CHIEFTAIN HEAVY DUTY ELECTRIC APPLIANCES

INSTALLATION and SERVICING INSTRUCTIONS

IMPORTANT

The installer must ensure that the installation of the appliance is in conformity with these instructions and National Regulations in force at the time of installation. Particular attention **MUST** be paid to -

BS7671 IEE Wiring Regulations

Electricity at Work Regulations

Health And Safety At Work Act

Fire Precautions Act

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.

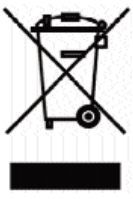
WARNING -THIS APPLIANCE MUST BE EARTHED

On completion of the installation these instructions should be left with the Engineer-in-Charge for reference during servicing. Further to this, The Users Instructions should be handed over to the User, having had a demonstration of the operation and cleaning of the appliance.

IT IS MOST IMPORTANT THAT THESE INSTRUCTIONS BE CONSULTED BEFORE INSTALLING AND COMMISSIONING THIS APPLIANCE. FAILURE TO COMPLY WITH THE SPECIFIED PROCEDURES MAY RESULT IN DAMAGE OR THE NEED FOR A SERVICE CALL.

PREVENTATIVE MAINTENANCE CONTRACT

To obtain maximum performance from this unit regular servicing of the appliance should be undertaken to ensure correct operation, it is functioning as intended, and safe to use. We recommend servicing in accordance with SFG20 Maintenance Schedules and as a minimum, after 2,500 hours of use, or annually, whichever comes first and that a maintenance contract be arranged with an appointed service contact. Visits may then be made at agreed intervals to carry out adjustments and repairs.



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.

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Phone: 01786 455200

T100525 Ref. 8

IMPORTANT INFORMATION

ELECTRICAL SAFETY AND ADVICE REGARDING SUPPLEMENTARY ELECTRICAL PROTECTION

Commercial kitchens and foodservice areas are environments where electrical appliances may be located close to liquids, or operate in and around damp conditions or where restricted movement for installation and service is evident.

The installation and periodic inspection of the appliance should only be undertaken by a qualified, skilled and competent electrician; and connected to the correct power supply suitable for the load as stipulated by the appliance data label.

The electrical installation and connections should meet the necessary requirements to the local electrical wiring regulations and any electrical safety guidelines.

We recommend:-

- Supplementary electrical protection with the use of a type A residual current device (RCD)
- Fixed wiring appliances incorporate a locally situated switch disconnector to connect to, which is easily accessible for switching off and safe isolation purposes. The switch disconnector must meet the specification requirements of IEC 60947.

Your attention is drawn to:-
BS 7671:2018–Guidance Note 8 - 8.13 : Other locations of increased risk

It is recognized that there may be locations of increased risk of electric shock other than those specifically addressed in Part 7 of BS 7671. Examples of such locations could include laundries where there are washing and drying machines in close proximity and water is present, and commercial kitchens with stainless steel units, where once again, water is present.

Where because of the perception of additional risks being likely, the installation designer decides that an installation or location warrants further protective measures, the options available include:

- Automatic Disconnection of Supply (ADS) by means of a residual current device having a residual operating current not exceeding 30mA;
- Supplementary protective equipotential bonding; and
- Reduction of maximum fault clearance time.

The provision of RCDs and supplementary bonding must be specified by the host organization’s appointed installation designer or electrical contractor and installed by a suitably qualified and competent electrician so as to comply with Regulations 419.2 and 544.2

SECTION 1 – INSTALLATION

UNLESS OTHERWISE STATED, PARTS WHICH HAVE BEEN PROTECTED BY THE MANUFACTURER ARE NOT TO BE ADJUSTED BY THE INSTALLER

MODEL	WIDTH mm	DEPTH mm	HEIGHT mm	WEIGHT kg
E1006 (Three Solid Hotplates)	900	850	890	227
E1016 General Purpose Oven	900	850	890	150
E1016/2 Two Tier Oven	900	850	1740	300
E1026 (Three Solid Hotplates)	900	850	890	170

1.1 MODEL NUMBER, NETT WEIGHT and DIMENSIONS

This manual refers to the following models –

Note - Pot racks not included

1.2 SITING

Each unit must be fixed onto a firm, level, heat resistant, non-combustible floor in a well lit position.

Units are best situated below a ventilating canopy to remove cooking vapours etc.

Installation must be made in accordance with local and/or national regulations applying at the time. Close attention must be paid to fire prevention regulations also. A competent installer must be employed.

Where the appliance is to be positioned close to a wall, partition, kitchen furniture, decorative finish etc., of combustible construction, there should be a clearance all round of 150mm.

In addition, this allows removal of side panels for servicing. The walls or partitions must be non-combustible or clad with a similar material should the appliance be required to be positioned closer than 150mm.

1.3 ELECTRICITY SUPPLY

These appliances are suitable for AC supplies only. On the range, the standard terminal arrangement is for 3 phase / 4 wire connection but by linking the 3 line terminals, the unit can be connected to a single phase supply. Suitable links are provided when single phase supply is specified at the time of ordering.

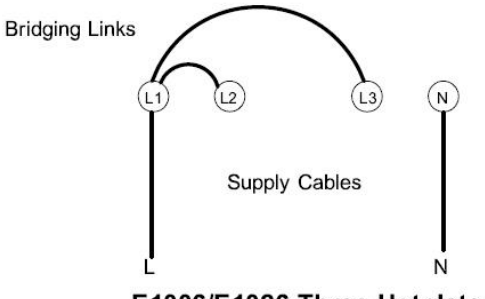
Note

When connecting to a single phase supply, the three line terminals must be connected together using the wire links provided. It is important that the links and incoming supply cable are connected exactly as shown in the following sketches.

General purpose ovens are single-phase operation only.

Each oven in a two tier unit has an independent connection point.

A suitably rated isolating switch with contact separation of at least 3mm in all poles, must be installed. The wiring must be executed in accordance with the relevant regulations listed on the front cover of this manual.



E1006/E1026 Three Hotplate

Warning - THIS APPLIANCE MUST BE EARTHED.

Electrical Ratings (kW)

Model	L1	L2	L3
E1006 3HP Range	28.5A	14A	22.5A
E1016 GP Oven	22.5A		
E1026 3HP Boiling Top	14A	14A	14A

Important
After installation, before leaving site, the engineer should check that all electrical connections are secure and that the appliance is functioning satisfactorily. The engineer should also demonstrate the operating procedure to the kitchen staff.

SECTION 2 - ASSEMBLY

2.1 ASSEMBLY

1. Place unit in position and level using foot adjuster. Each foot contains a hole which enables the appliance to be fixed to the floor.
2. Open oven door, pull out shelves and remove runners (lift up from bottom and ease outward, then lower to free top fixing). Lift out enamelled base plate and remove baffle tray. Check that all packing material has been removed from element chamber.

   Replace all parts in reverse order.
3. Check top plates are correctly located upon support pins.
4. Make electrical connection via conduit entry at centre rear of unit.
5. A pot rack may be supplied as an optional extra, to assemble this, proceed as follows :-

a) Bolt standards loosely to hob. Fixings are normally left in hob.

b) Lay pot rack across standards, bolt together and secure.

2.1.2 General Purpose Ovens

Single tier with worktop, proceed as 1, 2 and 4 above.

2.1.3 Two Tier Ovens

The lower tier has adjustable feet. The top tier has no such means of adjustment. Lift top tier on to lower tier and locate the two front legs over raised bosses on top plate of lower unit.

Proceed as 1, 2 and 4 above.

2.1.4 Boiling Tables

Proceed as for ranges but omit section 2.

Note
The centre shelf locates on two runners which clip into slots in the inner sides. There are a choice of three shelf heights, the runners are interchangeable.

2.2 FLOOR FIXING

Each foot has a hole for floor fixing if required.

SECTION 3 – SERVICE & MAINTENANCE

SERVICE INFORMATION

This unit carries an extensive mainland UK warranty. The warranty is in addition to and does not change your statutory or legal rights.

The warranty policy can be found on our website which details the conditions of the warranty and the exclusions.

https://www.falconfoodservice.com/info-centre/policy

Service calls to equipment under warranty will be carried out in accordance with the conditions of sale.

Warranty calls can be made between 8:30 am and 5:00 pm weekdays only.

To ensure your warranty enquiry is handled as efficiently as possible, ensure you have the following appliance information prior to calling us:

1. Model number – found on data plate
2. Serial number – found on data plate
3. Brief description of the issue

To contact Falcon for a warranty issue dial (UK only) 01786 455 200 and select Warranty Issues from the menu.

BEFORE ATTEMPTING ANY MAINTENANCE, ISOLATE THE APPLIANCE AT THE MAIN SWITCH AND TAKE STEPS TO ENSURE THAT IT IS NOT INADVERTENTLY SWITCHED ON.

MAINTENANCE CHECK

Regular servicing of the appliance should be undertaken to ensure correct operation, it is functioning as intended, and safe to use. We recommend servicing after 2,500 hours of use, or annually, whichever comes first.

Any maintenance schedule should be carried out in accordance with SFG20 Maintenance Schedule. Should any issues with the integrity of the components be identified these should be replaced. If the appliance is not considered safe the unit should be removed from service and the responsible person advised why the unit is not safe to use and what remedial action is needed. Contents of the maintenance schedule should be agreed with the maintenance provider.

When ordering spare parts, please quote model number, serial number and voltage stated on the data plate. This is fitted to the fixed element cover behind the bottom facia panel.

REMOVAL OF EXTERNAL PANELS

3.1 OUTER PANELS

3.1.1 Top Facia Panel

This is secured by one fixing at each end which projects through heat deflector panel.

3.1.2 Lower Facia Panel

Lift to unhook then hinge downward. The mesh terminal guard will be exposed and may be removed by undoing two fixings to gain access to mains terminals, etc.

3.1.3 Corner Post

The corner post locates in a recess at top. It is secured by two fixings at bottom.

3.1.4 Oven Door

Remove corner post and drop the lower facia panel. Unhook springs at either side whilst supporting weight of door to prevent accidental opening. Open door approximately three-quarters of its travel, lift it clear of hinge pins and pull forward.

3.1.5 RH Outer Panel

Remove fixings which secure panel bottom flange to underside of base. Slide panel back approximately 25mm to withdraw two pins which locate into rear of corner post.

Pull panel out slightly at bottom and slide it downward to clear top flange which engages under lip on side of hob.

3.2 REMOVAL AND REPLACEMENT OF ELECTRICAL COMPONENTS

3.2.1. Oven Thermostat

Remove corner post and pull thermostat knob off. Undo fixings which secure thermostat to corner post and electrical connections and clip which retain capillary to oven side panel.

Slide thermostat out of oven crown plate clips. Bend phial slightly and ease it out of cavity via hole in oven side through which capillary tube passes. The curve in phial will assist clearance from control chamber.

Note

If outer side can be removed, thermostat removal can be achieved without bending phial.

When replacing oven thermostat, take care not to bend phial too sharply. Neatly coil excess capillary and cover it with insulating sleeving from previous thermostat.

KEEP CAPILLARY CLEAR OF LIVE ELECTRICAL PARTS.

ENSURE THAT EARTH WIRE IS REPLACED.

3.2.2 Oven Thermostat Calibration

To adjust setting, insert a screwdriver through spindle centre.

Turn screw anti-clockwise to increase temperature setting or clockwise to decrease it. Temperature should be measured at oven centre.

3.3 NEON INDICATOR LAMPS

Remove appropriate panel. Pull off electrical connections to lamp which requires to be replaced and undo rear fixing nut.

3.4 HOTPLATE CONTROL SWITCHES

Remove top facia panel and undo switch terminal connections. Note position of conductors before removal. Pull control knob off and undo fixings which secure control to panel. Fit new switch, ensuring that serrated washers are fitted below fixing heads and correct wiring connections are made.

Reference to wiring diagram supplied with this manual will assist.

Ensure that earth wire is replaced.

3.5 OVEN ELEMENTS

3.5.1 Top Elements (Two off)

Each element is located by four fixings to oven crown plate and one to a bracket where element enters oven.

To Remove

Remove corner post or LH outer panel. Pull element connections off and undo fixings inside oven.
Withdraw element.

The elements are identical and interchangeable.

3.7.2 Bottom Elements (Two off)

Remove oven shelves, shelf hangers, enamelled base and galvanised tray.

Open lower facia and remove mesh terminal guard. Pull off element connections.

Remove enamelled oven back lining (lift upward) and also insulation cover panel (lift upward) and insulation pad.

Each assembly is secured by three fixings, one through bracket where element passes through front lining and one in either support bracket.

Remove entire assembly and re-use support bracket again when replacing. Elements are identical and interchangeable when removed from brackets.

3.8 HOTPLATE ELEMENTS

The element tails are connected to the rotary switches and these are accessible when top facia panel is removed.

3.8.1 To Remove Solid Hotplate

Disconnect element tails, noting their respective positions for correct replacement. Prise hotplate assembly up at rear with a screwdriver and lift it up, pivoting on front edge. Hold hotplate in this position and disconnect earth wire from supports. Withdraw flexible tails through hob terminal box and lift hotplate assembly clear.

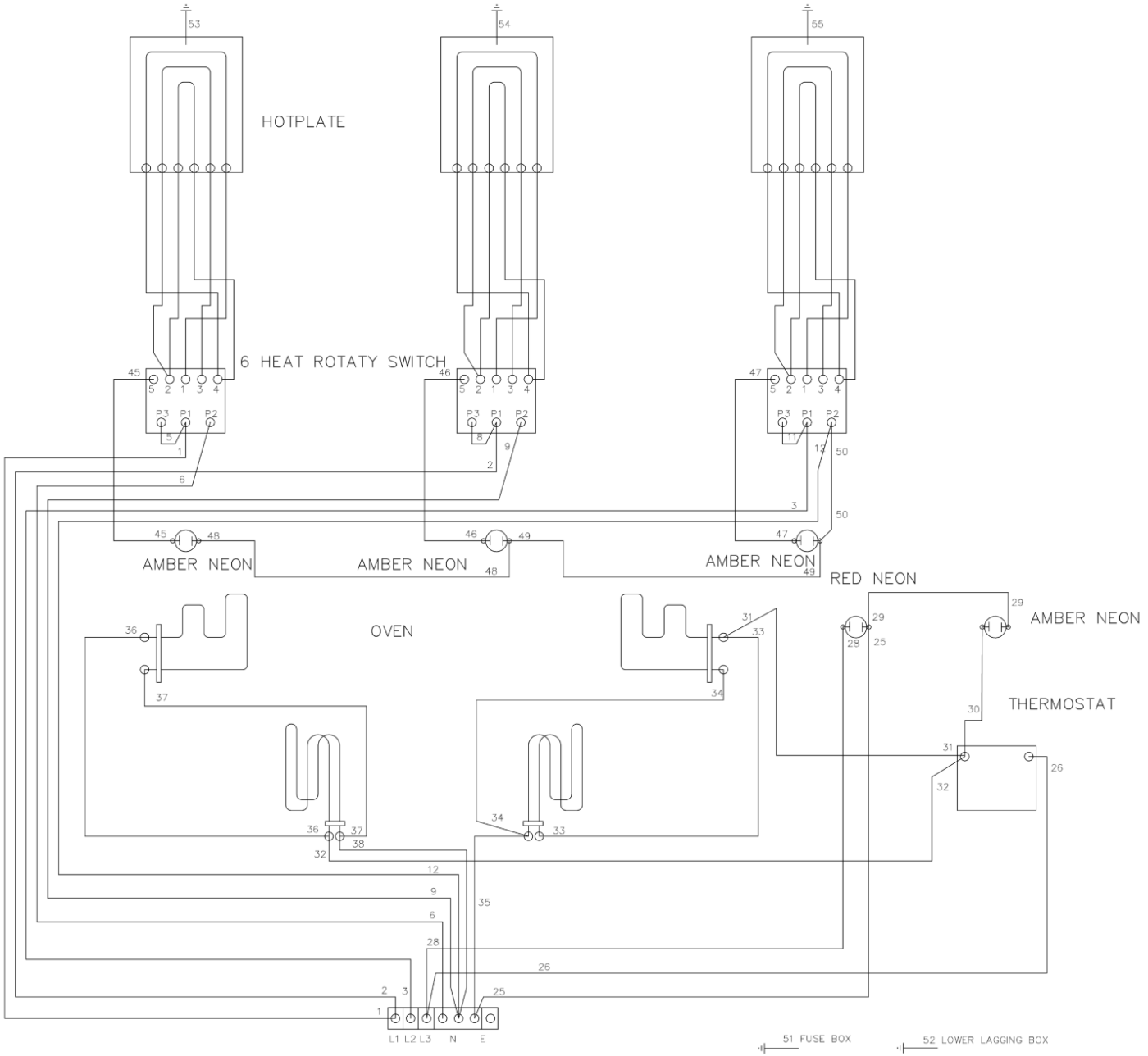
3.8.2 To Remove Solid Plate Elements

Undo nuts on underside of hotplate assembly. Remove insulation panel and insulation. Remove nuts and washers which secure clamp plate to underside of hotplate and remove clamp plate. Prise out faulty element(s).

When fitting a new element ensure that replacement(s) bed down snugly in hotplate grooves. Tighten down clamp plate evenly and firmly from centre and check earth connection.

Ensure that no gaps are present in the insulating beads and cover beads with heat resistant insulating sleeve.

E1006 THREE HOTPLATE RANGE – WIRING DIAGRAM 3N~



E1026 THREE HOTPLATE BOILING TABLE – WIRING DIAGRAM 3N~