



Installation and Servicing Instructions

for

LD32, LD33, LD35, LD36, LD38 and LD39 DRY BAINS MARIE

LD34, LD37 and LD43 WET BAINS MARIE

Important Installation Information

The installer must ensure that installation of the unit(s) is in conformity with regulations in force at the time. For the UK, particular attention requires to be paid to:-

BS7671 IEE Wiring Regulations

Electricity at Work Regulations

Health and Safety at Work Act

Fire Precautions Act

The unit has been CE-marked on the basis of compliance with the Low Voltage and EMC Directives for the voltage stated on the data plate.

WARNING: THIS APPLIANCE MUST BE EARTHED!

Preventive Maintenance Contract

In order to obtain maximum performance from the equipment, we would recommend that a maintenance contract be arranged with **AFE Serviceline**.

Visits may then be made at agreed intervals to carry out adjustments and repairs. A quotation for this service will be provided upon request. Contact **AFE Serviceline** as detailed below:-

Tel: 01438 363 000 Fax: 01438 369 900

Falcon Foodservice Equipment

Wallace View, Hillfoots Road, Stirling. FK9 5PY. Scotland.

e-mail: info@afefalcon.com

Technical Installation Information Table

Note * 13A Fuse Rating:

The unit must be protected by a 13 amp fuse if a 13 amp plug is used.

If another type of plug is used, a 15A fuse requires to be used in the plug, adaptor or distribution board.

C = Countertop Unit

B = Base Unit

F = Freestanding Unit

S = Stand Mounting Unit

Power Ratings at 230V AC

Model	Type	Width	Depth	Height	Vertical Clearance	Side/Rear Cl.	Power Rating	Fuse Rating	Weight
LD32 Dry Bain Marie	C	300mm	600mm	285mm	600mm	150mm	0.48kW	3 amp	12kg
LD33 Dry Bain Marie	C	300mm	600mm	285mm	600mm	150mm	0.48kW	3 amp	12kg
LD34 Wet Bain Marie	C	350mm	600mm	285mm	600mm	150mm	1kW	5 amp	15kg
LD35 Dry Bain Marie	C	450mm	600mm	285mm	600mm	150mm	0.75kW	5 amp	13kg
LD36 Dry Bain Marie	C	450mm	600mm	285mm	600mm	150mm	0.75kW	5 amp	13kg
LD37 Wet Bain Marie	C	450mm	600mm	285mm	600mm	150mm	1kW	5 amp	18kg
LD38 Dry Bain Marie	C	300mm	600mm	285mm	600mm	150mm	0.48kW	5 amp	12kg
LD39 Dry Bain Marie	C	600mm	600mm	285mm	600mm	150mm	0.75kW	5 amp	14kg
LD43 Wet Bain Marie	C	600mm	600mm	285mm	600mm	150mm	2kW	13 amp	20kg

SECTION 1 - SITING

All PRO-LITE models have been designed in a modular form which consists of base, counter and free-standing units.

Information which relates to individual models is listed in Table 1.

Free-standing and base models should be installed upon a firm, level surface and adjustable feet are provided for levelling purposes.

Counter units must be positioned upon a table, counter or similar surface.

Vertical and horizontal clearances required from the top and sides of a particular unit to any overlying combustible surface (ie wall, partition, etc) are listed in Table 1. Relevant fire regulations must be complied with.

Mounting Counter Units on the Oven

When mounting a counter unit upon a PRO-LITE oven, it is recommended that units which carry liquids, i.e. fryers and bain marie, are secured as follows:

Remove oven outer back panel.

Remove oven crown plate.

Position unit(s) which require to be secured upon oven.

Secure hob unit(s) to oven through side flange centre holes into the threaded inserts in the base(s) of hob unit(s). Use fixings provided (packed separately) and replace oven back panel.

The unit is now ready for electrical connection.

Mounting Counter Units upon a Hotcupboard

PRO-LITE hotcupboards are designed to be used in conjunction with counter models. Assembly is achieved by means of two shouldered fixings being applied to the underside of a top unit from inside a base appliance as detailed in Figure 1.

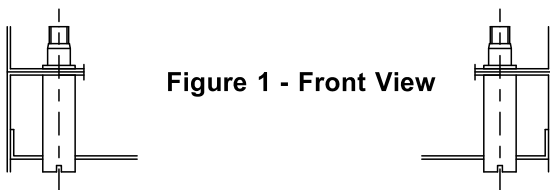


Figure 1 - Front View

SECTION 2 - ELECTRICAL SUPPLY AND CONNECTION

Electrical ratings are as stated on the unit data plate. The listing in Table 1 is based on standard UK specification at 230V~.

Wiring must be executed in accordance with the regulations listed in this booklet.

WARNING: Each individual appliance must be earthed!

After completion of installation, the method of operation should be demonstrated to the kitchen staff. The isolating switch location, for use in an emergency or during cleaning should also be pointed out.

LD32, LD33, LD35, LD36, LD38 and LD39 DRY BAINS MARIE

LD34, LD37 and LD43 WET BAINS MARIE

These models are designed to be connected to a single phase AC supply using the 2 metre mains lead fitted as standard.

Wires are coloured in accordance with the following code and should be connected to the plug as follows:

EARTH to terminal marked E

or coloured GREEN or GREEN/YELLOW.

NEUTRAL to terminal marked N or coloured BLACK.

LIVE to terminal marked L or coloured RED.

Units which receive power from a plug, adaptor or distribution board must be individually protected by a fuse with an appropriate rating. (See Table 1)

For models with two mains leads, each lead requires to be protected by a fuse with an appropriate rating. (See Table 1)

Any replacement supply cable must be 1.5mm², cord code designation 245 IEC 57 (CENELEC H05 RN-F).

For internal connection, outer sheathing must be stripped 140mm from the cable end. The live and neutral conductors must be trimmed so that Earth conductor is longer by 50mm. Pass inlet cable through the rear panel cord grip and ensure that cable is routed without leaving excessive free length inside unit.

SECTION 3 - USING AND CLEANING PRO-LITE UNITS

IMPORTANT: GENERAL NOTES ON CLEANING

Disconnect unit from electricity supply prior to cleaning

Never use a coarse abrasive to clean exterior panels. A soft cloth with a warm water and detergent solution is sufficient.

Never attempt to steam clean a unit or hose it down with a jet of water.

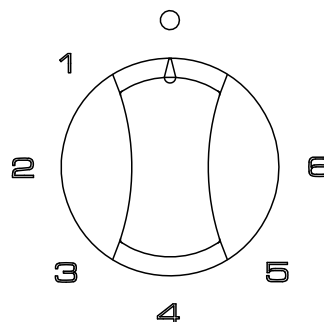
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The LD32, LD33, LD34, LD35, LD36 and LD37 are supplied with 4.5 litre pots.

The LD38, LD39 and LD43 models accommodate a mix of gastronorm containers and bridging bars are provided as standard. Containers are **not** supplied.

The LD39 and LD43 models are designed to hold 1/4, 1/2 and 1/1 size gastronorm trays.



The LD38 is supplied with 3 x 1/4 gastronorm trays and lids.

Wet bains marie require a water level of approx. 38mm to be maintained during operation. This will allow pot bases to be immersed. A drain valve with safety catch is located on unit front for well draining. Never drain well until water cools.

Using a Bains Marie

A bains marie is used to store hot food prior to and during serving whilst maintaining the proper temperature. Successful achievement of this is dependent upon a number of factors, such as type of food, container amount and skill and experience of the operator. The following hints may be found useful in achieving satisfactory results.

Containers should be warm before being loaded with hot food. Place complete with lids, in the chosen position(s). Switch on at Full (6) setting until the desired temperature is reached. Load food quickly and replace cover(s) before setting control as required.

When serving, it is advantageous to raise the setting to counteract heat loss incurred by lid removal. Take care not to overheat food and replace lids when it is practicable to do so.

Cleaning a Bains Marie

Clean containers as soon as possible after use with hot water and detergent. Soap filled pads may be used to remove stubborn deposits. Avoid leaving empty used containers in the unit. Food deposits may bake on.

SECTION 4 - SERVICING

**LD32, LD33, LD35, LD36, LD38 and LD39
DRY BAINS MARIE**

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SERVICE ACCESS

Base Plate

Upturn unit and rest it at edge of a work surface with rear upstand overhanging edge.

Undo base plate fixings to remove base plate.

FUNCTIONAL COMPONENTS

Temperature Control.

Remove access panel.

Remove control knob.

Remove electrical connections, noting their positions.

Carefully remove phial from retaining clips and clear structure.

Undo fixings that secures control to panel and remove.

Replace in reverse order.

Elements

Remove access panel.

Undo electrical connections, noting positions.

Undo element fixings and remove.

Replace in reverse order.

Terminal Block

Remove base plate.

Remove electrical connections at terminal block, noting positions.

Undo fixings that secure block to unit and remove.

Replace in reverse order.

Cable

Remove base plate.

Undo mains cable cord grip at unit rear.

Undo electrical connections at terminal block and remove cable.

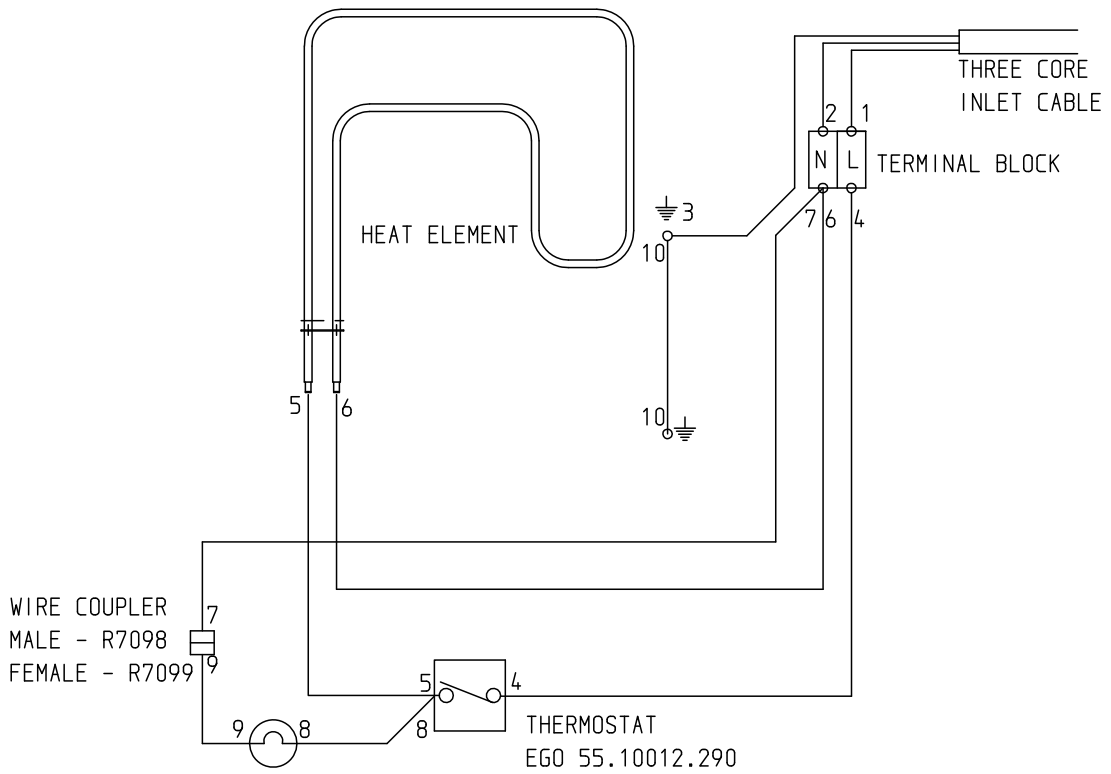
Replace in reverse order. Ensure cable is fed through securing clamp and pulled taut before tightening clamp.

PRO-LITE BAIN MARIE SHORT SPARES

735230001	Control Knob
735230002	Thermostat for dry bain marie
735300000	Thermostat for wet bain marie
735300001	Element (0.48kW) for LD32, LD33 & LD38
735230003	Element (0.75kW) for LD35, LD36, LD39, LD58 & LD60
735300002	Element (1kW) for LD34
735300003	Element (1kW) for LD37
735300004	Element (2kW) for LD43
735300005	Round Pan c/w Lid (Stainless steel)
735300006	Round Pan c/w Lid (Aluminium)
735300007	Gastronorm Tray (1/4 size)
735300008	Gastronorm Lid (1/4 size)
735120013	Amber Neon
735120020	Drain Valve
735110110	Supply Cable

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WIRING DIAGRAM



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WIRING DIAGRAM

