

E3860F & E3865F DOMINATORPLUS Fryers



INSTALLATION and SERVICING INSTRUCTIONS

IMPORTANT

The installer must ensure that the installation of the appliance is in conformity with these instructions and National Regulations in force at the time of installation. Particular attention **MUST** be paid to:

- | | |
|--|--|
| Gas safety (Installation & Use) regulations | I.E.E. Regulations for Electrical Installations |
| Health & Safety at work, etc Act | Electricity at Work Regulations |
| Local and National Building Regulations | Fire precaution Act |

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.

WARNING - TO PREVENT SHOCKS, ALL APPLIANCES, GAS OR ELECTRIC, MUST BE EARTHED.

On completion of the installation, these instructions should be left with the Engineer-in-Charge for reference during servicing. Further to this, The Users Instructions should be handed over to the User, having had a demonstration of the operation and cleaning of the appliance.

IT IS MOST IMPORTANT THAT THESE INSTRUCTIONS BE CONSULTED BEFORE INSTALLING AND COMMISSIONING THIS APPLIANCE. FAILURE TO COMPLY WITH THE SPECIFIED PROCEDURES MAY RESULT IN DAMAGE OR THE NEED FOR A SERVICE CALL.

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.



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

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T100981 Ref. 12

IMPORTANT INFORMATION

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 type 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.

Your attention is drawn to:-

BS 7671:2018–Guidance Note 8 - 8.13 : Other locations of increased risk

It is recognized that there may be locations of increased risk of electric shock other than those specifically addressed in Part 7 of BS 7671. Examples of such locations could include laundries where there are washing and drying machines in close proximity and water is present, and commercial kitchens with stainless steel units, where once again, water is present.

Where because of the perception of additional risks being likely, the installation designer decides that an installation or location warrants further protective measures, the options available include:

- Automatic Disconnection of Supply (ADS) by means of a residual current device having a residual operating current not exceeding 30mA;
- Supplementary protective equipotential bonding; and
- Reduction of maximum fault clearance time.

The provision of RCDs and supplementary bonding must be specified by the host organization's appointed installation designer or electrical contractor and installed by a suitably qualified and competent electrician so as to comply with Regulations 419.2 and 544.2

SECTION 1 – INSTALLATION



UNLESS OTHERWISE STATED, PARTS WHICH HAVE BEEN PROTECTED BY THE MANUFACTURER ARE NOT TO BE ADJUSTED BY THE INSTALLER.

Please ensure that any plastic coatings are removed prior to use. Before operation, the pan requires to be thoroughly cleaned and dried. Discolouration of heated parts is caused by factory testing to ensure a satisfactory unit. It does not affect quality or performance.

1.1 MODEL NUMBERS, NETT WEIGHTS and DIMENSIONS

| Model | Width (mm) | Depth (mm) | Height (mm) | Weight (kg) |
|--------------|------------|------------|-------------|-------------|
| E3860F Fryer | 600 | 770 | 900 | 92 |
| E3865F Fryer | 600 | 770 | 900 | 109 |

1.2 SITING

Before connecting appliance to electricity supply, it must be correctly positioned and leveled. The lowest point of the oil bucket carriage must be at least 10mm from the floor.

1.3 ELECTRICAL CONNECTION

The unit is designed for use on AC supplies only and terminals are normally arranged for 3 phase.

Cable entry is located at appliance rear in the form of a cable gland.

A suitably rated isolating switch with contact separation of at least 3mm in all poles must be installed. All wiring must be executed in accordance with regulations listed on title page of this document.



Warning
This appliance must be earthed.

Check that no damage has occurred to the appliance and power cable 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 type A residual current device (RCD). Periodical testing, repair and fixing wiring connection should only be undertaken by a skilled and competent electrician.

1.4 ELECTRICAL RATINGS

The electrical rating is stated on appliance data plate.

SECTION 2 - ASSEMBLY and COMMISSIONING

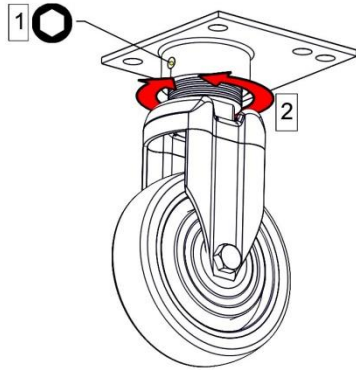
2.1 ASSEMBLY

The appliance is supplied complete and ready to be connected to the mains supply.

Position unit in desired location and level it.

Castors

Undo grub screw (1) and use a spanner to adjust the castor height.(2) Turn clockwise to raise level and anti-clockwise to lower. Secure grub screw when task is completed



2.2 CONNECTION TO THE ELECTRICAL SUPPLY

To gain access to terminals, proceed as follows:-

Remove fixings at unit rear to remove cover and access electrical connections.

Undo cable gland.

Feed cable through cable gland into electrical box. Connect leads to respective terminals.

Tighten cable gland. Replace cover.

2.3 COMMISSIONING

Fill pan(s) with oil to minimum mark on element guard (*i.e. approximately 40 litres for E3860F & E3865F models*) and switch on at isolator switch. Turn thermostat to maximum setting and check that it operates at the correct temperature of 190°C.

The importance of never switching on the elements unless they are covered by oil or water must be stressed.



Warning

DO NOT USE SOLID FAT.

2.4 INSTRUCTION TO USER

After installing and commissioning appliance, hand user instructions to user or purchaser.

Ensure that person(s) responsible is (are) made familiar with use and maintenance of unit.

SECTION 3 - SERVICING and MAINTENANCE

SERVICE INFORMATION

This unit carries an extensive mainland UK warranty. The warranty is in addition to and does not change your statutory or legal rights.

The warranty policy can be found on our website which details the conditions of the warranty and the exclusions.

<https://www.falconfoodservice.com/info-centre/policy>



Service calls to equipment under warranty will be carried out in accordance with the conditions of sale.

Warranty calls can be made between 8:30 am and 5:00 pm weekdays only.

To ensure your warranty enquiry is handled as efficiently as possible, ensure you have the following appliance information prior to calling us:

1. Model number – found on data plate
2. Serial number – found on data plate
3. Brief description of the issue

To contact Falcon for a warranty issue dial (UK only) 01786 455 200 and select Warranty Issues from the menu.



BEFORE ATTEMPTING ANY MAINTENANCE TASK, ISOLATE THE APPLIANCE AT THE MAIN SUPPLY. TAKE STEPS TO ENSURE THAT IT MAY NOT BE INADVERTENTLY SWITCHED ON.



BEFORE ATTEMPTING ANY MAINTENANCE, ENSURE THE PAN IS EMPTY.



MAINTENANCE CHECK

Regular servicing of the appliance should be undertaken to ensure correct operation, it is functioning as intended, and safe to use. We recommend servicing after 2,500 hours of use, or annually, whichever comes first.

Any maintenance schedule should be carried out in accordance with SFG20 Maintenance Schedule. Should any issues with the integrity of the components be identified these should be replaced. If the appliance is not considered safe the unit should be removed from service and the responsible person advised why the unit is not safe to use and what remedial action is needed. Contents of the maintenance schedule should be agreed with the maintenance provider.

3.1 ELECTRICAL CONTROL GEAR

The mains terminals are located at rear of unit.

The control thermostat(s) and neon lamps are mounted on the fascia panel, which is secured by four fixings.

3.2 NEON INDICATOR LAMPS

These must be replaced by new lamps in event of failure.

To replace a faulty lamp, first remove fascia panel and pull off push-on terminals. Remove lamp by undoing fixing nut at rear.

3.3 THERMOSTATS

Each Fryer Pan has two thermostats.

The adjustable control thermostat is mounted upon control panel.

The safety thermostat is located within the element box. It has a fixed setting and manual re-set button at rear of element box. In the event of control thermostat failure and resultant overheating of frying medium, safety thermostat will trip supply to elements before oil temperature becomes dangerous.

To restore circuit having rectified the fault, it is necessary to press the re-set button. This is situated within the turret which projects through element box rear. The oil must be allowed to cool to enable safety thermostat to be re-set.

A defective safety or control thermostat cannot be repaired and must be replaced. The capillary tubes pass through pan wall and are sealed with small glands which must not be overtightened. The phial must be fixed in position within pan before tightening gland. The phial tip should protrude from protective tube by 33mm. Thermostat capillary tube must be covered with sleeve insulation. Safety stat phial should be located centrally within element clip.

3.4 CONTACTOR

Located in the electrical box. This should require little or no maintenance under normal circumstances. After long service, the contacts may become pitted and at that point, new contacts should be fitted.

3.5 ELEMENTS

These are individually replaceable. Access to terminals and fixing nuts is gained upon removing element box cover. When fitting a new element, ensure that sealing gasket is fitted and tighten fixing nut firmly, preferably with the aid of a tubular box spanner or socket.

When re-fitting element box cover, check condition of oil resistant gasket. Do not use excessive force when securing cover as this may deform it and allow oil to enter box.

3.6 Drain Valve

Disconnect the drain valve union elbow and remove drain valve assembly from the fryer. Fit new valve to the assembly and replace.

3.7 FILTRATION PUMP

Remove the rear access panel(s). Disconnect the filtration flexi hose from the pump. Disconnect the electrical coupling plug located inside the electrical box. Remove the nut from the pump capacitor. Remove pump mounting bolts and lift pump clear taking the capacitor with it. Replace in reverse order.



Check for oil leaks before replacing any panels.

3.8 CLEANLINESS

To maintain maximum performance, the pan must be kept clean. Periodically, oil must be drained off and the pan should be filled with water and detergent. Boil up contents and drain whilst still hot before flushing out with clean water. Thoroughly dry pan and all fittings before re-filling with oil. The elements can be lifted and hinged backward to gain full access to all surfaces of pan and elements.

3.9 TILT SWITCH

Located in element terminal box, this component should require no maintenance.

3.10 PUMP SWITCH

Remove lower front panel

Disconnect wires, remembering order.

Press retaining clips and remove switch

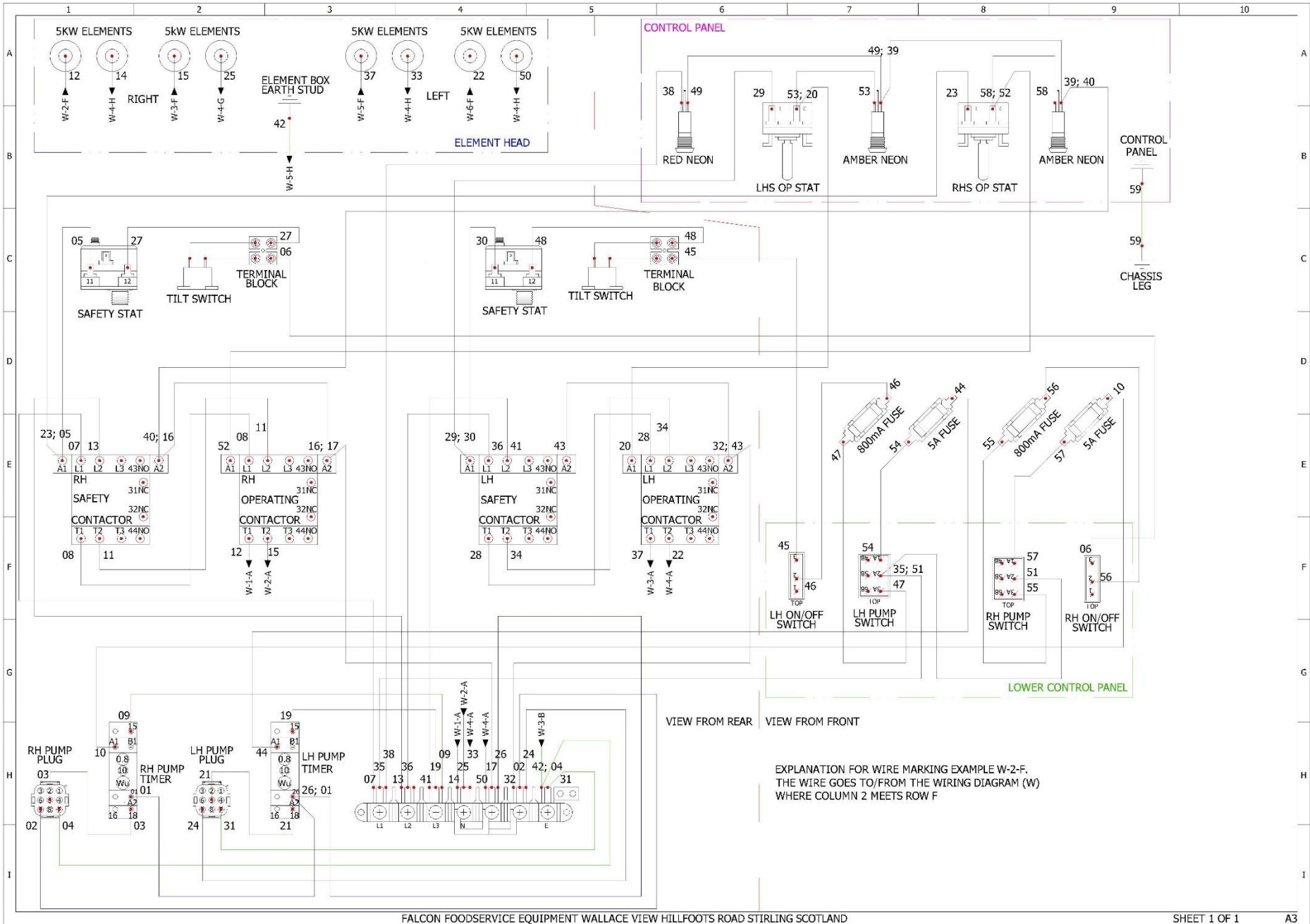
Replace in reverse order

SECTION 4 - SPARES

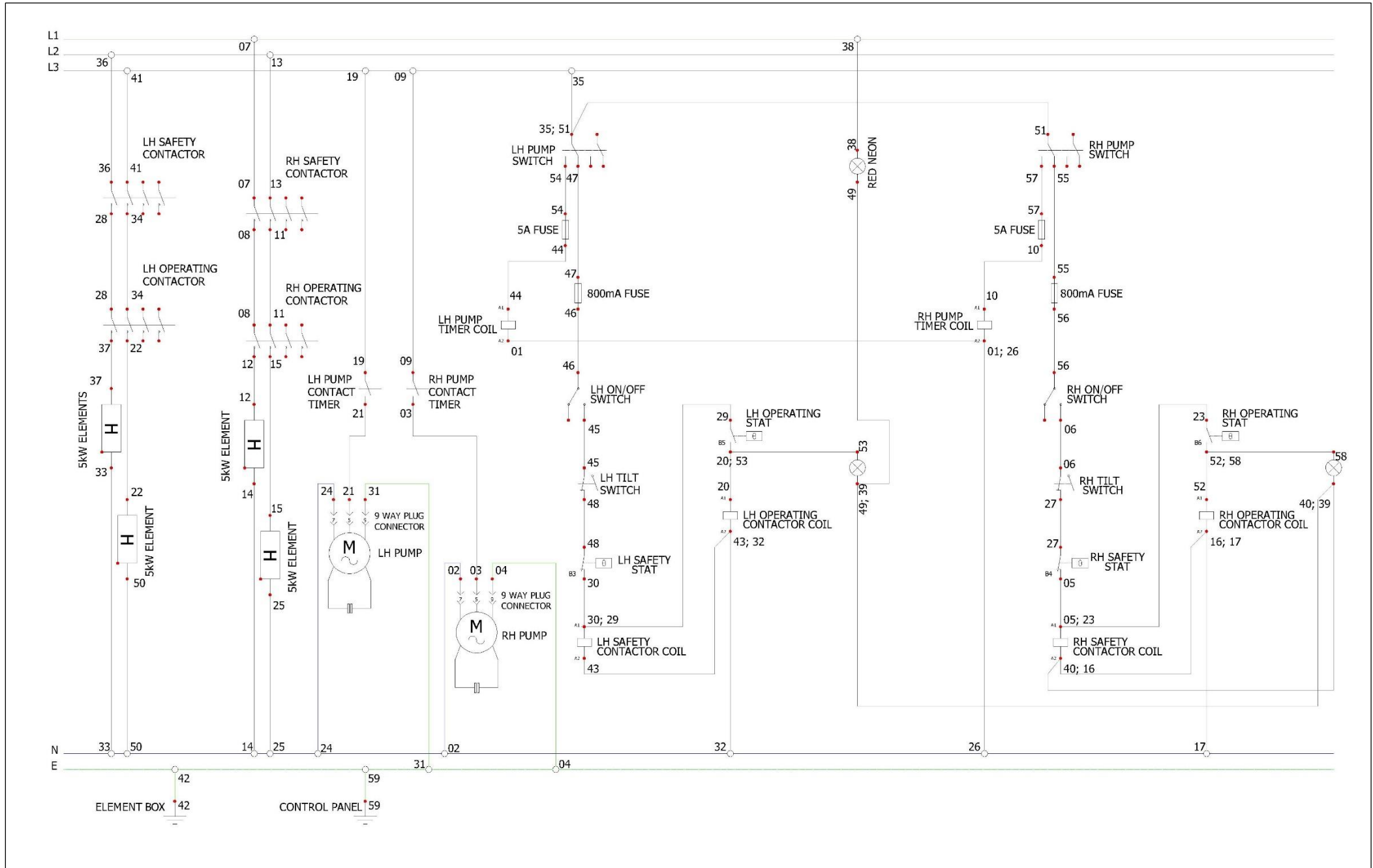
When ordering spares, quote the unit type and serial number. This information will be found on data plate located on cover panel behind door.

An identity label is also provided on front frame

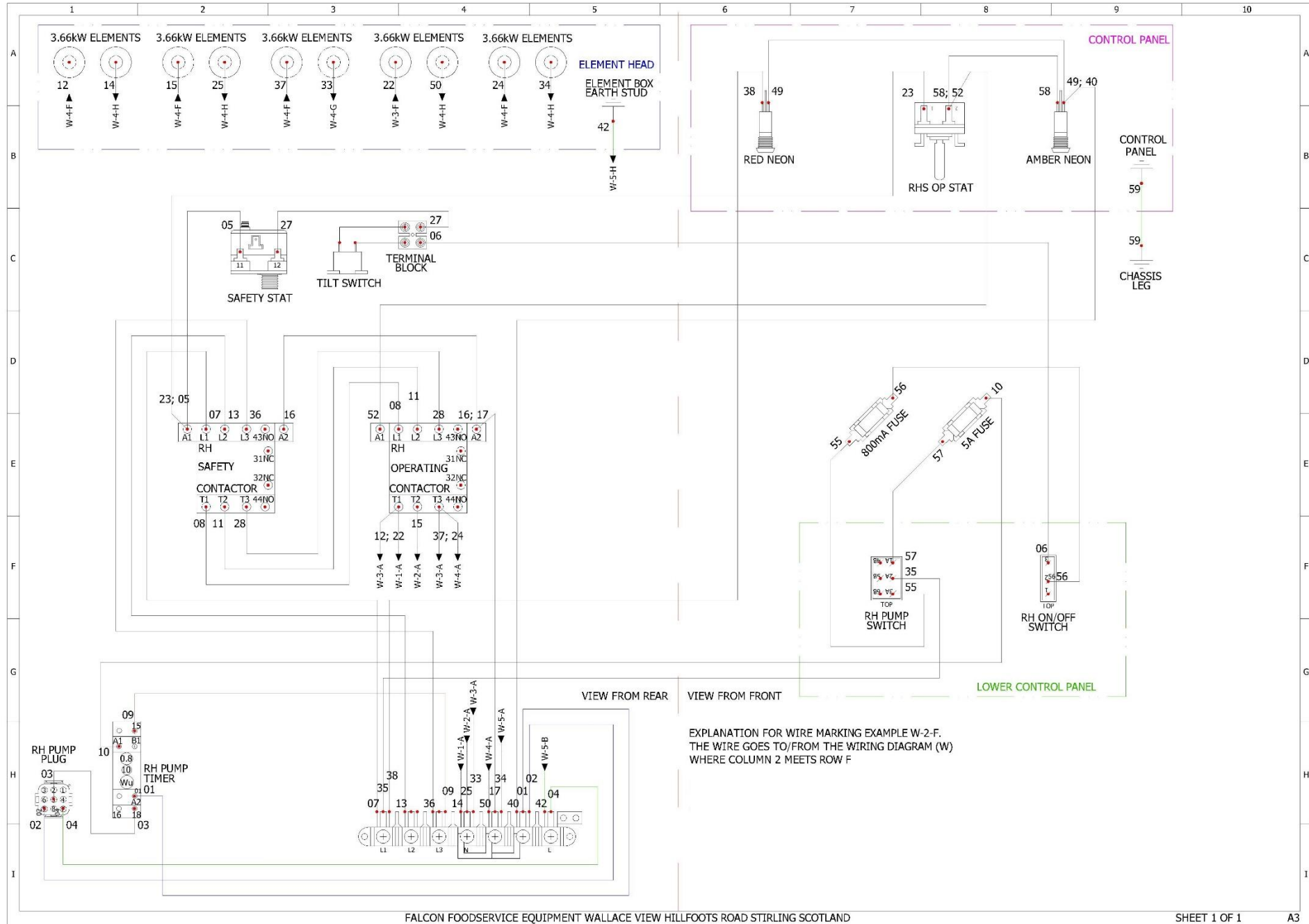
E3865F WIRING DIAGRAM



E3865F CIRCUIT DIAGRAM



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