

# E2962, E2994 Manual-tilt Bratt Pans



## INSTALLATION and SERVICING INSTRUCTIONS

### IMPORTANT

The installer must ensure that the installation of the appliance is in conformity with these instructions and National Regulations in force at the time of installation. Particular attention **MUST** be paid to –

**BS7671 IEE Wiring Regulations  
Electricity at Work Regulations  
Health And Safety At Work Act  
Fire Precautions Act**

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.

### WARNING -THIS APPLIANCE MUST BE EARTHED

On completion of the installation these instructions should be left with the Engineer-in-Charge for reference during servicing. Further to this, The Users Instructions should be handed over to the User, having had a demonstration of the operation and cleaning of the appliance.

**IT IS MOST IMPORTANT THAT THESE INSTRUCTIONS BE CONSULTED BEFORE INSTALLING AND COMMISSIONING THIS APPLIANCE. FAILURE TO COMPLY WITH THE SPECIFIED PROCEDURES MAY RESULT IN DAMAGE OR THE NEED FOR A SERVICE CALL.**

### 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.



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.

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**T100724 Ref.10**

# IMPORTANT INFORMATION

## ELECTRICAL SAFETY AND ADVICE REGARDING SUPPLEMENTARY ELECTRICAL PROTECTION

Commercial kitchens and foodservice areas are environments where electrical appliances may be located close to liquids, or operate in and around damp conditions or where restricted movement for installation and service is evident.

The installation and periodic inspection of the appliance should only be undertaken by a qualified, skilled and competent electrician; and connected to the correct power supply suitable for the load as stipulated by the appliance data label.

The electrical installation and connections should meet the necessary requirements to the local electrical wiring regulations and any electrical safety guidelines.

### **We recommend:-**

- Supplementary electrical protection with the use of a type A residual current device (RCD)
- Fixed wiring appliances incorporate a locally situated switch disconnector to connect to, which is easily accessible for switching off and safe isolation purposes. The switch disconnector must meet the specification requirements of IEC 60947.

### **Your attention is drawn to:-**

#### **BS 7671:2018—Guidance Note 8 - 8.13 : Other locations of increased risk**

It is recognized that there may be locations of increased risk of electric shock other than those specifically addressed in Part 7 of BS 7671. Examples of such locations could include laundries where there are washing and drying machines in close proximity and water is present, and commercial kitchens with stainless steel units, where once again, water is present.

Where because of the perception of additional risks being likely, the installation designer decides that an installation or location warrants further protective measures, the options available include:

- Automatic Disconnection of Supply (ADS) by means of a residual current device having a residual operating current not exceeding 30mA;
- Supplementary protective equipotential bonding; and
- Reduction of maximum fault clearance time.

The provision of RCDs and supplementary bonding must be specified by the host organization's appointed installation designer or electrical contractor and installed by a suitably qualified and competent electrician so as to comply with Regulations 419.2 and 544.2

# SECTION 1 – INSTALLATION



UNLESS OTHERWISE STATED, PARTS WHICH HAVE BEEN PROTECTED BY THE MANUFACTURER ARE NOT TO BE ADJUSTED BY THE INSTALLER

## 1.1 MODEL NUMBER, NETT WEIGHTS and DIMENSIONS

MODEL	WIDTH mm	DEPTH mm	HEIGHT mm	WEIGHT kg
E2962	600	770	870	123
E2994	900	770	870	165

This appliance is also provided with a terminal for connection of an external equipotential conductor. This terminal is in effective electrical contact with all fixed exposed metal parts of the appliance, and shall allow the connection of a conductor having a normal cross-sectional area of up to 10mm<sup>2</sup>. It is located on the rear panel and is identified by the following symbol and must only be used for bonding purposes.



## 1.2 SITING

The appliance must be installed on a firm, level floor in a well lit position. If levelling is necessary, adjust the feet.

## 1.3 WIRING

These models are suitable for use on AC supply, i.e. single phase or 3 phase systems. It is important to ensure that the terminals are correctly arranged to suit supply available.

The main terminals are situated behind wiring guard, inside bottom door.

The cable entry is located at the rear of unit.

The connection to main electric supply must be made through a suitable isolating switch with a contact separation of at least 3mm in all poles. Wiring should conform to I.E.E. regulations and the installation should satisfy local supply authority.

### Note

When connecting unit to a single phase supply, the three line terminals must be joined using a wire link. It is important that these connections are made exactly as shown in the following diagram.

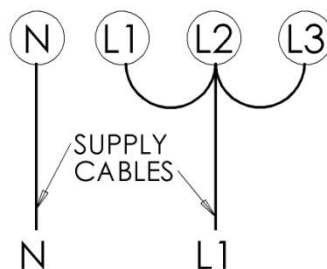


Figure 1



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

A terminal for this purpose is provided adjacent to supply terminals. An equipotential terminal is also provided at rear of unit.

**Note**

Precautions regarding earth leakage must be taken during installation.

**1.4 LOADING**

The electrical loadings are stated below.

Model	L1	L2	L3
E2962	12.8A	12.8A	
E2994	12.8A	12.8A	12.8A

**1.5 CONTROLS**

The various components and their functions are as follows:-

**Contactor**

Switches current to elements on and off when controlled by thermostat.

**Microswitch**

This produces a closed circuit when pan is level.

**Red Indicator Lamp**

This neon indicates that mains electricity is ON.

**Amber Indicator Lamp**

This neon indicates when current is supplied for elements to heat pan.

**User's Thermostat (with knob)**

This controls temperature of pan contents.

**Safety Thermostat**

This controls thermostat in the event of working thermostat failure.

**Important**

After installation, the engineer should check that all electrical connections are secure.

The engineer should check that appliance is functioning correctly before leaving the kitchen. They should also demonstrate the operating procedure to staff and point out the location of isolating switch for use in an emergency or during cleaning.

## SECTION 2 – SERVICING & MAINTENANCE

### 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.



#### Important Safety Notes

1. Before attempting any servicing, isolate appliance at main switch. Take steps to ensure that it is not inadvertently switched on.
2. Certain operations require pan to be tilted or repositioned with control panel removed. Care should be taken not to touch live terminals. The control panel requires to be supported so that none of the live thermostat or neon terminals can come into contact with earthed parts.

#### MAINTENANCE CHECK



Regular servicing of the appliance should be undertaken to ensure correct operation, it is functioning as intended, and safe to use. We recommend servicing after 2,500 hours of use, or annually, whichever comes first.

Any maintenance schedule should be carried out in accordance with SFG20 Maintenance Schedule. Should any issues with the integrity of the components be identified these should be replaced. If the appliance is not considered safe the unit should be removed from service and the responsible person advised why the unit is not safe to use and what remedial action is needed. Contents of the maintenance schedule should be agreed with the maintenance provider.

## **2.1 CONTROL PANELS - To Remove**

### **2.1.1 Main Panel**

Ensure pan is in DOWN position. Open bottom front drop-down door.

Pull off thermostat knob.

Remove fixings at corners of control panel bottom edge and those at top flange.

Pull panel clear of unit and rest it carefully on floor. Take care not to strain wiring to thermostat and neons. Replace in reverse order.

### **2.1.2 Inner Panel**

Remove fixings from either side and pull clear.

## **2.2 REMOVAL OF ELEMENTS**

Tilt pan to fully raised position to allow access to element compartment. Remove element terminal by undoing fixings and pull back. Pull off wires attached to elements, noting respective positions for replacement. Undo fixing which retains earth wire and remove cover completely. Undo nuts which secure element cover and insulation. Element cover should now drop away from pan. Each element is held down by eight clamps, each secured by a nut. Undo nuts and clamps to remove elements.

To replace, assemble in reverse order.

## **2.3 NEONS**

These are not repairable.

To replace a neon, first remove control panel.

Remove connections and locknut to remove from panel.

Fit replacement neon.

Finally replace electrical connections.

## **2.4 THERMOSTAT**

### **To Remove**

- a) Remove control panel as detailed in Section 2.1.
- b) Raise pan fully (Refer to Safety Note 2).
- c) Remove phial clamp plates fixings from pan underside.
- d) Pull off connections, noting locations.
- e) Remove fixings which secures thermostat to bracket.
- f) Remove thermostat and thread capillary tube and phial through apertures.
- g) Replace in reverse order.

## **2.5 HIGH TEMPERATURE LIMIT DEVICE**

Set to trip at 232°C, device should not be interfered with unless cut-out has occurred and re-setting is required.

### **To Reset**

- a) Remove control panel as detailed in Section 2.1.
- b) Press down pin on top of thermostat.
- c) Replace control panel.

### **To Replace**

To replace, follow instructions for thermostat.

## 2.6 CONTACTOR - Removal

- a) Open control compartment door. Remove the controls cover by undoing the fixing at either end.
- b) Disconnect the wires from the contactor, noting their respective positions for correct replacement.



### **Note**

When replacing a contactor, wires can be transferred to replacement to respective positions while disconnecting from existing component.

- c) Remove fixings (2) which secure contactor to mounting panel.
- d) To replace, assemble in reverse order.

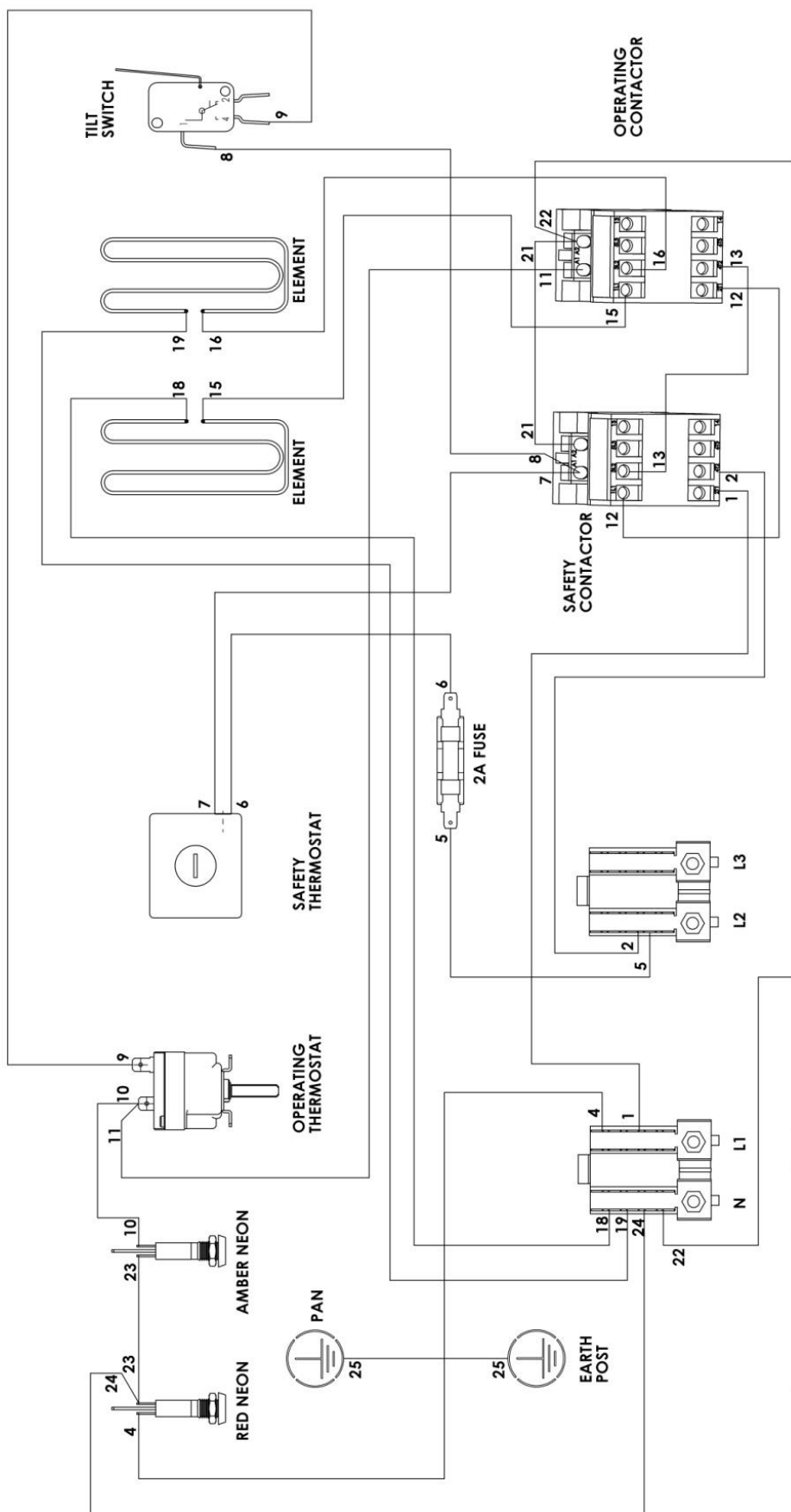
### **General Note**

After any maintenance task, check appliance to ensure that it performs correctly. Carry out any adjustments necessary as detailed in Section 1 - Installation.

### **Spare Parts**

When ordering spare parts, always quote appliance type and serial number. This information will be found on data badge attached to controls cover behind control compartment door. The appliance should never be cleaned by hosing down with a jet of water or steam cleaned.

# E2962 BRATT PAN WIRING DIAGRAM



WIRES 6 & 7 ARE FLYING LEADS FROM SAFETY THERMOSTAT



# E2994 BRATT PAN WIRING DIAGRAM

