

E3078 ROUND CASED BOILING PANS

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

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T100562 Ref. 1



FOODSERVICE EQUIPMENT

SECTION 1 - GENERAL DESCRIPTION

This manual covers operation of the following appliances.

E3078 Single Purpose (45 litre)

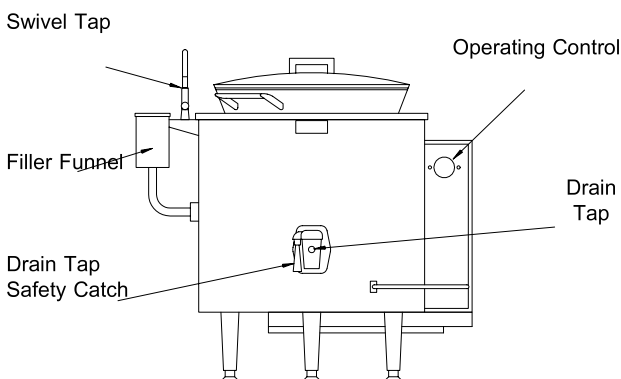
E3078 Single Purpose (90 litre)

E3078 Single Purpose (136 litre)

Both models incorporate a one piece, stainless steel pan and hob with a protective finish on the inner casing. A lift-off cover is provided and may be stored in the rack at the rear of the pan when not in use. A perforated stainless steel strainer plate and chrome plated cold water swivel filling arm are also fitted.

An easy to clean drain tap is also provided.

A kit which converts single purpose pans for dual purpose operation is available.



SECTION 2 - CONTROLS and OPERATION

All three models are heated by means of elements located below the pan base, controlled by means of an energy regulator.

Warning

UNDER NO CIRCUMSTANCES MUST THE ELEMENTS BE TURNED ON WHEN PAN IS EMPTY, NOR SHOULD IT BE LEFT TO BOIL DRY.

FAILURE TO OBSERVE THIS WILL INVALIDATE THE WARRANTY

Filling Level

Before filling pan, ensure that drain cock is closed by turning operating handle fully left.

The nominal capacity is indicated by the level mark on the pan rear wall located 75mm below the brim. THIS MUST NOT BE EXCEEDED IF BOILING OVER IS TO BE PREVENTED.

Dual Purpose Model

The outer jacket of the dual purpose pan requires a level of 50mm. This is indicated by the mark in the filler pot when pan is clamped in position. The pan itself should be filled to no further than level with the brim of the outer pan.

Heating Up

Fill pan as required, switch on at mains supply and turn regulator knob to desired setting. For rapid heating, knob must be turned FULL ON. For subsequent simmering, it can be turned to a lower setting as required.

The amber neon indicates operation of regulator and will go on and off as the elements are being intermittently supplied with current.

The red neon remains lit when the main switch is ON.

Important

The pan contents should not be drained immediately after switching off. Wait until boiling has ceased.

When lifting the cover from a hot pan, hold centre handle and raise rear edge first. This will allow steam to be directed away from the operator. Lift cover to a vertical position, this will allow condensation to drip back into pan. Store cover in side-mounted rack and ladle out contents from inner pan.

Single Purpose Pans

These are best suited for heating water and cooking vegetables, etc. Thick soup and milk based products are best prepared in a dual purpose model. This will help the operator to avoid sticking or burning due to direct heat.

As a general guide, the pan will take approximately one hour to reach boiling from cold when filled to capacity with water.

Where vegetable baskets or containers are used, these should be placed on the strainer plate.

Dual Purpose Pan Kit

A separate pan is supplied which fits within the single purpose vessel. This inner pan is held in position by clamps and a filler pot is provided to enable the jacket space to be filled with water.

These are primarily intended for heating foods such as milk dishes where an indirect heat is desired to prevent burning. Certain precautions should be observed to obtain best results.

When used for indirect heating, the inner pan is placed in position and secured by means of the spring loaded swivel clamps. The outer pan is then filled with water using the funnel and swivel tap.

The level is correct when there is 50mm of water (up to the level mark in the filler pot) WHEN THE INNER PAN IS LOCKED IN POSITION BY THE CLAMPS.

Dual purpose inner pans should be filled to no more than brim level to the outer pan.

When the water in the outer pan starts to boil, the switch should be immediately turned down to a rate which will maintain simmering. Otherwise, water will bubble out between the inner pan flange and the hob.

SECTION 3 - CLEANING and MAINTENANCE

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

Regular cleaning is essential with this type of appliance. The boiling pan has been designed with emphasis on ease of cleaning, dirt retaining crevices being eliminated and smooth, curved surfaces being utilized wherever possible.

Before cleaning, SWITCH OFF AT THE MAIN SWITCH.

Regular cleaning is best undertaken when pan is still warm after completion of work. Always check that drain tap and dual purpose filler funnel pipe are free from obstruction.

After draining, wash pan interior with warm water and detergent. Rise it thoroughly afterward.

Avoid use of harsh scouring powders, nylon scrubbers etc. which may scratch the stainless steel surface.

Do not wash down electrical control box, if cleaning is necessary use a dry or slightly damp cloth.

Important Notes

Pan bowl must be drained completely after use and washed out and wiped down, preferably when pan is still warm.

Cleaning materials of an acidic nature must not be used to clean the pan.

Drain Tap

This is a special design for ease of cleaning. Instructions on how to dismantle this component are printed on a label on top of the tap.

Lift up the safety catch and the handle fully.

Turn the tap to the ON position and lift up the plug.

When re-assembling, lift up the safety catch and the handle. Insert the plug and turn the tap to the OFF position. Drop the catch and the handle.

The plug should always be lubricated and never operated dry. A good quality frying oil may be used as a lubricant.

NEVER LIFT THE SAFETY CATCH WHEN THE PAN CONTAINS LIQUID.