

E350/38 and E350/39 COUNTER TOP FRYERS

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.

IMPORTANT

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

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

Regular servicing by a qualified person is recommended to ensure the continued safe and efficient performance of the appliance.

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.

Falcon Foodservice Equipment

HEAD OFFICE AND WORKS

PO Box 37, Foundry Loan, Larbert.
Stirlingshire. Scotland. FK5 4PL

AFE SERVICELINE CONTACT -

PHONE - 01438 751111 FAX - 01438 369900

RZZ 212 Ref.1

SECTION 1 - GENERAL DESCRIPTION

The E350/38 and E350/39 Countertop Fryers are part of the Falcon 350 range of equipment. All models in the series are of modular dimensions, being either 350mm or 700mm wide to enable a suite of equipment to be installed in a matching line. Counter mounted units, such as these can be installed on a table or similar surface.

The E350/38 model is 350mm wide with a single frying pan which is thermostatically controlled.

The E350/39 model is 700mm wide with two frying pans, each pan individually controlled by means of a thermostat.

Warning

THIS APPLIANCE MUST BE EARTHED

SECTION 2 - CONTROLS and OPERATION

2.1 CONTROLS

Mounted on the front panel are the thermostat control knob and two indicator lamps (For the E350/39 double pan unit, these are of course duplicated).

The MAINS neon (RED) will light up when the external isolating switch is closed this indicates that power is available to the fryer.

The THERMOSTAT neon (AMBER) is lit only when the heating elements are being supplied with current, it will go out when the frying medium has reached the selected frying temperature.

Also on the control panel are the draining facilities. The drain valve is operated by a lever which opens the valve when turned to the right. The lever incorporates a safety feature to prevent inadvertent opening. Before turning to the right it is necessary to pull the lever outwards.

To facilitate draining of the oil into a suitable receptacle a removable drain pipe is supplied. To fit the pipe, turn the drain cover upward (immediately below the drain valve lever), and insert the pipe with it's locating pin vertical. Turn the pipe so that the end points downward. Refer to Section 4 for draining procedures.

The 700mm wide E350/39 model has duplicate draining facilities.

2.2 OPERATION

Initial Charging Of The Pan

Frying Medium

Caution

This fryer gives optimum performance when a good quality vegetable oil is used as the frying medium. Nevertheless, favourable results can be obtained from cooking fats provided the following procedures are adhered to.

- a) Never operate the thermostat above the smoke point of the chosen medium. e.g. Some dripping can have a smoke point as low as 170°C. Reputable cooking fat manufacturers supply this information.
- b) To prevent localised overheating around electric elements or hot external walls, fat should be broken up into small pieces when initially charging the pan or topping up to the working level. The thermostat should not be set above 120°C until the fat is in a liquid state.

Important

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

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

Rinse and dry the pan thoroughly before use.

Ensure that the drain valve is CLOSED (i.e. moved fully to the left until the safety lock is engaged).

Fill with oil to the level mark on the element guard.

Close the isolating switch and set the thermostat knob to the desired frying temperature. Leave the appliance to heat up.

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

The oil capacity for model E350/38 is 6.5 litres and for the E350/39 model - 6.5 litres per pan (13 litres total).

Warning

Your attention is drawn to the following safety related points :-

NEVER, under any circumstances, switch the unit on unless it is filled with oil or water. Before draining the pan or raising the 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 inserted.

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

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

The MAXIMUM recommended load is 0.6kg (1¹/₄ lbs) per pan.

The fryers are fitted with a safety device which ensures that power is cut off to the elements when they are removed from the pan for cleaning or maintenance.

SECTION 3 - COOKING HINTS

Frying Chips

Chip potatoes can be fried by the following methods.

Raw to Finish

Set the thermostat to 190° and load each basket with 0.6kg(1¹/₄ lbs) of raw chips. Cook for 4 to 5 minutes.

Using this method, an hourly output of up to 14.5kg (32lbs) of chips can be achieved from each pan.

Blanching

This method is used when large quantities of chips are required at peak periods, and consists of pre-frying at a lower temperature (170° C). Again, basket loads of 0.6kg(1¹/₄ lbs) are recommended.

Finishing off should be carried out within 3 hours of blanching at a thermostat setting of 190° C. Cook for a maximum of 1 to 2 minutes and serve immediately. Avoid further storage if possible.

Frying Fish

Fish is best cooked directly on the base grid not in the chip baskets. When cooked, remove with a fish lifter. The recommended temperature is 170° C. The time varies according to the type, weight of fish, and requirements.

Other Foods

Each type of food suitable for deep frying has a particular cooking temperature at which best results are obtained. The following list gives a representative selection of food which may be deep-fried together with recommended thermostat settings. These settings may of course, be varied to suit individual requirements.

Food Type	Temperature
Fried Bread	190° C
Doughnuts	190° C
Fishcakes	180° C
Chicken Portions	170° C
Sausages	170° C
Scampi	170° C
Meat (Chops, etc.)	170° C

SECTION 4 - CLEANING and MAINTENANCE

Important

THE APPLIANCE MUST NOT BE CLEANED WITH A JET OF WATER OR STEAM CLEANED.

Do not attempt to clean this appliance with acid or halogen based (eg. chlorine) descaling liquids or cleaning powders.

Stainless Steel Surfaces

It should be noted that 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 the grain direction.

Cleaning Procedure

In the interests of good housekeeping and hygiene, it is recommended that the appliance be cleaned daily as follows -

1. Ensure that the fryer has been switched OFF at the mains isolating switch.
2. Insert the drain pipe supplied securely into the drain valve as detailed in Section 2.1.
3. Place a receptacle directly below the drain pipe.
4. Slowly open the drain valve. This will allow the oil to flow gently into the vessel. Take care not to overfill the receptacle.
5. Having drained the pan, close the drain valve.
6. Remove the basket and fish plate. Submerge these items in a sink filled with hot, soapy water.
7. Pour hot water and detergent into the fryer pan. The detergent to water ratio is dependant upon the strength of the cleaning medium.
8. Set the fryer control between 160° and 165° C and Allow the water to heat. Turn down the thermostat and simmer slowly. The duration of this process is dependant upon how soiled the pan is.
9. Turn the unit OFF.
10. Drain the water from the pan as item 4.
11. Wash and rinse the basket and fish plate. These should be perfectly dry before replacement within the pan.
12. Rinse the pan with clean water. Dry thoroughly. To gain access to the pan interior for wiping, the elements can be hinged upward. When the elements become fully raised, a support latch will secure them in position.

Important Note

Ensure the elements are cool before attempting procedures 11 & 12.

13. Undo the support latch and lower the elements into the pan.
14. Ensure the drain valve is closed. Remove the pipe.
15. Strain/filter the oil back into the pan. If necessary top up with clean oil to the maximum level mark. DO NOT OVERFILL.

SERVICE

Contact Service Line as detailed on the title page of this manual.