

# E2078 ROUND CASED BOILING 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

In order to obtain maximum performance from this unit we would recommend that a Maintenance Contract be arranged with SERVICELINE. Visits may then be made at agreed intervals to carry out adjustments and repairs. A quotation will be given upon request to the contact numbers below.



### 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

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

### Service Contact

Phone: 01438 363 000

Email: [servicesupport@service-line.co.uk](mailto:servicesupport@service-line.co.uk)

**T100562 Ref.7**

# 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 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

# Warranty Policy Shortlist

Warranty does not cover :-

- Correcting faults caused by incorrect installation of a product.
- Where an engineer cannot gain access to a site or a product.
- Repeat commission visits.
- Replacement of any parts where damage has been caused by misuse.
- Engineer waiting time will be chargeable.
- Routine maintenance and cleaning.
- Gas conversions i.e. Natural to Propane gas.
- Descaling of water products and cleaning of water sensors where softeners/conditioners are not fitted, or are fitted and not maintained.
- Blocked drains.
- Independent steam generation systems.
- Gas, water and electrical supply external to unit.
- Light bulbs.
- Re-installing vacuum in kettle jackets.
- Replacement of grill burner ceramics when damage has been clearly caused by misuse.
- Where an engineer finds no fault with a product that has been reported faulty.
- Re-setting or adjustment of thermostats when unit is operating to specification.
- Cleaning and unblocking of fryer filter systems due to customer misuse.
- Lubrication and adjustment of door catches.
- Cleaning and Maintenance
  - Cleaning of burner jets
  - Poor combustion caused by lack of cleaning
  - Lubrication of moving parts
  - Lubrication of gas cocks
  - Cleaning/adjustment of pilots
  - Correction of gas pressure to appliance.
  - Renewing of electric cable ends.
  - Replacement of fuses Corrosion caused by use of chemical cleaners.

# 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

E2078	WIDTH mm	DEPT mm	HEIGHT mm	WEIGHT kg
45 litre	920	745	838	86
90 litre	945	865	838	122
135 litre	1040	961	864	145

## Optional Extras

A kit to convert a single purpose pan for dual purpose operation is available.

## 1.2 SITING

The unit must be installed on a firm, level and non-combustible floor in a well lit position.

Installation must be executed in accordance with regulations listed on manual cover, as appropriate and a competent installer must be employed.

## 1.3 ELECTRICAL SUPPLY

The units are suitable for AC systems only (single phase or 3 phase, 4 wire systems) A hole suitable for 25mm conduit is provided in the control box underside.

The supply must be installed using a suitably rated isolating switch with a contact separation of 3mm in all poles. All wiring must be carried out in accordance with the regulations listed on the cover of this manual. Terminals are supplied for direct connection to a 3 phase supply.

**45 Litre Pan Only**, For single phase it will be necessary to link terminals L1, L2 & L3.

**THIS APPLIANCE MUST BE EARTHED USING THE TERMINAL PROVIDED.**

## 1.4 ELECTRICAL RATINGS.

The ratings are as stated below.

Model	L1	L2	L3
45 litre	10.8A	8.0A	8.0A
90 litre	13.8A	16.4A	13.8A
135 Litre	16.4A	19.5A	19.5A

at rear base of support panel. Connect to mains terminal. Tighten clamps to ensure there is no strain on terminals. Cable length should be just sufficient to enable control panel to be withdrawn fully against stop with no strain on cable.

A suitably rated isolating switch with contact separation of 3mm in all poles must be installed and wiring executed in accordance with relevant regulations listed on front cover of this manual.

**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.**



## SECTION 2 – ASSEMBLY

The boiling pans are supplied completely assembled except for the swivel tap, bracket and lid rack. Fit the bracket to the pan side using the fixings supplied and secure the tap to the bracket with the handle facing directly forward. Fit lid rack to clips on lower section of pan.

The pan must be accurately levelled by adjusting screwed feet as necessary. After placing unit in position and levelling, fixing holes can be marked on the floor through the feet holes.



### Note

It is strongly recommended that fixings be provided particularly for 135 litre version. Access to supply terminals is gained by removal of control box cover that hinges open when fixings are removed. Connect as detailed in section 1.3  
Connect water supply to swivel tap.

The pan must be tested by installer, prior to handing over to kitchen staff. Fill with water and switch on. Check energy regulator functions and that the pilot lights. ( see user's instructions)

Instructions to user- Whenever possible, installer should instruct user in the correct operation of unit and indicate the location of the main isolating switch.

## SECTION 3 – MAINTENANCE



BEFORE ATTEMPTING ANY MAINTENANCE TASK, ISOLATE THE APPLIANCE AT THE MAIN SWITCH AND TAKE STEPS TO ENSURE THAT IT CANNOT BE INADVERTENTLY SWITCHED ON.

When ordering spare parts, please quote model number; serial number and voltage stated on data plate. This is located on the left hand side of outer casing.

### 3.1 ELEMENTS

When ordering replacement elements, it is essential to indicate which particular element is required. The element comprises coils of varying power and length, and if possible, a photograph should be provided indicating the faulty coil.

To gain access to elements, proceed as follows.

1. Drain pan and remove three screws securing pipe bracket to side of casing.
2. Remove six fixings securing lower part of channel between pan base and control box. Remove lower channel.
3. Remove two fixings that secure control box steady bracket to pan.
4. Remove fixings securing pan body to base frame. These are located below the base, adjacent to four fixings
5. Remove fixings that secure outer casing to base frame.
6. Carefully remove entire pan body by lifting it up. The elements will now be exposed.
7. Determine what element is faulty and disconnect flexible beaded tails from terminals. Remove split pins to release ceramic former which can be removed.
8. Fit replacement element, ensuring that no gaps exist in insulating bead and tighten terminals securely.
9. Re-assemble in reverse order.

To remove control panel, undo fixing to allow panel hinge out.

### 3.2 CONTROL PANEL

Undo fixings to allow panel to hinge out.

### 3.3 CONTACTOR

The contactor was specifically chosen for its robust quality and routine maintenance is not necessary. It is however advisable to very occasionally clean the contact, using carbon tetrachloride or similar solvent.

Never use an abrasive method of cleaning, if contacts become burner or pitted they must be renewed.

### 3.4 ENERGY REGULATOR

To replace regulator, remove control box cover then pull off control knob. Remove nut and washer holding regulator, before removing connections, note locations, and apply to same terminals of new regulator.

### **3.5 PILOT INDICATOR**

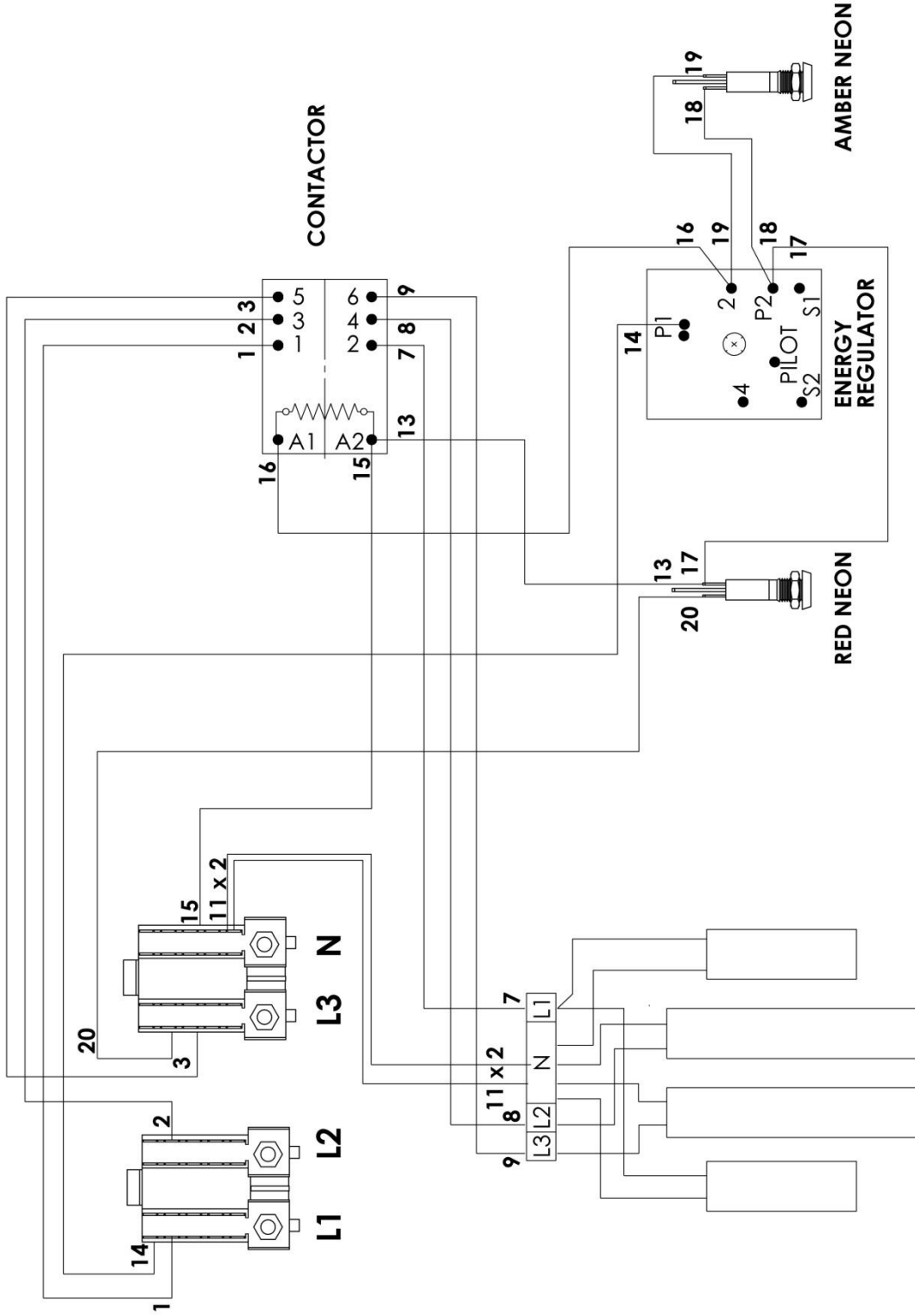
Remove control box cover. Disconnect wiring and undo securing nut. Remove indicator and replace in reverse order.

### **4.0 SPARES**

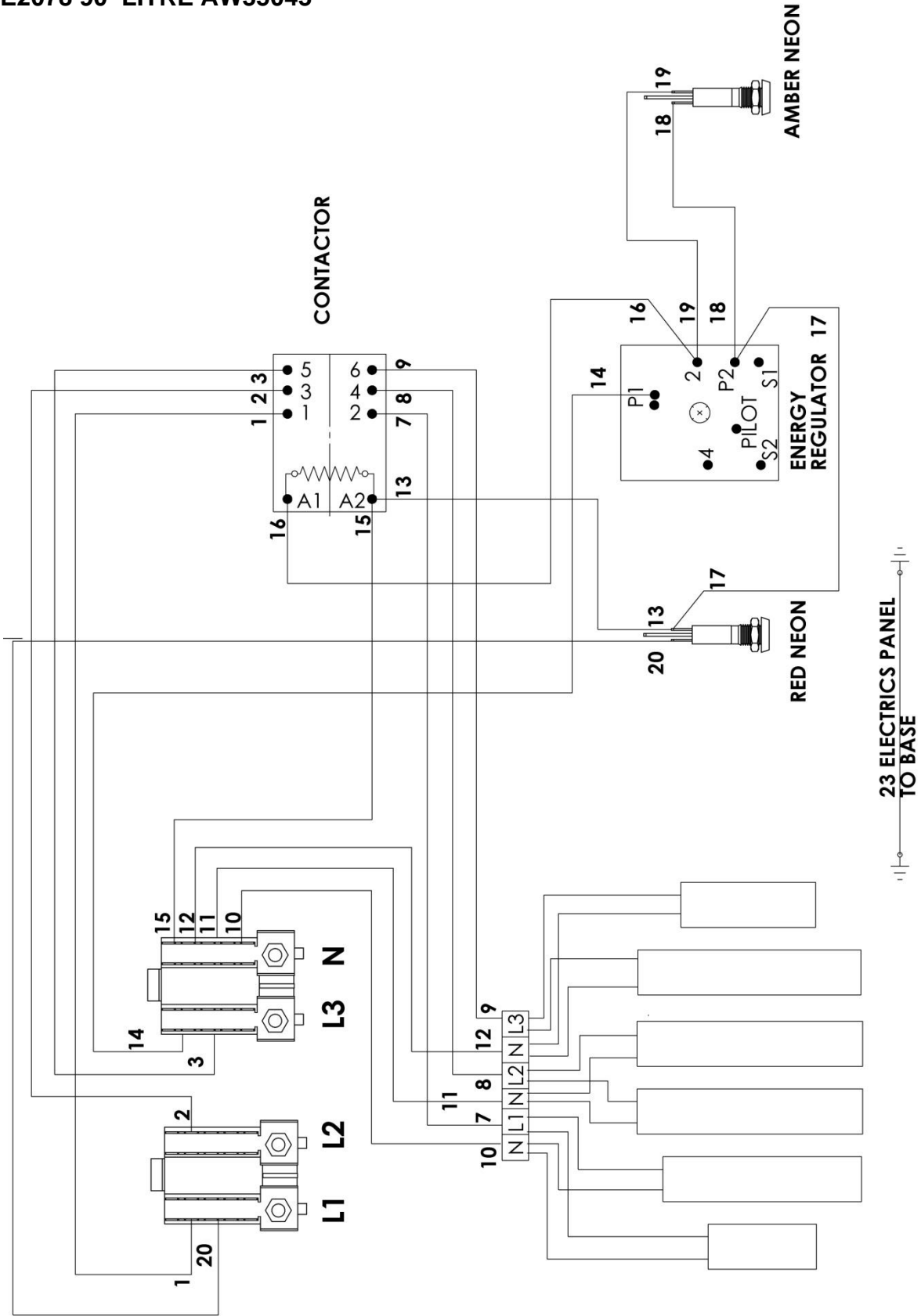
730780010	Outer element 45 litre
730780020	Inner element 45 litre
730780040	Element set 45 litre
730790010	Outer element 90 litre
730790020	Inner element 90 litre
730790030	Element set 90 litre
730800010	LH element 135 litre
730800020	Centre element 135 litre
730800030	RH element 135 litre
730800040	Element set 135 litre
730962040	Indicator amber
730962010	Indicator Red
731742082	Contactors
537810110	Terminal block
731750770	Energy regulator
730790050	Control Knob



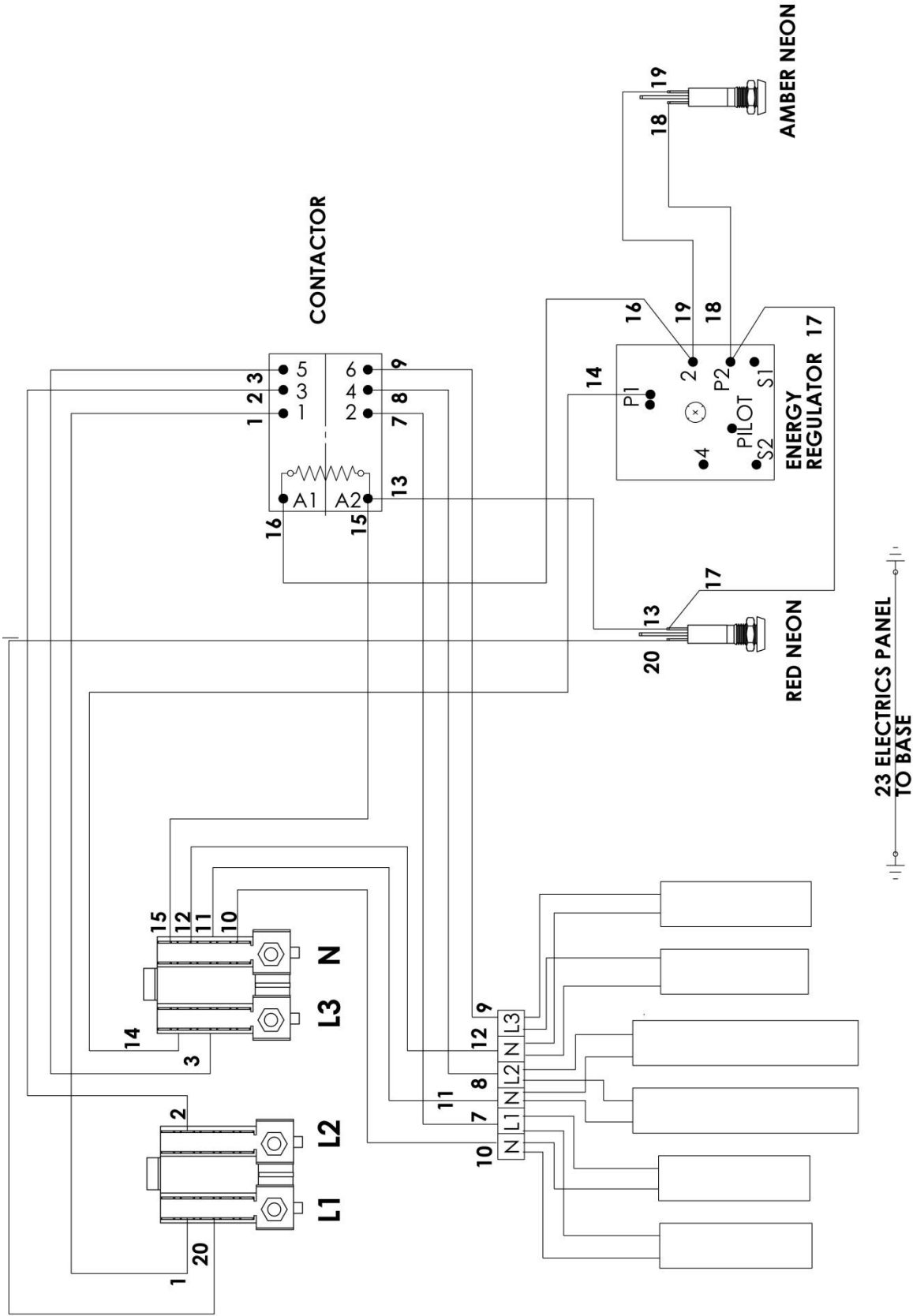
E2078 45 LITRE AW35044



23 ELECTRICAL PANEL  
TO BASE



23 ELECTRICS PANEL  
TO BASE



23 ELECTRICS PANEL  
TO BASE