

E350/30 FOUR HOTPLATE RANGE

E350/32 and E350/33 BOILING TOPS

USERS INSTRUCTIONS



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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.

IMPORTANT

This appliance must only be installed by a competent person in compliance with the regulations in force at the time.

UK regulations are listed on the front of the Installation and Service Manual.

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

WARNING - THIS APPLIANCE MUST BE EARTHED!

Upon receipt of this manual, the installer should instruct a responsible person (or persons) as to the correct operation and maintenance of the unit.

This equipment is designed FOR PROFESSIONAL USE ONLY and be operated by QUALIFIED persons. It is the responsibility of the supervisor or equivalent to ensure that the user wears SUITABLE PROTECTIVE CLOTHING. Attention should also be drawn to the fact that some parts of the appliance will, by necessity, become VERY HOT and could 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

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Serviceline

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T100699 Ref.3

SECTION 1 - GENERAL DESCRIPTION

1.1 The E350/30 Four Hotplate Range is part of the Falcon 350 series of equipment.

All units comprising this series are of modular dimensions, being either 350mm or 700mm to enable suites of equipment to be installed in a matching line.

Some models are designed to be counter mounted. This means that they can be installed on a table or similar surface whereas others such as this range and oven are floor standing.

The E350/30 Model is equipped with 4 identical circular hotplates, each controlled by a six heat switch. Each plate has an inbuilt cut-out which automatically reduces the heat input should the plates be left uncovered at a high switch setting.

The oven is thermostatically controlled. A neon lamp indicates when current is being fed to the elements.

1.2 The E350/32 and E350/33 Boiling Tops are part of the Falcon 350 series. All units comprising the series are of modular dimensions of either 350mm or 700mm wide. This enables suites of equipment to be installed in a matching line. These models are designed to be counter mounted. They can be installed on a table or similar surface.

The E350/32 model is 350mm wide and has two similar circular hotplates, each controlled by a six-heat switch. The plates are equipped with in-built cut-outs which automatically reduce the heat input if the plates are left uncovered at a high switch setting.

The E350/33 model is 700mm wide with four hotplates of the same type as the E350/32.

SECTION 2 - CONTROLS and OPERATION

2.1 E350/30 FOUR HOTPLATE RANGE

Hotplates (E350/30 only)

All hotplates are controlled by switches which give a choice of 6 different heats. As marked on the control knobs, 1 is the lowest setting which rises progressively to 6 (the maximum). An indicating marker is fixed adjacent to each switch relating the hotplate to its respective switch.

A red neon on the control panel indicates that electricity is being supplied to the appliance. i.e. the isolating switch is ON and the unit is ready for use.

Using The Hotplates

For efficient operation, it is important that there be good contact between the hotplates and the utensils. Ground based pots should be used and the plate surface must be clean.

For maximum efficiency, the pot diameter should be the same as that of the plate. This is not always possible, but in the interests of fuel economy, very small or very large pots should be avoided.

Spillage should not be allowed to accumulate around the edges of the plate. This will burn on and become difficult to remove.

The Oven

The temperature of the oven is controlled by a thermostat. The knob is marked in degrees centigrade (°C) corresponding to the temperature of the oven. The amber neon illuminates when current is being supplied to the elements. It will extinguish when the selected temperature has been reached.

Grid Shelves

Two grid shelves are provided and there are 5 shelf positions. If two shelves are being used at the same time, they must be spaced at least two runners apart e.g. 2 & 4 (1 is at the top).

When inserting the grid shelves, ensure that the upturned tray stop is at the back. Push the shelf fully back until the front stops contact the shelf support runners.

Tray Size

The oven will accept standard gastronorm flanged trays up to size 1/1, placed sideways on the shelf. Alternatively, ordinary trays up to 490mm x 400mm may be used. Do not use larger trays. The circulation of heat currents within the oven may be impaired.

Trays should be centrally disposed upon the shelves.

2.2 E350/32 and E350/33 BOILING TOPS

All hotplates are controlled by switches which provide a choice of 6 different heats as marked on the knobs. 1 being the lowest setting, rising progressively to the maximum setting, 6. An indicating marker adjacent to each switch relates each hotplate to the respective switch.

The red neon on the fascia panel indicates that electricity is being supplied to the appliance, i.e. the isolating switch is ON and the plate is ready for use.

SECTION 3 - COOKING HINTS

Hotplates:

For efficient operation, it is important that there be good contact between the plates and utensil. Ground-based pots should be used and the plate surface must be clean.

For maximum efficiency, the pot diameter should be the same as that of the plate. This is not always possible but in the interests of fuel economy the use of very small or very large pots should be avoided.

Spillage should never be allowed to accumulate around the edges of the plate. This will burn on and be difficult to remove.

Oven Pre-Heating Time

Allow at least 40 minutes for the oven to heat up from cold, irrespective of temperature setting.

Insert the food quickly and close the doors firmly.

DO NOT leave the oven doors open for prolonged periods whilst the oven is switched on.

The thermostat knob is marked in degrees centigrade (°C), giving the following SLOW to VERY HOT relationship:-

Temperature (°C)	Condition
100 to 125	Slow
125 to 175	Moderate
175 to 200	Fairly Hot
200 to 230	Hot
230 to 250	Very Hot

1. Suggestions for Roasting Meat (High Temperature Method)

High temperature (quick) roasting times are for average requirements. The quality and shape of meat will affect the time required.

FOOD	Time
Beef (on the bone)	15 mins per 0.5kg (1lb)
Beef (no bone)	20 mins per 0.5kg (1lb)
Mutton and Lamb	20 mins per 0.5kg (1lb)
Veal and Pork	25 mins per 0.5kg (1lb)
Chicken	45 to 90 mins (according to size and age)
Goose, Duck, Turkey	15 mins per 0.5kg (1lb) + a further 15 mins

2. Roasting Meat (Low Temperature Method)

Low temperature (slow) roasting - require longer cooking time but reduces loss in weight and achieves more even cooking. This method is preferable for less tender joints.

FOOD	Time
Beef (on the bone)	20 mins per 0.5kg (1lb)
Beef (no bone)	30 mins per 0.5kg (1lb)
Mutton and Lamb	30 mins per 0.5kg (1lb)
Veal and Pork	35 mins per 0.5kg (1lb)
Chicken	60 to 120 mins (according to size and age)
Goose, Duck, Turkey	20 mins per 0.5kg (1lb) + a further 15 min

3. Baking on One Shelf

When cooking small cakes, scones, etc. in small quantities, position the grid shelf on Runner 2 or 3.

4. Baking on Two Shelves (Small Cakes etc)

For larger quantities of cakes, scones etc necessitating two shelves being utilised, use runners 2 and 4. Normally the top tray will have to be removed from the oven first, the lower tray being moved up to the vacated top position.

Milk puddings including Yorkshire can also be cooked on two shelves, both can normally be taken out of the oven at the same time. If interchanged half way through cooking.

5. Baking Large Cakes

Fruit cakes in large tins i.e. "fruit" cakes etc can be cooked on two shelves. It is advisable to interchange the upper and lower tins halfway through the estimated cooking time, thus enabling both to be cooked in about the same time and lessening the chances of overcooking or undercooking.

Average Cooking Times and Settings

Meat	T'stat Setting	Runner Position	Time (minutes)	Notes
Roast (quick)	230	3 for single shelf	according to weight	1 & 2
Roast (slow)	175		according to weight	1 & 2
Poultry (slow)	175		according to weight	1 & 2
Braising	165	3 & 5 for two shelves	30 per 0.5kg (1lb) + 30	
Casseroles	135		90-180	

Pastry	T'stat Setting	Runner Position	Time (minutes)	Notes
Fruit Pies	230	2 for single tray	30 - 40	3 & 4
Plate Pies	230		40 - 50	3 & 4
Puff/Rough Puff	245	2 & 4 for two trays	10 - 15	3 & 4
Sausage Rolls	245		20 - 25	3 & 4
Scones	250		10 - 15	3 & 4

Puddings	T'stat Setting	Runner Position	Time (minutes)	Notes
Custard	160	As for pastry	40 - 60	3 & 4
Milk	150		45 - 90	3 & 4
Yorkshire Pudding	245		40 - 50	3 & 4

Cakes	T'stat Setting	Runner Position	Time (minutes)	Notes
Slab Cake (Rich)	150	5		5
Slab Cake (Plain)	160	5		5
Queen Cakes	195	As for pastry	15 - 20	3 & 4
Sponge Sandwich	195		20 - 25	3 & 4
Very Rich Cakes (Christmas)	150	5	15 - 25	5
Bread Rolls	245			

SECTION 4 - CLEANING and MAINTENANCE



Caution

Before cleaning is undertaken, switch off at the isolating (main) switch.

Allow the appliance to cool before cleaning. Clean with detergent/water solution taking care to rinse and thoroughly dry.

Stubborn stains can be removed with nylon or scotch pads but take care when cleaning the stainless steel surfaces. Never use harsh abrasives on stainless steel or vitreous enamelled finishes.

Do not attempt to clean this appliance with a jet of water or steam clean.

The oven base plate is removable as are the shelf support runners. To remove the runners, first lift upwards to release the lower fixings then remove the bottom of the runner slightly inwards towards the centre of the oven. Then drop the runner releasing the top locations. When refitting, ensure that the plate is inserted the right way up.



Important Note

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

Do not use proprietary cleaners, especially those which may have a high caustic content, on the vitreous enamelled surfaces of this unit (i.e. facia panel, drip tray, flue upstand and where applicable the upper surfaces of doors). This is particularly important when the appliance is hot. Such cleaners can cause serious damage or discoloration to the enamel finish and only a soap or detergent solution should be used.