

# E3830, E3860 & E3865 DOMINATORPLUS Fryers



## USER INSTRUCTIONS

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

### SECTION 1 - GENERAL DESCRIPTION

### SECTION 2 – CONTROLS and OPERATION

### SECTION 3 – CLEANING and MAINTENANCE

### SECTION 4 - SPARE PARTS

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

Wallace View, Hillfoots Road, Stirling.

FK9 5PY. Scotland.

Phone: 01786 455200

T100774 Ref. 8

### **Training and competence**

To help ensure the safe use of this appliance there is a requirement for you to provide whatever information, instruction, training and supervision as is necessary to ensure, so far as is reasonably practicable, the health and safety of all users.

For further help and information on training and competence we would refer you the Health and Safety Executive website; [www.hse.gov.uk](http://www.hse.gov.uk) document ref: health and safety training INDG345. International customers should default to the health and safety guidelines provided by your government body.

### **Risk assessment**

As part of managing the health and safety of your business you must control any risks identified in your commercial kitchen. To do this you need to think about what might cause harm to people and decide whether you are taking reasonable steps to prevent that harm. This is known as risk assessment. It is important to consider the environment around the product as well as the product itself. For example oil or food spills will present a significant risk so users so the need to immediately clean up such spills must be reflected in staff training.

For further help and information on risk assessments we would refer you to you the Health and Safety Executive website; [www.hse.gov.uk](http://www.hse.gov.uk) document ref: risk assessment INDG163. International customers should default to the health and safety guidelines provided by your government body.

### **Cleaning and maintenance**

When removing heavy items to aid cleaning or maintenance particular care should be taken. A manual handling risk assessment is the best way to determine the level of risk to anyone using or maintaining this equipment. To help with such an evaluation we have included the weights of individual components that may present significant risk.

For further help and information on manual handling and associated risk assessment we would refer you to you the Health and Safety Executive website; [www.hse.gov.uk](http://www.hse.gov.uk) document ref: manual handling at work INDG143. International customers should default to the health and safety guidelines provided by your government body.

The cleaning of fryers or other products that use hot oil present significant risks to end users and particular care should be taken. Cold water and hot oil for example are an explosive mix and should be avoided at all costs.

Other useful references for health and safety issues [www.hse.gov.uk](http://www.hse.gov.uk)

Essentials of health and safety at work ISBN978 Noise at work INDG362

Safe systems of work

Other notes added to the body of the instructions.

## S.0 SAFETY GUIDANCE

### S.1 GENERAL SAFETY



- S.1.1 These instructions are only valid if the country code appears on the appliance. If the code does not appear on the appliance, refer to the technical instructions for adapting the appliance to the conditions for use in that country.
- S.1.2 These appliances have been UKCA/CE-marked based on compliance with the Gas Appliance Regulations/Product Safety and Metrology Regulations, Electrical and Electromagnetic Compatibility (EMC) Regulations/Directives for the Countries, Gas Types and Pressures as stated on the data plate.
- S.1.3 This equipment is for professional use only and must be used by qualified persons.
- S.1.4 Never leave this appliance unsupervised when in use and always turn products off at the end of service.
-  S.1.5 The installer must instruct the responsible person(s) of the correct operation and maintenance of the appliance.
-  S.1.6 Check that no damage has occurred to the appliance or supply cord during transit. If damage has occurred, do not use this appliance.
- S.1.7 If fitted to the appliance, ensure the supply cord is routed free from the appliance to avoid damage.
-  S.1.8 Min-Level Mark: Medium should never be allowed to drop below the mark. Should this occur, top up immediately or switch off the fryer.
- S.1.9 Suitable Protective clothing must be worn when topping up whilst the fryer is hot.
- S.1.10 To prevent surge boiling. DO NOT EXCEED recommended loads or charge pan with over-wet food items. NEVER leave a working appliance unattended.
-  S.1.11 If the appliance is fitted with an oil bucket, take care when removing as oil bucket is heavy when full.
- S.1.12 Training and Competence: To help ensure the safe use of this appliance there is a requirement for you to provide whatever information, instruction, training and supervision as is necessary to ensure, so far as is reasonably practicable, the health and safety of all users.
- S.1.13 For further help and information on training and competence we refer you to the Health & Safety Executive website; [www.hse.gov.uk](http://www.hse.gov.uk) document ref: health and safety training INDG345. International customers should default to the health and safety guidelines provided by your government body.
- S.1.14 Risk Assessment: As part of managing the health and safety of your business you must control any risks identified in your commercial kitchen. To do this you need to think about what might cause harm to people and decide whether you are taking reasonable steps to prevent that harm. This is known as risk assessment. It is important to consider the environment around the product as well as the product itself. For example, oil or food spills will present a significant risk so users so the need to immediately clean up such spills must be reflected in staff training.
-  S.1.15 Record the training that you provide and support it by providing safe system of work (SSOW) documents that set out procedures to be followed for potentially hazardous tasks.

- S.1.16 For further help and information on risk assessments we would refer you to you the Health and Safety Executive website; [www.hse.gov.uk](http://www.hse.gov.uk) document ref: risk assessment INDG163. International customers should default to the health and safety guidelines provided by your government body.

## S.2 INSTALLATION SAFETY



- S.2.1 Installation must meet national or local regulations. Attention must be paid to: safety (installation & use) regulations, health and safety at work act, local and national building regulations, fire precautions act.
- S.2.2 The installer must instruct the responsible person(s) of the correct operation and maintenance of the appliance.
- S.2.3 On gas appliances, only competent persons are allowed to service or convert the appliance to another gas type.
- S.2.4 Put a documented system in place for periodic inspections, testing and maintenance of our gas/ electrical appliances. Check that the fixed electrical installation has been inspected and tested by a competent electrical contractor (e.g. NICEIC-approved or ECA member) as prescribed in BS7671, within the last 5 years.

## S.3 ELECTRICAL SAFETY



- S.3.1 To prevent shocks, this appliance must be earthed.
- S.3.2 This unit is fitted with an equipotential connection at the rear on the base.
- S.3.3 Before attempting any maintenance, isolate the appliance at the mains switch and take steps to ensure that it is not inadvertently switched on.
- S.3.4 We recommend, Supplementary electrical protection with the use of a type A residual current device (RCD).
- S.3.5 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.

## S.4 GAS SAFETY



- S.4.1 Gas appliances must have a stop cock fitted in the supply pipe work. The user must be familiar with the location and operation of this device in order to turn off the supply of gas in the event of an emergency.
- S.4.2 Before Inspection, Servicing or Conversion, Turn Off Gas at isolator.

## S.5 FIRE SAFETY



**Fryers can present various hazards in the catering environment if not correctly used, operated, and maintained. Hazards including fire, burns from hot oil, contact with hot surfaces, fumes from boiling cleaning chemicals, eye injuries from splashes and slips from oil spillages.**

### **Operator Competency and Training**

- S.5.1** Ensure you are trained in the safe and proper use of the fryer and know how to turn it off and switch the power or gas off at the mains.
- S.5.2** Ensure you are familiar with the kitchen fire safety procedures and the location and proper use of correct fire safety equipment.

### **Fryer Safety Equipment**

- S.5.3** 1.5.3 Provide an appropriate BS compliant fire blanket, and an adequate number of [fire extinguishers](#) that comply with [BS EN 3 \(parts 1-6\)](#) and carry a BAFE or LPCB approval mark. At least one must be appropriate for use on electrical fires, and one for deep-fat fryers (Class F).

### **Fryer Suppression System**

- S.5.4** We recommend kitchen equipment and extraction systems are protected with a fire suppression system. Check your insurance as this may also be a condition of your policy.
- S.5.5** 1.5.5 Protect cooking and extraction equipment (including any associated extraction ductwork and hoods inside the building) by having an extinguishing system installed, in line with (or the equivalent of) [LPS 1223](#). The system should include a local alarm, automatic activation by a detection system and manual activation – located a safe distance away from the cooking equipment, preferably by a fire escape route door.

### **Operational Fryer Safety**

- S.5.6** Do not leave the fryer unattended when powered on or when it is in use.
- S.5.7** Always switch the fryer off and replace the pan cover/ lid when not in use.

### **Cleaning**

- S.5.8** Ensure fryers are regularly cleaned serviced and maintained by a qualified and competent service provider, and there is enough room around the appliance to do so.
- S.5.9** Ensure that the appliance, surrounding work area and extraction system are regularly cleaned, (at least weekly) to avoid the build-up of fats oils and greases that could present a fire risk. A deep clean should be undertaken at least every 6 months by a specialist contractor.

### **Oil Safety**

- S.5.10** Do not operate the fryer with no or low oil levels.
- S.5.11** Solid Fat (e.g. Beef Tallow) must be melted using the fat melt mode in order to avoid fire caused by burning of the fat and/or overheating. We do not recommend using Solid Fat if the fryer control does not have a Fat Melt Cycle.
- S.5.12** Regularly change your cooking oil. Use colour charts to check on oil quality.



**S.5.13** If you see the cooking oil or fat smoking, switch the fryer off, allow to cool, drain oil, clean and dry fryer pan thoroughly and replace with fresh oil. If the clean fryer oil smokes when heated, switch off immediately and contact service engineer. Do not switch fryer back on.

**S.5.14** Never add water to the fryer medium at any time.

### Gas and Electrical Isolation Points

**S.5.15** Ensure any separate gas shut off switches and electric switches provided for cooking equipment and/or extractor fans are accessible and clearly labelled.

### Care and Maintenance of Thermal and Operational Safety Devices

**S.5.16** Your fryer is fitted with a thermal safety device. This will stop heating of medium if it becomes overheated. This appliance will always fail safe so long as there is no damage to the thermal safety device.



**S.5.17** Failure to clean and check the safety and operational thermostats can impact the performance of the appliance and increase the risk of an appliance fire.

**S.5.18** Damage to the thermostat sensors or their capillaries can increase the risk of overheating or fire.

**S.5.19** Do not operate the fryer if the safety devices located within the fryer pan appear to be dislodged or damaged.

## S.6 MAINTENANCE SAFETY



**S.6.1** Unless otherwise stated, parts which have been protected by the manufacturer must not be adjusted by the installer or end user.



**S.6.2** Before any cleaning is undertaken, isolate appliance from mains power supply at isolator switch.

**S.6.3** Suitable protective clothing must be worn when cleaning this appliance.



**S.6.4** If filtration is fitted, never pump water through the filtration pump at any time! Water and hot oil are an explosive mixture.

**S.6.5** Oil must be allowed to cool to a safe temperature before draining. Do not overfill oil bucket. All spills onto the product and on the floor should be cleaned up immediately.

**S.6.6** The appliance must not be cleaned with a jet of water or be steam cleaned. Do not use acid or halogen-based (e.g. chlorine) descaling liquids, flammable liquids, cleaning aids or cleaning powders.

**S.6.7** Failure due to lack of proper cleaning is not covered by warranty.

**S.6.8** Particular attention must be paid to cleaning the Thermostat bulb and Capillaries.



**S.6.9** Take care when cleaning not to dislodge or damage thermostat sensors mounted on the base and side of the pan.



**S.6.10** If the thermostats or capillaries are damaged then do not turn the appliance on and contact Falcon or you approved service provider to undertake the necessary repairs.

**S.6.11** 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.



**S.6.12** During Servicing of the appliance, where applicable, please ensure seals are checked. If the integrity of the seal is compromised, it must be replaced.

## SECTION 1 - GENERAL DESCRIPTION

The E3830, E3860 & E3865 are medium duty, free-standing, fryers.

The E3830 is 300mm wide with 1 pan which accommodates 1 basket. The unit is thermostatically controlled.

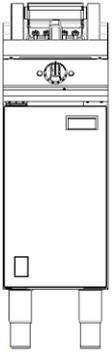
The E3860 is 600mm wide with 1 pan which accommodates 2 baskets. The unit is thermostatically controlled.

The E3865 is 600mm wide with 2 pans, each pan accommodates 1 basket. The unit is thermostatically controlled.

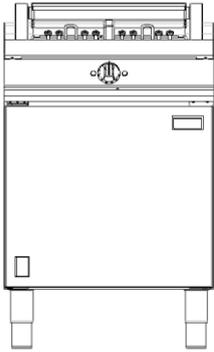
All models have standard hob heights and may be suited with other Falcon Dominator Plus Series models.



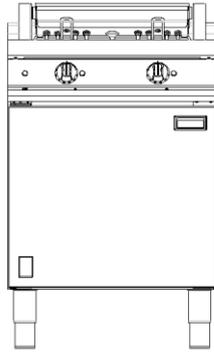
**THIS APPLIANCE MUST BE EARTHED.**



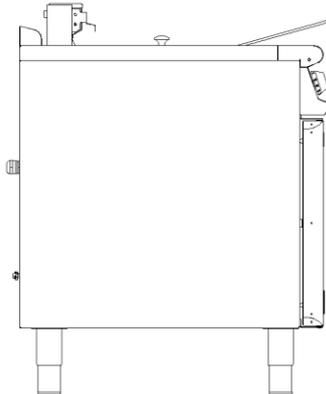
E3830



E3860



E3865



End Elevation – All Models

## SECTION 2 - CONTROLS and OPERATION



**PARTICULAR ATTENTION MUST BE PAID TO CLEANING THE THERMOSTAT PROBE AND CAPILLARIES.**

**ENSURE FOOD DEBRIS DOES NOT BUILD UP, WHICH COULD DETRIMENTALLY AFFECT THE PERFORMANCE AND SAFETY OF THE APPLIANCE.**



**PARTS WHICH HAVE BEEN PROTECTED BY THE MANUFACTURER ARE NOT TO BE ADJUSTED BY THE USER.**

### Controls

The thermostat control knob(s) and indicator lamps are mounted on the fascia panel. The mains indicator lamp (*red*) will become lit when power is supplied to unit. The thermostat indicator lamp(s) (*amber*) lights only when heating elements are being supplied with current. It will go out when oil has reached selected temperature.

### Frying Medium

The appliance will give optimum performance when a good quality vegetable oil is used to fry.

Nevertheless, favorable results can be obtained from cooking fats provided the following procedures are adhered to.



#### Warning

**NEVER operate thermostat above smoke point of chosen medium.**

**DO NOT USE SOLID FAT.**

**Attention is drawn to following: -**

### Operation - Initial Charging of The Pan

Ensure that appliance has been turned **OFF** at mains isolating switch.

Prior to operation, clean pan using hot water and detergent.

Rinse and **DRY** the pan **THOROUGHLY** before use. Ensure that drain valve is **CLOSED**.

Fill with oil to “**C**” level mark on element guard.

“**C**” denotes **COLD**, “**H**” denotes **HOT**.

### Switching the Appliance On

Ensure pan is filled with oil to correct level. Close isolating switch, open door and press on/off switch to the ‘on’ position. Set thermostat knob to desired frying temperature. Leave unit to heat up.

When oil has reached selected temperature, the amber neon will go out. This indicates that fryer is ready for use. When oil temperature falls, eg. when food is immersed in oil, thermostat automatically restores supply of current to elements. The amber neon will become lit.

### Oil Capacity:

E3830 - 20 litres

E3860 - 40 litres

E3865 – (x2) 20 litres

## SECTION 3 - CLEANING and MAINTENANCE



**BEFORE ANY CLEANING IS UNDERTAKEN, ISOLATE APPLIANCE FROM MAINS POWER SUPPLY AT ISOLATOR SWITCH.**

**SUITABLE PROTECTIVE CLOTHING MUST BE WORN WHEN CLEANING THIS APPLIANCE.**

**NEVER PUMP WATER THROUGH THE FILTRATION PUMP AT ANY TIME! WATER AND HOT OIL ARE AN EXPLOSIVE MIXTURE.**

**OIL MUST BE ALLOWED TO COOL TO A SAFE TEMPERATURE BEFORE DRAINING. DO NOT OVERFILL OIL BUCKET. ALL SPILLS ONTO THE PRODUCT AND ON THE FLOOR SHOULD BE CLEANED UP IMMEDIATELY.**

**THE APPLIANCE MUST NOT BE CLEANED WITH A JET OF WATER OR BE STEAM CLEANED. DO NOT USE ACID OR HALOGEN-BASED (E.G. CHLORINE) DESCALING LIQUIDS, FLAMMABLE LIQUIDS, CLEANING AIDS OR CLEANING POWDERS.**

**FAILURE TO CLEAN AND CHECK THE SAFETY AND OPERATIONAL THERMOSTATS CAN IMPACT THE PERFORMANCE OF THE APPLIANCE AND INCREASE THE RISK OF AN APPLIANCE FIRE.**

**FAILURE DUE TO LACK OF PROPER CLEANING IS NOT COVERED BY WARRANTY.**

**Attention is drawn to following safety related points:-**

**NEVER**, under any circumstances, switch unit on unless it is filled with oil **or** water.

Before draining pan or raising elements for cleaning, the appliance **MUST** be isolated at the mains switch.

Surge boiling may occur if over-wet food or a larger than recommended load is being prepared.

There is a possibility that the appliance could catch fire if oil level is below specified, indicated level.

Old oil has a reduced flash point compared to that of a fresh medium, therefore it is more prone to surge boiling.

### **To Shut the Fryer Off**

Turn thermostat knob to 'off' position, press on/off switch behind door to 'off' position and turn mains isolating switch off.

### **High Temperature Limit Device**

The fryers are fitted with a high temperature limit device. This ensures that oil cannot become overheated to reach a dangerous temperature level.

If limit device trips, it will be necessary for a service engineer to investigate and rectify cause. This requires to be addressed prior to unit being brought back into service.

## Stainless Steel Surfaces

Stainless steel can be easily marked by certain scouring pads including nylon types and care should be exercised. When rubbing stainless steel with a cloth, always rub along grain direction.

## Cleaning Procedure

In the interests of hygiene and to maintain maximum performance, daily cleaning is recommended.

1. Turn unit off at mains isolating switch.
2. Place a receptacle directly below drain pipe, slowly open drain valve and let oil flow gently and take care not to overfill receptacle.
3. Having drained pan, close drain valve.
4. Remove basket and fish plate and wash in a sink filled with hot, soapy water.
5. Pour hot water and detergent into pan. Detergent to water ratio is dependent upon strength of cleaning medium.
6. Turn unit ON.
7. Allow water to heat and simmer slowly. Duration of process is dependent upon pan soiling.
8. Turn unit OFF.
9. Drain water from pan as item 2.
10. Rinse pan with clean water and dry thoroughly. Elements can be hinged upward to gain access to wipe pan. When elements are fully raised, a support latch will secure them in position. Also ensure drain valve is dried thoroughly before use.



**Elements MUST be allowed to cool before handling.**

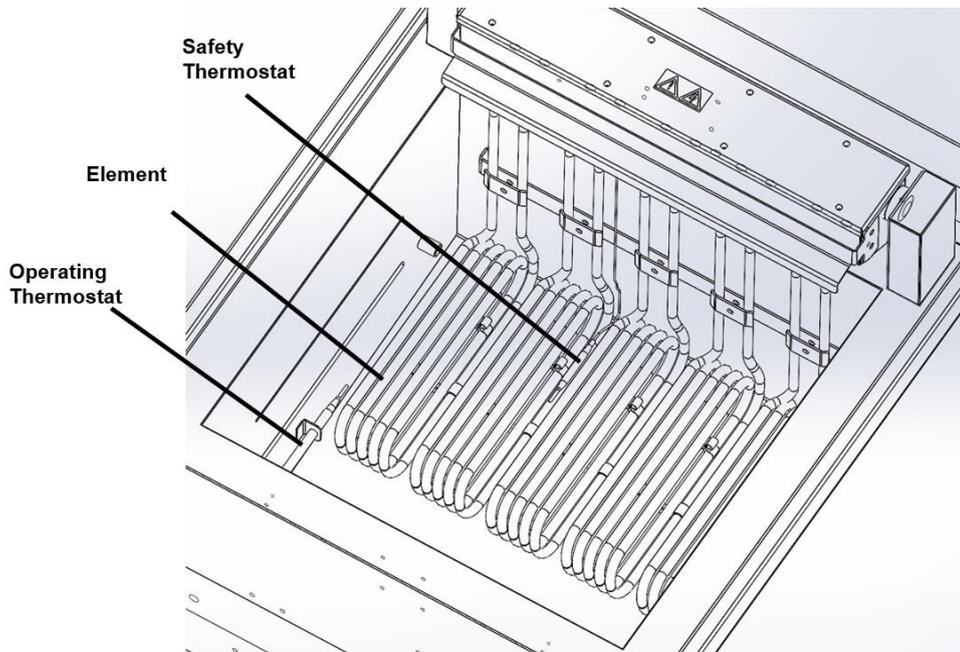
11. Clean the elements, safety and operating thermostats removing any food debris from around the thermostats which could detrimentally affect the performance and safety of the appliance.



**TAKE CARE WHEN CLEANING NOT TO DISLodge OR DAMAGE THERMOSTAT PROBES MOUNTED ON THE BASE AND SIDE OF THE PAN AND ON ELEMENTS.**

**DISLodGING OR DAMAGING THE THERMOSTAT PROBES OR THEIR CAPILLARIES CAN INCREASE THE RISK OF OVERHEATING OR FIRE.**

**IF THE THERMOSTATS OR CAPILLARIES ARE DAMAGED THEN DO NOT TURN THE APPLIANCE ON. CONTACT FALCON OR YOUR APPROVED SERVICE PROVIDER TO UNDERTAKE THE NECESSARY REPAIRS.**



**Location of  
Safety and  
Operating  
Thermostat  
probes**

12. Wash and rinse basket and fish plate. Dry thoroughly before replacing within pan.
13. Ensure drain valve is closed. Remove pipe.
14. Strain/filter oil back into pan. If necessary top up with clean oil to maximum level mark.

**DO NOT OVERFILL.**

## **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.

## **SECTION 4 - SPARE PARTS**

The following parts may require replacing during the life of this appliance: -

Safety thermostat

Operating thermostat

Contactors

Tilt Switch

Red neon

Amber neon

Element

Fuse

On/Off Switch