E2962, E2994, Manual-tilt Bratt Pans

E2965 and E2995 Auto-tilt Bratt Pans

USERS INSTRUCTIONS

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These appliances have been CE-marked on the basis of compliance with the Low Voltage and EMC Directives for the voltages stated on the Data Plate.

IMPORTANT

The 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.

If a need arises to convert the appliance for use with another gas, a competent person must be consulted. Those parts protected by the manufacturer MUST NOT be adjusted by the user.

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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T100448 Ref. 2

SECTION 1 - GENERAL DESCRIPTION

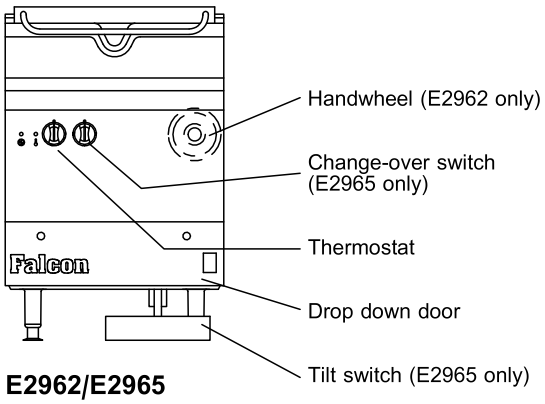
The bratt pans are thermostatically controlled to maintain desired temperatures. Safety features include a high temperature limit device to cut off power to the elements if pan temperature goes too high. A tilt-switch to shut off power to elements if pan is moved even slightly from fully lowered position is also fitted as standard.

A red light indicates electricity supply to unit is on.

The pan is made of cast-iron to retain an even temperature.

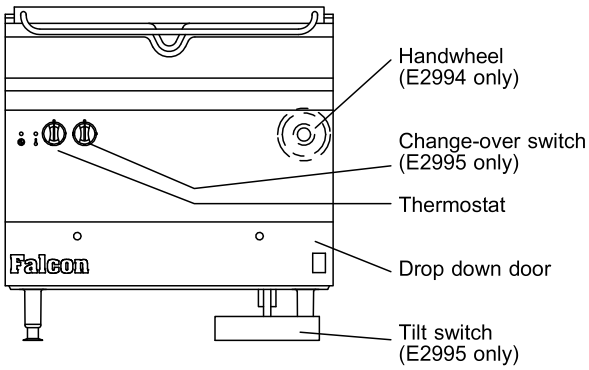
On E2962/E2994 models, the pan tilting mechanism is operated by the front handwheel. The handle can be stored away when not in use by pulling away from wheel and folding in toward centre. Refer to Figures 1 and 2.

On E2965/E2995 models, the tilting mechanism is operated by foot bellows which can be folded away when not in use. The bellows in turn activate an electric actuator. Refer to Figures 1 and 2.



E2962/E2965

Figure 1



E2994/E2995

Figure 2

SECTION 2 - CONTROLS and OPERATION

Controls

The unit is fitted with the following:

Mains Indicator Lamp (RED)

This is located on control panel. The red neon will glow continuously when mains electricity has been switched on and current is being supplied to unit.

Indicator Lamp (AMBER)

Located on control panel next to red neon. The amber neon will glow continuously when user thermostat has been set and heat is being supplied to pan. The neon will go out when selected temperature has been reached and heat cut back. The thermostat will cycle on and off to maintain temperature. This indicated by the neon going on and off.

User's Thermostat

This is located on front control panel and has a variable temperature range up to 190°C when medium depth frying (see Figure 3).

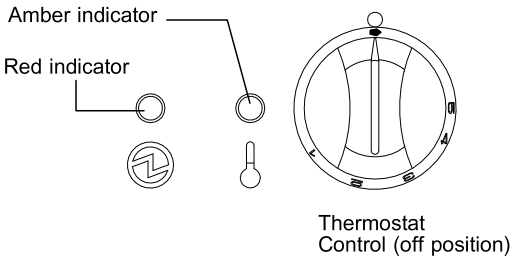


Figure 3

High Temperature Limit Device

This is factory pre-set and is not accessible to operator. In event of user thermostat failure (i.e. that operated by RH control knob) the high temperature limit device will shut off power to the elements.

Should this device operate and therefore, render the unit unusable. The appliance should be serviced by a qualified engineer.

Tilt Switch

A safety tilt switch operates when pan is raised from fully horizontal position to shut off power to elements. If elements come on or remain on when pan is raised, the unit should be serviced by a qualified engineer.

Tilt Operation (E2965 and E2995 only)

Change Over Switch

The switch controls operation or tilting of pan.

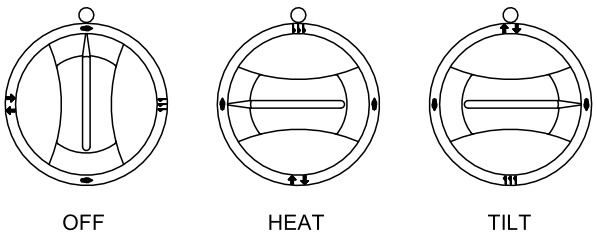
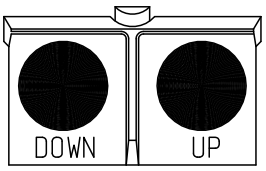


Figure 4

Foot Bellows

Two foot bellows are located on a swinging arm under unit for raising or lowering pan. Pressure on either bellows sends a signal to a pneumatically operated microswitch which in turn operates lifting device.

FIgure 5



Electric Operations (see Figure 5)

The foot bellows is marked UP and DOWN and is located below the unit. This should be swung out to the front and allowed to drop to the floor.

The change-over switch should be set to tilt and the pan can then be raised or lowered by pressing the appropriate bellows.

Light pressure is sufficient to operate the bellows.

Pressure should be removed from the UP bellows when the pan is fully raised and from the DOWN bellows when fully lowered. Maintaining pressure under such circumstances can cause excessive clutch wear.

When tilting the pan to empty, watch the contents pour from the lip and stop the raising to stall pouring. Pouring can be stopped by slightly lowering the pan.

The mechanism is fitted with a thermal overload. Excessive raising and lowering will cause this to cut out. The overload is self re-setting and the mechanism will be operational within approx. 1 minute. The overload should not cut out during normal operation of the mechanism.

Hand Operation (See Figure 6)

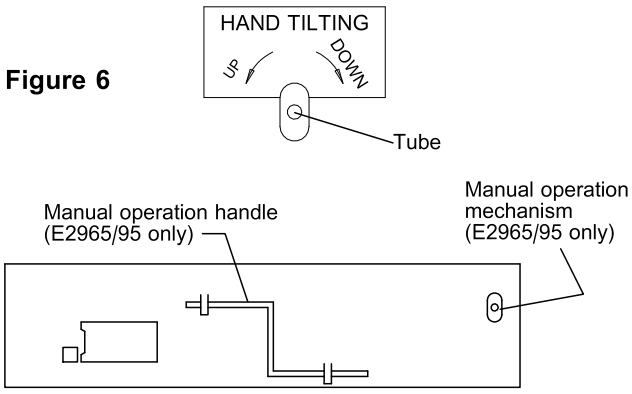
The unit is equipped with a means of raising or lowering the pan by hand in the event of an electrical failure on the tilting mechanism.

A handle is located behind the drop down door and this should be inserted along the tube located to the right hand side behind the door. Once the handle engages in the clutch anti-clockwise rotation will raise and clockwise lower the pan.

This method of tilting is only intended for use in an emergency and because of the high gearing, is slow.

N.B. Electric tilting is not possible with the drop down door open.

Figure 6



USING THE APPLIANCE

Before elements will heat, thermostat and energy regulator must be switched ON.

Seasoning the Pan

Put 12.5mm to 25mm of salt in pan and bake the deposit at medium high (Setting 4 or 5 on both controls) for 20 to 25 minutes. The pan should be left with the salt in it until it cools before removing salt. Dress pan with oil and heat to burn in before re-oiling. This will form a skin on pan which should not need to be scoured. To complete treatment, fill pan with warm water and boil. Empty contents and rinse with clean warm water. Re-oil pan and stainless steel rim.

This should be repeated any time the skin is broken.

Note

Cold water should never be poured directly onto a hot pan surface as this could cause the casting to crack. Always use warm water.

SECTION 3 - COOKING HINTS

Thermostat must be switched ON before power is supplied to elements.

Seasoning The Pan

Put 12.5mm to 25mm salt in pan, bake at medium to medium high, 4 or 5 settings for 20 to 25 minutes.

Pan should be left with salt in until cool before removal.

Dress with oil. Heat to burn oil in then re-oil. This will form a skin on pan which should not need scoured but filled with warm water and boiled up, emptied out and rinsed with clean warm water then re-oil pan and stainless steel rim.

This should be repeated any time the skin is broken.

Note

Cold water should never be poured directly onto a hot pan surface as this could cause the casting to crack. Always use warm water.

Using the Bratt Pan

The bratt pan can be used for various cooking methods. For example:-

Method	Type of food
Griddling	Pancakes
Shallow Frying	Fillets of fish
Deep Frying	Pineapple fritters
Boiling	Lobster
Simmering	Soups
Stewing	Beef casserole

Thermostat settings are 1 (95°C) to 5 (195°C).

The setting is dependent on many factors, ie.

Volume of food, temperature of the food item(s) and personal preference.

Deep Frying (Oil depths of 38mm and above)

Maximum depth of oil which can be used in this appliance is 50mm. Refer to Figure 7.

E2962 and E2965 - 14 litres (maximum)

E2994 and E2995 - 21 litres (maximum)

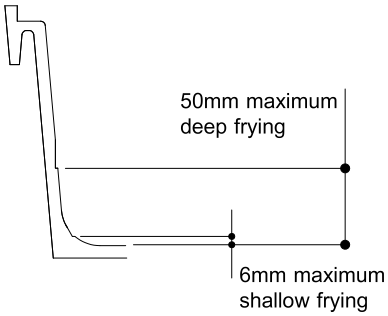
Set control to 4 or 5 until desired temperature is reached. Use of a hand-held temperature probe is advantageous when deep frying in a bratt pan. It is important that care is taken when using such a large open pan which contains hot oil that may splash.

Griddling and Shallow Frying
(Oil depth of 6mm and less) (Refer to Figure 7)

Set control to preferred setting and allow to heat up. When neon goes out, temperature has been reached.

Figure 7

Pan profile with frying depths



Note for frying

Leave pan lid open to allow steam to escape.

Boiling

Maximum depth of fluid which can be safely used in this appliance is 75mm.

E2962 and E2965 - Maximum of 21 litres

E2994 and E2995 - Maximum of 32 litres

Pour liquid into pan. Set control to 5 and bring to boil.

Simmering and Stewing

Pour liquid into pan. Set control to 5 and bring to boil. Turn down to simmer, actual setting will depend on volume and density of what is being cooked.

General - All Models

The pan should be covered when not being used. The lid should also be closed when boiling, simmering or stewing. This has various advantages:

It keeps food safe from foriegn bodies.

It will retain flavour.

It will shorten cooking times.

The lid should not be down when frying, as it is important that the steam is allowed to escape.

The pan should NEVER BE OVERFILLED and an allowance should always be made for expansion and foaming of the food being cooked.

G2962 and G2994

When tilting pan to empty, turn tilting handle slowly and watch that pan contents pour from pouring lip. When handle is not being used, hinge it back into recessed portion of handwheel by pulling forward slightly then hinging to the recess.

High Temperature Limit Device

The pan is fitted with a high temperature limit device which is designed to shut off power to elements if operating thermostat fails or if pan overheats. This may also trip if thermostat is set too high for shallow frying or when pan is dry. If device trips, the pan must be checked by an engineer.

SECTION 4 - CLEANING

TURN OFF ELECTRICITY SUPPLY TO UNIT

Allow appliance to cool before cleaning commences.

The stainless steel external body of the appliance should be cleaned with soapy water as often as necessary. Rinse with clean warm water and dry off. To retain the finish of the stainless steel, this should be done by rubbing in the direction of the grain finish.

The interior of the pan should be cleaned at the end of each day, rinsed with warm water, dried off and lightly oiled using a good quality vegetable cooking oil.

NEVER HOSE DOWN THE APPLIANCE.