

# DOMINATOR *PLUS*

## E3405 CHIP SCUTTLE

**CAUTION:** Read the instructions before using the appliance.



## USERS INSTRUCTIONS

- SECTION 1 - GENERAL DESCRIPTION**
- SECTION 2 - CONTROLS and OPERATION**
- SECTION 3 - COOKING HINTS**
- SECTION 4 - CLEANING and MAINTENANCE**

This appliance has been UKCA/CE marked based on compliance with the relevant Electrical and Electromagnetic Compatibility (EMC) Regulations/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.



### 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 licensed 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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Serviceline

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**T100824 Ref 4**

## SECTION 1 –

### GENERAL DESCRIPTION

The E3405 is a 400mm wide electric chip scuttle.

It is designed to be mounted on a worktop or similar surface. Alternatively, it can be installed upon a fixed or mobile stand.

Heating element is controlled by a single switch. A red neon indicates that power is available (i.e. isolating switch is on). The amber neon will go out when the set temperature has been reached.

This unit is designed to accommodate standard 1/1 gastronorm containers (530mm x 325mm) with a maximum depth of 150mm.



**Warning - THIS APPLIANCE MUST BE EARTHED.**



## SECTION 2-

### CONTROLS AND OPERATION

**This unit must be installed by a suitably qualified person.**

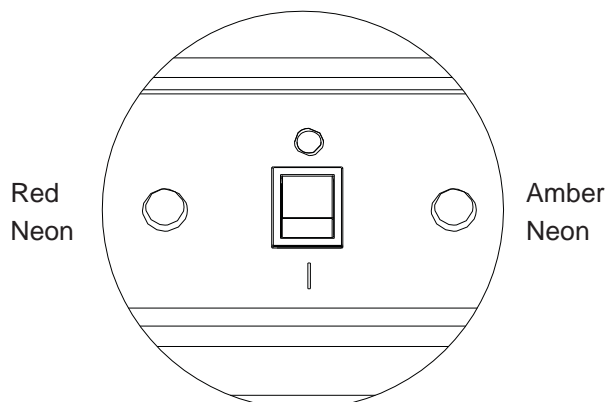
A mains input connecting cable is supplied. If supply cable is damaged, it must be replaced by manufacturer, service agent or similarly qualified person.

Red neon will light when mains supply is on.

Switch on, amber neon will light.

Allow 15 – 20 minutes heat up time before filling container with chips.

Switch off after use.



### **SECTION 3- STORING HINTS**

The over-pan ceramic element warms the stored chips while an element heats the container from down below.

### **SECTION 4- CLEANING and MAINTENANCE**

Switch off power to unit prior to cleaning.

Allow pan to cool before cleaning.

Clean pan and drip tray with hot, soapy water and a soft cloth.



**NEVER USE** a spray jet to clean this appliance.