

DOMINATORPLUS

GAS RANGE APPLIANCES

(Refer to Section 1.1 for models covered by this document)



INSTALLATION and SERVICING INSTRUCTIONS

This appliance must be installed and serviced by a competent person as stipulated by the Gas Safety (Installation & Use) Regulations.

IMPORTANT

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

Gas Safety (Installation & Use) Regulations
Health And Safety At Work etc. Act
Local and National Building Regulations
Fire Precautions Act

Detailed recommendations are contained in
Institute of Gas Engineers published documents:
IGE/UP1, IGE/UP/2
BS6173 and BS5440

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

WARNING: - TO PREVENT SHOCKS, ALL APPLIANCES WHETHER GAS OR ELECTRIC, MUST BE EARTHED.

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

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

PREVENTATIVE MAINTENANCE CONTRACT

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



WEEE Directive Registration No.

WEE/DC0059TT/PRO At end of unit life, dispose of appliance and any replacement parts in a safe manner, via a licensed waste handler.

Units are designed to be dismantled easily and recycling of all material is encouraged whenever practicable.

Falcon Foodservice Equipment

HEAD OFFICE AND WORKS

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

SERVICELINE CONTACT

Phone: 01438 363 000

Fax: 01438 369 900

T100753 Ref. 11

IMPORTANT INFORMATION

Warranty Policy Shortlist

Warranty does not cover :-

- Correcting faults caused by incorrect installation of a product.
- Where an engineer cannot gain access to a site or a product.
- Repeat commission visits.
- Replacement of any parts where damage has been caused by misuse.
- Engineer waiting time will be chargeable.
- Routine maintenance and cleaning.
- Gas conversions i.e. Natural to Propane gas.
- Descaling of water products and cleaning of water sensors where softeners/ conditioners are not fitted, or are fitted and not maintained.
- Blocked drains
- Independent steam generation systems.
- Gas, water and electrical supply external to unit.
- Light bulbs
- Re-installing vacuum in kettle jackets.
- Replacement of grill burner ceramics when damage has been clearly caused by misuse.
- Where an engineer finds no fault with a product that has been reported faulty.
- Re-setting or adjustment of thermostats when unit is operating to specification.
- Cleaning and unblocking of fryer filter systems due to customer misuse.
- Lubrication and adjustment of door catches.
- Cleaning and Maintenance
 - Cleaning of burner jets
 - Poor combustion caused by lack of cleaning
 - Lubrication of moving parts
 - Lubrication of gas cocks
 - Cleaning/adjustment of pilots
 - Correction of gas pressure to appliance.
 - Renewing of electric cable ends.
 - Replacement of fuses
 - Corrosion caused by use of chemical cleaners.

Note - Take care when removing cast iron components as they are heavy items.

Pan Support – 5kg

SECTION 1 - INSTALLATION

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

1.1 MODEL NUMBERS, NETT WEIGHTS and DIMENSIONS

Model	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)
G3101 Six Burner Range	900	770	890	114
G3101D Six Burner Range	900	770	890	114
G3107 Solid Top Range	900	770	890	137
G3107D Solid Top Range	900	770	890	114
G3117 General Purpose Oven	900	770	890	120
G3117 GP Oven on Stand	900	770	1310	129
G3117/2 Two Tier GP Oven	900	770	1715	158
G3117D General Purpose Oven	900	770	890	120
G3117D GP Oven on Stand	900	770	1310	129
G3121 Six Burner Boiling Top	900	770	890	75
G3122 Two Burner Boiling Top	400	770	890	28.5
G3124 Four Burner Boiling Top	600	770	890	54
G3127 Solid Top Boiling Table	900	770	890	103
G3161 Four Burner Range	600	770	890	88
G3161D Four Burner Range	600	770	890	88

1.2 SITING

The appliance should be installed on a level, fireproof surface, in a well lit and draught free position.

If the floor is constructed of combustible material, then local fire requirements should be checked to ensure compliance. A clear space of 150mm should be left between rear and side of unit and any combustible wall.

Important

If a unit is to be installed in suite formation with other matching appliances, the instructions for all models must be consulted to determine the necessary clearances to any combustible rear wall or overlying surface. Some models require greater clearances than others and the largest figure quoted in individual instructions will therefore determine the clearance for the complete suite of adjoining appliances.

The oven flue discharges vertically through hob rear. There must be no direct connection of flue to any mechanical extraction system or to the outside air. Open top burners discharge combustion products directly into the room.

Care should be taken not to disturb the air combustion admission nor the combustion products evacuation of appliances fitted with open burners .

1.3 VENTILATION

Adequate ventilation must be provided to supply sufficient fresh air for combustion and allow easy removal of combustion products which may be harmful to health. Recommendations for Ventilation of Catering Appliances are given in BS5440:2.

For multiple installations the requirements for individual appliances should be added together. Installation should be made in accordance with local and/or national regulations applying at the time. A competent installer MUST be employed.

1.4 GAS SUPPLY

The incoming service must be of sufficient size to supply full rate without excessive pressure drop.

A gas meter is connected to the service pipe by gas supplier. Any existing meter should be checked by supplier to ensure it is of adequate capacity to pass required rate for appliance in addition to any other gas equipment installed.

Installation pipe work should be fitted in accordance with IGE/UP/2. The pipe work should be of adequate size but not smaller than unit gas inlet connection, ie. Rp^{3/4} (3/4" B.S.P.). An isolating cock must be located close by to allow shut-down during an emergency or servicing.

If flexible tube is used, the gas supply tubing or hose shall comply with national requirements in force. These will be periodically examined and replaced as necessary.

The installation must be tested for gas tightness. Procedure details can be found in IGE/UP/1.

The adjustable governor supplied must be fitted to natural gas appliances.

1.5 ELECTRICAL SUPPLY

Not applicable to this appliance.

1.6 WATER SUPPLY

Not applicable to this appliance.

1.7 HEAT INPUTS - NATURAL and PROPANE GAS (kW net & Btu/hr gross)

1.7.1 Total Inputs

Model	kW	Btu/hr	I3B/P I3+
G3101/3101D Six Burner	38.9	146,000	30.8
G3161 Four Burner	26	97,600	21.8
G3107/3107D Solid Top	17.4	65,400	15.6
G3121 Six Burner BT	31.8	120,000	25.5
G3122 Two Burner BT	10.6	40,000	8.5
G3124 Four Burner BT	21.2	79,600	17
G3127 Solid Top	10.3	38,700	10.3
G3117/3117D Oven	7.1	26,700	5.3
G3117/3117D On Stand	7.1	26,700	5.3
G3117/2 Two Tier	14.2	53,400	10.6

1.7.2 Individual Inputs (kW nett & Btu/hr gross)

Model	Natural I2H	Propane I3P	Butane I3+ and I3B/P
Open Top	5.3	5.3	4.25
900mm	7.1	7.1	5.3
600mm	4.8	4.8	4.8
Solid Top	10.3	10.3	10.3

1.7.3 Individual Low Inputs (kW nett & Btu/hr gross)

Model	kW	Btu/hr
Open Top	1.1	4,100
Solid Top	4.8	18,000

1.8 INJECTOR DIAMETERS

Model	Natural I2H	Propane I3P	Butane I3+ and I3B/P
Open Top	Ø1.93mm	Ø1.2mm	Ø1.05mm
900mm	Ø2.2 mm	Ø 1.35mm	Ø1.15mm
600mm	Ø1.8mm	Ø 1.09mm	Ø1.0mm
Solid Top	Ø2.65mm	Amal 360	Amal 360

1.8.1 Solid Top Pilot Injectors

Natural Gas	Propane Gas
SIT No. 36	SIT No. 19

1.9 GAS PRESSURE ADJUSTMENT NATURAL and PROPANE GAS

The following supply pressures apply to all units :-

Gas type	mbar	Inches w.g.
Natural Gas	20	8
Propane Gas	37	14.8
I3+ Propane	37	14.8
I3+ Butane	29	11.6
I3B/P	29	11.6

Pressure test point is located on RH side of gas manifold situated behind front control facia.

An adjustable governor ($\frac{3}{4}$ " BSP) is provided on Natural Gas units. This should be adjusted to achieve an operating pressure at control manifold of 15mbar (6 inches w.g.).

For multi-burner systems, approximately half of the burners should be on when setting governor pressure.

1.10 BURNER ADJUSTMENT NATURAL and PROPANE GAS

1.10.1 Burner Aeration

Open top and oven burners are fitted with fixed injectors and set aeration apertures. NO ADJUSTMENT is possible.

Solid top burners have fixed injectors and aeration shroud. Shroud adjustment required (see Fig 1).

	Natural Gas	Propane Gas	I3B/P I3+
Model	Gap X	Gap X	Gap X
Solid Top	4mm	4mm	10mm

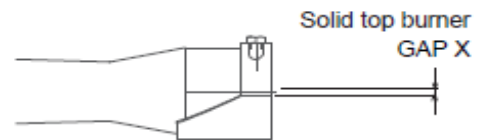


Figure 1

1.10.2 Bypass Screw Diameters

Minimum gas flow to burner is governed by size of fixed by-pass screw hole as follows:-

	Natural Gas	Propane
Model	Marked	Marked
Open Top	76	51
900mm Oven	93	55
600mm Oven	76	51

Minimum gas flow for solid top is set by adjustment. Connect a manometer to burner pressure test point on injector block and test adjustment.

Gas type	mbar	Inches w.g
Natural Gas	2	0.8
LP Gases	6	2.4

SECTION 2 - ASSEMBLY and COMMISSIONING

2.1 ASSEMBLY Note

The following paragraphs should be read as applicable to the unit being assembled.

- Unpack appliance and place it in position using feet adjusters to level appliance.
- Units with castors should be fitted with accessories supplied according to separate instructions provided.
- Open oven door, pull out shelves and base panel. Check burner spark igniter arrangements are correctly located and secured. Ensure ALL packing, etc. is removed from oven. Replace all parts in reverse sequence.
- Check open top and remove tape, packing, etc. from hob area and ensure that all burners and pan supports are secured in position. The open top burner heads fit loosely upon aluminium bases of lift-off construction.

2.1.1 Fryplate Accessory

If fryplate (Figure 2) is supplied, refer to user instructions for details. Important note: this should be operated on a low flame setting only.

2.1.2 Flue Accessory

A tall flue is available as an accessory that may be substituted for standard type supplied with unit.

Details of the alteration process are indicated in Figures 3 through 6.

Remove hob as detailed in Sections 3.2.2 and 3.2.3. Undo and remove fixings at locations shown in Figure 3.

Remove fixings at rear detailed in Figure 4.

Install replacement flue as detailed in Figure 5 and secure using existing fixings at hob and rear at positions indicated in Figures 5 and 6.

Important Note: It is not possible to fit a splashplate / plateshelf to a unit fitted with a tall flue.

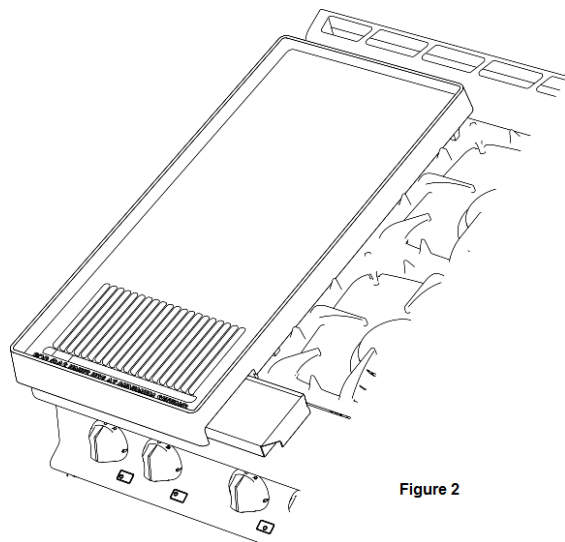


Figure 2

Figure 3

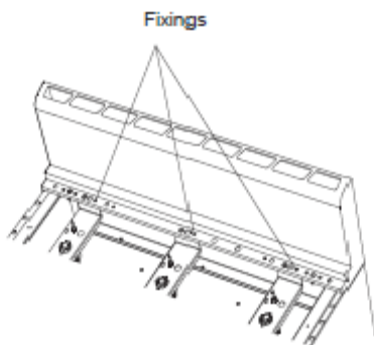
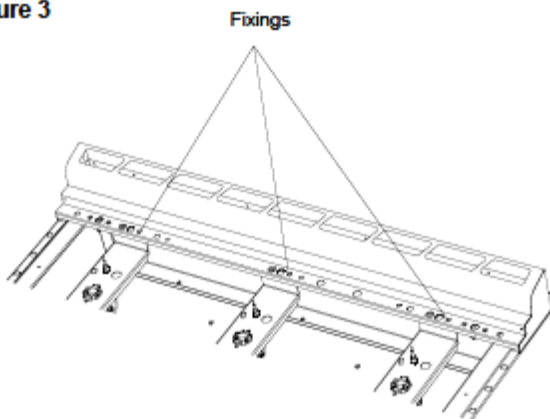


Figure 5

Figure 4

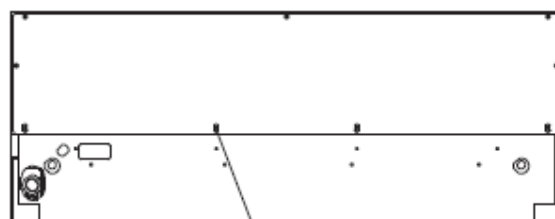
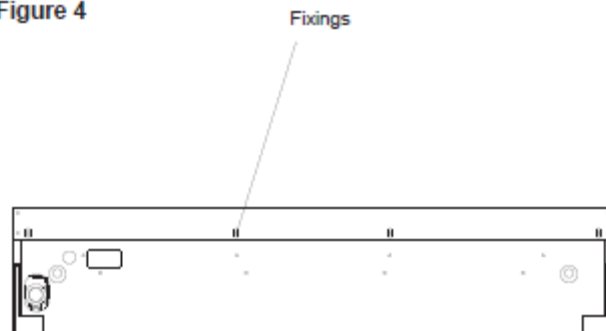


Figure 6

Fixings

2.2 CONNECTION TO GAS SUPPLY

Connect appliance to gas supply and ensure that the governor supplied is fitted on NATURAL gas installations. Test for gas tightness.

The integral gas supply downstream of gas valve may be checked by applying leak detection spray with burner lit. Appliance inlet connection terminates at upper rear RH side in Rp $\frac{3}{4}$ ($\frac{3}{4}$ " BSP female).

2.3 CONNECTION TO ELECTRICAL SUPPLY

Not applicable to these appliances.

2.4 CONNECTION TO WATER SUPPLY

Not applicable to these appliances.

2.5 COMMISSIONING THE APPLIANCE

Important - Prior to operation, ensure that ALL packing material has been removed.

2.5.1 Setting the Gas Pressure

- a) It is necessary to check gas pressure during commissioning and a suitable gauge must be connected to test point on RH side of supply manifold (*situated behind front control fascia*).
- b) Turn on main gas valve at supply to unit.
- c) Light three open top burners as detailed in Section 2.5.3. Gas supply pipes may contain air so repeat procedure until burner lights.
- d) Adjust governor (*Natural gas installations only*) at unit rear to relevant pressure setting found in Section 1.9. To increase pressure - turn screw clockwise (*or anti-clockwise to decrease*). Check again after 15 minutes of operation.
- e) Disconnect gauge. Replace test point sealing screw and test for gas tightness.

2.5.2 Checking Performance of the Controls

- a) Light open top or oven as detailed in Section 2.5.3. Check ignition is smooth and without delay. Repeat operation several times.
- b) Place a thermocouple at oven centre and select 210°C setting. Allow oven to heat up and check temperature is 210°C (+/-10°C). If reading is outwith specified range, the thermostat may be faulty. In this case, unit should be serviced (*see thermostat replacement and calibration procedure*). Turn gas supply to oven OFF and allow a sufficient cool-down period before removing thermostat.

2.5.3 Lighting Sequence Important

Prior to operation, ensure ALL packing material has been removed from appliance.

Open Top

1. Ensure mains gas is turned on.
2. To light hob burners, press knob and turn to full flame position. Ignite burners using taper or match. Hold in knob for 20 seconds and then release. Burner will remain lit. Turn knob to required position.

Oven

1. Ensure mains gas is turned on.
2. Open oven doors.
3. Turn thermostat knob to maximum setting and push in. This will establish a flow of gas to oven burner.
4. Continue to press knob in and at the same time, push piezo spark ignitor button situated on control panel to provide a spark at oven burner. Press at 1 sec intervals for 8 times only.
5. Having established burner flame, maintain pressure on knob for a further 20 seconds before release.
6. Burner should remain lit. Should burner fail to remain lit, wait 3 minutes then return to Step 2 and repeat ignition procedure.
7. When burner remains lit, turn thermostat to required temperature setting.

To Shut Oven OFF

To extinguish oven flame, turn thermostat to OFF position.

2.6 INSTRUCTION TO USER

The installer must ensure that user thoroughly understands the instructions for lighting, cleaning and correct use of unit. It is also important to ensure that gas isolating cock location is known to user and that the procedure to follow in event of emergency is demonstrated.

SECTION 3 - SERVICING AND CONVERSION

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.

Important

BEFORE ATTEMPTING ANY SERVICING, ENSURE ISOLATING COCK IS TURNED OFF AND CANNOT BE INADVERTENTLY TURNED ON. AFTER ANY MAINTENANCE TASK, CHECK APPLIANCE TO ENSURE THAT IT PERFORMS CORRECTLY AND CARRY OUT ANY NECESSARY ADJUSTMENTS AS DETAILED IN SECTION 1.

After carrying out any servicing or exchange of gas carrying component. - ALWAYS CHECK FOR GAS TIGHTNESS!

3.1 GAS CONVERSION CHECK LIST

For All Appliances

CHANGE INJECTORS

CHANGE BY-PASS SCREW AND SET LOW RATE .

Refer to Section 1.10. CHANGE DATA PLATE

Ensure gas supply is disconnected before commencing.

Only reconnect gas supply after all conversion work has been completed.

Natural to Propane

Remove governor from appliance inlet pipe-work.

Propane to Natural

Fit governor to appliance inlet pipe-work and follow details in Section 2.5.

3.1.1 Open Top Burners - To Replace Injector (Figure 8)

- a) Remove pan supports.
- b) Remove burner heads and burner bezels.
- c) Remove pressed hob by pulling upwards.(Do not remove screws in hob.)
- d) Leaving injector holders in situation, unscrew existing injectors.
- e) Remove injectors.
- f) Insert replacement injectors and secure. Repeat for all taps
- g) Refit removed parts.

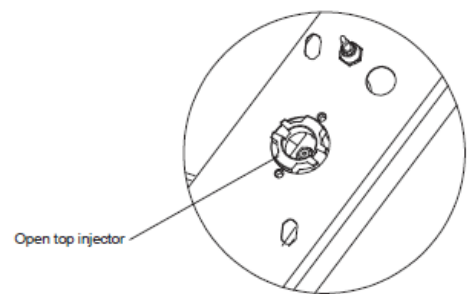


Figure 8

3.1.2 Open Top Low setting Screw - To Replace (Figure 7)

- a) Remove control panel.
- b) Unscrew and remove existing low position screw from open top tap.
- c) Insert replacement screw into open top tap and secure. Repeat for all taps.
- d) Refit control panel.

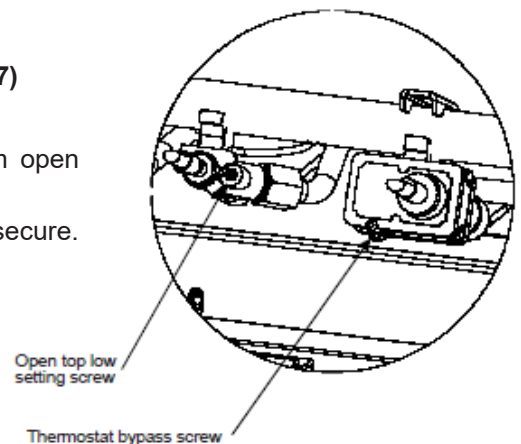


Figure 7

3.1.3 Oven Burner - To Replace Injector

- a) Remove oven shelves and base plate.
- b) Disconnect Gas supply pipe.
- c) Unscrew and remove existing injector.
- d) Insert and screw in replacement injector.
- e) Re-connect Gas supply pipe.

3.1.4 Thermostat - To Replace Bypass Screw (Figure 7)

- a) Remove control panel.
- b) Unscrew and remove existing bypass screw from thermostat.
- c) Insert replacement bypass screw and secure into thermostat.
- d) Re-assemble in reverse order.

3.1.5 Solid Top Burner - To Replace Injector (Figure 9)

- a) Remove solid top castings.
- b) Release pilot assembly from burner.
- c) Remove burner.
- d) Unscrew and remove existing injector.
- e) Insert and screw in replacement injector.
- f) Refit burner and ensure burner aeration adjustment. (see Section 1.10)

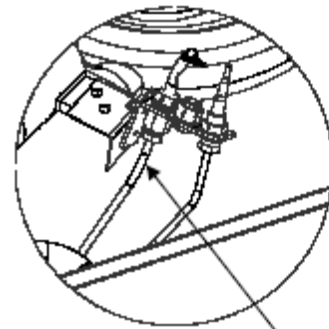


Figure 9
Solid top pilot pipe

Pilot injector

- a) Remove pilot pipe from pilot assembly.
- b) Remove existing pilot injector from pilot pipe.
- c) Fit replacement injector over pipe
- d) Refit pilot pipe to pilot assembly.
- e) Refit pilot assembly to burner.
- f) Leave solid top castings off to allow manometer to be fitted to burner test point.

3.1.6 Resetting Low Rate Screw (Figure 10)

- a) Remove control panel.
- b) Fit manometer to burner test point.
- c) Connect replacement gas supply to appliance.
- d) Light solid top burner.
- e) While burner is ignited turn solid top tap to the low flame position.
- f) Turn screw until manometer reading is stated in the table indicated in Section 1.10.2.
- g) Refit control panel.
- h) Remove manometer from burner test point, ensuring no gas leaks. Reassemble solid top castings.

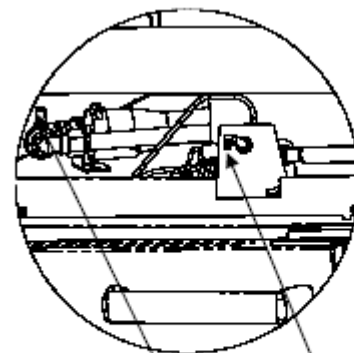


Figure 10

Solid top burner test point
Solid top low flame adjustment screw

Ensure data plate with correct information is fitted after conversion.

3.2 REMOVAL OF CONTROL PANELS

Various panels are removed as follows:

3.2.1 To Remove Facia Panel

Remove control knob(s). Open oven doors and undo fixings along underside and top. Pull facia panel forward while slightly easing bottom edge upward to remove.

3.2.2 To Remove Open Top Hob Components

Remove pan supports and burner heads complete with aluminium bezels and venturi that sit loosely upon injector holder.

The hob is retained by ballstud fixings at each corner. Lift hob clear to access burner support brackets.

3.2.3 To Remove Hob

Remove fixings that secure front hob support and fixings that secure flue to back panel. Lift full hob area – including flue – clear of unit.

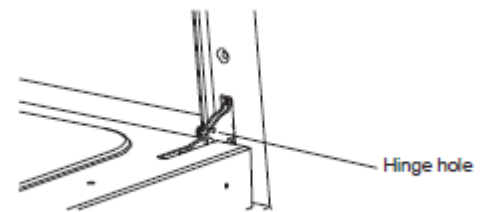
3.3 REMOVAL OF DROP-DOWN DOOR

Open door completely and insert a suitable pin into marked hole on both hinges.

The action of closing door will result in the hinge pulling out of bracket to allow door to be removed.

Due to hinge springs being under tension, do not disturb pins while door is removed from range.

Replace in reverse order.



3.4 BURNERS

3.4.1 Open Top

Remove hob components as Section 3.2.2. Undo burner pipe compression fitting.

Undo injector holder fixings. Withdraw burner body.

Replace in reverse order.

3.4.2 Oven

Open oven doors and remove base panel. Undo Gas connection.

Remove tie wrap, pull back insulated sleeving and disconnect igniter lead at spark electrode end.

Undo FFD thermocouple at burner.

Undo fixings that secure burner feet to base panel.

Remove oven burner.

Replace in reverse order, ensuring correct dimensions for Spark electrode and FFD Thermocouple. (fig 12)

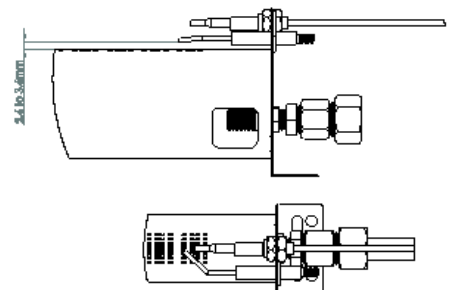


Figure 12

3.5 CLEANING

3.5.1 Burners

Burners should be cleaned daily to maintain maximum performance. Open top burners should be cleaned as detailed in User Instructions. Additional burners are best cleaned with a wire brush; port blockage should be freed using a metal broach, any loose material being shaken out via burner shank.

Ensure burners are dry and free from any cleaning material before replacing.

Check adjustment as detailed in Section 1.

3.5.2 Injectors

Injectors are best cleaned with a wooden splinter or soft fuse wire. Metal reamers may distort or increase orifice size and their use should be avoided.

3.6 THERMOCOUPLES and FLAME FAILURE DEVICE (FFD)

3.6.1 Open Top Flame Failure Device Magnet Unit

To remove and replace FFD magnet unit, the following procedures must be followed. **Isolate Gas supply.**

Remove hob components as detailed in Section 3.2.2. Undo FFD thermocouple at rear of tap, undo FFD section at tap rear and withdraw.

Replace in reverse order.

3.6.2 Open Top Thermocouple

Remove hob as detailed in Section 3.2.2.

Remove nut that secures thermocouple to burner support bracket and pull thermocouple through support bracket from underside.

Undo thermocouple connection at FFD section of gas tap and carefully remove thermocouple.

Replace in reverse order, taking care to position tip correctly in relation to burner ports. Thermocouple tip should be 35mm above support bracket. Ensure thermocouple does not touch any part of burner when fully re-assembled. (Fig 11)

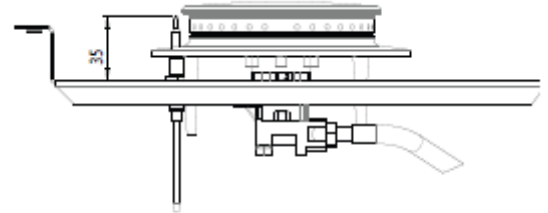


Figure 11

3.6.3 Oven Flame Failure Device Magnet Unit

The oven FFD magnet unit is an integral thermostat part. Remove hob components as detailed in Section 3.2.2 to gain access to FFD. **Isolate Gas supply.**

Undo FFD thermocouple at thermostat rear. Undo rear FFD section and withdraw. Replace in reverse order.

3.6.4 Oven Thermocouple

To Remove Thermocouple

Remove facia panel as detailed in Section 3.2.1. Remove hob fitments. See Sections 3.2.2 or 3.2.3 as required.

Remove RH side panel.

Undo thermocouple nut at thermostat rear.

Open over doors. remove shelves and base plate. Undo nut that secures thermocouple to burner bracket. Remove sensor from burner bracket. Release thermocouple from clips in oven chamber. Remove Thermocouple by feeding through slot in oven side panel. Replace in reverse order, taking care not to over tighten, ensure side wall insulation around thermocouple access slot is undamaged then ensuring position as indicated in Figure 12.

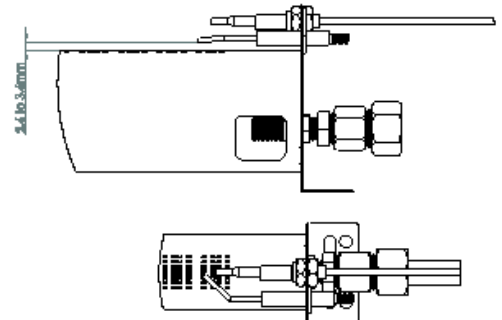


Figure 12

3.7 OVEN IGNITERS and ELECTRODES

Igniter is piezo spark type and contains no batteries. Unit comprises piezo spark igniter, lead and electrode assembly. Lead and earth lead are push-fit at igniter end. Oven igniter electrode, Thermocouple, and burner ports should be aligned as indicated in Figure 12.

3.7.1 Oven Igniter

Remove facia panel as detailed in Section 3.2.1. Disconnect igniter earth wire and .Pull back insulated sleeve and remove igniter lead connection from spark igniter.Undo nut that secures igniter in position. Remove Igniter. Replace in reverse order,

3.7.2 Oven Electrode

Remove oven shelves and base plate. Remove tie wraps and pull back insulated sleeve.

Disconnect igniter lead from electrode.

Undo fixing that secures electrode to burner bracket. Remove electrode and replace in reverse order ensuring position is as indicated in Figure 12.

Note: Care should be taken not to damage electrode

Important: if spark is present but burner will not light, ensure gas is present and dimensions are as (Fig 12)

3.8 OVEN THERMOSTAT

Remove control knobs and fascia panel as detailed in Section 3.2.1.

Remove hob fitments as detailed in Sections 3.2.2 and 3.2.3 as appropriate.

Undo thermocouple connection at thermostat rear. Disconnect oven burner pipe.

From inside oven, release clips that secures thermostat capillary to oven side wall. Undo fixings that secure thermostat to manifold.

Remove thermostat by carefully feeding capillary and phial through crown plate.

Replace all parts in reverse order. Renew manifold gasket if necessary.

3.8.1 Thermostat Calibration

The thermostat should not be calibrated. If temperature is outwith specified tolerances, replace thermostat and return faulty thermostat to Falcon Quality Department.

3.9 OPEN TOP and SOLID TOP GAS TAPS

Note - Plugs and bodies are machined in pairs and are therefore not interchangeable. Always clean one tap at a time.

3.9.1 Service - Isolate from gas supply.

Remove control knobs and fascia panel as detailed in Section 3.2.1.

Remove fixings from front of tap body. Withdraw spindle and nutting arrangement to allow plug to be eased out. Clean gas tap plug with a soft rag and regrease using an approved high temperature lubricant. Take care not to over-grease as surplus may cause gasway blockage.

Replace parts in correct order and check gas tightness.

3.9.2 Removal – isolate from gas supply.

Remove control knobs and fascia panel as detailed in Section 3.2.1.

Remove hob fitments as detailed in Sections 3.2.2 and 3.2.3 as appropriate.

Disconnect thermocouple connection at gas tap rear.

3.10 GOVERNOR (*Natural Gas Models Only*)

The governor supplied is maintenance free. Check that blue dust cap is covering vent and in good condition as this protects the breather hole.

When checking for gas leaks around governor, be aware that unburned gas may be vented occasionally to release pressure on diaphragm. This should not be confused with a gas leak.

3.11 FAULT CHECK LIST

If a flame is not established on any burners (*hob or oven*), follow this check list.

1. Check mains gas is ON.
2. Check pressure at test point to ensure gas is flowing to unit.
3. If pressure does not register then check governor is fully operational or check for line blockage.
4. If gas is present, check burner injector for blockage.
5. If injector is OK then check FFD is engaging and passing gas.
6. OVEN ONLY - Check for spark at spark electrode.
7. OVEN ONLY - If there is no spark then check spark dimensions (fig12) and HT lead connections. Also check igniter.
8. OVEN ONLY – Note: Spark may be present but will still not light burner unless dimensions relative to burner are as Fig 12.

Note: If after adjusting the electrode to the correct dimensions (**fig 12**), a spark is not present, or is present but will not light burner, check the following:

Check Spark lead and return earth wire connections at piezo spark igniter body.

Check for clean contact between burner fixing feet and oven base, using spring washers under screw heads.

9. If flame is still not present, then re-check from start.

If flame is established but not maintained, follow this check list.

1. Check thermocouple is positioned correctly in burner flame. **(fig 12)** Burner ports must be clean.
2. Check thermocouple is not damaged and is secured to gas valve FFD section to allow FFD to energise.
3. Check FFD is energising and maintaining flame.
4. If, after carrying out the above, burner is still not maintaining flame then re-check from start.

SECTION 4 - SPARES and ACCESSORIES

When ordering spare parts, always quote appliance type and serial number.

This information will be found on data badge attached to base plate.