



DOMINATOR *PLUS*

USERS, INSTALLATION AND SERVICING
INSTRUCTIONS

GAS BRATT PAN

G3800DX

DATE PURCHASED:

MODEL NUMBER:

SERIAL NUMBER:

DEALER:

SERVICE PROVIDER:



T100840 Rev. 12

Dear Customer,
Thank you for choosing Falcon Foodservice Equipment.

This manual can be downloaded from www.falconfoodservice.com, where you also can see the full range of our products and latest news.

Alternatively, scan the code below using a mobile device.



IMPORTANT: Please keep this manual for future reference.

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.

SYMBOLS



PLEASE READ THIS MANUAL

This manual should be read carefully before operating, installing or servicing the appliance.



WARNING!

Please pay particular attention to sections of the manual which has this warning symbol. If ignored, it may result in personal injury or damage to the appliance.



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.

Falcon Foodservice Equipment

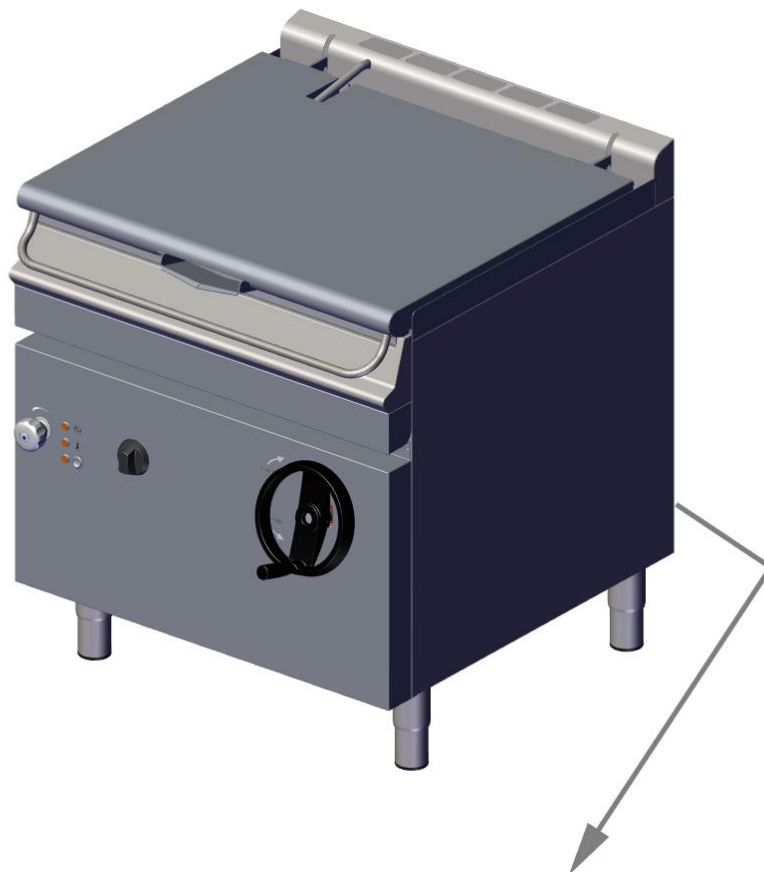
Wallace View, Hillfoots Road,



Stirling, FK9 5PY, Scotland

Phone: 01786 455200

1.0 INTRODUCTION

This appliance has been UKCA/CE-marked on the basis of compliance with the Gas Appliance/Product Safety and Metrology, Electrical and EMC Directives/Regulations for the heat inputs, gas pressures and voltages stated on the data plate.



STD EN 203	MODEL G3800	A1	SERIAL NO. Fxxxxxx	GAS TYPE NAT GAS G20	
SUPPLY PRESS 20 mbar	COUNTRY GB.IE	P.I.N -	CAT. I12H3P		
 0086/13	I.P RATING IP X4				
INJECTOR MARKING	330	NOMINAL HEAT INPUT	14 KW	GAS RATE	ADJ PRESS 10 mbar
	-		- KW	1.46 m3/h	SET PRESS OVEN - mbar
	-		- KW	- kg/h	SET PRESS BOILER - mbar
RATED ELECTRIC INPUT - KW 230	VOLTS	OUTPUT FREQUENCY 50 KHz	EXT FUSE 13 A		
PHASE LOADING	L1 -A	L2 -A	L3 -A	50 Hz INT FUSE 2 A	
	Falcon Foodservice Equipment Wallace View, Hillfoots Rd, Stirling, Scotland, FK9 5PY. Tel: 01786 455200 info@falconfoodservice.com				
SCRAP			G3800	Fxxxxxx	

IMPORTANT!

- It is most important that these instructions be consulted before operating, installing and commissioning this appliance. Failure to comply with the specified procedures may result in damage or the need for a service call.
- 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, Health and Safety at Work Act, Local and National Building Regulations, Fire Precautions Act.**



TO PREVENT SHOCKS, ALL APPLIANCES MUST BE EARTHED.

- 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.
- Upon receipt of the Instruction manual, the installer must instruct the responsible person(s) of the correct operation and maintenance of the appliance.
- If a need arises to convert the appliance for use with another gas, a qualified person must be consulted. Those parts which have been protected by the manufacturer **MUST NOT** be adjusted by the user.
- Unless otherwise stated, parts which have been protected by the manufacturer are not to be adjusted by the installer.
- Regular servicing by a qualified person is recommended to ensure the continued safe and efficient performance of the appliance.
- Care must be taken to control the movement of an appliance fitted with castors.
- **Training and competence** - To help ensure the safe use of this appliance, there is a requirement for you to provide whatever information, instruction, training, and supervision, as is necessary to ensure, so far as is reasonably practicable, the health and safety of all users.

For further help and information on training and competence, we would refer you to the Health and Safety Executive website; www.hse.gov.uk document ref: health and safety training INDG345. International customers should default to the health and safety guidelines provided by your government body.

- **Risk assessment** - As part of managing the health and safety of your business, you must control any risks identified in your commercial kitchen.

To do this you need to think about what might cause harm to people, and decide whether you are taking reasonable steps to prevent that harm. This is known as risk assessment. It is important to consider the environment around the product, as well as the product itself. For example, oil or food spills will present a significant risk, so the need to immediately clean up such spills must be reflected in staff training.

For further help and information on risk assessments, we would refer you to the Health and Safety Executive website; www.hse.gov.uk document ref: risk assessment INDG163. International customers should default to the health and safety guidelines provided by your government body.

- **Cleaning and maintenance** - When removing heavy items to aid cleaning, or maintenance, particular care should be taken. A manual handling risk assessment is the best way to determine the level of risk to anyone using, or maintaining, this equipment. To help with such an evaluation, we have included the weights of individual components that may present significant risk.

For further help and information on manual handling, and associated risk assessment, we would refer you to the Health and Safety Executive website; www.hse.gov.uk document ref: manual handling at work INDG143. International customers should default to the health and safety guidelines provided by your government body.

The cleaning of fryers or other products that use hot oil, present significant risks to end users and particular care should be taken. Cold water and hot oil, for example, are an explosive mix and should be avoided at all costs.

Other useful references for health and safety issues

www.hse.gov.uk

Essentials of health and safety at work ISBN978

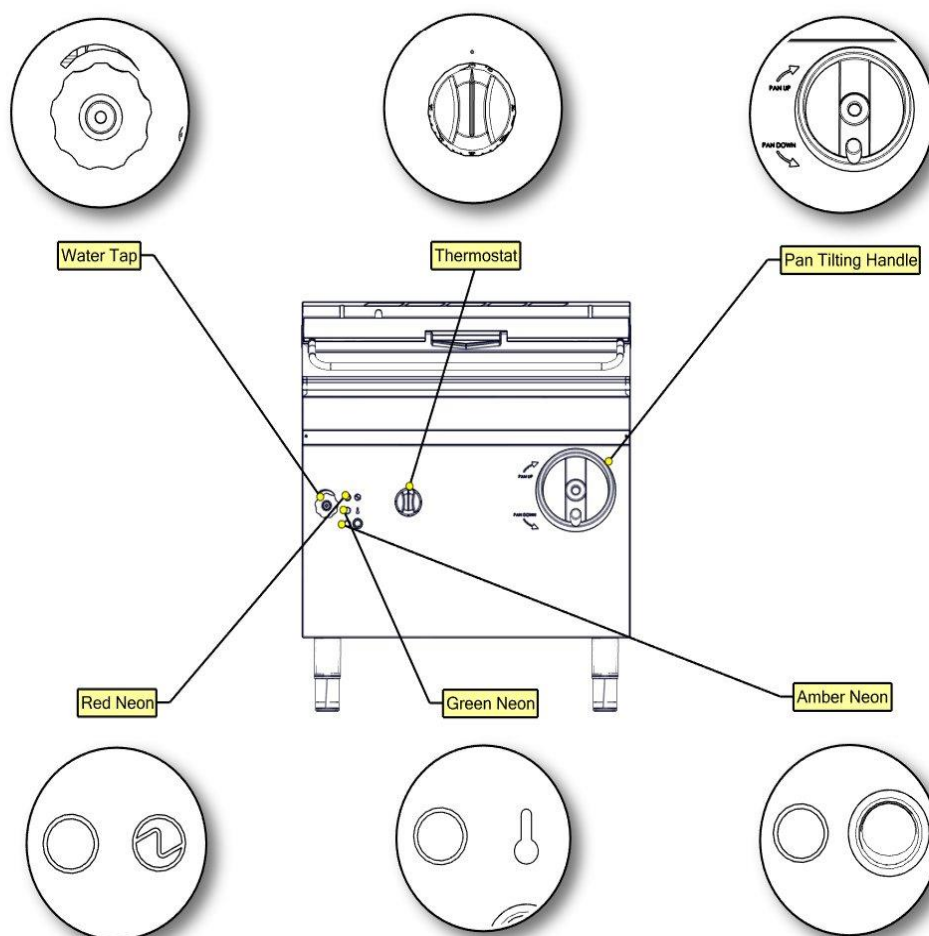
Noise at work INDG362

Safe systems of work

Other notes added to the body of the instructions

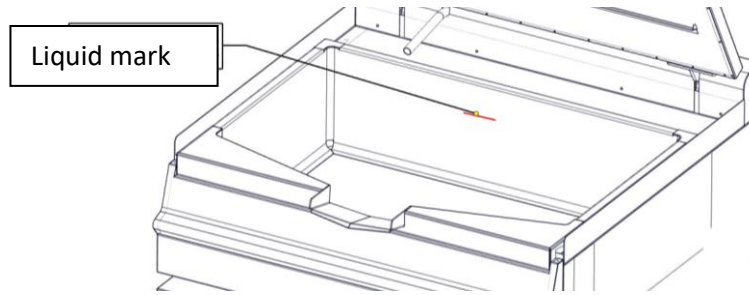
2.0 OPERATION

2.1 Controls



2.2 Using the Bratt Pan

1. Ensure pan is fully lowered, using the pan tilting handle.
2. Ensure mains gas is turned on.
3. Plug in the appliance and turn the mains electricity ON. The red neon will illuminate.
4. Turn thermostat control knob to desired temperature. The flame will auto ignite and the green neon will illuminate.
5. If the flame fails to ignite, the amber neon will illuminate. Press and hold the reset button for 5 seconds. Amber neon will go out and the ignition sequence begins again – repeat this stage as necessary.
6. When the desired temperature is reached, the green neon will go out.
7. If cooking a liquid based food, ensure it does not go over the liquid mark as shown below.



8. Turn ON the water tap to top up, if necessary.
9. To empty contents, first ensure the thermostat control knob is turned OFF. This will extinguish the burner. Lift the pan with the pan tilting handle and the content will start pouring from the lip.



DO NOT DEEP FRY WITH THIS APPLIANCE.

WARNING – STEAM MAY RUSH OUT WHEN OPENING THE LID.

DO NOT OPERATE WATER TAP WHEN LID IS DOWN.

DO NOT ADD WATER, OR WET FOOD, TO HOT OIL AS AN EXPLOSION MAY OCCUR.

NEVER LEAVE PRODUCTS IN USE UNSUPERVISED AND ALWAYS TURN PRODUCT OFF AT THE END OF SERVICE.

3.0 GETTING THE MOST FROM THE APPLIANCE

SAVE ENERGY AND RUNNING COST BY TURNING OFF THE APPLIANCE WHEN NOT IN USE.

Griddling

Note that the centre of the pan is hotter than the edges when griddling.

Simmering and Stewing

Lid can be left slightly ajar if a gentle simmer is desired. As mentioned in griddling, the centre of the pan is hotter, so the contents may tend to stick to the pan more around the middle.

4.0 CLEANING AND MAINTENANCE

All surfaces are easier to clean if spillage is removed before it becomes burnt on, and if appliance is cleaned daily.

CAUTION: Failure due to lack of proper cleaning is not covered by warranty.



BEFORE ANY CLEANING IS UNDERTAKEN, ENSURE THE APPLIANCE IS UNPLUGGED FROM THE MAINS SUPPLY AND CANNOT BE INADVERTENTLY TURNED ON.

WARNING – DO NOT ATTEMPT TO CLEAN THIS APPLIANCE WITH A JET OF WATER, OR STEAM CLEAN.

NEVER CLEAN PRODUCTS WHILST THEY ARE HOT.

NEVER ADD WATER TO HOT OIL, AS AN EXPLOSION MAY OCCUR.

ALL SPILLS ONTO THE APPLIANCE, AND ON FLOOR, SHOULD BE CLEANED UP IMMEDIATELY.

Clean pan as soon as possible after use, with hot water and detergent. Soap filled steel wool pads may be used to remove stubborn deposits. After cleaning, empty water from pan, using the pan tilting handle to lift the pan.

Do not use proprietary cleaners, especially those with a high caustic content, on appliance surfaces. This is particularly important when appliance is hot. Such cleaners can cause serious damage, or discoloration, and only a soap or detergent solution should be used.

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.

5.0 SPECIFICATION

5.1 Model Number covered in this group of products

G3800DX 800mm Wide - Manual Lift - Gas - Duplex Bratt Pan

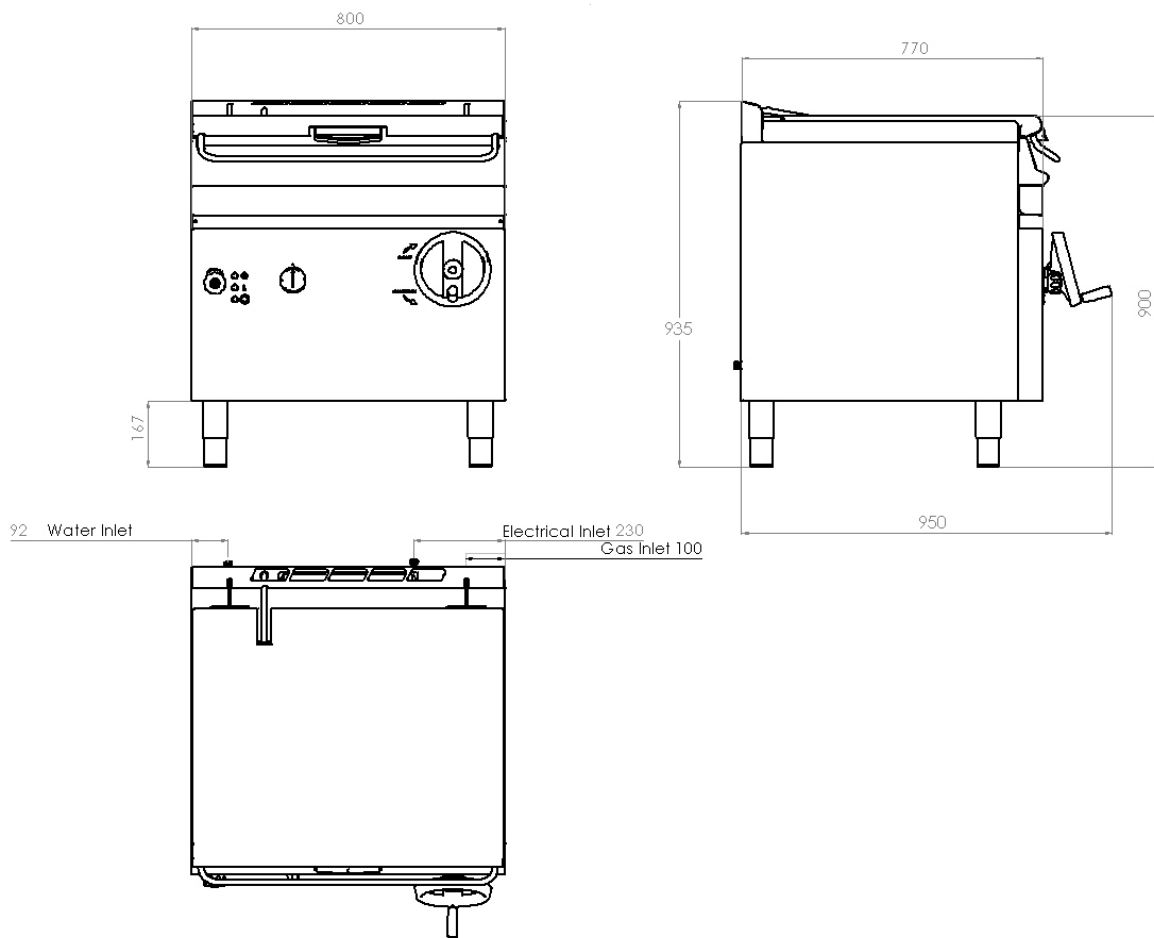
5.2 Technical Data

TECHNICAL DATA – TABLE A			
Gas Type		Natural	Propane
Injector diameters		Ø3.3mm	Ø2.0mm
Pilot Injectors		SIT 31.2	SIT 25
Supply Pressure	mbar	20	37
	Inches w.g	8	14.8
Operating Pressure	mbar	10	34
	Inches w.g	4	13.6

TECHNICAL DATA – TABLE B	
HEAT INPUTS – kW (nett) & Btu/hr (gross)	
Total Input (Natural & Propane Gas)	14 kW
	52,550 Btu/hr
Pilot Rate (Natural Gas)	0.3 kW
	1125 Btu/hr
Pilot Rate (Propane Gas)	0.18 kW
	675 Btu/hr

TECHNICAL DATA – TABLE C	
ELECTRICAL LOADING	
TOTAL POWER	0.033 kW
Current at 230V	0.014 A

6.0 DIMENSIONS / CONNECTION LOCATIONS



7.0 INSTALLATION

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:

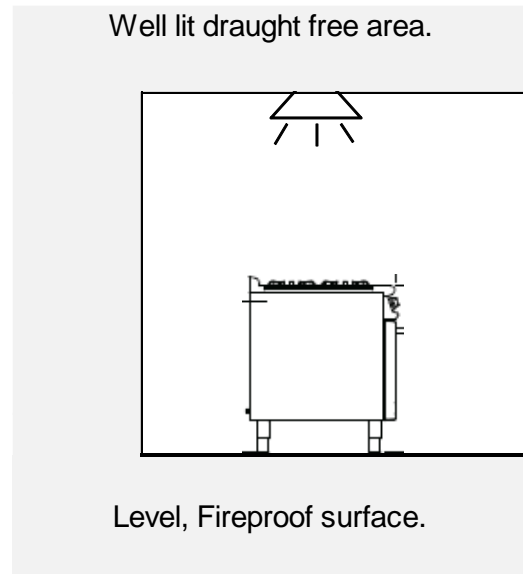
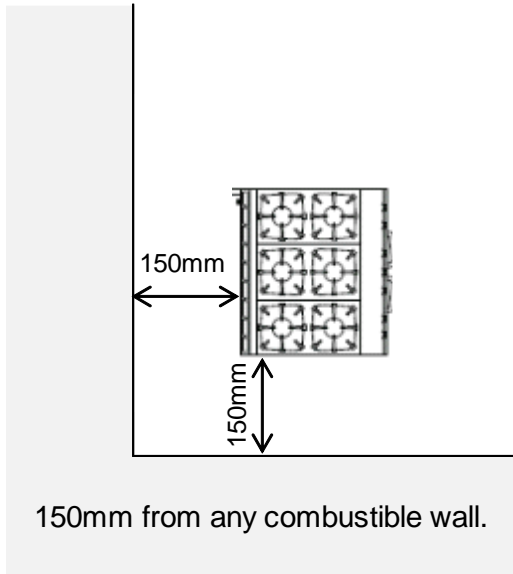
- Automatic Disconnection of Supply (ADS) by means of a residual current device having a residual operating current not exceeding 30mA;
- Supplementary protective equipotential bonding; and
- Reduction of maximum fault clearance time.

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

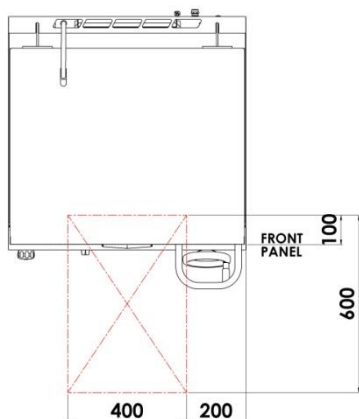
7.1 Unpacking

1. Remove all packaging from the appliance.
2. Remove all plastic coatings.
3. Ensure there are no missing parts.
4. Ensure that no damage is evident.
5. Fit Lid handle using fixings supplied, and locate water inlet pipe in position in the rear flue at the left hand side.

7.2 Siting / Clearances



CAUTION: If siting, the necessary clearances to any combustable wall **MUST BE** the largest figure given for individual appliances instructions.



If a Gully is used in the premises, ensure it covers the highlighted area.

DO NOT directly connect the flue to any mechanical extraction system, or to the outside air. The flue discharges vertically through hob rear. Care should be taken not to disturb the air combustion admission and evacuation of the flue.

7.3 Ventilation

Adequate ventilation must be provided to supply sufficient fresh air* for combustion, and allow easy removal of combustion products, which may be harmful to health. Recommendations for Ventilation of Catering Appliances are given in **BS5440:2**.

For multiple installations, the requirements for individual appliances should be added together. Installation should be made in accordance with local and/or national regulations applying at the time. A qualified installer **MUST** be employed.

*A minimum of 15 to 20m³/h of air is required.

7.4 Gas Supply & Connection

The incoming service must be of sufficient size to supply full rate without excessive pressure drop.

A gas meter is connected to the service pipe by gas supplier. Any existing meter should be checked by supplier to ensure it is of adequate capacity to pass required rate for appliance, in addition to any other gas equipment installed.

Installation pipe work should be fitted in accordance with IGE/UP/2. The pipe work should be of adequate size, but not smaller than unit gas inlet connection, i.e. RP $\frac{1}{2}$ ($\frac{1}{2}$ " BSP). An isolating cock must be located close by, to allow shut-down during an emergency or servicing.

If flexible tube is used, the gas supply tubing or hose shall comply with national requirements in force, and not exceed 1.5m in length. These will be periodically examined, and replaced as necessary.

The installation must be tested for gas tightness. Procedure details can be found in IGE/UP/1.

- Connect appliance to gas supply & test for gas tightness.
- The integral gas supply, downstream of gas valve, may be checked by applying leak detection spray with burner lit. Appliance inlet connection terminates at lower rear RH side in Rp $\frac{1}{2}$ ($\frac{1}{2}$ "BSP female).

7.5 Electric Supply & Connection

The appliance is suitable for 50Hz, 230V~ supplies only. The standard terminal arrangement is: 3 wire connection.

Phase 1	Neutral	Earth
BROWN	BLUE	GREEN/YELLOW

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

IF THE CABLE IS DAMAGED, IT MUST BE REPLACED BY A SUITABLY QUALIFIED PERSON. Access to mains terminal block is gained by removing the control panel.

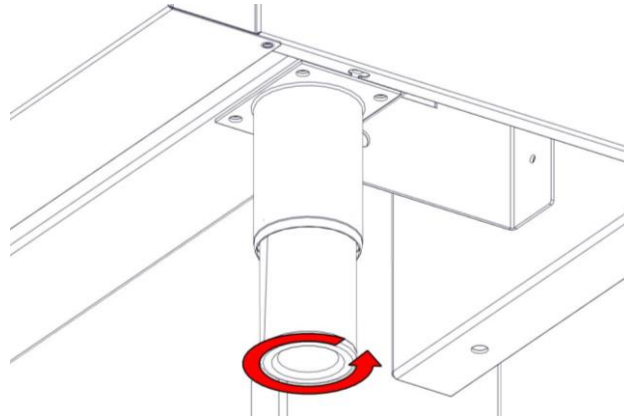
7.6 Water Supply

Connection to the 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). The installation shall be connected to the potable water supply in accordance with national regulations.

7.7 Assembly

1. Position appliance and carefully level using feet adjusters, as shown below.



2. Appliances with castors should be fitted with accessories supplied, according to separate instructions provided.
3. Connect appliance to electric and water supply, as stated in sections 7.5 & 7.6.
4. Connect appliance to gas supply and test for gas tightness, as stated in 7.4.

7.8 Commissioning

NOTE: Prior to operation, ensure that ALL packing material has been removed. For instructions on how to use the appliance, see section 2.0. For relevant figures, refer to section 5.2.

1. Turn electrical supply on, and ensure red neon illuminates.
2. Turn water tap on and ensure it is working correctly, without any leakage.
3. Ensure the pan tilting handle is functional by emptying the water.
4. Lower the pan and turn thermostat control knob to 200°C. Ensure green neon illuminates. (Reset if necessary – see section 2)
5. Wait until green neon turns OFF and measure the temperature at the middle of the pan. Ensure it reaches around 200°C (±10°C).
6. Turn OFF appliance. Red neon should turn OFF.

If the appliance does not operate correctly please refer to the 'Servicing' section and rectify the problem.



ENSURE THAT KITCHEN PERSONNEL UNDERSTAND THE CORRECT OPERATION, AND CLEANING, OF THE APPLIANCE AND THOSE INDIVIDUALS ARE AWARE OF THE MAINS ISOLATING SWITCH LOCATION.

PLEASE FILL OUT THE INFORMATION TABLE ON THE FRONT COVER AFTER COMMISSIONING.

8.0 CONVERSION

8.1 GAS CONVERSION CHECK LIST

- Change burner pressure at valve, in accordance with section 5.2.
- CHANGE INJECTORS
- CHANGE DATA PLATE
- ADJUST AERATION
- Ensure gas supply is disconnected before commencing. Only reconnect gas supply after all conversion work has been completed.

Changing Burner and Pilot Injectors

- a) Remove front fascia panel.
- b) Remove burner injector holder, using a 22mm spanner.
- c) Remove burner injector from holder, using a 13mm spanner.
- d) Unscrew pilot pipe from pilot assembly, using a 10mm spanner, and remove pilot injector.
- e) Fit new injectors.
- f) Replace in reverse order.

Note: Refer to 'Injectors' section of '9.0 Servicing' for exact positioning of injector holder and pilot assembly.

Adjusting the Aeration

- a) Fully raise pan.
- b) Remove panel above burner inlet by undoing 2 Pozi screws.
- c) Loosen aeration shroud securing screw with an 8mm spanner.
- d) Adjust brass shroud protrusion until it is at 20mm, for Natural Gas, or fully in, for Propane.
- e) Replace in reverse order.

9.0 SERVICING



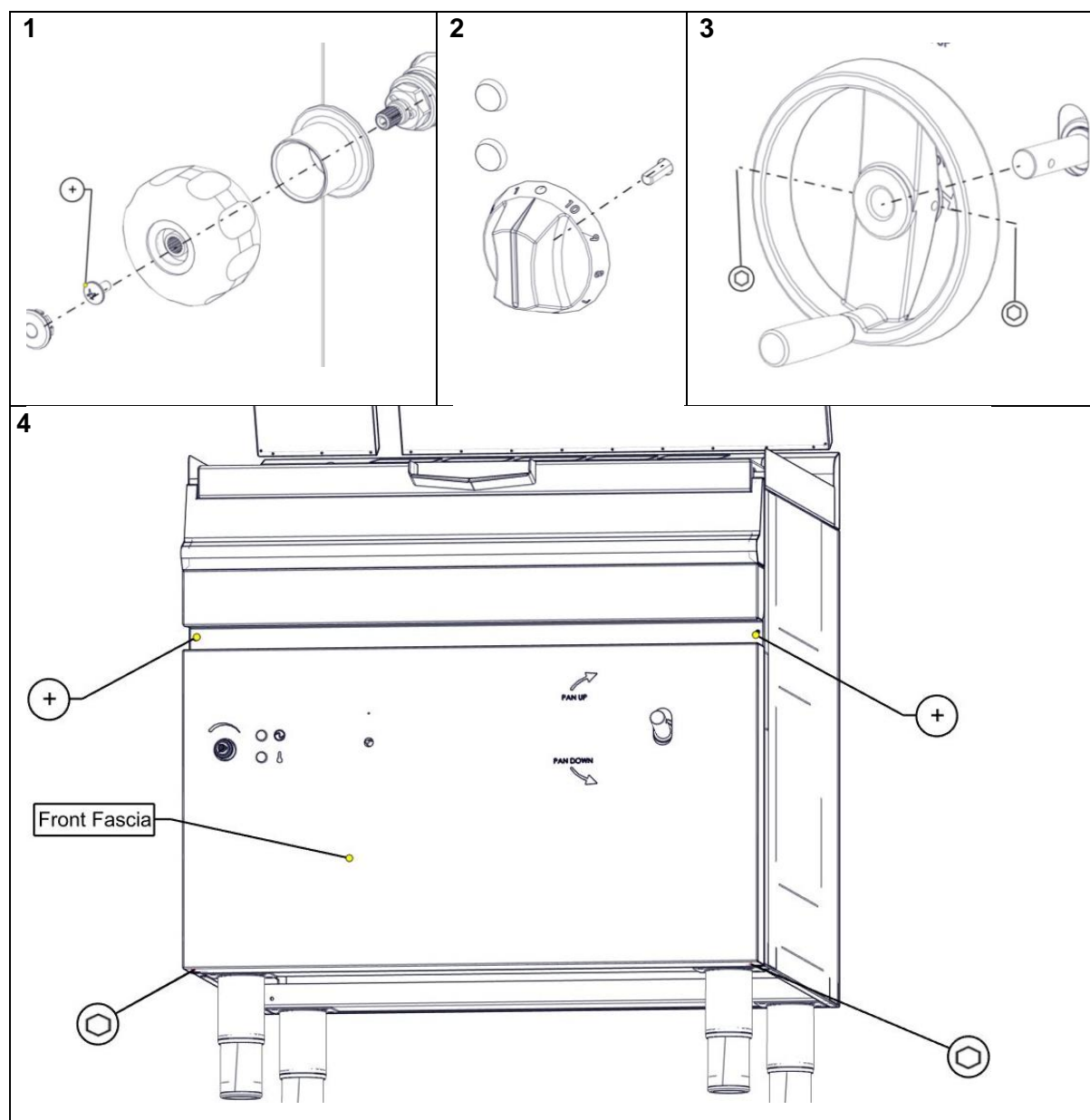
BEFORE ATTEMPTING ANY SERVICING, ENSURE THE APPLIANCE IS UNPLUGGED FROM THE MAINS SUPPLY AND CANNOT BE INADVERTENTLY TURNED ON. AFTER ANY MAINTENANCE TASK, CHECK APPLIANCE TO ENSURE THAT IT PERFORMS CORRECTLY AND CARRY OUT ANY NECESSARY ADJUSTMENTS, AS DETAILED IN 'COMMISSIONING'.

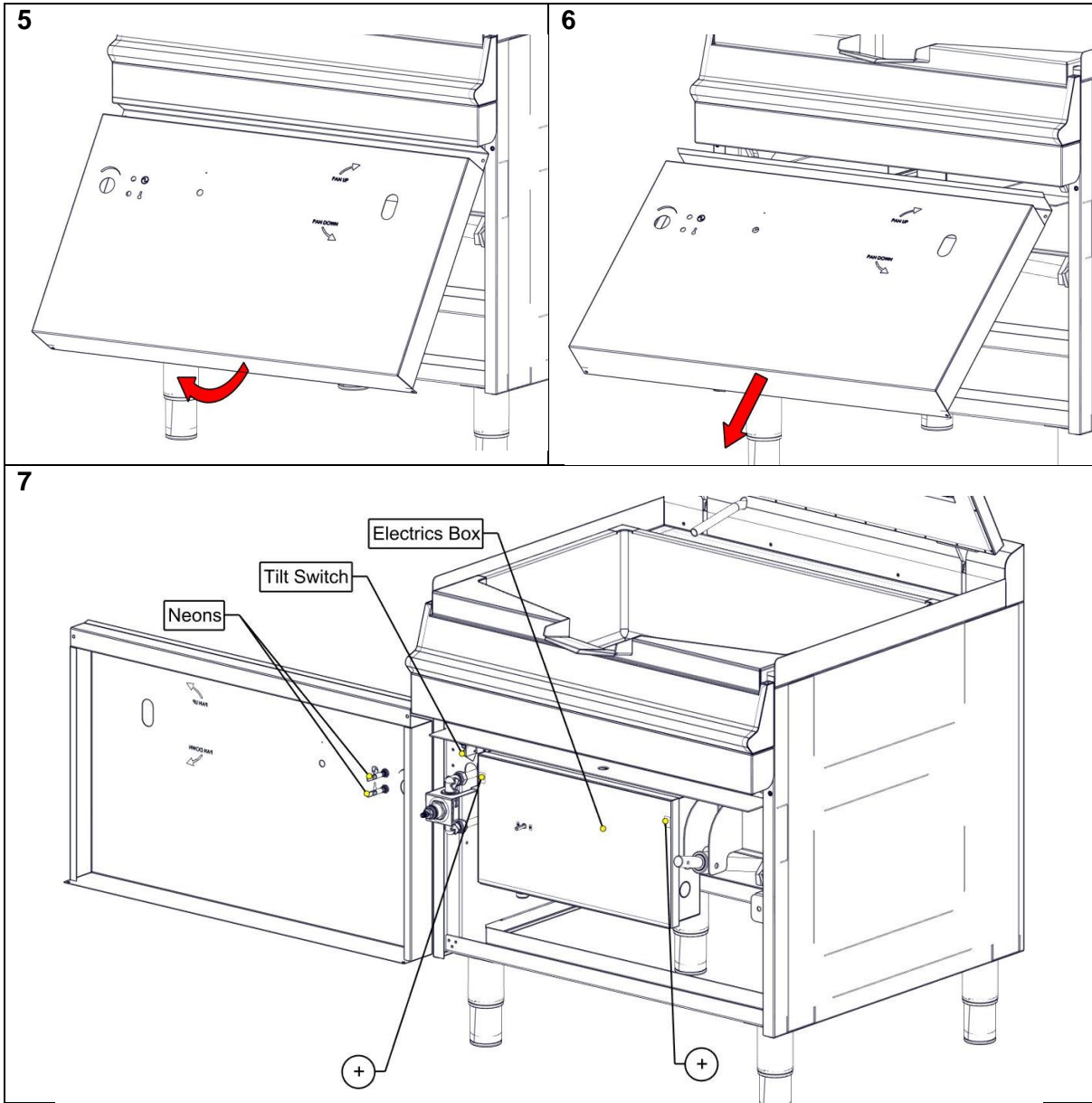
Symbols on drawings:

- + denotes a pozi-head screw that requires removal.
- denotes a flat-head screw that requires removal.
- ⊕ denotes a nut or a hex head bolt that requires removal.

REMOVAL OF FRONT FASCIA PANEL / ACCESS TO ELECTRICS BOX

To gain access to the electrics box, first the front fascia panel must be removed.

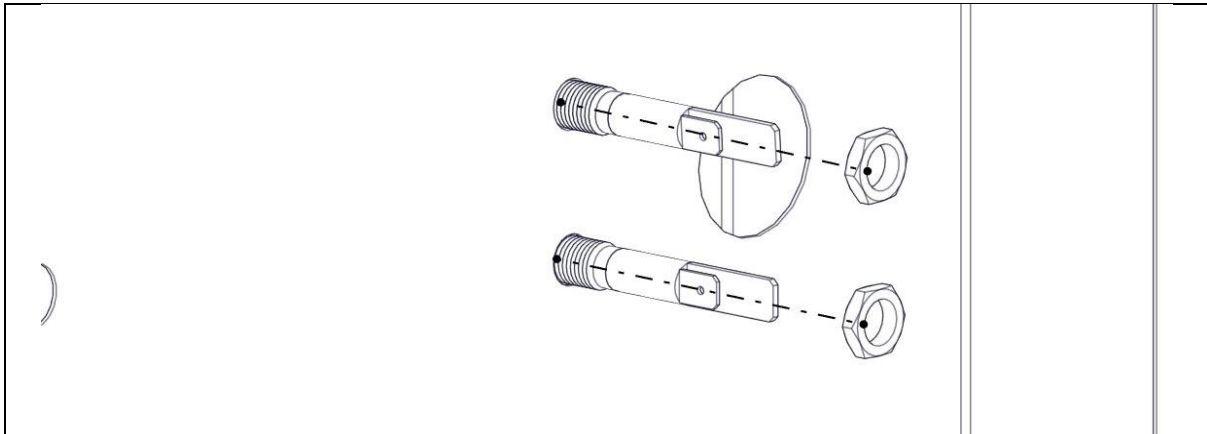




When removing the front fascia panel, care should be taken not to damage the wires attached to the neons.

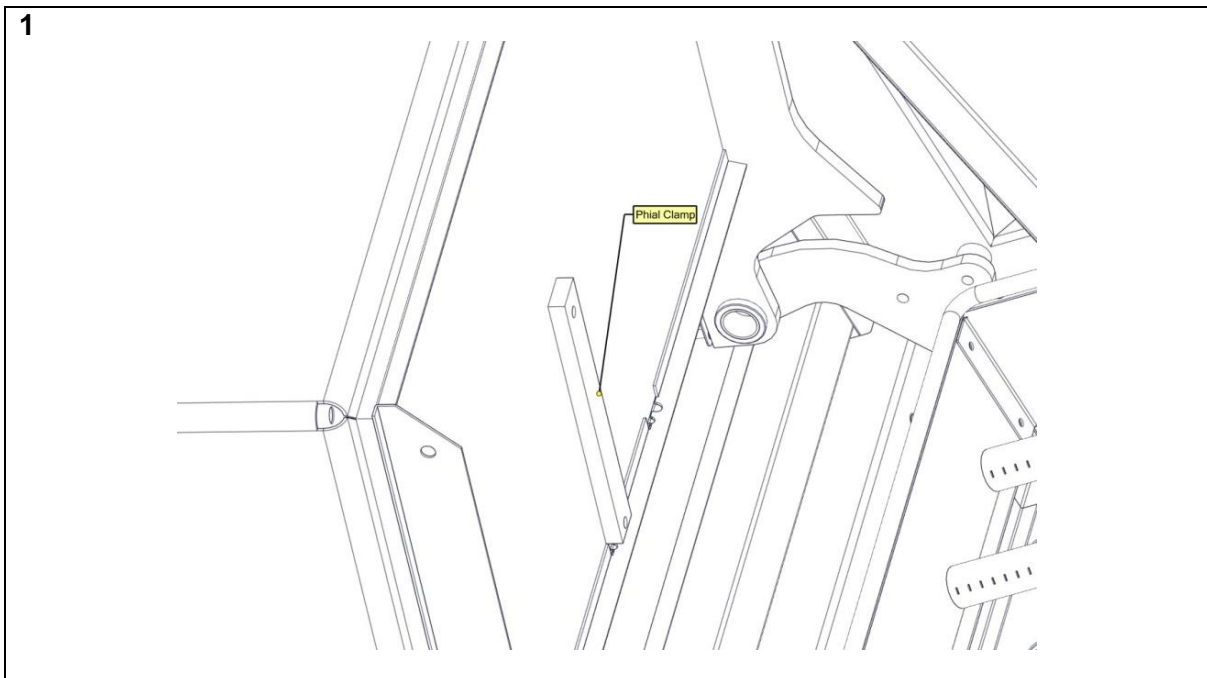
NEONS

Neons are attached to the front fascia panel. To remove them, remove the connections and the nut.

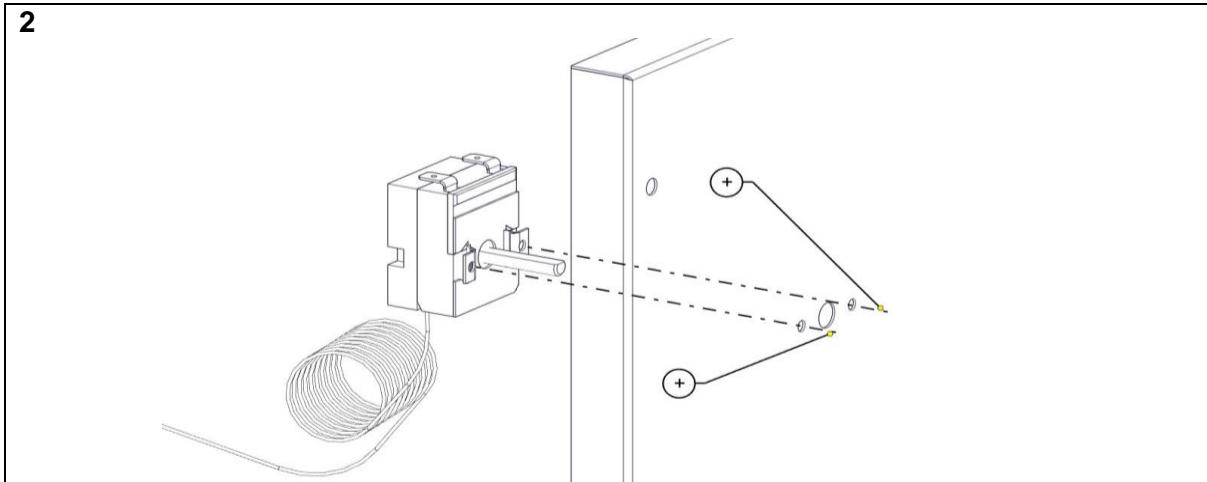


OPERATING THERMOSTAT

The operating thermostat is located on the underside of the pan. To remove, remove the phial clamp from the underside of the pan, by removing the two nuts. Pull out thermostat phial and feed it down into the electric box. Remove the two screws on the cover of the electric box to remove the thermostat.



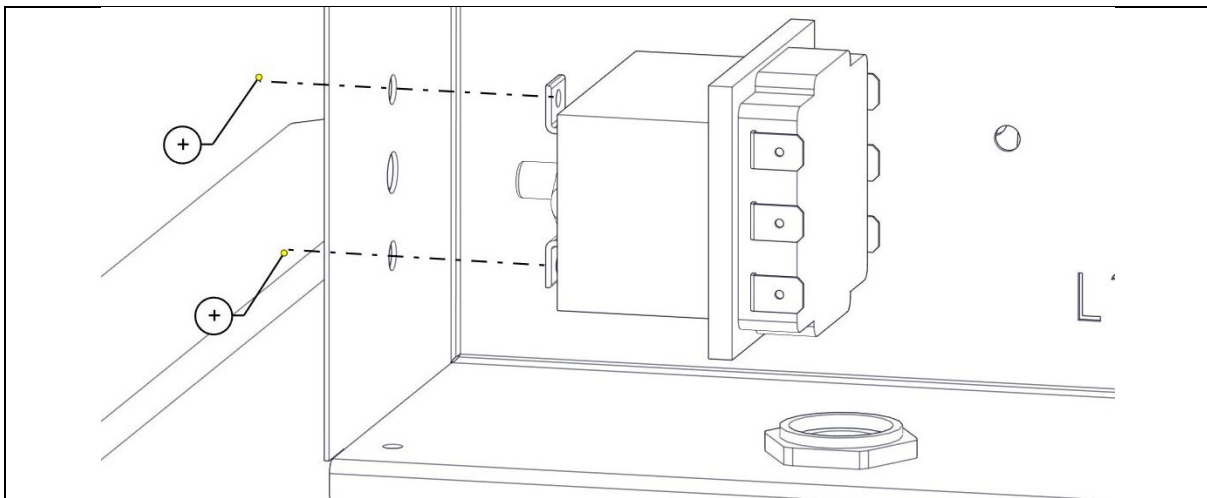
2



When replacing the thermostat phial back into the clamp, ensure that the phial is pushed right back into the clamp and the vidaflex is re-attached.

SAFETY THERMOSTAT

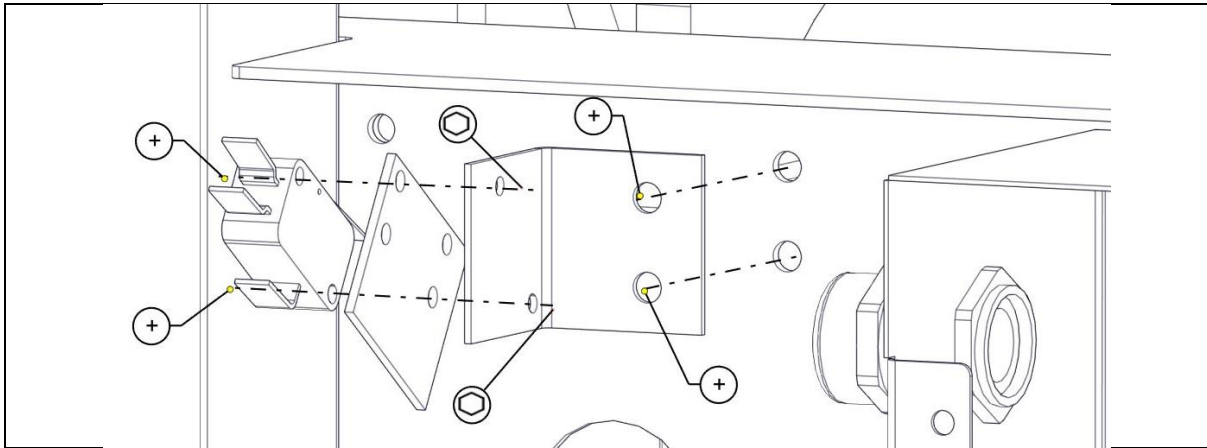
Safety thermostat is located on the underside of the pan. Push the button protruding out from the bottom of the box to reset. To remove, remove as per the operating thermostat. Pull out phial, and then remove the two screws.



When replacing the thermostat phial back into the clamp, ensure that the phial is pushed right back into the clamp and the vidaflex is re-attached.

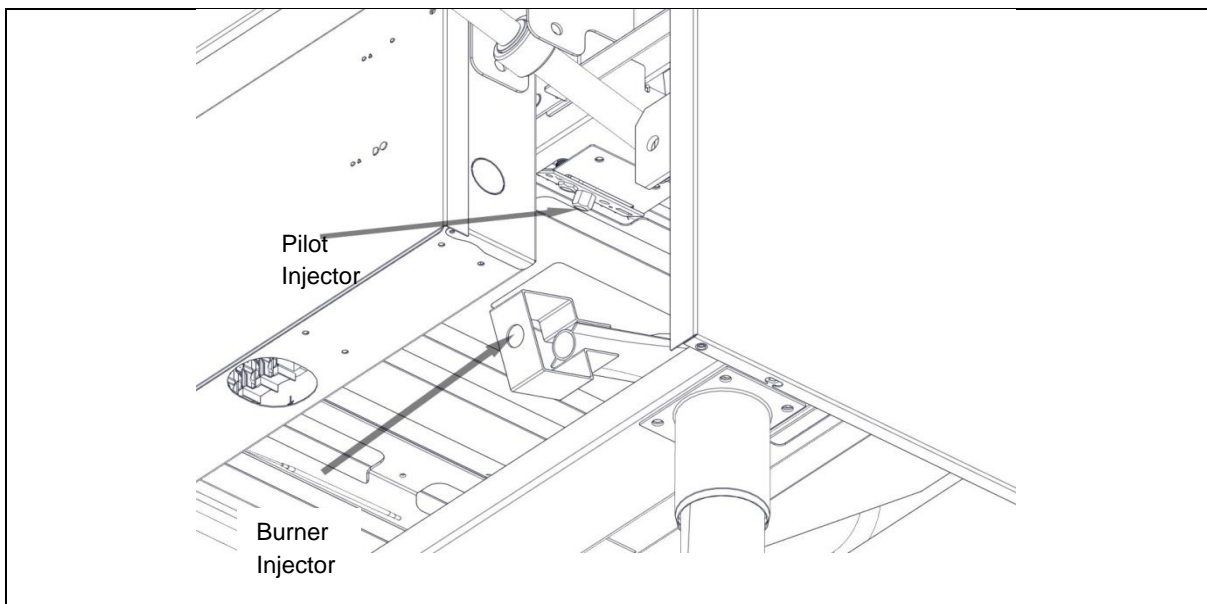
TILT SWITCH

Tilt switch is located to the left of the electrics box.



INJECTORS

The injectors for the burner and pilot can be accessed from the front of the appliance while the front fascia panel is removed.

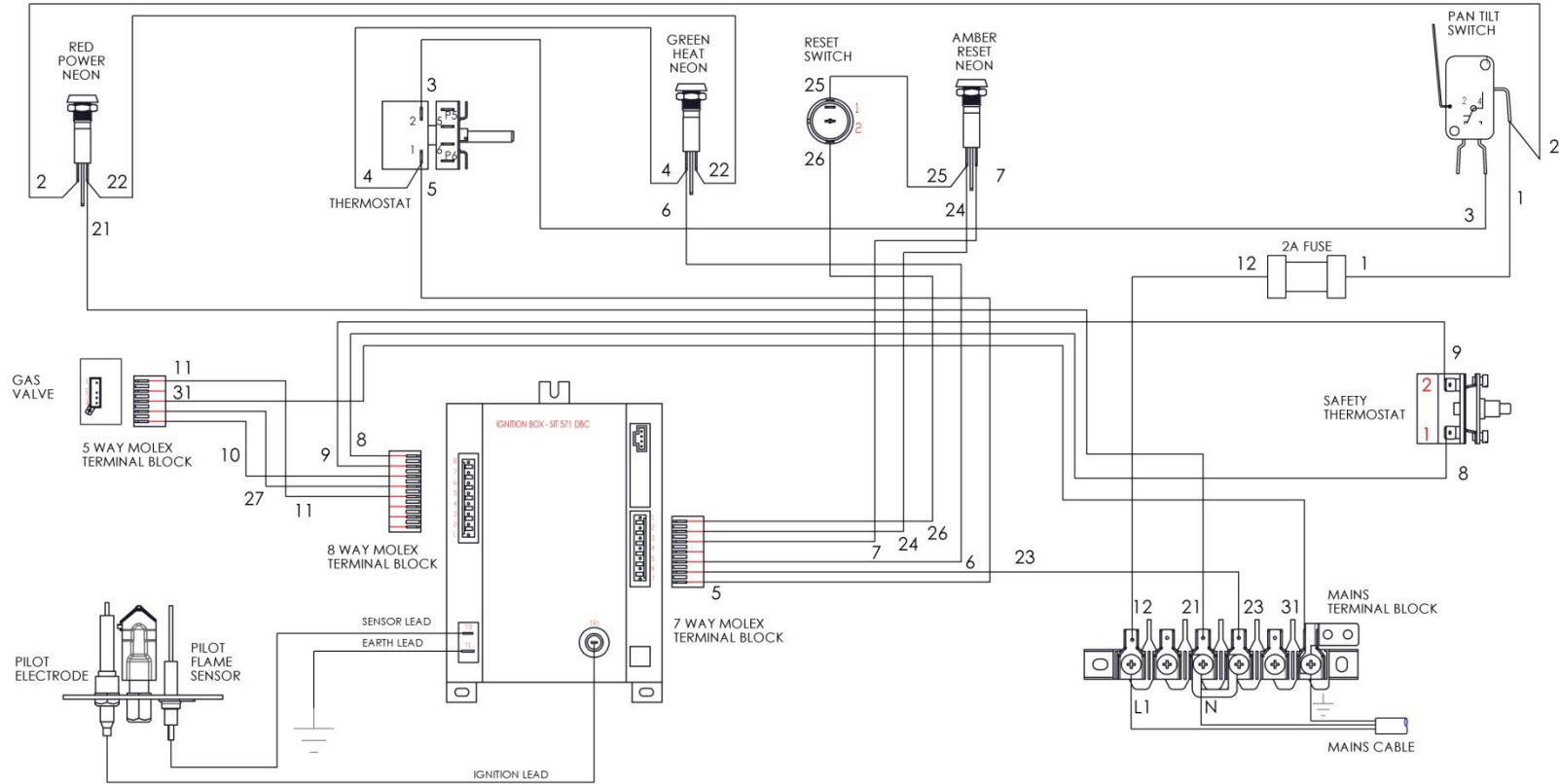


BURNERS

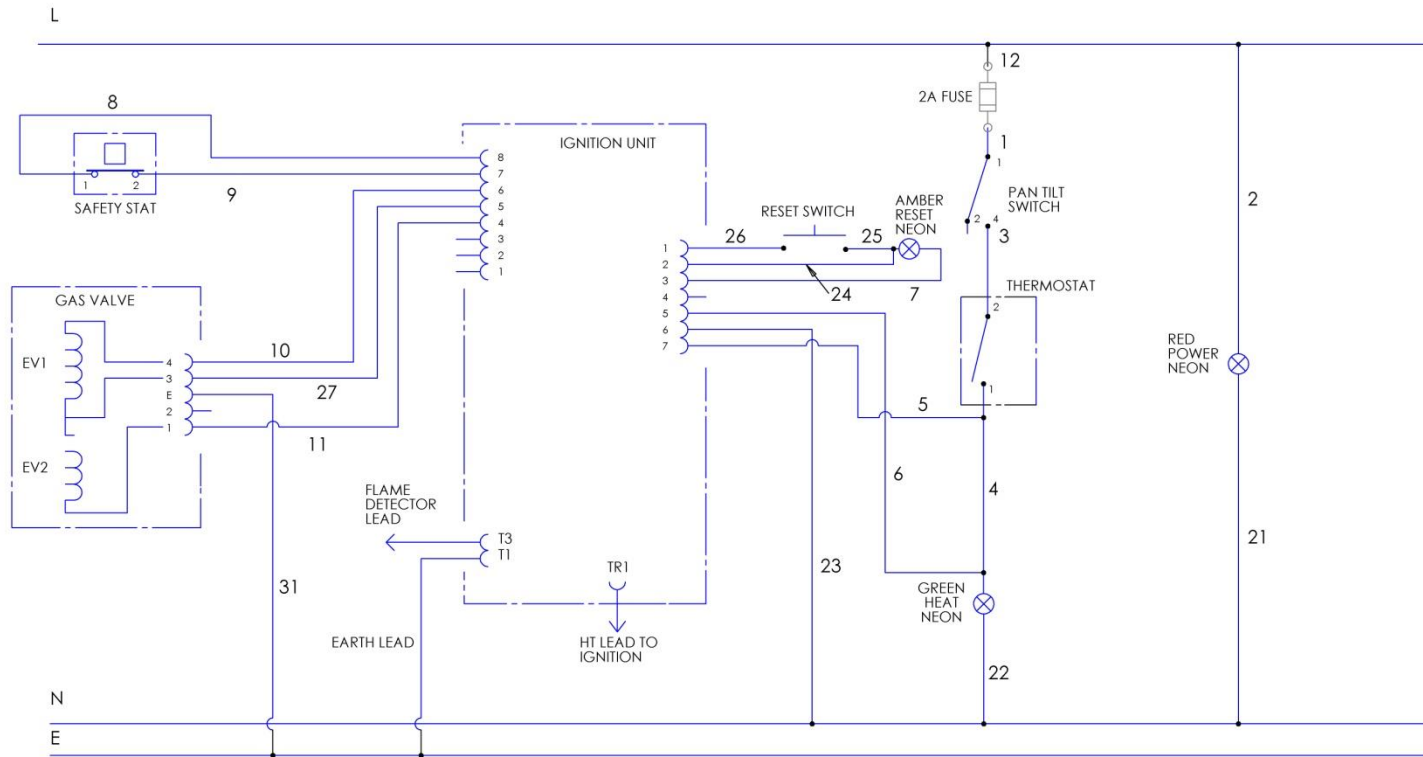
Lift pan fully up to get access to the burner. Access to the burner pipe is from the front of the appliance, while the front fascia panel is removed.

To remove the burner, the pipe must be removed first. The pilot must be released from the burner box. The combustion chamber must be removed to access the two pozi-head screws holding the burner in place. Once these screws are undone, the burner can be removed.

9.1 Wiring Diagram



9.2 Circuit Diagram



10.0 FAULT FINDING

FAULT	POSSIBLE CAUSES	REMEDY
Red Neon not lighting	No power from the supply	Restore supply
	Faulty mains supply cord	Replace supply cord
	Loose connection(s)/faulty Neon	Check connections If faulty, replace
Green Neon not lighting, but Red Neon is on	Tilt Switch not activated or faulty	Ensure pan is in the fully down position If faulty, replace
	Loose connection(s)/faulty Operating thermostat	Check connections If faulty, replace
	Loose connection(s)/faulty Neon	Check connections If faulty, replace
	Operating Thermostat out of calibration	Replace Operating Thermostat
Slow/Poor heating	Valve pressure wrong	Adjust pressure
	Burner ports blocked	Clean Burner
	Low mains gas pressure	Check with gas supplier
	Gas supply isolated/off	Restore supply Check with gas supplier
Amber Neon lighting multiple times	Air in gas pipes (happens after disconnection or first connection)	Slowly bleed gas out while attempting to ignite the pilot
	Safety Thermostat tripped or faulty	Reset Safety Thermostat If faulty, replace

11.0 SPARE PARTS

MAIN SPARES LIST	
PART NAME	SPARES NUMBER
Gas valve	535270011
Operating thermostat	731910500
Safety thermostat	732150006
Pilot assembly	536300048
Red neon	730962010
Amber neon	730962040
Green neon	354510270

When ordering spare parts please quote the following;

Appliance Type

Serial Number

Gas Type

This information will be found on data plate attached to base plate.

12.0 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.