

# **DOMINATORPLUS ELECTRIC RANGE APPLIANCES**



## **USERS INSTRUCTIONS**

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

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

### **SECTION 3 - COOKING HINTS**

### **SECTION 4 - CLEANING and MAINTENANCE**

**This appliance has been CE-marked on the basis of compliance with the Low Voltage and EMC 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.

Regular servicing by a qualified person is recommended to ensure the continued safe and efficient performance of the appliance.

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

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.

### **SERVICELINE CONTACT**

Phone: 01438 363 000

Fax: 01438 369 900

T100763 Ref.1

## SECTION 1 - GENERAL DESCRIPTION

### Hotplates

Hotplate assembly is dependent upon specification of range or boiling table and will consist of one of the following arrangements:-

#### **E3101 Three Hotplate Range**

3 rectangular, heavy duty hotplates.

#### **E3101 Four Hotplate Range**

2 circular, energy saving, solid pattern hotplates and 2 rectangular, heavy duty hotplates.

#### **E3101OTC Three Hotplate Range**

3 rectangular, heavy duty hotplates.

#### **E3101OTC Four Hotplate Range**

2 circular, energy saving, solid pattern hotplates and 2 rectangular, heavy duty hotplates.

#### **E3117 General Purpose Oven**

#### **E3117 General Purpose Oven on Stand**

#### **E3117/2 Two Tier General Purpose Oven**

No hotplates.

#### **E3121 Three Hotplate Boiling Table**

Three heavy duty rectangular hotplates.

#### **E3121 Four Hotplate Boiling Table**

2 circular, energy saving, solid pattern hotplates and 2 heavy duty rectangular hotplates.

#### **E3161 Three Hotplate Range**

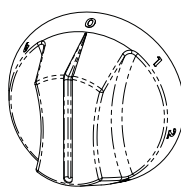
2 circular, energy saving, solid pattern hotplates and 1 rectangular, heavy duty hotplate.

All range and general purpose ovens are thermostatically controlled. They have 5 position, nickel-plated shelf hangers with 2 safety pattern, anti-tilt oven shelves.

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

## SECTION 2 - CONTROLS and OPERATION

### Hotplates



All hotplates are controlled by 6-heat switches to provide variable temperatures from Setting 1 (*lowest*) progressively increasing to Setting 6 (*highest*).

Circular, energy saving hotplates embody a temperature limiting device. This automatically cuts off part of element circuit should plate become overheated when left on without a pot upon it.

When this occurs, full element circuit will be automatically restored when a pot is placed upon hotplate.

A neon indicator lamp adjacent to each control indicates that plate is ON.

The requisite setting for simmering or fast boiling pots of various sizes will quickly be found by experience. For efficient operation of hotplates, it is essential that good contact is made between hotplate and utensil.

Ground-based pots should be used and hotplate surface must be in good condition. Spillage should not be allowed to accumulate around plate edges as this will burn on and become difficult to remove. The spillage tray is positioned below hotplates and can be readily withdrawn for emptying and cleaning when unit has cooled down.

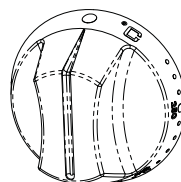
**Caution:** The spillage tray will become very hot during operation of appliance.

### Important

To ensure long life of hotplates and to conserve electricity, DO NOT leave plates switched on when they are not in use, particularly at high settings.

If, for any reason it is considered necessary to maintain a plate hot when it is not being used, turn control to a low setting no greater than 2 or 3.

### Oven



The oven temperature is controlled by a thermostat.

The amber neon when lit, indicates that current is being supplied to elements. It will go out when oven has reached selected temperature.

The cooking chart provides thermostat settings, time required etc., but for best performance - these instructions should be followed.

### **Oven Light (OTC model)**

The internal lights are controlled by a round black push button located at RH side of control panel.

Press and hold button to switch lights on.

To switch off, release button.

### **Grid Shelves**

Two oven shelves are supplied and there are five shelf positions. If two shelves are used at one time, space at least two runners apart, e.g. 2 and 4 (*1 is at top*).

### **Tray Size**

The oven will accept gastronorm trays - 527mm x 324mm or conventional trays up to 535mm x 400mm.

Always locate trays and dishes centrally upon shelves.

### **Pre-Heating Time**

Allow at least 45 minutes from switching on a cold oven, irrespective of temperature setting. Insert food item(s) quickly and close doors firmly.

DO NOT leave oven door(s) open for prolonged periods while oven is switched on.

### **Lift-Off Fryplate (Optional Extra)**

Position over fast boiling plates with drain slot at front.

Pads on underside locate around rims of boiling plates.

The drainage tray slides in from either side at front below drain slot during operation. The tray can be removed for emptying and/or washing without disturbing fryplate.

### **Heating The Fryplate**

Turn both hotplate controls to 6 (*It is advisable to have both plates on to achieve even heat across fryplate*).

The normal time for heating to 200°C is 25 minutes with the controls switched FULL ON. Plates are controlled thermostatically and no adjustment is necessary to maintain maximum temperature.

When lower cooking temperatures are required - e.g. 120°C for eggs. Set control to 3, allow 10 minutes heat up time.

### **Seasoning The Fryplate**

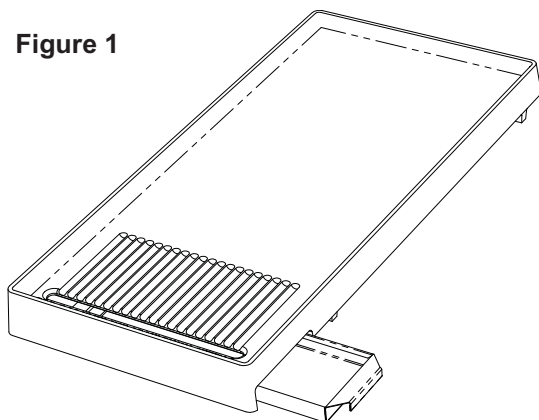
Wash fryplate surface to remove grease. Rinse and dry thoroughly before brushing surface liberally with frying oil.

Cover with a layer of salt to a depth of (*at least*) 10mm.

Switch fryplate to 250°C and heat for 45 minutes.

Remove salt without scratching surface and wipe thoroughly with a dry cloth.

**Figure 1**



## SECTION 3 - COOKING HINTS

### Regular Oven Models

#### Notes

1. High temperature (*quick*) roasting - times are for average requirements. Quality and shape of meat and personal tastes will affect the time required.
2. Low temperature (*slow*) roasting - requires longer cooking times, but reduces loss in weight and gives more even cooking. This method is preferable for tougher joints and old birds.
3. Small cakes, scones and pastries, etc - When cooking two trays, upper tray will be cooked first. When it is removed from oven, the lower tray is then raised to upper position.
4. Yorkshire puddings, etc. in baking tins when cooking on two shelves, upper and lower tins should be interchanged approximately halfway through cooking process.
5. Fruit cakes in large tins. Cooking time will vary considerably according to weight of cake, richness and depth of mixture. When cooking on two shelves, tins should be interchanged as in Note 4.

Food Products	Total Quantity	Total Weight (kg)	Temperature Setting (°C)	Runner Positions	Chageover Time (mins)	Total Cook Times (mins)
Vol-au-vents (medium)	80	1.1	230	2 & 4	10	16
Sultana scones (½")	80	4.5	240	2 & 4	9	14
Croissants (55g)	36	2	200	2 & 4	12	20
Bread rolls (75g)	48	3.6	230	2 & 4	10	17
Quiche lorraine (8" dia/680g)	12	8.2	195	2 & 4	35	60
Yorkshire pudding	72	2.7	240	3 & 5	18	32
Sponge (slab)	4	5.5	200	2 & 4	12	24
Baked jacket potatoes	72	26.5	220	2 & 4	70	110

### OTC Models

#### Oven

Temperature is automatically controlled by thermostat. The cooking chart gives thermostat setting and time required but for best performance, follow these instructions.

#### Grid Shelves

Space at least one runner apart - for example, use positions 1, 3 or 2, 4. Push shelves back into oven until shelf stops hit front runners.

#### Tray Size

A cake tray up to 650mm x 530mm (*Gastronorm 2/1*) may be used on each shelf. Single trays or dishes should be placed centrally. Trays must not be allowed to overhang the shelf in any direction since this will adversely affect the heat circulation.

#### Pre-heat Time

Allow at least 15 minutes from switching oven on from cold before loading with food. Insert dish quickly and close doors firmly.

The oven is fan assisted. Cooking temperatures should be lower than those of a conventional oven.

Cooking times may also differ.

Five shelf positions are available.

Two shelves are supplied.

When using 3 shelves, we recommend that Positions 1, 3 and 5 be used.

#### Chef's Tips

Always pre-heat oven to desired temperature.

Use appropriate trays.

Do not overload oven.

Place food centrally upon the shelf.

Avoid opening oven doors during cooking process.

When removing food from oven, ensure the doors are fully open.

Cooking times are dependant upon the following:

Pre-heat Temperature

Food Temperature

(e.g. frozen, chilled or ambient)

Shelf Load

Oven Load

Size and weight of food

## SECTION 4 - CLEANING and MAINTENANCE

### Warning

BEFORE ANY CLEANING IS UNDERTAKEN, ISOLATE APPLIANCE FROM MAINS POWER SUPPLY AT ISOLATOR SWITCH.

THE UNIT MUST NOT BE CLEANED WITH A JET OF WATER OR STEAM CLEANED.

Clean appliance with hot, soapy water as often as possible and rinse and dry thoroughly. Grease should be removed with fine steel wool or proprietary cleaning pads such as "Brillo". Nylon pan scrubbers should be used with care, especially when new as they may scratch the enamelled surfaces.

Before removing any parts, notice carefully how they are arranged and replace them in the same positions after cleaning.

### All Ovens (*not OTC*)

Clean oven while it is still warm. The enamelled base plate lifts out and the runners can be removed.

Grip at bottom, lift up until lower ends leave brackets and pull out toward centre of oven and lower.

Two oven drip trays are provided and are simply removed by sliding them out from front of unit.

### Hotplate and Fryplate

A smooth bladed metal scraper is handy for removing deposits of burned-on grease from hotplate and fryplate surface.

Hotplate spillage tray is simply removed by sliding out from front of unit.

**Caution:** Spillage tray will become very hot when unit is in operation.

### OTC Oven

Clean oven while still warm. The internal and external unit surfaces are stainless steel. Glass viewing panels are fitted within doors.

General cleaning of surfaces to remove light staining and spillage may be achieved by washing with a slightly damp cloth and soap detergent. This practice, if carried out daily, will prevent build-up of stubborn baked-on deposits. Wipe surfaces down with a soft cloth rinsed in fresh water which has been squeezed free of excess liquid.

Stubborn stains and baked-on deposits are best removed by nylon scouring pads or oven spray-on materials.

The glass may be cleaned with proprietary glass spray-on materials. Cold water must not be applied to glass when hot as cracking of the toughened panel could occur.

Oven shelves and support grids can be removed for cleaning. This will also facilitate cleaning of cavity walls.

Some internal areas of the oven around the fan baffle will not be accessible to kitchen staff. Since build-up of deposits in these areas could be detrimental to oven performance, these should be cleaned periodically by service personnel.