



F900 SERIES

User, installation and servicing instructions

BRATT PAN

E9881

Read these instructions before use

DATE PURCHASED:

MODEL NUMBER:

SERIAL NUMBER:

DEALER:

SERVICE PROVIDER:

T100952

REV. 5

Dear Customer,
Thank you for choosing Falcon Foodservice Equipment.

This manual can be downloaded from 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. WEE/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.



- 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: gas safety (installation & use) regulations, health and safety at work act, local and national building regulations, fire precautions act.
- To prevent shocks, all appliances must be earthed.
- 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.
- 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 competent persons are allowed to 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.
- Unless otherwise stated, parts which have been protected by the manufacturer must not be adjusted by the installer.
- Take care when moving an appliance fitted with castors.
- Check that no damage has occurred to the appliance, power cable, or plug during transit. If damage has occurred, do not use this appliance.
- Installation, periodic testing, repair and fixed wiring connections should only be undertaken by a competent electrician.
- Ensure 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).
- 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.

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.

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

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Section 1: General Reminders and Notes

1.1 GENERAL REMINDERS

Read the warnings contained in this manual carefully as they provide important information concerning safety during the installation, use and maintenance of the appliance.

Keep these instructions carefully!

Only personnel trained for its specific use should use the equipment.

Keep the appliance under control during use.

The appliance should be used only for the purpose for which it has been specifically designed; other uses are improper and hence dangerous.

During operation surfaces can become hot and require special operation.

Unplug the appliance in case of failures or improper operation.

Apply exclusively to a service centre for repairs or maintenance.

All important information about the appliance required for technical service is contained in the technical data plate (*see figure 1*).

In the event of technical assistance being required, the trouble must be described in as much detail as possible, so that a service technician will be able to understand the nature of the problem.

Gloves should be worn to protect the hands during installation and maintenance operations.



WARNING! : FOLLOW THE FIRE PREVENTION REGULATIONS VERY CAREFULLY.

WARNING! : NOT USED ABSOLUTLY AS FRYING MODE.

1.2 TECHNICAL DATA

TABLE 1

Model	External dimensions (mm) <i>w x d x h</i>	Electrics	Electric cable (mm ²)	Total power (kW)
E9881	800 x 900 x 900	400V 3N~	5 X 4	9.9

TABLE 2 – CHARACTERISTICS OF COOKING PAN

Model	Dimensions (mm) <i>w x d x h</i>	Pan capacity (Max. Level) (litres)	Angle of pan rotation	Drain minimum width (mm)
E9881	720 x 560 x 225	80	80°	125

1.3 CONSTRUCTION

Robust steel structure mounted upon 4 adjustable feet. Exterior and top finish is stainless steel 18/10.

Stainless steel pan with DUPLEX bottom.

Lid in stainless steel, hinged and spring balanced in all opening positions.

Hand tilting of the pan.

Pan is heated by means of three heating elements (*3400W 240V each*), secured to pan bottom.

Temperature regulation is possible between 45° and 295°C by means of switch thermostat.

Safety thermostat cuts power automatically in the event of unit failure (*eg. faulty thermostat*).

Green neon will light when the appliance is on.

Orange neon will light when one of the heating elements is on.

Pan is filled by means of a tap located on the front panel.

1.4 LAWS, TECHNICAL PRESCRIPTIONS AND DIRECTIVES

When installing the appliance, it is necessary to follow and comply with the following regulations:

Current regulations on the matter;

Hygiene or sanitary regulations concerning cooking environments;

Municipal and/or territorial building regulations and fire prevention prescriptions;

Current accident prevention guidelines;

Electricity board regulations concerning safety;

Regulations of electrical power supply company or agency;

Other local regulations.

1.5 SPECIAL REQUIREMENTS FOR THE INSTALLATION SITE

The room in which the appliance is to operate must be well ventilated.

In addition, the appliance should be located below an extractor hood in order that cooking vapour can be removed rapidly and continuously.

Current regulations require the installation of a multiple pole switch between the appliance and the electrical power supply; the switch must have a contact gap of least 3mm on each pole.

This appliance requires one water connection. The line must be fitted with an on-off valve.



WARNING! : THE ISOLATING SWITCHES FOR THE ELECTRICAL AND WATER SUPPLIES MUST BE LOCATED CLOSE TO THE APPLIANCE AND WITHIN EASY REACH OF THE USER.

Section 2: Positioning, Installation and Maintenance

2.1 POSITIONING

Remove all the packaging and check that the appliance is in perfect conditions. In case of visible damage, do not connect the appliance and notify the sales point immediately.

Remove the PVC protection from the panels.

Dispose of packaging according to regulations. Generally material is divided according to composition and should be delivered to the waste disposal service.

There are no special instructions regarding distances from other appliances or any walls, however it is advisable to maintain a sufficient distance to allow servicing. In any event where an appliance is to be installed in direct contact with an inflammable wall, it is advisable to fit suitable heat insulation.

The appliance must stand level. Small differences in level can be eliminated by screwing or unscrewing the adjustable feet: A significantly uneven or sloping stance can affect the operation of the appliance adversely.

2.2 INSTALLATION



WARNING! : ONLY A QUALIFIED SERVICE ENGINEER SHOULD PERFORM THE INSTALLATION, MAINTENANCE AND TEST OF THE APPLIANCE.

WARNING! : BEFORE CONNECTING THE APPLIANCE TO ELECTRICAL OR WATER SUPPLIES, MAKE SURE THAT THESE COMPLY WITH THE REQUIREMENTS STATED ON THE TECHNICAL DATA PLATE.

2.2.1 ELECTRICAL CONNECTIONS AND EQUIPOTENTIAL BONDING



WARNING! : THE APPLIANCE IS SUPPLIED TO OPERATE ACCORDING TO POWER SUPPLY INDICATED ON DATA PLATE.

As mentioned, the appliance must be connected to the power supply by way of a multiple pole main isolating switch and protection device, that must be proportioned to the power of the appliance (1 mA per kW of rated power).

The earthing system must be efficient.

As this appliance is a type X equipment (*delivery without power cable and plug*), the cable and other hardware needed to make the connection to the electrical power supply must be provided by the installer.

The power cable type is detailed “Technical data” and shall be resistant to oil.

Proceed as follows to access power supply terminal board:

Switch off appliance.

Remove front panel by undoing two fixing screws.

Remove lid from housing that protects electrical components.

Cable must be fed in below clamp. Individual wires are then fastened to the corresponding terminals of terminal board. The earth wire must be longer than the other wires so that in the event of the cable being jerked or the clamp broken, the live wires will disconnect first. Lock cable fastener.

The appliance must incorporate an equipotential system.

Connect terminal at lower right-hand side marked with the international symbol a connector with a nominal cross section $<10 \text{ mm}^2$. All the appliances installed and the earth system of the building shall be connected like this.

ATTENTION!

Ensure that the electrical cable is not stretched or under strain when carrying out any maintenance task.



WARNING! ; THIS APPLIANCE MUST BE EARTHED

2.2.2 CONNECTION TO WATER SUPPLY

Water inlet pressure must be between 50 and 300 kPa, otherwise install a pressure regulator on the line before the appliance.

Install a cut-off valve for each supply on the line before the appliance.

Make connections according to regulations currently in force.

Water connections to 10mm. are fitted in the lower part on the left-hand side of the appliance.

2.3 COMMISSIONING AND TESTING

When all supply connections have been made, the appliance and the overall installation must be checked following the directions given in this manual.

Check the following:

All protective film has been removed from the external surfaces;

That the terminal board housing removed for electrical connection has been reinstalled.

Connection has been made in accordance with requirements and directions indicated in this manual;

All safety requirements in current standards, statutory regulations and directives have been met;

Water connections are leak-free;

Electrical connection has been performed according to standards.

In addition, check that when appliance has been installed, power cable is not be subjected to stretching nor should it be in contact with any hot surface.

Proceed to operate appliance as directed in the instructions for use.

While appliance is in use, voltage should not differ from the nominal voltage more than +/- 10%.

A test report must be completed in full and submitted to the customer. When the report has been signed for by the customer, the appliance is covered by the manufacturer's warranty.

2.4 MAINTENANCE OF THE APPLIANCE

WARNING! : ALL MAINTENANCE OPERATIONS SHALL ONLY BE PERFORMED BY A QUALIFIED SERVICE ENGINEER!



BEFORE ATTEMPTING ANY MAINTENANCE, ISOLATE THE APPLIANCE AT THE MAIN SWITCH AND TAKE STEPS TO ENSURE THAT IT IS NOT INADVERTAENTLY 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.

2.4.1 POSSIBLE FAILURES AND THEIR ELIMINATION



WARNING! : ONLY A TECHNICALLY QUALIFIED SERVICE ENGINEER SHOULD PERFORM THE FOLLOWING OPERATIONS.

WARNING! : BEFORE RESETTING SAFETY THERMOSTAT, IT IS NECESSARY TO ELIMINATE THE PROBLEM THAT CAUSES ACTIVATION!

Even normal use of the appliance may cause operation inconveniences and failures.

The most common problems are the following:

PAN DOES NOT REACH SET TEMPERATURE:

Possible causes:

- Check connections to switch.
- Check connection to operating thermostat.
- Check connection to electromagnetic switch.
- Heating elements are burned.

SIGNAL NEONS DO NOT LIGHT

- Check connection to switch.
- Signal neon is faulty.

THE BRATT PAN WORKS WITH DISCONNECTED THERMOSTAT

- Electromagnetic switch contacts are cut off.

LOW EFFICIENCY OF THE PAN

- Check heating elements.

Section 3: Use and cleaning

3.1 WARNINGS AND HINTS FOR USER

This manual contains all the instructions required for a proper and safe use of our appliances.

Keep manual in a safe place for future consultation!

This appliance is for catering use and must be used only by trained kitchen staff.

The appliance must always be kept under control during use.

The bratt pan is ideal for preparing cream and custards, delicate dishes and sauces. It ensures a specific temperature regulation (*from 50 to 200°C*) and the operator can follow the cooking cycle without difficulties.



WARNING! : THE MANUFACTURER WILL NOT BE HELD RESPONSIBLE FOR INJURIES OR DAMAGE DUE TO NON-COMPLIANCE WITH SAFETY RULES OR IMPROPER USE OF THE APPLIANCE BY THE OPERATOR.

Some improper operating conditions may be caused by unsatisfactory use of the unit. It is necessary to train personnel on the operation of the appliance to achieve best results.



WARNING! : ALL INSTALLATION AND MAINTENANCE OPERATIONS MUST BE PERFORMED BY QUALIFIED SERVICE PERSONNEL.

Respect the periods required for maintenance. With this in mind, customers are recommended to sign a service agreement.

In case of failures concerning the appliance, electricity and water supplies must be cut off instantly.

In case of recurrent failures contact a service technician.

3.2 INSTRUCTIONS FOR USE

Before using the appliance for the first time, wash the pan interior thoroughly.

Warning! : Fill pan up to a maximum of 40mm below the overflow border according to maximum level mark, including the food to be cooked.

3.2.1 SWITCH ON

Activate main switch, placed before the appliance.

Starting from position "0" turn thermostat knob to desired temperature between 45° and 295°C: the indicator neons will become lit. **Green** indicates that appliance is on. **Orange** indicates that heating elements are on; when desired temperature is reached, neon will go out.

Emptying the pan:

The pan is tilted by means of a hand wheel positioned to RH side of front panel. Turning hand wheel anti-clockwise raises pan, turning it clockwise lowers pan.

3.3 CLEANING AND CARE OF THE APPLIANCE

Do not use aggressive substances or abrasive detergents when cleaning the stainless steel components.

Avoid using metal pads on stainless steel parts as these may cause rust. For the same reason, avoid contact with materials containing iron.

Do not use sandpaper or abrasive paper for cleaning; in special cases use a powder pumice stone.

In case of particularly resistant dirt, it is advisable to use abrasive sponges (*e.g. Scotch-Brite*).

It is advisable to clean the appliance only after it has cooled down.

3.3.1 DAILY CLEANING



WARNING! : WHEN CLEANING THE APPLIANCE, NEVER USE A DIRECT JET OF WATER. THIS WILL PREVENT INFILTRATION OF LIQUID AND DAMAGE TO COMPONENTS.

Clean the pan with water and a detergent. Rinse thoroughly and dry well with a soft cloth.

External surfaces should be washed down using a sponge and hot water with a suitable proprietary cleaner addend.

Rinse always thoroughly and dry with a soft cloth.

3.4 SPECIAL PROCEDURES IN CASE OF PROLONGED INACTIVITY

If appliance is to stand idle for any length of time (*e.g. holidays or seasonal closing*) it must be cleaned thoroughly, leaving no trace of food or dirt.

Leave lid open so air can circulate inside the pan.

For added care after cleaning, protect external surfaces by applying a proprietary metal polish.

Be absolutely certain to shut off all utilities (*electrical power supply and water*).

Air the room appropriately.

3.5 SPECIAL PROCEDURES IN CASE OF FAILURES

If appliance does not work properly during use, turn it off immediately and isolate electrical power and water supplies and contact your service provider.

The manufacturer will not be held responsible nor has any warranty commitments for damage caused by non-compliance with regulations or by installation not carried out in conformity with the instructions.

The same applies in case of improper use or different application by the operator.

3.6 HOW TO PROCEED, IF...

Maintenance operations and repairs must be performed only by qualified service personnel!

Switch the unit off and disconnect electrical and water supplies as applicable. Remove control knob, control panel, water inlet tap handle and pan-tilt handwheel.

REPLACEMENT OF HEATING ELEMENTS

- Disconnect heating element wiring.
- Remove front fixed panel and the steady pin from tilting pan lever.
- Tilt pan to the maximum access position.
- Remove insulation protection, undo pan fixing screws.
- Remove heating element protection panel.
- Remove element support plate from damaged element.
- Replace heating element and replace parts in reverse order.

REPLACEMENT OF SIGNAL NEON

- Disconnect wiring.
- Remove signal lamp by undoing the fixing that secures neon to control panel.
- Fit replacement neon and replace parts in reverse order.

REPLACEMENT OF OPERATING OR SAFETY THERMOSTAT

- Disconnect wiring after having removed the front panel.
- Remove insulation protection and undo pan fixing screws.
- Remove heating elements protection panel.
- Remove central heating element support plate.
- Remove central heating element and fixing bulb boss.
- Replacing thermostat. Take care when tightening the phial clamps.
If phials are crushed, this is likely to cause damage to the thermostat.

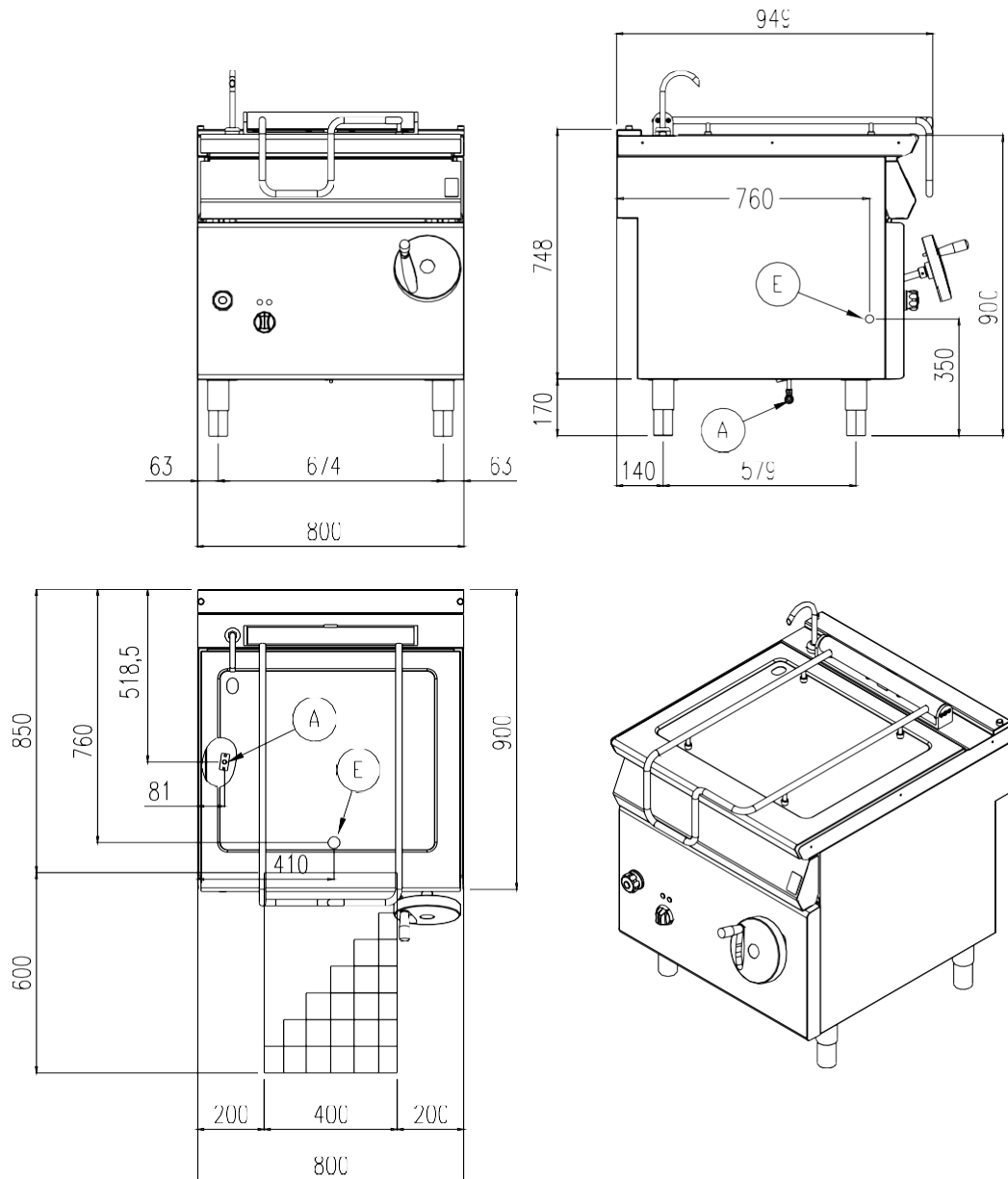
REPLACEMENT OF SWITCH

- Disconnect wiring after having removed front panel.
- Replace switch by undoing support fixing screws, after removing coaxial working thermostat.
- Fit replacement switch and replace parts in reverse order.

Section 4: Figures and details

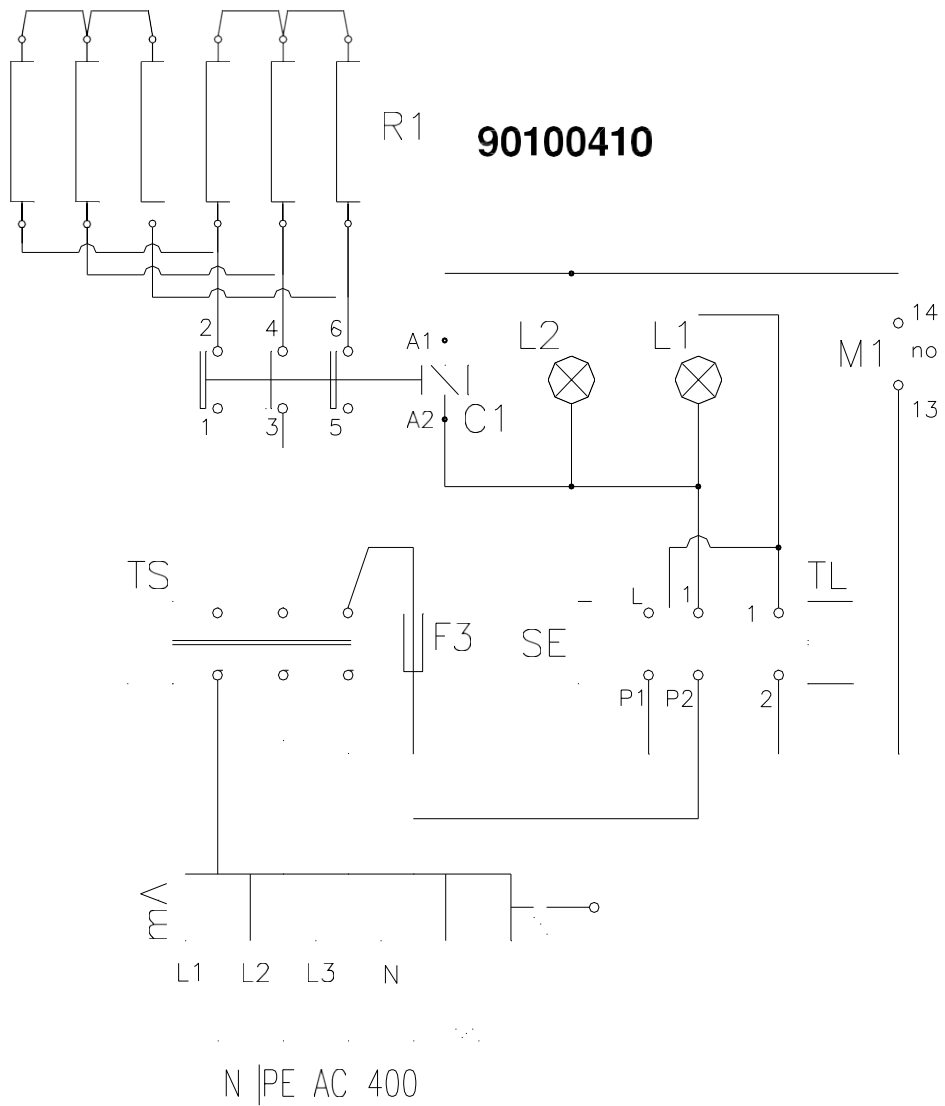
4.1 SIZE OF APPLIANCE AND POSITION OF CONNECTIONS

T - Technical data plate A - Water connection 3/4" M E - Electrical connection



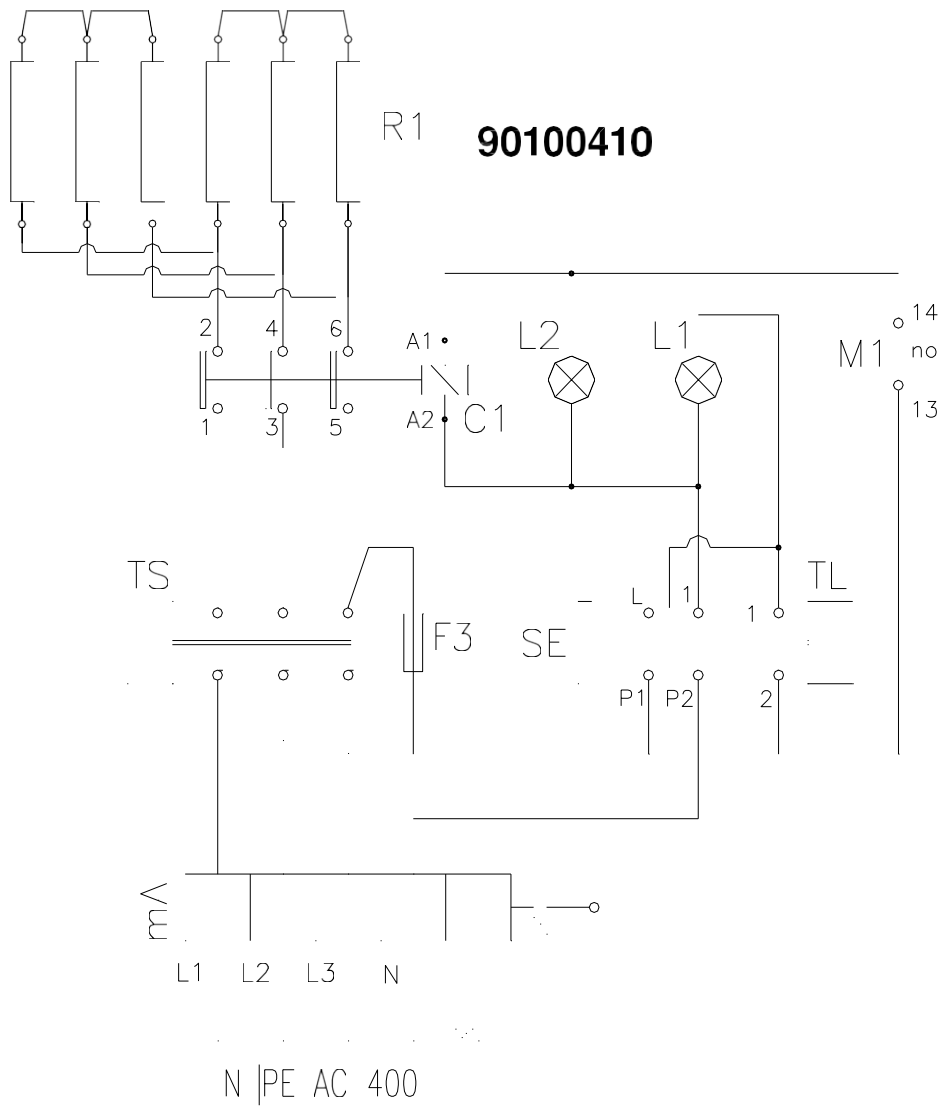
4.2 WIRING DIAGRAM for 400V 3/N/PE AC model

mA Junction block	TL Thermostat
SE General switch	TS Safety thermostat
C1 Electromagnetic switch	R1 Heating element
L1 Green signal lamp	M1 Microswitch
L2 Orange signal lamp	F3 Fuse 3.15A

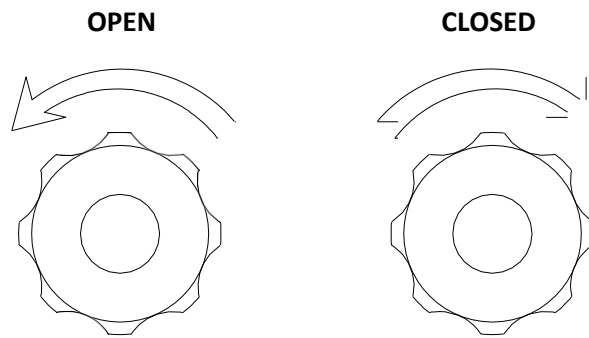


4.2.1 WIRING DIAGRAM MOD. 230V 3/PE AC model

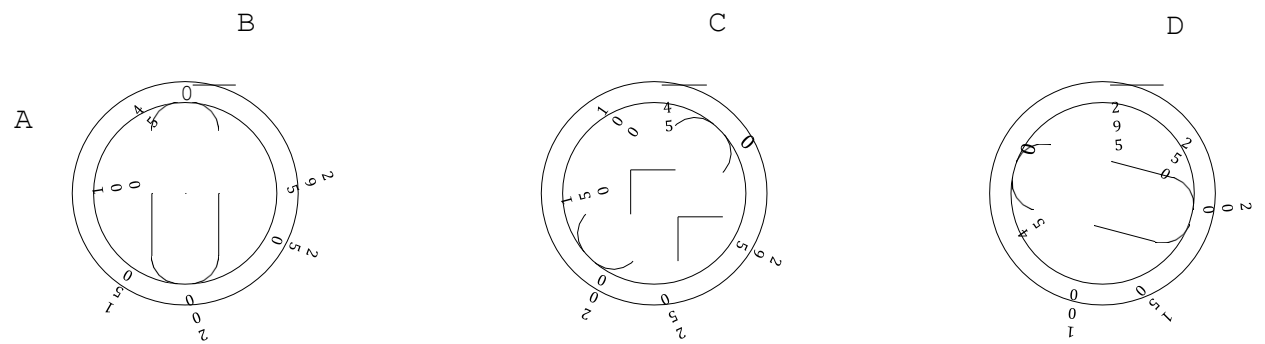
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|----------------------------------|-----------------------------|
| mA Junction block | TL Thermostat |
| SE General switch | TS Safety thermostat |
| C1 Electromagnetic switch | R1 Heating element |
| L1 Green signal lamp | M1 Microswitch |
| L2 Orange signal lamp | F3 Fuse 3.15A |



4.3 KNOB FOR WATER INLET



4.4 CONTROL KNOB



- A. Control knob
- B. Off position
- C. Minimum position
- D. Maximum position