

CHIEFTAIN HEAVY DUTY ELECTRIC APPLIANCES



USERS INSTRUCTIONS

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This appliance has been CE-marked on the basis of compliance with the Low Voltage and EMC Directives for the voltages stated on the data plate.

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

This appliance must only be installed by a competent person in compliance with the regulations in force at the time.

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.

UK regulations are listed on the front of the Installation and Service Manual.

WARNING - THIS APPLIANCE MUST BE EARTHED!

Upon receipt of this manual, the installer should instruct a responsible person (or persons) as to the correct operation and maintenance of the unit.

This equipment is designed FOR PROFESSIONAL USE ONLY and be operated by QUALIFIED persons. It is the responsibility of the supervisor or equivalent to ensure that the user wears SUITABLE PROTECTIVE CLOTHING. Attention should also be drawn to the fact that some parts of the appliance will, by necessity, become VERY HOT and could cause burns if touched accidentally.



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

HEAD OFFICE AND WORKS

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T100525 REF 5

SECTION 1 - GENERAL DESCRIPTION

This manual covers the operation of the following units. These are Chieftain Heavy duty appliances.

E1006 Range with Three Solid Hotplates

E1016 General Purpose Oven (Single Tier)

E1016/2 General Purpose Oven (Double Tier)

E1026 Boiling Table with Three Solid Hotplates

The hob is constructed of cast iron. The hotplates are controlled by six position rotary switches.

The oven has a cubic capacity of 136 litres (gross)/ 108 litres (nett) with a drop down door. Two non-tilt shelves are included which will accommodate two 1/1 size gastronorm containers per shelf.

All appliances are mounted on adjustable feet with shrouds.

SECTION 2 - CONTROLS and OPERATION

Hotplate

The hotplate arrangement consists of three rectangular hotplates, each controlled by a six-heat switch. This controls variable temperatures from 1 (the lowest) progressively increasing to 6 (the highest). The neons at the top of the control panel indicate which hotplate is ON.

The requisite setting for simmering pots of various sizes will quickly be found by experience. For efficient operation of the hotplates it is essential that there should be intimate contact between the hotplate and the utensil. Ground base pans should be used and the plate surface should be clean and in good condition.

Spillage should not be allowed to accumulate around the edges of the hotplates. It will burn on and become difficult to remove.

There is a pull out spillage tray beneath the hotplates and this is readily withdrawn for emptying and cleaning when the unit is cool.



Important

To ensure long life of the hotplates and to conserve electricity, DO NOT LEAVE THE HOTPLATES SWITCHED ON WHEN NOT IN USE, particularly at high settings.

If for any reason it is considered necessary to maintain a hotplate hot when not being used, turn the control to a low setting, say 2 or 3.

Oven

The oven is controlled by means of a thermostat, located at the top of the RH control panel. There are two neons, RED indicates that the mains electricity to the unit is ON and AMBER illuminates when the thermostat is switched on and the oven is heating up.

When the oven is at the selected temperature the AMBER light will go out.

The oven temperature is automatically controlled by the thermostat so that after a dish has been cooked satisfactorily it may be repeated with confidence. The cooking chart gives basic temperatures and times required. For best performances the following instructions should be carried out -

Shelves

Two oven shelves are supplied. There are four shelf positions in the oven. If both shelves are being used at once, these should be positioned with at least one shelf space left between them (i.e. top and second bottom or second top and bottom). Always push the shelves right to the back of the oven.

Tray Size

The full area of each shelf may be used for cooking. Smaller trays or dishes can be placed centrally on the shelves. Gastronorm trays 650mm x 530mm can be fitted between the runners without the need to use the shelves.

Pre-heat Time

Allow at least one hour from having lit the oven cold before commencing loading. Put the food in quickly and close the doors firmly.

DO NOT leave the oven doors open for prolonged periods while the oven is switched ON.

Getting the best use out of this type of unit is largely a matter of experience, coupled with the needs of the particular task in hand. It is not possible to provide detailed instructions for cooking any particular dish but obviously the temperature of the plate must be regulated for different needs.

SECTION 3 - COOKING HINTS

Notes

1. High temperature (quick) roasting

These times reflect average requirements. The quality and shape of meat and personal tastes will affect the time required.

2. Low temperature (slow) roasting

These items require longer cooking times but reduce weight loss and achieves more even cooking. This method is preferable for tougher joints and old poultry.

MEAT TYPE	QUICK ROASTING	SLOW ROASTING
BEEF (on the bone)	15 mins per 0.5kg	20 mins per 0.5kg
BEEF (no bones)	20 mins per 0.5kg	30 mins per 0.5kg
MUTTON/LAMB	20 mins per 0.5kg	30 mins per 0.5kg
VEAL/PORK	25 mins per 0.5kg	35 mins per 0.5kg
For joints up to 2.7kg in weight add a further 20 minutes to these times		
CHICKEN, TURKEY, DUCK	15 mins per 0.5kg = 15	20 mins per 0.5 kg + 15

3. Small Cakes, Scones etc.

When preparing two trays, the upper tray will be cooked first. It should then be removed from the oven and the lower tray raised to the upper position.

4. Yorkshire Puddings etc. in baking tins

When cooking on two shelves the upper and lower tins should be interchanged about half-way through the cooking process.

5. Fruit cakes in large tins

The cooking time will vary considerably accordingly to the weight of the cake, richness and depth of mixture. When cooking on two shelves the tins should be interchanged as in Note 4 above.

FOOD	Thermostat Setting	Shelf Position	TIME	NOTES
MEAT				
Meat Roast (Quick)	230	3 & 4	According to weight	1 & 2
Poultry (slow)	180	3 & 4	According to weight	1 & 2
Braising	165	3 & 4	30 mins per 0.5kg + 30 mins	
Casseroles	135	3 & 4	1.5 – 3 hours	

FOOD	Thermostat Setting	Shelf Position	TIME	NOTES
PASTRY				
Fruity Pies	230	3 for single tray 2&4 for two trays	35 - 45 mins	3
Plate Tarts	230		30- 40 mins	3
Puff & Rough Puff Tarts	245		15 – 25 mins	3
Sausage Rolls	245		20 – 25 mins	3
Scones	260		10 – 15 mins	3

FOOD	Thermostat Setting	Shelf Position	TIME	NOTES
PUDDINGS				
Custards	165		40 – 60mins	
Milk	150		45 – 90mins	
Yorkshires	245		33 – 40 mins	4

FOOD	Thermostat Setting	Shelf Position	TIME	NOTES
CAKES				
Slab Cake (Rich)	165	3 for single tray 2&4 for two trays	3 hours	5
Slab Sponges	205		25 – 35 mins	
Queen Cakes	205		15 – 25 mins	3
Sponge Sandwich	205		20 – 25 mins	
X Cake (Very Rich)	165		2 – 2.5 hours	
Bread Rolls	245		15 – 25 mins	

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.