F900 SERIES

User, installation and servicing instructions

FLEXI PAN

E9941

Read these instructions before use

DATE PURCHASED: _____

MODEL NUMBER: _____

SERIAL NUMBER: _____

DEALER: _____

SERVICE PROVIDER: _____

T100998

Rev No: 8
Published: 31/08/22

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.

SYMBOLS

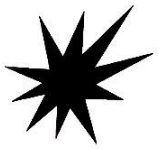
SCREWDRIVER

SPANNER

COOKING OIL

GREASE

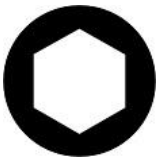
WARNING



SPARK IGNITION

FLAME

VIEWPORT



ALLEN KEY

IGNITER

C SPANNER

REMOVE DEVICE

PLUG REMOVER

- **This appliance may be discoloured due to testing.**
- **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.**
- **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.**
- **To prevent shocks, this appliance must be earthed.**
- **This unit is fitted with an equipotential connection at the rear on the base.**
- **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.**
- **This equipment is for professional use only and must be used by qualified persons.**
- **The installer must instruct the responsible person(s) of the correct operation and maintenance of the appliance.**
- **Unless otherwise stated, parts which have been protected by the manufacturer must not be adjusted by the installer.**
- **The appliance must be serviced regularly by a qualified person. Service intervals should be agreed with the service provider.**
- **Check that no damage has occurred to the appliance or supply cord during transit. If damage has occurred, do not use this appliance.**
- **Ensure the supply cord is routed free from the appliance to avoid damage.**
- **The appliance has been designed and approved to use Falcon kick plates; non Falcon kick plates could potentially adversely affect the performance of the appliance by restricting the air to the appliance.**
- **All apparatus connected to a potable water network and including water drain device has to be provided with an air break before its discharge to the drainage system. Type AA.**

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.

For further help and information on training and competence we would refer you the Health and 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.

Risk assessment

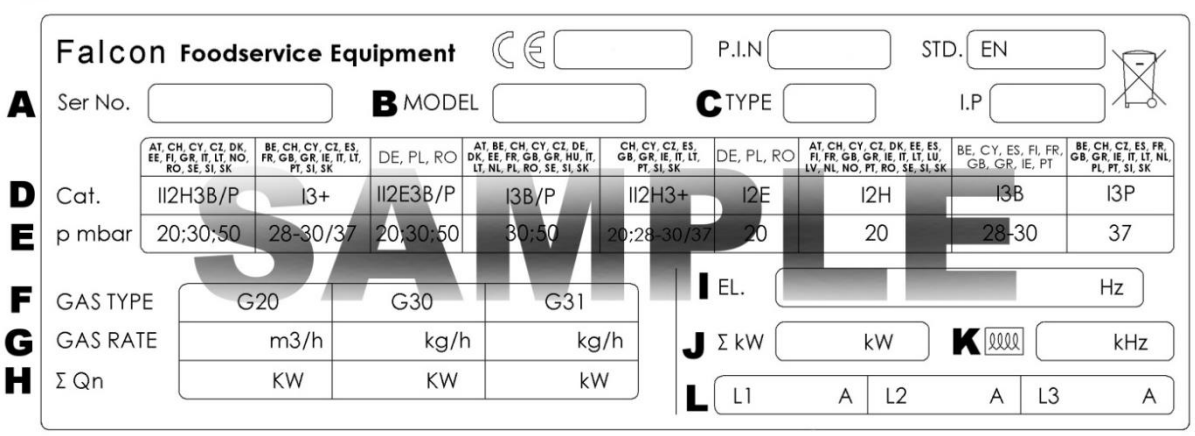
As part of managing the health and safety of your business you must control any risks identified in your commercial kitchen. To do this you need to think about what might cause harm to people and decide whether you are taking reasonable steps to prevent that harm. This is known as risk assessment. It 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.

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.

CONTENTS

1.0 APPLIANCE INFORMATION

This appliance has been CE-marked on the basis of compliance with the relevant EU directives for the heat inputs, gas pressures and voltages stated on the data plate.



A - Serial No

B - Model No

C - Flue Type

D - Gas Category

E - Gas Pressure

F - Gas Type

G - Gas Rate

H - Total Heat Input

I - Electrical Rating

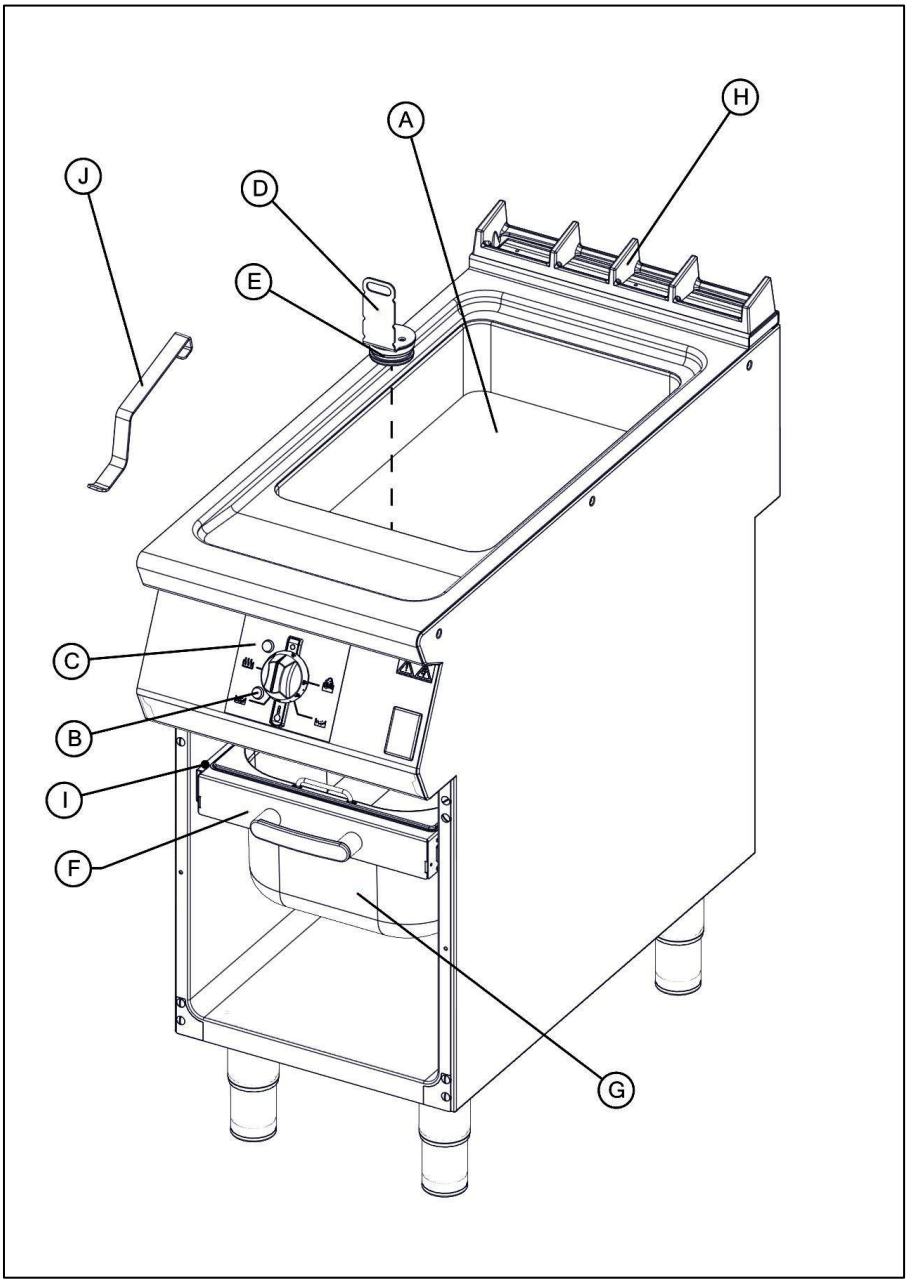
J - Total Electrical Power

K - Magnetic Field Frequency

L - Electrical Phase Loading

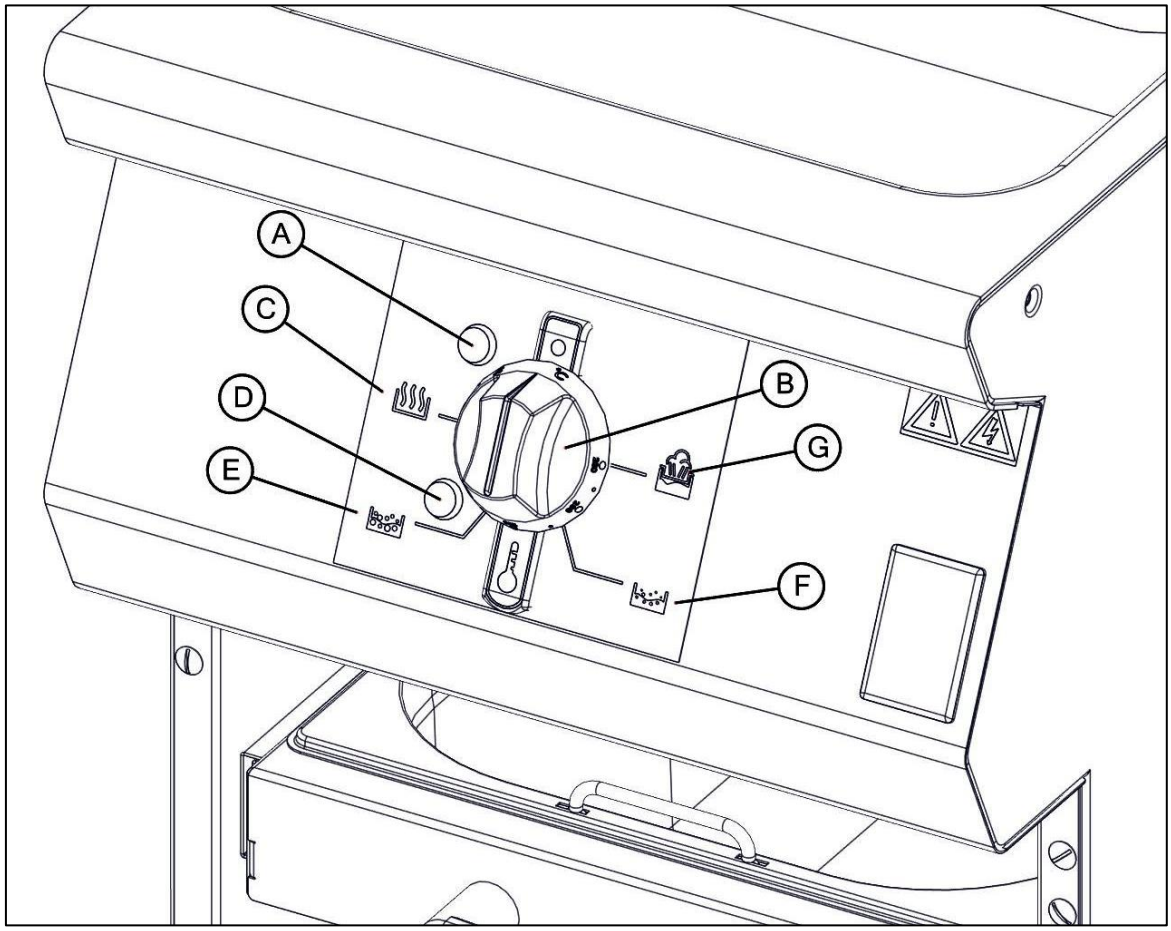
2.0 OPERATION

2.1 COMPONENT PARTS



A -	Pan	F -	Gastronorm Slide
B -	Heat Demand Neon (Amber)	G -	Gastronorm Tray
C -	Power Neon (Red)	H -	Flue Cap
D -	Level Gauge	I -	Runner
E -	Plug	J -	Plug Removal Tool

2.2 CONTROLS



A - Power Neon (Red)

B - Temperature Control (Knob)

C - Griddle Position

D - Heat Demand Neon (Amber)

E - Constant Boil Position

F - Simmer Position

G - Steaming Position

THIS APPLIANCE IS NOT DESIGNED FOR DEEP FRYING.
DEEP FRYING IN THIS APPLIANCE MAY LEAD TO FIRES.

2.3 USING THE APPLIANCE – AS A GRIDDLE

2.3.1 Before use, clean the appliance inside and out. See section 3.

2.3.2 Ensure the plug is fitted.

2.3.3 Power Neon (Red) will light when there is mains power to the appliance

2.3.4 Turn Temperature Control to Griddle Position (around 280^{o}C).

2.3.5 Heat Demand Neon (Amber) will light as the heating elements heat the pan.

2.3.6 Heat Demand Neon (Amber) and the heating elements will turn off when the set temperature is reached.

2.3.7 Reduce the temperature as needed for the cooking process.

NOTE: The FLEXI pan is fitted with a thermal safety device. This will stop the heating of the pan if it becomes overheated. This appliance is designed to fail safe.

2.3.8 If the appliance unexpectedly turns off, the safety thermostat might have activated. Call a qualified technician to carry out an investigation.

2.4 USING THE APPLIANCE – BOILING / BRAISING

2.4.1 Before use, clean the appliance inside and out. See section 3.

2.4.2 Ensure the plug is fitted.

2.4.3 Fill the pan with water / stock to desired level using the level gauge as a guide.

2.4.4 Set temperature control to the Constant Boil Position (around 215^{o}C).

2.4.5 For a simmer set the Temperature Control to Simmer Position (around 165^{o}C).

2.5 USING THE APPLIANCE – STEAMING

2.5.1 Before use, clean the appliance inside and out. See section 3.

2.5.2 Ensure the plug is fitted.

2.5.3 For a gentle steam fill the pan with water to the minimum mark on the Level Gauge.

2.5.4 Fit steaming trays into pan.

2.5.5 Set dial to the Steaming Position (around 115^{o}C).

2.5.6 This setting is recommended for vegetables. To steam proteins a higher setting may be more suitable.

12L MARK - NEVER FILL THE PAN ABOVE THIS MARK WITH COLD LIQUID.
MIN LEVEL MARK – WHEN BOILING/BRAISING/STEAMING NEVER ALLOW THE LIQUID LEVEL TO DROP BELOW THIS MARK.

3.0 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.

The cleaning of fryers or other products that use hot oil present significant risks to end users and particular care should be taken. Cold water and hot oil for example are an explosive mix and should be avoided at all costs.

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.

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.

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

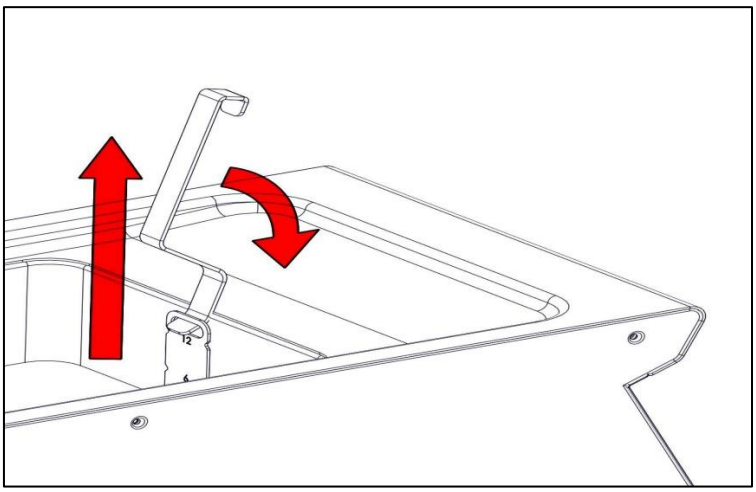
It should be noted that certain scouring pads including nylon types can easily mark stainless steel. Care should be exercised during cleaning process. When rubbing stainless steel with a cloth, always rub in the direction of the grain.

3.1 CLEANING AND MAINTENANCE

3.1.1 Switch appliance off and cool down.

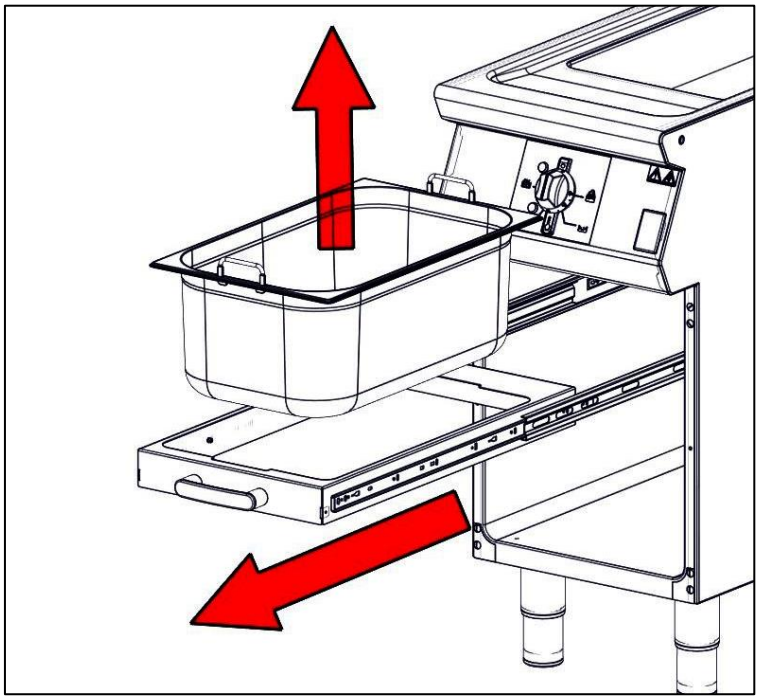
3.1.2 Ensure a Gastronorm Tray is in the slide and slide it back into the appliance.

3.1.3 Remove Drain Plug to drain liquid from the pan as shown below using the Tool.



3.1.4 Clear the excess liquid and debris from the pan.

3.1.5 Once the pan is empty remove the Gastronorm Tray as shown below.



3.1.6 Soak the Gastronorm Tray in hot soapy water.

3.1.7 Wash, rinse and dry gastronorm thoroughly.

3.1.8 Replace the Plug and fill the pan with hot soapy water to the MIN mark.

3.1.9 Clean pan with soft, clean cloth and rub away any stubborn staining with a non abrasive pad.

3.1.10 Remove Plug using the Tool to empty the water into a Gastronorm Tray.

3.1.11 Clean the drain.

3.1.12 Rinse pan and drain, and dry thoroughly.

3.1.13 Wash rinse and dry gastronorm thoroughly.

3.1.14 Replace Plug and Gastronorm Tray.

4.0 SPECIFICATION

4.1 APPLIANCE WEIGHT TABLE

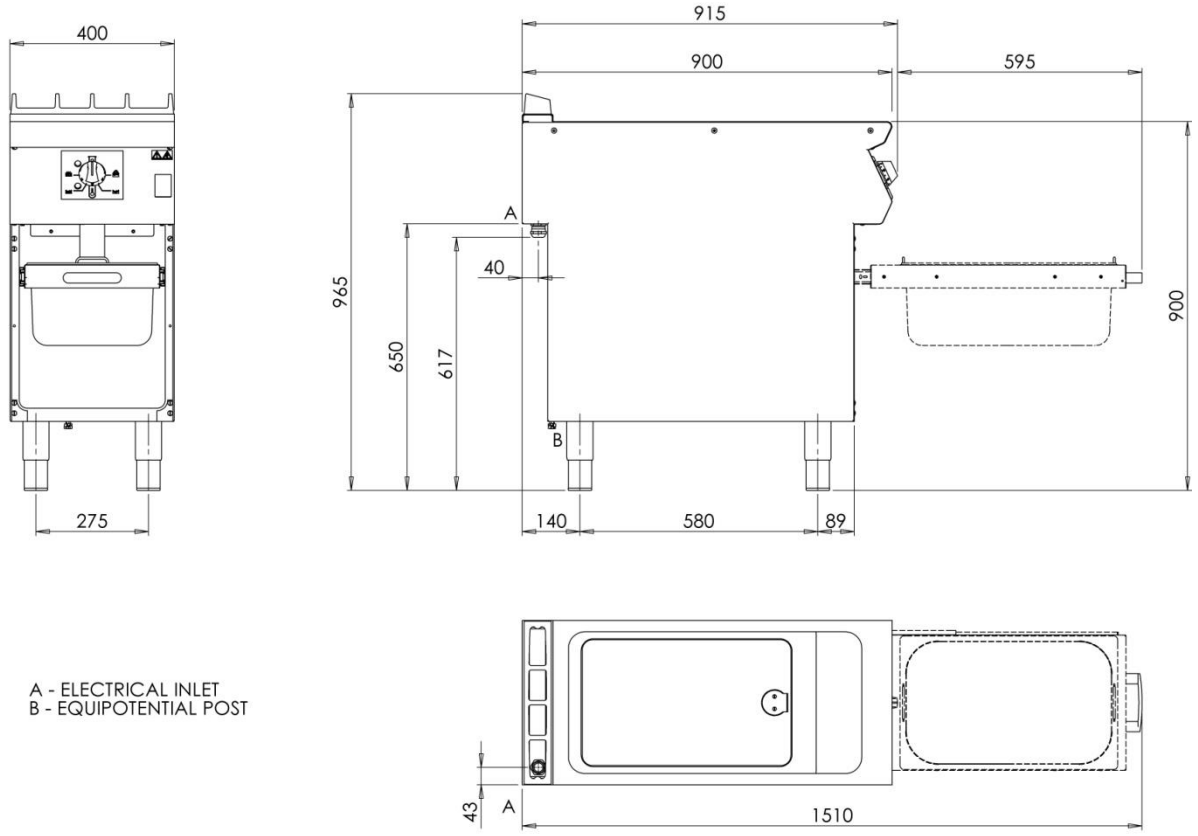
APPLIANCE	UNIT WEIGHT (kg)	PACKED WEIGHT (kg)
E9941	66	76

4.2 TECHNICAL DATA TABLE

	CURRENT			POWER
PHASE	MIN (A) @ 230V	MAX (A) @ 230V	ACTUAL (A) @ 230V	(kW) @ 230V
L1	9.13	10.65	10.14	2.33
L2	9.13	10.65	10.14	2.33
L3	9.13	10.65	10.14	2.33

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

5.0 DIMENSIONS / CONNECTION LOCATIONS



6.0 INSTALLATION

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

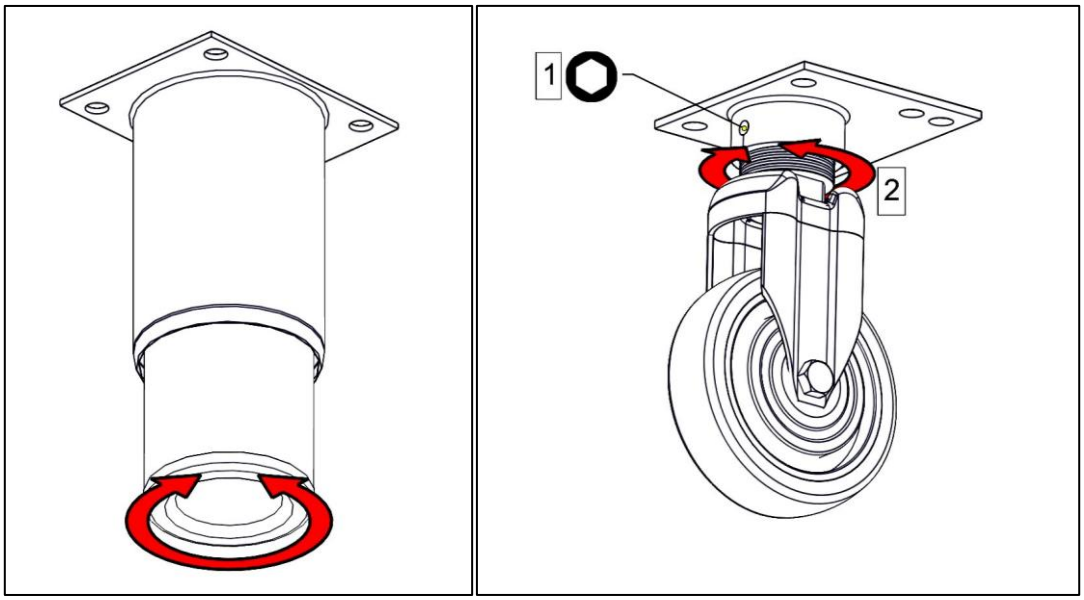
SITING / CLEARANCES

This appliance can be sited next to a combustible wall.

IF SUITING, THE NECESSARY CLEARANCES TO ANY COMBUSTIBLE WALL MUST BE THE LARGEST FIGURE GIVEN FOR INDIVIDUAL APPLIANCE INSTRUCTIONS.

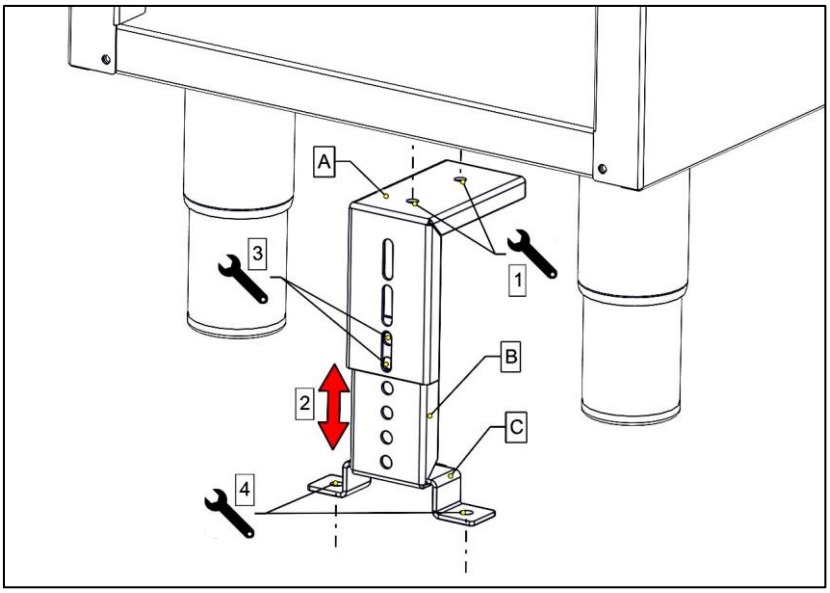
6.1 ASSEMBLY

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



TAKE CARE WHEN MOVING AN APPLIANCE FITTED WITH CASTORS.

6.1.2 Fix appliance to the floor using the anti tilt device as shown below.

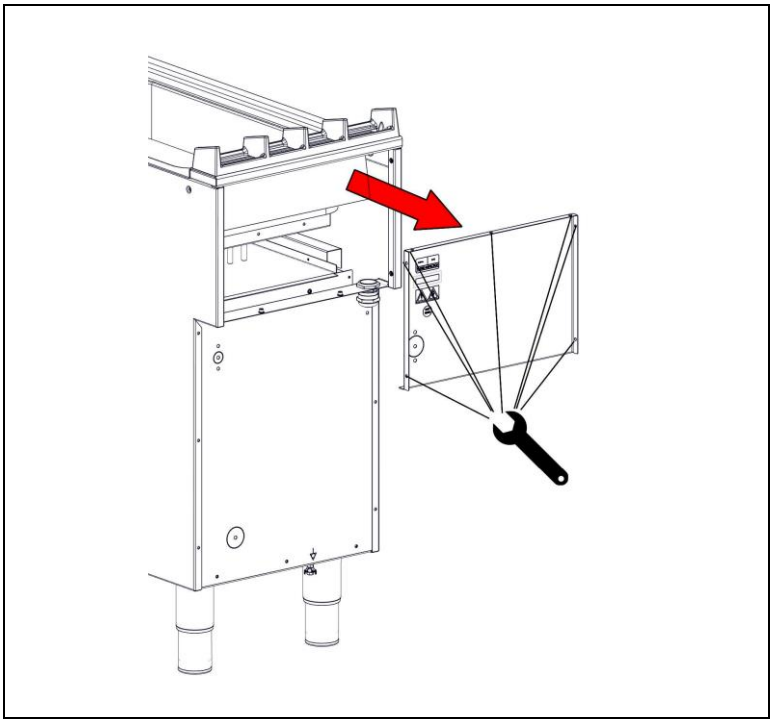


6.2 ELECTRIC SUPPLY & CONNECTION

The location of the electrical inlet is as seen in section 5.0. this unit is suitable for AC supplies only. The standard terminal arrangement is Three phase (400V 3N~) for all variants.

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

Install an appropriate three phase mains supply cable rated to at least 80°C with a 32A plug.



To install the mains cable, remove rear access panel as shown and feed mains supply through cable channel. Connect the mains supply to the terminal block.

THIS APPLIANCE MUST BE EARTHED

6.3 COMMISSIONING

Refer to section 2.0 for operation. If Safety Thermostat is activated, refer to section 7.3 to reset it.

Carry out the following operation:

6.3.1 Turn on mains power supply on.

6.3.2 Ensure Red Neon illuminates.

6.3.3 Turn Temperature Control Knob to 280ºC.

6.3.4 Ensure Amber Neon illuminates.

6.3.5 Let the pan heat up. When Amber Neon switches off, check the temperature in the middle of the plate. Ensure the temperature is 280ºC +/- 20ºC.

6.3.6 Turn on mains power supply on.

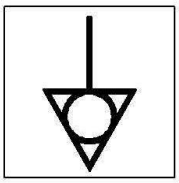
6.3.7 Ensure Red Neon illuminates.

6.3.8 Turn Temperature Control Knob to 280ºC.

6.3.9 Ensure Amber Neon illuminates.

6.3.10 Let the pan heat up. When Amber Neon switches off, check the temperature in the middle of the plate. Ensure the temperature is 280ºC +/- 20ºC.

6.3.11 Switch appliance off



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.

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.

6.4 SUITING

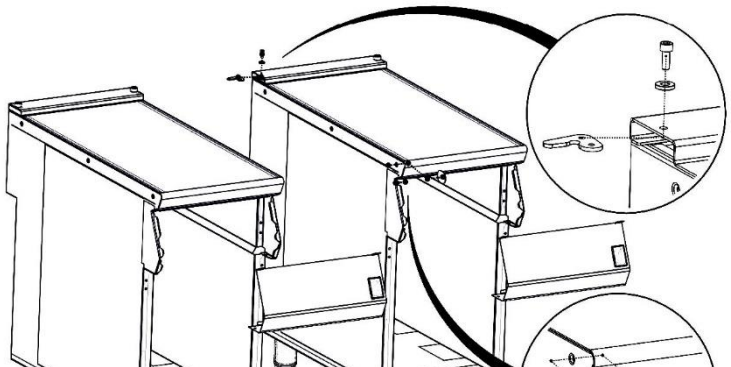
The DLS system Patent no. GB 2540131 is designed to give a quick and easy suiting solution. If you require an improved seal between appliances we recommend you use, a food grade, high temperature silicon sealant. This can be supplied by Falcon part no – 523400021

6.4.1 Before levelling and suiting units ensure the units are fully built, including all accessories and castings.

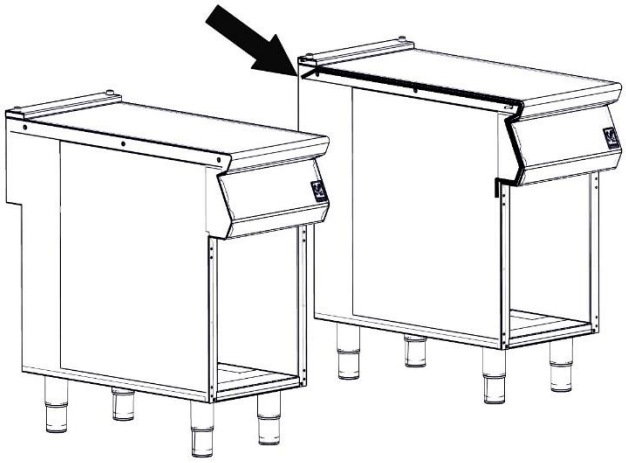
6.4.2 Undo the 4 fixing screws on the control panel and remove.

6.4.3 Remove the hob rear infill and replace with rear suiting plate and fixings.

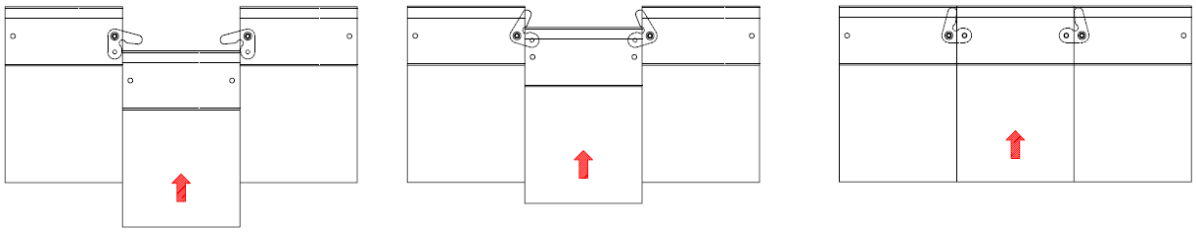
6.4.4 Remove the front side panel countersunk screw and suiting plate.



6.4.5 Run a bead of silicon 5mm from profile edge as highlighted below.



6.4.6 Slide suited units into position.

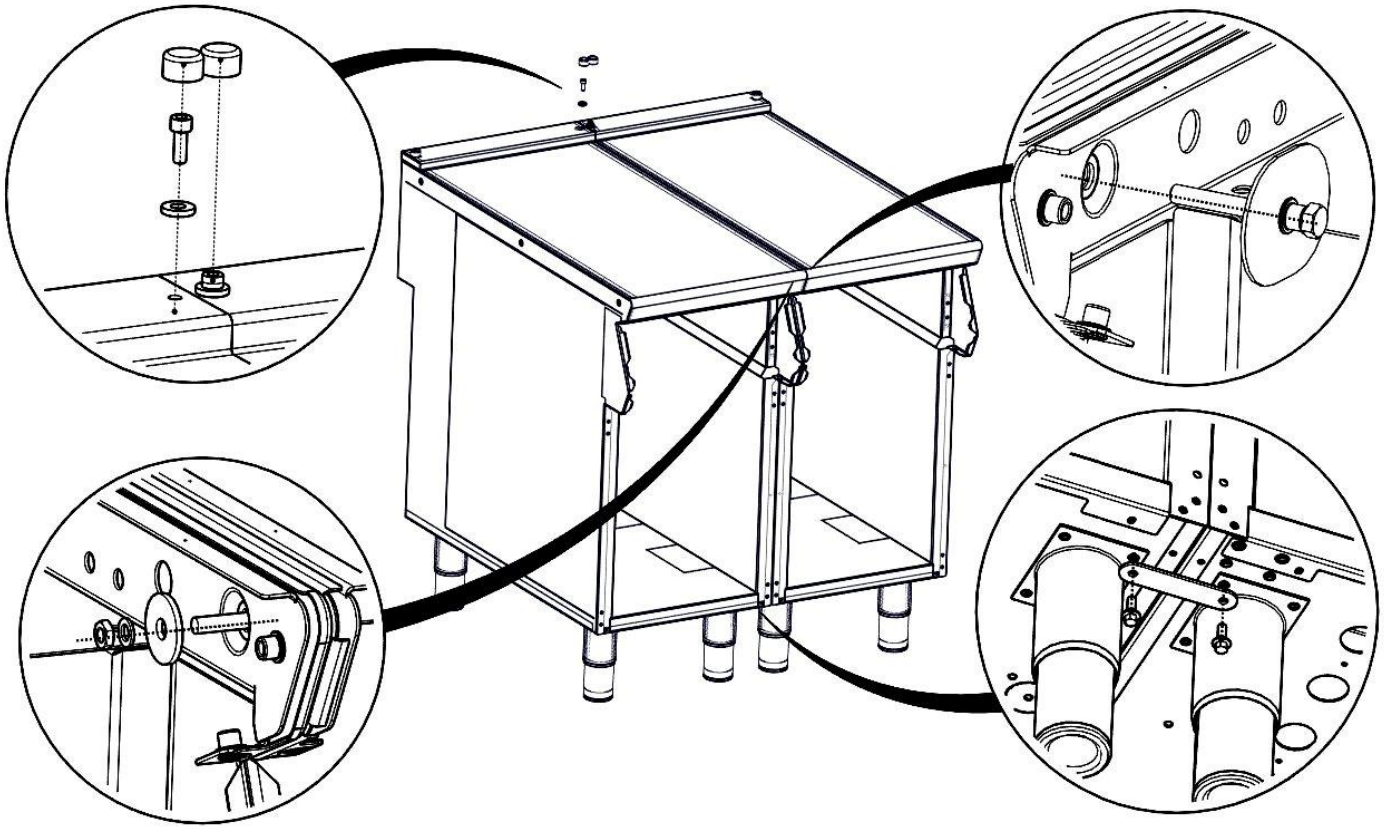


6.4.7 (A) Right hand unit: Screw the M5 x 40 screw (supplied in the kit) into one of the suiting plates as shown and then insert through the front fixing holes of both units.

6.4.8 (B) Left hand unit: Slide the penny and lock washer on to the screw and secure using the M5 nut.

6.4.9 (C) Remove the front bolts from feet, insert base tie plate and secure the bolts back into position.

6.4.10 (D) Replace fixings on the rear hob and tighten screw caps into position.



6.4.11 Replace control panel.

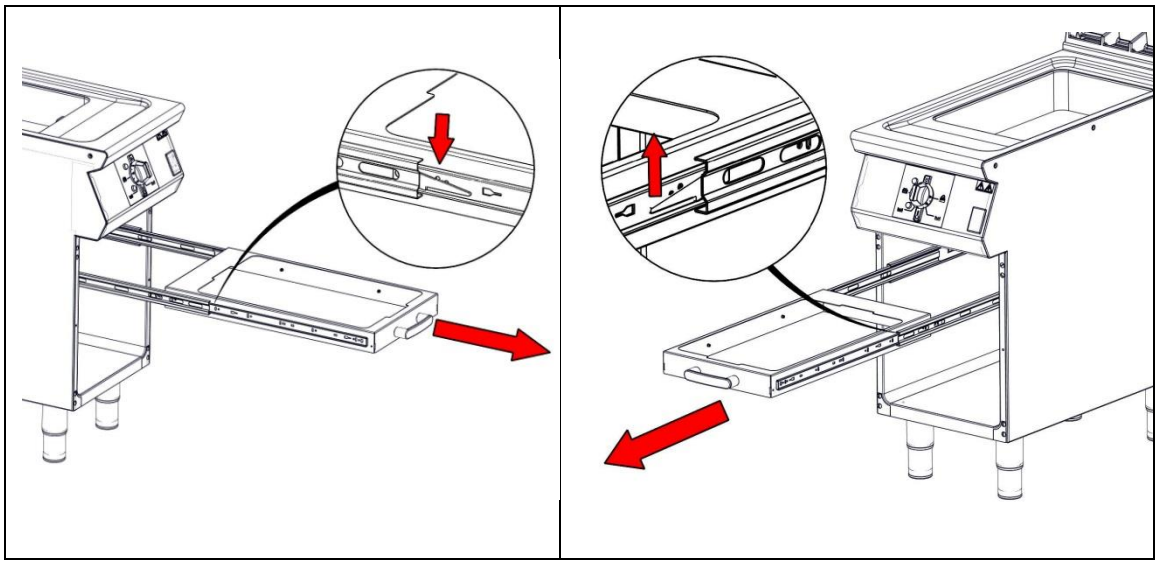
7.0 SERVICING

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

7.1 GASTRONORM AND SLIDE REMOVAL

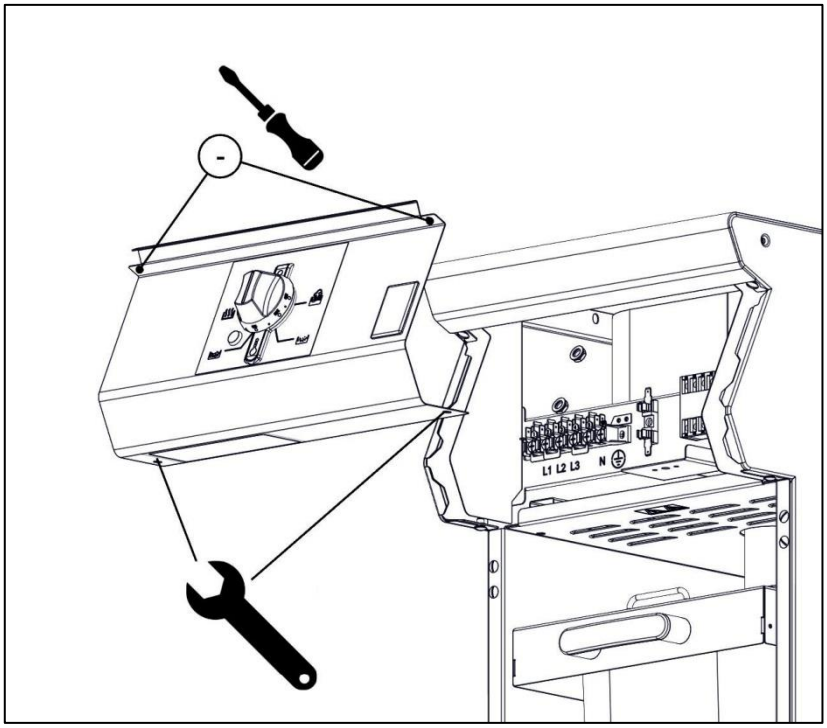
7.1.1 Remove gastronorm tray as section 3.1.5.

7.1.2 To remove gastronorm slide push down on left hand catch as shown and push up on right hand catch.



7.2 CONTROL PANEL REMOVAL

7.2.1 Remove control panel as shown.



7.2.2 Fuse is located behind the control panel.

7.3 SAFETY THERMOSTAT RESET

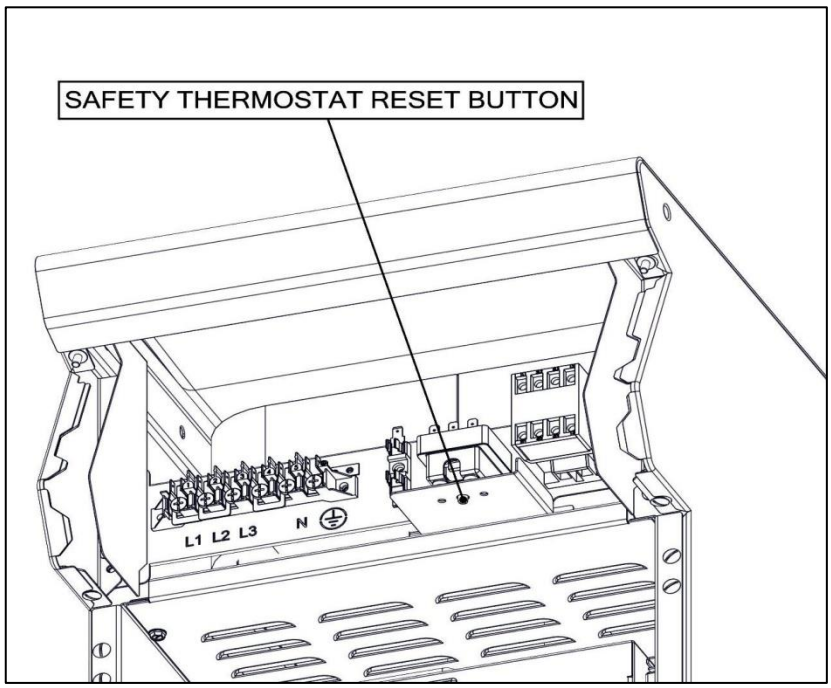
7.3.1 If the appliance unexpectedly turns off, the safety thermostat might have activated. To reset follow the instructions below:

7.3.2 Turn Temperature Control to “Off Position”.

7.3.3 Allow unit to cool.

7.3.4 Isolate unit.

7.3.5 Remove Control Panel as shown in 7.2.1.



7.3.6 Depress reset switch.

7.3.7 Replace Control Panel taking care not to trap wires or capilillaries.

7.3.8 Re-establish connection to supply.

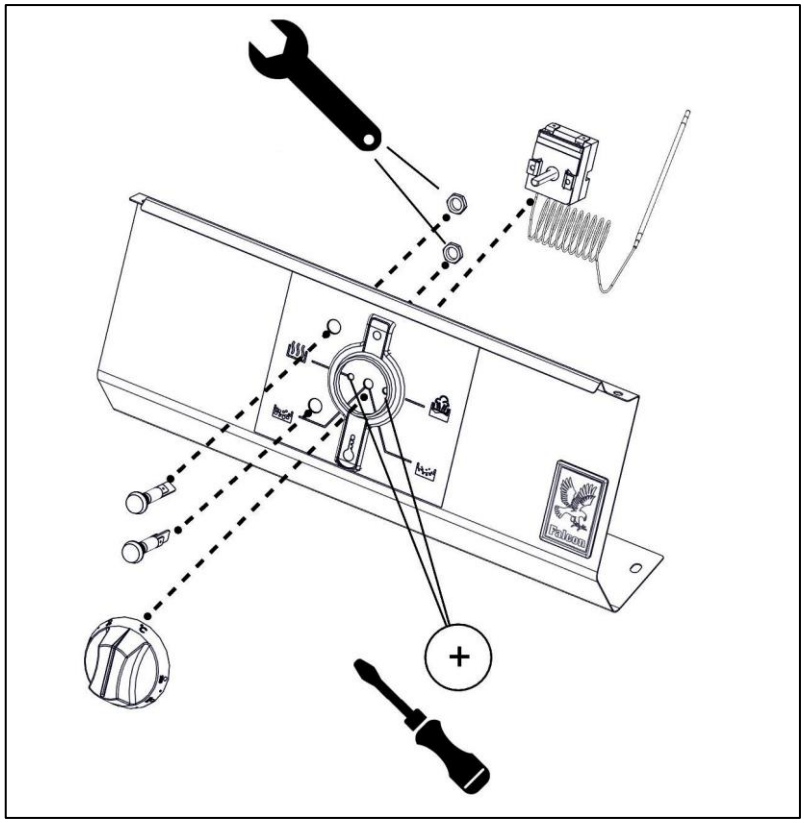
7.3.9 Set Temperature Control to desired setting.

7.3.10 If elements fail to switch on, further fault finding is required.

7.4 TEMPERATURE CONTROL AND NEON REMOVAL

7.4.1 Remove control panel as shown in 7.2.1.

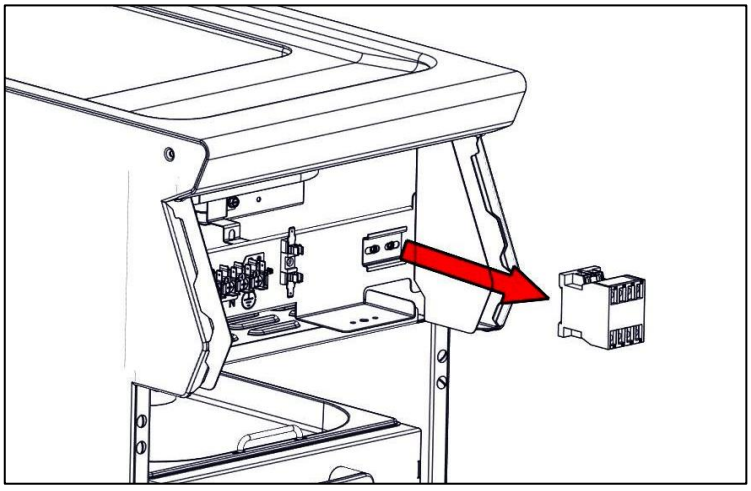
7.4.2 Remove temperature control as shown.



7.4.3 Remove neon as shown above.

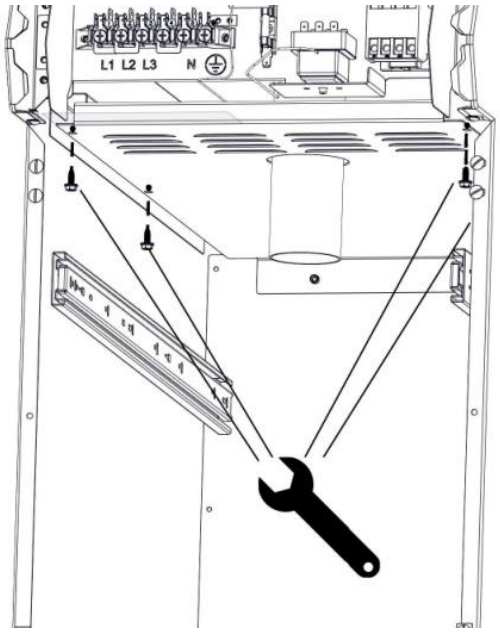
7.5 CONTACTOR REMOVAL

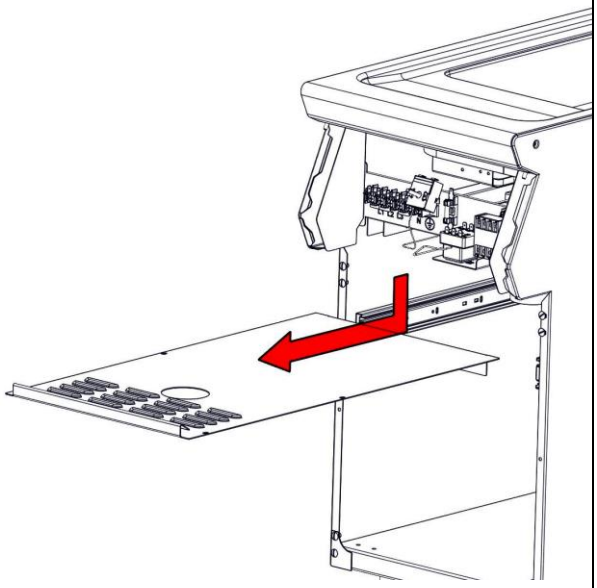
7.5.1 Remove control panel as shown in 7.2.1

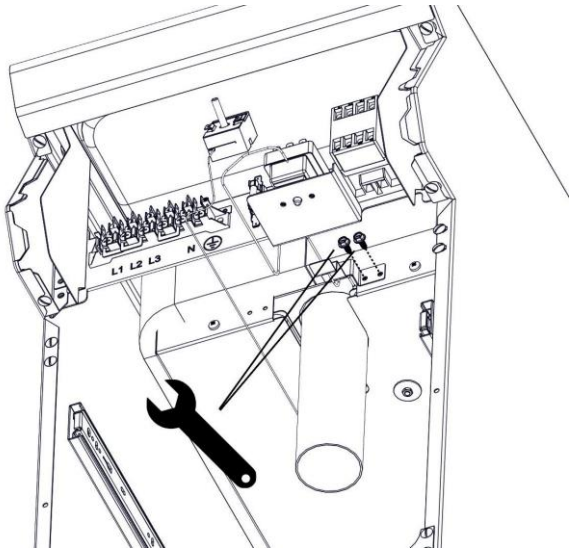


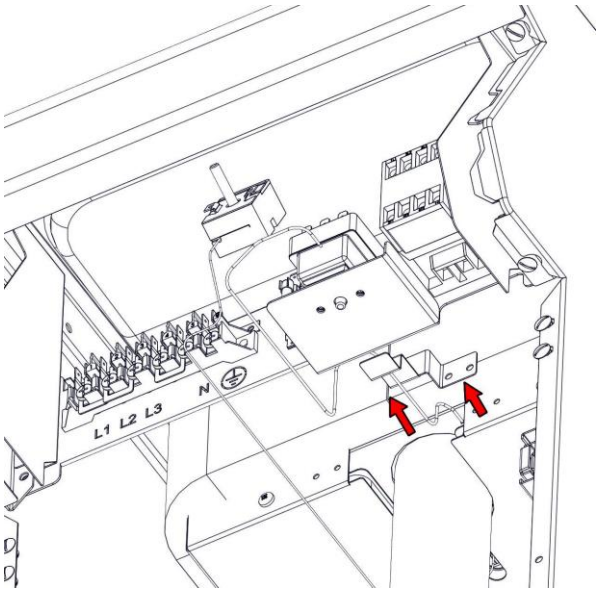
7.5.2 Remove contactor as shown above.

7.6 OPERATING THERMOSTAT REMOVAL



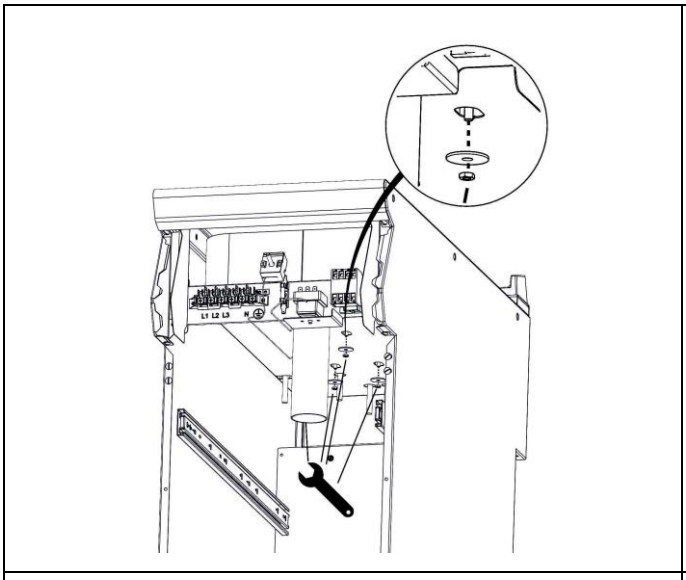
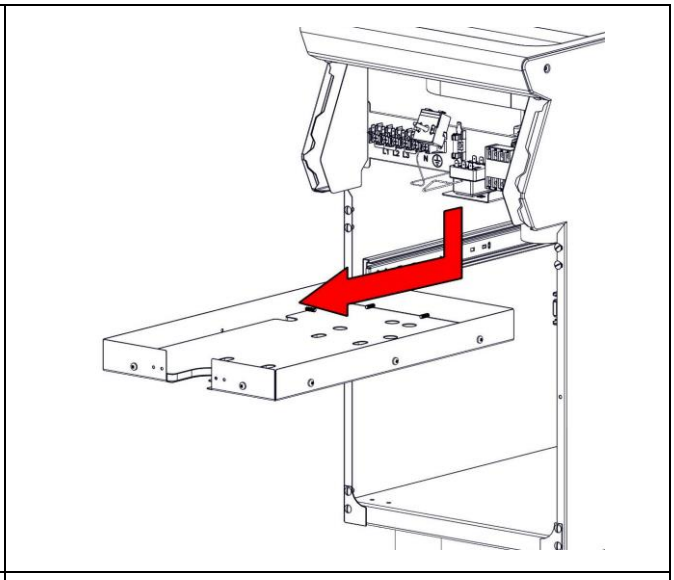
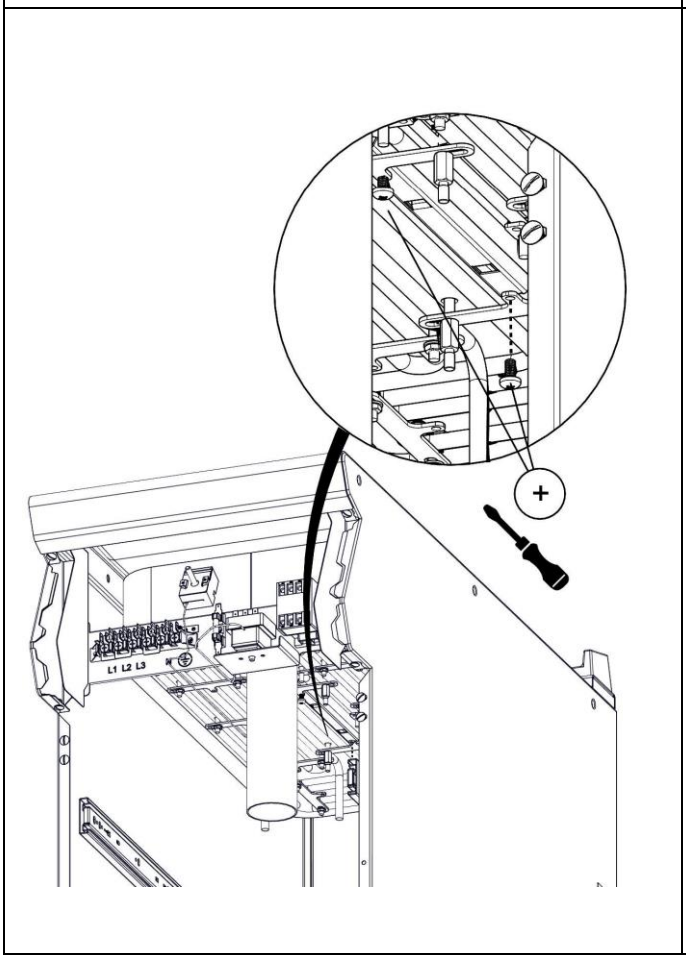
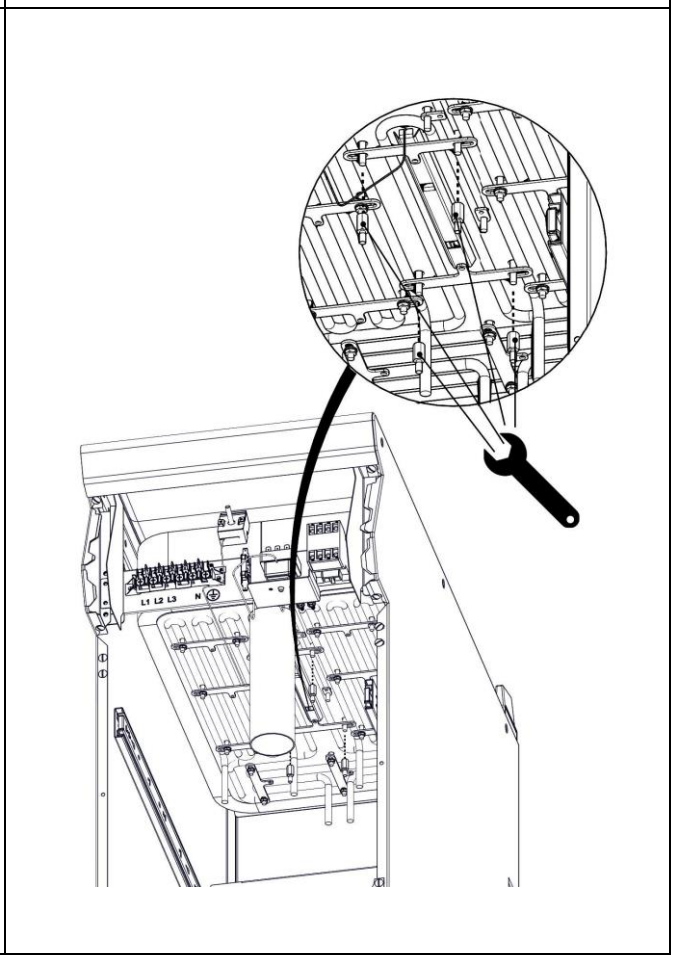






7.6.1 Undo bolts on louvered panel, pull panel out.

7.6.2 Remove bolts from safety thermostat stop bracket. Thus enables bracket to sit loosely on the capillary and not attached to insulation tray.

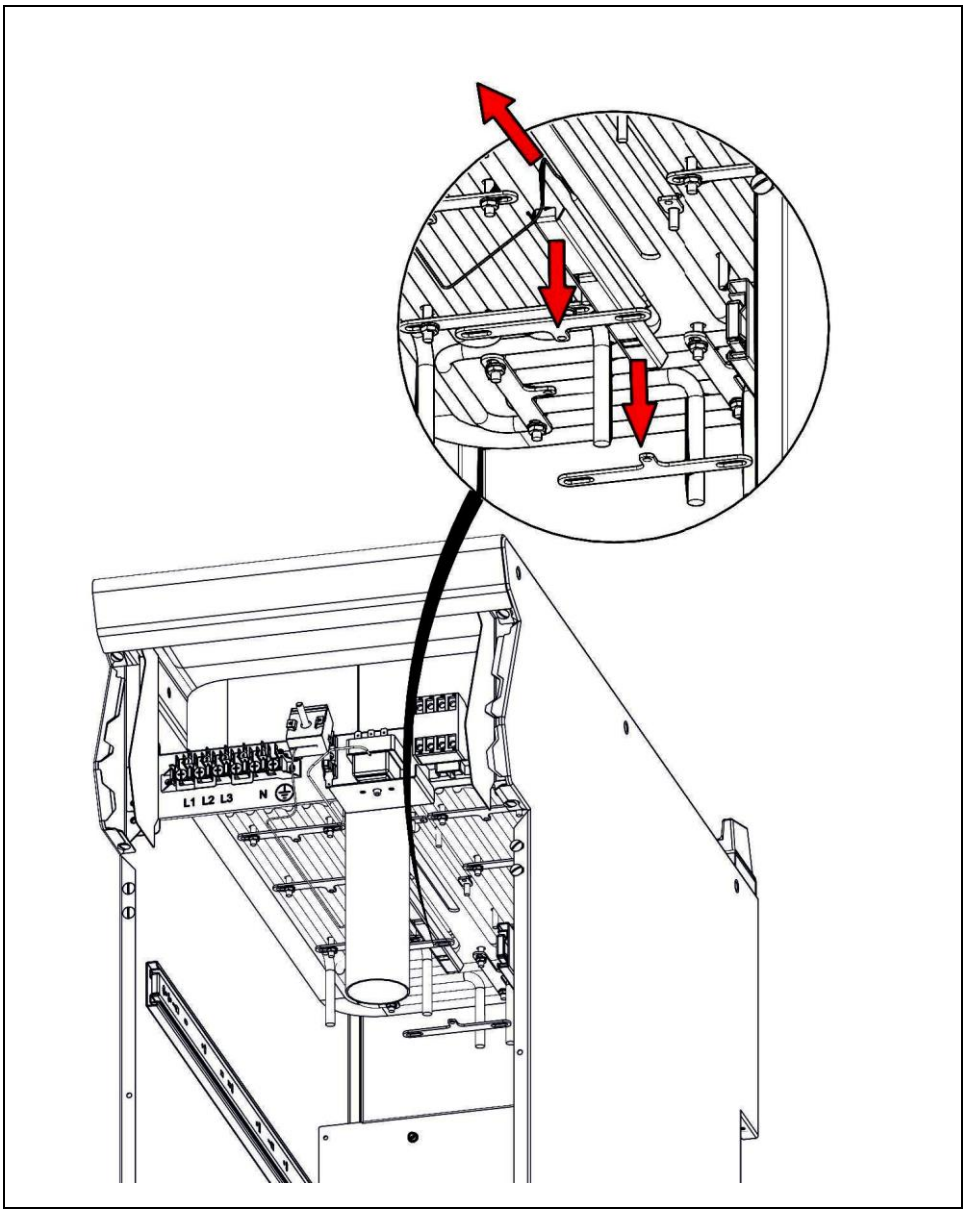





7.6.3 Undo four nuts with washers on inner insulation tray, remove insulation tray from unit.

7.6.4 Undo two phial clamp fixing screws as shown above.

7.6.5 Remove the four standoffs to release the two clamping plates that hold the phial bracket in position.

Ensure when re-fitting phial clamp fixing screws that these are not over tightened and stand proud of bracket as shown above. Ceramic tape must be reinstalled with this operation.

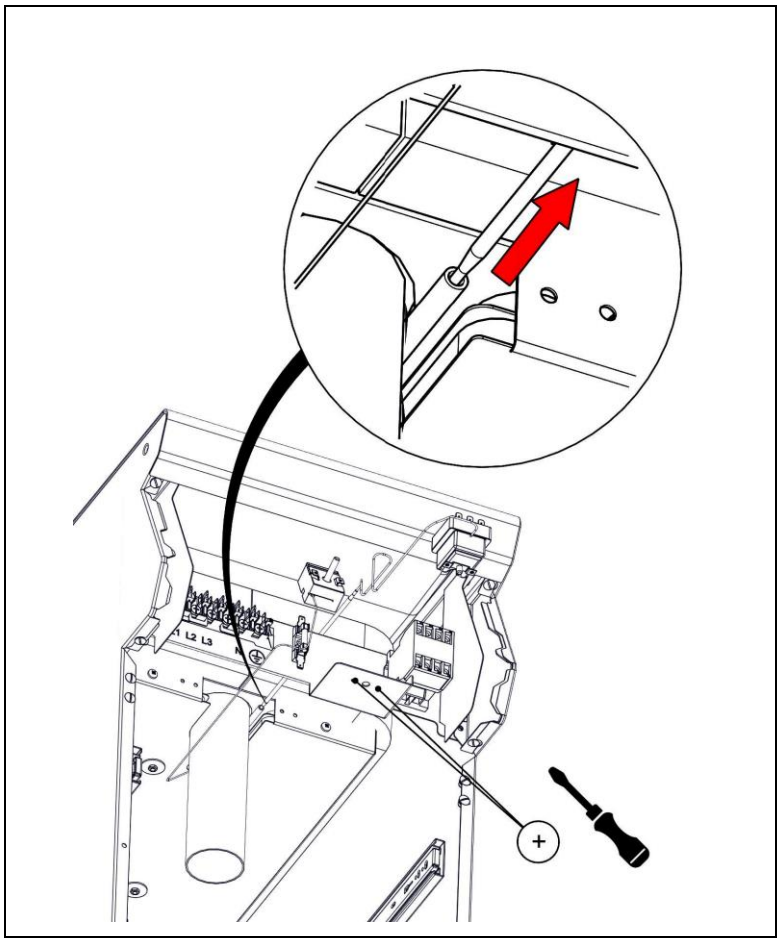


7.6.6 The Phial bracket is now free to be removed and replaced with new operating thermostat sensor.

Ensure when refitted the tips of the thermostats are tight up against their stop.

7.7 SAFETY THERMOSTAT REMOVAL

7.7.1 Follow step 7.6.2

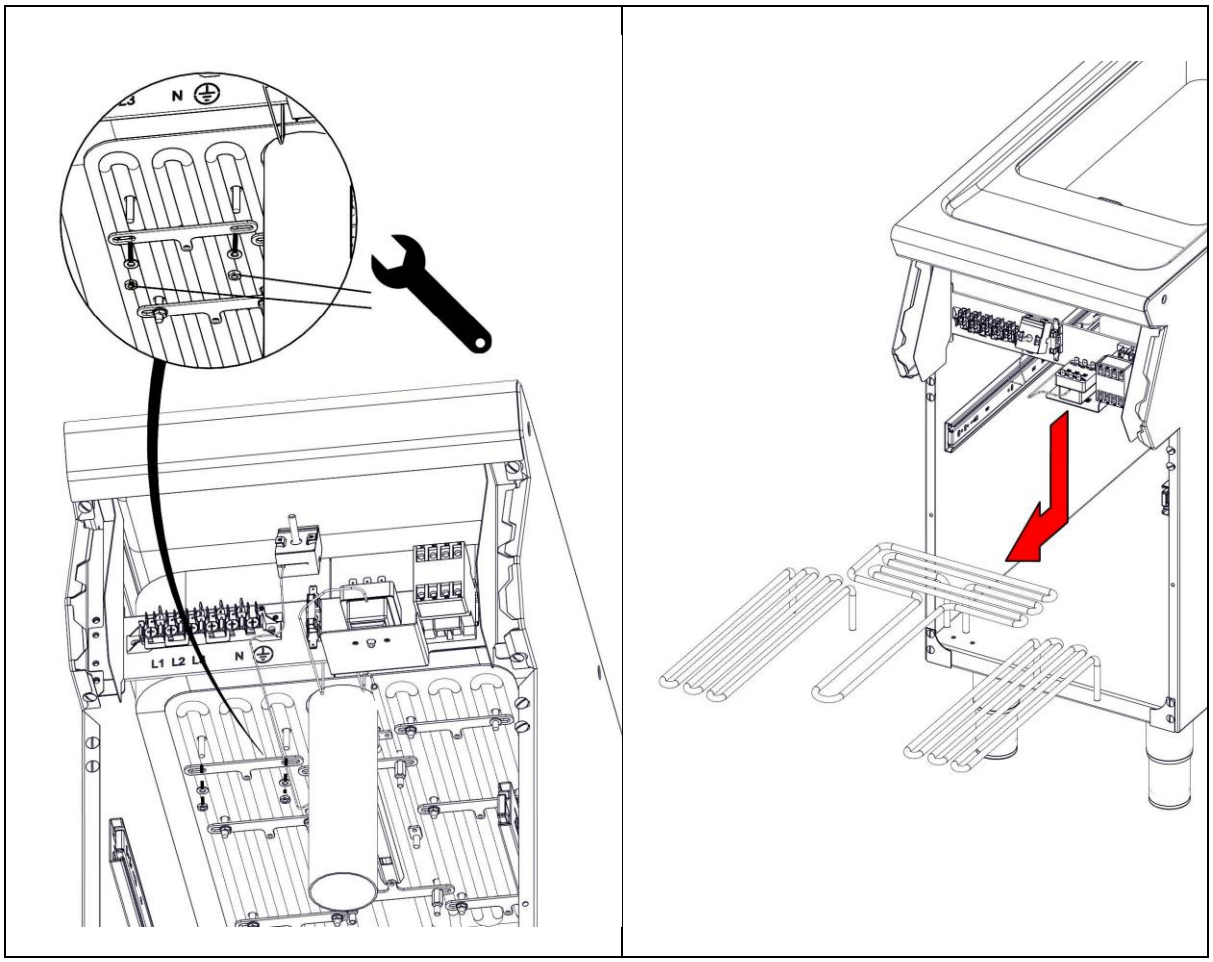


7.7.2 Undo screws on mounting rail as shown above. Pull safety stat from sleeve as shown.

Ensure when refitted the tip of the thermostats are tight up against their stop.

7.8 HEATING ELEMENTS REMOVAL

7.8.1 Follow steps 7.6.1 to 7.6.6.

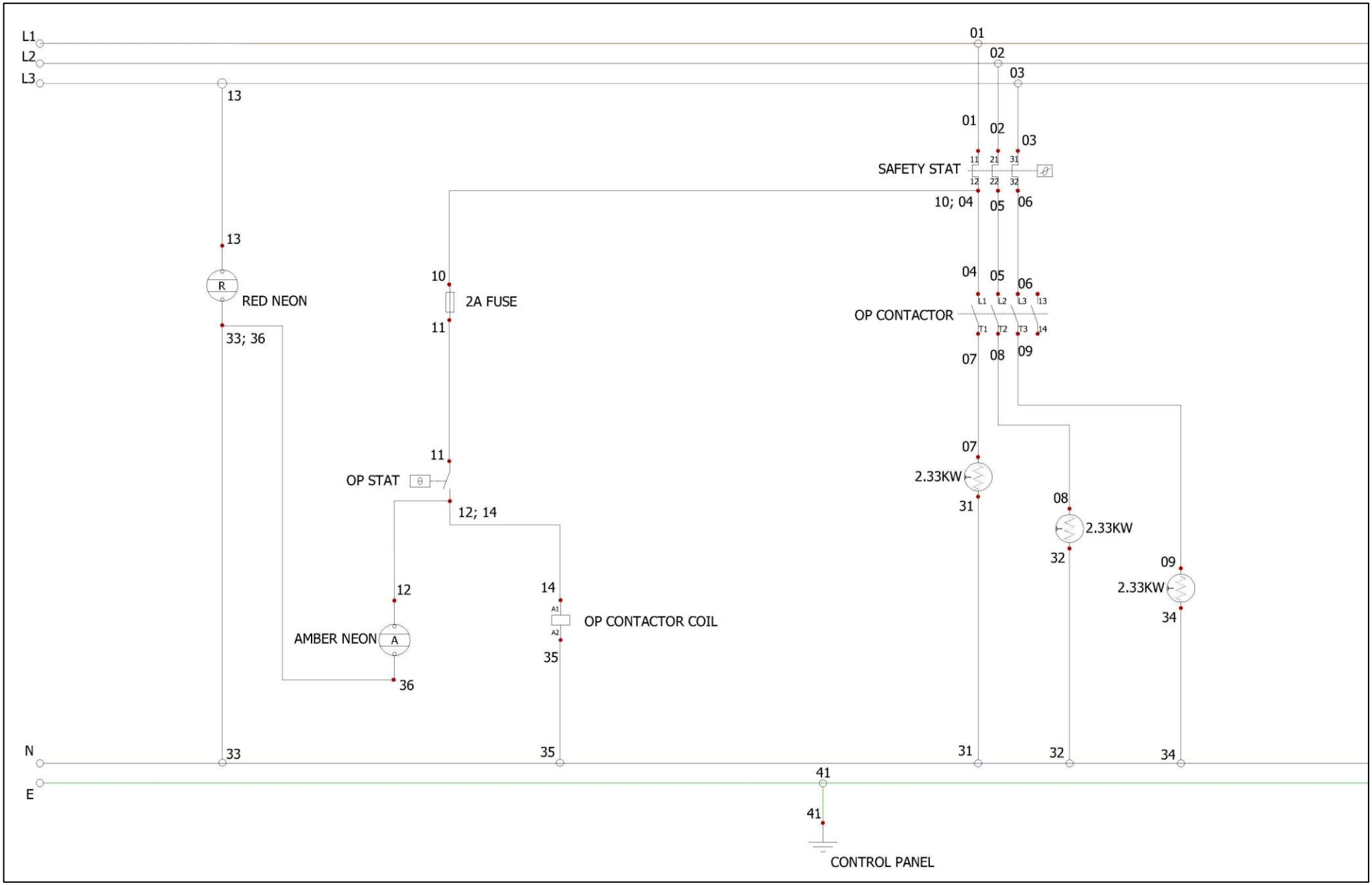


7.8.2 Remove the element clamping plates as shown above.

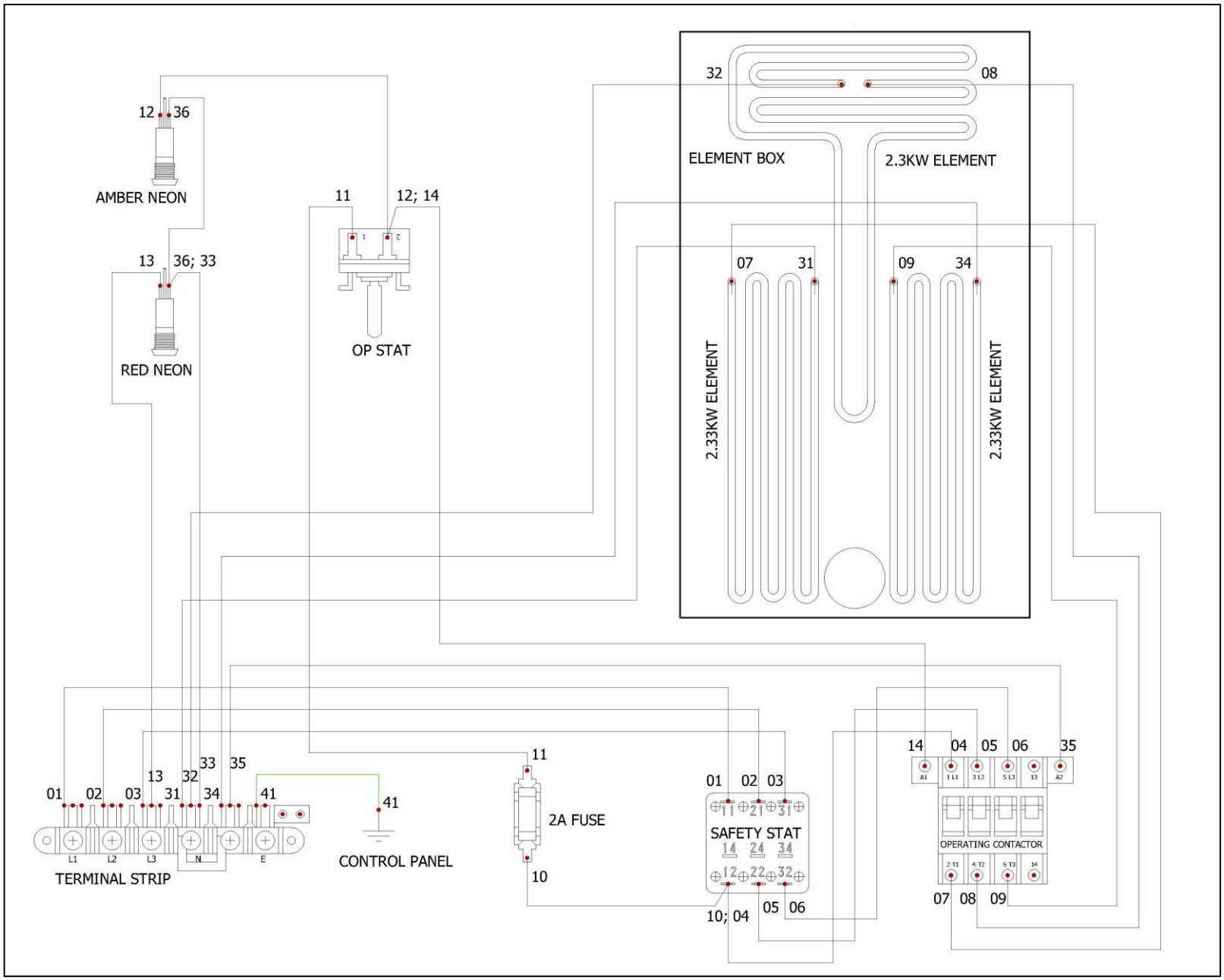
7.8.3 Remove the elements as shown above.

7.9 CIRCUIT DIAGRAMS

7.9.1 E9941Circuit diagram



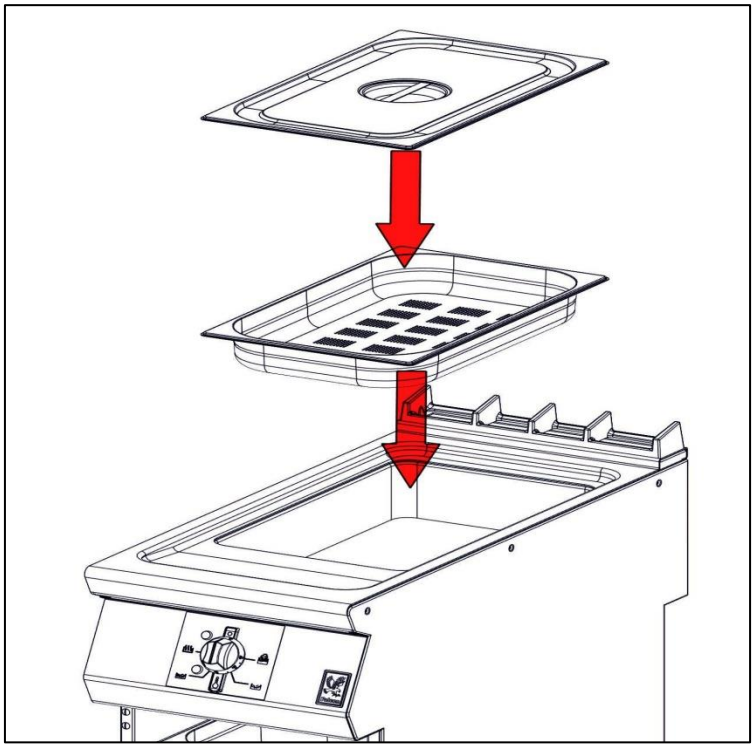
7.10 WIRING DIAGRAMS



8.0 ACCESSORIES

8.1 STEAMING TRAY AND LID

8.1.1 Place steaming tray and lid into pan area and follow recommended operations from section **2.5.**



9.0 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	✓	
Safety Thermostat activated	Overheating	Allow plate temperature to cool below 300ºC. Reset safety stat as per section 7.3.		✓
Heating elements will not turn ON	Safety Thermostat has tripped	Reset safety thermostat as per section 7.3		✓
	Fuse has blown	Check Fuse behind control panel (section 7.2.2) and replace as necessary.		✓

***ENG** – Service engineer only

10.0 SPARE PARTS

PART DESCRIPTION	SPARES NUMBER
Power neon red	730962010
Heat Demand Neon (Amber)	730962040
Operating Thermostat	733700000
Temperature Control Knob	733700001
Safety Thermostat	733700002
Centre Element	733700003
Side Element	733700004
Contactor	734310440
Gastronorm Tray	733700009
Gastronorm Silde	733700005
Gastronorm Slide Runners (Pair)	733700006
Drain Plug	733700007
Plug Removal Tool	733700008

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.

11.0 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.