



F900 SERIES

User, Installation and Servicing Instructions

ELECTRIC TWIN WELL FRYER

E9342/E9342B2/E9342F/E9342F2

Read these instructions before use

DATE PURCHASED:

MODEL NUMBER:

SERIAL NUMBER:

DEALER:

SERVICE PROVIDER:

T100968

Rev No: 13
Published: 27/03/2023

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

Phone: 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.

S.0 SAFETY GUIDANCE

S.1 GENERAL SAFETY



- S.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.
- S.1.2 These appliances have been UKCA/CE-marked based on compliance with the Gas Appliance Regulations/Product Safety and Metrology Regulations, Electrical and Electromagnetic Compatibility (EMC) Regulations/Directives for the Countries, Gas Types and Pressures as stated on the data plate.
- S.1.3 This equipment is for professional use only and must be used by qualified persons.
- S.1.4 Never leave this appliance unsupervised when in use and always turn products off at the end of service.
-  S.1.5 The installer must instruct the responsible person(s) of the correct operation and maintenance of the appliance.
-  S.1.6 Check that no damage has occurred to the appliance or supply cord during transit. If damage has occurred, do not use this appliance.
- S.1.7 If fitted to the appliance, ensure the supply cord is routed free from the appliance to avoid damage.
-  S.1.8 Min-Level Mark: Medium should never be allowed to drop below the mark. Should this occur, top up immediately or switch off the fryer.
- S.1.9 Suitable Protective clothing must be worn when topping up whilst the fryer is hot.
- S.1.10 To prevent surge boiling. DO NOT EXCEED recommended loads or charge pan with over-wet food items. NEVER leave a working appliance unattended.
-  S.1.11 If the appliance is fitted with an oil bucket, take care when removing as oil bucket is heavy when full.
- S.1.12 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.
- S.1.13 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.
- S.1.14 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.
-  S.1.15 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.

- S.1.16 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.

S.2 INSTALLATION SAFETY



- S.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.
- S.2.2 The installer must instruct the responsible person(s) of the correct operation and maintenance of the appliance.
- S.2.3 On gas appliances, only competent persons are allowed to service or convert the appliance to another gas type.
- S.2.4 Put a documented system in place for periodic inspections, testing and maintenance of our gas/ 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.

S.3 ELECTRICAL SAFETY



- S.3.1 To prevent shocks, this appliance must be earthed.
- S.3.2 This unit is fitted with an equipotential connection at the rear on the base.
- S.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.
- S.3.4 We recommend, Supplementary electrical protection with the use of a type A residual current device (RCD).
- S.3.5 Fixed wiring appliances incorporate a locally situated switch disconnecter to connect to, which is easily accessible for switching off and safe isolation purposes. The switch disconnecter must meet the specification requirements of IEC 60947.

S.4 GAS SAFETY



- S.4.1 Gas appliances must have a stop cock fitted in the supply pipe work. The user must be familiar with the location and operation of this device in order to turn off the supply of gas in the event of an emergency.
- S.4.2 Before Inspection, Servicing or Conversion, Turn Off Gas at isolator.

S.5 FIRE SAFETY



Fryers can present various hazards in the catering environment if not correctly used, operated, and maintained. Hazards including fire, burns from hot oil, contact with hot surfaces, fumes from boiling cleaning chemicals, eye injuries from splashes and slips from oil spillages.

Operator Competency and Training

- S.5.1** Ensure you are trained in the safe and proper use of the fryer and know how to turn it off and switch the power or gas off at the mains.
- S.5.2** Ensure you are familiar with the kitchen fire safety procedures and the location and proper use of correct fire safety equipment.

Fryer Safety Equipment

- S.5.3** 1.5.3 Provide an appropriate BS compliant fire blanket, and an adequate number of [fire extinguishers](#) that comply with [BS EN 3 \(parts 1-6\)](#) and carry a BAFE or LPCB approval mark. At least one must be appropriate for use on electrical fires, and one for deep-fat fryers (Class F).

Fryer Suppression System

- S.5.4** We recommend kitchen equipment and extraction systems are protected with a fire suppression system. Check your insurance as this may also be a condition of your policy.
- S.5.5** 1.5.5 Protect cooking and extraction equipment (including any associated extraction ductwork and hoods inside the building) by having an extinguishing system installed, in line with (or the equivalent of) [LPS 1223](#). The system should include a local alarm, automatic activation by a detection system and manual activation – located a safe distance away from the cooking equipment, preferably by a fire escape route door.

Operational Fryer Safety

- S.5.6** Do not leave the fryer unattended when powered on or when it is in use.
- S.5.7** Always switch the fryer off and replace the pan cover/ lid when not in use.

Cleaning

- S.5.8** Ensure fryers are regularly cleaned serviced and maintained by a qualified and competent service provider, and there is enough room around the appliance to do so.
- S.5.9** 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.

Oil Safety

- S.5.10** Do not operate the fryer with no or low oil levels.
- S.5.11** Solid Fat (e.g. Beef Tallow) must be melted using the fat melt mode in order to avoid fire caused by burning of the fat and/or overheating. We do not recommend using Solid Fat if the fryer control does not have a Fat Melt Cycle.
- S.5.12** Regularly change your cooking oil. Use colour charts to check on oil quality.



S.5.13 If you see the cooking oil or fat smoking, switch the fryer off, allow to cool, drain oil, clean and dry fryer pan thoroughly and replace with fresh oil. If the clean fryer oil smokes when heated, switch off immediately and contact service engineer. Do not switch fryer back on.

S.5.14 Never add water to the fryer medium at any time.

Gas and Electrical Isolation Points

S.5.15 Ensure any separate gas shut off switches and electric switches provided for cooking equipment and/or extractor fans are accessible and clearly labelled.

Care and Maintenance of Thermal and Operational Safety Devices

S.5.16 Your fryer 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.



S.5.17 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.

S.5.18 Damage to the thermostat sensors or their capillaries can increase the risk of overheating or fire.

S.5.19 Do not operate the fryer if the safety devices located within the fryer pan appear to be dislodged or damaged.

S.6 MAINTENANCE SAFETY



S.6.1 Unless otherwise stated, parts which have been protected by the manufacturer must not be adjusted by the installer or end user.



S.6.2 Before any cleaning is undertaken, isolate appliance from mains power supply at isolator switch.

S.6.3 Suitable protective clothing must be worn when cleaning this appliance.



S.6.4 If filtration is fitted, never pump water through the filtration pump at any time! Water and hot oil are an explosive mixture.

S.6.5 Oil must be allowed to cool to a safe temperature before draining. Do not overfill oil bucket. All spills onto the product and on the floor should be cleaned up immediately.

S.6.6 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.

S.6.7 Failure due to lack of proper cleaning is not covered by warranty.

S.6.8 Particular attention must be paid to cleaning the Thermostat bulb and Capillaries.



S.6.9 Take care when cleaning not to dislodge or damage thermostat sensors mounted on the base and side of the pan.



S.6.10 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.

S.6.11 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.



S.6.12 During Servicing of the appliance, where applicable, please ensure seals are checked. If the integrity of the seal is compromised, it must be replaced.

SYMBOLS



SCREWDRIVER



SPANNER



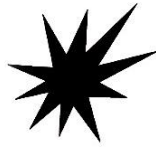
COOKING OIL



GREASE



WARNING



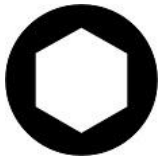
SPARK IGNITION



FLAME



VIEWPORT



ALLEN KEY



IGNITER



C SPANNER



REMOVE DEVICE



- **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.**
- **Take care when moving an appliance fitted with castors.**
- **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.**
- **Installation, periodic testing, repair and fixed wiring connections should only be undertaken by a competent electrician.**
- **Ensure the supply cord is routed free from the appliance to avoid damage.**
- **We recommend supplementary electrical protection with the use of a type A residual current device (RCD).**
- **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.

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.



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1.0 APPLIANCE INFORMATION

These appliances have been UKCA/CE-marked based on compliance with the Gas Appliance Regulations/Product Safety and Metrology Regulations, Electrical and Electromagnetic Compatibility (EMC) Regulations/Directives for the Countries, Gas Types and Pressures as stated on the data plate.

Falcon Foodservice Equipment  P.I.N STD. 

A Ser No. **B** MODEL **C** TYPE I.P

	AT, CH, CY, CZ, DK, EE, FI, GR, IT, LT, NO, RO, SE, SI, SK	BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, PT, SI, SK	DE, PL, RO	AT, BE, CH, CY, CZ, DE, DK, EE, FR, GB, GR, HU, IT, LT, NL, PL, RO, SE, SI, SK	CH, CY, CZ, ES, GB, GR, IE, IT, LT, PT, SI, SK	DE, PL, RO	AT, CH, CY, CZ, DK, EE, ES, FI, FR, GB, GR, IE, IT, LT, LU, LV, NL, NO, PT, RO, SE, SI, SK	BE, CY, ES, FI, FR, GB, GR, IE, PT	BE, CH, CZ, ES, FR, GB, GR, IE, IT, LT, NL, PL, PT, SI, SK
D Cat.	I12H3B/P	I3+	I12E3B/P	I3B/P	I12H3+	I2E	I2H	I3B	I3P
E p mbar	20;30;50	28-30/37	20;30;50	30;50	20;28-30/37	20	20	28-30	37

F GAS TYPE	G20	G30	G31
G GAS RATE	m3/h	kg/h	kg/h
H Σ Qn	KW	KW	kW

I EL. Hz

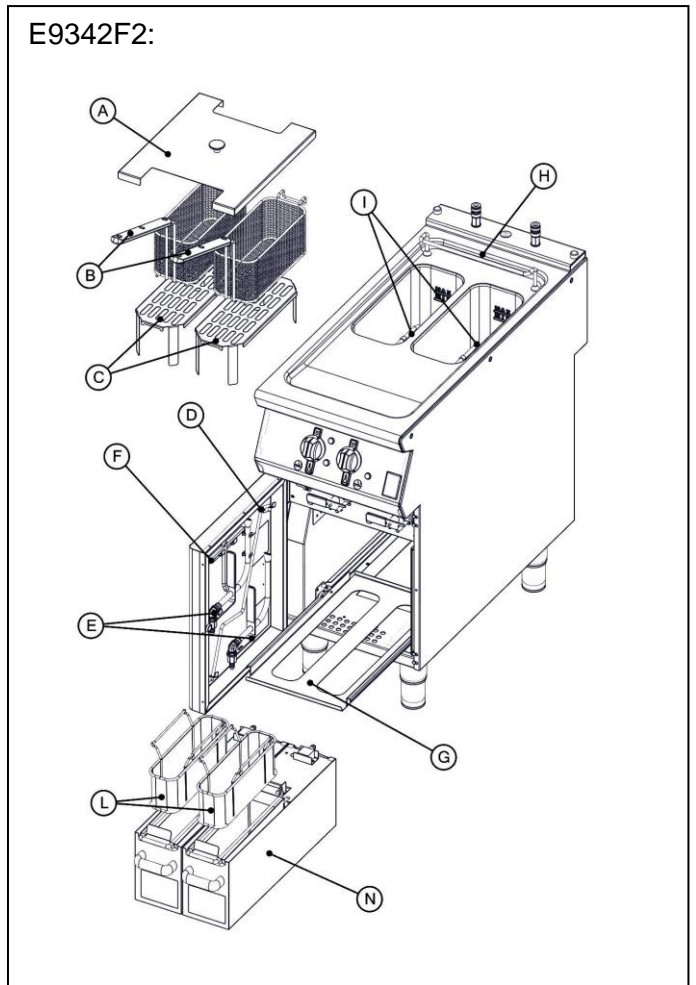
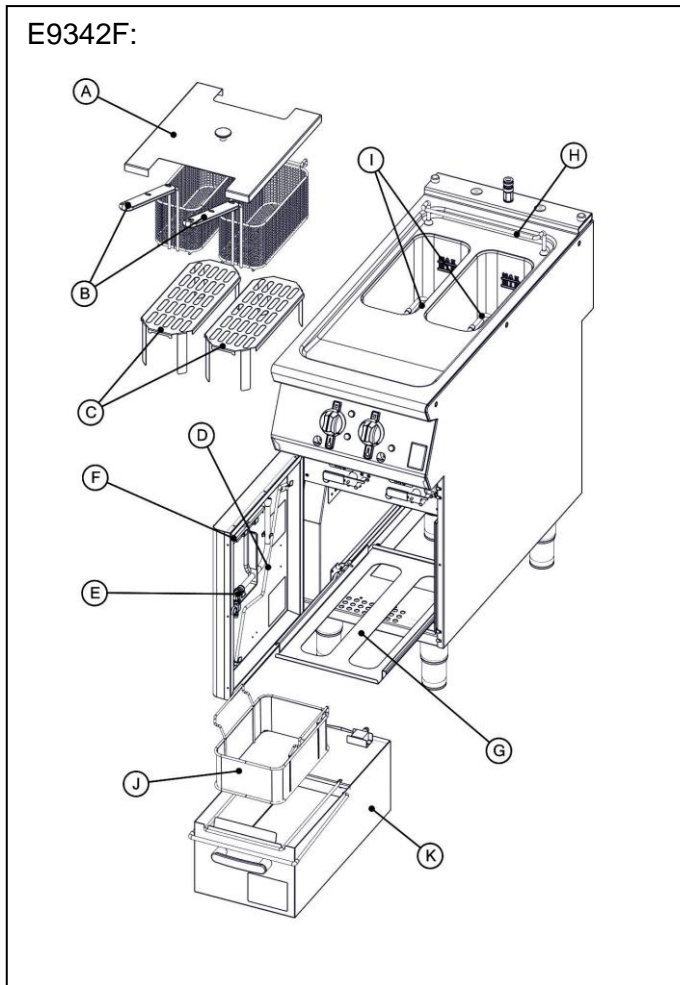
J Σ kW kW **K** kHz

L L1 A L2 A L3 A

- 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 - Dust cover

B - Baskets (2 Off)

C - Fry plate (2 Off)

D - Drain Prod /Lifting / Scraping tool

E - Oil Return Pipe (E9342F/F2 Only)

F - Element Turn Key

G- Bucket runner cradle

H - Basket Hanger

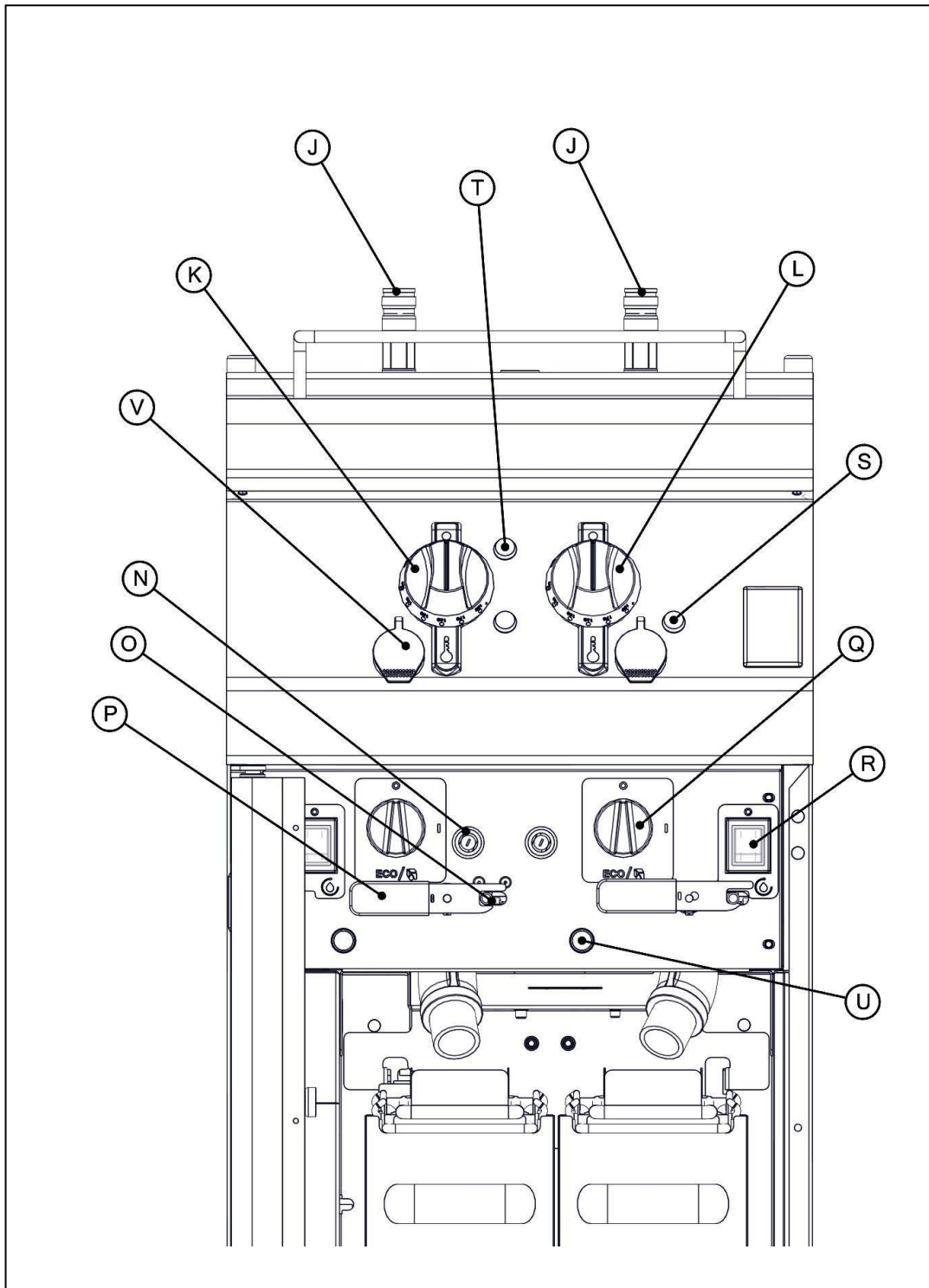
I- Element

J - Filtration Basket and Mesh Filter (E9342/F Only)

K- Large Single Bucket (E9342/F Only)

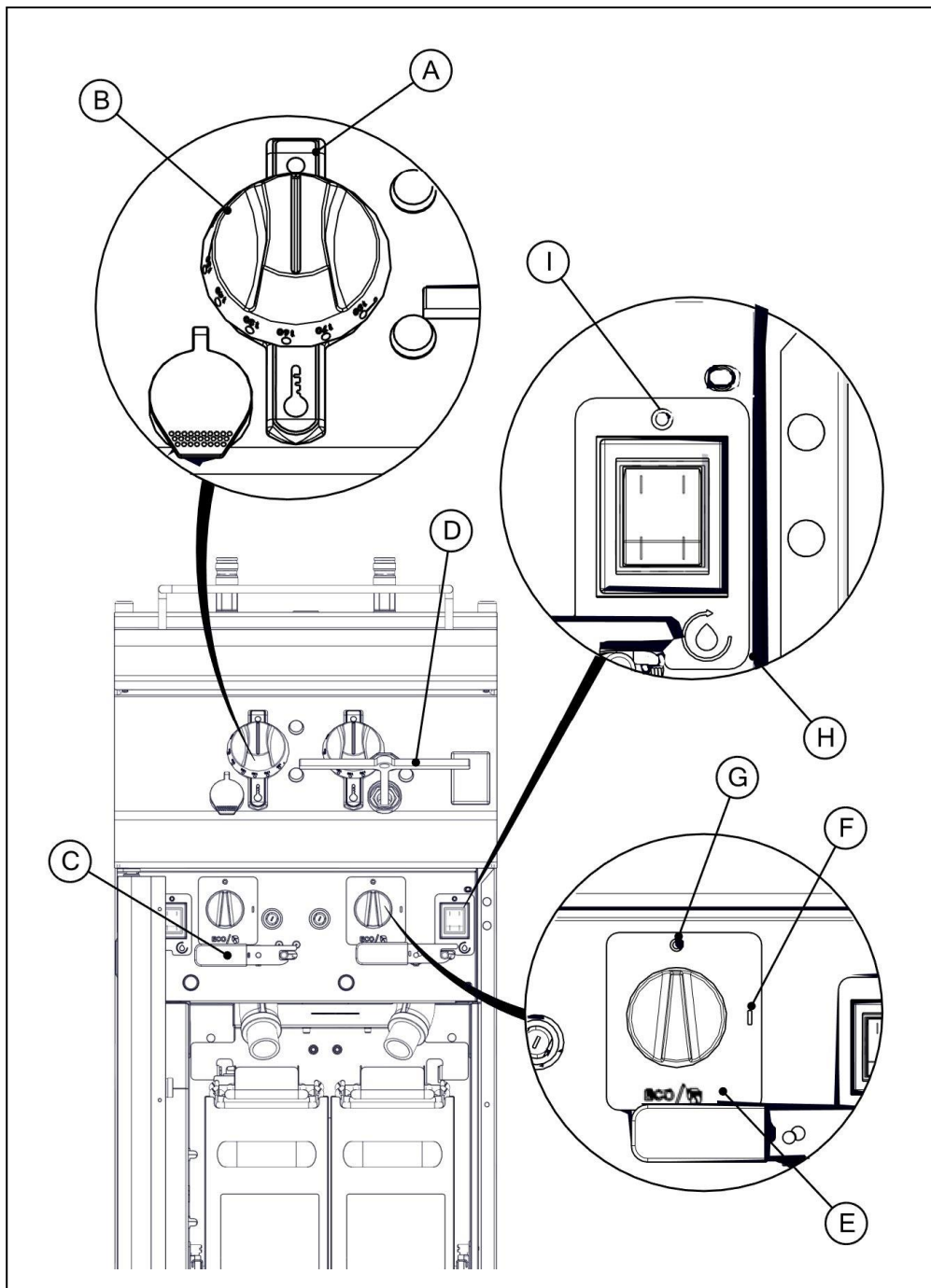
L - Filtration Basket and Mesh Filter (E9342F2 Only)

N- Small Oil Bucket (E9342F2 Only)



- | | | | |
|-----|---|-----|---|
| J | Quick Release Connection (E9342F/F2 Only) | Q - | Mode Control Switch |
| K | LH Temperature Control | R - | Filtration Pump Switch (E9342F/F2 Only) |
| L- | RH Temperature Control | S - | Heat Demand Neon (Amber) |
| N | Safety Thermostat Reset | T - | Power Neon (Red) |
| O | Drain Valve Lock Pin | U - | Micro Switch Neon (Amber) |
| P - | Drain valve | V - | Element Turn Cover Cap |

2.2 CONTROLS



- A - Temperature Control OFF Position
- B - Temperature Control Minimum Mark
- C - Drain Valve Closed Position
- D - Element Turn Key
- E - ECO/FAT MELT Mode

- F - Element ON
- G - Element OFF
- H - Filtration Pump ON (E9342F/F2 Only)
- I - Filtration Pump OFF (E9342F/F2 Only)

2.3 USING THE FRYER – NORMAL OPERATION



PARTICULAR ATTENTION MUST BE PAID TO CLEANING THE THERMOSTAT PROBE AND CAPILLARIES.

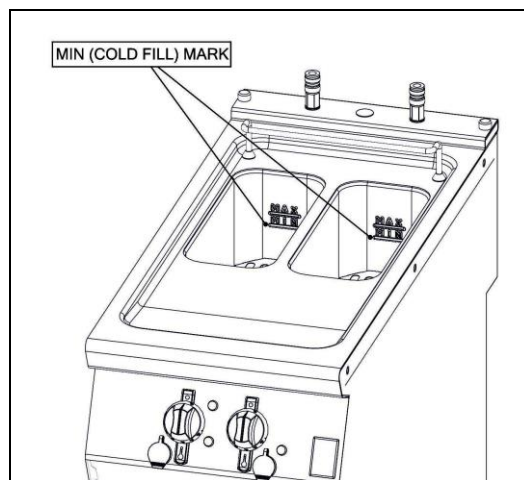


ENSURE FOOD DEBRIS DOES NOT BUILD UP, WHICH COULD DETRIMENTALLY AFFECT THE PERFORMANCE AND SAFETY OF THE APPLIANCE.

PARTS WHICH HAVE BEEN PROTECTED BY THE MANUFACTURER ARE NOT TO BE ADJUSTED BY THE USER.

2.3.1 Before use, clean the appliance inside and out. See section 3.0.

2.3.2 Ensure each drain valve is closed. Fill each pan with cold cooking medium to -MIN- (*cold fill*) mark as shown below. Once cooking medium is hot, it will expand and reach the -MAX- (*hot oil*) mark.



MIN- LEVEL MARK: NEVER FILL COLD COOKING MEDIUM ABOVE THIS MARK. DURING COOKING, MEDIUM SHOULD NEVER BE ALLOWED TO DROP BELOW THIS MARK. SHOULD THIS OCCUR, TOP UP IMMEDIATELY OR SWITCH FRYER OFF.

MAX- LEVEL MARK: NEVER ALLOW COOKING MEDIUM TO GO ABOVE THIS MARK.



SUITABLE PROTECTIVE CLOTHING MUST BE WORN WHEN TOPPING UP WHILST OIL IN FRYER IS HOT.

OLD OIL WILL HAVE A REDUCED FLASH-POINT AND BE PRONE TO SURGE BOILING.

NEVER ADD WATER TO FRYING MEDIUM AT ANY TIME!

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

2.3.4 For each fryer well turn Mode Control Knob to “Element On”.

2.3.5 Turn Temperature Control Knob to desired temperature. Heat Demand Neon (amber) will light as the heating elements heats the cooking medium. Heat Demand Neon (amber) and the heating elements will turn off when the set temperature is reached.

2.3.6 For optimum cooking performance, use the recommended load and temperature settings shown in the table below:

Food Product	Maximum Kg / Half Basket	Optimum Oil Temperature °C
Pre-blanchd chilled fries	0.75*	175
Frozen fries	0.75*	180

* This equates to roughly filling the basket 1/2 way up.



OVERLOADING THE BASKETS WILL AFFECT THE FRYER PERFORMANCE.

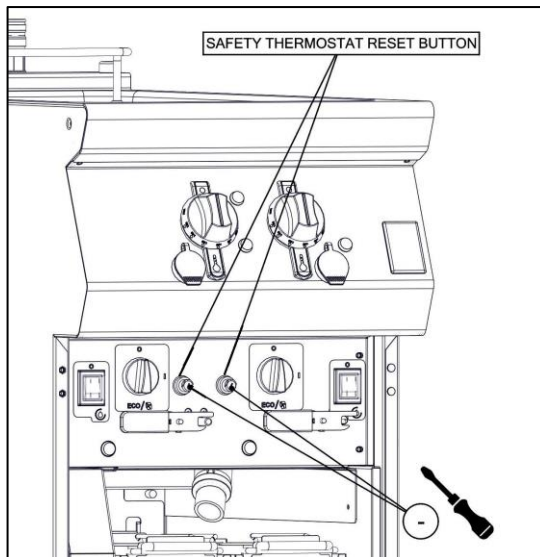
SETTING THE OIL TEMPERATURE ABOVE THE RECOMMENDED VALUE MAY REDUCE THE LIFE OF OIL.

NEVER LEAVE A WORKING UNIT UNATTENDED.

NOTE: Each fryer is fitted with a thermal safety device. This will stop the heating of the medium if it becomes overheated. This appliance will always fail safe.

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

- a) Turn Temperature Control Knob to “Off Position”
- b) Turn Mode Control Knob to “Element Off”.
- c) Allow oil to cool below 180°C.
- d) Remove the black dust cover on the safety thermostat and reset the green button with a pen or similar item as shown below.



- e) Turn Mode Control Knob to “Element On”.
- f) Turn Temperature Control Knob to desired temperature.
- g) If the safety thermostat reactivates call a qualified technician to carry out an investigation.

2.3.8 To switch appliance off, turn both Temperature Control Knobs to “Off Position” and turn both Mode Control Knobs to “Element Off”.

2.4 USING THE FRYER – ECO MODE

Use ECO mode for pre-heating. It will help to prolong the life of oil and reduce energy consumption.

2.4.1 Turn Mode Control Knob to “ECO/Fat Melt Mode”.

2.4.2 Turn Temperature Control Knob to a suitable preheating temperature, e.g. 130°C.

2.5 USING THE FRYER – FAT MELT

2.5.1 Turn Mode Control Knob to “ECO/Fat Melt Mode”.

2.5.2 Turn Temperature Control Knob to “Minimum Mark”.



SOLID FAT (E.G. BEEF TALLOW) MUST BE MELTED USING THE ECO/FAT MELT MODE IN ORDER TO AVOID FIRE CAUSED BY BURNING OF THE FAT AND/OR OVERHEATING THE ELEMENT.

2.6 FILTRATION

2.6.1 Ensure the Heating Elements are turned off.

2.6.2 Wait 15/20 minutes to allow oil to cool.

2.6.3 Ensure Filtration Basket & Mesh Filter are clean and dry and locate them in the Oil Bucket.

2.6.4 Ensure Oil Bucket is clean and dry. Place it on the Runner Cradle and slide it back into the appliance until it engages with the pump.

2.6.5 Open drain valve and allow oil to drain from pan.

2.6.6 Attach the Oil Return Pipe by pushing it into the Quick Release Connection.

2.6.7 Switch on filtration pump.

2.6.8 Clear pan of debris as stated in section 3.1.6-3.1.7.

2.6.9 Cycle oil until pan is clear of debris.

2.6.10 Close drain valve and allow pan to fill.

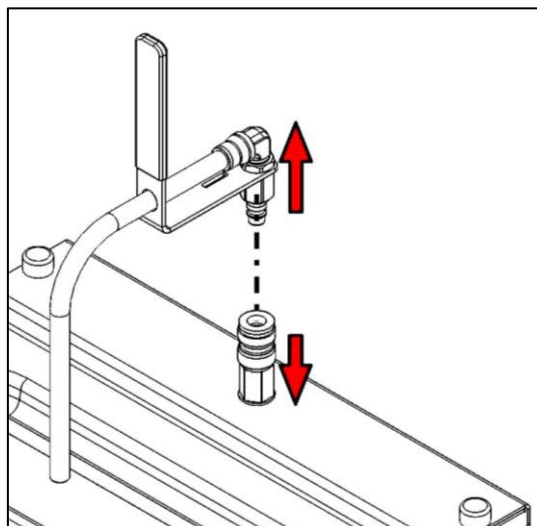
2.6.11 Once the pan is full, switch off the filtration pump.

2.6.12 After filtering wait 30 seconds before removing bucket.



CAUTION: HEAVY BUCKET WHEN FULL! TAKE CARE WHEN REMOVING THE BUCKET.

2.6.13 To remove the Oil Return Pipe, pull down on the Quick Release Connection and pull off the Oil Return Pipe as shown below.



3.0 CLEANING AND MAINTENANCE



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



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.



SUITABLE PROTECTIVE CLOTHING MUST BE WORN WHEN CLEANING THIS APPLIANCE.

NEVER PUMP WATER THROUGH THE FILTRATION PUMP AT ANY TIME! WATER AND HOT OIL ARE AN EXPLOSIVE MIXTURE.

OIL MUST BE ALLOWED TO COOL TO A SAFE TEMPERATURE BEFORE DRAINING. DO NOT OVERFILL OIL BUCKET. ALL SPILLS ONTO THE PRODUCT AND ON THE FLOOR SHOULD BE CLEANED UP IMMEDIATELY.

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.

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.

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

Note: All surfaces are easier to clean if spillage is removed before it becomes burnt on, cleaned daily.

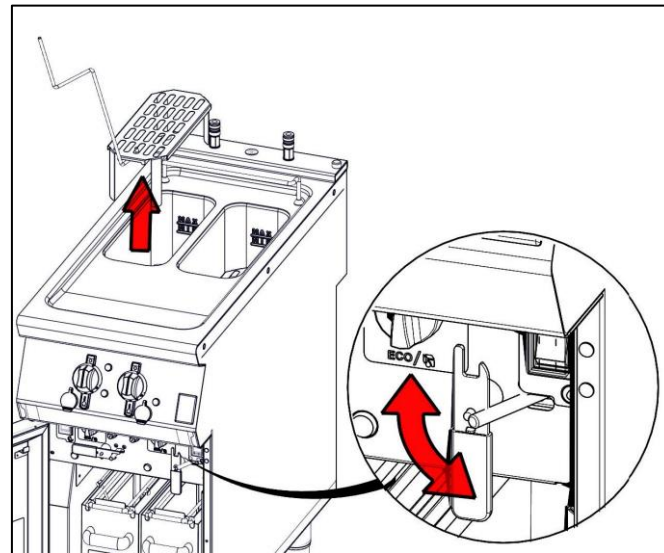
It should be noted that certain scouring pads including nylon types can easily mark stainless steel. Care should be exercised during cleaning process. When rubbing stainless steel with a cloth, always rub in grain direction.

3.1 CLEANING AND MAINTENANCE

3.1.1 Switch appliance off and cool down.

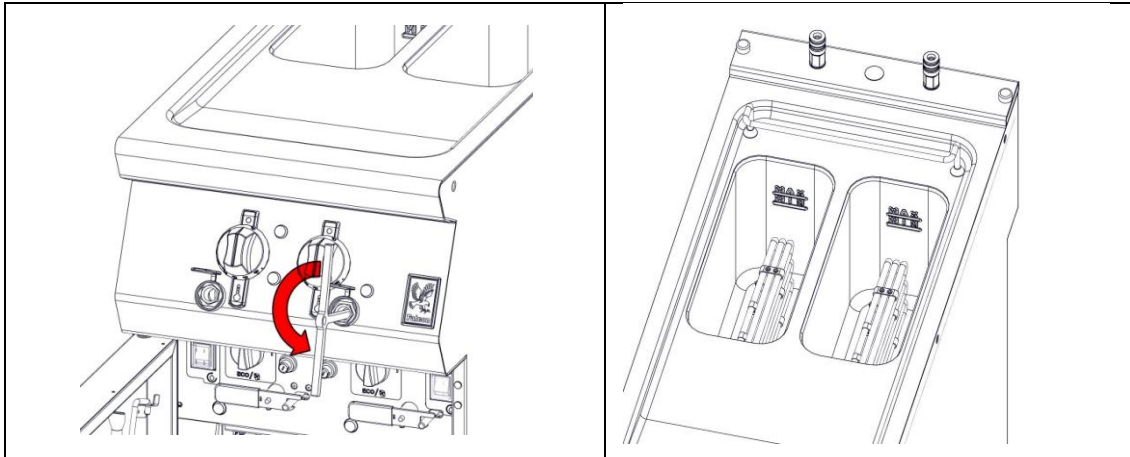
3.1.2 Ensure Filtration Basket & Mesh Filter are located in the Oil Bucket. Place Oil Bucket on the Runner Cradle and slide it back into the appliance until it engages with the pump.

3.1.3 Remove Baskets and Fry Plate. If the Fry plate is hot, use the Drain Prod/ Lifting / Scraping Tool as shown in below left.



3.1.4 Turn Drain Valve to drain oil from pan as shown above.

3.1.5 Open Element turn cover caps and Insert element turn key to rotate the Heating Elements up as shown below.



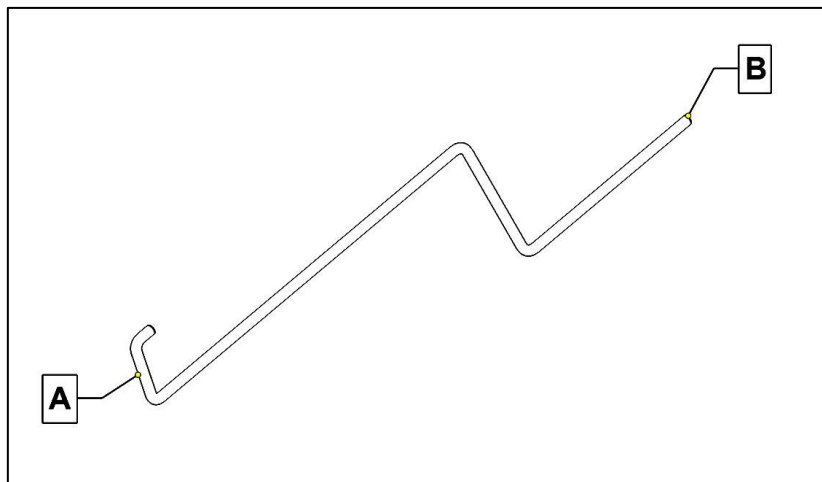
ALWAYS USE THE ELEMENT ROTATING HANDLE TO ROTATE HEATING ELEMENTS. DO NOT ROTATE ELEMENTS BY HAND OR ANY OTHER TOOL.

3.1.6 Attach the Oil Return Pipe and switch on the filtration pump. Move Oil Return Pipe from side to side to wash away debris (see section 2.6.13).

3.1.7 Use the scraping end (A) of the Drain Prod / Lifting / Scraping Tool as shown below to scrape any debris in the pan down the drain. Use the drain prod end (B) to push any debris down the drain if drain gets blocked.



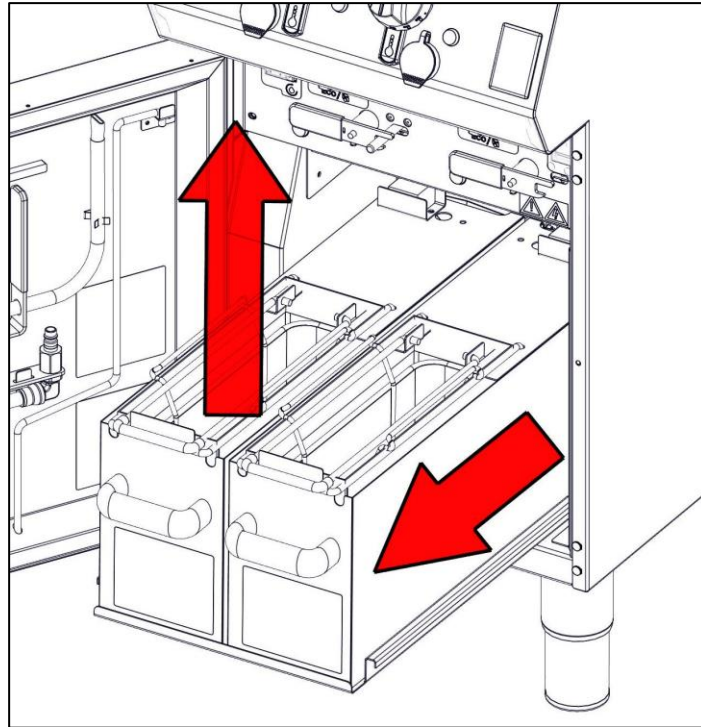
FAILURE TO ROTATE THE HEATING ELEMENT BEFORE USING THE DRAIN PROD MAY RESULT IN DAMAGE TO THE THERMOSTAT CAPILLARIES.



3.1.8 It is recommended to use the accessory hose (see section 8.2) and switch on the filtration pump to flush out the excess debris from hard to reach places.

3.1.9 After filtering wait 30 seconds before removing bucket.

3.1.10 Remove Oil Bucket by pulling it forward then lifting it upwards by the wire handle as shown below.



CAUTION: HEAVY OIL BUCKET WHEN FULL! TAKE CARE WHEN REMOVING THE BUCKET.

3.1.11 Remove the Filtration Basket & Mesh Filter and discard the collected debris.

3.1.12 Empty the oil from the Oil Bucket into a separate container. Replace the Oil Bucket back in the fryer.

3.1.13 Soak Baskets, Fry Plate, Filtration Basket and Mesh Filter in hot soapy water.

3.1.14 Wash, rinse and dry above components thoroughly.

3.1.15 Ensure element turn cover cap is closed.

3.1.16 Close drain Valve and fill pan with hot soapy water to the MIN mark.

3.1.17 Clean pan with soft, clean cloth and rub away any stubborn staining with scouring pad.

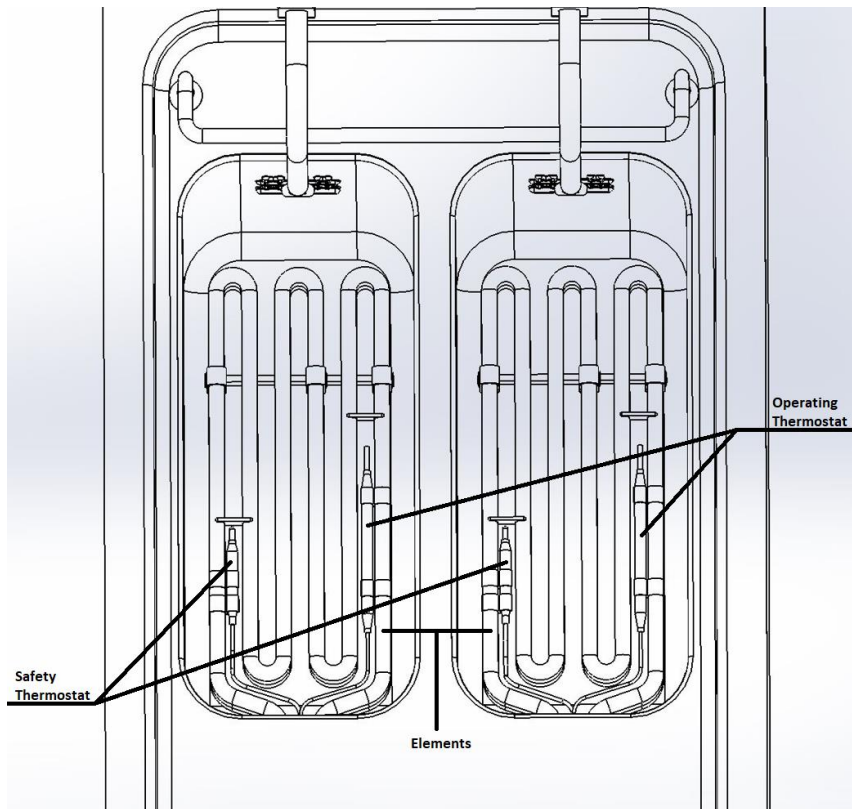
3.1.18 Clean the elements, the safety and operating thermostats, removing any food debris which could detrimentally affect the performance and safety of the appliance.

TAKE CARE WHEN CLEANING NOT TO DISLODGE OR DAMAGE THERMOSTAT SENSORS ON THE HEATING ELEMENTS AS SEEN IN SECTION 7.7.2.



DISLODGING OR DAMAGING THE THERMOSTAT PROBES OR THEIR CAPILLARIES CAN INCREASE THE RISK OF OVERHEATING OR FIRE.

IF THE THERMOSTATS OR CAPILLARIES ARE DAMAGED THEN DO NOT TURN THE APPLIANCE ON. CONTACT FALCON OR YOUR APPROVED SERVICE PROVIDER TO UNDERTAKE THE NECESSARY REPAIRS.



Location of
Safety and
Operating
Thermostat
probes

3.1.18 Open Drain Valve to empty water into Oil Bucket.

3.1.19 Rinse pan and dry thoroughly.

3.1.20 Remove Oil Bucket and empty the water into the sink.

3.1.21 Wash, rinse and dry Oil Bucket thoroughly.

3.1.22 Rotate the Heating Elements back down using the Element Rotating Handle.



ALWAYS USE THE ELEMENT ROTATING HANDLE TO ROTATE HEATING ELEMENTS. DO NOT ROTATE ELEMENTS BY HAND OR ANY OTHER TOOL.

3.1.23 Close Drain Valve and replace all removed components.

4.0 SPECIFICATION

4.1 APPLIANCE WEIGHT TABLE

APPLIANCE	UNIT WEIGHT (kg)	PACKED WEIGHT (kg)
E9342	65	75
E9342B2	65	75
E9342F	73	83
E9342F2	81	91

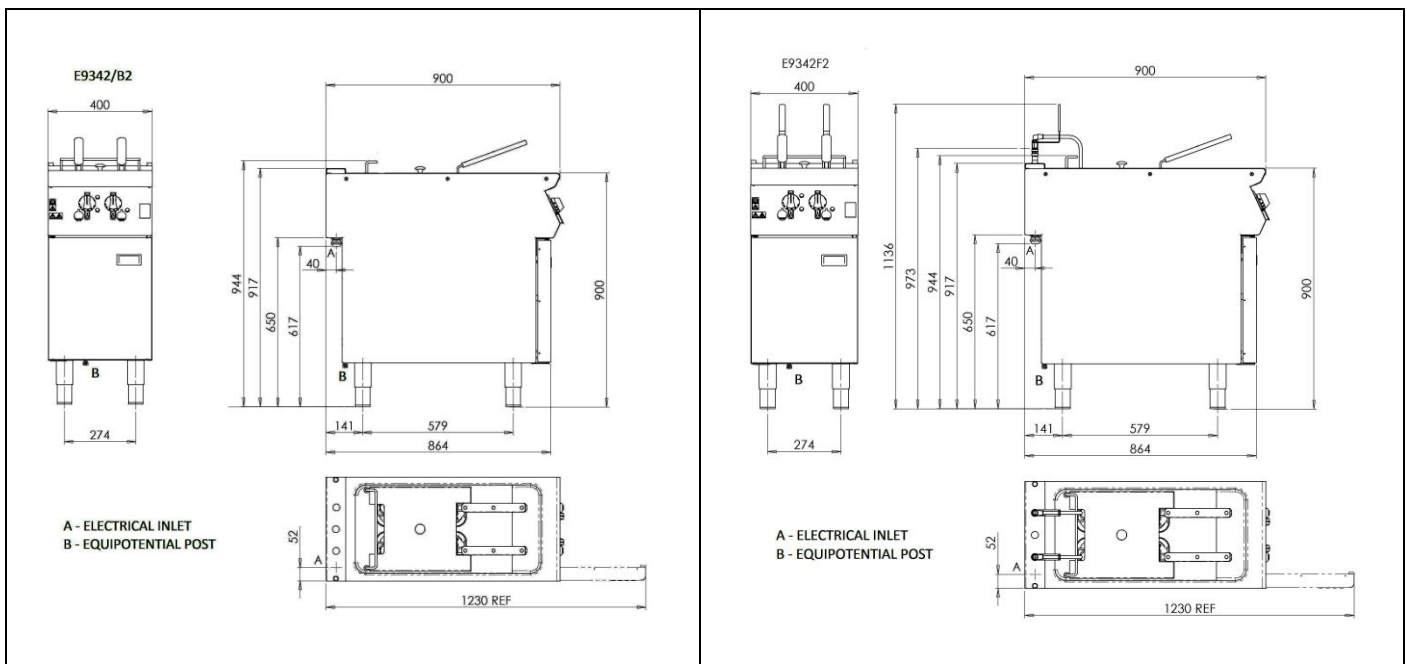
4.2 TECHNICAL DATA TABLE

PHASE	CURRENT			POWER (kW) @ 230V
	MIN (A) @ 230V	MAX (A) @ 230V	ACTUAL (A) @ 230V	
L1	19.57	22.83	21.74	5
L2	19.57	22.83	21.74	5
L3	19.57	22.83	21.74	5



**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

6.1 SITING / CLEARANCES

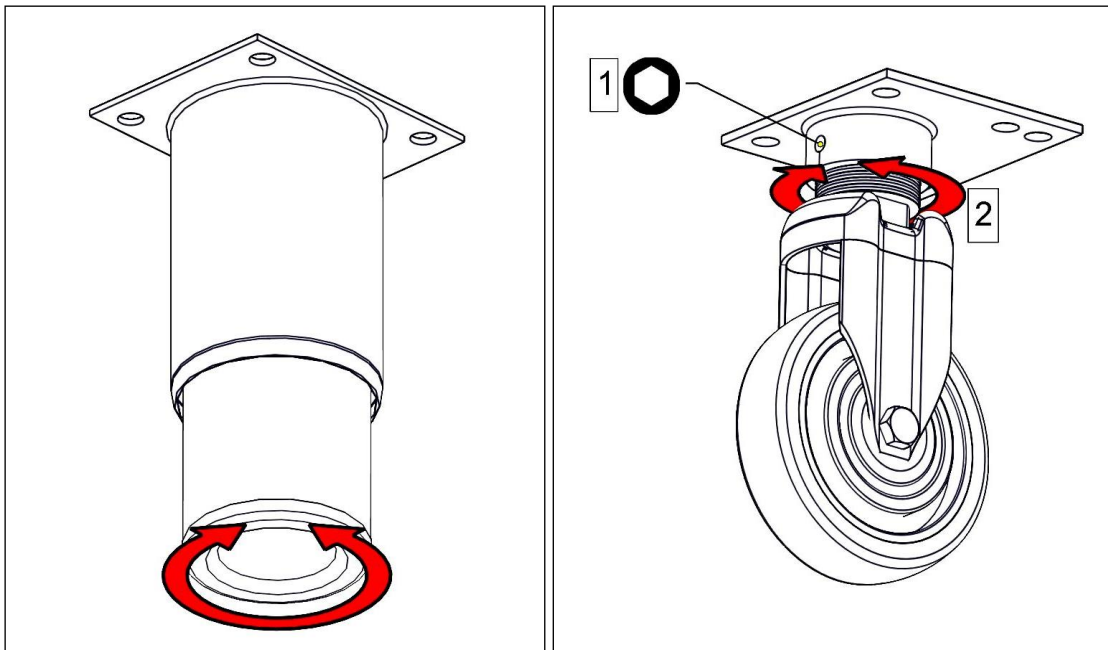
This appliance can be sited next to a combustible wall.



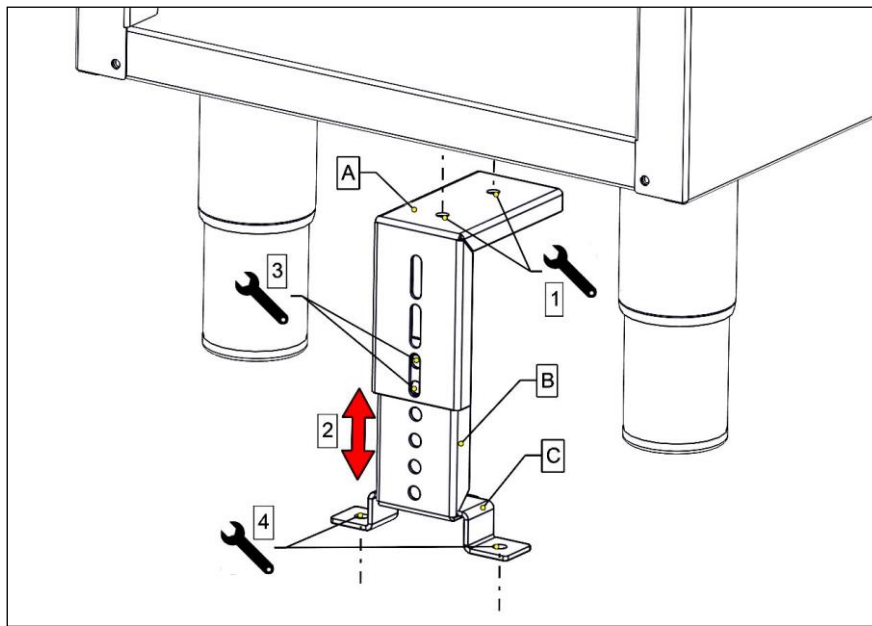
IF SITING THE NECESSARY CLEARANCES TO ANY COMBUSTIBLE WALL MUST BE THE LARGEST FIGURE GIVEN FOR INDIVIDUAL APPLIANCES INSTRUCTIONS.

6.2 ASSEMBLY

6.2.1 Position the appliance and level using feet adjusters or castors as shown below.



6.2.2 Appliance to be fixed to the floor using the supplied anti tilt device as shown below.



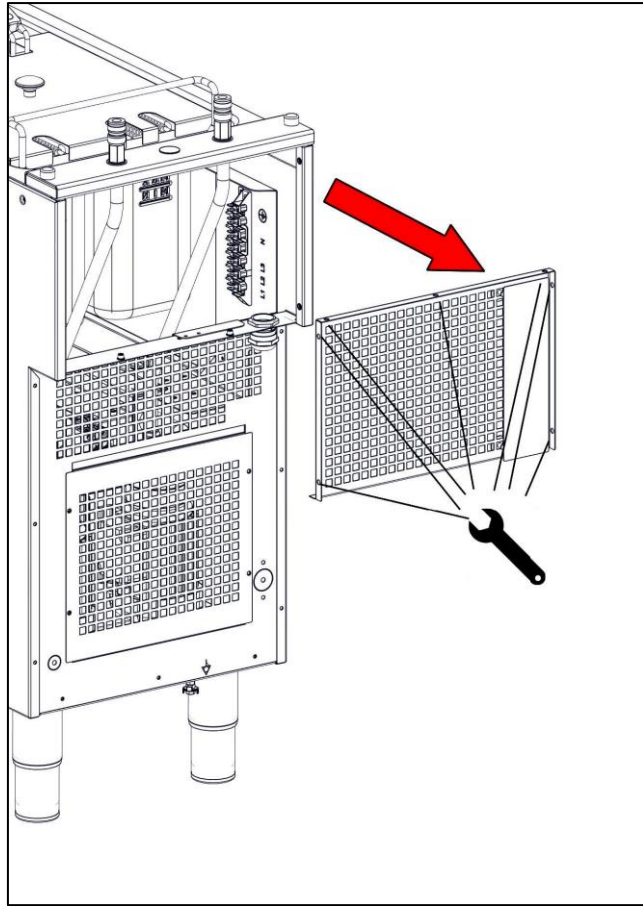
6.3 ELECTRIC SUPPLY & CONNECTION

The location of the electrical inlet is as seen in section 5.0. This unit is suitable for AC supplies only. The 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 with a 32A plug.

To install the mains supply cable, remove rear access panel as shown below and feed the cable into Terminal Block as shown.

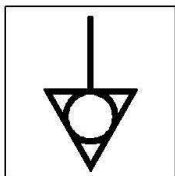


THIS APPLIANCE MUST BE EARTHED

6.4 COMMISSIONING

Refer to section 2.0 for operation. For each fryer well carry out the following operation:

- 6.4.1 Fill pan with cold oil to the MIN mark.
- 6.4.2 Turn mains power supply on.
- 6.4.3 Ensure red neon illuminates.
- 6.4.4 Turn elements on and turn temperature control knob to 185°C.
- 6.4.5 Ensure amber neon illuminates.
- 6.4.6 Rotate the heating elements up as shown in section 3.1.5.
- 6.4.7 Ensure amber neon switches off.
- 6.4.8 Rotate elements back down.
- 6.4.9 Ensure amber neon illuminates. If amber neon switches on and off when rotating the heating elements, the micro switch is operating correctly.
- 6.4.10 Let cooking oil heat up. When amber neon switches off, check the oil temperature in the middle of the pan. Ensure it reaches between 185°C-200°C.
- 6.4.11 If safety thermostat is activated, refer to section 2.3.7 to reset it.
- 6.4.12 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.

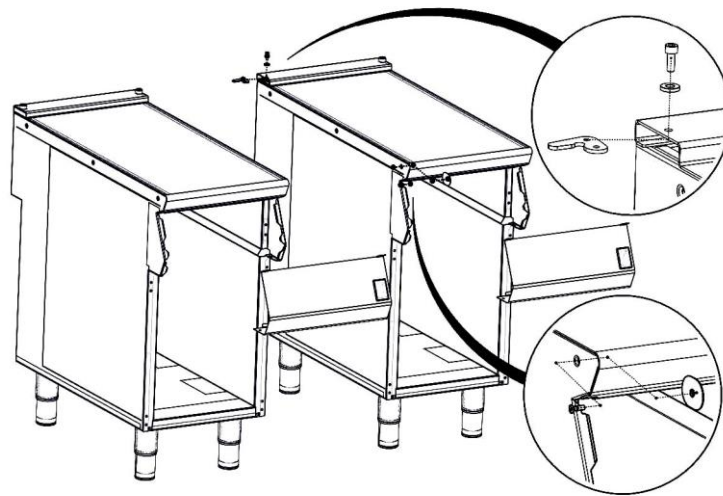
6.5 SUITING

6.5.1 Before leveling and suiting units ensure the units are fully built, including all accessories and castings.

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

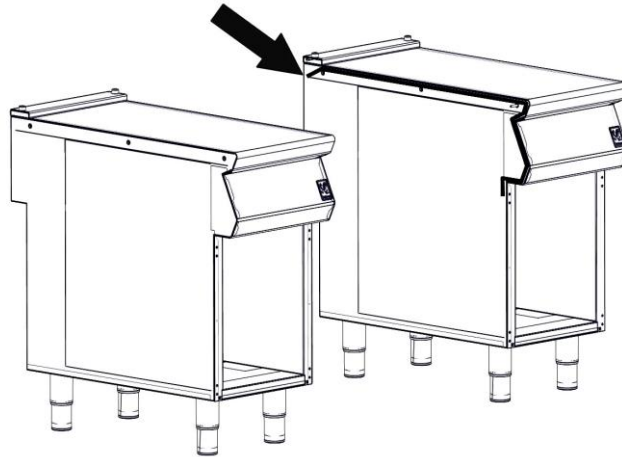
6.5.3 Remove the hob rear infill and replace with rear suiting plate and fixings.

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

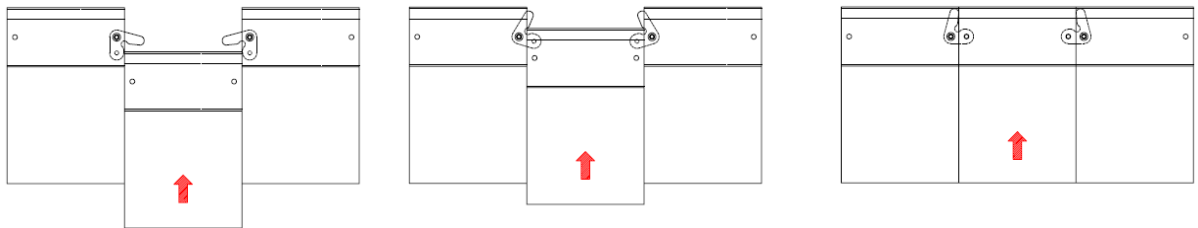


NOTE: The DLS system “Patent No. GB 2540131” is designed to give a quick and easy suiting solution. If you require an improved seal between appliances we recommend you use, a food grade, high temperature silicon sealant. This can be supplied by Falcon part no – 523400021

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



6.5.6 Slide suited units into position.

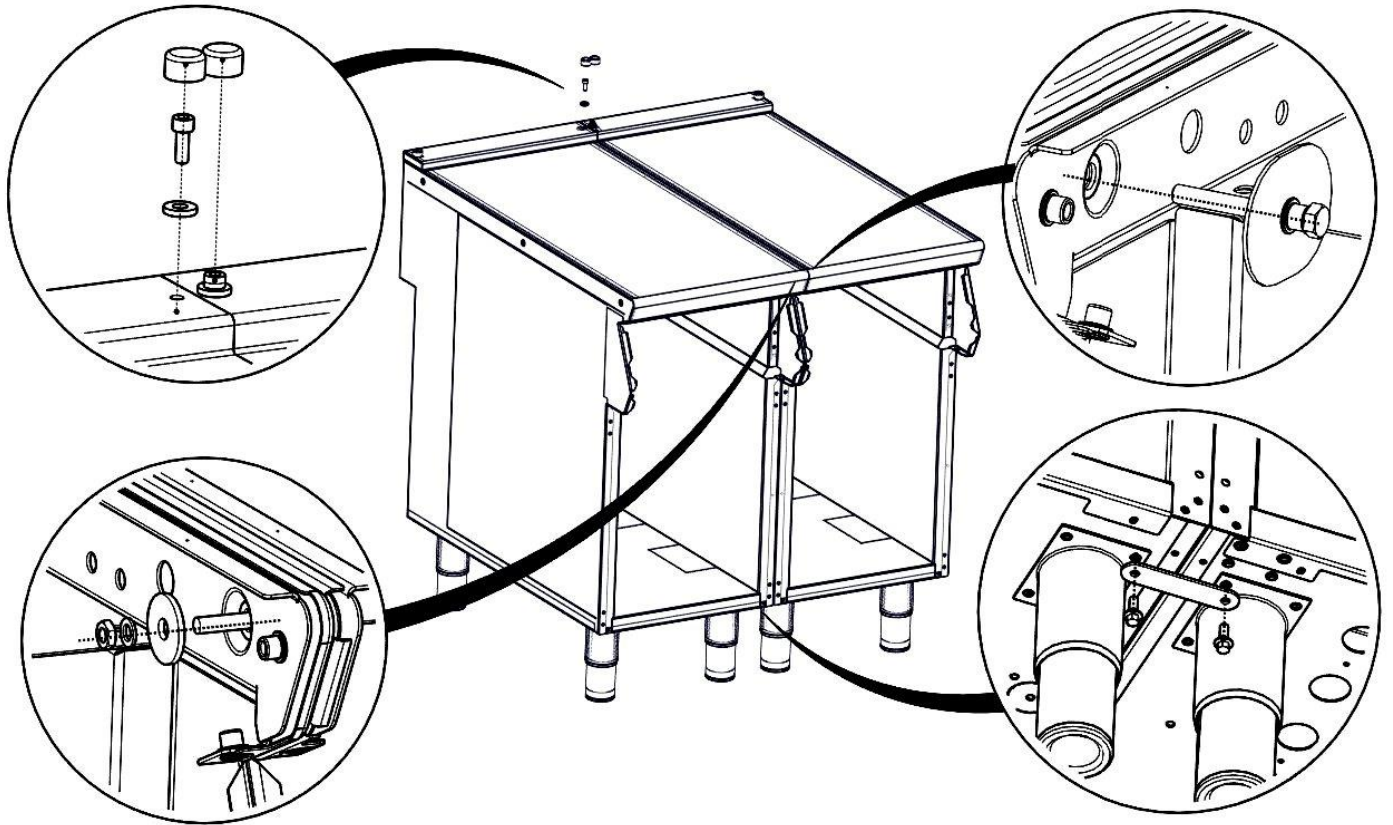


6.5.7 (A) Right hand unit: Screw the M5 x 40 screw (supplied in the kit) into one of the suiting plates as shown and then insert through the front fixing holes of both units.

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

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

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



6.5.11 Replace control panel.

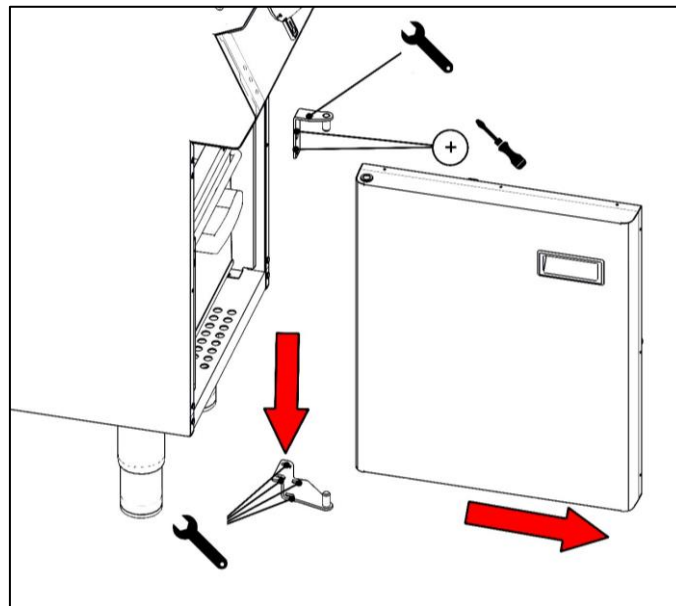
7.0 SERVICING

For Service and Warranty Information see section 11.0

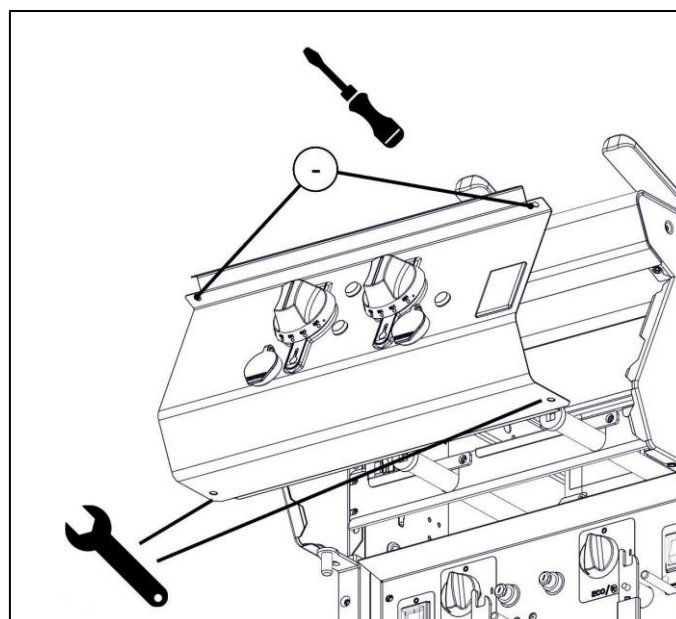


BEFORE ATTEMPTING ANY MAINTENANCE, ISOLATE THE APPLIANCE AT THE MAINS SWITCH AND TAKE STEPS TO ENSURE THAT IT IS NOT INADVERTENTLY SWITCHED ON.

7.1 DOOR REMOVAL

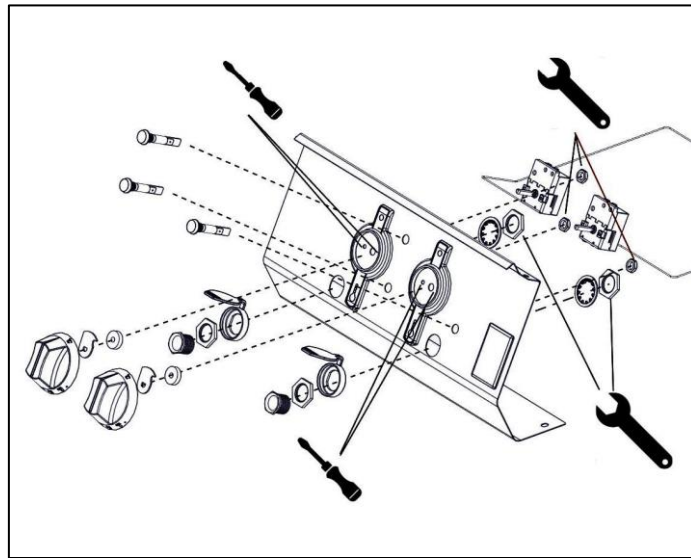


7.2 CONTROL PANEL REMOVAL (REMOVE DOOR FIRST)

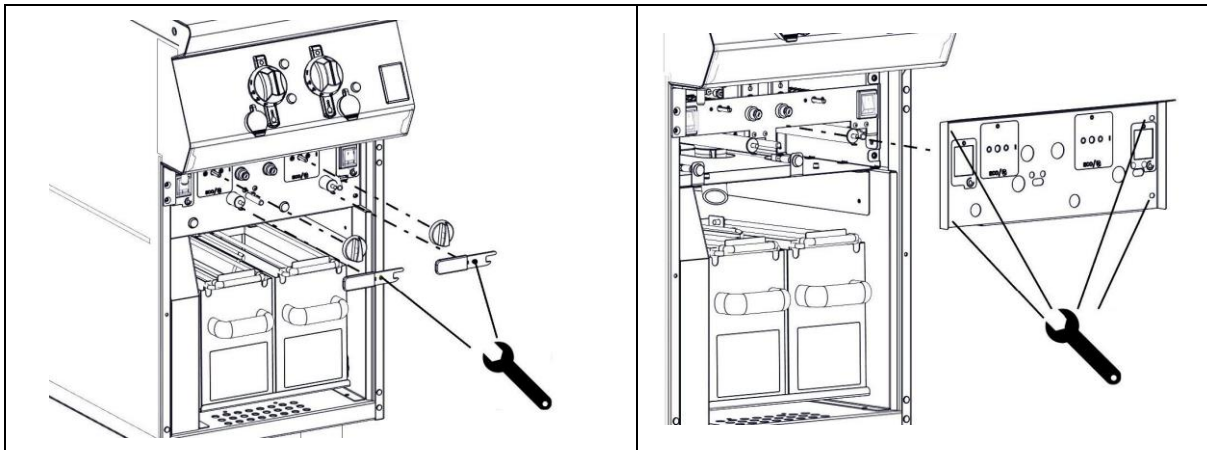


All fuses are located behind the control panel.

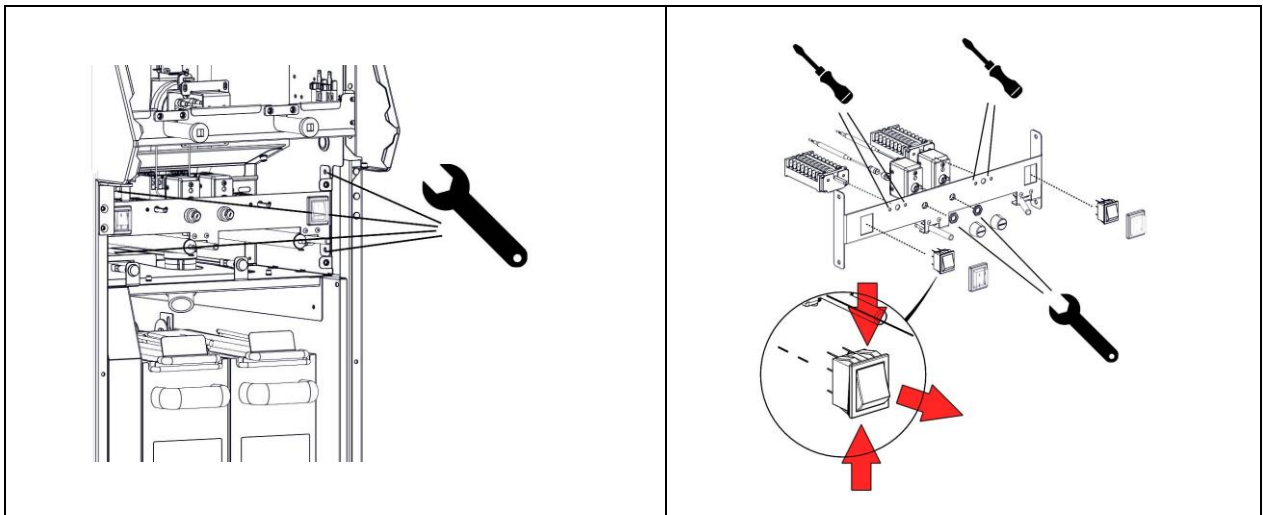
7.3 TEMPERATURE CONTROL, NEON AND COVER CAP REMOVAL



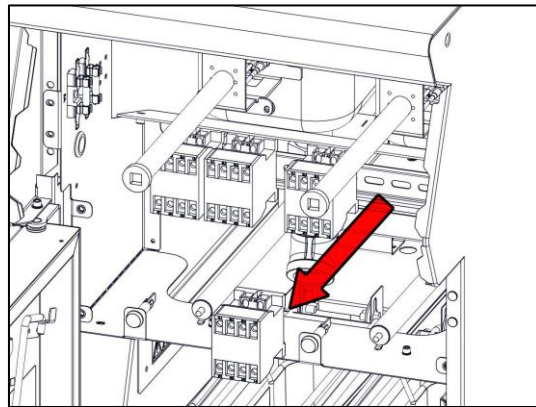
7.4 LOWER SWITCH PANEL REMOVAL



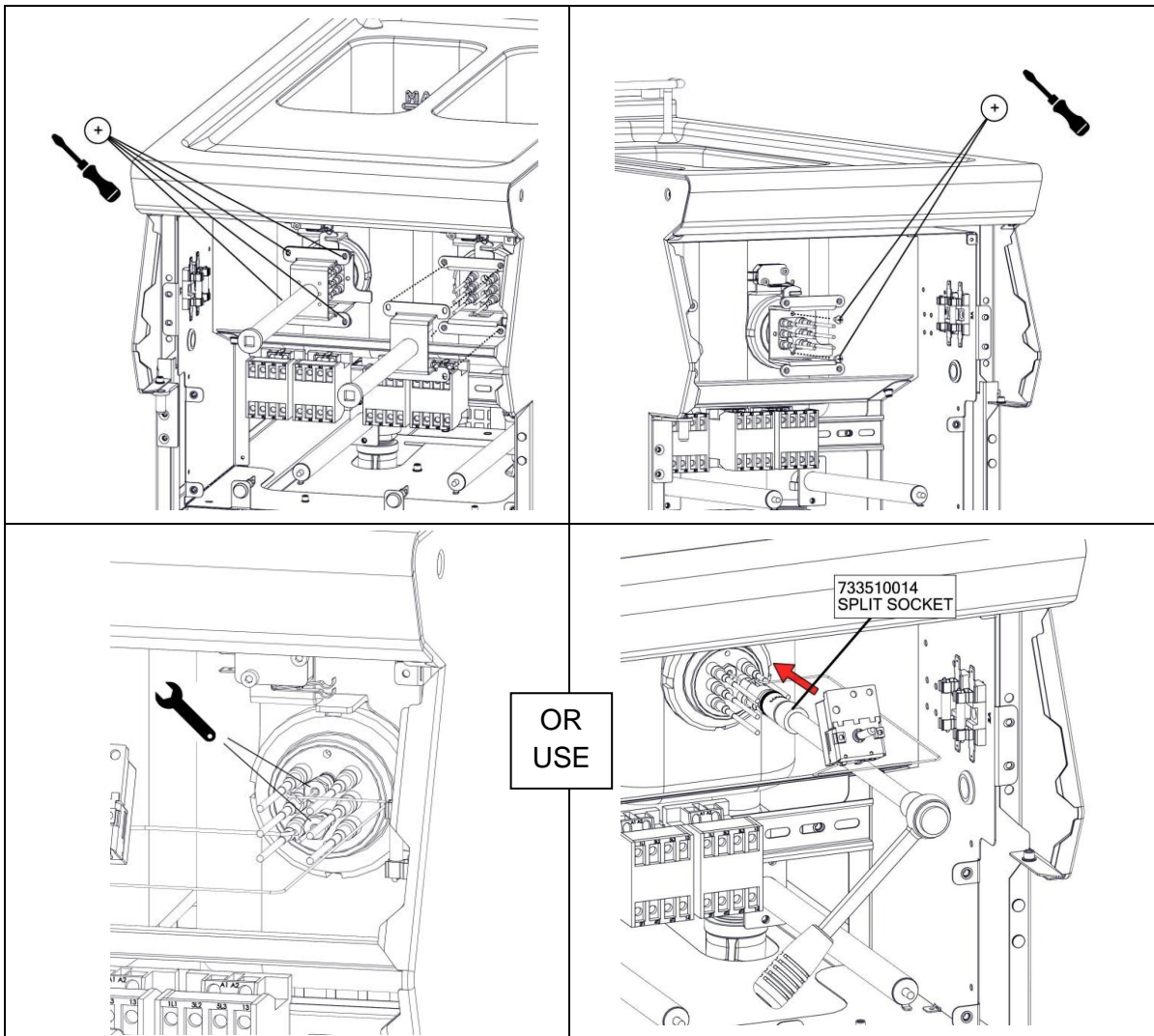
7.5 MODE CONTROL, PUMP SWITCH & SAFETY THERMOSTAT REMOVAL



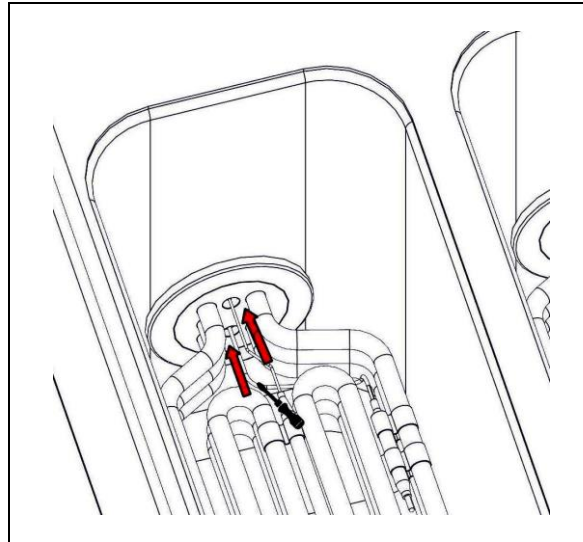
7.6 CONTACTOR REMOVAL



7.7 OPERATING AND SAFETY THERMOSTAT SENSOR REMOVAL

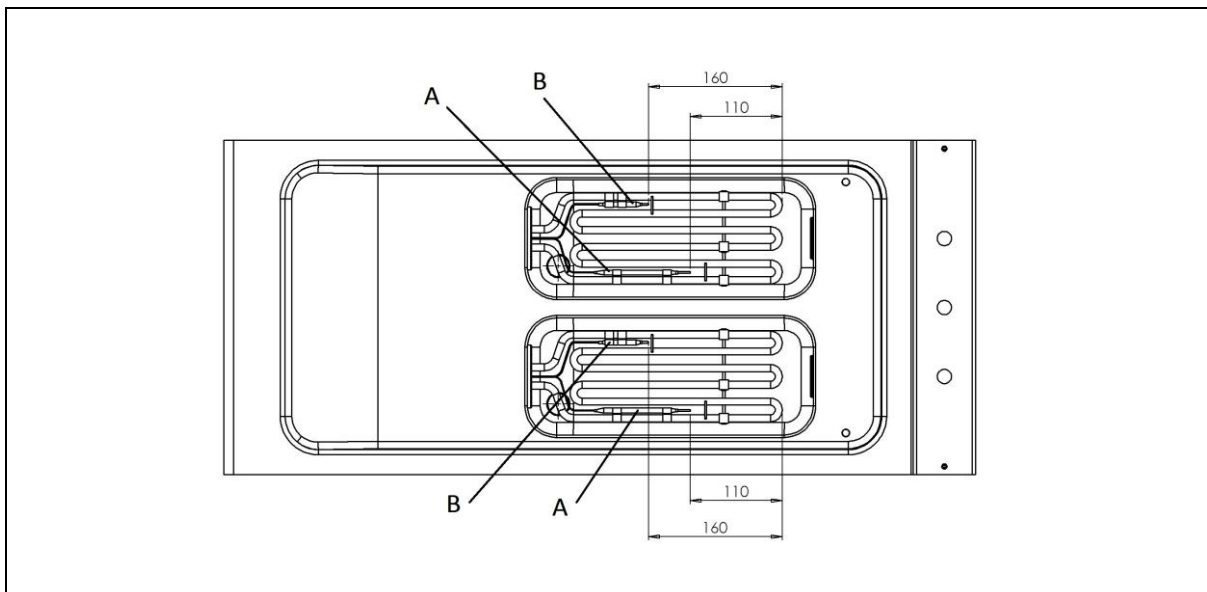


Thermostat can be removed with 10mm A/F Spanner or alternatively use Falcon part No: 733510014. **Note:** The split socket is supplied on its own and requires a 3/8" Drive Extension Bar and Ratchet.



7.7.1 Unfasten screws on micro switch hook bracket and then loosen off thermostat locking nuts. Push through sealing plugs and then feed through thermostats as required.

7.7.2 Replace thermostat sensors onto the heating elements clip as shown below. .Ensure the distance from the end of the heating elements to the tip of the operating thermostat "A" is 130mm and to the tip of the safety thermostat sensor "B" is 170mm.



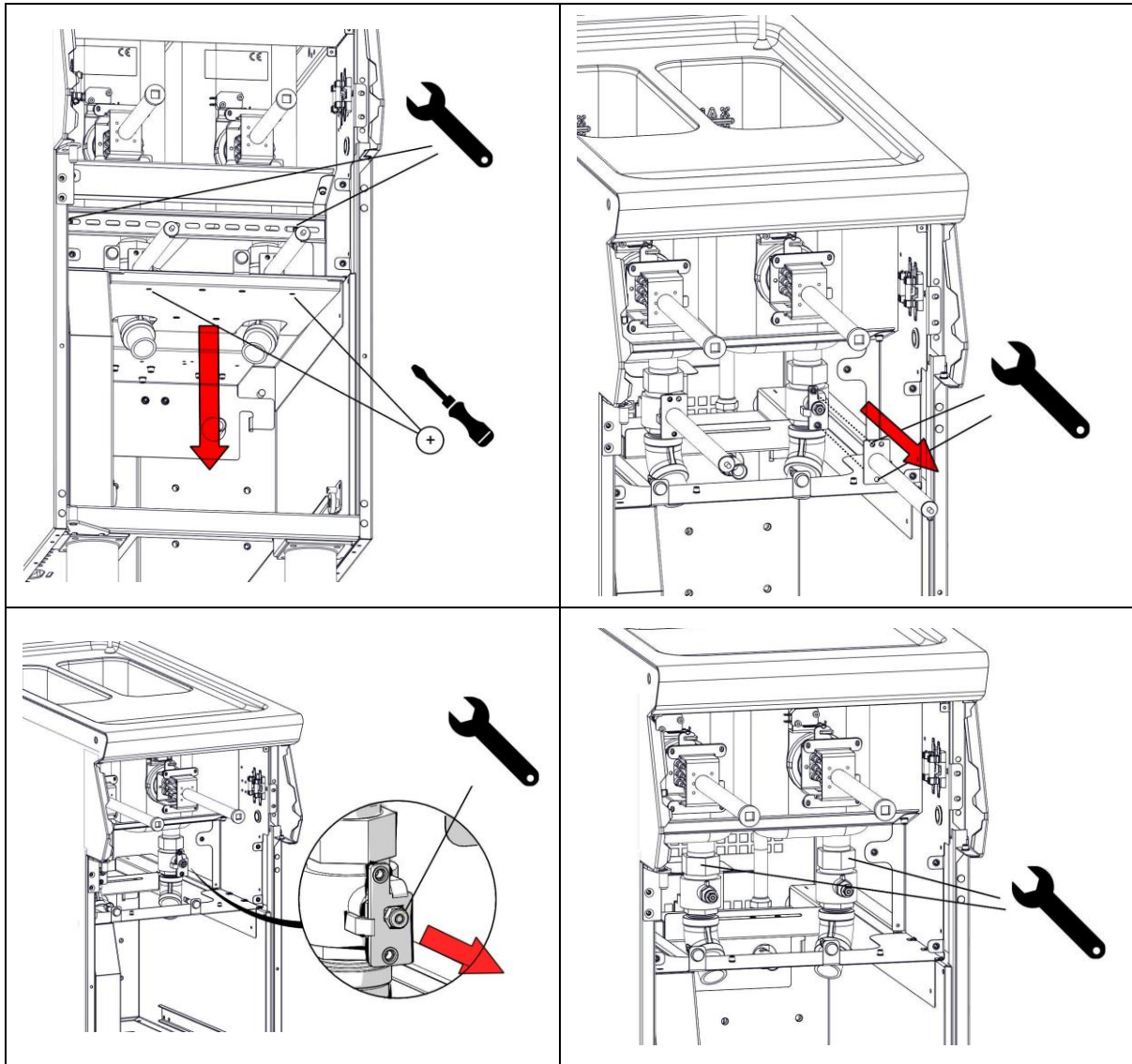
7.8 DRAIN VALVE REMOVAL

7.8.1 Remove Control panels as section 7.2.

7.8.2 Remove lower switch panel as section 7.4.

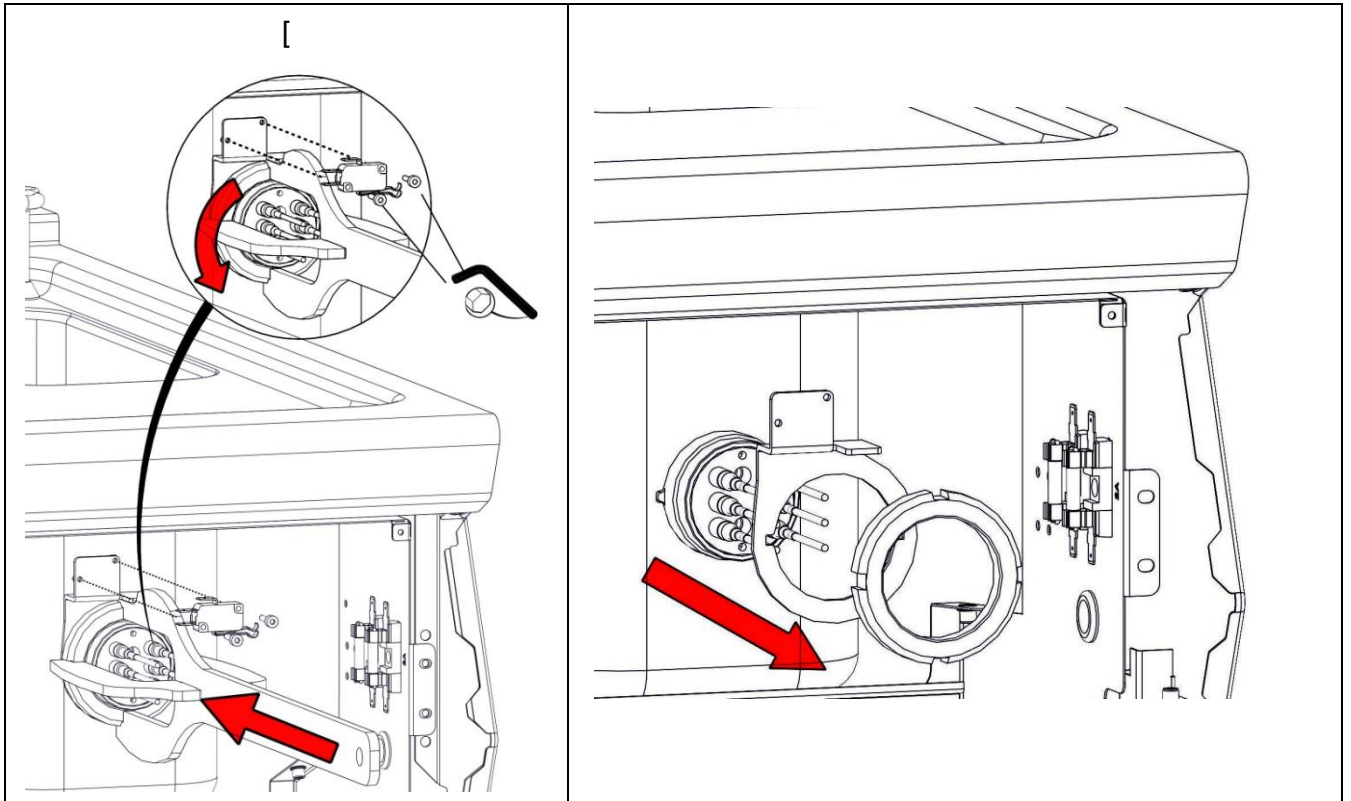
7.8.3 Remove cross rail and mode control switches as section 7.5.

7.8.4 Remove contactors as section 7.6.



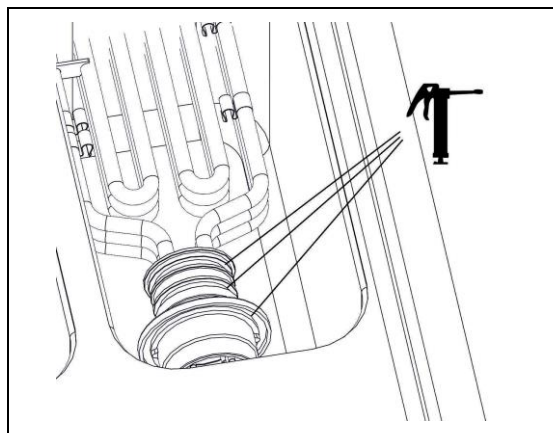
Remove drain valve as above.

7.9 HEATING ELEMENT AND MICROSWITCH REMOVAL



7.9.1 Un Fasten screws on Micro switch bracket and remove micro switch as required. Fit Element removal tool onto collar keyways as shown and fit wrench onto removal tool bar, turn wrench as above to loosen element fixing collar.

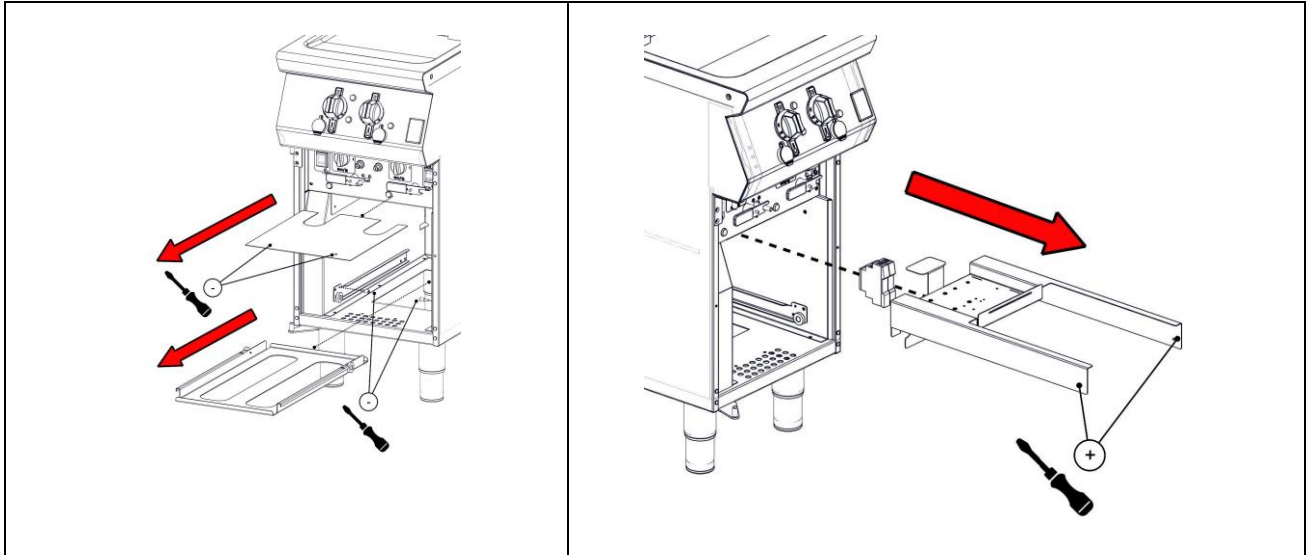
7.9.2 Remove collar and micro switch mounting bracket.



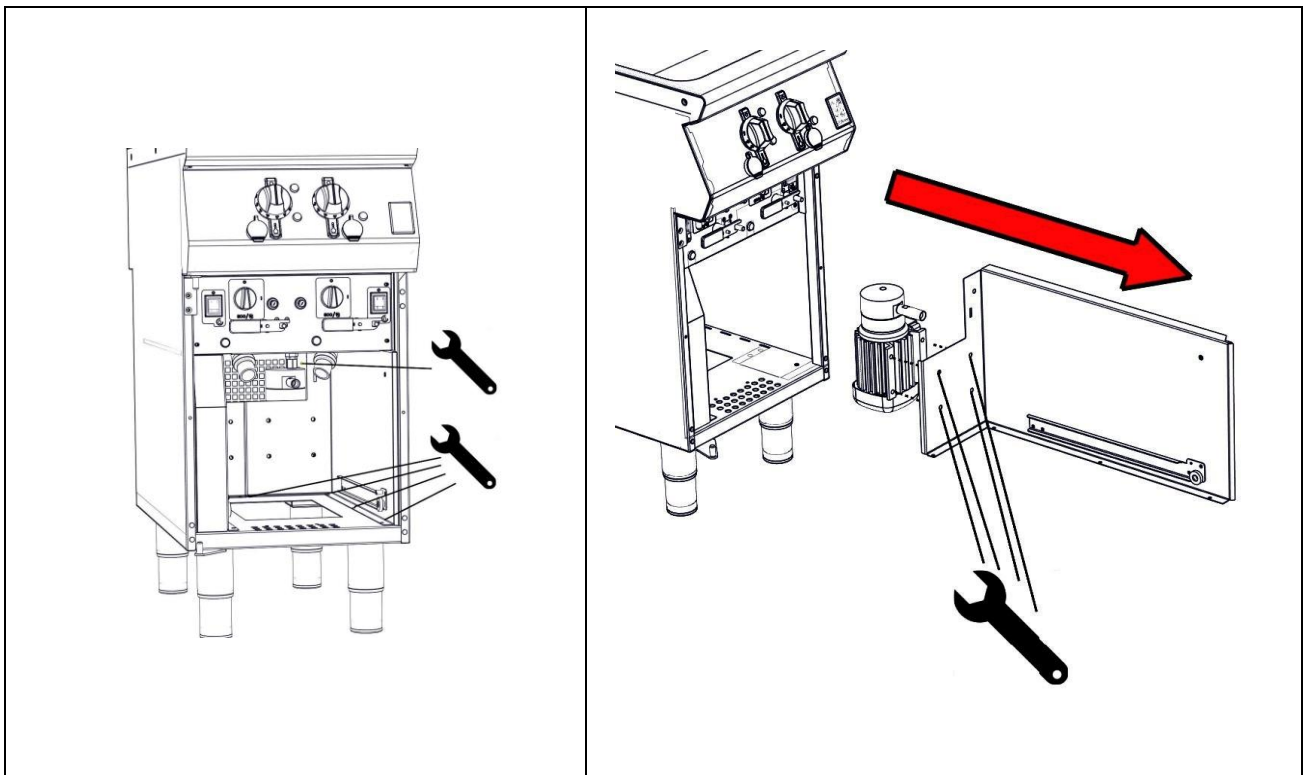
7.9.3 When replacing the elements, ensure to apply food grade lubricant around the O-rings as shown above. This Lubricant can be supplied by Falcon part No. 733500027

7.10 PUMP & TIMER REMOVAL (FROM FRONT)

7.10.1 Remove front bucket cover and bucket runner cradle as shown then remove main bucket cover as required. Timer(s) can be removed from the Din Rail as necessary.

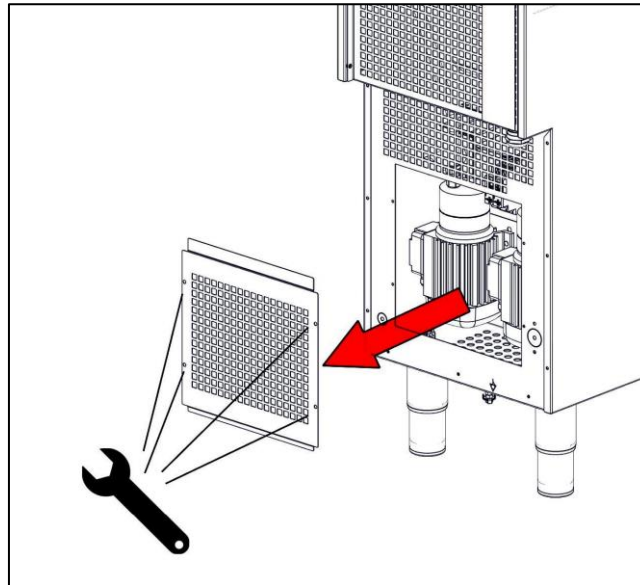


7.10.2 Remove pipe connection and runner support(s) fixing screws as shown below and pull forward to access pump.



7.11 PUMP & TIMER REMOVAL (FROM REAR)

7.11.1 First remove rear access panel as shown.



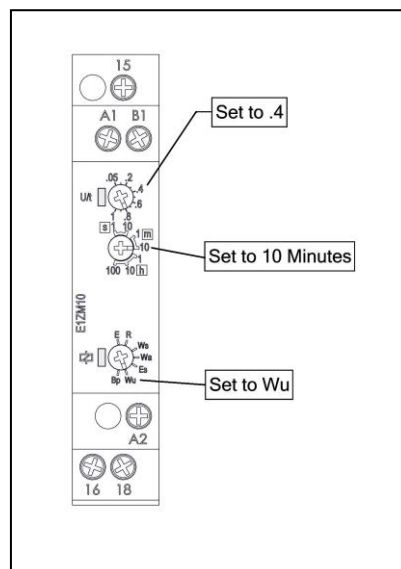
7.11.2 Now remove pump and timer as shown in 7.10.1

7.11.3 PUMP TIMER SETTINGS FOR 230V

7.11.4 Set top function to "0.4".

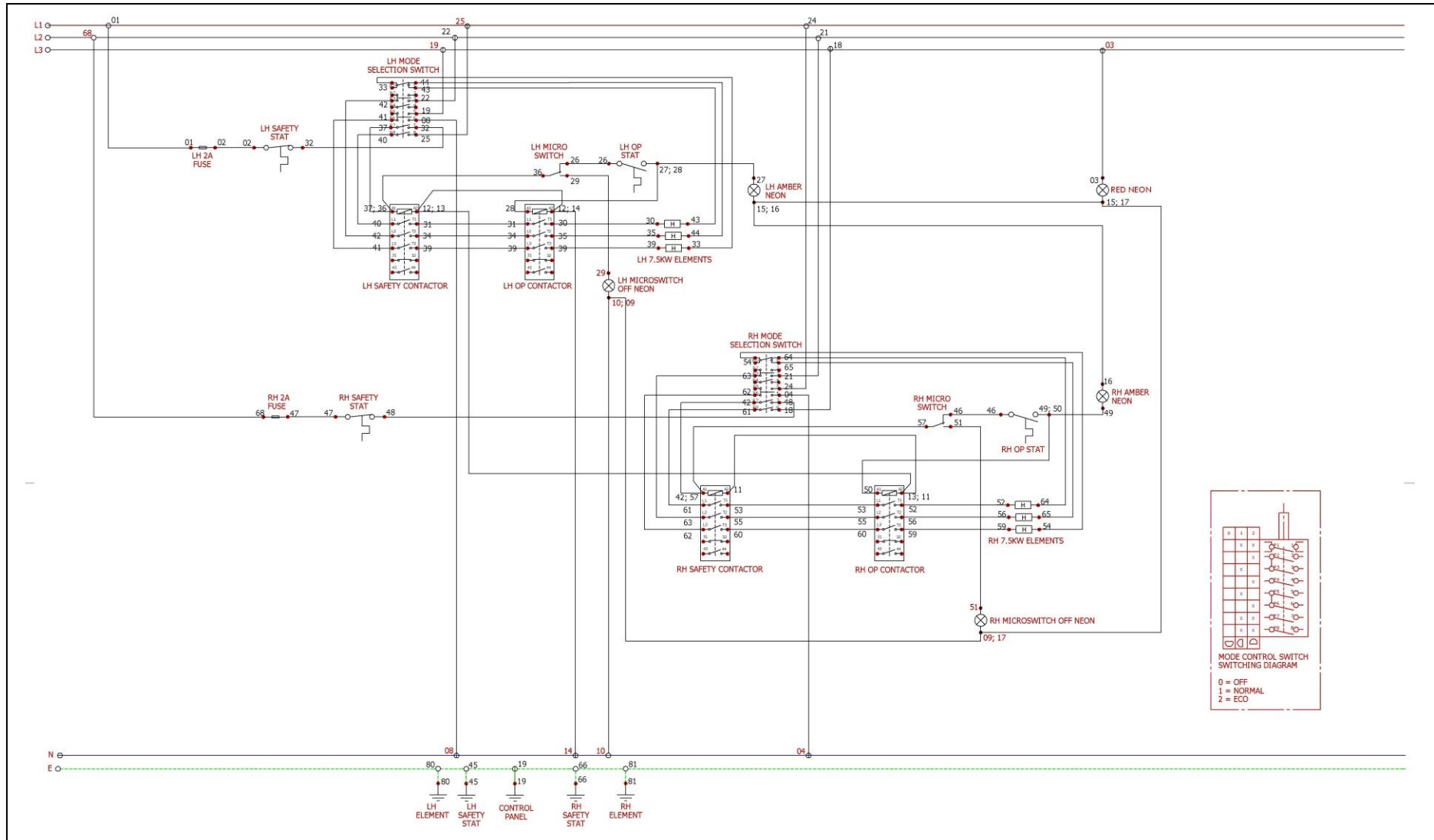
7.11.5 Set middle function to "10" minutes

7.11.6 Set base function set to "Wu".



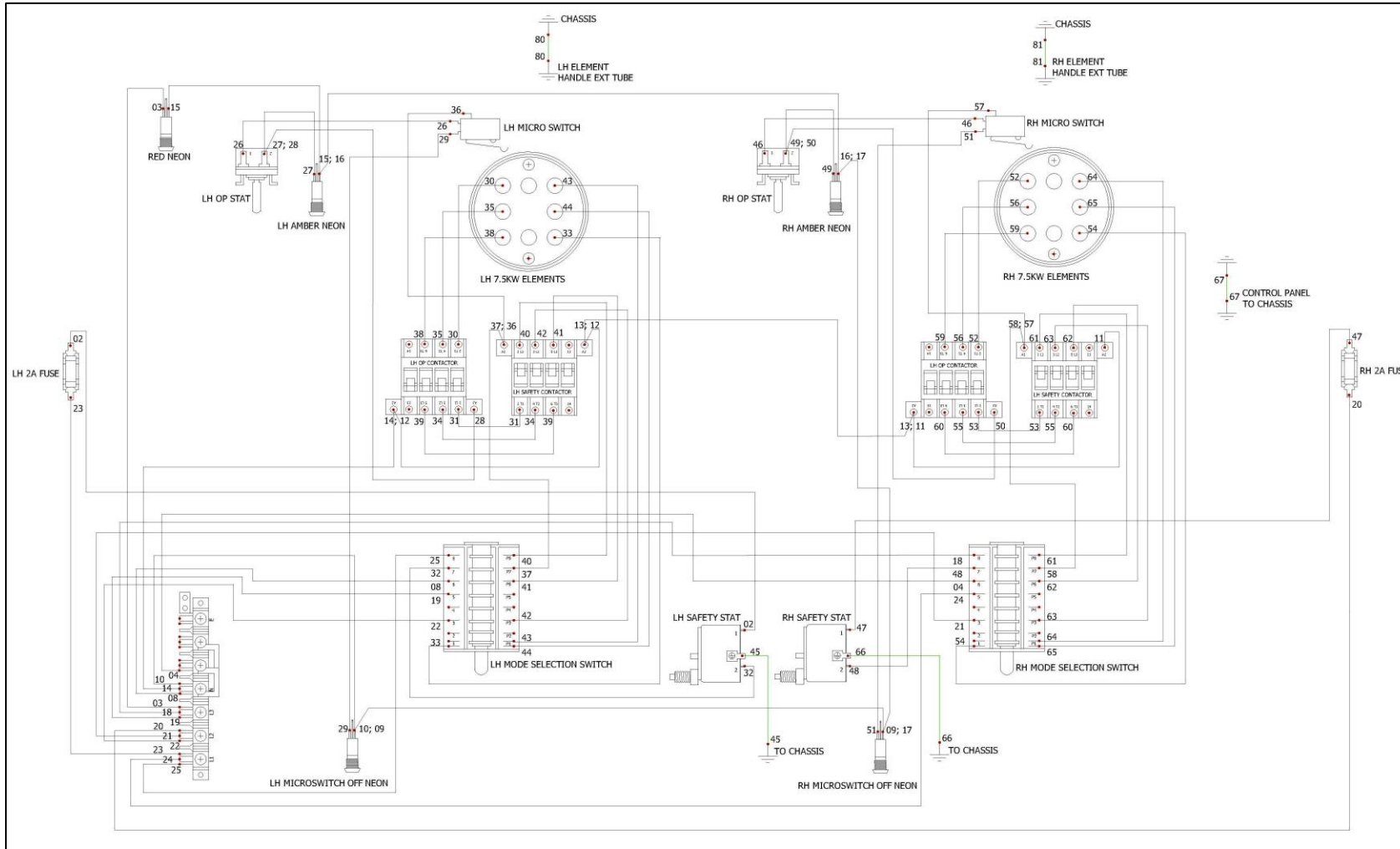
7.12 CIRCUIT DIAGRAMS

7.12.1 E9342/B2 Circuit Diagram

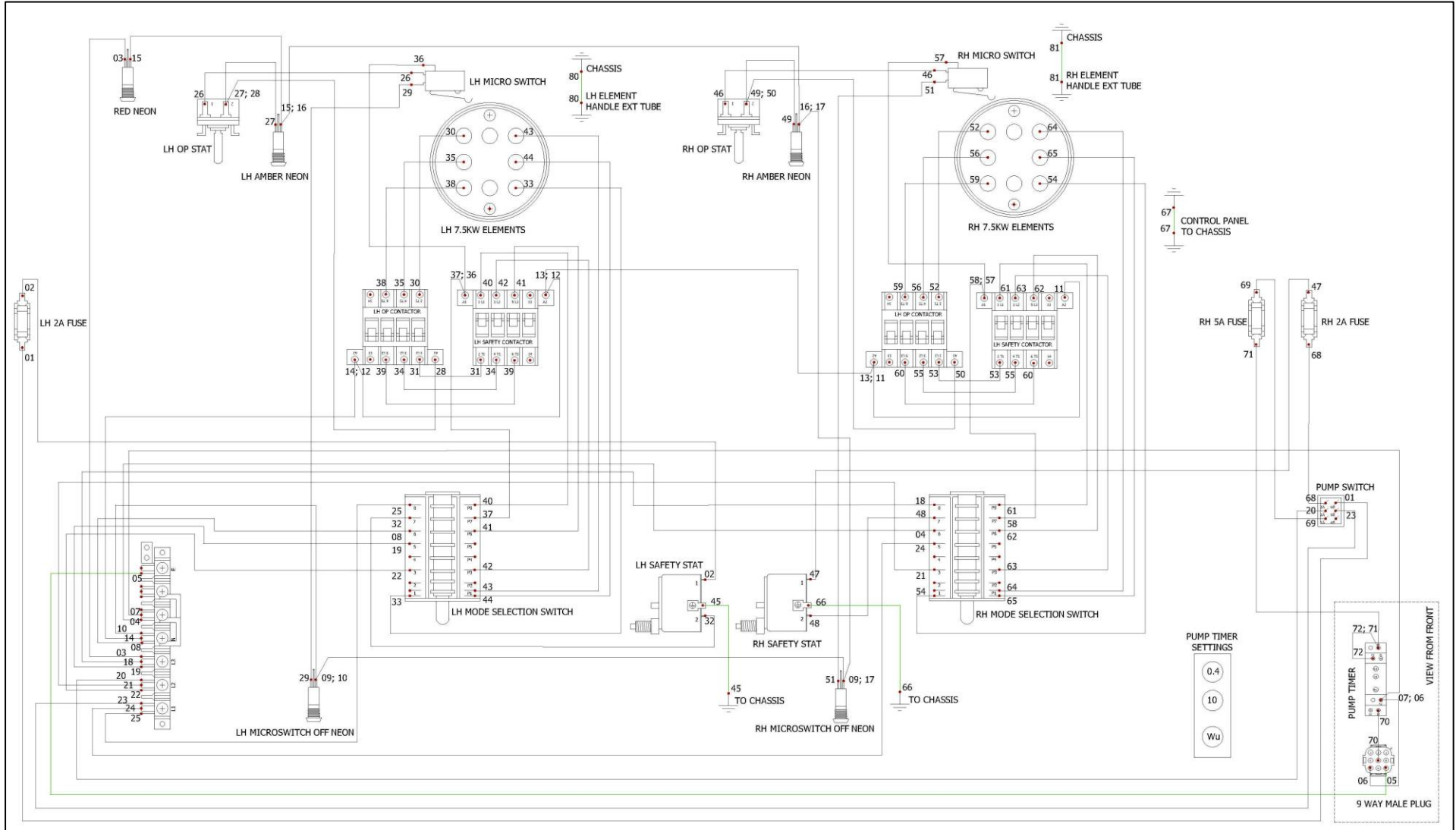


7.13 WIRING DIAGRAMS

7.13.1 E9342/B2 Wiring Diagram



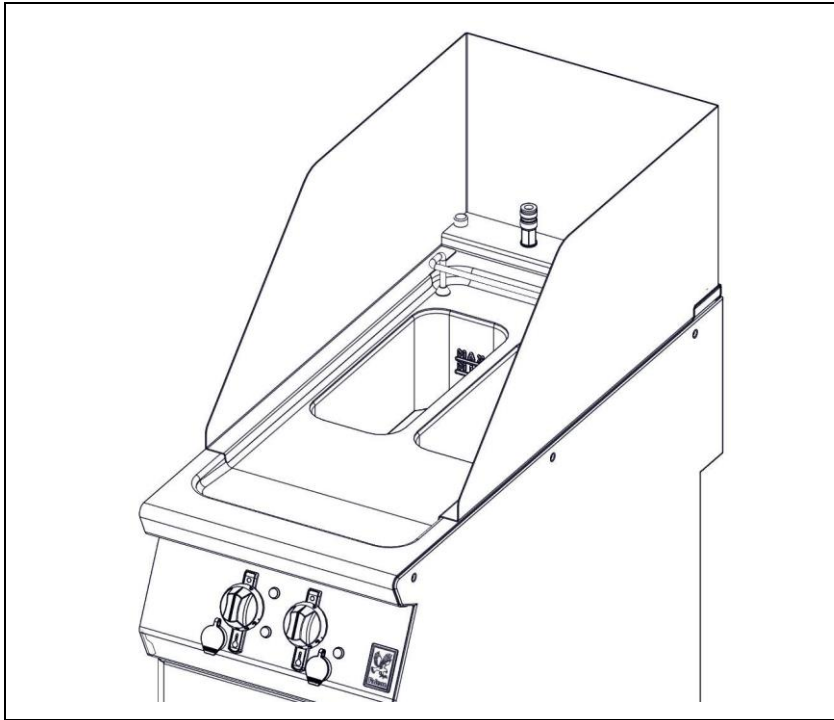
7.13.2 E9342F Wiring Diagram



8.0 ACCESSORIES

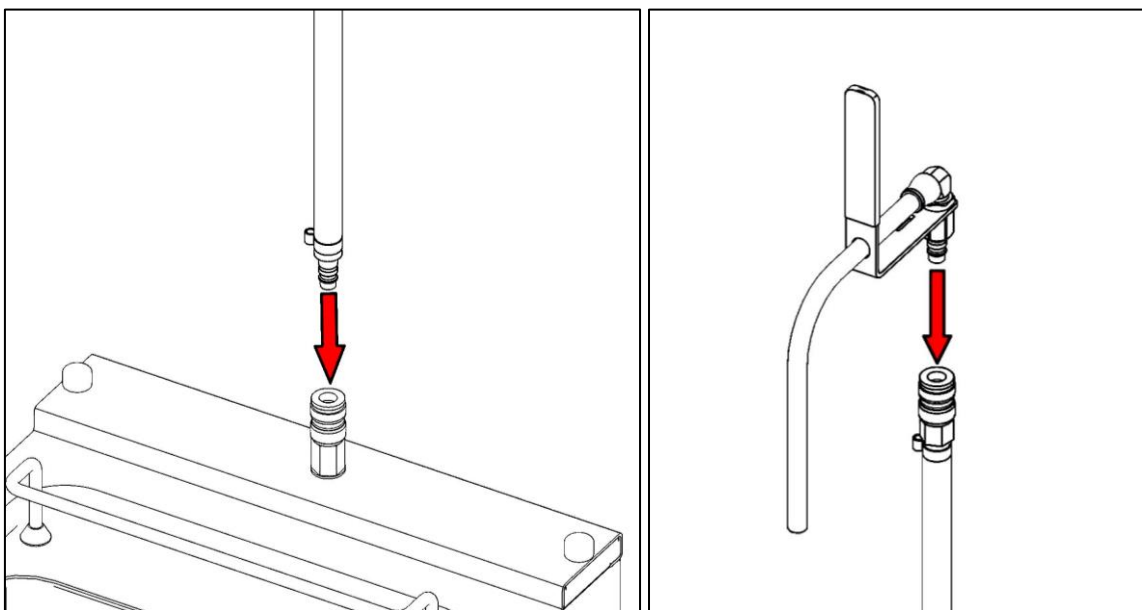
8.1 SPLASHGUARD

8.1.1 Place splashguard on top of the unit as shown.



8.2 OIL RETURN HOSE

8.2.1 Attach drain hose to the quick release connection as shown. On the other end of the drain hose, attach the oil return pipe as shown.



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	✓	
Heating elements will not turn ON	Safety thermostat has activated.	Reset safety thermostat as per section 2.3.7. If activates again call service engineer.	✓	
	Fuse has blown.	Check fuse behind control panel and replace as necessary		✓
Safety thermostat activated	Overheating	Allow to cool below 180°C	✓	
Safety thermostat activated	Low oil level	Add oil to min level mark	✓	
Micro switch neon is illuminated and elements will not turn ON.	Elements are rotated; micro switch is not fully engaged.	Rotate elements until the micro switch neon extinguishes fully	✓	
Pump stops running	Pump has ran cycle	Allow the pump to cool and then run once more	✓	
Pump stops running	Blocked pump	Clean filters regularly	✓	

PROBLEM	POSSIBLE CAUSES	REMEDY	USER	*ENG
Surge Boiling	Over loading with wet food	Reduce the amount of wet food	✓	
	Overloading with oil	Reduce the amount of oil to the Min Level	✓	
Pan Not Draining	Blocked with debris	Clean drain hole	✓	
Oil not Filtering	Blocked filters with debris	Clean filters inside the oil bucket	✓	
Debris is being returned to pan after filtering	Blocked filters in fryer bucket and overflowing, allowing unfiltered oil back to pan	Ensure oil has time to filter through strainer. Heavily unfiltered oil can block pump	✓	

*ENG Service engineer only.

10.0 SPARE PARTS

PART DESCRIPTION	SPARES NUMBER
Power neon red	730962010
Heat demand neon amber	730962040
Operating thermostat	731300190
Temperature control knob	733510005
Safety thermostat	733510008
Thermostat removal split socket	733510014
Mode control switch C/W knob	733500017
Contactora	734310440
Element 7.5kw C/W remove device	733510006
Filtration pump	535770077
Filtration pump switch kit	733500013
Pump timer	536470007
Fine mesh filter (E9342/F Only)	737101159
Fine mesh filter (E9342B2/F2 Only)	535580038
Filtration basket (E9342/F Only)	535770032
Filtration basket (E9342B2/F2 Only)	535580037
Baskets	733510001
Fry plate	733510002
Oil return pipe assembly	733500003

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.