



User, Installation and Servicing Instructions

REGENERATION OVEN

E2011

Read these instructions before use

DATE PURCHASED:

MODEL NUMBER:

SERIAL NUMBER:

DEALER:

SERVICE PROVIDER:

T101094

Rev No: 1

Dear Customer

Thank you for choosing Falcon Foodservice Equipment.

This manual can be downloaded from www.falconfoodservice.com or scan here:



IMPORTANT: Please keep this manual for future reference.

Falcon Foodservice Equipment

HEAD OFFICE

Wallace View, Hillfoots Road,

Stirling, FK9 5PY, Scotland

Tel: 01786 455200

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. WEEE/DC0059TT/PRO






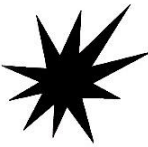










At end of appliance life, dispose of appliance and any replacement parts in a safe manner, via a licensed waste handler. Appliances are designed to be dismantled easily and recycling of all material is encouraged whenever practicable.

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1.0 SYMBOLS

			
SCREWDRIVER	SPANNER	COOKING OIL	GREASE
			
WARNING	SPARK IGNITION	FLAME	VIEWPORT
			
ALLEN KEY	IGNITER	C SPANNER	REMOVE DEVICE
			
PLUG REMOVER	WARNING ELECTRICAL	READ MANUAL	FIRE RISK

2.0 SAFETY GUIDANCE

2.1 GENERAL SAFETY



- 2.1.1 These instructions are only valid if the country code appears on the appliance. If the code does not appear on the appliance, refer to the technical instructions for adapting the appliance to the conditions for use in that country.
- 2.1.2 These appliances have been UKCA/CE-marked based on compliance with the Electrical Equipment (safety) Regulations/LVD Directives and Electromagnetic Compatibility (EMC) Regulations/Directives for the Countries.
- 2.1.3 This equipment is for professional use only and must be used by qualified persons.
- 2.1.4 Never leave this appliance unsupervised when in use and always turn products
- 2.1.5 off at the end of service.
- 2.1.6 The installer must instruct the responsible person(s) of the correct operation and maintenance of the appliance.
- 2.1.7 Check that no damage has occurred to the appliance or supply cord during transit. If damage has occurred, do not use this appliance.
- 2.1.8 Ensure the supply cord is routed free from the appliance to avoid damage.
- 2.1.9 Training and Competence: To help ensure the safe use of this appliance there is a requirement for you to provide whatever information, instruction, training and supervision as is necessary to ensure, so far as is reasonably practicable, the health and safety of all users.
- 2.1.10 For further help and information on training and competence we refer you to the Health & Safety Executive website; www.hse.gov.uk document ref: health and safety training INDG345. International customers should default to the health and safety guidelines provided by your government body.
- 2.1.11 Risk Assessment: As part of managing the health and safety of your business you must control any risks identified in your commercial kitchen. To do this you need to think about what might cause harm to people and decide whether you are taking reasonable steps to prevent that harm. This is known as risk assessment. It is important to consider the environment around the product as well as the product itself. For example, oil or food spills will present a significant risk so users so the need to immediately clean up such spills must be reflected in staff training.
- 2.1.12 Record the training that you provide and support it by providing safe system of work (SSOW) documents that set out procedures to be followed for potentially hazardous tasks.
- 2.1.13 For further help and information on risk assessments we would refer you to you the Health and Safety Executive website; www.hse.gov.uk document ref: risk assessment INDG163. International customers should default to the health and safety guidelines provided by your government body.



2.2 INSTALLATION SAFETY



- 2.2.1 Installation must meet national or local regulations. Attention must be paid to: safety (installation & use) regulations, health and safety at work act, local and national building regulations, fire precautions act.
- 2.2.2 The installer must instruct the responsible person(s) of the correct operation and maintenance of the appliance.
- 2.2.3 Put a documented system in place for periodic inspections, testing and maintenance of our electrical appliances. Check that the fixed electrical installation has been inspected and tested by a competent electrical contractor (e.g. NICEIC-approved or ECA member) as prescribed in BS7671, within the last 5 years.

2.3 ELECTRICAL SAFETY



- 2.3.1 To prevent shocks, this appliance must be earthed.
- 2.3.2 This unit is fitted with an equipotential connection at the rear on the base.
- 2.3.3 Before attempting any maintenance, isolate the appliance at the mains switch and take steps to ensure that it is not inadvertently switched on.
- 2.3.4 We recommend, Supplementary electrical protection with the use of a type A residual current device (RCD).
- 2.3.5 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.

2.4 FIRE SAFETY



Operator Competency and Training

- 2.4.1 Ensure you are trained in the safe and proper use of the oven and know how to turn it off and switch the power off at the mains.
- 2.4.2 Ensure you are familiar with the kitchen fire safety procedures and the location and proper use of correct fire safety equipment.

Cleaning

- 2.4.3 Ensure ovens are regularly cleaned serviced and maintained by a qualified and competent service provider, and there is enough room around the appliance to do so.
- 2.4.4
- 2.4.5 Ensure that the appliance, surrounding work area and extraction system are regularly cleaned, (at least weekly) to avoid the build-up of fats oils and greases that could present a fire risk. A deep clean should be undertaken at least every 6 months by a specialist contractor.

Electrical Isolation Points

- 2.4.6 Ensure any separate electric switches provided for cooking equipment and/or extractor fans are accessible and clearly labelled.

Care and Maintenance of Thermal and Operational Safety Devices

- 2.4.7 Your Ovens is fitted with a thermal safety device. This will stop heating of medium if it becomes overheated. This appliance will always fail safe so long as there is no damage to the thermal safety device.



- 2.4.8 Failure to clean and check the safety and operational thermostats can impact the performance of the appliance and increase the risk of an appliance fire.

- 2.4.9 Damage to the thermostat sensors or their capillaries can increase the risk of overheating or fire.

- 2.4.10 Do not operate the oven if the safety devices located within the oven chamber appear to be dislodged or damaged.

2.5 MAINTENANCE SAFETY



- 2.5.1 Unless otherwise stated, parts which have been protected by the manufacturer must not be adjusted by the installer or end user.



- 2.5.2 Before any cleaning is undertaken, isolate appliance from mains power supply at isolator switch.

- 2.5.3 Suitable protective clothing must be worn when cleaning this appliance.



- 2.5.4 The appliance must not be cleaned with a jet of water or be steam cleaned. Do not use acid or halogen-based (e.g. chlorine) descaling liquids, flammable liquids, cleaning aids or cleaning powders.

- 2.5.5 Failure due to lack of proper cleaning is not covered by warranty.

- 2.5.6 Particular attention must be paid to cleaning the Thermostat bulb & Capillaries.



- 2.5.7 Take care when cleaning not to dislodge or damage the safety and operational thermostat sensors mounted on the middle and top right-hand side of the oven chamber respectively.



- 2.5.8 If the thermostats or capillaries are damaged then do not turn the appliance on and contact Falcon or you approved service provider to undertake the necessary repairs.

- 2.5.9 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.



- 2.5.10 During Servicing of the appliance, where applicable, please ensure seals are checked. If the integrity of the seal is compromised, it must be replaced.

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

3.0 APPLIANCE INFORMATION

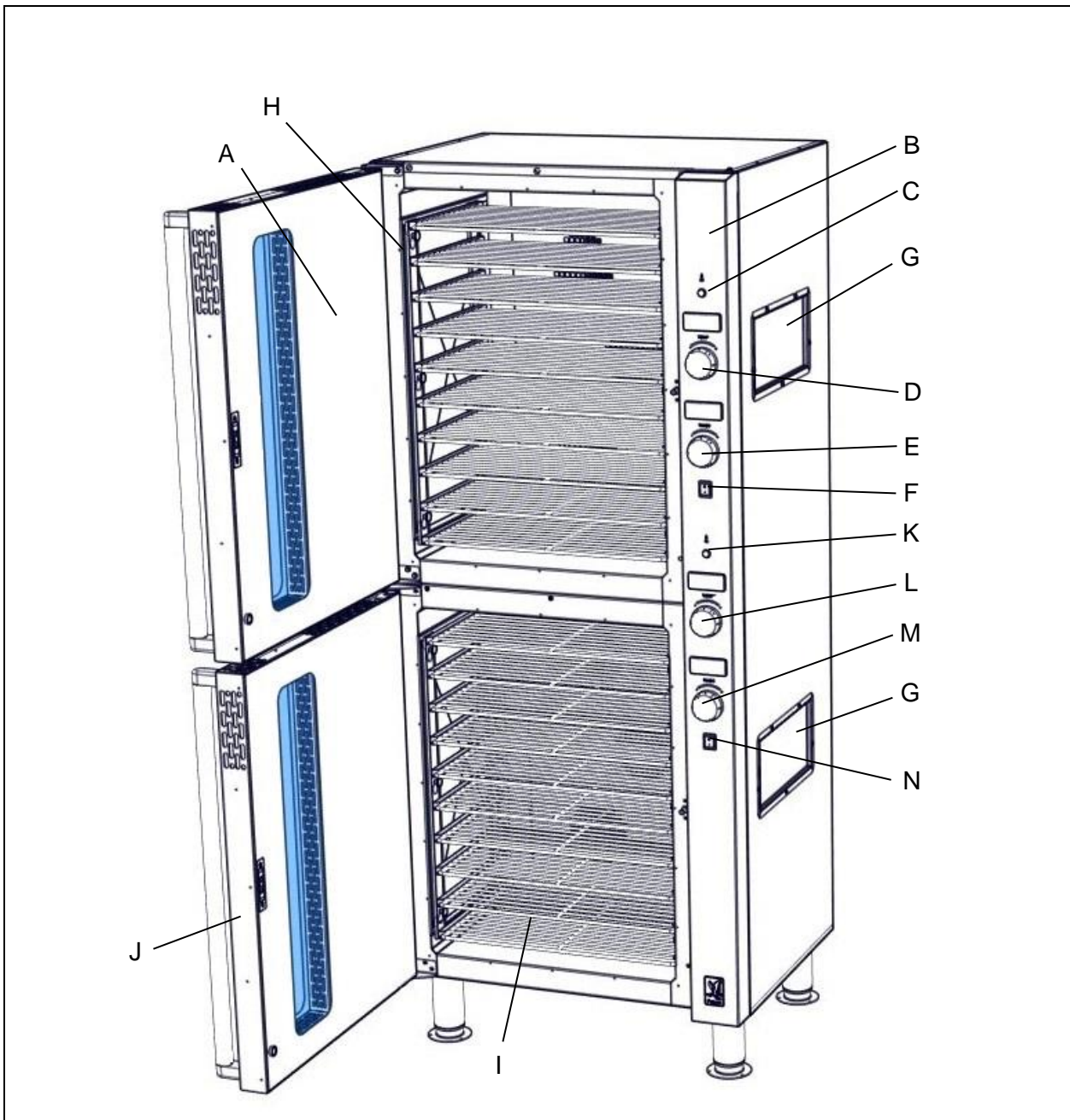
These appliances have been UKCA/CE-marked based on compliance with the Electrical Equipment (safety) Regulations/LVD Directives and Electromagnetic Compatibility (EMC) Regulations/Directives for the Countries as stated on the data plate.

 Falson Foodservice Equipment	STD	MODEL	SERIAL NO.	GAS TYPE	
	SUPPLY PRESS	COUNTRY	PIN/CE	CAT	
	CE	UKCA	IP RATING		
	INJECTOR MARKING	HEAT INPUT	GAS RATE	ADJ PRESS	
				SET PRESS OVEN	
				SET PRESS BOILER	
	RATED ELECTRIC INPUT		VOLTS	OUTPUT FREQ	EXT FUSE
	PHASE LOADING	L1	L2	L3	INT FUSE

- A** - Serial No
- B** - Model No
- C** - Marked
- D** - Total Electrical Power
- E** - Electrical Voltage Rating
- F** - Electrical Phase Loading
- G** - Supply Frequency
- H** - Internal Fuse Rating

4.0 OPERATION

4.1 COMPONENT PARTS & CONTROLS



- | | |
|--------------------------------------|--------------------------------------|
| A - Upper oven door | H - Oven shelf support |
| B - Control panel | I - Oven shelf |
| C - Upper oven heat neon (Amber) | J - Lower oven door |
| D - Upper oven temperature control | K - Lower oven heat neon (Amber) |
| E - Upper Oven timer control | L - Lower oven temperature control |
| F - Upper oven on/off switch (Green) | M - Lower Oven timer control |
| G - Components access panel | N - Lower oven on/off switch (Green) |

4.2 USING THE APPLIANCE



The regeneration oven has been factory set for the cooking of pre-chilled and frozen bulk food meals.

4.2.1 Plug in the appliance.

4.2.2 Each oven can be powered on using the green illuminated switch.

4.2.3 The temperature can be adjusted between 70°C and 200°C, turning the temperature control knob right will increase the temperature, left will decrease.

4.2.4 Depress the control knob to set the temperature.

4.2.5 The timer can be adjusted between infinity (always on) and 330 minutes, turning the timer control knob right will increase the time, left will decrease to infinity (always on).

4.2.6 Depress the control knob to set the time and start the countdown.

4.2.7 Press and hold the timer control knob for 3 seconds to stop timer or to stop alarm at cycle end.

NOTE: The area behind the handle at the top of the door will become hot.
Care should be taken to avoid accidental touching of this surface.

4.2.8 During cooking if the door is opened the timer will switch off along with the fans and heating elements. When the door is closed, the timer will continue counting down from the time the door was opened.

NOTE: In the event of a thermostat failure, this appliance is fitted with a thermal safety device. This will prevent the appliance becoming unsafe by cutting power to the heating elements.



If the thermal safety device has been activated, reason for overheating must be identified before returning the appliance to service.

5.0 CLEANING AND MAINTENANCE

When removing heavy items to aid cleaning or maintenance particular care should be taken. A manual handling risk assessment is the best way to determine the level of risk to anyone using or maintaining this equipment. To help with such an evaluation we have included the weights of individual components that may present significant risk.

For further help and information on manual handling and associated risk assessment we would refer you to you the Health and Safety Executive website; www.hse.gov.uk document ref: manual handling at work INDG143. International customers should default to the health and safety guidelines provided by your government body.

Other useful references for health and safety issues:

- www.hse.gov.uk
- Essentials of health and safety at work ISBN978
- Noise at work INDG362
- Safe systems of work
- Other notes added to the body of the instructions.

BEFORE ANY CLEANING IS UNDERTAKEN, ISOLATE THE APPLIANCE FROM MAINS POWER SUPPLY AT ISOLATOR SWITCH.

SUITABLE PROTECTIVE CLOTHING MUST BE WORN WHEN CLEANING THIS APPLIANCE.




THE APPLIANCE MUST NOT BE STEAM CLEANED. DO NOT USE ACID OR HALOGEN-BASED (E.G. CHLORINE) DESCALING LIQUIDS, FLAMMABLE LIQUIDS, CLEANING AIDS OR CLEANING POWDERS.

FAILURE DUE TO LACK OF PROPER CLEANING IS NOT COVERED BY WARRANTY.

NOTE: All surfaces are easier to clean if spillages are removed before becoming burnt on, and the appliance is cleaned daily.

It should be noted that certain scouring pads including nylon types can easily mark stainless steel. Care should be exercised during cleaning process. When rubbing stainless steel with a cloth, always rub in the direction of the grain.

5.1 CLEANING

	<p>Importance BEFORE CLEANING IS UNDERTAKEN, ENSURE THAT THE POWER SUPPLY IS ISOLATED FROM MAINS. APPLIANCE MUST NOT BE CLEANED WITH A JET OF WATER, OR STEAM CLEANED.</p>
---	---

- 5.1.1 Switch off appliance and allow appliance to cool down.
- 5.1.2 Remove shelves and both oven shelf supports.
- 5.1.3 Soak these in a sink filled with hot soapy water.
- 5.1.4 Clean oven chamber with a mild cleaning detergent & sponge, microfiber cloth.
- 5.1.5 Use a scouring pad to scrub components being soaked in sink.
- 5.1.6 Rinse parts thoroughly after scrubbing and dry.
- 5.1.7 Replace shelf supports and shelves within oven cavity.
- 5.1.8 Before and after each use, it is good practice to inspect your appliance for any signs of physical damage – should you find anything, please report this to the appropriate onsite person who will then take the necessary action.

5.2 MAINTENANCE

Note:

In the event of the main cable being replaced, a cable conforming to code designation IEC 0245 57 must be used for connection to a 400V 3N~ supply.

Only use Falcon approved spare parts. When ordering spare parts, please quote model number; serial number stated. This information will be found on data plate attached to the appliance rear.

6.0 SPECIFICATION

6.1 APPLIANCE WEIGHT TABLE

APPLIANCE	UNIT WEIGHT (kg)	PACKED WEIGHT (kg)
E2011	165	180

6.2 TECHNICAL DATA TABLE(S)

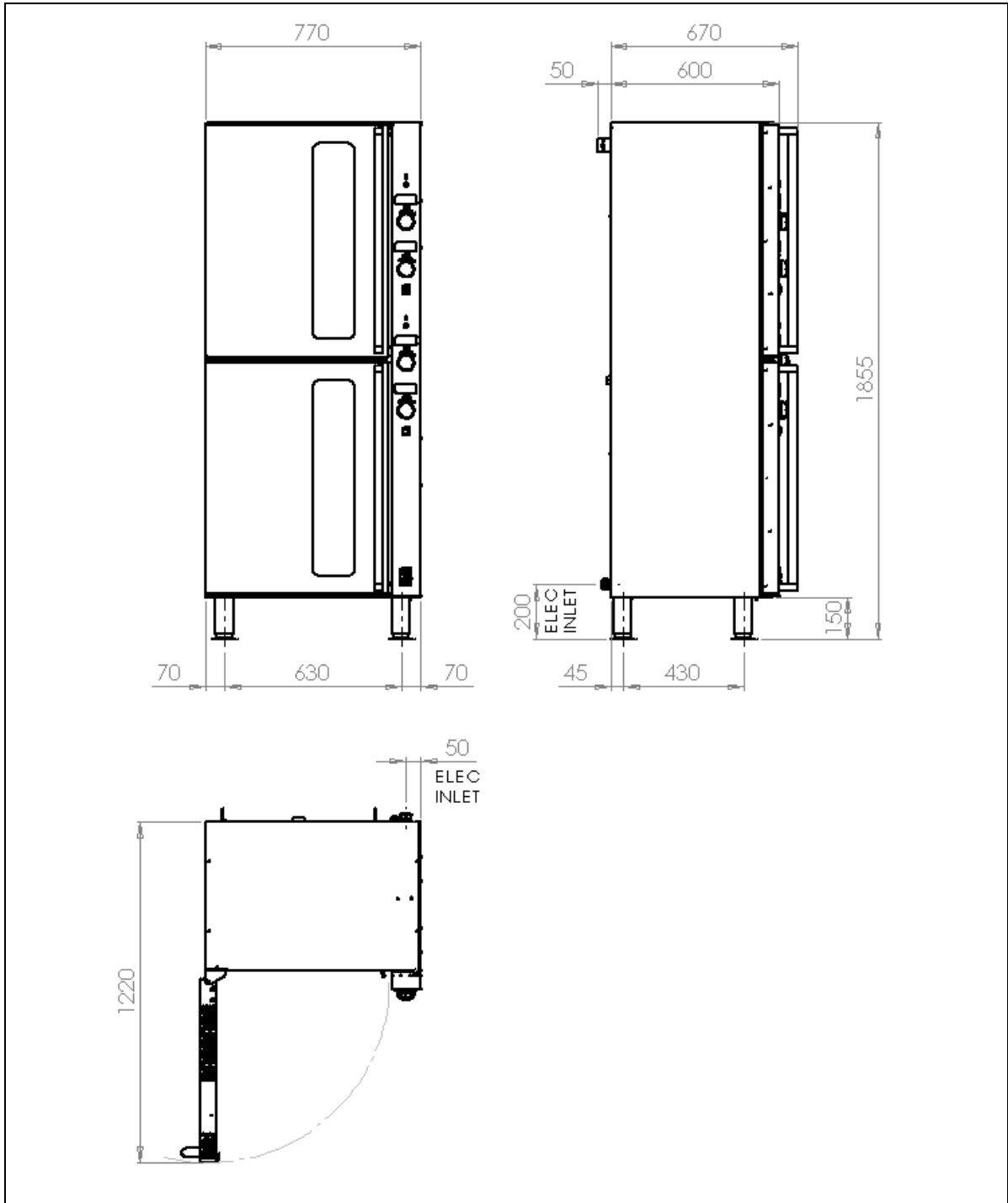
MODEL: E2011

PHASE	CURRENT			POWER
	MIN (A) @ 230V	MAX (A) @ 230V	ACTUAL (A) @ 230V	(kW) @ 230V
L1	12.96	15.12	14.4	3.31
L2	12.96	15.12	14.4	3.31
L3	12.52	14.61	13.91	3.2



IF ANY CURRENT IS OUT WITH THESE TOLERANCES, THE CAUSE MUST BE INVESTIGATED AND RECTIFIED.

7.0 DIMENSIONS / CONNECTION LOCATIONS



8.0 INSTALLATION



WARNING:

USE THE LIFTING AIDS/MANUAL HANDLING EQUIPMENT TO REMOVE THE APPLIANCE FROM PALLET AND FOR MANOEUVRING THE APPLIANCE EITHER IT'S ON OR OFF THE PALLET DUE TO IT'S WEIGHT AND HEIGHT.

CARE MUST BE TAKEN WHILST HANDLING SHEET METAL.

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

NOTE:

DISCOLOURATION OF HEATED PARTS IS CAUSED BY FACTORY TESTING TO ENSURE A SATISFACTORY UNIT. IT DOES NOT AFFECT QUALITY OR PERFORMANCE.

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, 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:

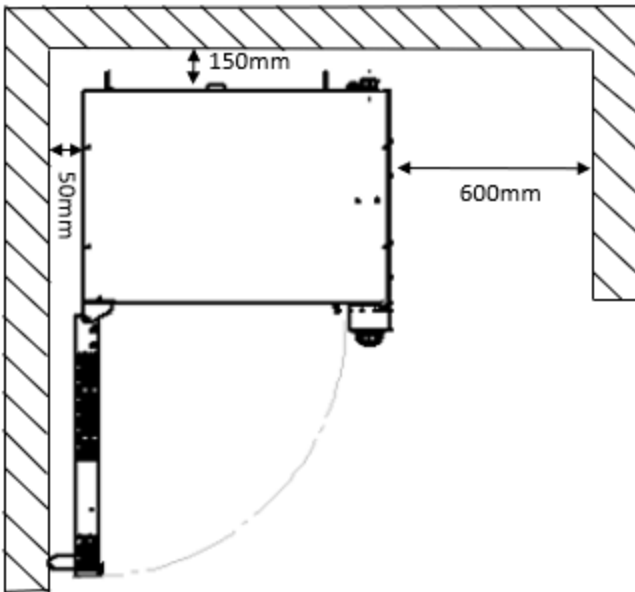
- Automatic Disconnection of Supply (ADS) by means of a residual current device having a residual operating current not exceeding 30mA.
- Supplementary protective equipotential bonding; and
- Reduction of maximum fault clearance time.

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

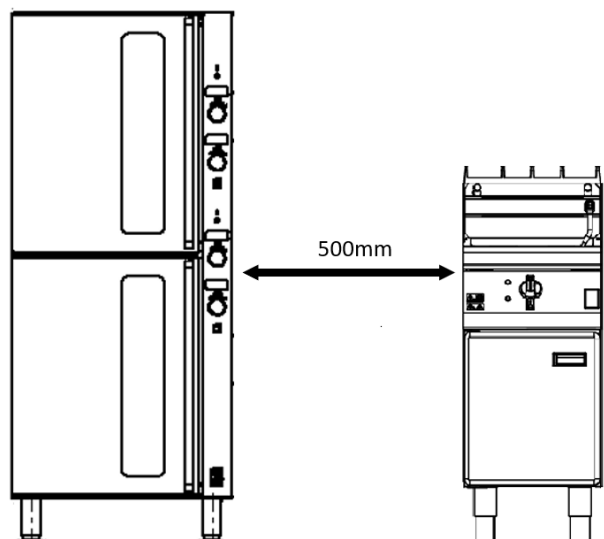
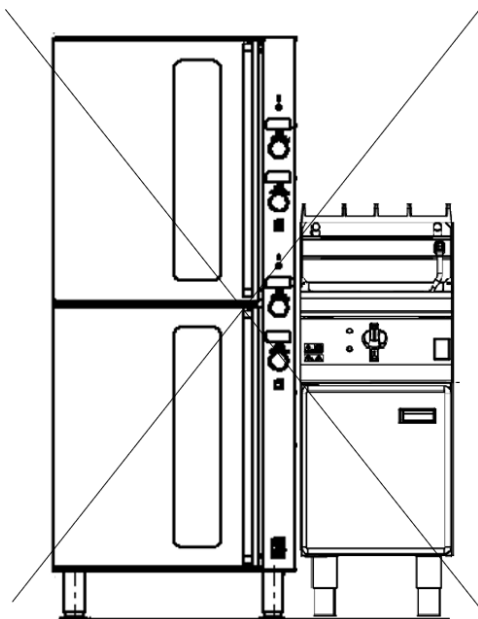
8.1 SITTING / CLEARANCES

This appliance must be installed on firm level floor in a well-lit position. A clearance of at least 150mm must be allowed from rear of unit to any combustible wall, it is also important for adequate ventilation for the motor fan at oven rear.

We recommend a clearance of at least 600mm on the right-hand side in order to carry out maintenance work, and 50mm from the left-hand side to allow the oven door fully open.



Warning:
Do not install appliances with a source of heat on the right-hand side of the oven.



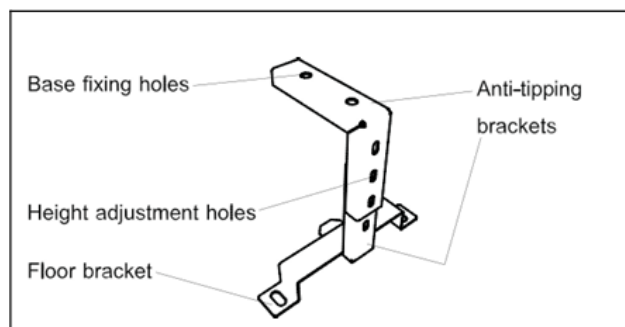
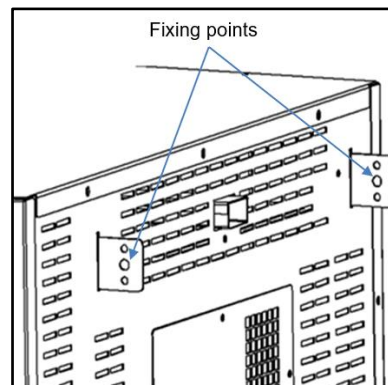
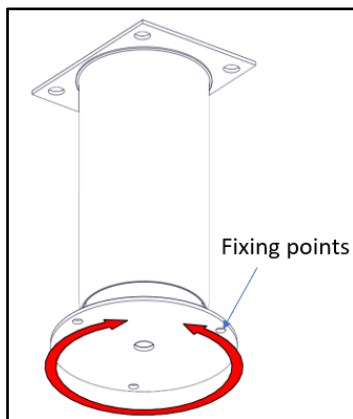
8.2 ASSEMBLY

8.2.1 Position the appliance and level using feet adjusters as shown below.

8.2.2 Appliance must be secured to the floor or rear wall/object by using at least one of the following options:

- Fix the appliance to the floor by using fixing points provided with unit feet.
- Fix the appliance to the rear wall/object by using fixing points provided at the rear of the appliance.
- Fix the appliance to the floor with the aid of anti-tipping brackets, which is supplied with appliance. Fixing holes are provided in the oven base to accommodate the bracket. The bracket should be fitted as detailed in Figure below, secure to fixing point and secure bracket to floor after alignment with anti-tipping device attached to the oven. Adjust to slide below to floor bracket.

Note: Unit must be located in the correct position relative to sitting/clearance as detailed above.



8.3 ELECTRIC SUPPLY & CONNECTION

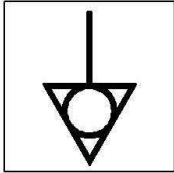
The location of the electrical inlet is as seen in section 5.0. This unit is suitable for AC supplies only.

The terminal arrangement is 400V 3N~. Unit is supplied with 2-meter (4mm² 5 core) cable. Install a 3 phase 16amp or 32amp plug, unit minimum supply requirement is 3 phase 16 amp plug. In the event of the cable being replaced, a cable conforming to code designation IEC 0245 57 must be used for connection to a 400V 3N~ supply.

Live 1 (Phase 1)	Brown
Live 2 (Phase 2)	Black
Live 3 (Phase 3)	Grey
Neutral	Blue
Earth	Yellow/Green



THIS APPLIANCE MUST BE EARTHED



This appliance is also provided with a terminal for connection of an external equipotential conductor. This terminal is an effective electrical contact with all fixed exposed metal parts of the appliance and shall allow the connection of conductor having a nominal cross-section area of up to 10mm². It is located at the rear of the unit and identified by the following label and must only be used for bonding purposes.

8.4 COMMISSIONING

Refer to section 2.0 for operation. If safety thermostat is activated, refer to section 9.14 to reset it.

Carry out the following operation:

- 8.4.1 Turn mains power supply on.
- 8.4.2 Ensure green switch illuminates.
- 8.4.3 Switch green switch to the on position.
- 8.4.4 Ensure oven door is fully closed.
- 8.4.5 If the temperature display is blank, depress temperature control.
- 8.4.6 Turn temperature control knob to 200°C, and press and release it.
- 8.4.7 Ensure amber neon illuminates.
- 8.4.8 Turn the timer control knob to 10 minutes, and press and release it.
- 8.4.9 Let the appliance heat up. During this the timer should have begun counting down.
- 8.4.10 When amber neon switches off, check the temperature. Ensure the temperature is 200°C +/- 10°C.
- 8.4.11 Switch appliance off.

If the appliance does not operate correctly, please refer to section 9.0 and rectify the problem.



PLEASE FILL OUT THE INFORMATION TABLE ON THE FRONT COVER AFTER COMMISSIONING.

8.5 INSTRUCTION TO USER



Warning: To avoid scalding, do not use the containers filled with liquid or food which, through cooking become fluid, at levels higher than those which can be observed.

8.5.1 After installation and commissioning is completed, please hand the user instructions to the user and ensure that the person(s) responsible understand the instructions regarding correct operation and cleaning of the appliance.

Energy efficiency guidance:

8.5.2 Appliance should be switched off when not in use to save energy.

8.5.3 Ensure door seal is in good condition to prevent heat from escaping.

8.5.4 Ensure the oven doors are fully closed when appliance is on to prevent heat from escaping.

9.0 SERVICING



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



MAINTENANCE CHECK

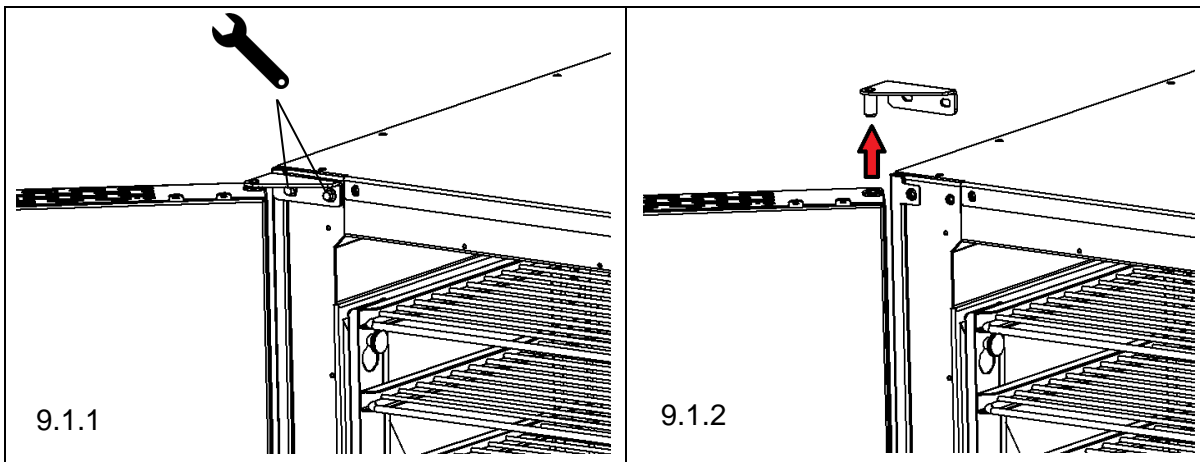
Regular servicing of the appliance should be undertaken to ensure correct operation, it is functioning as intended, and safe to use. We recommend servicing after 2,500 hours of use, or annually, whichever comes first.

Any maintenance schedule should be carried out in accordance with SFG20 Maintenance Schedules. 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.

9.1 DOOR REMOVAL –

9.1.1 Support door and remove two screws from top door hinge.

9.1.2 Remove top door hinge then lift door assembly up and away from appliance.



9.2 TO REPLACE DOOR SEAL

9.2.1 Unclip door seal from frame.

9.3 TO REPLACE DOOR CATCH

9.3.1 Open door and remove two screws holding catch in place. Withdraw catch from door.

9.3.2 Replace in reverse order.

9.4 TO REPLACE DOOR STUD

9.4.1 Unlock nut and remove stud.

9.4.2 Replace stud to ensure a tight seal prior to tightening nut.

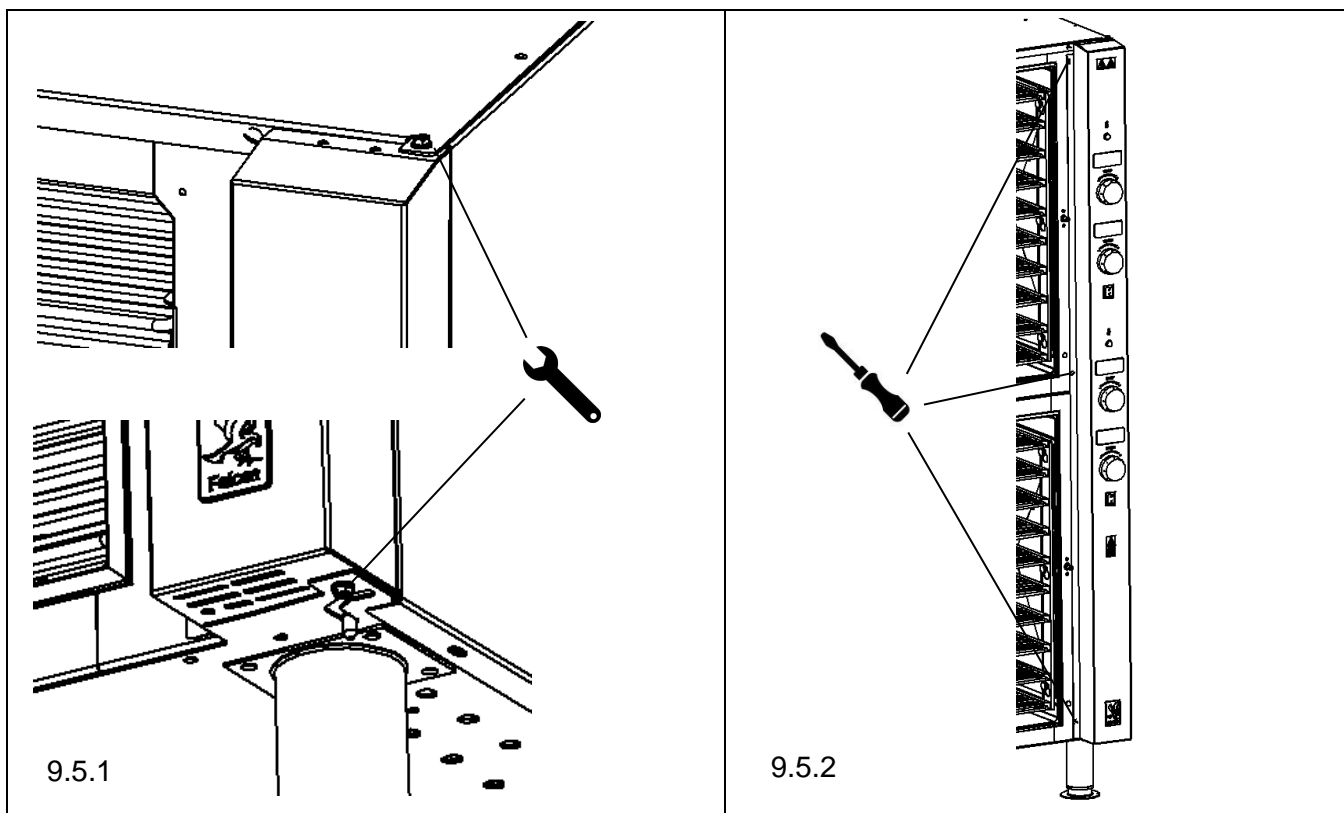
9.5 CONTROL PANEL REMOVAL



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

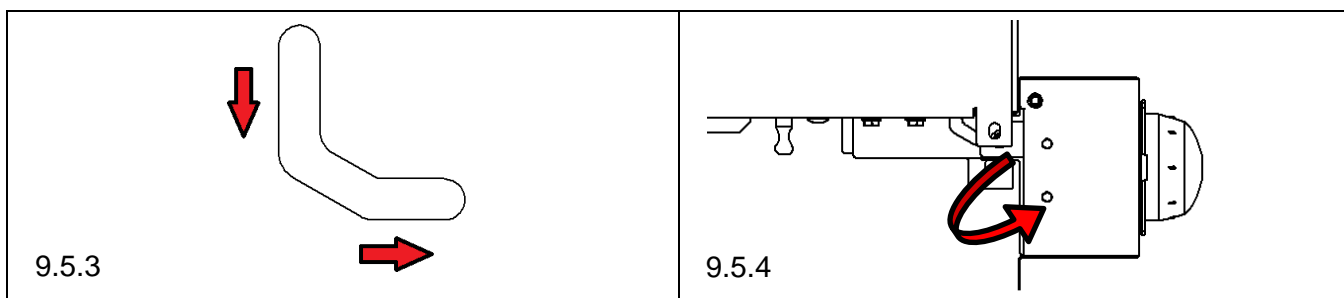
9.5.1 Remove screw from top of control panel and screw on underside of control panel.

9.5.2 Remove three screws down left-hand side of control panel.



9.5.3 Pull control panel forward, then to the right allowing it to follow cut-out path indicated.

9.5.4 Control panel can then be rotated through 90°.



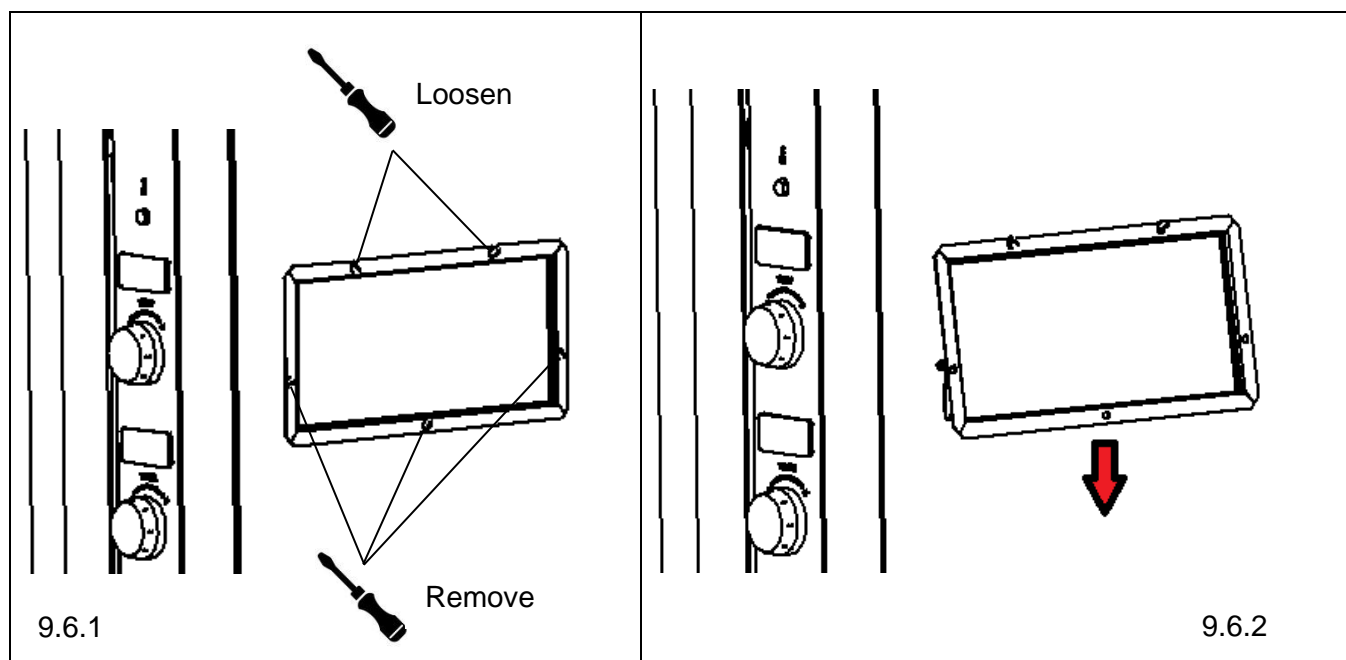
9.6 SIDE SERVICE ACCESS PANEL REMOVAL



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

9.6.1 Loosen two screws at top of access panel. Remove three screws from sides and bottom of access panel.

9.6.2 Pull panel out at bottom and slide down.



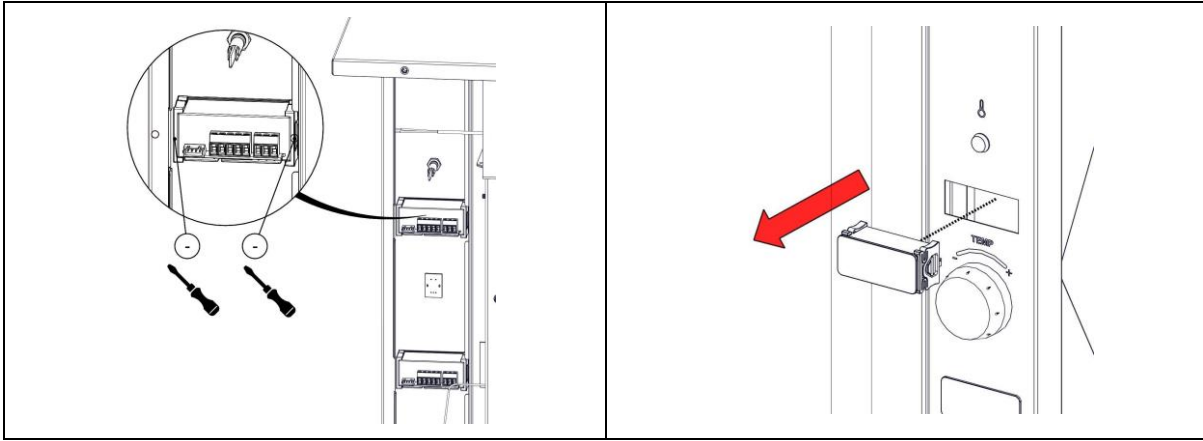
9.7 TO REPLACE TEMPERATURE/TIMER CONTROL MODULE



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

9.7.1 Detach wires from module and remove the module as shown below.

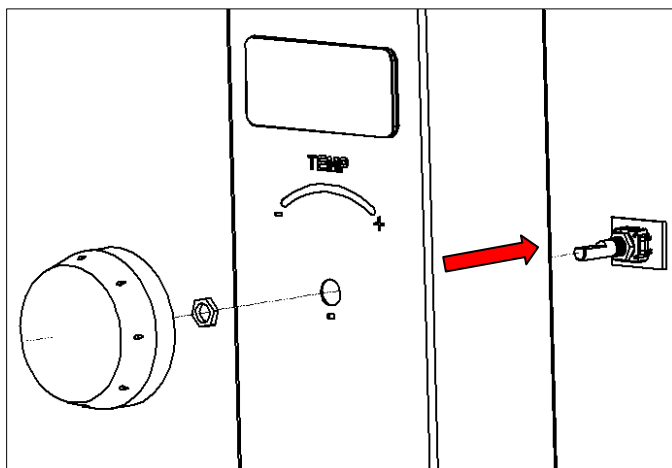
9.7.2 Replace in reverse order. Reconnect the wires to temperature/control module as shown in Wiring Diagram, ensure all wires are securely connected.



9.8 TO REPLACE TEMPERATURE/TIMER ENCODER

9.8.1 Detach encoder connector from temperature/timer module and remove the encoder as shown below.

9.8.2 Replace in reverse order. Reconnect the connector to temperature/control module securely.



9.9 TO REPLACE NEON/LED

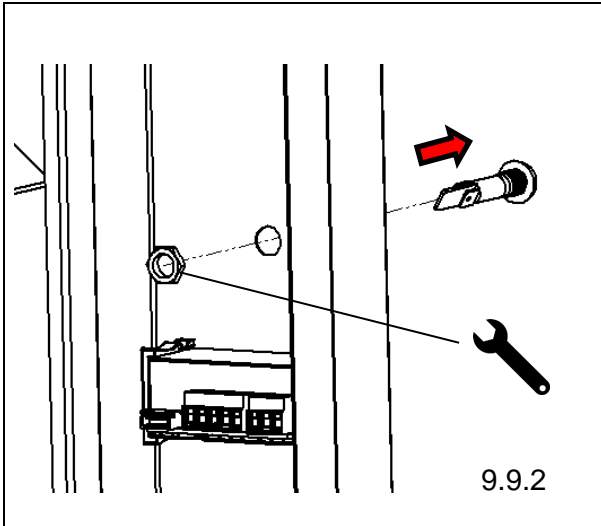


BEFORE ATTEMPTING ANY MAINTENANCE, ISOLATE THE APPLIANCE AT THE MAINS SWITCH AND TAKE STEPS TO ENSURE THAT IT IS NOT INADVERTENTLY SWITCHED ON.

9.9.1 Pull out and rotate control panel as per step 9.5.

9.9.2 Remove wires from neon, undo nut on inside of control panel and withdraw neon.

9.9.3 Replace in reverse order.



9.10 RELAY, CONTACTOR & FUSE REMOVAL AND REFITTING



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

9.10.1 Remove side access panel as per step 9.6.

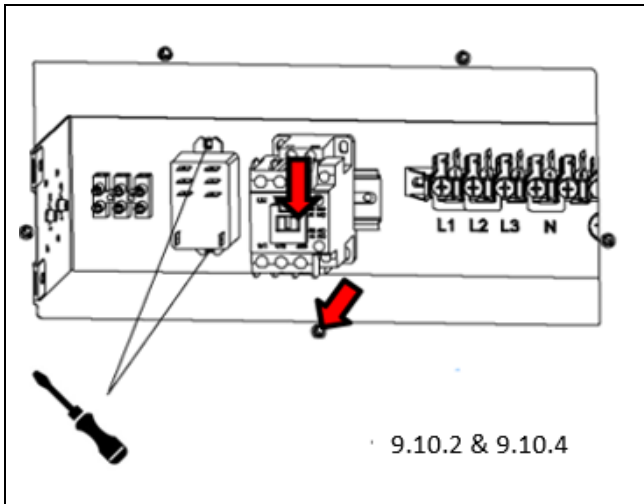
Relay:

9.10.2 Remove wires from relay, then remove both screws to release relay from panel.

9.10.3 Replace in reverse order. When re-fitting ensure all electrical connections are as per wiring diagram.

Contactor:

9.10.4 Remove wires from contactor, then push contactor body down and lift away at bottom. When re-fitting ensure all electrical connections are as per wiring diagram.



Fuse:

9.10.5 Remove side access panel as per step 9.6. or Remove Control Panel as per 9.5 to access the fuses.

9.10.6 When replacing, it is essential to use a fuse of correct type and rating.

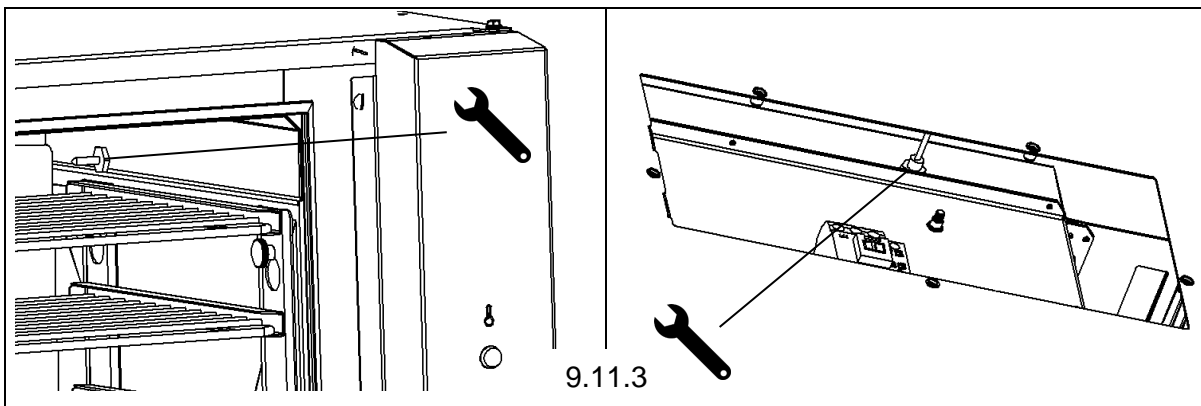
9.11 OPERATING THERMOSTAT REMOVAL



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

9.11.1 Remove side access panel as per step 9.6.

9.11.2 Detach operating thermostat cables from temperature module.



9.11.3 Fix spanner on nut inside chamber and fix spanner on nut outside chamber and turn to remove operating thermostat.

9.11.4 Replace in reverse order and ensure all electrical connections are as per wiring diagram.

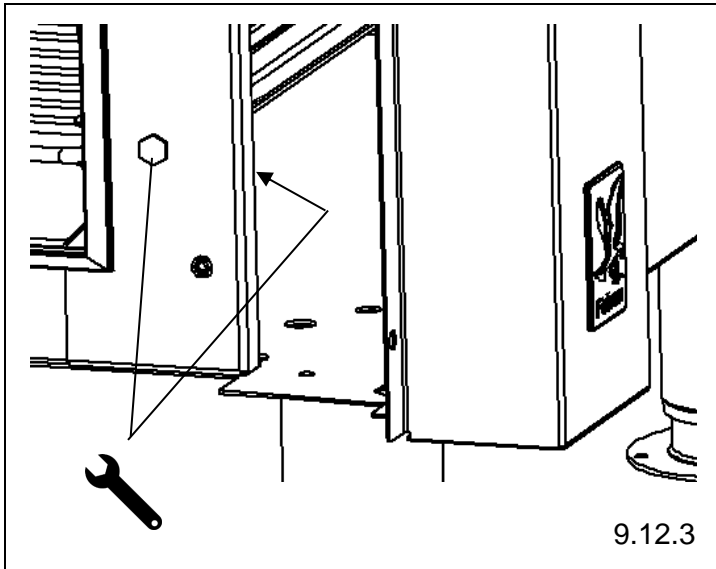
9.12 DOOR PROXIMITY SWITCH REMOVAL

9.12.1 Pull out and rotate control panel as per step 9.5.

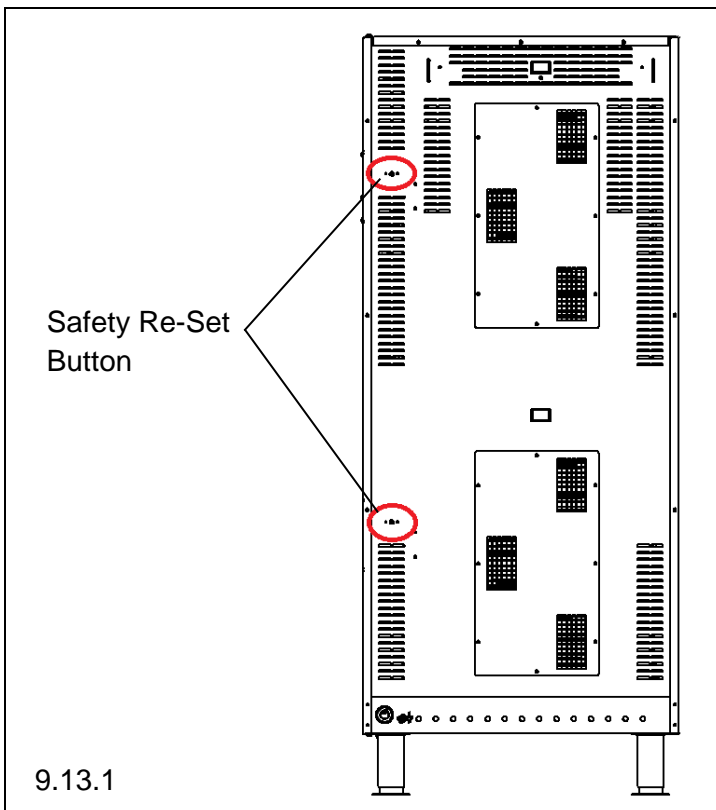
9.12.2 Detach proximity switch cable from wago connectors.

9.12.3 Fix spanner on proximity switch and on nut behind chamber front panel and turn to remove switch.

9.12.4 Replace in reverse order, ensure all electrical connections are securely connect to wago connectors.



9.13 OVEN SAFETY THERMOSTAT RESET



9.13.1 An overheat safety trip is fitted to the oven. Access is at the rear of the appliance as shown. To reset, press button. (See warning note below).



Warning:

If safety trip has been activated, reason for overheating must be identified before returning the appliance to service.

9.14 SAFETY THERMOSTAT REMOVAL

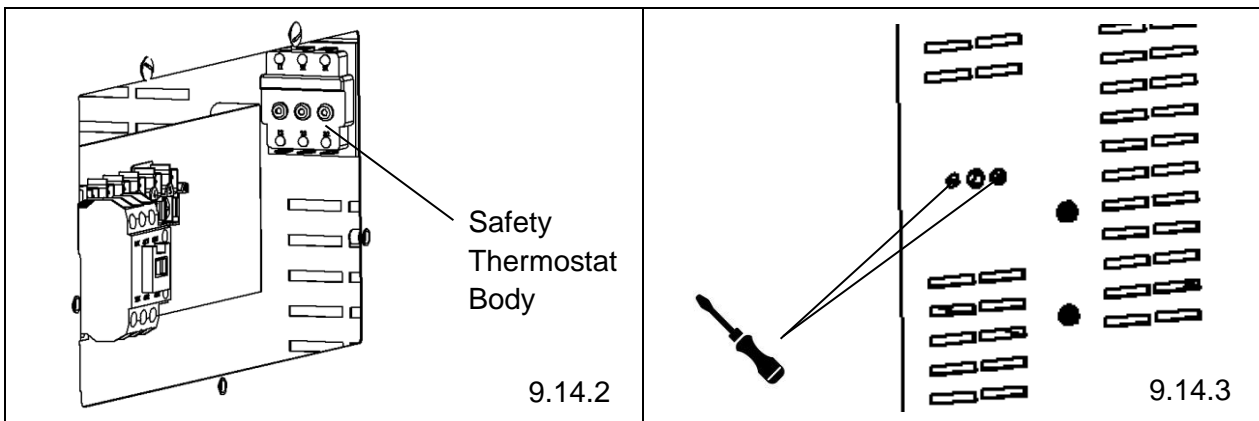


BEFORE ATTEMPTING ANY MAINTENANCE, ISOLATE THE APPLIANCE AT THE MAINS SWITCH AND TAKE STEPS TO ENSURE THAT IT IS NOT INADVERTENTLY SWITCHED ON.

9.14.1 Remove side access panel as per step 9.6.

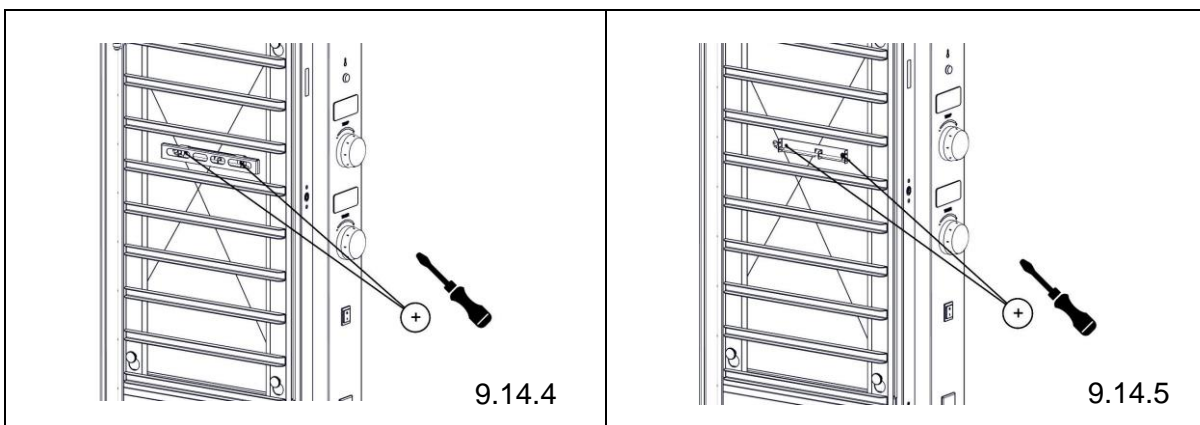
9.14.2 Remove wires from safety thermostat body on the inside of the appliance.

9.14.3 Remove two screws holding safety thermostat body to outer back panel.



9.14.4 Open door, remove grid shelves and loosen screws on phial guard; Lift off guard from bracket exposing the bracket holding the phial in position.

9.14.5 Fully remove the screws from the phial fixing bracket and remove phial from bracket. Pull thermostat phial from the oven chamber via the phial clearance hole in the chamber side panel and remove safety thermostat from the appliance.



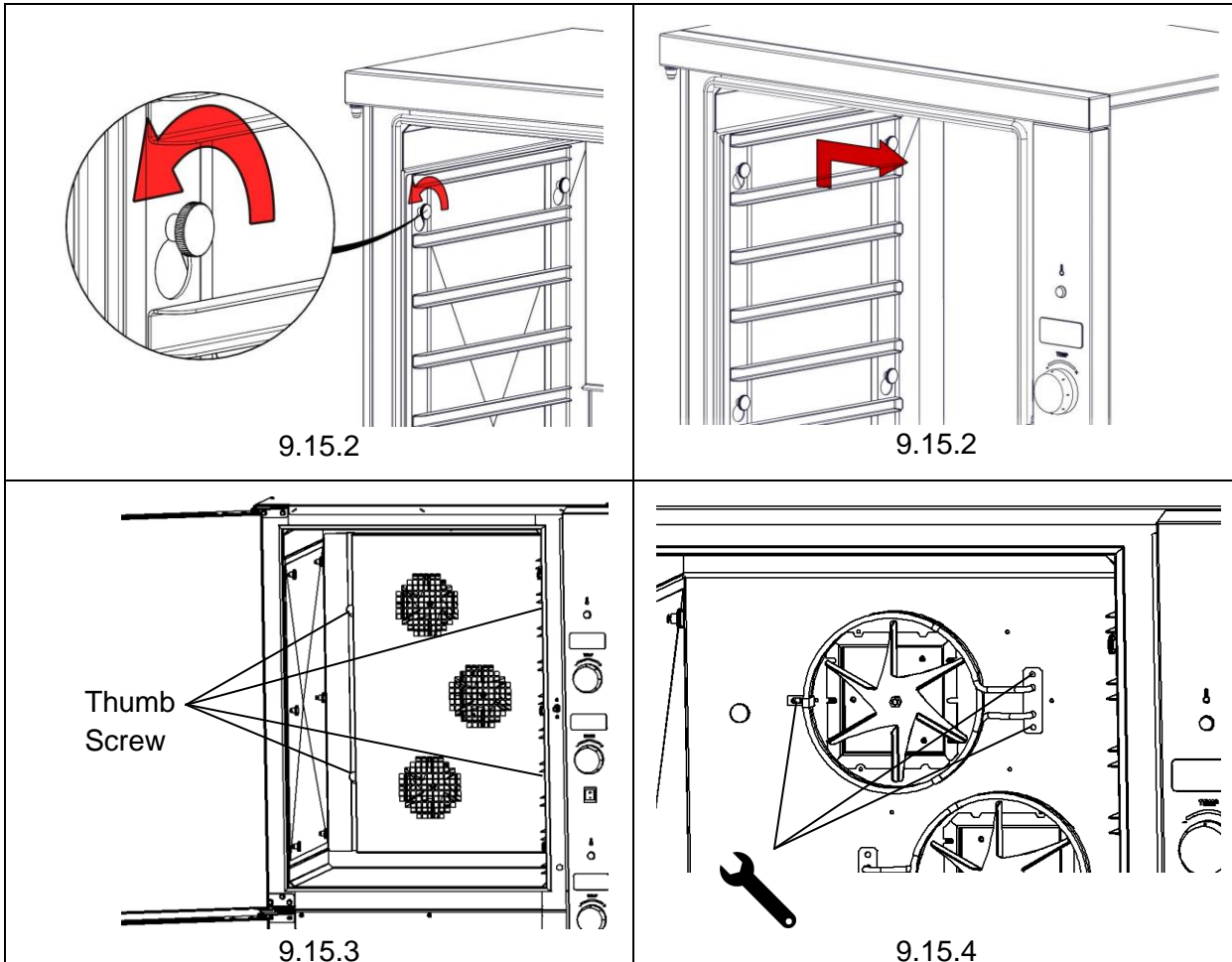
9.14.6 When re-fitting, ensure all electrical connections are as per wiring diagram.

9.15 HEATING ELEMENTS REMOVAL



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

9.15.1 Open door and remove all shelves from oven chamber.



9.15.2 Loosen thumb screws (6 off) on left hand shelf support, lift shelf support and remove.

9.15.3 Loosen thumb screws (4 off) on fan cover panel, lift panel and remove.

9.15.4 Undo screws on element, once screws have been removed, carefully pull element with cables still attached through element tail opening in rear of oven chamber (ensure not to tear or cut the cables when feeding through).

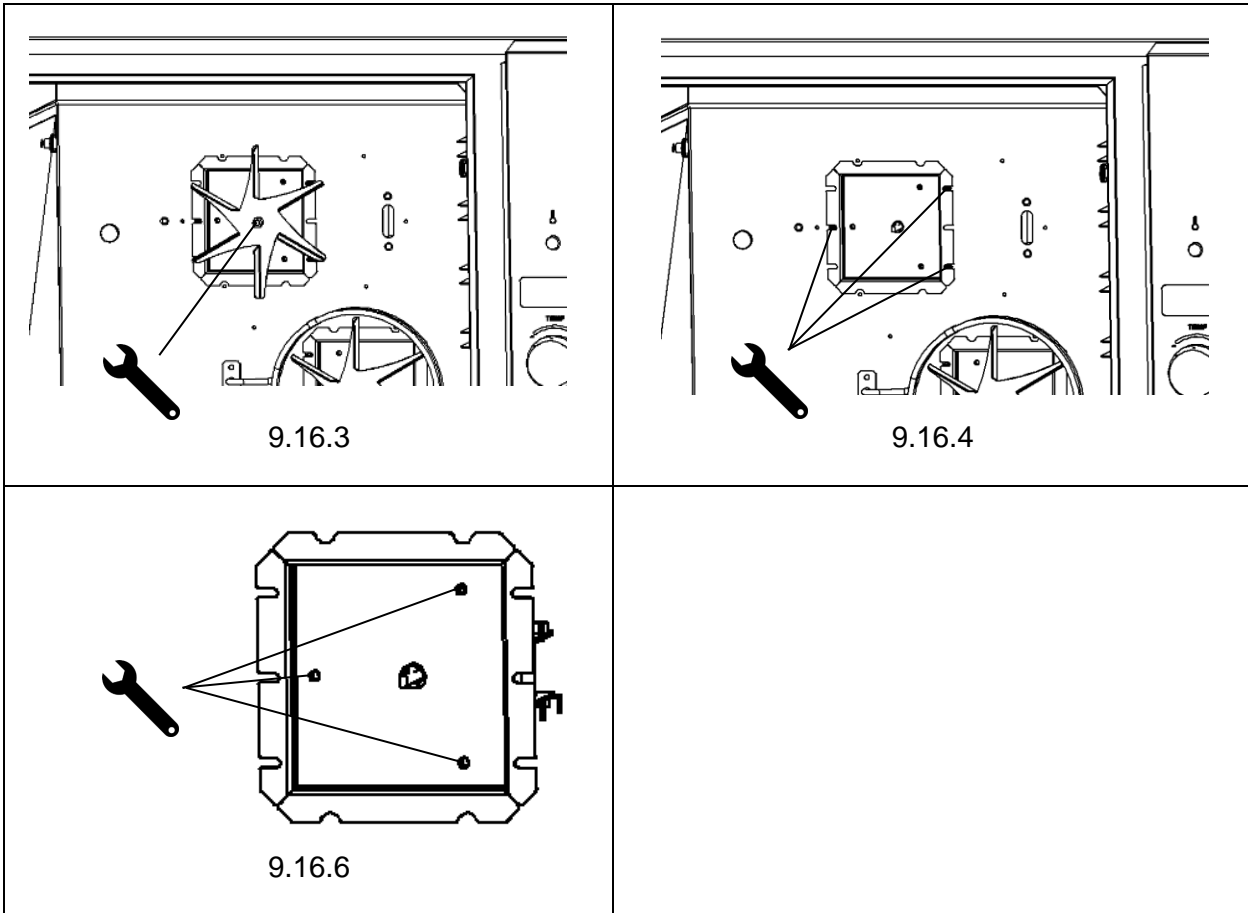
9.15.5 Detach the cables from the element and replace element as necessary.

9.15.6 When re-fitting ensure all electrical connections are as per wiring diagram.

9.16 FAN REMOVAL

9.16.1 Open door, remove shelves, shelf support and fan cover panel from oven chamber as per step 9.15.

9.16.2 Remove element surrounding fan that is to be replaced.



9.16.3 Remove fixing nut from Impellor (note: Impellor nut is a left-hand thread).

9.16.4 Remove three screws holding fan mounting plate in position, then carefully pull fan with cables still attached through fan opening in rear of oven chamber (ensure not to tear or cut the cables when feeding through).

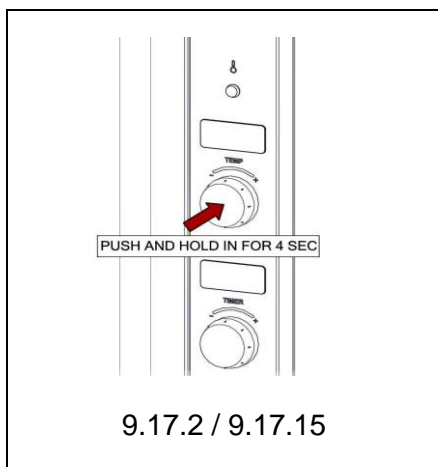
9.16.5 Cables can now be removed from fan motor.

9.16.6 Remove three screws holding fan motor to mounting plate.

9.16.7 Replace as necessary and ensure all electrical connections are as per wiring diagram.

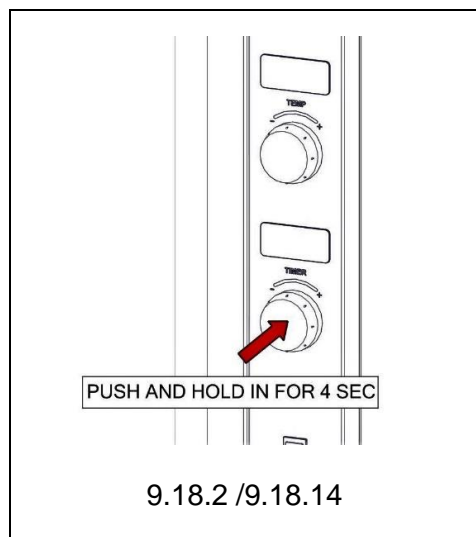
9.17 MANUAL PROGRAMING OF TEMPERATURE CONTROL

In the event of the temperature module losing its parameters these settings can be manually set on the module using the following procedure:



- 9.17.1 Make sure the device is off by pressing the knob for 2 seconds, then release
- 9.17.2 Push and hold in temperature knob for 4 seconds; the display will show "**PA**".
- 9.17.3 Push the knob once to select.
- 9.17.4 Rotate the knob within 15 seconds to "PAS" Setting = "**-19**" (Default).
- 9.17.5 Push the knob once to select.
- 9.17.6 The Display will change to "**SP**" (or take no action for 15 seconds).
- 9.17.7 Rotate the knob to select "**200**" Press knob to select.
- 9.17.8 Rotate the knob within 15 seconds to select "**CA1**" (or take no action for 15 seconds).
- 9.17.9 Rotate the knob to select "**4**" Press knob to select.
- 9.17.10 Rotate the knob within 15 seconds to select "**P0**" (or take no action for 15 seconds).
- 9.17.11 Rotate the knob to select "**3**" Press knob to select.
- 9.17.12 Rotate the knob within 15 seconds to select "**r1**" (or take no action for 15 seconds).
- 9.17.13 Rotate the knob to select "**70**" Press knob to select.
- 9.17.14 Rotate the knob within 15 seconds to select "**r2**" (or take no action for 15 seconds).
- 9.17.15 Rotate the knob to select "**200**" Press knob to select.
- 9.17.16 Push and hold in knob for 4 seconds (or take no action for 60 seconds) to exit & complete the procedure.

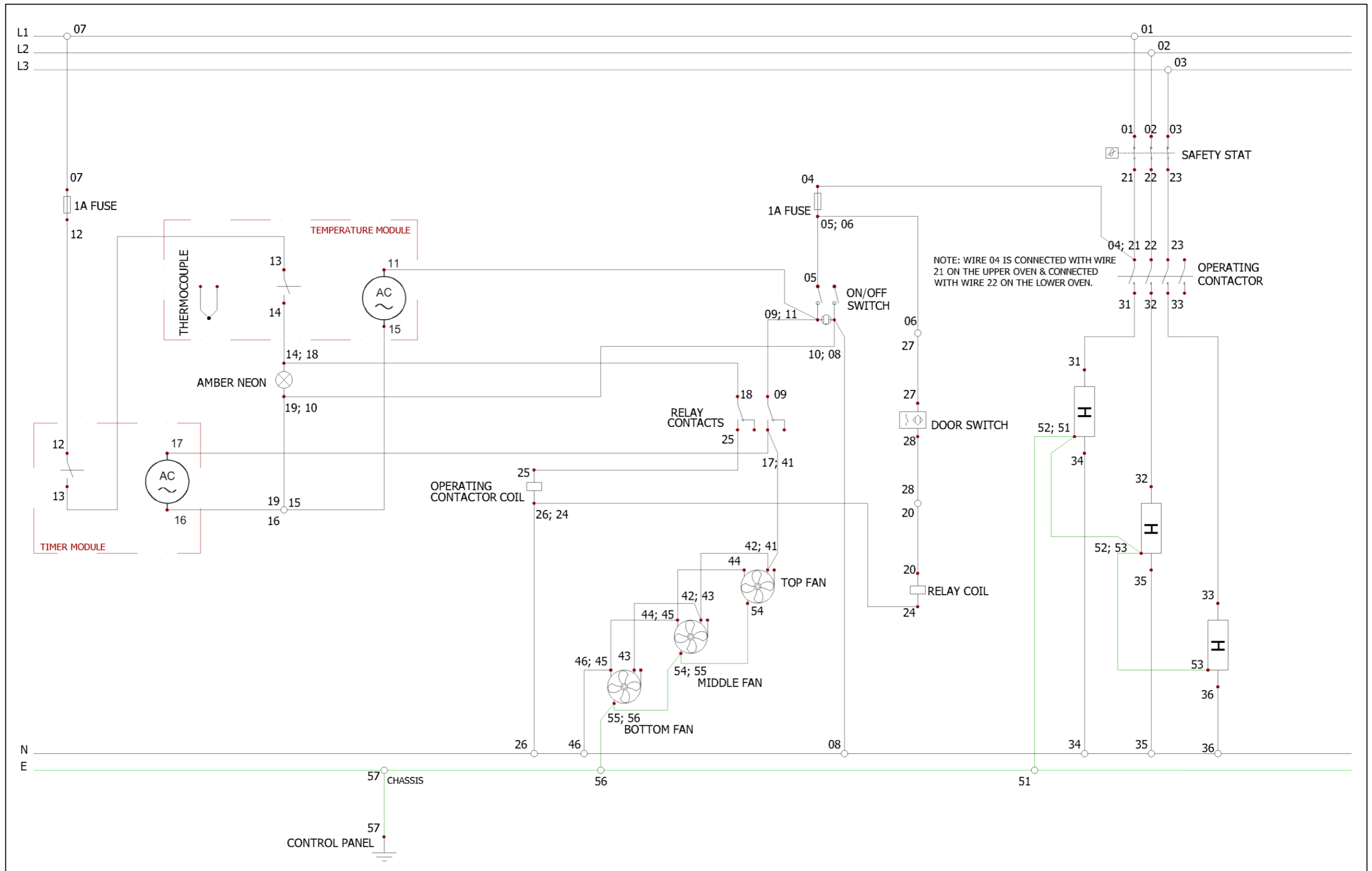
9.18 MANUAL PROGRAMING OF TIMER CONTROL



- 9.18.1 Make sure the device is off by pressing the knob for 2 seconds, then release.
- 9.18.2 Push and hold in timer control knob for 4 seconds; the display will show **"PA"**.
- 9.18.3 Push the knob once to select.
- 9.18.4 Rotate the knob within 15 seconds to **"PAS"** Setting = **"-19"** (Default).
- 9.18.5 Push the knob once to select.
- 9.18.6 The Display will change to **"t00"** (or take no action for 15 seconds).
- 9.18.7 Rotate the knob within 15 seconds to select **"t03"** (or take no action for 15 seconds).
- 9.18.8 Rotate the knob to select **"InF"** Press knob to select.
- 9.18.9 Rotate the knob within 15 seconds to select **"t04"** (or take no action for 15 seconds).
- 9.18.10 Rotate the knob to select **"330"** Press knob to select.
- 9.18.11 Rotate the knob within 15 seconds to select **"t05"** (or take no action for 15 seconds).
- 9.18.12 Rotate the knob to select **"10"** Press knob to select.
- 9.18.13 Rotate the knob within 15 seconds to select **"t07"** (or take no action for 15 seconds).
- 9.18.14 Rotate the knob to select **"15"** Press knob to select.
- 9.18.15 Push and hold in knob for 4 seconds (or take no action for 60 seconds) to exit & complete the procedure.

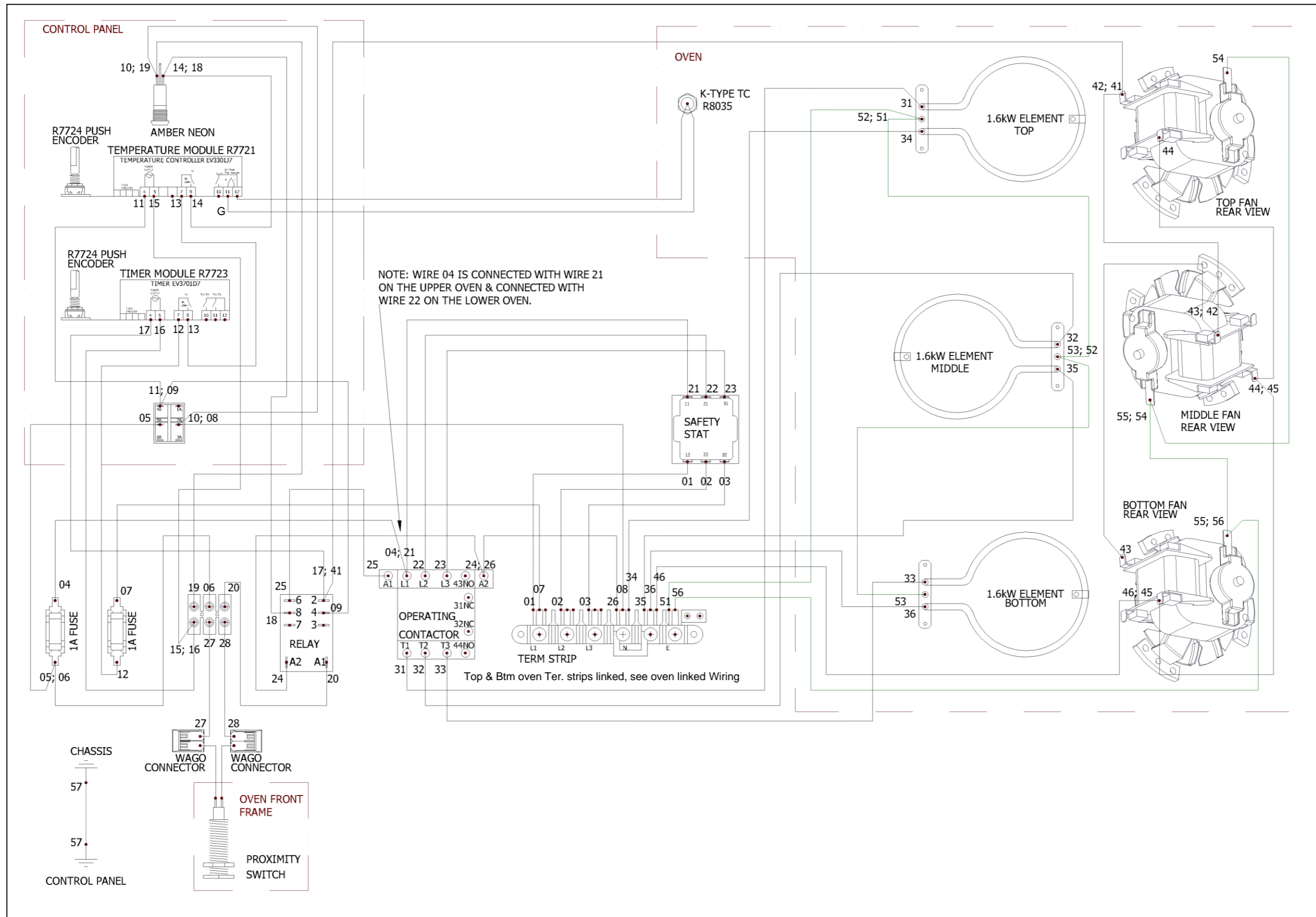
9.19 CIRCUIT DIAGRAMS

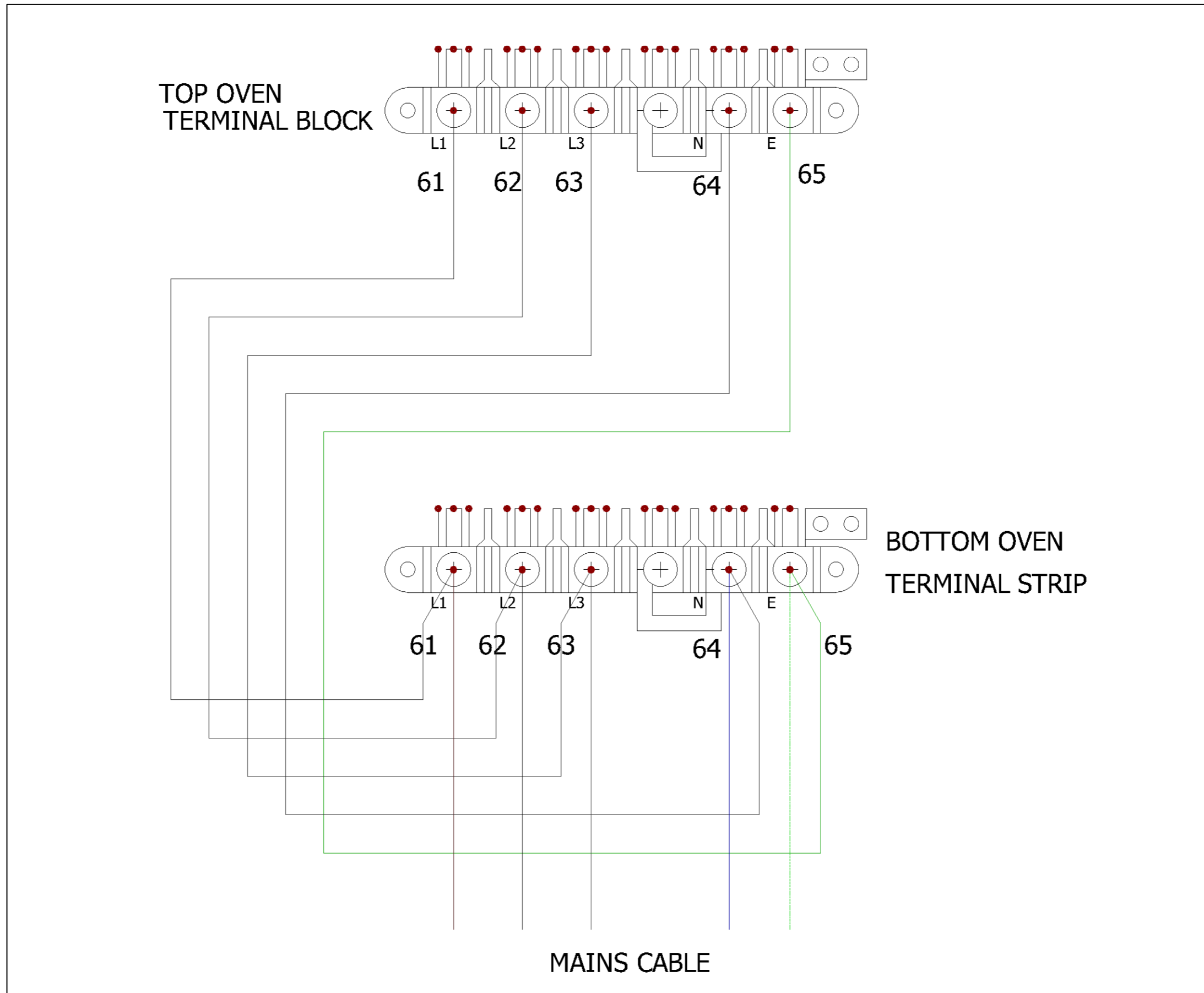
9.19.1 TOP & BOTTOM OVEN



9.20 WIRING DIAGRAMS

9.20.1 TOP & BOTTOM OVEN





10.0 FAULT FINDING

FAULT	POSSIBLE CAUSES	REMEDY	USER	*ENG
Unit will not turn ON	No power to unit	Check mains power is connected and turned on.	✓	
Unit will not turn ON	Fuses blown	Call engineer	✓	
Oven will not operate	Safety stat tripped	Call engineer	✓	
Oven slow to heat	Faulty element	Call engineer	✓	

PROBLEM	POSSIBLE CAUSES	REMEDY	USER	*ENG
Food keeps burning	Oven setting too high	Lower temperature setting	✓	

*ENG Service engineer only.

11.0 SPARE PARTS

Item No.	PART DESCRIPTION	SPARES NUMBER
	Amber Neon	730962040
	Temperature Controller Module	730980001
	Encoder	730980003
	Control knob	730980005
	Timer Control Module	730980002
	On / Off Switch (Green)	730910020
	Fuse 1A Anti-Surge	732150024
	Door proximity switch	730980019
	Relay	731570004
	Contactor	734510010
	Safety thermostat	732150006
	Temperature Probe	730980000
	Element	730990000
	Oven fan	732950000
	Grid Shelf	732950016
	Oven door seal (Silicone)	730990001
	Door Hinge – Top	730990002
	Door Hinge – Bottom	730990003

When ordering spare parts please quote the following:

Model Number

Serial number

This information will be found on data plate attached to the appliance.

Visit our website for further spares information.

12.0 SERVICE INFORMATION

It is 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.