



**Installation, Servicing and User Instructions for**  
**LD33, LD36, LD38 and LD39 DRY BAINS MARIE**  
**LD34, LD37 and LD43 WET BAINS MARIE**

**CAUTION: Read the instructions before using the appliance.**

**Important Installation Information**

The installer must ensure that installation of the unit(s) is in conformity with regulations in force at the time. For the UK, particular attention requires to 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!**

**Preventive 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 after 15,000 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. 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

**T100330 Ref. 8**

**Service Contact**

Phone: 01438 363 000 Email [servicesupport@service-line.co.uk](mailto:servicesupport@service-line.co.uk)

# 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

# IMPORTANT INFORMATION

## 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.

## Technical Installation & Information Table

Model	Width	Depth	Height	Weight	Rating	Fuse Rating
LD33 Dry Bains Marie	300mm	630mm	285mm	15kg	0.48kW	3 amp
LD34 Wet Bains Marie	300mm	630mm	285mm	15kg	1.0kW	5 amp
LD36 Dry Bains Marie	450mm	630mm	285mm	18kg	0.75kW	5 amp
LD37 Wet Bains Marie	450mm	630mm	285mm	18kg	1.0kW	5 amp
LD38 Dry Bains Marie	300mm	630mm	285mm	15kg	0.48kW	3 amp
LD39 Dry Bains Marie	600mm	630mm	285mm	22kg	0.75kW	5 amp
LD43 Wet Bains Marie	600mm	630mm	285mm	22kg	2.0kW	13 amp

## SECTION 1 – SITING

All PRO-LITE models have been designed in a modular form which consists of base, counter and free-standing units.

Information which relates to individual models is listed in Table 1.

Free-standing and base models should be installed upon a firm, level surface and adjustable feet are provided for levelling purposes.

Counter units must be positioned upon a table, counter or similar surface.

Vertical and horizontal clearances required from the top and sides of a particular unit to any overlying combustible surface (ie wall, partition, etc) are listed in Table 1. Relevant fire regulations must be complied with.

### Mounting Counter Units on the Oven

When mounting a counter unit upon a PRO-LITE oven, it is recommended that units which carry liquids, i.e. fryers and bain marie, are secured as follows:

Remove oven outer back panel.

Remove oven crown plate.

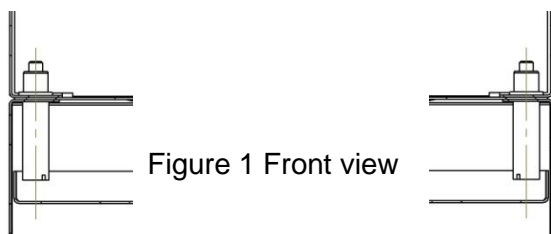
Position unit(s) which require to be secured upon oven.

Secure hob unit(s) to oven through side flange centre holes into the threaded inserts in the base(s) of hob unit(s). Use fixings provided (packed separately) and replace oven back panel.

The unit is now ready for electrical connection.

### Mounting Counter Units upon a Hotcupboard

PRO-LITE hotcupboards are designed to be used in conjunction with counter models. Assembly is achieved by means of two shouldered fixings being applied to the underside of a top unit from inside a base appliance as detailed in Figure 1.



## SECTION 2 - ELECTRICAL SUPPLY AND CONNECTION

Electrical ratings are as stated on the unit data plate. The listing in Table 1 is based on standard UK specification at 230V.

Wiring must be executed in accordance with the regulations listed in this booklet.



**WARNING: Each individual appliance must be earthed!**

The appliance is also provided with a terminal for the 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 nominal cross-sectional area of up to 10 mm<sup>2</sup>. It is located on the rear panel and is identified by the following label and must only be used for bonding purposes.



After completion of installation, the method of operation should be demonstrated to the kitchen staff. The isolating switch location, for use in an emergency or during cleaning should also be pointed out.

### **LD33, LD36, LD38 and LD39 DRY BAINS MARIE**

### **LD34, LD37 and LD43 WET BAINS MARIE**

These models are designed to be connected to a single phase AC supply using the 2 metre mains lead fitted as standard.

**Check that no damage has occurred to the appliance, power cable and plug top during transit. If damage has occurred do not use the appliance.**

**Ensure that the mains power cable is routed free from the appliance to avoid damage.**

**We recommend supplementary electrical protection with the use of a residual current device (RCD). Periodic testing, repair and fixed wiring connection should only be undertaken by a skilled and competent electrician.**

Wires are coloured in accordance with the following code and should be connected to the plug as follows:

**EARTH** to terminal marked **E** or coloured **GREEN** or **GREEN/YELLOW**.

**NEUTRAL** to terminal marked **N** or coloured **BLACK**.

**LIVE** to terminal marked **L** or coloured **RED**.

Units which receive power from a plug, adaptor or distribution board must be individually protected by a fuse with an appropriate rating. (See Table 1)

For models with two mains leads, each lead requires to be protected by a fuse with an appropriate rating. (See Table 1)

Any replacement supply cable must be 1.5mm<sup>2</sup>, cord code designation 245 IEC 57 (CENELEC H05 RN-F).

For internal connection, outer sheathing must be stripped 140mm from the cable end. The live and neutral conductors must be trimmed so that Earth conductor is longer by 50mm. Pass inlet cable through the rear panel cord grip and ensure that cable is routed without leaving excessive free length inside unit.

## SECTION 3 - USING AND CLEANING PRO-LITE UNITS



### **IMPORTANT: GENERAL NOTES ON CLEANING**

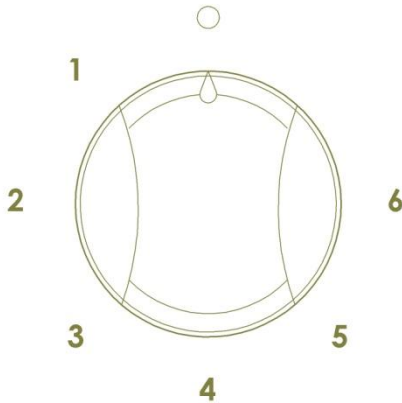
Disconnect unit from electricity supply prior to cleaning

Never use a coarse abrasive to clean exterior panels. A soft cloth with a warm water and detergent solution is sufficient.

Never attempt to steam clean a unit or hose it down with a jet of water.

**LD33, LD36, LD38 and LD39 DRY BAINS MARIE**

**LD34, LD37 and LD43 WET BAINS MARIE**



The LD33, LD34, LD36 and LD37 are supplied with 4.5 litre pots.

The LD38, LD39 and LD43 models accommodate a mix of gastronorm containers and bridging bars are provided as standard. Containers are supplied.

The LD39 and LD43 models are designed to hold 1/4 and 1/2 size gastronorm trays.

The LD38 is supplied with 3 x 1/4 gastronorm trays and lids.

Wet bains marie require a water level of approx. 38mm to be maintained during operation. This will allow pot bases to be immersed. A drain valve with safety catch is located on unit front for well draining. Never drain well until water cools.

### **Using a Bains Marie**

A bain marie is used to store hot food prior to and during serving whilst maintaining the proper temperature. Successful achievement of this is dependent upon a number of factors, such as type of food, container amount and skill and experience of the operator. The following hints may be found useful in achieving satisfactory results.

Containers should be warm before being loaded with hot food. Place complete with lids, in the chosen position(s). Switch on at Full (6) setting until the desired temperature is reached. Load food quickly and replace cover(s) before setting control as required.

When serving, it is advantageous to raise the setting to counteract heat loss incurred by lid removal. Take care not to overheat food and replace lids when it is practicable to do so.

### **Cleaning a Bains Marie**

Clean containers as soon as possible after use with hot water and detergent. Soap filled pads may be used to remove stubborn deposits. Avoid leaving empty used containers in the unit. Food deposits may bake on.

## SECTION 4 – SERVICING & MAINTENANCE



### **ELECTRICAL MAINTENANCE WARNING**

Before attempting any electrical maintenance, SWITCH OFF THE MAIN SWITCH and take steps to ensure that it is not inadvertently switched on.



### **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 15,000 hours of use, or annually, whichever comes first.

Any maintenance schedule should include the inspection and checking of all relevant components including items such as seals, along with lubrication of components and seals where required. 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.

## **LD33, LD36, LD38 and LD39 DRY BAINS MARIE LD34, LD37 and LD43 WET BAINS MARIE**

### **SERVICE ACCESS**

#### **Base Plate**

Upturn unit and rest it at edge of a work surface with rear upstand overhanging edge.  
Undo base plate fixings to remove base plate.

### **FUNCTIONAL COMPONENTS**

#### **Temperature Control.**

Remove access panel.  
Remove control knob.  
Remove electrical connections, noting their positions.  
Carefully remove phial from retaining clips and clear structure.  
Undo fixings that secures control to panel and remove.  
Replace in reverse order.

#### **Elements**

Remove access panel.  
Undo electrical connections, noting positions.  
Undo element fixings and remove.  
Replace in reverse order.

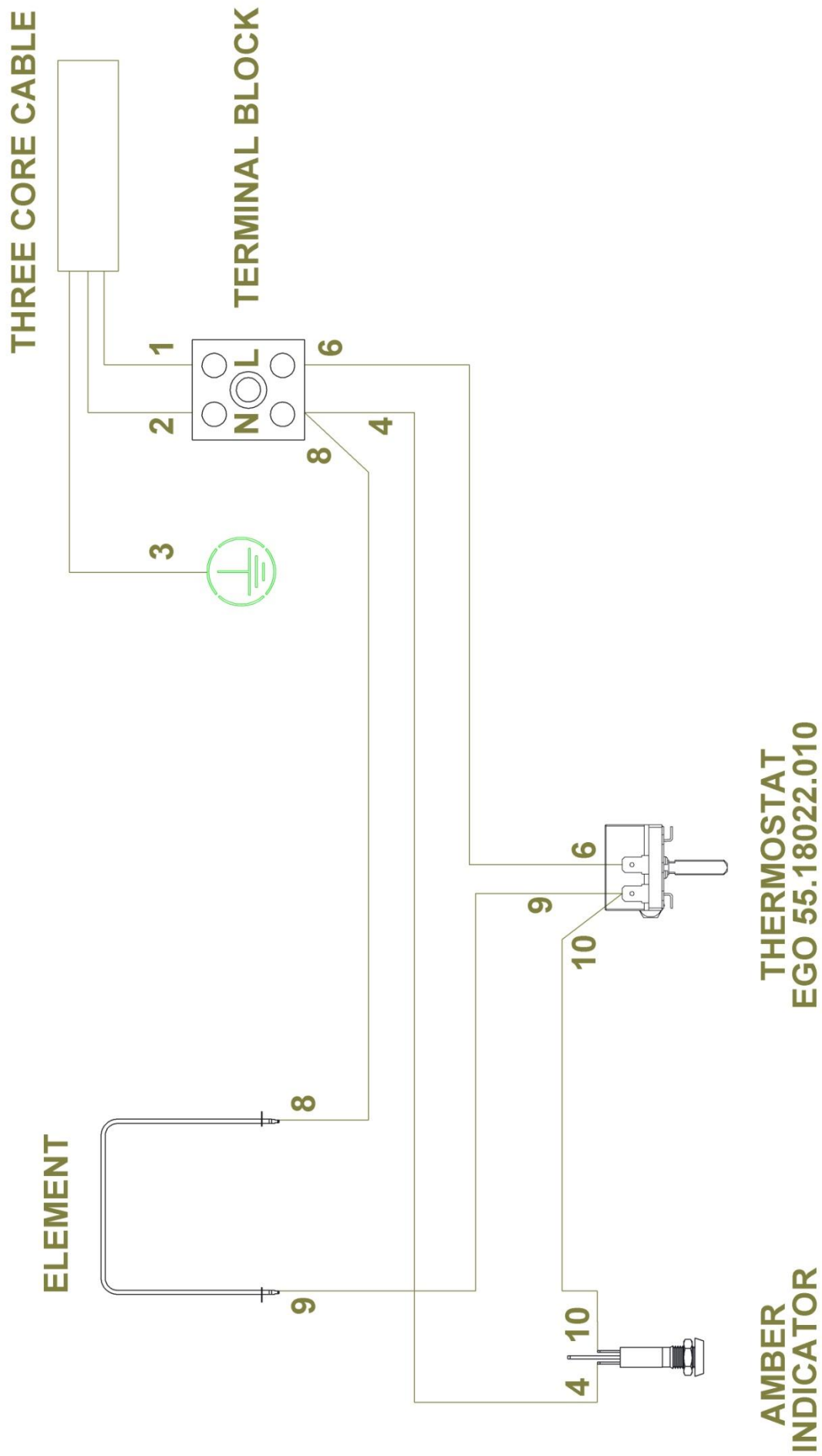
#### **Terminal Block**

Remove base plate.  
Remove electrical connections at terminal block, noting positions.  
Undo fixings that secure block to unit and remove.  
Replace in reverse order.

#### **Cable**

Remove base plate.  
Undo mains cable cord grip at unit rear.  
Undo electrical connections at terminal block and remove cable.  
Replace in reverse order. Ensure cable is fed through securing clamp and pulled taut before tightening clamp.

**LD33, 36, 38 7 39 DRY BAINS MARIE WIRING DIAGRAM**





LD34, 37 & 43 WET WELL BAINS MARIE

