



User, installation and servicing instructions

REGENERATION OVEN

E1011

Read these instructions before use

DATE PURCHASED:

MODEL NUMBER:

SERIAL NUMBER:

DEALER:

SERVICE PROVIDER:

T101045

Rev No: 9

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



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



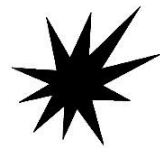
COOKING OIL



GREASE



WARNING



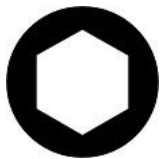
SPARK IGNITION



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.**
- **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.**
- **Installation, periodic testing, repair and fixed wiring connections should only be undertaken by a competent electrician.**
- **We recommend supplementary electrical protection with the use of a residual current device (RCD).**

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.

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	1
2.0	OPERATION	2
2.1	COMPONENT PARTS & CONTROLS.....	2
2.2	USING THE APPLIANCE	3
3.0	CLEANING AND MAINTENANCE	4
3.1	CLEANING AND MAINTENANCE	5
4.0	SPECIFICATION	6
4.1	APPLIANCE WEIGHT TABLE	6
4.2	TECHNICAL DATA TABLE(S)	6
5.0	DIMENSIONS / CONNECTION LOCATIONS	7
6.0	INSTALLATION	8
6.1	SITTING / CLEARANCES.....	9
6.2	ASSEMBLY	9
6.3	ELECTRIC SUPPLY & CONNECTION	10
6.4	COMMISSIONING	10
6.5	INSTRUCTION TO USER.....	11
7.0	SERVICING	12
7.1	DOOR REMOVAL.....	12
7.2	TO REPLACE DOOR SEAL	13
7.3	TO REPLACE DOOR CATCH	13
7.4	TO REPLACE DOOR STUD.....	13
7.5	SIDE PANEL REMOVAL	13
7.6	TEMPERATURE/TIMER CONTROL AND REFITTING.....	14
7.7	MANUAL PROGRAMMING OF TEMPERATURE CONTROL.....	15
7.8	MANUAL PROGRAMMING OF TIMER CONTROL	16
7.9	NEON/LED REMOVAL	17
7.10	RELAY REMOVAL AND REFITTING	17
7.11	OPERATING THERMOSTAT REMOVAL.....	18
7.12	DOOR PROXIMITY SWITCH REMOVAL.....	18
7.13	OVEN SAFETY THERMOSTAT RESET	19
7.14	SAFETY THERMOSTAT REMOVAL.....	19
7.15	HEATING ELEMENTS REMOVAL.....	21

7.16	FAN REMOVAL.....	22
7.17	CIRCUIT DIAGRAMS.....	23
7.18	WIRING DIAGRAMS.....	26
8.0	ACCESSORIES	29
8.1	LEG STAND SHELF RUNNERS.....	29
9.0	FAULT FINDING.....	29
10.0	SPARE PARTS.....	30
11.0	SERVICE INFORMATION.....	31

1.0 APPLIANCE INFORMATION

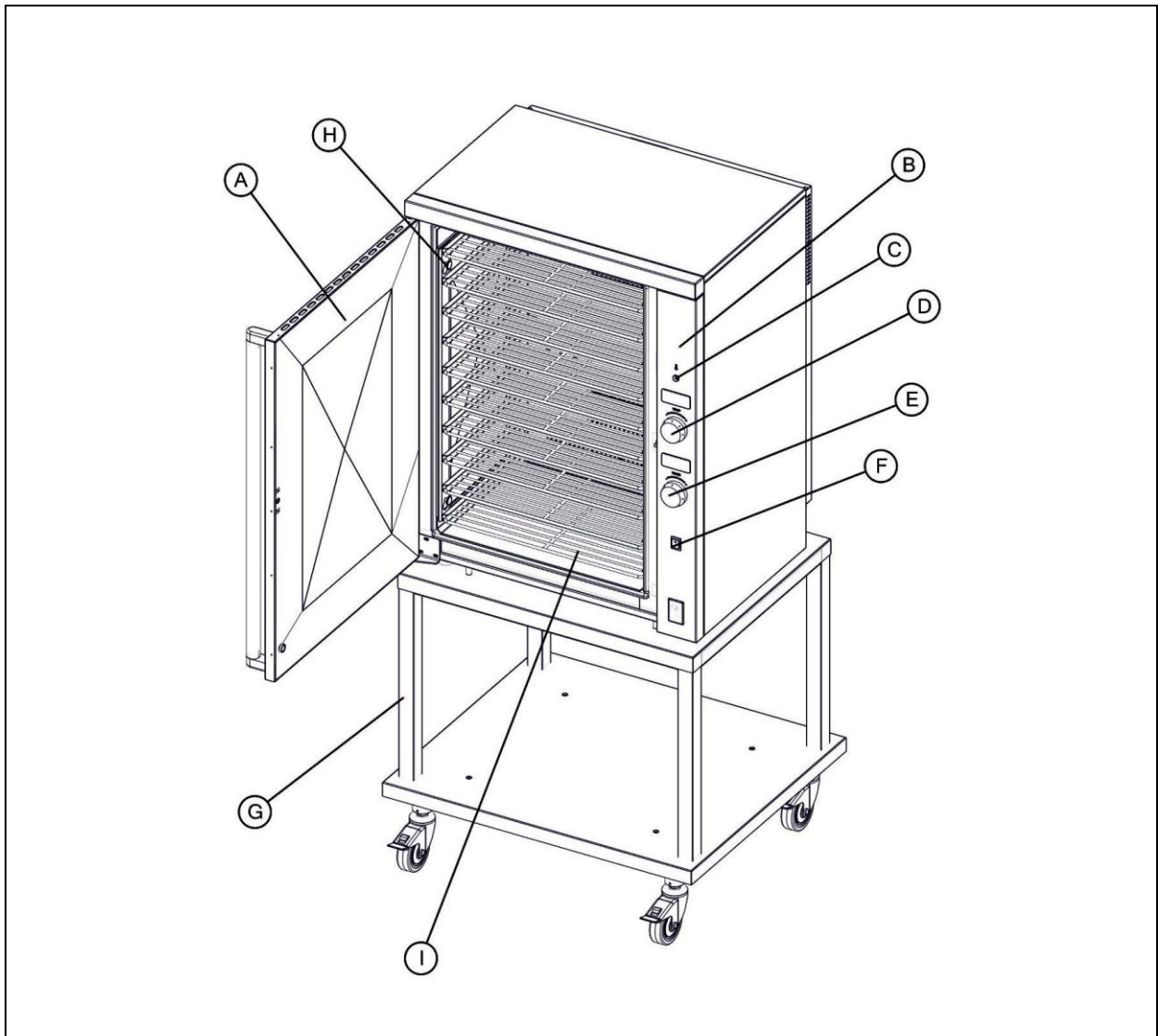
These appliances have been UKCA/CE-marked based on compliance with the Gas Appliance Regulations/Product Safety and Metrology Regulations, Electrical and Electromagnetic Compatibility (EMC) Regulations/Directives for the Countries, Gas Types and Pressures as stated on the data plate.

Falcon Foodservice Equipment 	STD	MODEL	SERIAL NO.		GAS TYPE					
	SUPPLY PRESS	mbar	COUNTRY	PIN/CE	CAT					
	CE	IP RATING								
	INJECTOR MARKING	HEAT INPUT	kW		GAS RATE	ADJ PRESS	mbar			
			kW		m ³ /h	SET PRESS OVEN	mbar			
			kW		kg/h	SET PRESS BOILER	mbar			
	RATED ELECTRIC INPUT		kW	VOLTS	OUTPUT FREQ	kHz	EXT FUSE	A		
	PHASE LOADING	L1	-A	L2	-A	L3	-A	Hz	INT FUSE	A

- A - Serial No
- B - Model No
- C - Gas Category
- D - Gas Pressure
- E - Gas Type
- F - Gas Rate
- G - Total Heat Input
- H - Electrical Rating
- I - Total Electrical Power
- J - Magnetic Field Frequency
- K - Electrical Phase Loading
- L - Adjustment Pressure

2.0 OPERATION

2.1 COMPONENT PARTS & CONTROLS



- | | |
|------------------------------|--------------------------|
| A - Door | F- On/off switch (Green) |
| B - Control panel | G - Mobile Leg Stand |
| C - Oven heat neon (Amber) | H - Oven shelf support |
| D - Oven temperature control | I - Oven shelf |
| E- Oven timer control | |

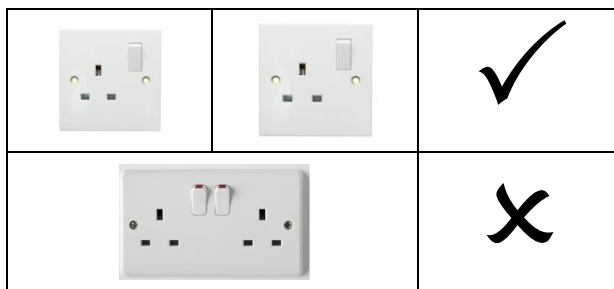
2.2 USING THE APPLIANCE



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



Warning: On dual supply models do not plug both supplies into adaptor, extension lead or 1x13amp double socket. Ensure both supplies are separate.



2.2.1 Plug in the appliance.

2.2.2 Power on the appliance using the green illuminated switch.

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

2.2.4 Depress the control knob to set the temperature.

2.2.5 The timer can be adjusted between infinity (always on) and 350 minutes, turning the timer control right will increase the time, left will decrease to infinity (always on).

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

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

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

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

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



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

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.

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.

IF THE APPLIANCE HAS MORE THAN ONE POWER SUPPLY, ENSURE THAT BOTH ARE ISOLATED.

SUITABLE PROTECTIVE CLOTHING MUST BE WORN WHEN CLEANING THIS APPLIANCE.

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

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

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

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

3.1 CLEANING AND MAINTENANCE

- 3.1.1 Switch off appliance and allow appliance to cool down.
- 3.1.2 Remove shelves and both oven shelf supports.
- 3.1.3 Soak these in a sink filled with hot soapy water.
- 3.1.4 Clean oven chamber with a mild cleaning detergent & sponge, microfiber cloth.
- 3.1.5 Use a scouring pad to scrub components being soaked in sink.
- 3.1.6 Rinse parts thoroughly after scrubbing and dry.
- 3.1.7 Replace shelf supports and shelves within oven cavity.

Before and after each use, it is good practice to inspect your appliance for any signs of physical damage – should you find anything, please report this to the appropriate onsite person who will then take the necessary action.

As a minimum, we would also advise that the appliance cable & plug are inspected daily. Check for damage to the plug housing, pins and the mains cable is secured to plug with no wires showing.

When checking the plug and cable the wall socket should also be inspected for damage, discoloration or cracks. If there is any damage to the plug, mains cable or socket the appliance **MUST NOT** be used and it should be reported immediately to the maintenance team/ responsible person, who should then notify the Technical Care Team.

Never plug both supplies into an adaptor, extension lead or a standard 13A double socket. Always ensure both supplies are separate. Do not plug any other appliance along with this appliance into a double socket.

Only use Falcon approved spare parts, including 13A plug.

4.0 SPECIFICATION

4.1 APPLIANCE WEIGHT TABLE

APPLIANCE	UNIT WEIGHT (kg)	PACKED WEIGHT (kg)
E1011	115	130

4.2 TECHNICAL DATA TABLE(S)

MODEL: E1011 (SINGLE PHASE DUAL SUPPLY)

PHASE	CURRENT			POWER
	MIN (A) @ 230V	MAX (A) @ 230V	ACTUAL (A) @ 230V	(kW) @ 230V
L	10.62	12.36	11.52	2.65
L	10.82	12.59	11.87	2.7

MODEL: E1011 (SINGLE PHASE 32A)

PHASE	CURRENT			POWER
	MIN (A) @ 230V	MAX (A) @ 230V	ACTUAL (A) @ 230V	(kW) @ 230V
L	21.44	24.95	23.39	5.35

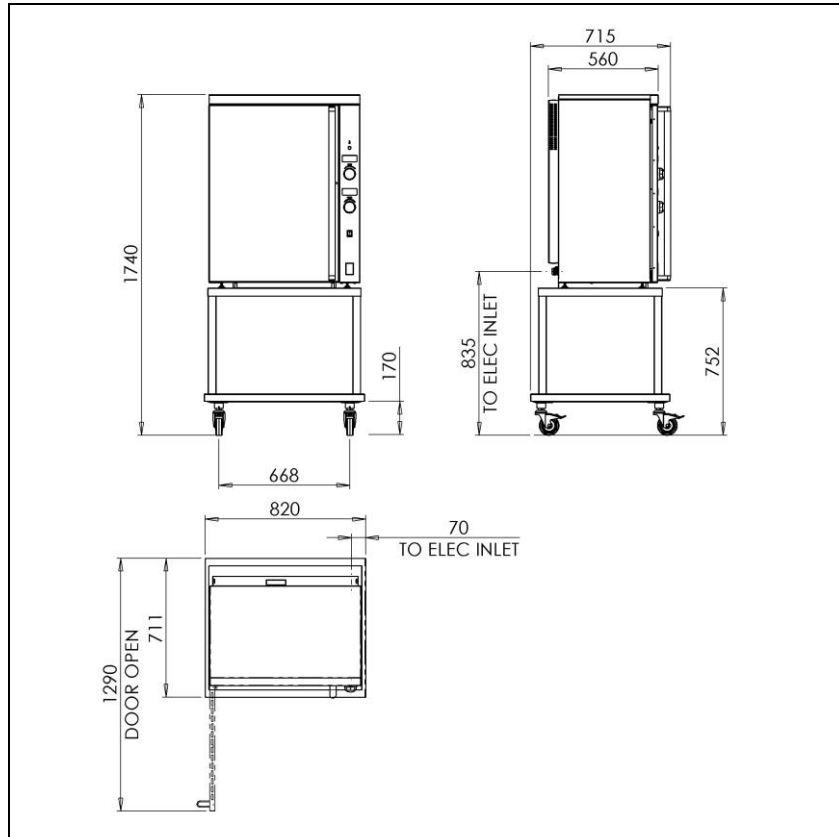
MODEL: E1011 (THREE PHASE 16A/32A)

PHASE	CURRENT			POWER
	MIN (A) @ 230V	MAX (A) @ 230V	ACTUAL (A) @ 230V	(kW) @ 230V
L1	10.62	12.36	11.52	2.65
L2	10.82	12.59	11.87	2.7
L3	0	0	0	0



**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.

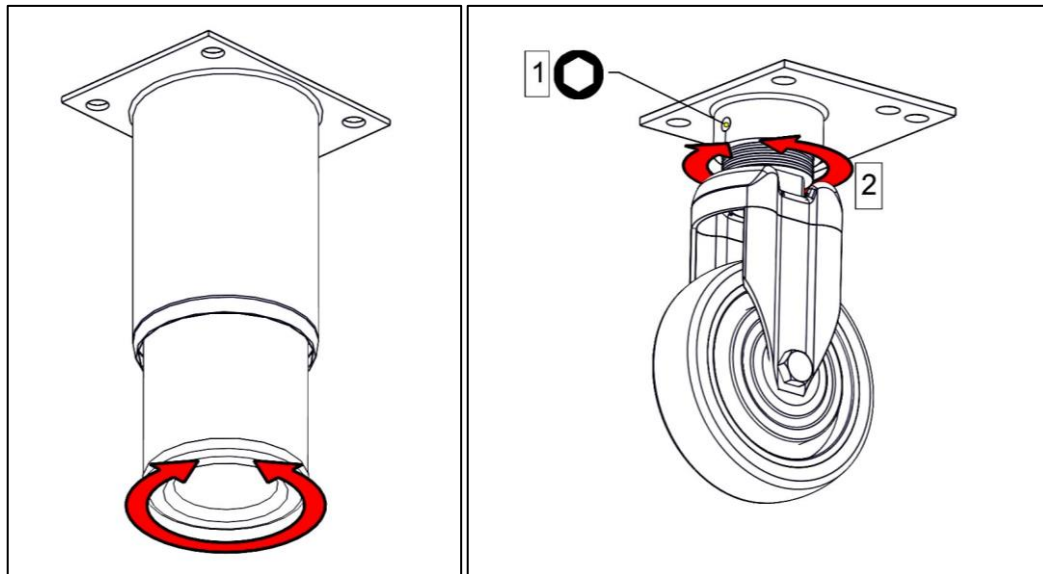
The provision of RCDs and supplementary bonding must be specified by the host organization's appointed installation designer or electrical contractor and installed by a suitably qualified and competent electrician so as to comply with Regulations 419.2 and 544.2

6.1 SITTING / CLEARANCES

This appliance can be sited next to a combustible wall.

6.2 ASSEMBLY

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



TAKE CARE WHEN MOVING AN APPLIANCE FITTED WITH CASTORS.

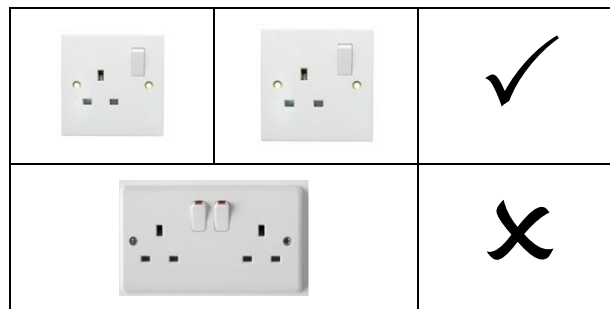
6.3 ELECTRIC SUPPLY & CONNECTION

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

On Single phase 13A Model: the terminal arrangement is 2x 230V~ Unit is supplied with two separate 13amp moulded plugs. **Ensure both supplies are kept separate.**



Warning: On dual supply models do not plug both supplies into adaptor, extension lead or 1x13amp double socket.



***On Single phase 32A Model** the terminal arrangement is 230V install an appropriate Single phase mains supply cable with a 32amp plug.

Live	Brown
Neutral	Blue
Earth	Yellow/Green

***On Three Phase Model** the terminal arrangement is 400V 3N~. Install an appropriate three phase mains supply cable with a 16amp plug.

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



THIS APPLIANCE MUST BE EARTHED



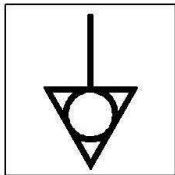
***MAINS INPUT CONNECTION CABLE IS NOT SUPPLIED ON 32A SINGLE PHASE AND 16A THREE PHASE MODELS; SUITABLE CABLE WILL CONFORM TO CODE DESIGNATION IEC 60245-57.**

6.4 COMMISSIONING

Refer to section 2.0 for operation. If safety thermostat is activated, refer to section 7.8 to reset it.

Carry out the following operation:

- 6.4.1 Turn mains power supply on.
- 6.4.2 Ensure green switch illuminates.
- 6.4.3 Switch green switch to the on position.
- 6.4.4 If the thermostat display is blank, depress thermostat control.
- 6.4.5 Turn temperature to 200°C.
- 6.4.6 Depress the thermostat control.
- 6.4.7 Ensure amber neon illuminates.
- 6.4.8 Turn the timer control to 10 minutes.
- 6.4.9 Depress the timer control.
- 6.4.10 Let the appliance heat up. When amber neon switches off, check the temperature. Ensure the temperature is 200°C +/- 10°C. During this the timer should have begun counting down
- 6.4.11 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.

6.5 INSTRUCTION TO USER

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

7.0 SERVICING



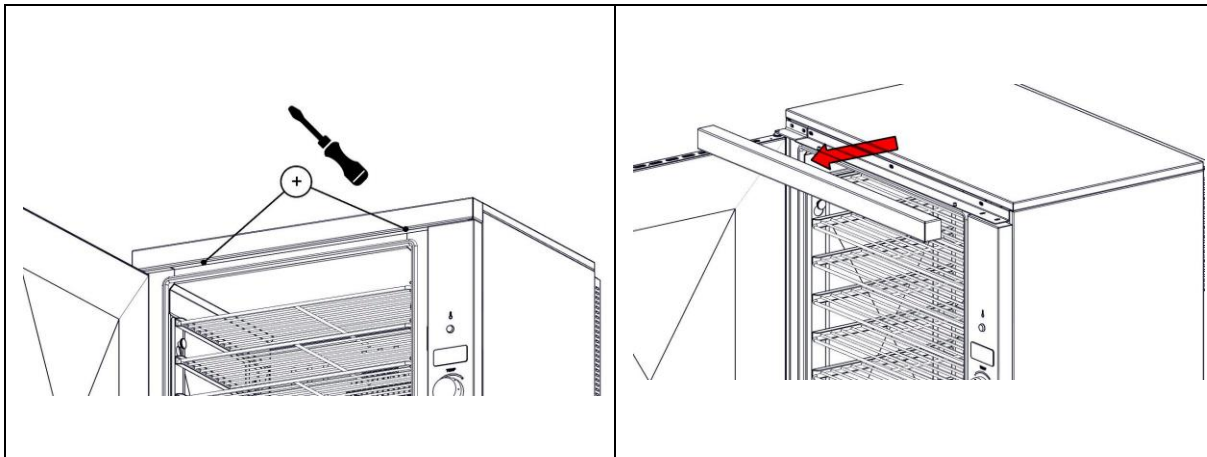
BEFORE ATTEMPTING ANY MAINTENANCE, ISOLATE THE APPLIANCE AT THE MAINS SWITCH AND TAKE STEPS TO ENSURE THAT IT IS NOT INADVERTENTLY SWITCHED ON.



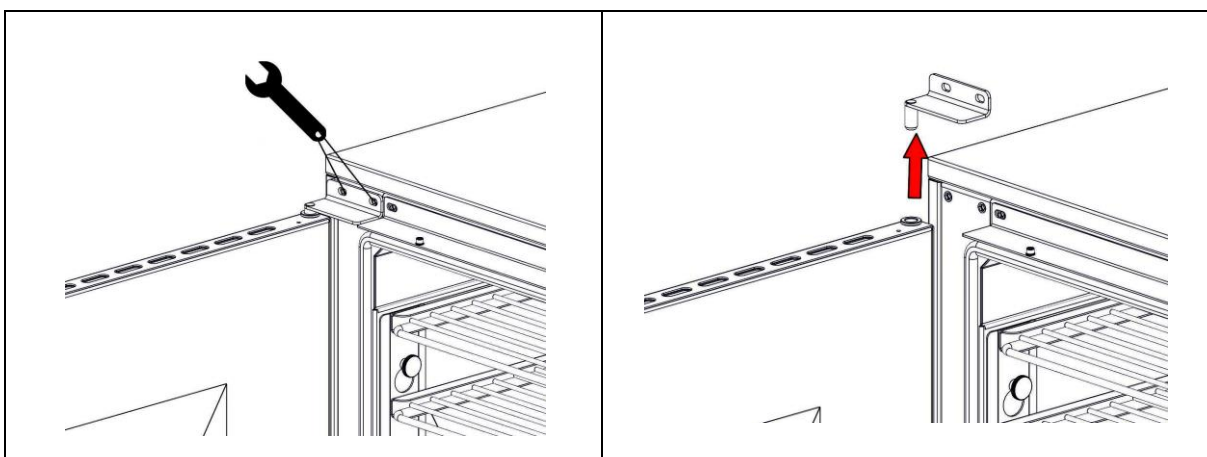
MAINTENANCE CHECK

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.

7.1 DOOR REMOVAL



7.1.1 Undo two screws from top fascia and remove fascia.



7.1.2 Remove bolts from hinge bracket and then hold door, remove bracket and lift up door from appliance.

7.2 TO REPLACE DOOR SEAL

7.2.1 Unclip door seal from frame.

7.3 TO REPLACE DOOR CATCH

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

7.3.2 Replace in reverse order.

7.4 TO REPLACE DOOR STUD

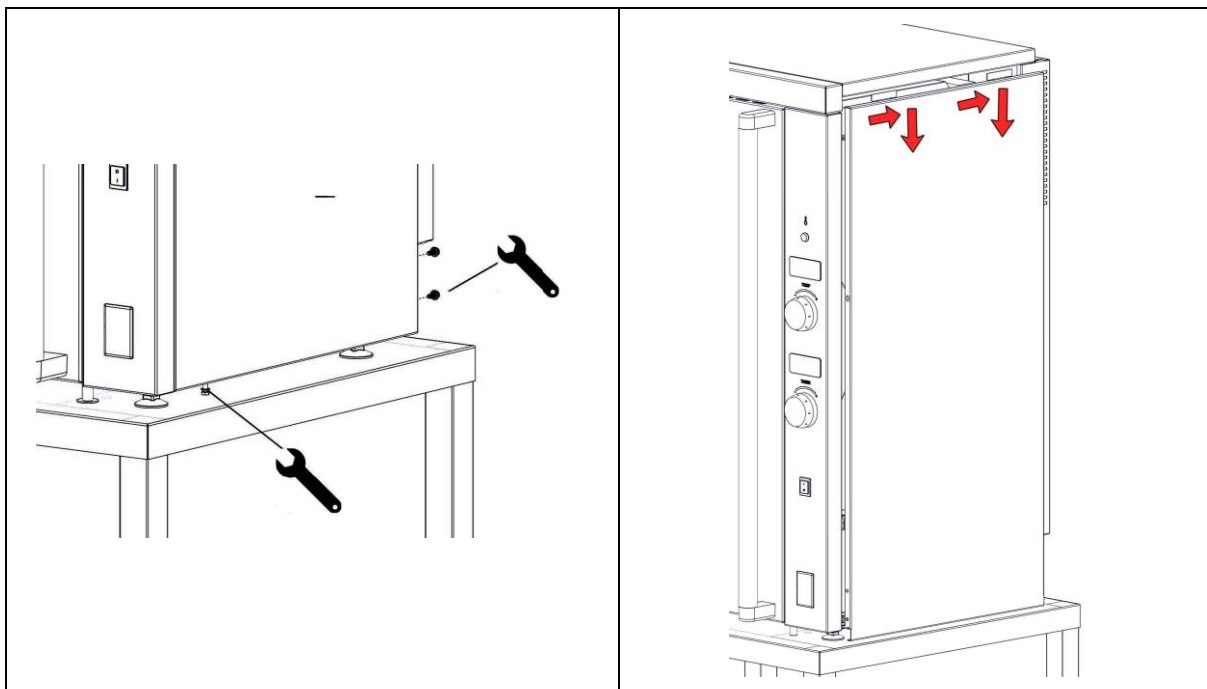
7.4.1 Unlock nut and remove stud.

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

7.5 SIDE PANEL REMOVAL



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

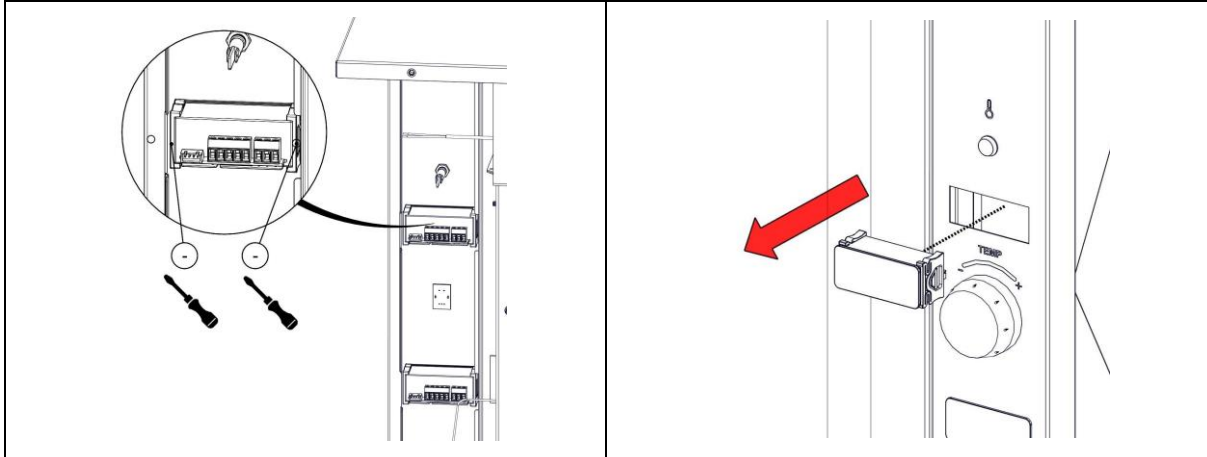


7.5.1 Remove screws from underside and rear of unit. Slide side panel forward and drop panel to unhook from top panel.

7.6 TEMPERATURE/TIMER CONTROL AND REFITTING

7.6.1 Remove side panel as per step 7.2.

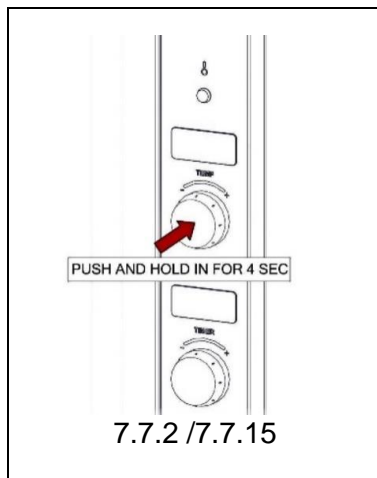
7.6.2 Detach cables from module and remove as below.



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

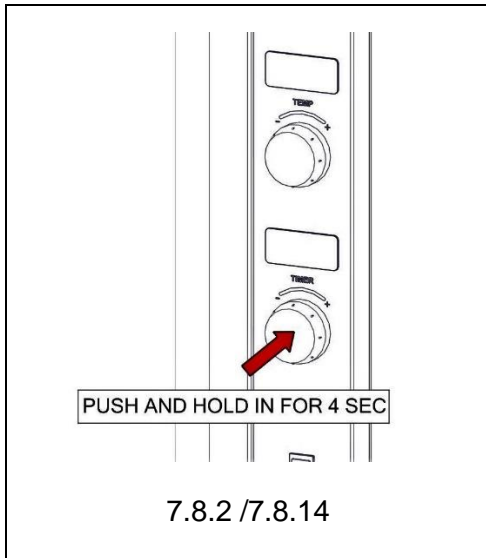
7.7 MANUAL PROGRAMING OF TEMPERATURE CONTROL

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



- 7.7.1 Make sure the device is off by pressing the knob for 2 seconds, then release
- 7.7.2 Push and hold in temperature knob for 4 seconds; the display will show **"PA"**.
- 7.7.3 Push the knob once to select.
- 7.7.4 Rotate the knob within 15 seconds to **"PAS"** Setting = **"-19"** (Default).
- 7.7.5 Push the knob once to select.
- 7.7.6 The Display will change to **"SP"** (or take no action for 15 seconds).
- 7.7.7 Rotate the knob to select **"200"** Press knob to select.
- 7.7.8 Rotate the knob within 15 seconds to select **"CA1"** (or take no action for 15 seconds).
- 7.7.9 Rotate the knob to select **"4"** Press knob to select.
- 7.7.10 Rotate the knob within 15 seconds to select **"P0"** (or take no action for 15 seconds).
- 7.7.11 Rotate the knob to select **"3"** Press knob to select.
- 7.7.12 Rotate the knob within 15 seconds to select **"r1"** (or take no action for 15 seconds).
- 7.7.13 Rotate the knob to select **"70"** Press knob to select.
- 7.7.14 Rotate the knob within 15 seconds to select **"r2"** (or take no action for 15 seconds).
- 7.7.15 Rotate the knob to select **"200"** Press knob to select.
- 7.7.16 Push and hold in knob for 4 seconds (or take no action for 60 seconds) to exit & complete the procedure.

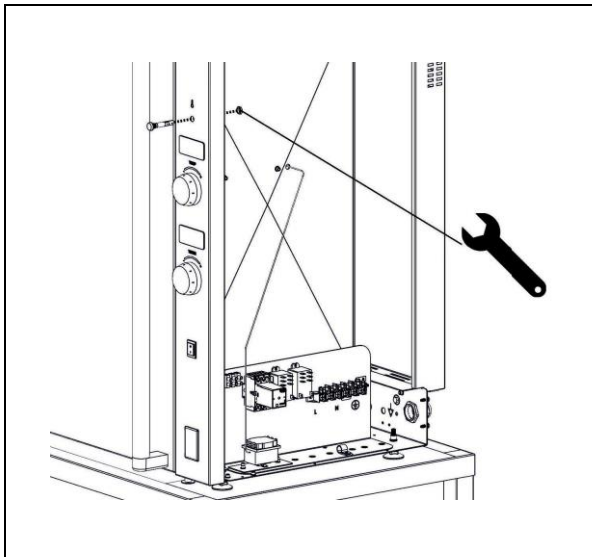
7.8 MANUAL PROGRAMING OF TIMER CONTROL



- 7.8.1 Make sure the device is off by pressing the knob for 2 seconds, then release.
- 7.8.2 Push and hold in temperature knob for 4 seconds; the display will show **"PA"**.
- 7.8.3 Push the knob once to select.
- 7.8.4 Rotate the knob within 15 seconds to "PAS" Setting = **"-19"** (Default).
- 7.8.5 Push the knob once to select.
- 7.8.6 The Display will change to **"t00"** (or take no action for 15 seconds).
- 7.8.7 Rotate the knob within 15 seconds to select **"t03"** (or take no action for 15 seconds).
- 7.8.8 Rotate the knob to select **"InF"** Press knob to select.
- 7.8.9 Rotate the knob within 15 seconds to select **"t04"** (or take no action for 15 seconds).
- 7.8.10 Rotate the knob to select **"330"** Press knob to select.
- 7.8.11 Rotate the knob within 15 seconds to select **"t05"** (or take no action for 15 seconds).
- 7.8.12 Rotate the knob to select **"10"** Press knob to select.
- 7.8.13 Rotate the knob within 15 seconds to select **"t07"** (or take no action for 15 seconds).
- 7.8.14 Rotate the knob to select **"15"** Press knob to select.
- 7.8.15 Push and hold in knob for 4 seconds (or take no action for 60 seconds) to exit & complete the procedure.

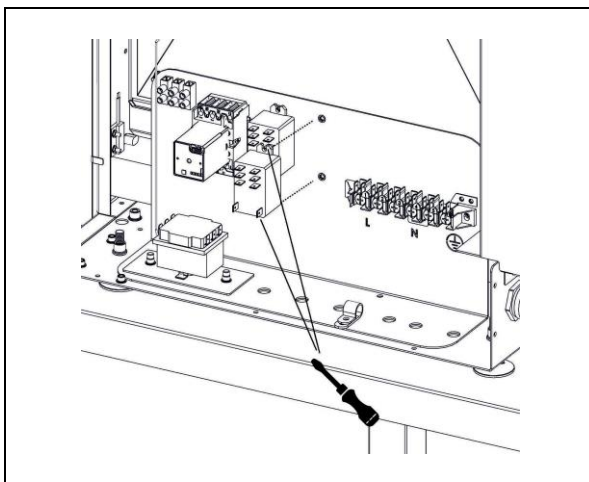
7.9 NEON/LED REMOVAL

7.9.1 Remove side panel as per step 7.2.



7.10 RELAY REMOVAL AND REFITTING

7.10.1 Remove side panel as per step 7.2.



7.10.2 Unplug wires from relay and remove both screws to release relay from panel. When re-fitting ensure all electrical connections are as per wiring diagram.

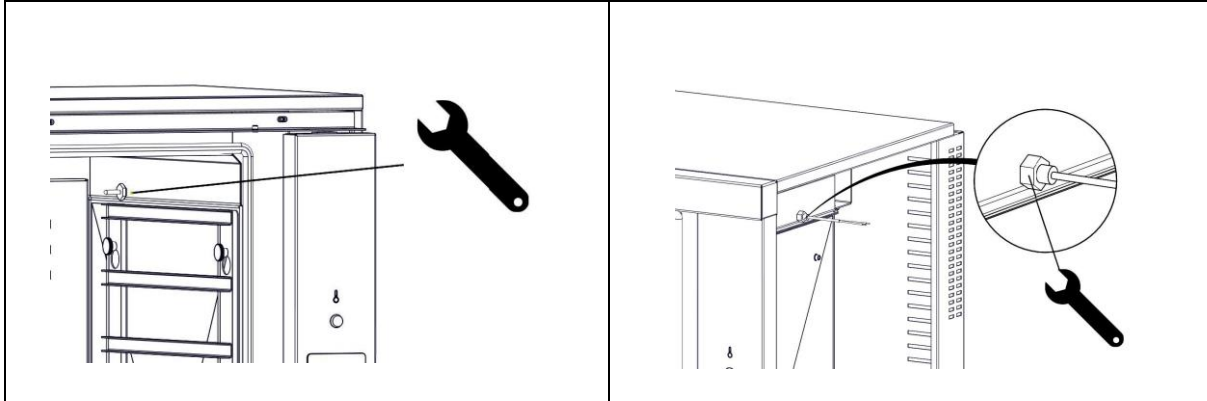


BEFORE ATTEMPTING ANY MAINTENANCE, ISOLATE THE APPLIANCE AT THE MAINS SWITCH AND TAKE STEPS TO ENSURE THAT IT IS NOT INADVERTENTLY SWITCHED ON.

7.11 OPERATING THERMOSTAT REMOVAL

7.11.1 Remove right hand side panel as per step 7.2.

7.11.2 Detach two operating thermostat cables from temperature module.

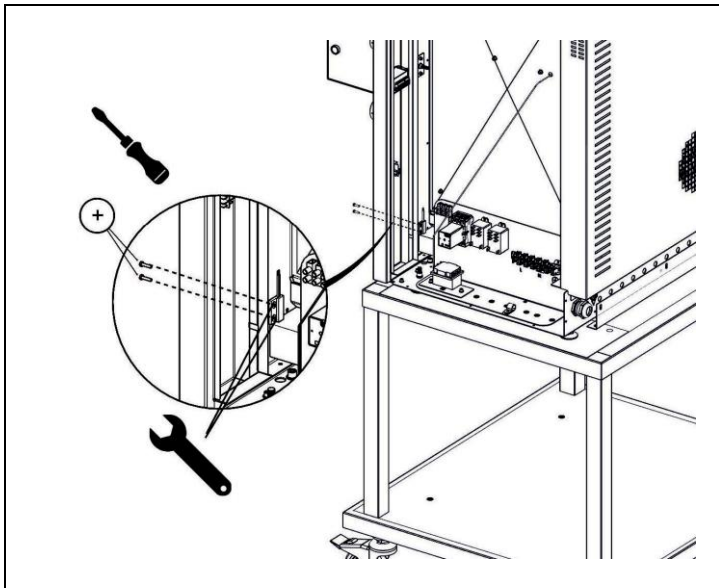


7.11.3 Fix spanner on nut on inside of chamber and fix spanner on nut on outside of chamber and turn to remove operating thermostat.

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

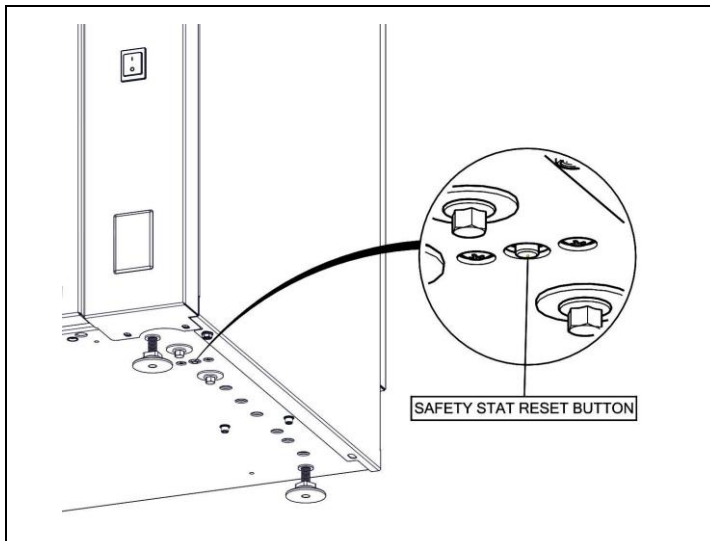
7.12 DOOR PROXIMITY SWITCH REMOVAL

7.12.1 Remove right hand side panel as per step 7.2.



7.12.2 Fix Screwdriver on screws on outer panel and fix spanner on inside nuts, turn to release fixings from proximity switch.

7.13 OVEN SAFETY THERMOSTAT RESET



7.13.1 An overheat safety trip is fitted to the oven. Access is on the underside of the appliance as shown above. To reset press button. (See warning note below).

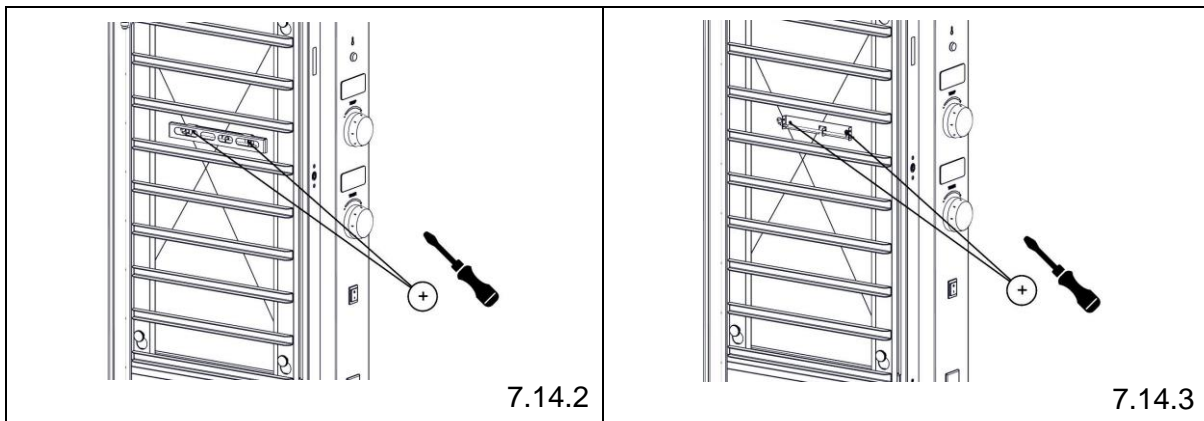


Warning If safety trip has been activated, reason for overheating must be identified before returning the appliance to service

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

7.14 SAFETY THERMOSTAT REMOVAL

7.14.1 Remove right hand side panel as per step 7.2.

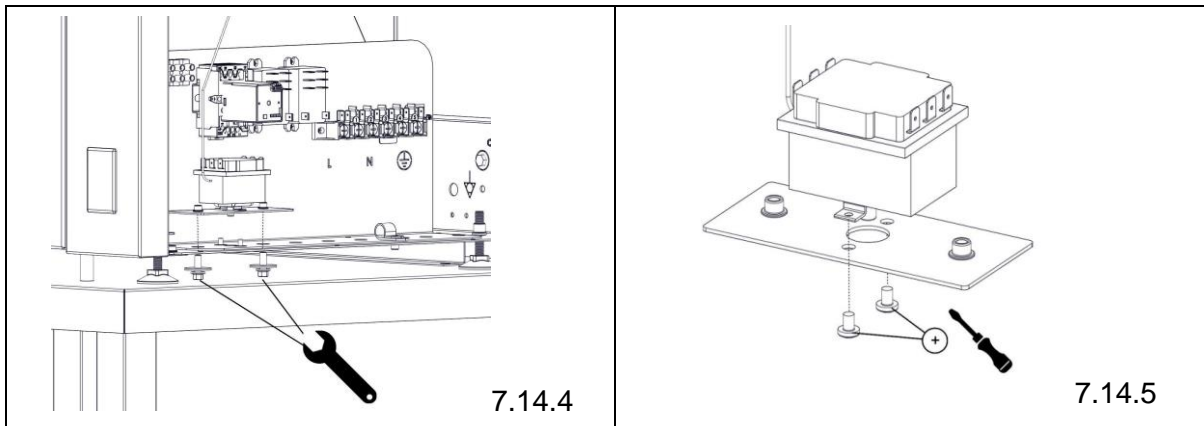


7.14.2 Loosen screws on phial guard; Lift off guard from the bracket exposing the bracket and the phial (as above).

7.14.3 Un-do the screws on the phial fixing bracket, remove from bracket and pass thermostat body thru the oven chamber via the phial clearance hole in the chamber (as above).

7.14.4 Unplug wires from safety thermostat on the inside of the appliance and remove safety thermostat mount plate from base (as below).

7.14.5 Un-do screws on safety thermostat and remove from plate (as below).



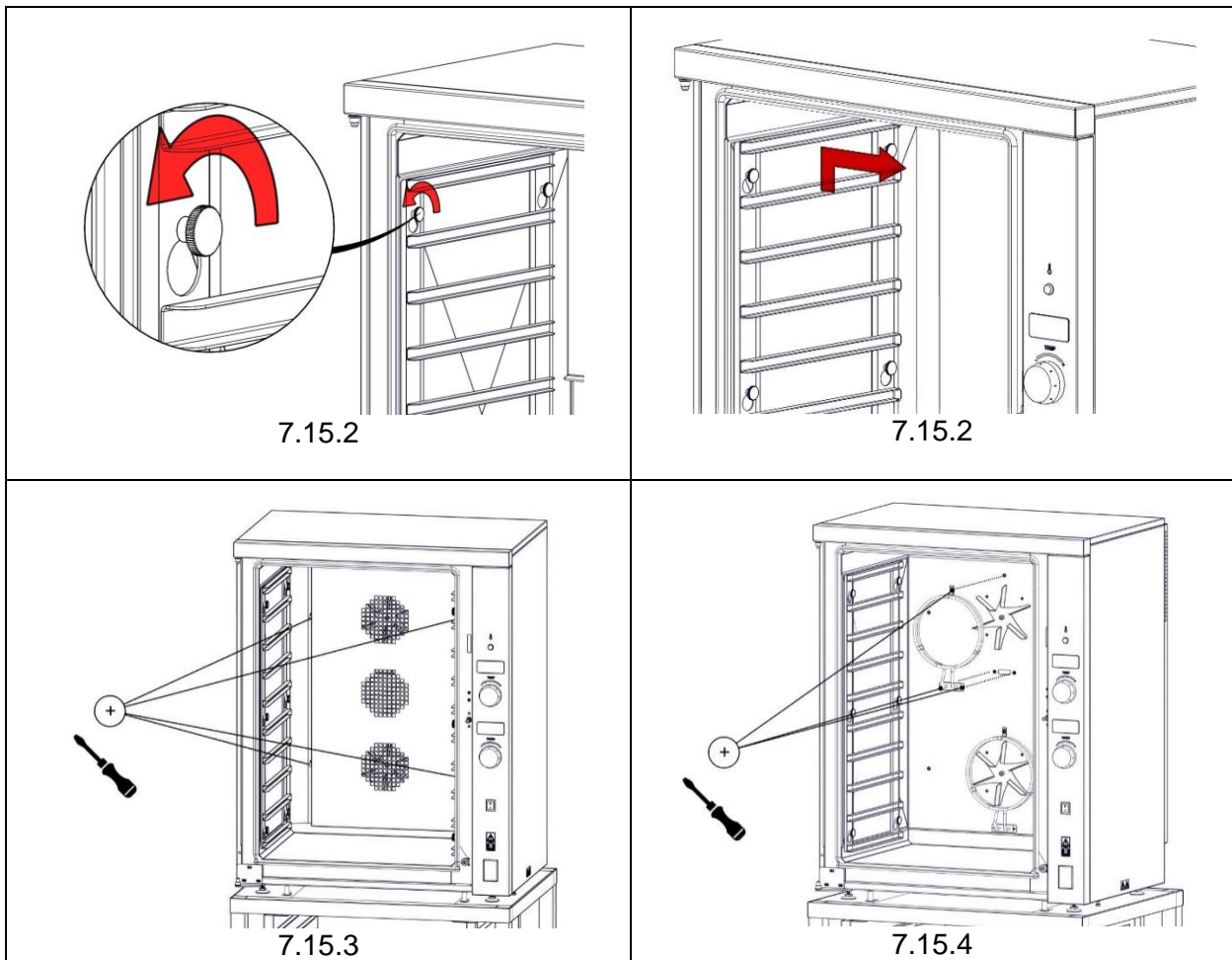
7.14.6 When re-fitting ensure all electrical connections are as per wiring diagram.



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

7.15 HEATING ELEMENTS REMOVAL

7.15.1 Remove all shelves from oven chamber.



7.15.2 Loosen thumb screws on left hand shelf support and remove.

7.15.3 Remove screws on baffle and then remove.

7.15.4 Undo screws on element, once element is loose and with cables still attached feed cables through clearance slot (ensure not to tear or cut the cables when feeding through).

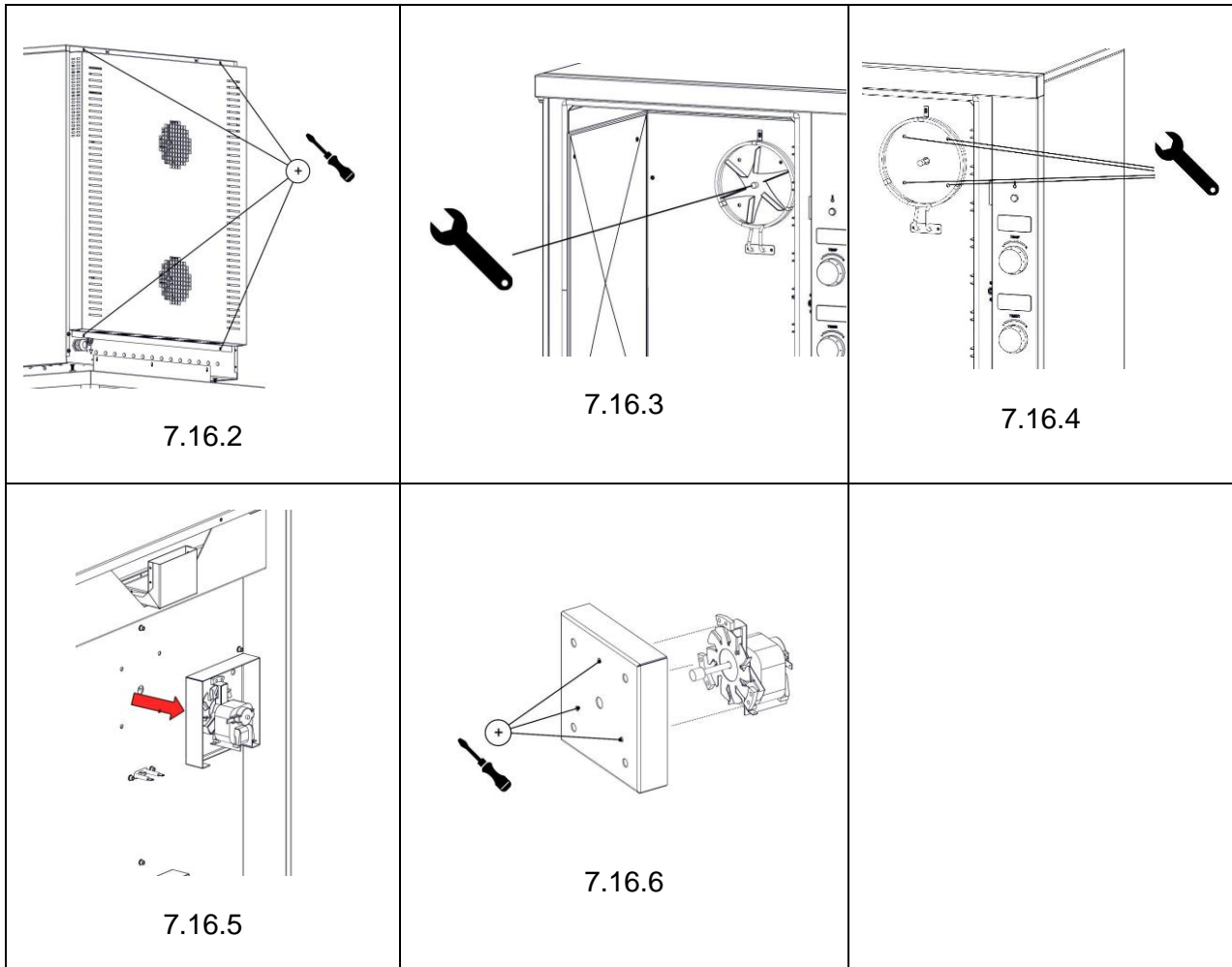
7.15.5 Detach the cables from the element and replace as necessary.

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



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

7.16 FAN REMOVAL



7.16.1 Remove shelves, support and baffle from oven chamber.

7.16.2 Remove screws from rear panel.

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

7.16.4 Loosen bolts from inside of chamber.

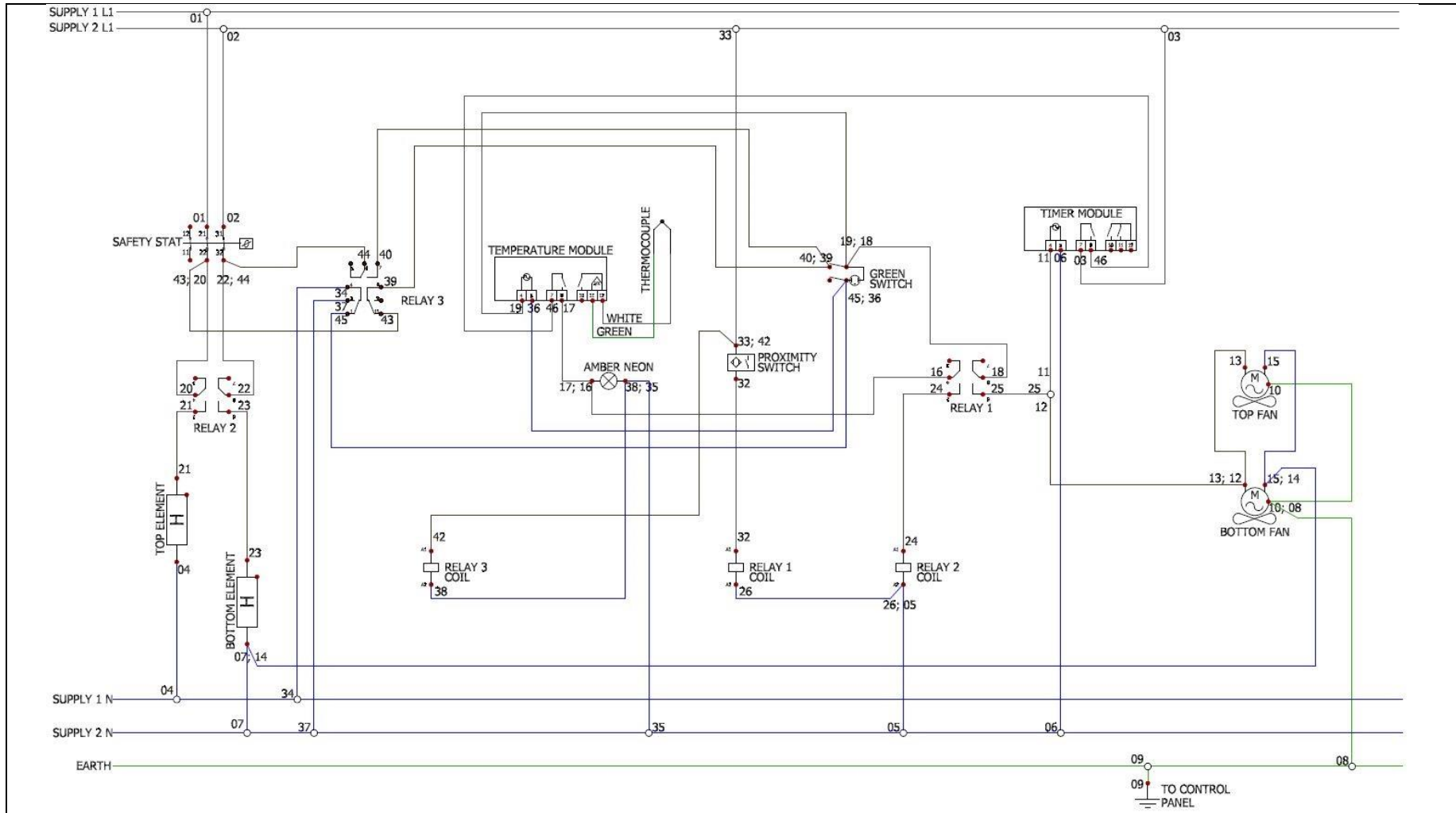
7.16.5 Release motor box from rear of chamber.

7.16.6 Un Fasten fixing screws to release fan from motor box, detach cables from fan.

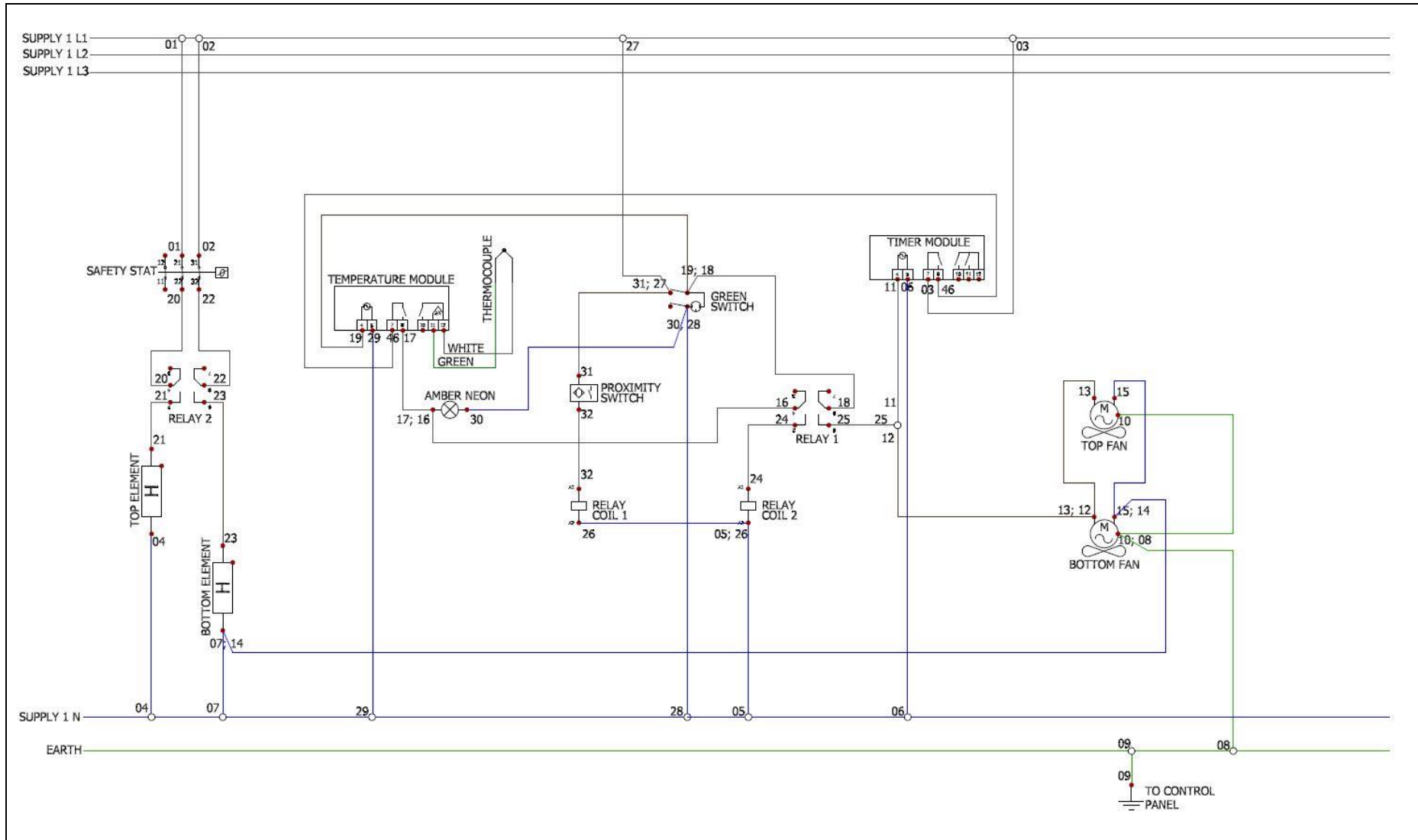
7.16.7 Replace as necessary and ensure all electrical connections are as per wiring diagram.

7.17 CIRCUIT DIAGRAMS

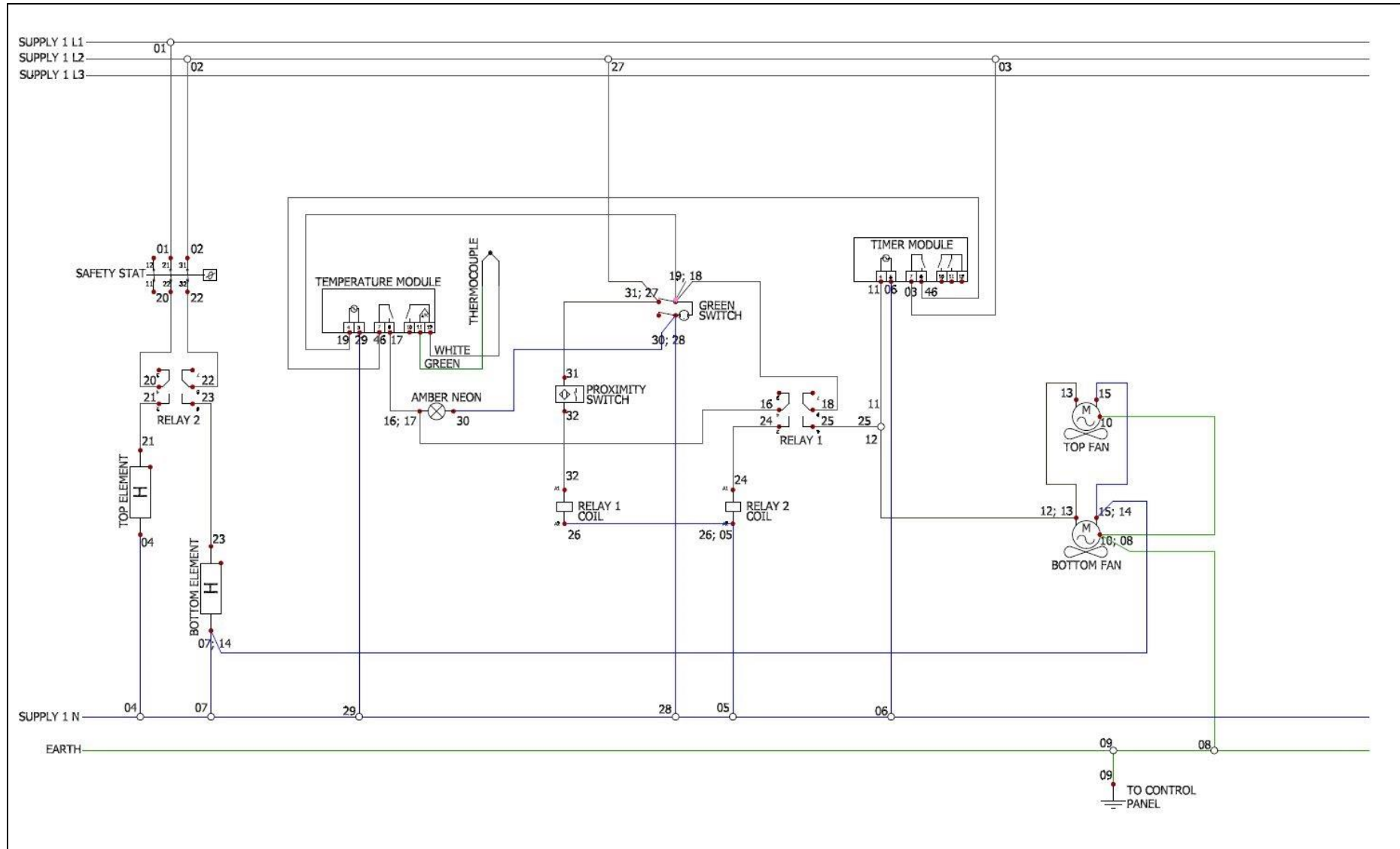
7.17.1 SINGLE PHASE 230V 1N~DUAL SUPPLY (2x13A)



7.17.2 SINGLE PHASE (32A)

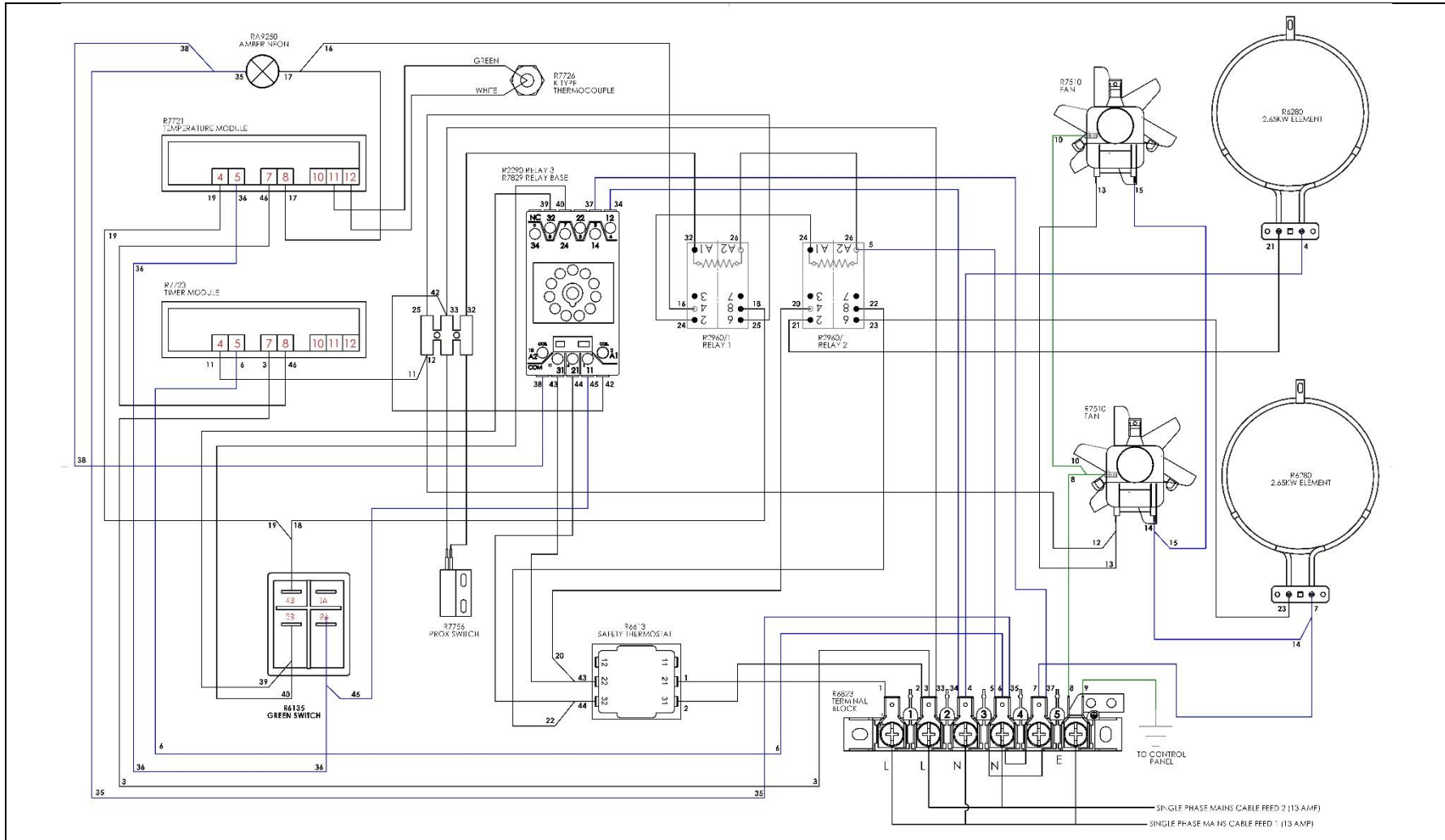


7.17.3 THREE PHASE (16A)

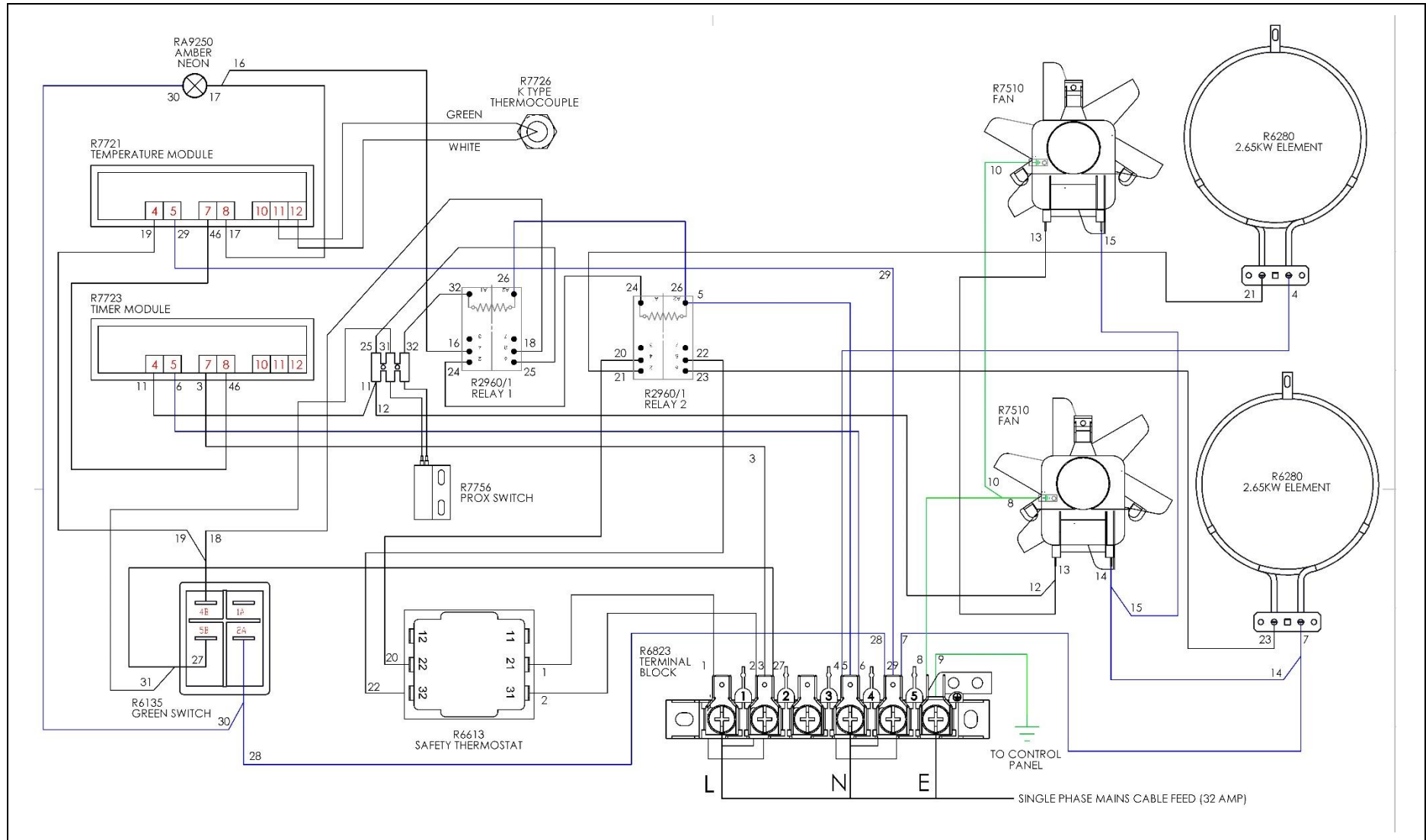


7.18 WIRING DIAGRAMS

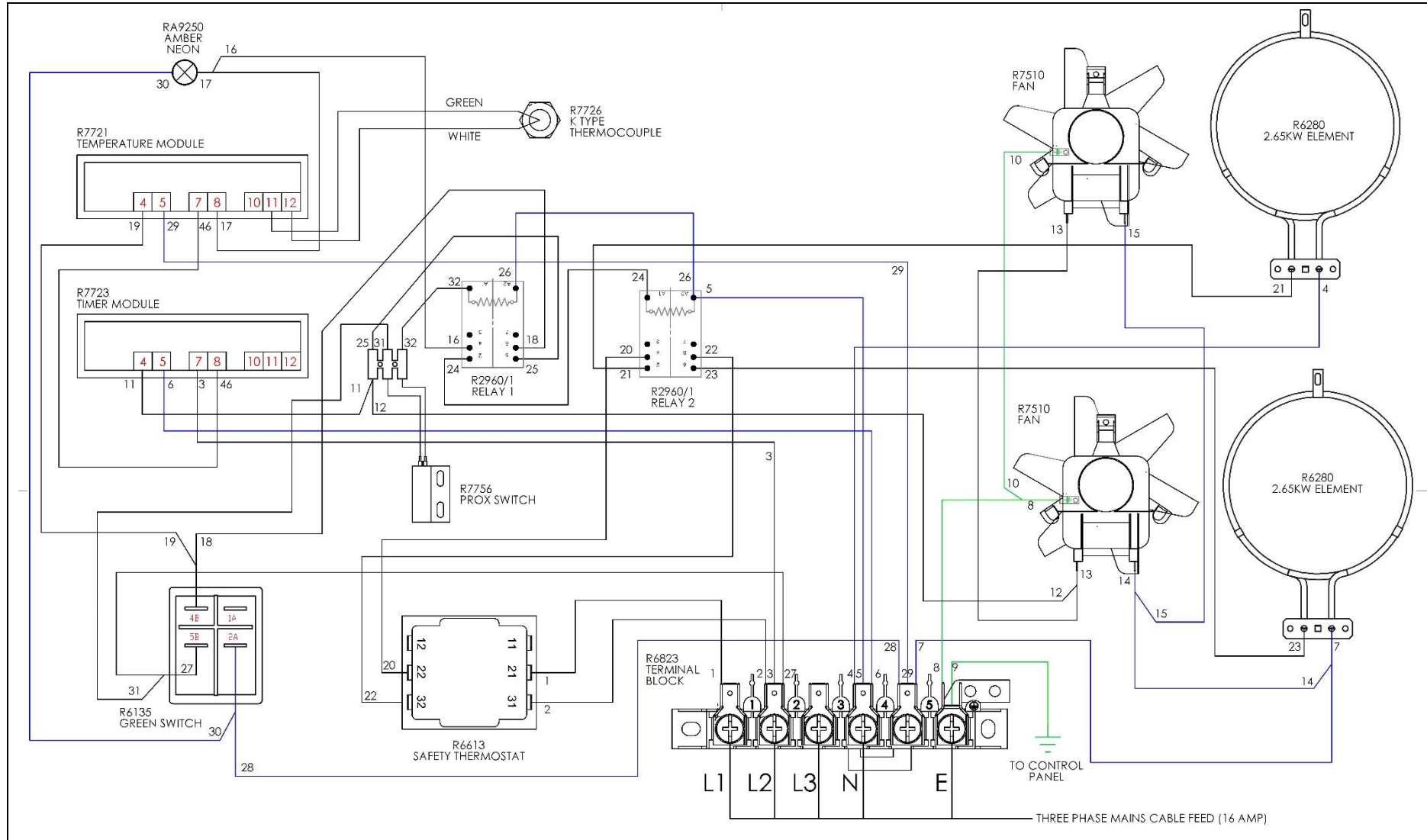
7.18.1 SINGLE PHASE 230V 1N~DUAL SUPPLY (2x13A)



7.18.2 SINGLE PHASE (32A)

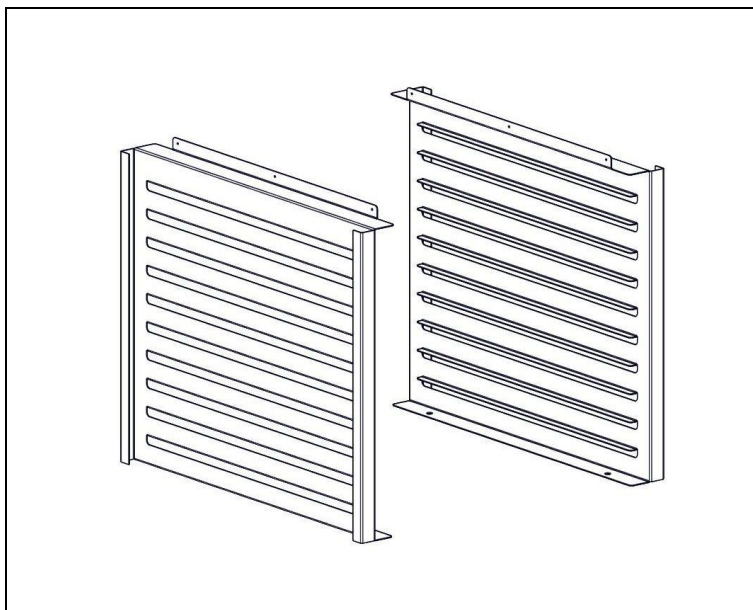


7.18.3 THREE PHASE (16A/32A)



8.0 ACCESSORIES

8.1 LEG STAND SHELF RUNNERS



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	✓	
Oven will not operate	Safety stat tripped	Call engineer	✓	
Oven slow to heat	Faulty element	Call engineer	✓	

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

*ENG Service engineer only.

10.0 SPARE PARTS

PART DESCRIPTION	SPARES NUMBER
Amber Neon	730962040
Temperature Probe	730980000
Temperature Controller Module	730980001
Timer Control Module	730980002
Encoder	730980003
Control panel (For unit with rope door seal)	730980004
Control panel (For unit with silicone door seal)	730980013
Control knob	730980005
Door proximity switch	730980006
Oven door seal kit (Rope seal)	730980009
Oven door seal (Silicone)	730980014
Safety thermostat	732150006
Element	732910290
Dual Supply Relay (2x13A model Only)	732920062
Oven fan	732950001
Grid Shelf	732950016
Relay (All models)	734243005

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

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

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

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



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

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

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

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

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