

# **DOMINATOR *PLUS*** **E3204 PASTA COOKER**



## **USERS INSTRUCTIONS**

**CAUTION - READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE!**

### **SECTION 1 - GENERAL DESCRIPTION**

### **SECTION 2 - CONTROLS and OPERATION**

### **SECTION 3 - CLEANING and MAINTENANCE**

**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.**

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.

### **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.

### **WARNING - THE APPLIANCE MUST BE EARTHED.**

**THIS APPLIANCE CAN BE USED BY PERSONS WITH REDUCED PHYSICAL, SENSORY OR MENTAL CAPABILITIES OR LACK OF EXPERIENCE/KNOWLEDGE. PROVIDED SUCH INDIVIDUALS HAVE BEEN GIVEN INSTRUCTION CONCERNING USE OF THE APPLIANCE IN A SAFE WAY AND THAT THEY UNDERSTAND THE HAZARDS INVOLVED. CHILDREN SHALL NOT PLAY WITH THE APPLIANCE AND CLEANING/USER MAINTENANCE WILL NOT BE CARRIED OUT BY CHILDREN WITHOUT SUPERVISION.**

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.

This equipment is **ONLY FOR PROFESSIONAL USE**, and shall be operated by **QUALIFIED** persons. It is the responsibility of the Supervisor or equivalent to ensure that users wear **SUITABLE PROTECTIVE CLOTHING** and to draw attention to the fact that, some parts will, by necessity, become **VERY HOT** and will cause burns if touched accidentally.

### **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.

Phone 01786 455 200

T100818 Ref. 5

## SECTION 1 - GENERAL DESCRIPTION

The E3204 is a pasta cooker. It is not supplied with baskets to reheat portions but the following are available to purchase as optional extras.

1/6 size basket - 144mm (w) x 164mm (d) x 200mm (h)

1/3 size basket - 297mm (w) x 164mm (d) x 200mm (h)

The water capacity is 25 litres. Fill to the lower level indicated on the pan rear.



**Warning - THIS APPLIANCE MUST BE EARTHED.**

## SECTION 2 - CONTROLS and OPERATION

This unit must be installed by a suitably qualified person.

A mains connecting cable is supplied. If this cable is damaged, it must be replaced by the manufacturer, service agent or similarly qualified person.



**Warning**

**NEVER USE THE UNIT WITHOUT FILLING PAN WITH WATER!**

### Operation

- Ensure drain valve is in closed position  
(Refer to Figure 2).
- Ensure elements are horizontal within pan.
- Fill pan with water to maximum level mark.
- Switch on mains control (*behind door*).
- Adjust operating thermostat to desired temperature  
(*amber neon will light*).
- When amber neon goes out, required temperature has been reached and pasta can be loaded.
- Excess starch can be drawn off via drain/overflow at pan front.  
A basket resting area is provided at front of hob. where excess water can drain back into pan.
- Switch off. Drain and clean appliance after use.

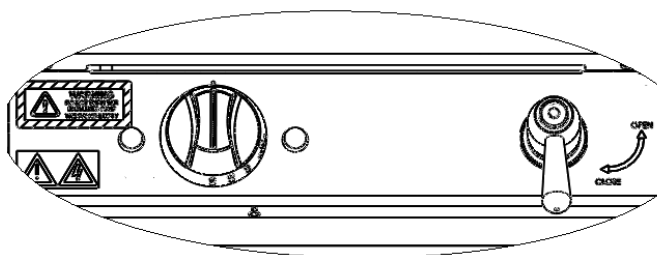


Figure 1.

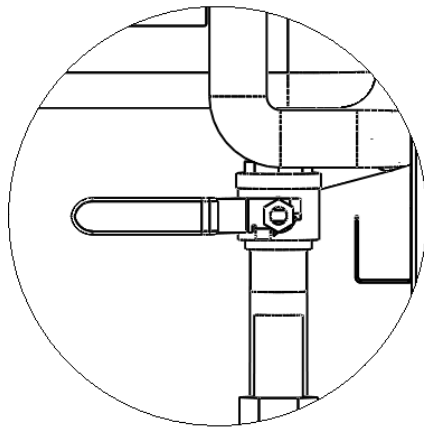


Figure 2. with valve shown in closed position.

### SECTION 3 - CLEANING 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.



Switch off electricity supply prior to cleaning. Clean pan with hot, soapy water and a soft cloth. NEVER USE a spray jet to clean this appliance.

Use handle (*located behind door*) to tilt elements out of pan for cleaning.

Always return elements to horizontal position prior to use.