



Installation Servicing and User Instructions

LD46, LD48, LD50 and LD56 Fryers

LD60 Chip Scuttle,

LD69 Pasta Cooker

CAUTION: Read the instructions before using the appliance.

The installer must ensure that installation of the unit(s) is in conformity with regulations in force at the time. For the UK, particular attention requires to be paid to:-

BS7671 IEE Wiring Regulations
Electricity at Work Regulations
Health and Safety at Work Act
Fire Precautions Act

The unit has been CE-marked on the basis of compliance with the Low Voltage and EMC Directives for the voltage stated on the data plate.

WARNING: THIS APPLIANCE MUST BE EARTHED!

Preventive Maintenance Contract

In order to obtain maximum performance from the equipment, we would recommend that a maintenance contract be arranged with **Serviceline**. Visits may then be made at agreed intervals to carry out adjustments and repairs. A quotation for this service will be provided upon request. Contact **Serviceline** as detailed below:-

Tel: 01438 363 000 Fax: 01438 369 900



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 licensed waste handler.

Units are designed to be dismantled easily and recycling of all material is encouraged whenever practicable.

Falcon Foodservice Equipment

Wallace View, Hillfoots Road, Stirling. FK9 5PY. Scotland
e-mail: info@falconfoodservice.com

T100320 Ref 5

Technical Installation & Information Table

Model	Width	Depth	Height	Weight	Rating	Fuse Rating
LD46 Freestanding Fryer	300mm	630mm	965mm	29kg	6.0kW	n/a
LD48 Freestanding Fryer	600mm	630mm	965mm	50kg	2 x 6.0kW	n/a
LD50 Countertop Fryer	300mm	630mm	315mm	12.5kg	2.75kW	n/a
LD56 Countertop Fryer	600mm	630mm	315mm	25kg	2 x 2.75kW	n/a
LD60 Chip Scuttle	450mm	630mm	315mm	17.5kg	1.25kW	7 amp
LD39 Pasta Cooker	300mm	630mm	315mm	12.5kg	2.75kW	13 amp

SECTION 1 – SITING

The PRO-LITE models have been designed in a modular form which consists of base, counter and free-standing units.

Information which relates to individual models is listed in Table 1.

Free-standing and base models should be installed upon a firm, level surface and adjustable feet are provided for levelling purposes.

Counter units must be positioned upon a table, counter or similar surface.

Vertical and horizontal clearances required from top and sides of a particular unit to any overlying combustible surface (i.e. wall, partition, etc) are listed in Table 1. Relevant fire regulations must be complied with.

Mounting Counter Units upon an Oven

When mounting a counter unit upon a PRO-LITE oven, it is recommended that units which carry liquids, i.e. fryers and bains' maries, are secured as follows:

Remove oven outer back panel.

Remove oven crown plate.

Position unit(s) which require to be secured upon the oven.

Secure hob unit(s) to oven through side flange centre holes into the threaded inserts in the base(s) of the hob unit(s). Use fixings provided (packed separately) and replace oven back panel.

The unit is now ready for electrical connection.

Mounting Counter Units upon a Hotcupboard

PRO-LITE hotcupboards are designed to be used in conjunction with counter models.

Assembly is achieved by means of two shouldered fixings being applied to a top unit underside from inside a base unit as detailed in Figure 1.

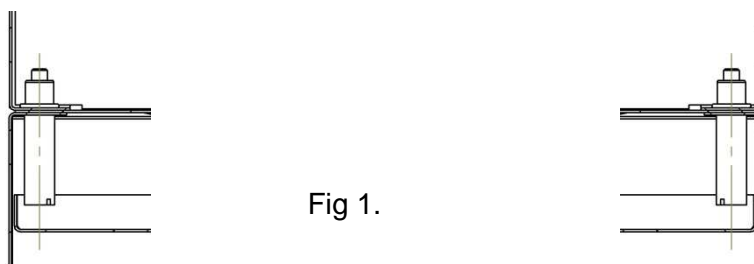


Fig 1.

SECTION 2 - ELECTRICAL SUPPLY AND CONNECTION

Electrical ratings are as stated on the unit data plate. The listing in Table 1 is based on standard UK specification at 230V, 400V 2N or 400V 3N as appropriate. Wiring must be executed in accordance with the regulations listed in this booklet.

WARNING: Each individual appliance must be earthed!

The appliance is also provided with a terminal for the connection of an external equipotential conductor. This terminal is in effective electrical contact with all fixed exposed metal parts of the appliance, and shall allow the connection of a conductor having a nominal cross-sectional area of up to 10 mm². It is located on the rear panel and is identified by the following label and must only be used for bonding purposes.



After completion of installation, the method of operation should be demonstrated to responsible person(s). The isolating switch location, for use in an emergency or during cleaning should also be pointed out.

LD50 and LD56 FRYERS
LD60 CHIP SCUTTLE
LD69 PASTA COOKER

These models are designed to be connected to a single phase AC supply using the 2 metre mains lead fitted as standard.

Check that no damage has occurred to the appliance, power cable and plug top during transit. If damage has occurred do not use the appliance.

Ensure that the mains power cable is routed free from the appliance to avoid damage.

We recommend supplementary electrical protection with the use of a residual current device (RCD). Periodic testing, repair and fixed wiring connection should only be undertaken by a skilled and competent electrician.

Wires are coloured in accordance with the following code and should be connected to the plug as follows:

EARTH to terminal marked E or coloured GREEN or GREEN/YELLOW.

NEUTRAL to terminal marked N or coloured BLACK.

LIVE to terminal marked L or coloured RED.

Units which receive power from a plug, adaptor or distribution board must be individually protected by a fuse with an appropriate rating. (See Table 1)

For models with two mains leads, each lead requires to be protected by a fuse with an appropriate rating. (See Table 1)

Any replacement supply cable must be 1.5mm², cord code designation 245 IEC 57 (CENELEC H05 RN-F).

For internal connection, outer sheathing must be stripped 140mm from the cable end. The live and neutral conductors must be trimmed so that the Earth conductor is longer by 50mm.

Pass inlet cable through the rear panel cord grip and ensure that cable is routed without leaving excessive free length inside appliance.

LD46 and LD48 FRYERS

These models are supplied for use on 2 phases of a 3 phase and neutral AC supply. Ratings are stated on appliance data plate.

The fryers may also be operated on a single phase AC supply by fitting a bridging link.

When a unit is connected to a single phase AC supply, data plate information must be amended to indicate the correct voltage supply and the phase power split should be deleted.

The electrical supply must be installed using a suitable isolating switch with a minimum contact separation of 3mm in all poles.

SECTION 3 - USING AND CLEANING PRO-LITE UNITS

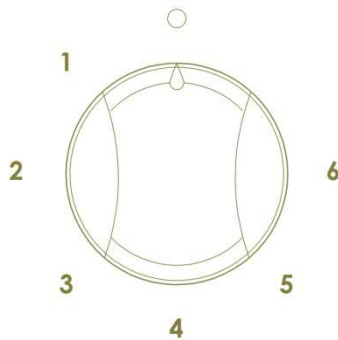
IMPORTANT: GENERAL NOTES ON CLEANING

Disconnect unit from electricity supply prior to cleaning

Never use a coarse abrasive to clean exterior panels. A soft cloth with a warm water and detergent solution is sufficient.

Never attempt to steam clean a unit or hose it down with a jet of water.

LD60 CHIP SCUTTLE



Chip scuttle is supplied with removable storage pans and drainer.

The lamp is heated by a 500W halogen heat lamp - controlled by switch located on control panel.

Using a Chip Scuttle

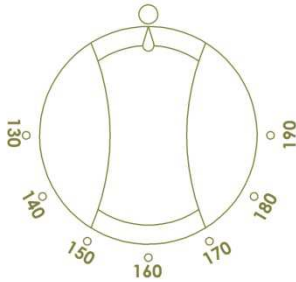
When storing chips, it is not advisable to keep them covered for longer than is absolutely necessary as this will cause the potato to become soggy.

Cleaning a Chip Scuttle

Clean containers as soon as possible after use with hot water and detergent. Soap filled pads may be used to remove stubborn deposits. Avoid leaving empty used containers in the unit. Food deposits may bake on.

LD46 and LD48 FREE STANDING FryERS LD50 and LD56 COUNTERTOP FRYERS

Temperature Control



The fryers are controlled by a thermostat which offers settings between 130 and 190°C.

Using a Fryer

Thoroughly clean and dry pan before using for the first time.

Ensure drain valve is closed, i.e. handle turned fully clockwise on LD46 and LD48 models and fully left on LD50 and LD56 models. Fill pan with oil to level mark.

Pan Capacities

LD46 - 8 litres

LD48 - 2 x 8 litres

LD50 - 7 litres

LD56 - 2 x 7 litres

Set thermostat to desired temperature and leave unit to heat up. When selected temperature is reached, the amber neon will go out to indicate that unit is ready to use. When oil temperature drops, i.e. when food is immersed in oil, the thermostat will automatically restore current to elements.

Before draining pan or removing elements for cleaning, switch unit off at mains isolating switch. All models are fitted with safety switches to cut off power if element box is raised from pan when power remains on. Repositioning box upon main body automatically restores power. A re-settable safety thermostat is located on underside of element box to protect against any overheating situation. Attention is drawn to the following safety related points:-

NEVER switch unit on unless pan is filled with oil.

Before draining pan or removing element box for cleaning, isolate fryer at main switch.

The possibility of surge boiling exists when over-wet food or a larger than recommended load is applied to the pan.

The pan may catch fire if oil is below minimum level mark.

Used oil has a reduced flashpoint making it prone to surge boiling.

Cleaning a Fryer

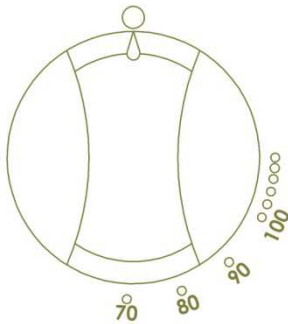
The unit should be cleaned regularly. To facilitate cleaning of pan interior, elements and element box may be lifted from pan. When the worst of the food particles and oil have been removed from pan and elements, replace box. Fill pan to level mark with water/detergent solution, take care not to let solution overflow. Drain pan, thoroughly rinse and dry.

IMPORTANT:

In the event of no power being available to the element box, check that it is set properly on the main body. If this is not successful then reset safety stat by pressing red button on the underside of the element box.

LD69 PASTA COOKER

Unit Controls



A temperature control and indicator neons monitor operation of unit.

Using a Pasta Cooker

Ensure drain valve is closed, ie. lever is fully left and safety catch has dropped into position. Fill pan with 10 litres of water (to top level mark on element guard).

If a basket is immersed, maximum fill mark corresponds to top of perforated section. Take care not to overfill basket.

WARNING

Never, under any circumstances, switch unit on unless pan is filled with water. The minimum level is indicated on element guard.

Set control to desired temperature and allow water to heat. If setting is below 100°C, amber neon will go out. Power to element is cut when temperature is reached.

When temperature drops, control will automatically restore power to elements and amber neon will light.

If setting is beyond 100°C mark, water will boil continuously and amber neon will remain lit at all times.

Top up water regularly to avoid well from boiling dry, this could damage unit. Regular water replacement of to reduce starch build-up is recommended when cooking pasta. Warning - Take extreme care when draining hot water!

Important Note

A safety switch is provided to cut-off power to elements if element box is raised from pan. Box repositioning will automatically restore power. In the event of power not being available to element, check box is properly located upon main body.

WARNING

Do not leave baskets in boiling water for an unnecessary period of time as the handles quickly become VERY HOT!

Cleaning a Pasta Cooker

Isolate unit at mains supply.

Attach spout to drain valve. To open valve, lift safety catch at pan front and move lever to right. Drain water from pan into an appropriate vessel.

Lift off element box to gain access to pan. Wipe empty pan and remove food debris. Also remove any debris which may be present on elements. Reposition element box and refill pan with a water detergent solution to level mark indicated on element guard.

Drain pan. Thoroughly rinse and dry before use. Retain spout in clip provided on lid underside when not in use.

SECTION 4 – SERVICING

LD60 CHIP SCUTTLE

ENSURE UNIT IS ISOLATED AT MAINS SUPPLY SERVICE ACCESS

Base Plate

Upturn unit and rest it at edge of work surface with rear up stand overhanging edge. Undo base plate fixings to remove base plate.

FUNCTIONAL COMPONENTS

Temperature Control.

Remove base panel.

Remove control knob.

Remove electrical connections, noting their positions.

For units with thermostat, carefully remove phial from retaining clips and clear structure.

Undo fixings that secure control to panel and remove.

Replace in reverse order.

Elements

Remove base plate.

Undo electrical connections, noting positions.

Undo element fixings and remove.

Replace in reverse order.

Terminal Block

Remove base plate.

Remove electrical connections at terminal block, noting positions.

Undo fixings which secure block to unit and remove.

Replace in reverse order.

Cable

Remove base plate.

Undo mains cable cord grip at unit rear.

Undo electrical connections at terminal block and remove cable.

Replace in reverse order. Ensure cable is fed through securing clamp and pulled taut before tightening clamp.

LD46, LD48, LD50 and LD56 FRYERS

SERVICE ACCESS

ENSURE UNIT IS ISOLATED AT MAINS SUPPLY

Outer Back Panel

Remove lid, baskets and fish plate. Lift element box from pan.
Remove box rear panel by undoing fixings on box underside.

FUNCTIONAL COMPONENTS

Control Thermostat

Remove back panel of element box.
Remove electrical connections, noting positions.
Undo fixings which secure thermostat to control panel.
Remove phial seal at control panel entry point and withdraw phial.
Replace in reverse order and ensure phial seal and electrical insulation sheet/phial cover are secured in position.

Neon Indicator

Remove back panel from element box.
Remove electrical connections.
Undo neon retaining nut and remove neon.

Microswitch

Remove back panel from element box.
Remove electrical connections.
Undo the fixings which secure switch to panel bracket.
Replace in reverse order and ensure electrical insulation sheet is securely in position.

Safety Thermostat

Remove back panel from element box.
Remove electrical connections.
Undo the fixings which secure the switch to the panel bracket.
Replace in reverse order and ensure that the electrical insulation sheet is securely in position.

Elements

Remove back panel from element box.
Remove electrical connections, noting their positions.
Remove retaining nuts and withdraw elements.
Replace in reverse order.

Terminal Block

Remove back panel from element box.
Undo electrical connections, noting their positions.
Undo fixings which secure block to panel and remove block.
Replace in reverse order.

Mains Power Cable

Remove back panel from element box.
Remove electrical connections, noting their positions.
Undo cable cord grip at panel entry and withdraw cable.
Replace in reverse order.

LD69 PASTA COOKER

SERVICE ACCESS

ENSURE UNIT IS ISOLATED AT MAINS SUPPLY

Outer Back Panel

Remove lid and baskets. Lift element box from pan.
Remove box rear panel by undoing fixings on box underside.

FUNCTIONAL COMPONENTS**Control Thermostat**

Remove outer back panel.
Remove electrical connections, noting positions.
Undo fixings which secure thermostat to element box.
Remove phial seal at element box entry and withdraw phial.
Replace in reverse order and ensure phial seal and electrical insulation sheet/phial cover are secured in position.

Neon Indicator

Remove outer back panel from element box.
Remove electrical connections.
Undo neon retaining nut and remove neon.

Microswitch

Remove outer back panel from element box.
Remove electrical connections.
Undo fixings which secure switch to panel bracket.
Replace in reverse order. Ensure electrical insulation sheet is securely in position.

Elements

Remove outer back panel from element box.
Remove electrical connections, noting the positions.
Undo retaining nuts and withdraw elements
Replace in reverse order.

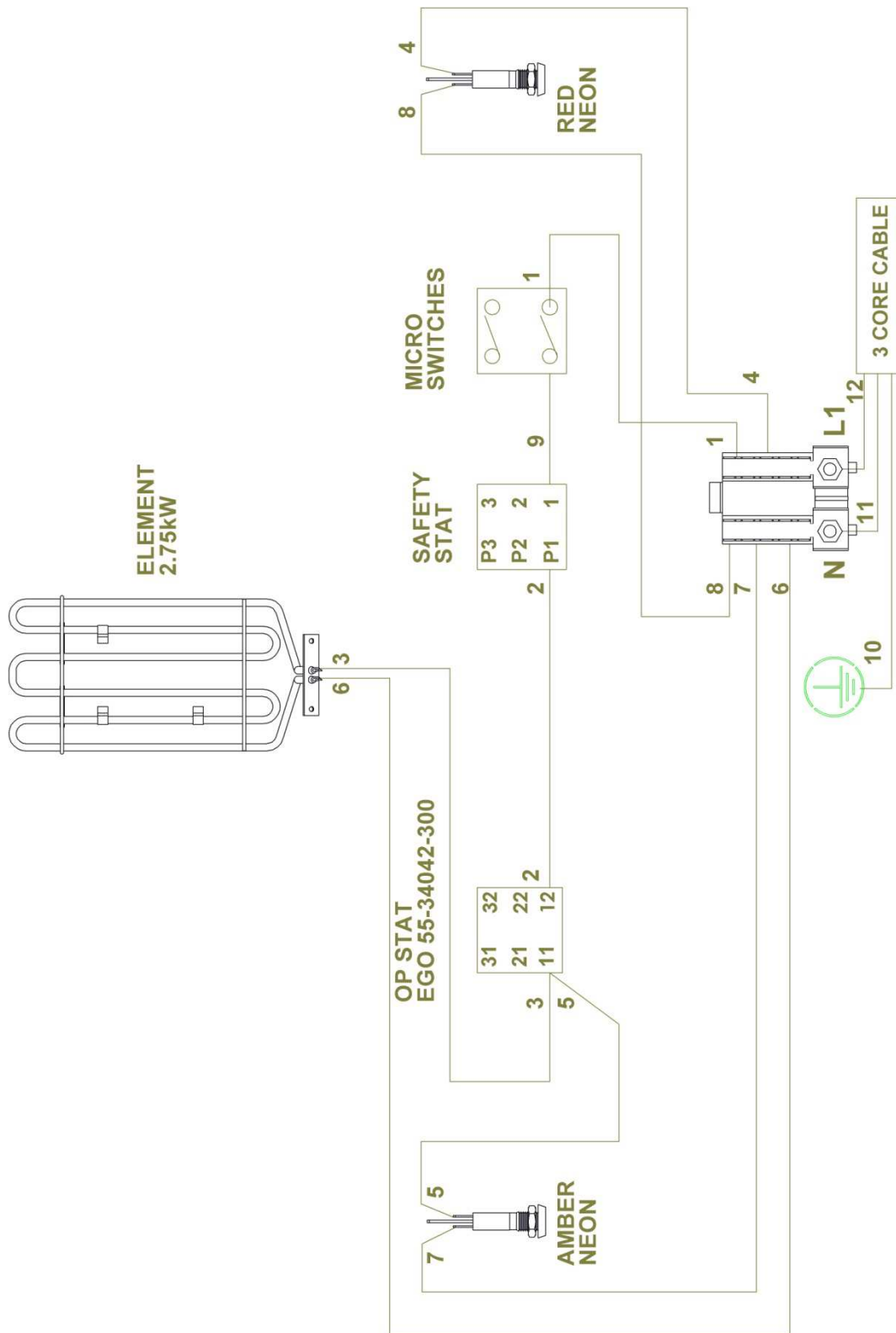
Terminal Block

Remove outer back panel from element box.
Undo electrical connections, noting the positions.
Undo fixings which secure block to panel and remove block.
Replace in reverse order.

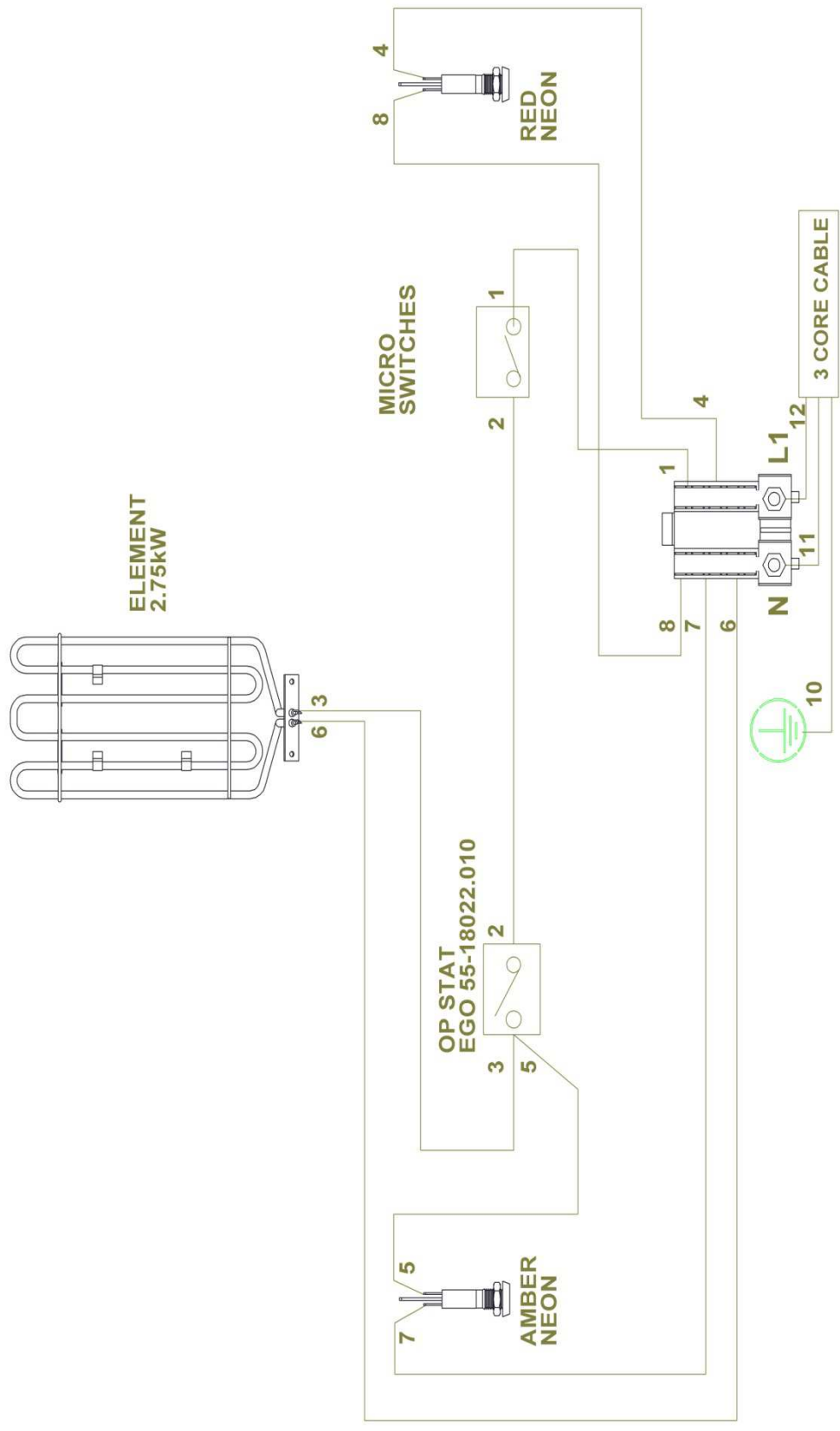
Mains Power Cable

Remove outer back panel from element box.
Remove electrical connections, noting positions.
Undo cable cord grip at panel entry and withdraw cable.
Replace in reverse order.

LD50 and LD56 Fryers Wiring Diagram



LD69 Pasta Cooker Wiring Diagram



LD60 Chip Scuttle Wiring Diagram

