

E2962, E2994, Manual-tilt Bratt Pans

USERS INSTRUCTIONS



SECTION 1 - GENERAL DESCRIPTION

SECTION 2 - CONTROLS and OPERATION

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.

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.

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.

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.

Upon receipt of the User's Instruction manual, the installer should instruct the responsible person(s) of the correct operation and maintenance of the Appliance. 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.

Phone: 01786 455200

T100724 Ref. 7

SECTION 1 - GENERAL DESCRIPTION

The bratt pans are thermostatically controlled to maintain desired temperatures. Safety features include a high temperature limit device to cut off power to elements if pan temperature goes too high. A tilt-switch to shut off power to elements if pan is moved even slightly from fully lowered position is also fitted as standard.

A red neon indicates electricity supply to unit is on.

Pan is made of cast-iron to retain an even temperature. Pan tilting mechanism is operated by a front handwheel. The handle can be stored away when not in use by pulling away from wheel and folding it in toward centre. (Refer to Figures 1 and 2).

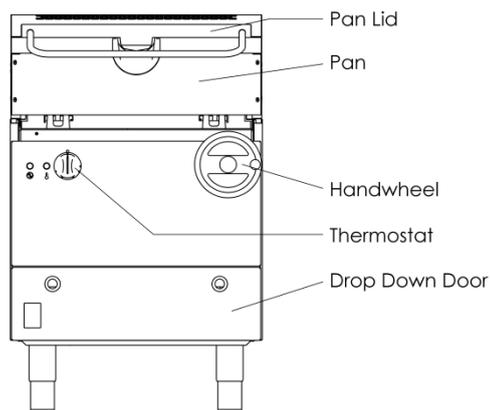


Figure 1 – E2962

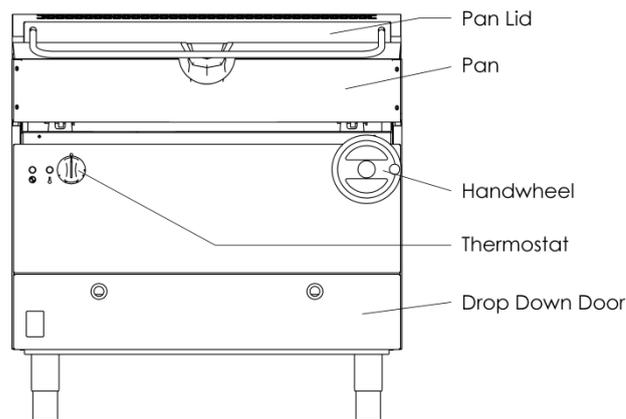


Figure 2 – E2994

SECTION 2 - CONTROLS and OPERATION

Controls

The unit is fitted with the following:

Mains Indicator Lamp (Red)

Located upon control panel, red neon will glow continuously when mains electricity has been switched on and current is being supplied to unit.

Indicator Lamp (Amber)

Located upon control panel next to red neon. Amber neon will glow continuously when user thermostat has been set and heat is being supplied to pan. Neon will go out when selected temperature has been reached and heat is cut back. The thermostat will cycle on and off to maintain temperature, this is indicated by the neon illuminating.

User Thermostat

Located upon front control panel, this provides a variable temperature range up to 190°C when medium depth frying (see Figure 3).

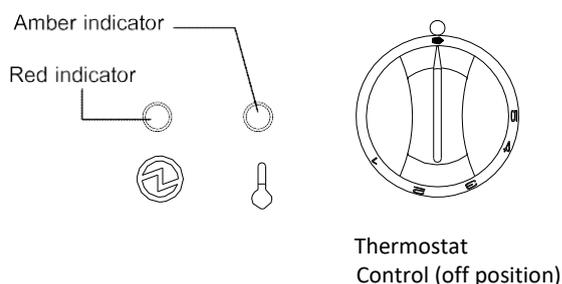


Figure 3

High Temperature Limit Device

Factory pre-set and not accessible to operator. In event of user thermostat failure, high temperature limit device will shut off power to elements.

Should device operate and render unit unusable. The appliance should be serviced by a qualified engineer.

Tilt Switch

A safety tilt switch operates when pan is raised from fully horizontal position to shut off power to elements. If elements come on or remain on when pan is raised, unit should be serviced by a qualified engineer.

USING THE APPLIANCE

Before the elements will heat, thermostat must be switched ON.

Initial Charging Of The Pan.

Prior to first time use, pan should be thoroughly cleaned using hot water and detergent. Rinse and dry upon completion.

Seasoning the Pan

The cooking surface on these models is cast iron and it requires to be correctly seasoned prior to use.

The process is carried out by first coating the plate with salt and heating it until the salt turns golden brown in colour. The surface should then be cleaned and oiled then heated to bake in the oil to form a skin over the cast iron surface.

Failure to season the surface correctly will result in a poor performance from the unit.

For full details regarding seasoning of such cooking surfaces refer to our website,

www.falconfoodservice.com



Note

Cold water should never be poured directly onto a hot pan surface as this could cause casting to crack. Always use warm water.

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.

