

E1830 and E1860 DEEP FAT 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,

Falcon Foodservice Equipment

HEAD OFFICE AND WORKS

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SERVICELINE CONTACT -

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T100528 Ref. 1

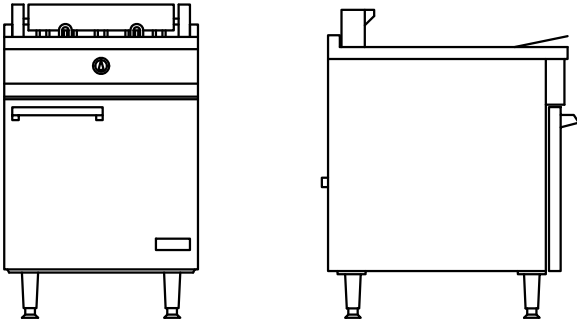
SECTION 1 - GENERAL DESCRIPTION

The E1830 and E1860 are medium duty, free-standing, single pan fryers.

The E1830 is 300mm wide and pan accommodates 1 basket. The unit is thermostatically controlled.

The E1860 is 600mm wide and pan accommodates 2 baskets. The unit is thermostatically controlled.

Both models have standard hob heights and may be suited with other Falcon Dominator models.



Warning

THIS APPLIANCE MUST BE EARTHED.

SECTION 2 - CONTROLS and OPERATION

Controls

The thermostat control knobs and two 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 (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, favourable results can be obtained from cooking fats provided the following procedures are adhered to.

NEVER operate thermostat above smoke point of chosen medium. e.g. Some dripping can have a smoke point as low as 170°C. Reputable cooking fat manufacturers supply this information.

To prevent localised overheating around electric elements or hot external walls, fat should be broken up into small pieces when initially charging pan or topping up to working level. The thermostat should not be set above 130°C until fat is in a liquid state.

Operation - Initial Charging Of The Pan

Important

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 level mark on element guard.

Switching The Appliance On

Ensure pan is filled with oil to correct level.

Close isolating switch and 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, e.g. when food is immersed in oil, thermostat automatically restores supply of current to elements. The amber neon will become lit.

Oil Capacity

E2830 - 16 litres

E2860 - 35 litres.

Warning

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 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 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 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.

SECTION 3 - COOKING HINTS

Frying Chips

Chipped potatoes can be fried by the following methods.

The MAXIMUM recommended load is:

E1830 - 2kg

E1860 - 4kg (2 x 2kg)

Raw to Finish

Set thermostat to 190°C and load each basket with 2kg of raw chips. Cook for 4 to 5 minutes.

Using this method, an hourly output of up to 24kg (E1830) and 48kg (E1860) can be achieved.

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). Once again, basket loads of 2kg 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 base grid, not in chip baskets. When cooked, remove with a fish lifter. The recommended temperature is 150°C and duration varies according to 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

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 dependant upon strength of cleaning medium.
6. Allow water to heat and simmer slowly. Duration of process is dependant upon pan soiling.
7. Turn unit OFF.
8. Drain water from pan as item 2.
9. 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.

Important Note

- Elements MUST be allowed to cool before handling.
10. Wash and rinse basket and fish plate. Dry thoroughly before replacing within pan.
 11. Ensure drain valve is closed. Remove pipe.
 12. Strain/filter oil back into pan. If necessary top up with clean oil to maximum level mark. DO NOT OVERFILL.

Service

Contact Serviceline as detailed on title page of this manual.