

# DOMINATOR *PLUS* E3625 & E3925 CHARGRILL



## USERS INSTRUCTIONS

**CAUTION - READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE!**

<b>SECTION 1</b>	- <b>GENERAL DESCRIPTION</b>
<b>SECTION 2</b>	- <b>CONTROLS AND OPERATION</b>
<b>SECTION 3</b>	- <b>CHEF'S RECOMMENDATIONS</b>
<b>SECTION 4</b>	- <b>CLEANING AND MAINTENANCE</b>

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 instruction manual, the installer must inform the responsible person(s) with regard to the correct operation and maintenance of the unit. This equipment is ONLY INTENDED FOR PROFESSIONAL USE and to be operated by QUALIFIED PERSONNEL.**

**It is the responsibility of the Supervisor or equivalent to ensure that user wears SUITABLE PROTECTIVE CLOTHING. Attention should also be drawn to the fact that some parts of the unit will, by necessity, become VERY HOT to the extent that burning or physical injury may occur if accidental contact is made.**

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.



### **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 licensed 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

T100982 Ref. 10

## SECTION 1 - GENERAL DESCRIPTION

The Electric Chargrills are part of the Dominator Plus series of products.

The E3625 is 600mm and the E3925 is 900mm wide. They are controlled by means of an energy regulator.



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

## SECTION 2 - CONTROLS AND OPERATION

This unit must be installed by a suitably qualified person.

A mains input connecting cable is not supplied. A suitable cable should be provided by the installer.

The appliance control knob is marked with a numbered indicator to indicate regulator settings. The brush setting on the control knob is used for cleaning only. At this position, the elements can reach 400°C (see *Figure 1*).

Red neon located on the control panel indicates that electricity is being supplied, i.e. the isolating switch is ON and the chargrill is ready for use.

Do not leave chargrill running on a high setting for prolonged periods when not cooking. If it is considered desirable to maintain element heat under these conditions, it is important to turn down control to a low setting.

This can contribute to energy saving.

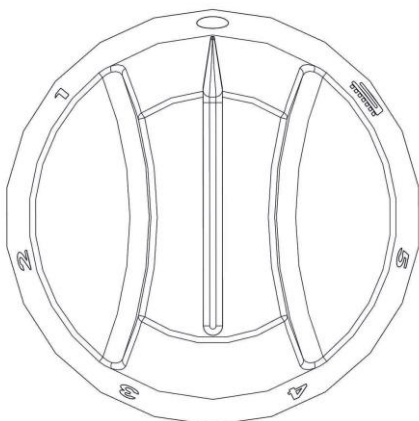
A suitable receptacle should be placed directly below the drain hole in the drip tray to capture any grease or food debris.

To raise elements, lift from the front close to the element support bar using the tool provided. Lift up to the vertical position until the elements engage the element securing pins to lock them in place.



**Ensure elements are cold before raising**

Ensure element support bars are in place before lowering. To lower elements, pull the element securing pin horizontally while holding the element in the vertical position. With the pin released, slowly lower the element and release the pin. Place the element back down into its horizontal position.



**Figure 1**

### **SECTION 3 - CHEF'S RECOMMENDATIONS**

Getting the best result from the chargrill is largely a matter of experience, coupled with any particular task.

It is not practicable to provide detailed instructions for cooking any particular type of food. Element temperature must be regulated for different circumstances.

The food absorbs heat from the elements, when the chargrill is in continuous use and cooking large quantities of food, it may be necessary to turn the control to a higher setting than is normally required for smaller batches.

Lightly oil the food item that is being cooked, prior to placing it on The Pre-Heated Element.

Ensure food is fully cooked in accordance with food safety requirements.

## SECTION 4 - CLEANING AND MAINTENANCE

- Ensure the unit is completely turned off at the mains.
- Remove any pieces of large debris from the elements using the tool provided.
- Raise elements, and lift from the front close to the element support bar using the tool provided. Lift up to the vertical position until the elements engage the element securing pins to lock them in place.
- If Reflector plates are fitted to the appliance remove and clean in a dishwasher or in a sink using a cloth with hot soapy water.
- Remove any pieces of large debris from the underside of the elements, using the tool provided, and from the element support bars.
- Lower the elements back to the horizontal position.
- Turn the unit on at the mains.
- Turn the control knob anti-clockwise to the cleaning setting.
- Allow running at maximum temperature for approximately 15 minutes.
- Due to the extreme temperature of the elements at this position, most food debris should carbonize and fall off the elements.
- Scrape off any debris that may be left using the element tool provided.
- Ensure the unit is completely turned off at the mains.
- Cleaning by hand must only be done when the elements are cold. Elements may be cleaned using a cloth with hot soapy water. The same method of cleaning is required for the support bars and underneath the elements. This is to be conducted between services or at the end of the day.
- The Splash guards & support bars are removable for cleaning.



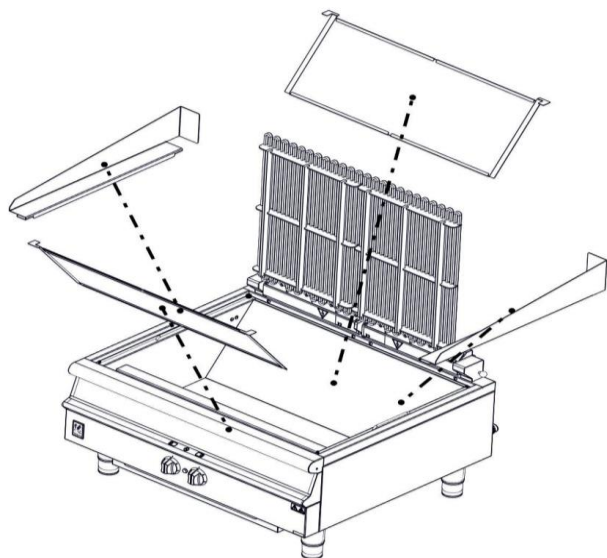
**Do not use coarse abrasives to clean exterior panels. Warm water and detergent solution is recommended.**

The unit is fitted with Removable PTFE Liners. Debris will collect behind these liners. Ensure debris behind these liners is removed on a daily basis. Also, ensure panels are kept clean.

While resistant to heat, the PTFE sheet should not be allowed to come into contact with the elements when hot. The PTFE sheeting should remain taught as instructed when re-fitting.

### **Cleaning the PTFE Liners:**

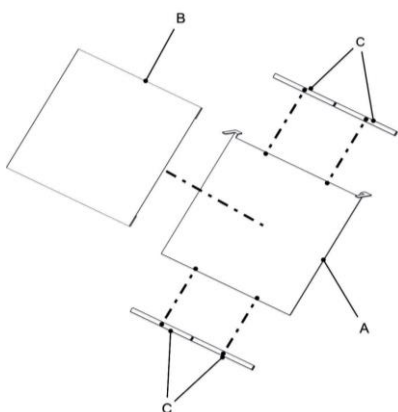
- Raise elements, and lift from the front close to the element support bar using the tool provided. Lift up to the vertical position until the elements engage the element securing pins to lock them in place.
- Remove both splash guards from the unit.
- Remove assembled PTFE Liner frames.



- The cleaning of the PTFE sheeting may be carried out using non-corrosive agents, warm water, and detergent is recommended.
- At no point should sharp or abrasive material be used to clean the sheeting, this will damage the material.
- Dishwashing the PTFE is not recommended.

**To assemble replacement PTFE liner in its frame:**

- Position PTFE sheet (B) on mounting plate (A).
- Ensure that there is an equal overlap to the rear of the mounting plate (A).
- Fix into position using edge clips (C) by pushing onto the edge of the mounting plate (A).
- It is advised to secure one side of the PTFE sheet (B) initially then make sure that the PTFE sheet (B) is taught before installing the edge clip (C) on the opposite side. Repeat the process again with the remaining parts.



**Warning**



Do not clean the unit with a jet of water or steam clean.

Do not use proprietary cleaners, especially those that may have a high caustic content.

Only a soap or detergent solution should be used.

Do not expose elements to extreme cold other than foodstuffs. This will lead to a non-warranty failure.

**Do not place non-food objects on elements, including metallic objects for example pots, pans, or utensils as this may cause overheating of the elements and lead to a non-warrant failure.**

## **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.