

E3478 DOMINATORPLUS

Steaming Oven



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.

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.

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

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. 1

SECTION 1 - GENERAL DESCRIPTION

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

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

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

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

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

Water Level

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 unit rear. Filling will stop automatically when depth in well reaches 70mm. Water level mark indicated at well rear.

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

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

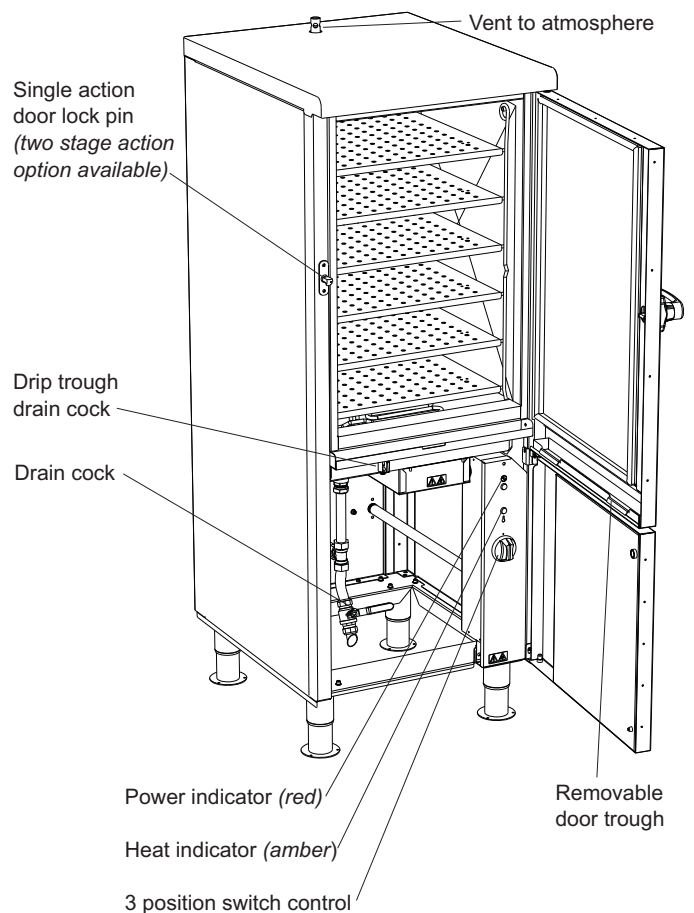
If stopcock has been left closed open during operation, the well will boil dry. This could result in serious damage to elements.

Oven Hangers, Shelves and Containers

Two identical hangers locate upon studs near top of chamber.

Six perforated aluminium 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 water stopcock is turned ON and that water well is filled to correct level.

Turn power on at main switch (*external to appliance*) and turn 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 main switch is ON to indicate connection to electricity supply.

Heating Up

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

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

SECTION 3 - COOKING HINTS

Cooking

1. Load with food as required. It is always preferable to spread load over several shelves rather than place it all on one.
2. Close oven door. Turn to 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

Important

BEFORE ANY CLEANING IS UNDERTAKEN, ISOLATE POWER SUPPLY FROM MAINS. THE APPLIANCE MUST NOT BE CLEANED WITH A JET OF WATER.

The oven chamber should be cleaned daily, immediately after completion of work whilst unit is still warm. Turn heating control and water stopcock off.

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

Remove containers, shelves and hangers.

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

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

It is advised that 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 chamber well is empty.

SECTION 5 - SPARE PARTS

Door seal

Door handle

Door pin (*single action*)

Door pin (*double action*)

Drip tray

Control knob

Shelf