



# DOMINATOR*PLUS*

**USERS, INSTALLATION AND SERVICING INSTRUCTIONS**

## **ELECTRIC BRATT PAN**

E3800DX

**DATE PURCHASED:**

\_\_\_\_\_

**MODEL NUMBER:**

\_\_\_\_\_

**SERIAL NUMBER:**

\_\_\_\_\_

**DEALER:**

\_\_\_\_\_

**SERVICE PROVIDER:**

\_\_\_\_\_



T100839 Rev.13

Dear Customer,  
Thank you for choosing Falcon Foodservice Equipment.

This manual can be downloaded from [www.falconfoodservice.com](http://www.falconfoodservice.com) where you also can see the full range of our products and latest news.

**IMPORTANT:** Please keep this manual for future reference.

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## SYMBOLS

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### **PLEASE READ THIS MANUAL**

This manual should be read carefully before operating, installing or servicing the appliance.



### **WARNING!**

Please pay particular attention to sections of the manual which has this Warning symbol. If ignored, it may result in personal injury or damage to the appliance.

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### **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 appliance life, dispose of appliance and any replacement parts in a safe manner, via a licensed waste handler. Appliances are designed to be dismantled easily and recycling of all material is encouraged whenever practicable.

### **Falcon Foodservice Equipment**

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

Phone: 01786 455200



# 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 disconnecter to connect to, which is easily accessible for switching off and safe isolation purposes. The switch disconnecter 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

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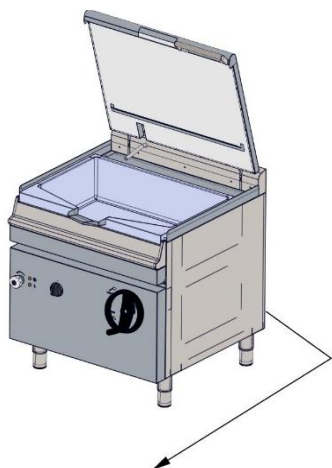
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# INTRODUCTION



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.

## IMPORTANT!



STD -	MODEL <b>E3800</b>	SERIAL NO. <b>Fxxxxxx</b>	GAS TYPE -
SUPPLY PRESS - mbar	COUNTRY <b>GB,IE</b>	P.I.N -	CAT. -
CE -	I.P. RATING <b>IP X4</b>		
INJECTOR MARKING	NOMINAL HEAT INPUT	KW	GAS RATE
			ADJ PRESS - mbar
			SET PRESS OVEN - mbar
			SET PRESS BOILER - mbar
RATED ELECTRIC INPUT <b>7.7 KW 400V 3N~</b> VOLTS		OUTPUT FREQUENCY -	EXT FUSE - A
PHASE LOADING	L1 <b>11.2A</b>	L2 <b>11.2A</b>	L3 <b>11.2A</b> <b>50</b> Hz INT FUSE - A
 <b>Falcon Foodservice Equipment</b> Wallace View, Hillfoots Rd, Stirling, Scotland, FK9 5PY. Tel: 01786 455200 info@falconfoodservice.com			
SCRAP		<b>E3800</b>	<b>Fxxxxxx</b>



- It is most important that these instructions be consulted before operating, installing and commissioning this appliance. Failure to comply with the specified procedures may result in damage or the need for a service call.

- 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.**
- TO PREVENT SHOCKS, ALL APPLIANCES MUST BE EARTHED.**

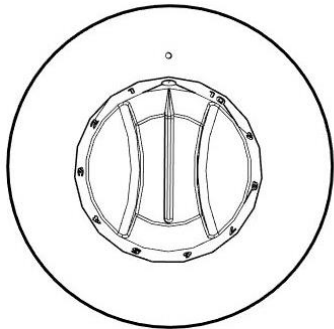
This equipment is **ONLY FOR PROFESSIONAL USE**, and shall be operated by **QUALIFIED** persons. It is the responsibility of the Supervisor or equivalent to ensure that users wear **SUITABLE PROTECTIVE CLOTHING** and to draw attention to the fact that, some parts will, by necessity, become **VERY HOT** and will cause burns if touched accidentally.

- Upon receipt of the Instructions manual, the installer must instruct the responsible person(s) of the correct operation and maintenance of the appliance.

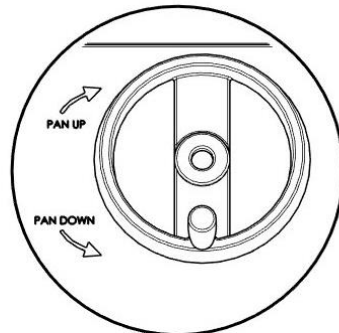
# OPERATION

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## Controls



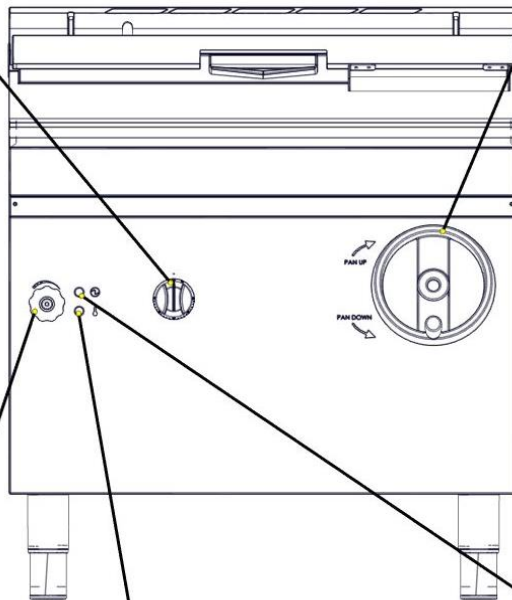
● OFF Position  
Variable temperature setting  
100°C - 300°C.



Turn handle to lift pan up and down.

THERMOSTAT CONTROL KNOB

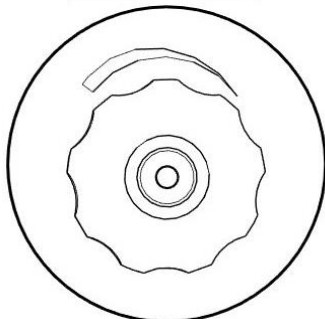
PAN TILTING HANDLE



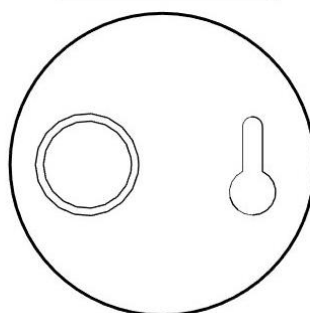
WATER TAP

AMBER NEON

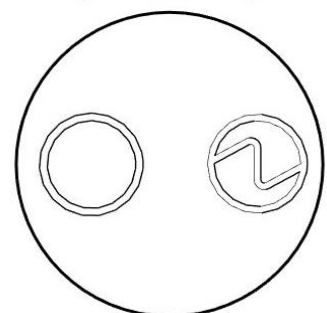
RED NEON



Turn tap to turn water ON and OFF.



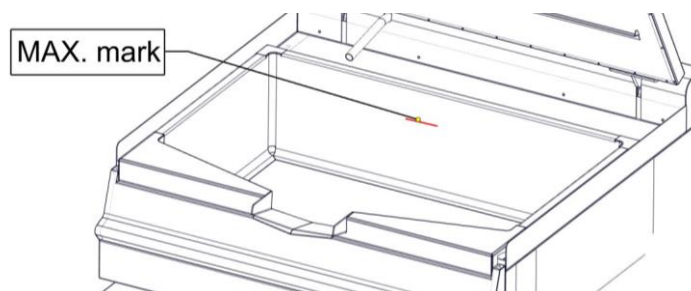
Indicates that the heating element is ON.



Indicates when mains electricity is ON.

## Using the Bratt Pan

1. Ensure pan is fully lowered using the pan tilting handle.
2. Turn mains electricity ON. The Red neon will illuminate.
3. Turn thermostat control knob to desired temperature. Amber neon will illuminate.
4. When the desired temperature is reached, the Amber neon will go OFF.
5. If cooking a liquid based food, ensure it does not go over the MAX mark as shown below.



6. Turn ON the water tap to top up if necessary.
7. To empty the contents of the pan, first ensure the thermostat control knob is turned OFF. Lift the pan with the pan tilting handle and the content will start pouring out of the spout.



**DO NOT DEEP FRY WITH THIS APPLIANCE.**

## GETTING THE MOST OUT OF THE APPLIANCE

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**SAVE ENERGY AND RUNNING COST BY TURNING OFF THE APPLIANCE WHEN NOT IN USE.**

### **Griddling**

Note that the centre of the pan is hotter than the edges when griddling.

### **Simmering and Stewing**

Lid can be left slightly ajar if a gentle simmer is desired. As mentioned in griddling, the centre of the pan is hotter so the content may tend to stick to the pan more around the middle.

## CLEANING AND MAINTENANCE

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All surfaces are easier to clean if spillage is removed before it becomes burnt on and if appliance is cleaned daily.



**CAUTION:** Failure due to lack of proper cleaning is not covered by warranty.

**BEFORE ANY CLEANING IS UNDERTAKEN, ENSURE ISOLATING COCK IS TURNED OFF AND CANNOT BE INADVERTENTLY TURNED ON.**

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

Clean pan as soon as possible after use with hot water and detergent. Soap filled steel wool pads may be used to remove stubborn deposits. After cleaning, empty water from pan using the pan tilting handle to lift the pan.

Do not use proprietary cleaners, especially those with a high caustic content on appliance surfaces. This is particularly important when appliance is hot. Such cleaners can cause serious damage or discolouration and only a soap or detergent solution should be used.



# SPECIFICATION

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## Model Number covered in this group of products

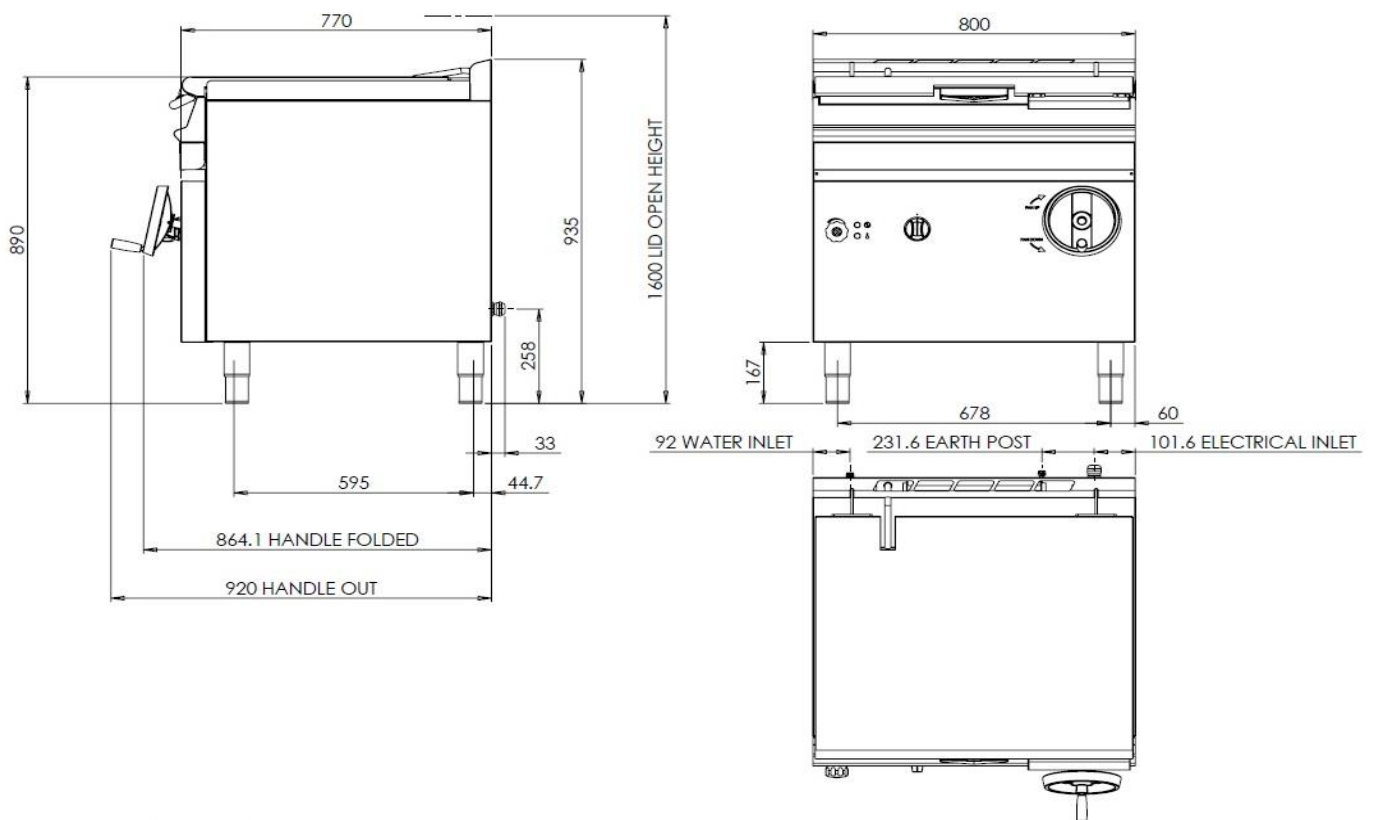
E3800      800mm wide manual lift electric Bratt Pan

## Technical Data

<b>TECHNICAL DATA - TABLE A</b>		
MODEL NUMBER		E3800
Total Power (kW)		7.7
Current (A) at 230V	L1	11.2
	L2	11.2
	L3	11.2

## DIMENSIONS / ELECTRICAL CONNECTION LOCATIONS

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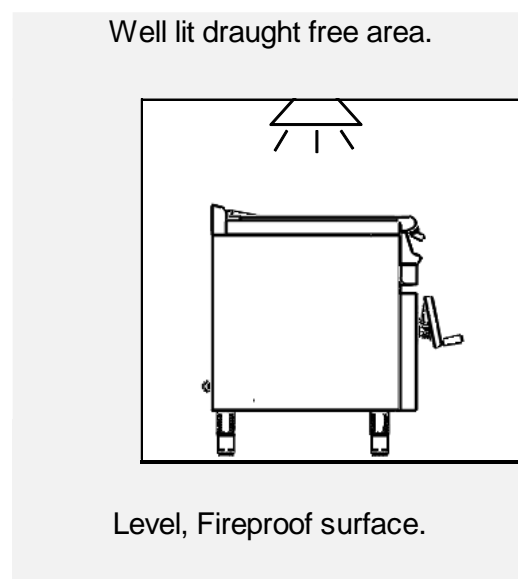
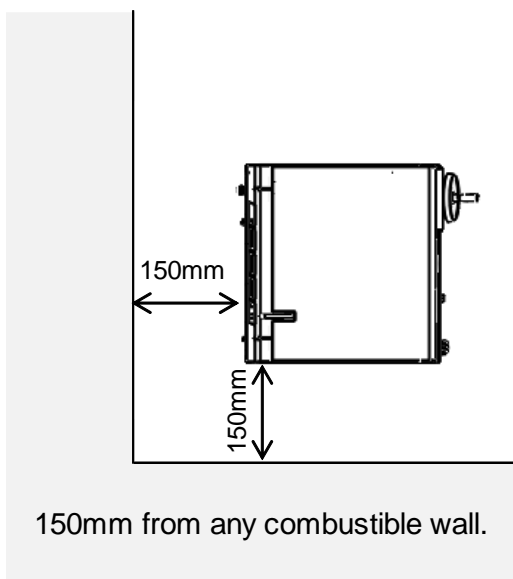


# INSTALLATION

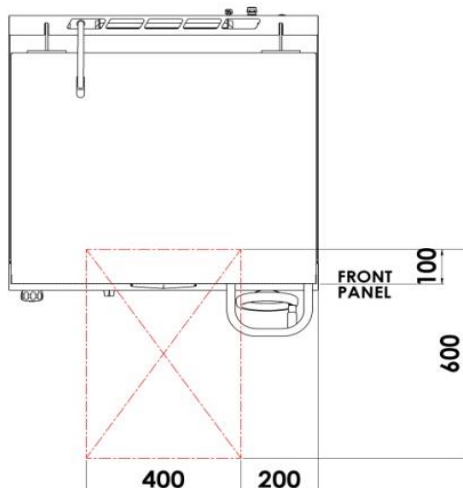
## Unpacking

1. Remove all packaging from the appliance.
2. Remove all plastic coating that is on the appliance by peeling them off.
3. Ensure there are no missing parts to the appliance.
4. Ensure there are no damages to the appliance.
5. Fit Lid handle using fixings supplied, and locate water inlet pipe in position in the rear flue at the left hand side.

## Siting / Clearances



**CAUTION:** If siting, the necessary clearances to any combustable wall **MUST BE** the largest figure given for individual appliances instructions.



If a Gully is used in the premises, ensure it covers the highlighted area.

## Electric Supply & Connection

The location of the electrical connection is shown in “Dimensions/Electrical Connection Location” Chapter. The appliance is suitable for AC supplies only. The standard terminal arrangement is: 3 phase & neutral 5 wire connection (400V 3N~)

Phase 1	Phase 2	Phase 3	Neutral	Earth
BROWN	BLACK	GREY	BLUE	GREEN/YELLOW



**IF THE CABLE IS DAMAGED, IT MUST BE REPLACED BY A SUITABLY QUALIFIED PERSON.** A suitably rated isolating switch with contact separation of at least 3mm in all poles must be installed and wiring executed in accordance with relevant regulations. Access to mains terminal block is gained by removing the control panel.

## Water Supply

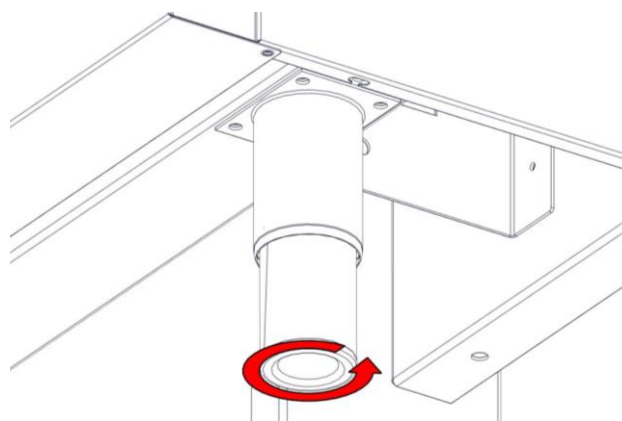
Connection to the water supply is via a ½” BSPP male threaded fitting at rear.

A threaded bush is supplied with the appliance to increase the size to ¾” (If required).

Water supply pressure should not exceed 500kPa (5 bar).

## Assembly

1. Position appliance and carefully level using feet adjusters as shown below.



2. Appliances with castors should be fitted with accessories supplied according to separate instructions provided.
3. Connect appliance to electric and water supply as stated in the previous section.

## Commissioning

**NOTE:** Prior to operation, ensure that ALL packing material has been removed. For instructions on how to use the appliance, see 'Operation' chapter. For relevant figures, please see 'Technical Data'.

1. Turn appliance on and ensure Red Neon illuminates.
2. Turn water tap on and ensure it is working correctly without any leakage.
3. Empty water using the pan tilting handle to lift the pan up.
4. Lower the pan and turn thermostat control knob to 200°C. Ensure Amber neon illuminates.
5. Wait till Amber neon turns OFF and measure the temperature at the middle of the pan. Ensure it reaches around 220°C ( $\pm 10^\circ\text{C}$ ).
6. Turn OFF appliance. Red neon should turn OFF.

If the appliance does not operate correctly please refer to the 'Servicing' section and rectify the problem.



**ENSURE THAT KITCHEN PERSONNEL UNDERSTAND THE CORRECT OPERATION AND CLEANING OF APPLIANCE AND THAT SUCH INDIVIDUALS ARE AWARE OF THE MAINS ISOLATING SWITCH LOCATION.**

**PLEASE FILL OUT THE INFORMATION TABLE ON THE FRONT COVER AFTER COMMISSIONING.**

## SERVICING

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**BEFORE ATTEMPTING ANY SERVICING, ENSURE ISOLATING COCK IS TURNED OFF AND CANNOT BE INADVERTENTLY TURNED ON. AFTER ANY MAINTENANCE TASK, CHECK APPLIANCE TO ENSURE THAT IT PERFORMS CORRECTLY AND CARRY OUT ANY NECESSARY ADJUSTMENTS AS DETAILED IN 'COMMISSIONING'.**

### 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.

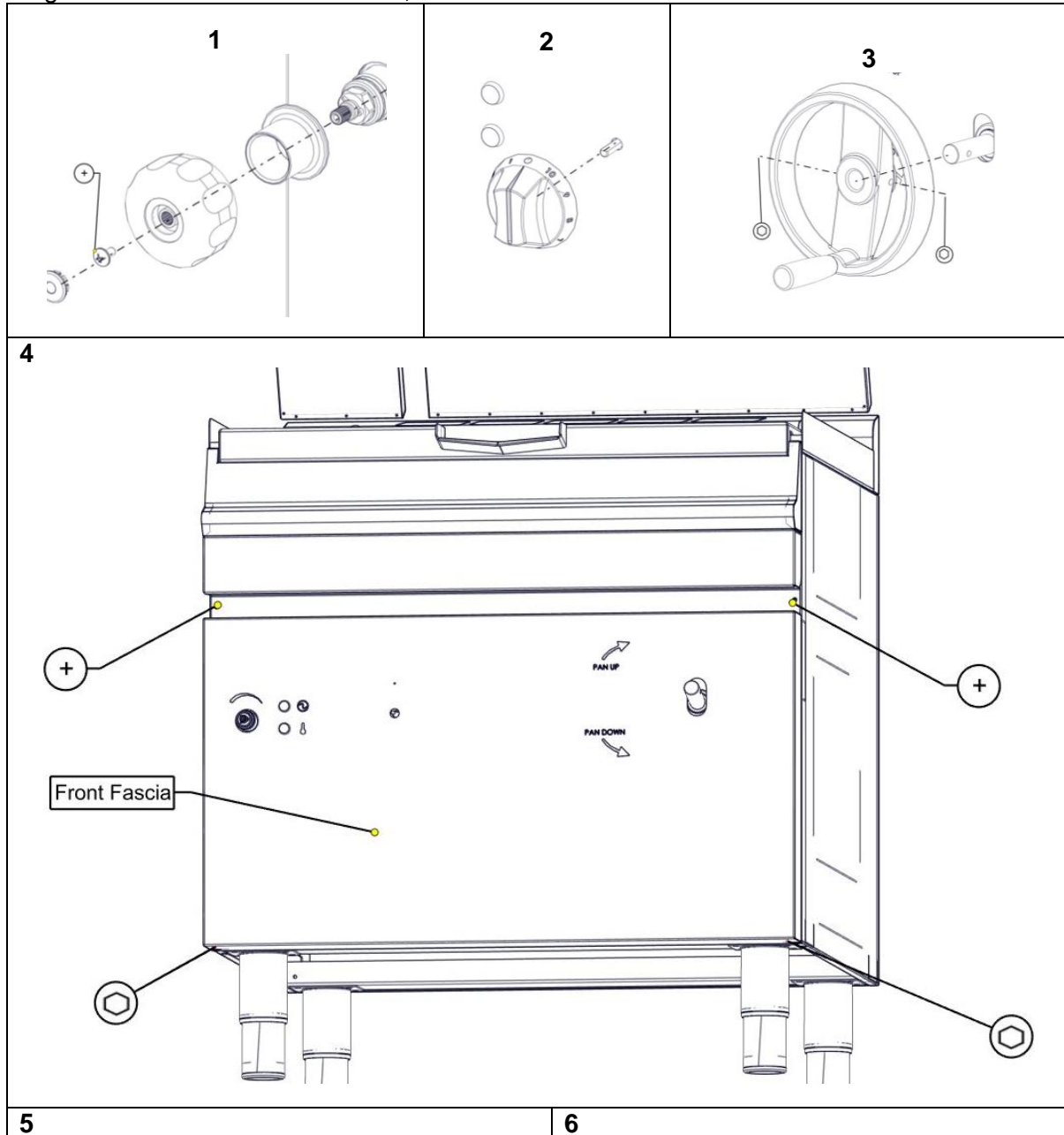
Any maintenance schedule should be carried out in accordance with SFG20 Maintenance Schedule. Should any issues with the integrity of the components be identified these should be replaced. If the appliance is not considered safe the unit should be removed from service and the responsible person advised 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.

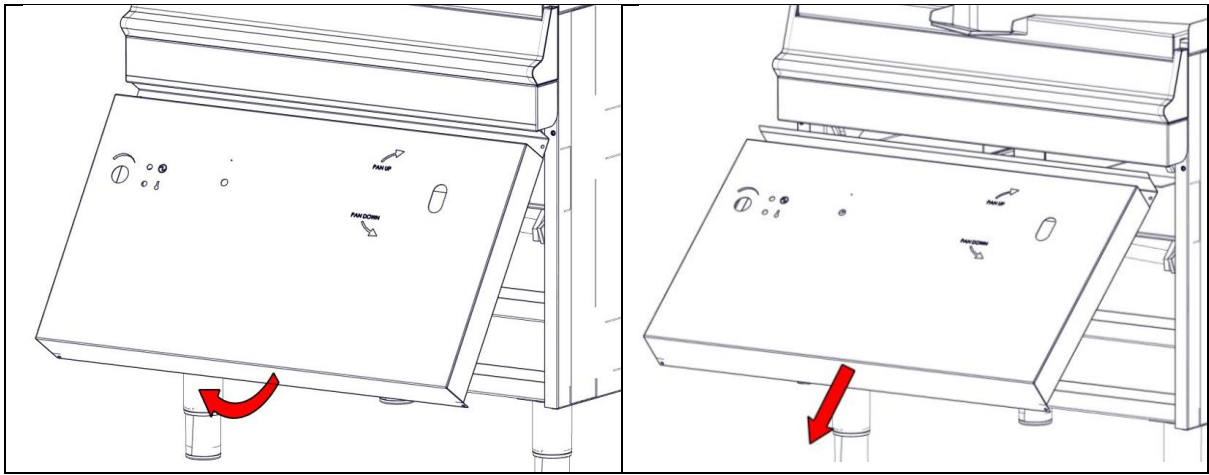
### Symbols on drawings:

- + denotes a positive head screw requires to be removed.
- denotes a flat head screw requires to be removed.
- ⊕ denotes a nut or a hex head bolt requires to be removed.

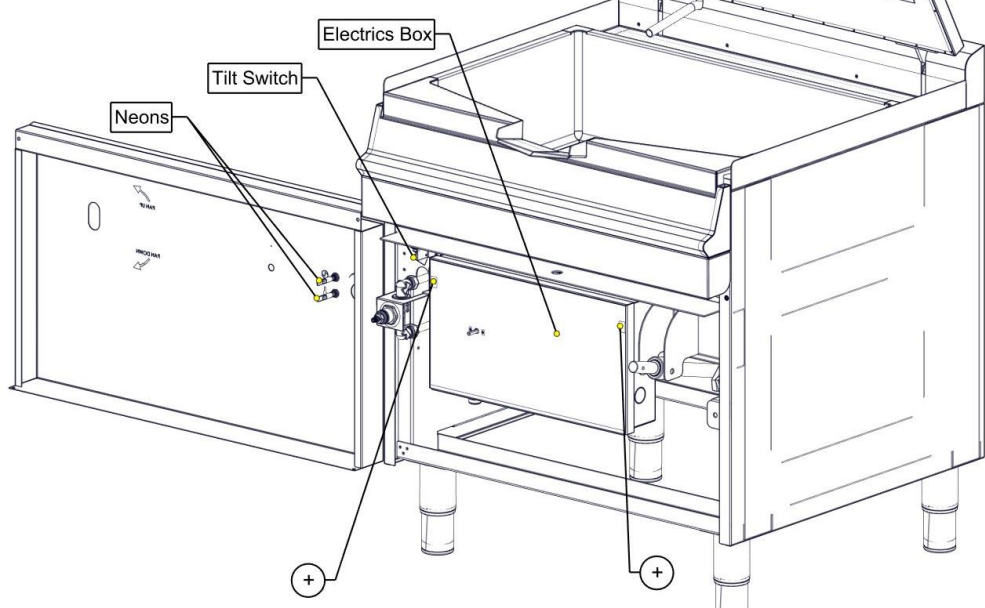
### REMOVAL OF FRONT FASCIA / ACCESS TO ELECTRICS BOX

To gain access to the electrics box, first the front fascia must be removed.





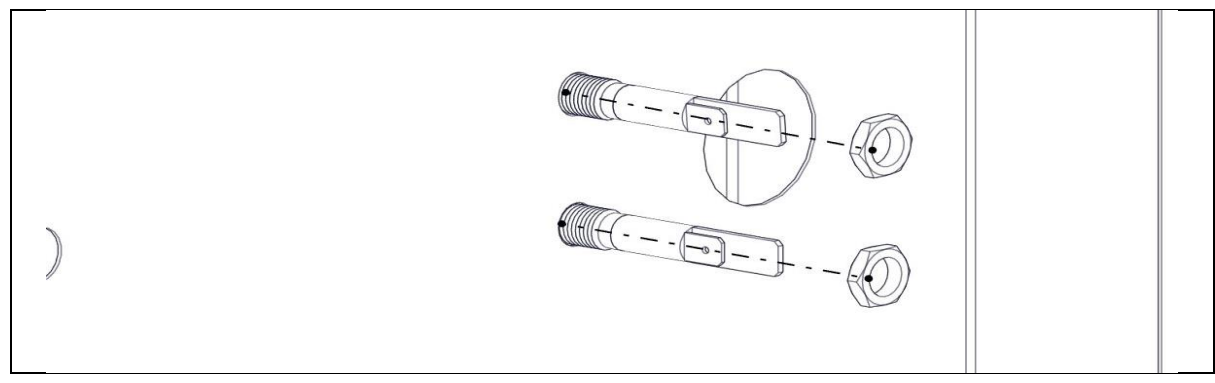
7



**When removing the front fascia, care should be taken not to damage the neon cables.**

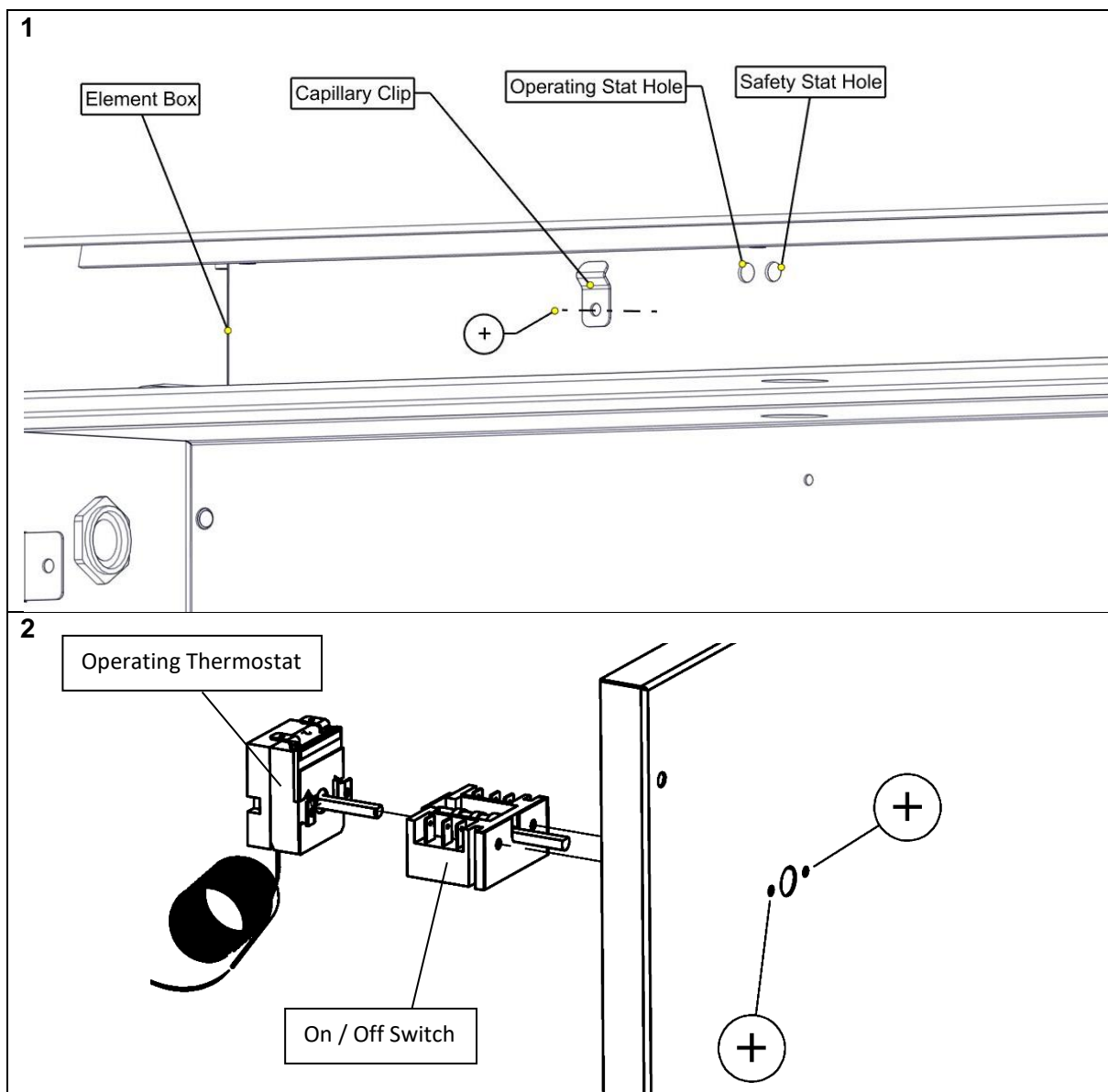
**NEONS**

Neons are attached to the front fascia. To replace them, remove the connections and the nut.



## ON/OFF SWITCH / OPERATING THERMOSTAT

The on/off switch & operating thermostat are located on the cover of the electrics box. To replace, remove the clip that secures the thermostat capillary. Pull out thermostat phial then remove the two screws on the cover of the electrics box..

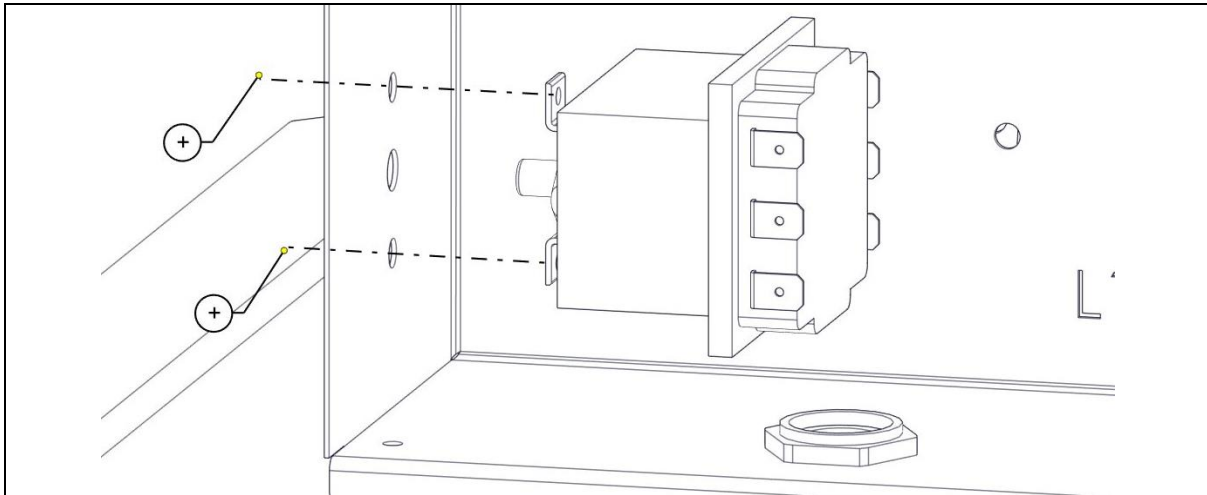


When replacing the thermostat phial back into the hole, ensure that the phial is pushed right back into the tube and reattach the Vidaflex.



## SAFETY THERMOSTAT

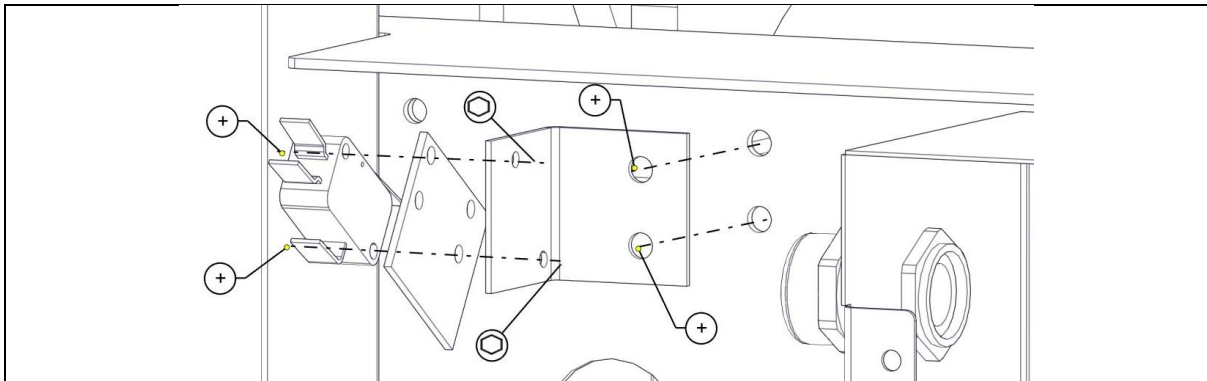
Safety thermostat is located on the left side of the electrics box. Push the button protruding out from the bottom of the box to reset. To replace, remove the same clip that's shown in the operating thermostat. Pull out phial then remove the two screws.



When replacing the thermostat phial back into the hole, ensure that the phial is pushed right back into the tube and reattach the Vidaflex.

## TILT SWITCH

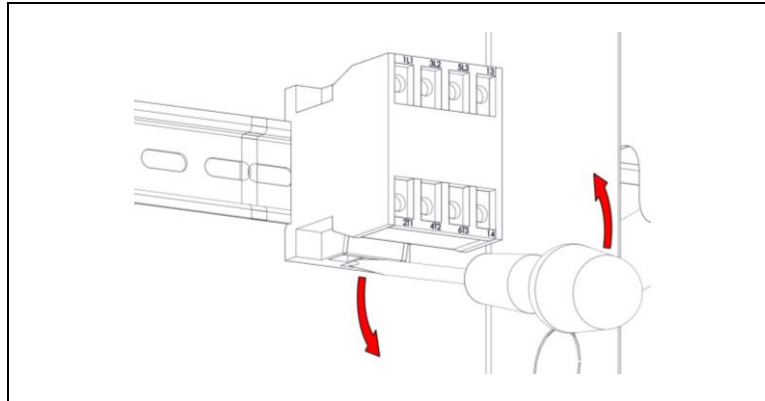
Tilt switch is located beside the electrics box.





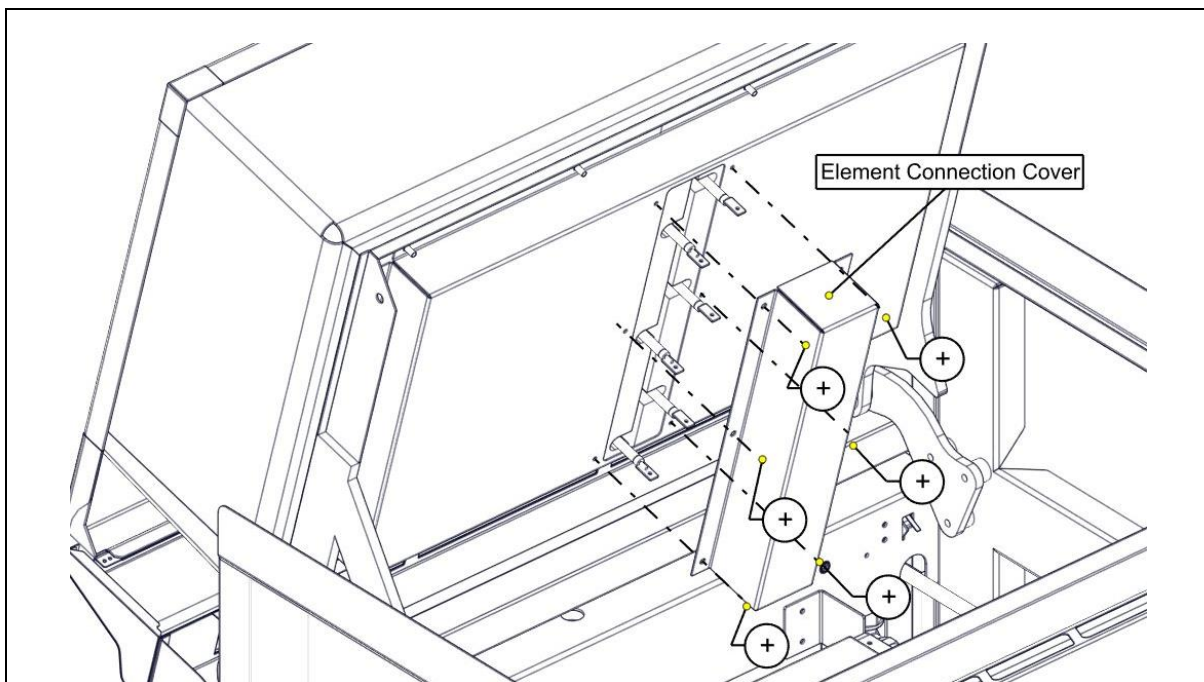
## CONTACTOR

The contactors are located in the electrics box. To replace, lever it out by using a flat headed screwdriver.

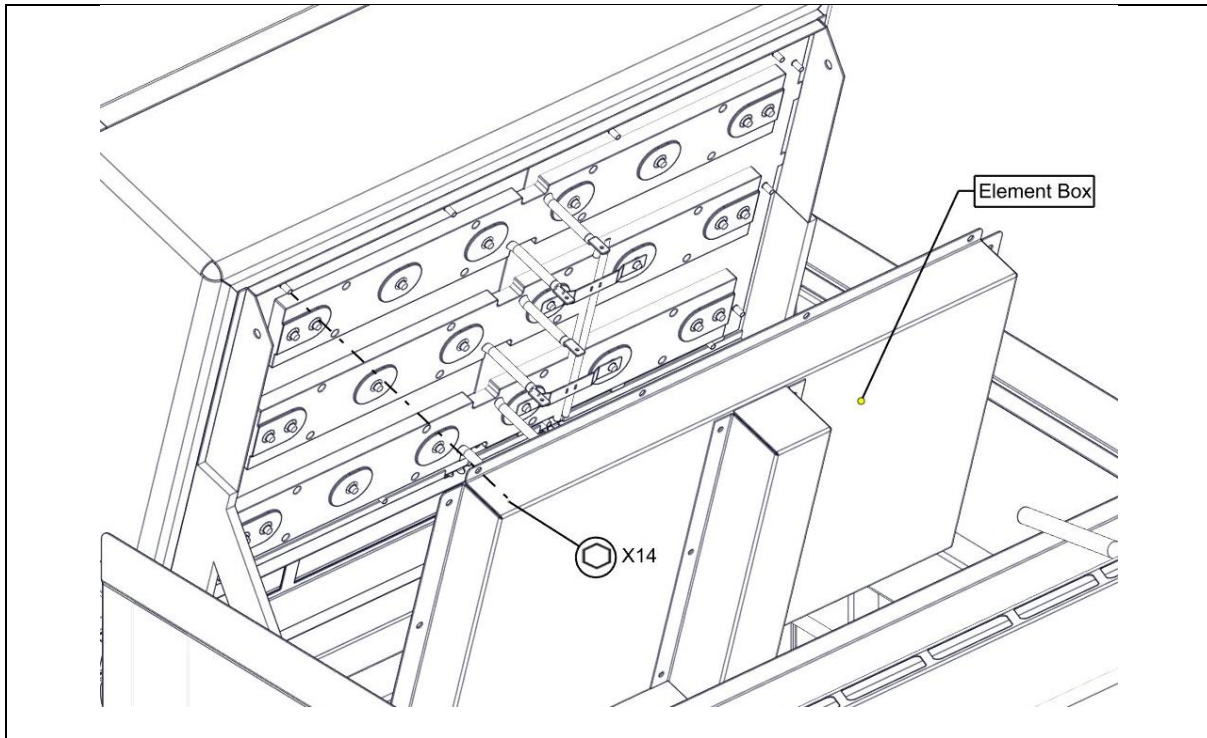


## ELEMENTS

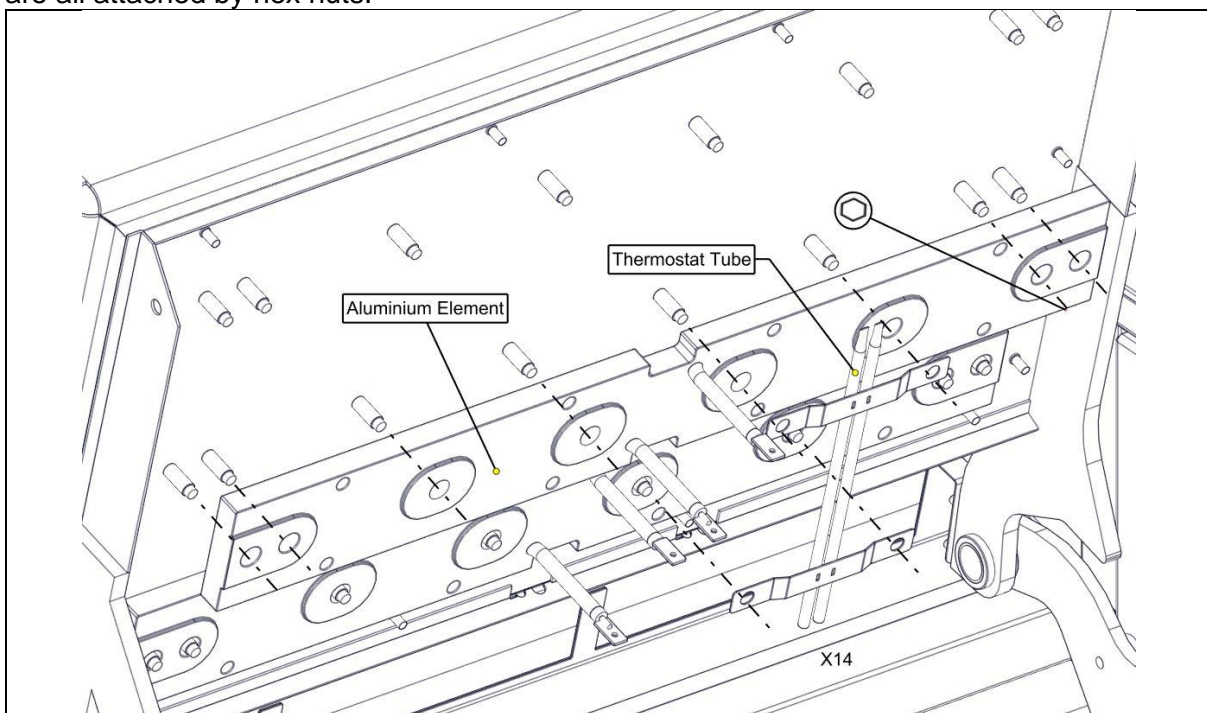
Lift Pan fully up to get access to the Element Box. To gain access to just the element connections, remove the element connection cover as shown below.



To replace the elements, first the element box must be removed as shown.

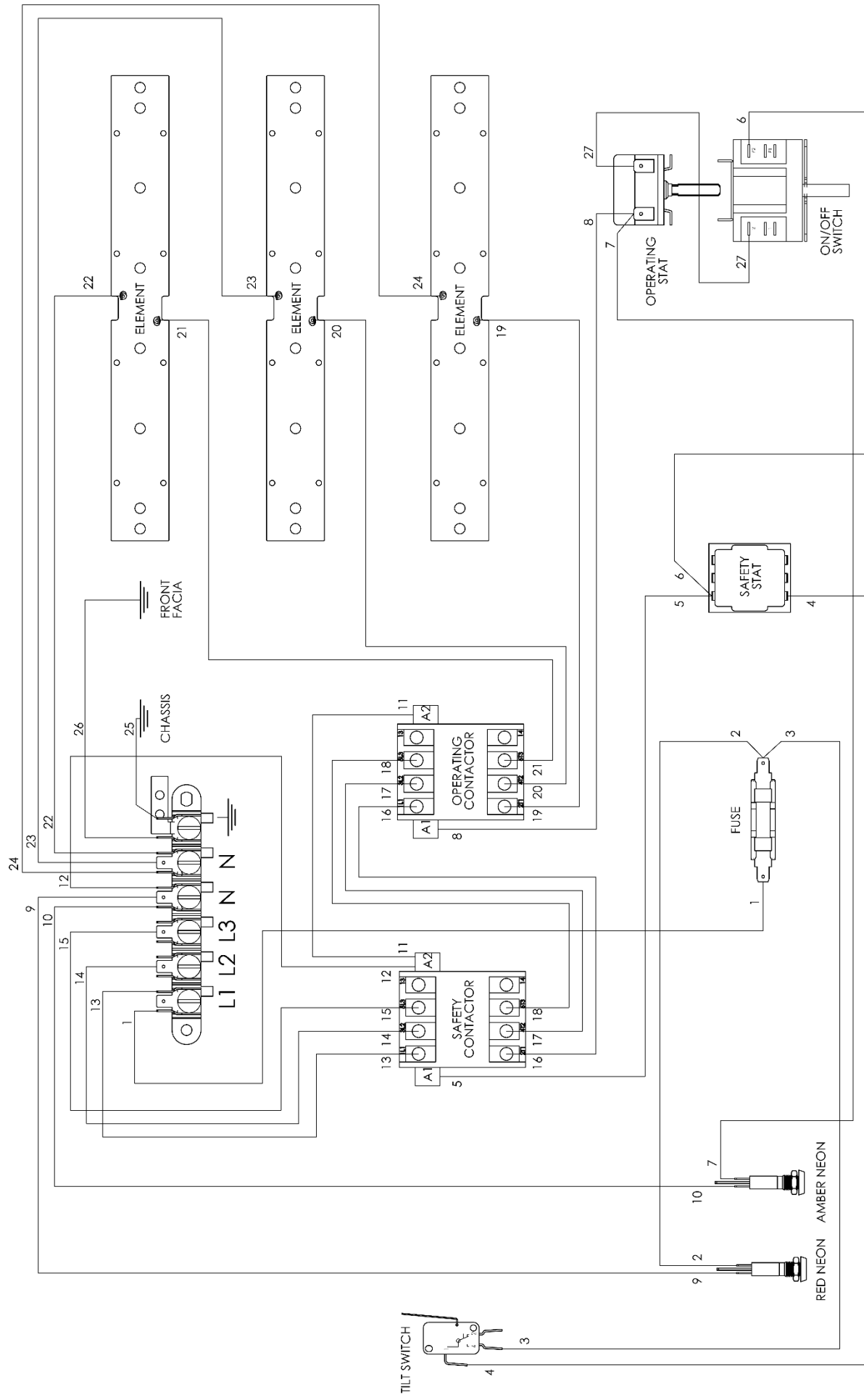


When replacing the bottom two elements, the thermostat tube must be removed as well. They are all attached by hex nuts.

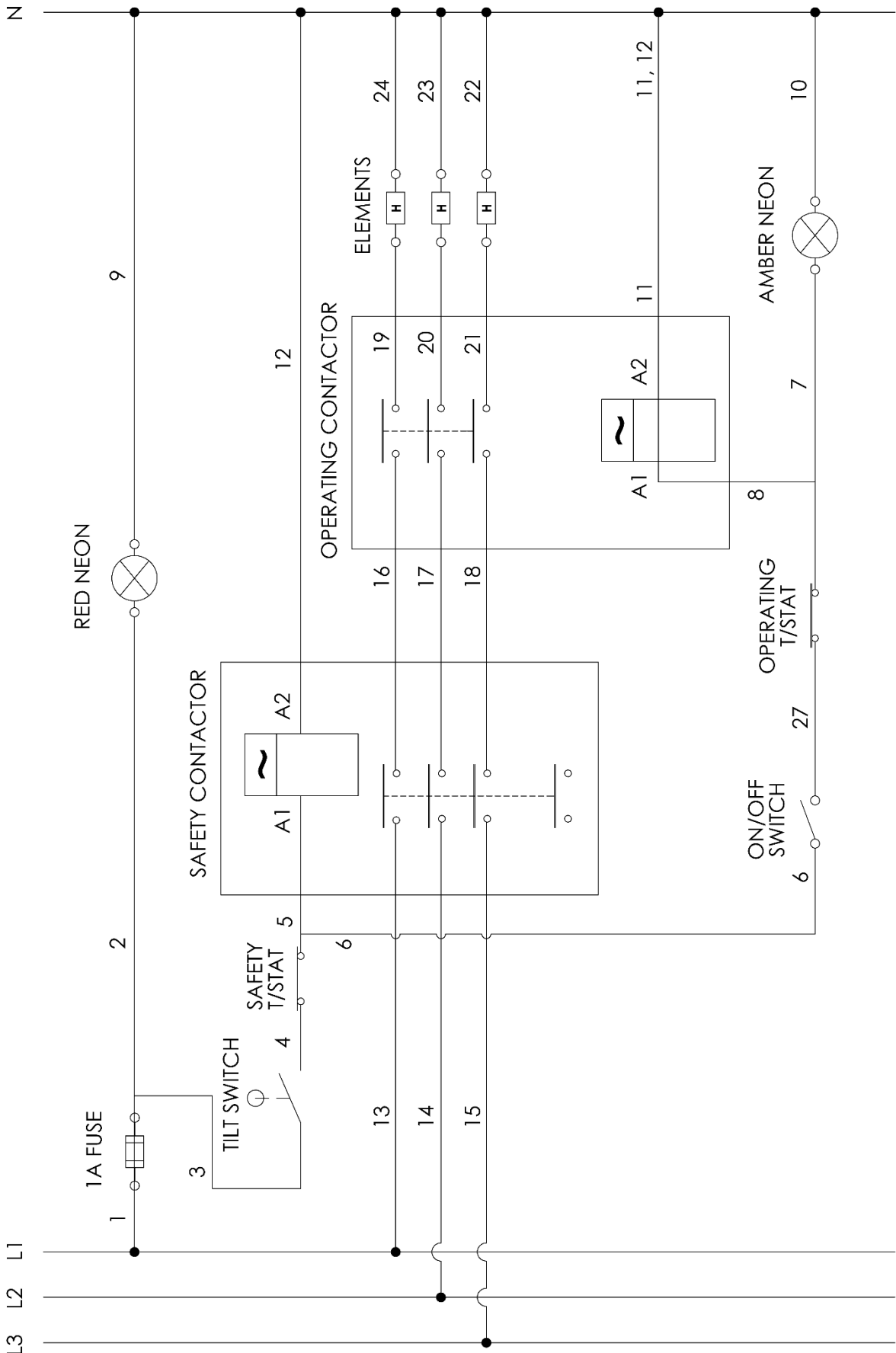


When replacing the Elements, ensure it is secured tightly to the pan base. Ensure Thermostat Tube is attached tightly to the Elements.

# Wiring Diagram – 400V 3N~ Appliance



# Circuit Diagram



## FAULT FINDING

FAULT	POSSIBLE CAUSES	REMEDY
Red and Amber neon not lighting.	No power from the supply.	Restore supply.
	Blown fuse.	Replace fuse.
	Faulty mains supply cord.	Replace supply cord.
	Faulty Neons.	Replace Neons.
Amber neon not lighting but Red neon is on.	Safety Thermostat tripped or faulty.	Reset Thermostat. If faulty, replace.
	Operating Thermostat.	Check connections. If faulty, replace.
	Amber Neon.	
	Contactors.	
Slow/Poor heating.	Operating Thermostat out of calibration.	Replace Operating thermostat.
	Faulty Elements or connections.	Check each connection to the three elements. If any of them are faulty, replace.

## SPARE PARTS

MAIN SPARES LIST	
PART NAME	SPARES NUMBER
Red Neon	730962010
Amber Neon	730962040
Operating Thermostat	732150020
On / Off Switch	732910481
Safety Thermostat	732150006
Tilt Switch	531750540
Contactors	734310440
Element	732150001
1A anti surge fuse	535420014

When ordering spare parts please quote the following;

**Appliance type**

**Serial number**

This information will be found on data plate attached to base plate.

## SERVICE INFORMATION

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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.