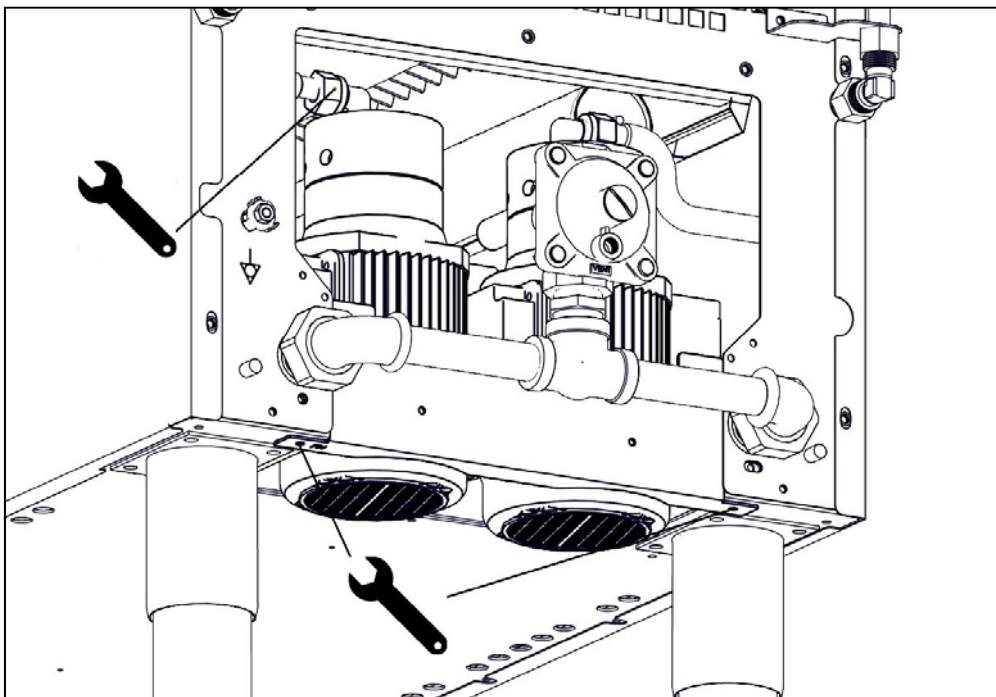


8.10.2 **G3845F only** – Unplug 9 pin connector and push remaining part through electrical box. Remove two screws and lift electrical box away from unit.

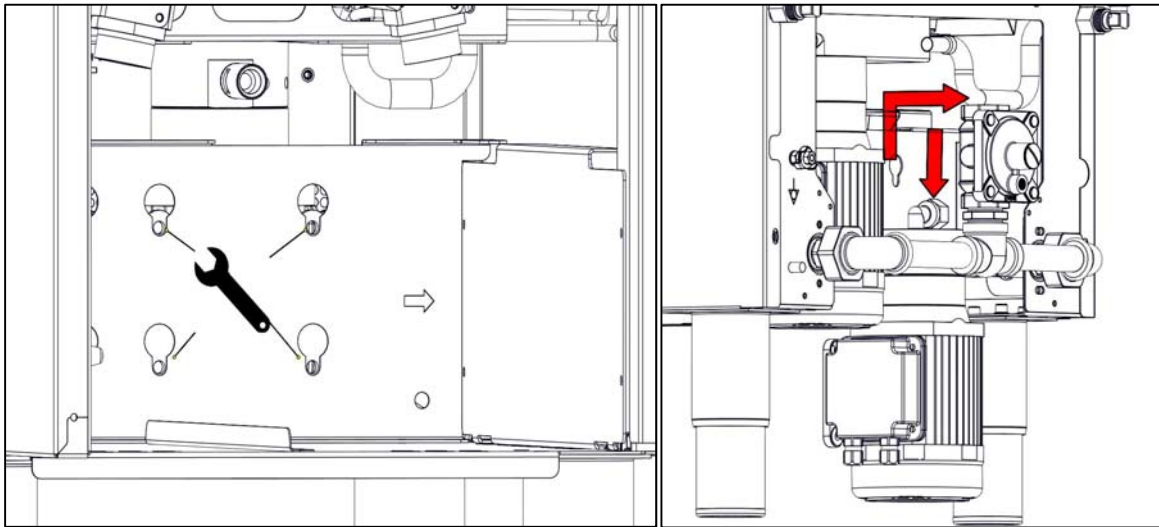


## 8.11 PUMP

8.11.1 Remove pipe fixing on pump head. Remove the bottom pump access bracket by removing the two fixing screws. Then remove the nut securing the pump capacitor.

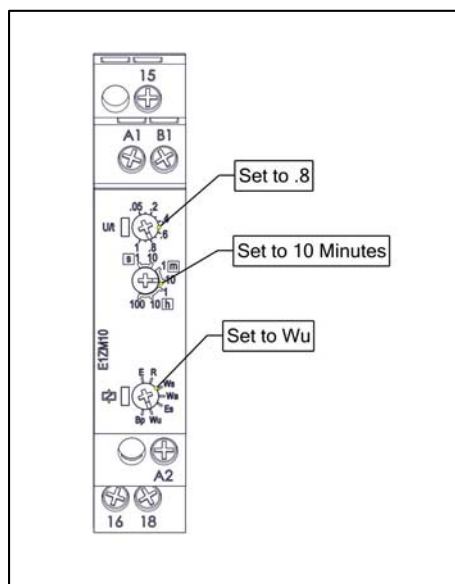


- 8.11.2 From the front of the appliance, loosen the screws slightly that holds the pump.  
Remove the pump by lifting it out of the keyway and dropping it out of the appliance.



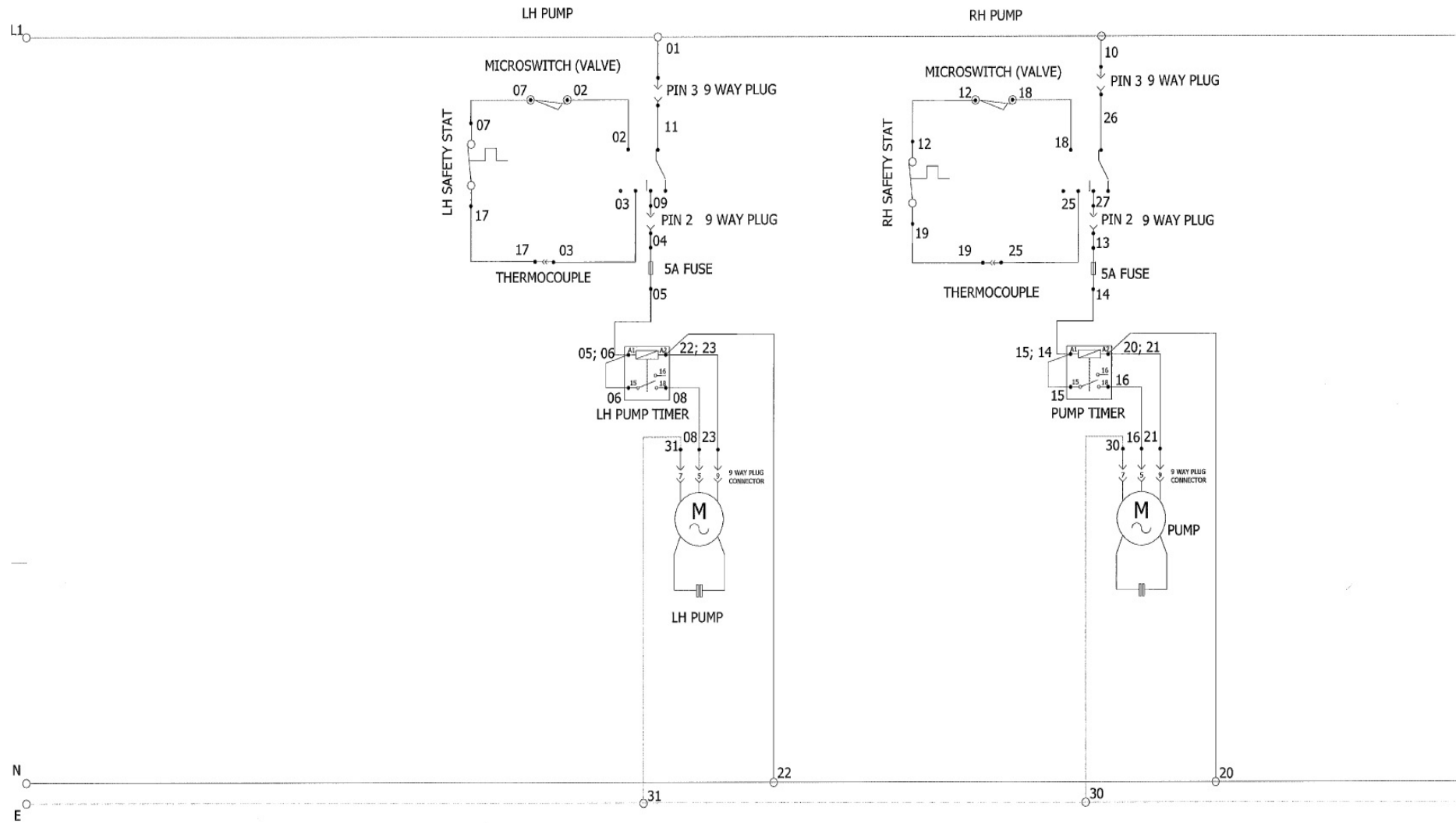
## 8.12 PUMP TIMER SETTING

- 8.12.1 Set top function to “0.8”.
- 8.12.2 Set middle function to “10” minutes
- 8.12.3 Set base function set to “Wu”.



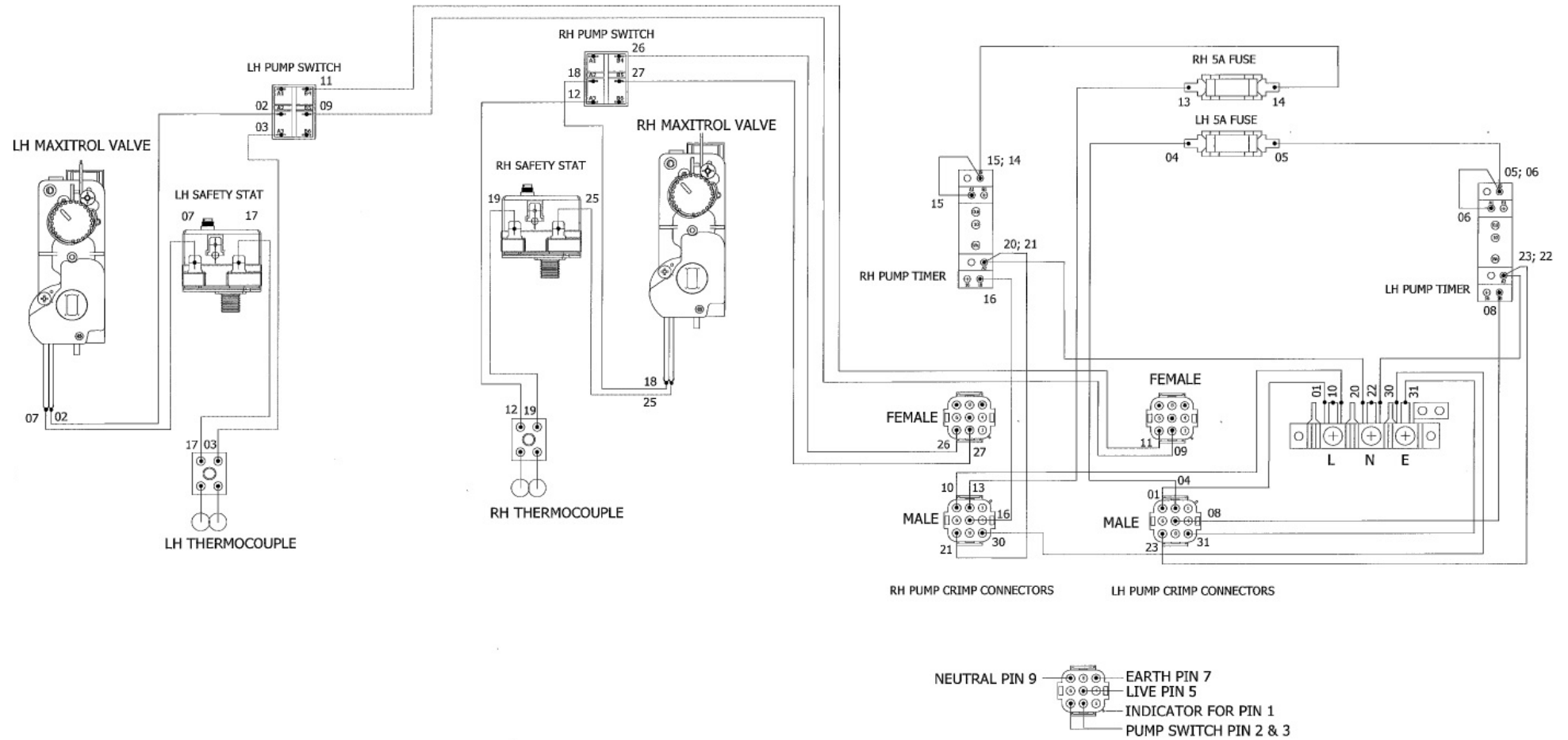
## 8.13 CIRCUIT DIAGRAMS

### 8.13.1 G3845F Circuit Diagram



## 8.14 WIRING DIAGRAMS

### 8.14.1 G3845F Wiring Diagram

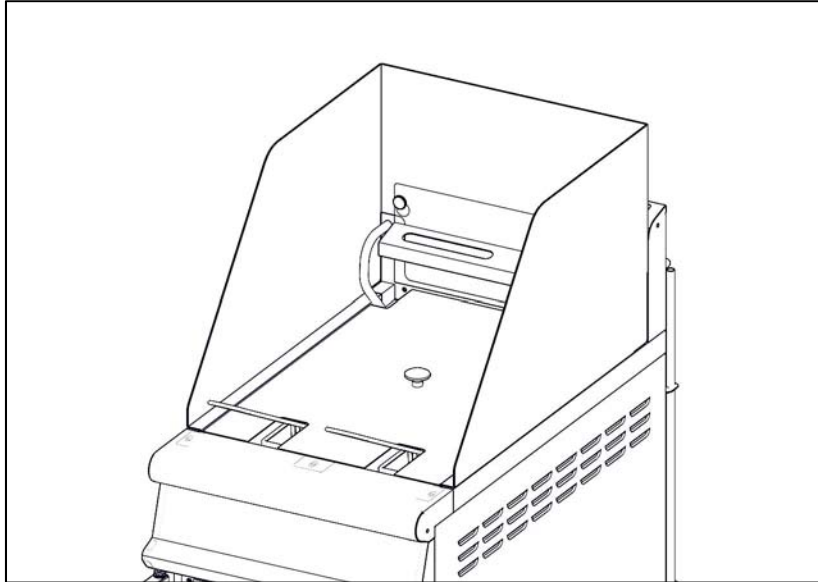


## 9.0 ACCESSORIES

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### 9.1 SPLASHGUARD

9.1.1 Remove basket hanger and place splashguard on top of the hob. Refit the basket hanger in front of the splashguard to secure them in place.



## 10.0 FAULT FINDING

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FAULT	POSSIBLE CAUSES	REMEDY	USER	*ENG
Burner/Pilot will not light/stay lit.	No gas to the unit.	Check main gas is turned on.	✓	
	Safety thermostat has activated.	Reset safety thermostat as per section 2.5 If activates again call service engineer.	✓	
	Blocked injector.	Clean or replace injector.		✓
	Pump switch turned ON.	Switch OFF pump switch.	✓	

Pump not working.	No electrical power to unit	Check mains power is connected and turned on.	✓	
	Fuse has blown.	Investigate and solve the cause then replace fuse at the rear of the unit.		✓
	Pump overheating.	Allow unit to cool for 15 minutes.	✓	
	Pump timer activated after running for 8 minutes.	Switch pump switch OFF then ON again.	✓	
Safety thermostat activated	Low oil level	Add oil to min level mark	✓	
	Burner switched ON without any oil in pan.	Add oil to min level mark. Ensure the pan is never empty when the burner is ON.	✓	
Oil not getting up to the desired temperature.	Faulty thermostat.	Replace thermostat.		✓

PROBLEM	POSSIBLE CAUSES	REMEDY	USER	*ENG
Surge Boiling	Over loading with wet food	Reduce the amount of wet food	✓	
	Overloading with oil	Reduce the amount of oil to the Min Level	✓	
Pan Not Draining	Blocked with debris	Clean drain hole	✓	
Oil not Filtering	Blocked filters with debris	Clean filters inside the oil bucket	✓	
Debris is being returned to pan after filtering	Blocked filters in fryer bucket and overflowing, allowing unfiltered oil back to pan	Ensure oil has time to filter through strainer. Heavily unfiltered oil can block pump	✓	

\*ENG Service engineer only.

## 11.0 SPARE PARTS

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PART DESCRIPTION	SPARES NUMBER
Dust Cover	535620003
Basket	536430126
Fry Plate	535620002
Crumb Catcher	535620001
Basket Hanger	535620005
Drain Pipe	535710015
Oil Bucket	535620007
Fine Mesh Filter Wire Support	535580039
Fine Mesh Filter	535580038
Filter Basket	535580037
Oil Pick Up Pipe	535620006
Suction Pipe Filter	535580052
Front Fascia	535620010
Door Assembly	535620000
Piezo Igniter	535010000
Safety Thermostat	530740023
Pump	535770077
Pump Switch	535500056
Gas Valve	535620016
Timer Control	536470007

When ordering spare parts please quote the following:

**Model Number**

**Serial number**

**Gas type**

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

Visit our website for further spares information.

## **12.0 SERVICE INFORMATION**

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It is recommended to have an annual 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)