



## LD1 & LD2 BOILING TOPS

### Important Installation Information

The installer must ensure that installation of the unit(s) is in conformity with regulations in force at the time. For the UK, particular attention requires to be paid to:-

**BS7671 IEE Wiring Regulations**

**Electricity at Work Regulations**

**Health and Safety at Work Act**

**Fire Precautions Act**

The unit has been CE-marked on the basis of compliance with the Low Voltage and EMC Directives for the voltage stated on the data plate.

**WARNING: THIS APPLIANCE MUST BE EARTHED!**

### Preventive Maintenance Contract

In order to obtain maximum performance from the equipment, we would recommend that a maintenance contract be arranged with **Serviceline**. Visits may then be made at agreed intervals to carry out adjustments and repairs. A quotation for this service will be provided upon request. Contact **Serviceline** as detailed below:-

**Tel: 01438 363 000      Fax: 01438 369 900**



**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

Wallace View, Hillfoots Road, Stirling. FK9 5PY. Scotland.

e-mail: [info@falconfoodservice.com](mailto:info@falconfoodservice.com)

T100317 Ref. 4

## SECTION 1 - SITING

### Dimensions

**LD1** - 300mm (W) x 645mm (D) x 240mm (H) **Power Rating** - 3kW

**Weight** - 10kg **Fuse Rating** - 13A

**LD2** - 600mm (W) x 645mm (D) x 240mm (H) **Power Rating** - 7kW

Both Models - **Side/Rear Clearance** - 20mm **Vertical Clearance** - 900mm

The LD1 and LD2 have been designed in modular form to allow countertop use or base unit mounting.

Free-standing and base models should be installed upon a firm, level surface and adjustable feet are provided for levelling purposes.

Counter units must be positioned upon a table, counter or similar surface.

Vertical and horizontal clearances required from the top and sides of a particular unit to any overlying combustible surface (ie wall, partition, etc) are listed above. Relevant fire regulations must be complied with.

### Mounting Counter Units on the Oven

When mounting a counter unit upon a light duty oven, it is recommended that units which carry liquids, i.e. fryers and bain marie, are secured as follows:

Remove oven outer back panel and crown plate.

Position unit(s) which require to be secured upon the oven.

Secure hob unit(s) to oven through side flange centre holes into the threaded inserts in the base(s) of the hob unit(s). Use fixings provided (packed separately) and replace oven back panel.

The unit is now ready for electrical connection.



Figure 1 - Front View

### Mounting Counter Units upon a Hotcupboard

Light duty hotcupboards are designed to be used in conjunction with counter models. Assembly is achieved by means of two shouldered fixings being applied to the underside of a top unit from inside a base appliance as detailed in Figure 1.

## SECTION 2 -

### ELECTRICAL SUPPLY AND CONNECTION

Electrical ratings are as stated on the unit data plate. This is based on standard UK specification at 230V - 240V~ as appropriate. Wiring must be executed in accordance with the regulations listed in this booklet.

#### **WARNING! -**

**Each individual appliance must be earthed!**

After completion of installation, the method of operation should be demonstrated to the kitchen staff. The isolating switch location, for use in an emergency or during cleaning should also be pointed out.

#### **LD1 Boiling Top**

This model is designed to be connected to a single phase AC supply using the 2 metre mains lead fitted as standard.

Wires are coloured in accordance with the following code and should be connected to the plug as follows:

**EARTH** to terminal marked E or coloured GREEN or GREEN/YELLOW.

**NEUTRAL** to terminal marked N or coloured BLACK.

**LIVE** to terminal marked L or coloured RED.

Units which receive power from a plug, adaptor or distribution board must be individually protected by a fuse with an appropriate rating.

For models with two mains leads, each lead requires to be protected by a fuse with an appropriate rating.

Any replacement supply cable must be 1.5mm<sup>2</sup>, cord code designation 245 IEC 57 (CENELEC H05 RN-F).

For internal connection, outer sheathing must be stripped 140mm from the cable end. The live and neutral conductors must be trimmed so that the Earth conductor is longer by 50mm. Pass inlet cable through the rear panel cord grip and ensure that the cable is routed without leaving excessive free length inside the appliance.

#### **LD2 Boiling Top**

This model is designed to be connected to a single phase AC supply. Electrical supply must be installed using a suitable isolating switch with a minimum contact separation of 3mm in all poles.

## SECTION 3 - USE and CLEANING

### IMPORTANT: GENERAL NOTES ON CLEANING

Disconnect unit from electricity supply prior to cleaning.

Never use a coarse abrasive to clean exterior panels. A soft cloth with a warm water and detergent solution is sufficient.

Never attempt to steam clean or hose down with a jet of water.

### Plate Control Switch

Each hotplate is controlled by a switch which offers six individual heat settings. The LD2 front plates have a built-in cut-out device to automatically reduce heat if the plates are left uncovered at a high setting. Always switch plate settings to OFF position when not in use.

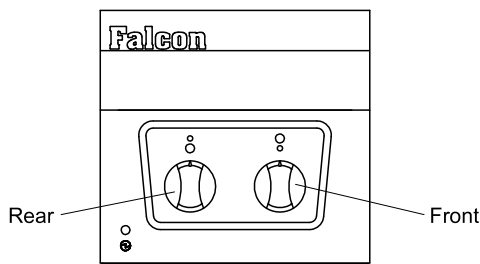


Figure 2 - LD1 Model

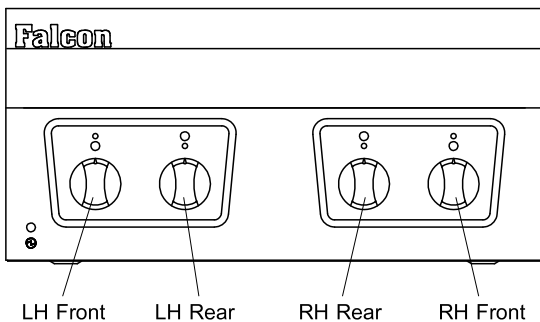


Figure 3 - LD2 Model

For efficient operation, it is important that good contact be established between the plate and utensil. Ground based pots should be used and the plate surface must be clean. For maximum efficiency, the pot diameter should be the same as that of the plate. This is not always possible but, in the interest of fuel economy, using very small or large pots should be avoided.

Spillage should never be allowed to accumulate around the edge of a plate as this will burn on and become difficult to remove.

### Cleaning a Boiling Top

Allow the unit to cool before cleaning.

Use a detergent/water solution, take care to rinse and dry all surfaces thoroughly. Stubborn stains may be removed with a soap-filled pad. Be careful, NEVER use a harsh abrasive on stainless steel.

## SECTION 4 - SERVICING

### SERVICE ACCESS

#### Base Plate

Upright unit and rest it at the edge of a work surface with rear upstand overhanging the edge.

Undo base plate fixings to remove base plate.

### FUNCTIONAL COMPONENTS

#### Control Switch

Remove base.

Remove control knob.

Remove electrical connections, noting their positions.

Undo fixings which secure control to panel and remove.

Replace in reverse order.

#### Elements

Remove base plate.

Undo electrical connections, noting their positions.

Undo element fixings and remove.

Replace in reverse order.

#### Terminal Block

Remove base plate.

Remove electrical connections at terminal block, noting their positions.

Undo fixings which secure the block to the unit and remove.

Replace in reverse order.

#### Neons

Remove base plate.

Remove electrical connections at terminal block, noting their positions.

Remove and replace neon.

Replace in reverse order.

#### Cable

Remove base plate.

Undo mains cable cord grip at unit rear.

Undo electrical connections at terminal block and remove cable.

Replace in reverse order. Ensure cable is fed through the securing clamp and pulled taut before tightening the clamp.

### Short Spares List

735010100 Round Hotplate (1.5kW)

735010110 Round Hotplate (2kW)

735110050 Control Knob

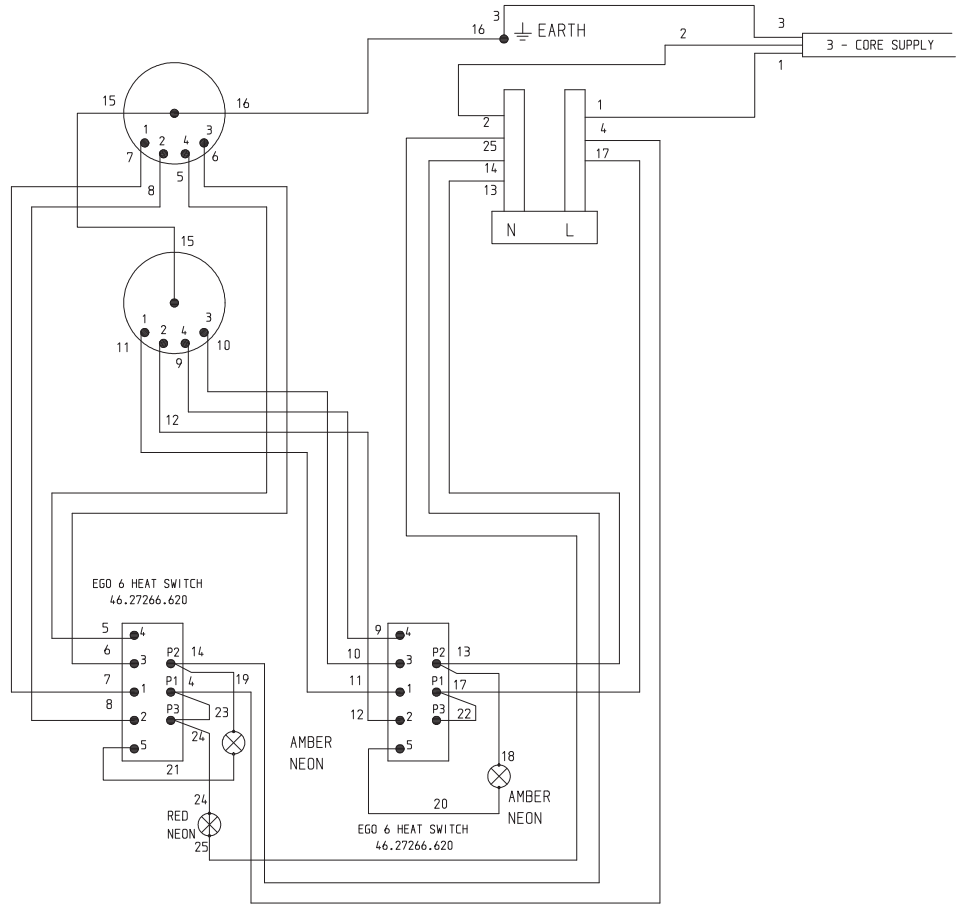
735010130 Control Switch

735120014 Neon (Amber)

735110060 Neon (Red)

# LD1 WIRING DIAGRAM

2 X 1.5 Kw HOTPLATES



# LD2 WIRING DIAGRAM

