

E3478 DOMINATOR PLUS

Steaming Oven

USERS INSTRUCTIONS



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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.

The appliance MUST BE installed by a competent person in compliance with the INSTALLATION AND SERVICING INSTRUCTIONS and National Regulations in force at the time.

UK regulations are listed on the front of the Installation and Servicing Instructions.

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.

WARNING - THE APPLIANCE MUST BE EARTHED.

Upon receipt of the User's Instruction manual, the installer should instruct the responsible person(s) of the correct operation and maintenance of the unit.

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.



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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T100790 Ref. 7

SECTION 1 - GENERAL DESCRIPTION

The unit consists of a stainless steel oven chamber with a side-hinged door. The water well is situated in the chamber base. Water enters the well from a rear-mounted cistern and the level is automatically controlled by a ball valve in the cistern.

Water in the well is heated by three immersion elements. These are controlled by a switch on the lower front panel of the unit. Three heat settings are available:-

- Low (1)
- Medium (2)
- High (3)

The oven has a steam vent in the chamber roof and a drain valve in the lower cabinet. A smaller drain valve is located in the drip trough directly below the oven door.

Warning: When opening the door during normal operation, steam will escape.

Water Level

The unit must be installed with a stopcock on water supply cistern.



**THE OVEN SHOULD
NEVER BE USED
EMPTY!**

Open stopcock to fill water well through cistern located at the unit rear. The filling will stop automatically when the depth in the well reaches 70mm. The water level mark is indicated at the well rear.

When oven control is ON, water will heat. When boiling, the well automatically tops up to maintain the correct water level.

Stopcock must be turned ON at all times while in use.

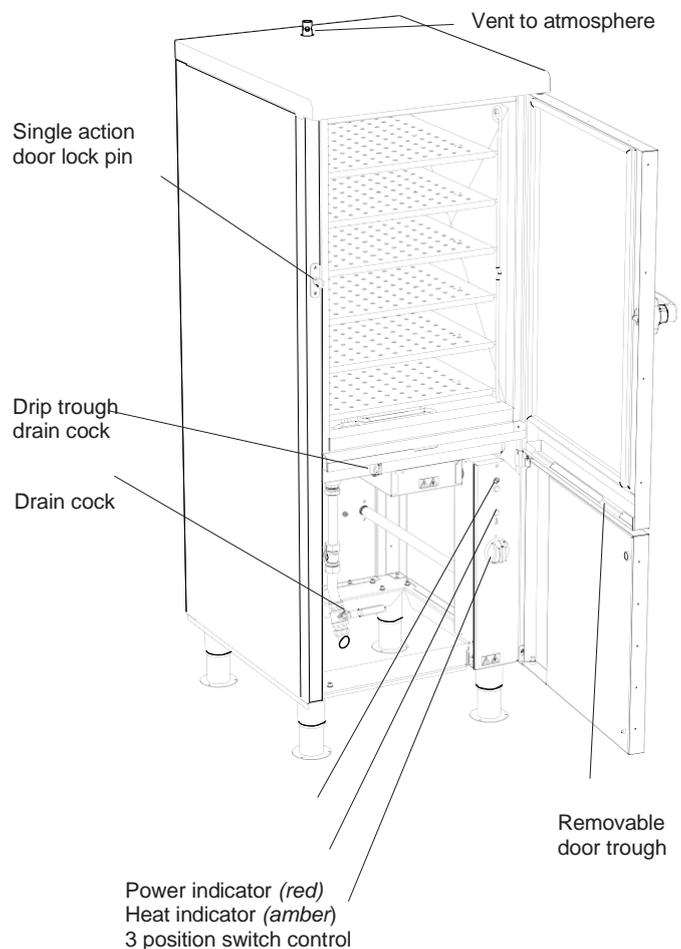
If the stopcock has been left closed during operation, the well will boil dry. This could result in serious damage to the elements.

Oven Hangers, Shelves, and Containers

Two identical hangers locate upon studs near the top of the chamber.

Six perforated aluminum shelves are supplied. These slide-upon hanger runners. Any number of shelves or containers - up to a maximum of six may be used, according to requirements.

A 1/1 gastronorm container may be placed on each shelf.



SECTION 2 - CONTROLS and OPERATION

Switching On

Ensure the water stopcock is turned ON and that water well is filled to the correct level.

Turn the power on at the main switch (*external to the appliance*) and turn the control knob to Position 3 (*HIGH*) for rapid heating.

Amber neon will illuminate to indicate that power is being supplied to elements. Red neon will illuminate when the main switch is ON to indicate a connection to the electricity supply.

Heating Up

With control at HIGH setting (3), close the oven door and allow the compartment to heat up for 15 to 20 minutes until steam emits rapidly from the top vent.

The oven is now ready to use, turn the control down to LOW position (1) until the food is ready to be loaded.

SECTION 3 - COOKING HINTS



WARNING:
THIS APPLIANCE IS DESIGNED SOLELY FOR THE PURPOSE OF COOKING FOOD.
USING THIS APPLIANCE FOR ANY PURPOSE OTHER THAN COOKING FOOD IS CONSIDERED A MISUSE.

Cooking

1. Load with food as required. It is always preferable to spread the load over several shelves rather than place it all on one.
2. Close the oven door. Turn to the HIGH setting (3).
3. When steam is once again emitting rapidly from vent reduce heat to Setting 1 or 2 and maintain cooking without undue waste of steam.

Food Loadings

45kg (maximum) of potatoes may be cooked. These should be spread evenly over the six containers.

16kg (maximum) of steamed puddings may be cooked in individual moulds. These should be spread evenly over the six shelves.

SECTION 4 - CLEANING and 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 the sale.

Warranty calls can be made between 8:30 am and 5:00 pm on 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 the data plate
2. Serial number – found on the 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.

CLEANING INFORMATION



WARNING:
ALWAYS TAKE CARE WHEN MOVING THE APPLIANCE AS IT IS HEAVY.
ALWAYS USE SAFETY GLOVES AND ENCLOSED FOOTWEAR.
DO NOT PULL THE APPLIANCE BY THE HANDLE.



IMPORTANT:
BEFORE ANY CLEANING IS UNDERTAKEN, ISOLATE THE POWER SUPPLY FROM THE MAINS.
THE APPLIANCE MUST NOT BE CLEANED WITH A JET OF WATER.
SUITABLE PROTECTIVE CLOTHING MUST BE WORN WHEN CLEANING THIS APPLIANCE.
APPLIANCE PARTS WILL, BY NECESSITY, BE VERY HOT AND CAUSE BURNS IF ACCIDENTLY TOUCHED.
FAILURE DUE TO LACK OF PROPER CLEANING IS NOT COVERED BY WARRANTY.

The oven chamber should be cleaned daily, immediately after completion of work whilst the unit is still warm but safe to touch (below 55°C). Turn the heating control and water stopcock off.

Open the lower door and drain the well and cistern contents into a bucket or similar vessel. Note: Contents of the well are greater than one bucketful.

Remove containers, shelves, and hangers.

Wipe down inside the oven compartment using a cleaning cloth and suitable detergent.

Close the drain valve and refill the boiler well. Drain contents once again and dry the compartment interior thoroughly with a clean cloth. Drain the drip trough directly below the oven door and clean it out.

It is advised that the oven well be left empty in readiness for the next day's work. An arrangement should be made to check that unit is not switched on when the chamber well is empty.

SECTION 5 - SPARE PARTS

Door seal
Door handle
Door pin (*single action*)
Drip tray
Control knob
Shelf