DOMINATOR *PLUS* E3204 PASTA COOKER

INSTALLATION and SERVICING INSTRUCTIONS



CAUTION - READ THESE INSTRUCTIONS BEFORE INSTALLING, COMMISSIONING OR USING THIS APPLIANCE!

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:

BS7671 IEE Wiring Regulations Electricity at Work Regulations Health And Safety At Work Act Fire Precautions 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: THIS APPLIANCE 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 Wallace View, Hillfoots Road, Stirling, FK9 5PY, Scotland. Phone 01786 455 200

T100818 Ref. 9

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.

1.1 MODEL NUMBERS, NETT WEIGHTS and DIMENSIONS

Model	Width	Depth	Height	Weight
	<i>(mm)</i>	(mm)	<i>(mm)</i>	<i>(kg)</i>
E3204	400	770	890	50

1.2 SITING

The appliance should be installed on a level, fireproof surface, in a well-lit and draught free position.

If the floor is constructed of combustible material, then local fire requirements should be checked to ensure compliance. A clear space of 150mm should be left between rear and side of unit and any non-combustible wall.

If this is not possible these surfaces should be clad in a suitable non-combustible, heat-insulating material. Close attention be paid to Fire Regulations.

1.3 ELECTRICAL SUPPLY

The unit is suitable for AC supplies only.

The standard terminal arrangement is: 3 phase & neutral 5 wire connection (400V 3N~)

- Phase 1 Brown
- Phase 2 Black
- Phase 3 Grey
- Neutral Blue
- Earth Yellow/Green



WARNING - THIS APPLIANCE MUST BE EARTHED

1.4 SUPPLY CONNECTION

A suitable mains input cable is supplied that conforms to code designation 60245 IEC 57, cable type H07RN-F.

If cable is damaged, it must be replaced by a suitably qualified person.

A suitably rated isolating switch with contact separation of at least 3mm in all poles must be installed and wiring executed in accordance with relevant regulations.

Access to mains terminal block is gained by removing control panel.

1.5 ELECTRICAL RATINGS

Electrical loading is as stated in table below and also on appliance data plate.

The location of mains isolating switch should be identified for use in any event of an emergency or during cleaning.

Connection	A @ 400V	
L1	12.1	
L2	12.1	
L3	12.1	

SECTION 2 - ASSEMBLY and COMMISSIONING



Note

The following information should be read as applicable to the unit being assembled.

2.1 ASSEMBLY

a) Unpack, and level appliance b) Remove all packaging

2.2 CONNECTION TO AN ELECTRICAL SUPPLY

Connect as detailed in Sections 1.3 and 1.4.

2.3 STARTING UP

- a) Ensure drain valve is closed.
- b) Fill pan to maximum level mark (on rear of pan).
- c) Switch on mains on\off switch (located behind door).
- d) Rotate control to 100°C mark and allow to boil (approximately 15-17 mins).
- e) Switch control and mains switch off.

2.4 INSTRUCTION TO USER

After installation and commissioning is completed, please hand User Instructions to user and ensure that the person(s) responsible understand the instructions regarding correct operation and cleaning of the appliance.

2.5 WATER SUPPLY

Connection to water supply is via a 1/2" BSPP male threaded fitting at rear.

A threaded bush is supplied with the appliance to increase the size to ³/₄" (If required).

Water supply pressure should not exceed 500kPa (5 bar).

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, ISOLATE APPLIANCE AT MAIN SWITCH AND TAKE STEPS TO ENSURE THAT IT IS NOT INADVERTENTLY SWITCHED ON.

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 Schedules. 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 CONTROL PANEL REMOVAL

Remove 2 panel fixings from under hob. Release 2 fixings from below control panel.

Pull panel forward slightly from below and allow it to slide down until clear.

This allows access to all components

When ordering spare parts for this unit, please quote model number, serial number and voltage stated on data plate. This is located on the unit back panel.



Note: If any current is out with these tolerances, the cause must be investigated and rectified.

SECTION 4 - SPARES and ACCESSORIES

When ordering spare parts, always quote appliance type and serial number.

This information will be found on data plate.

Red neon Amber neon On/off switch

Operating thermostat Safety themostat Element assembly Relay Supply cable

<u>Phase</u>	<u>Min (A)</u>	<u> Max (A)</u>	Actual (A)
L1	10.83	12.63	12.1
L2	10.83	12.63	12.1
L3	10.83	12.63	12.1

Key to unit symbols



Dangerous voltage



Equipotentiality

CIRCUIT DIAGRAM



WIRING DIAGRAM

