



F900 SERIES

User, installation and servicing instructions

BAIN MARIE

E9641

Read these instructions before use

DATE PURCHASED:

MODEL NUMBER:

SERIAL NUMBER:

DEALER:

SERVICE PROVIDER:

T100941

REV 11

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. WEE/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.



• SPANNER



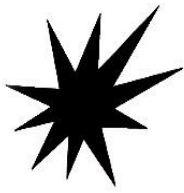
• SCREWDRIVER



• COOKING OIL



• GREASE



• SPARK IGNITION



• FLAME



• WARNING



• VIEWPORT



• ALLEN KEY



• IGNITER



• C SPANNER



- 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, all appliances 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.
- Check that no damage has occurred to the appliance or supply cord during transit. If damage has occurred, do not use the appliance.
- Installation, periodic testing, repair and fixed wired connections should only be undertaken by a competent electrician.
- Ensure supply cord is routed free from appliance to avoid damage.
- We recommend supplementary electrical protection with the use of 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 devices has to be provided with an air break before its discharge to the drainage system. Type AA.

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.

CONTENTS

1.0	APPLIANCE INFORMATION	6
2.0	OPERATION	7
2.1	COMPONENT PARTS	7
2.2	CONTROLS.....	7
2.3	USING THE BAIN MARIE.....	8
2.4	RESET	8
3.0	CLEANING AND MAINTENANCE	9
4.0	SPECIFICATION	9
4.1	This unit is suitable for AC supplies only	9
4.2	The standard terminal arrangements is Single phase (230V N~)	9
5.0	DIMENSIONS / CONNECTION LOCATIONS	10
6.0	INSTALLATION	11
6.1	SITING / CLEARANCES	12
6.2	SUPPLY CONNECTION	13
6.3	Electrical Ratings.....	13
6.4	ASSEMBLY	14
6.5	COMMISSIONING.....	15
6.6	SUITING.....	16
7.0	SERVICING	18
7.1	DOOR REMOVAL	18
7.2	CONTROL PANEL REMOVAL.....	19
7.3	OPERATING THERMOSTAT & NEON REMOVAL	19
7.4	BASE PANEL REMOVAL	20
7.5	ELEMENT TRAY REMOVAL	21
7.6	ELEMENT REMOVAL.....	22
7.7	SAFETY THERMOSTAT REMOVAL.....	22
8.0	FAULT FINDING	23
9.0	SPARE PARTS – SPARES NUMBER	24
10.0	SERVICE INFORMATION	24

1.0 APPLIANCE INFORMATION

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.

Falcon Foodservice Equipment  P.I.N STD. 

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


ES, GB, GR, IE, IT, PT, SI	BE, FR	BG, CZ, DK, EE, FI, HR, LT, LV, NO, RO, SE, SI, SK, TR	CY, HU, IS, MT, NL	AT, CH	PL	LU	DE	-
I2H3+	I3+	I2H3B/P	I3B/P	I12H3B/P	I2E3B/P	I2E	I12E3B/P	-
20;28-30/37	28-30/37	20;30	30	20;50	20;30	20	20;30	-

D Cat. **E** p mbar

G20	G30	G31	
m ³ /h	kg/h	kg/h	
kW	kW	kW	kW

F GAS TYPE **G** GAS RATE **H** Σ Qn

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

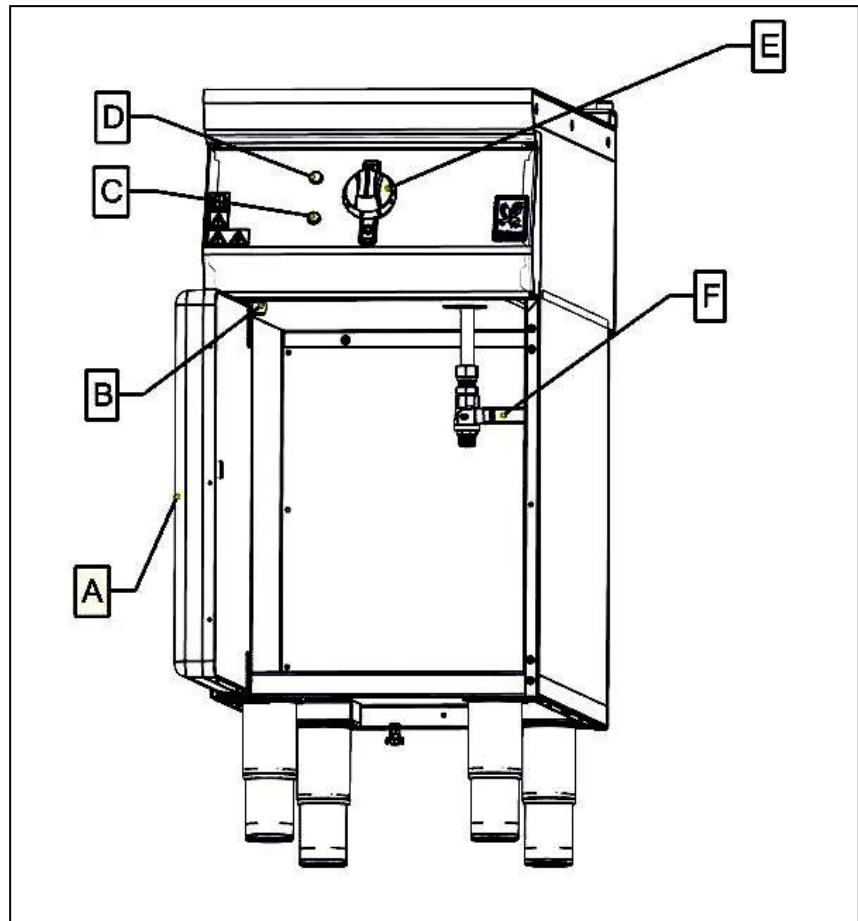
J - Total Electrical Power

K - Magnetic Field Frequency

L - Electrical Phase Loading

2.0 OPERATION

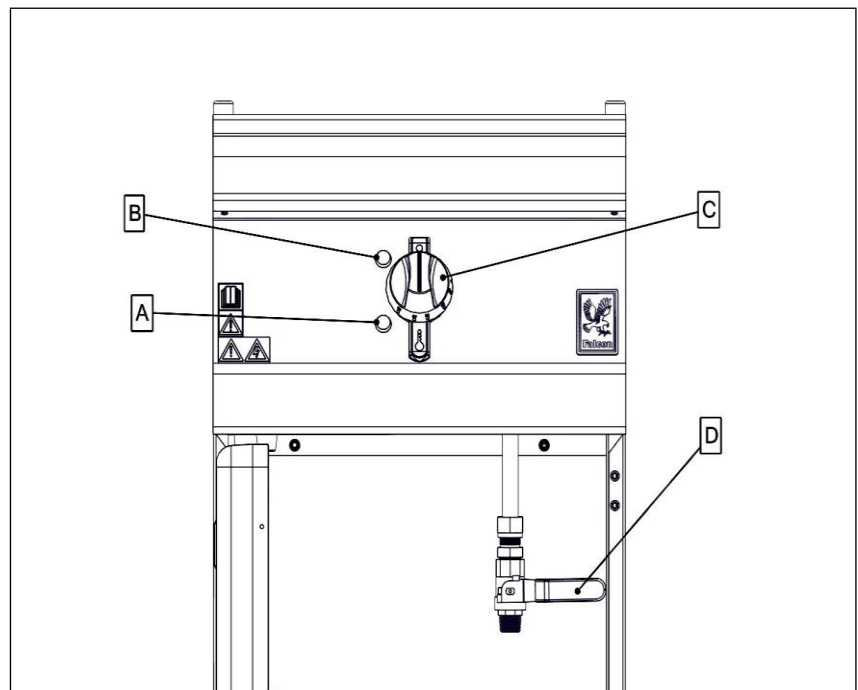
2.1 COMPONENT PARTS



- A – DOOR
- B – RESET SWITCH
- C – HEAT DEMAND NEON
- D - POWER NEON
- E – TEMPERATURE CONTROL
- F – DRAIN VALVE

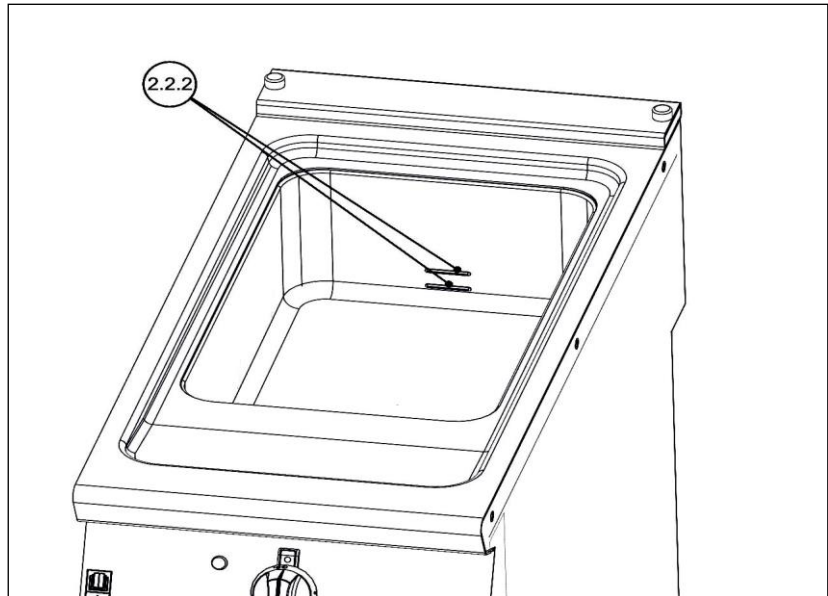
2.2 CONTROLS

- A. Heat demand neon (amber)
- B. Power neon (red)
- C. Temperature control
- D. Drain valve
- E. Reset (see 2.4)



2.3 USING THE BAIN MARIE

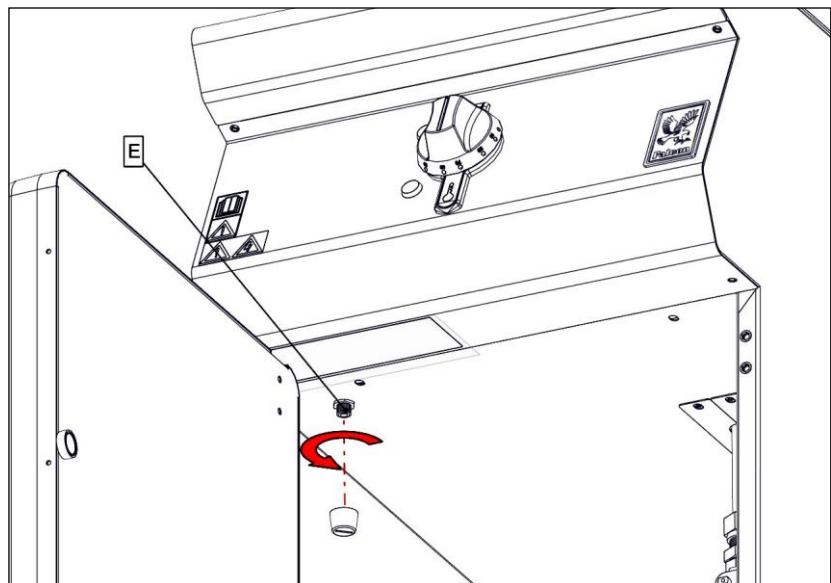
- 2.3.1 Before use, clean the appliance inside and out. See section 3.
- 2.3.2 Ensure drain valve is closed; fill with water to marked level.
- 2.3.3 Set temperature control 3 to desired setting.
- 2.3.4 To switch the unit off, turn temperature control 3 to `off` position.



2.4 RESET

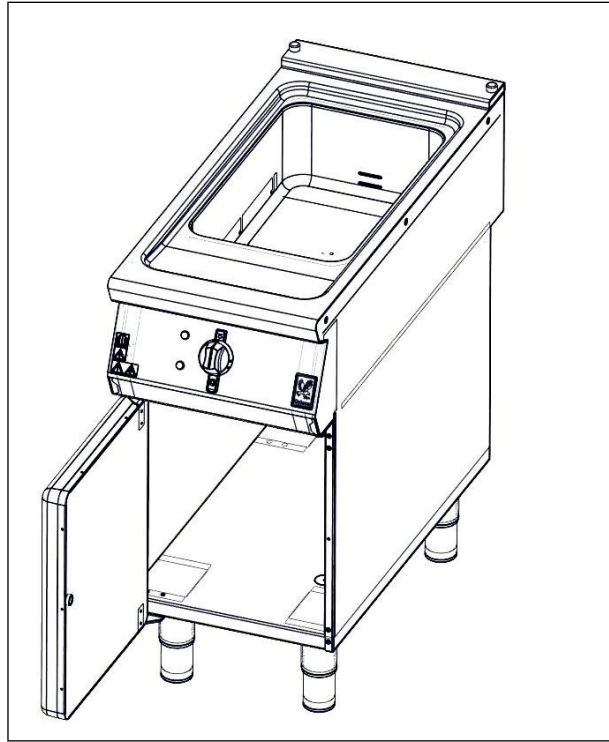


IF THE UNIT TURNS OFF, PRESS RESET BUTTON.



3.0 CLEANING AND MAINTENANCE

- 3.0.1 Turn off and allow cool down.
- 3.0.2 Drain water.
- 3.0.3 Remove other debris using a cloth.



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

4.0 SPECIFICATION

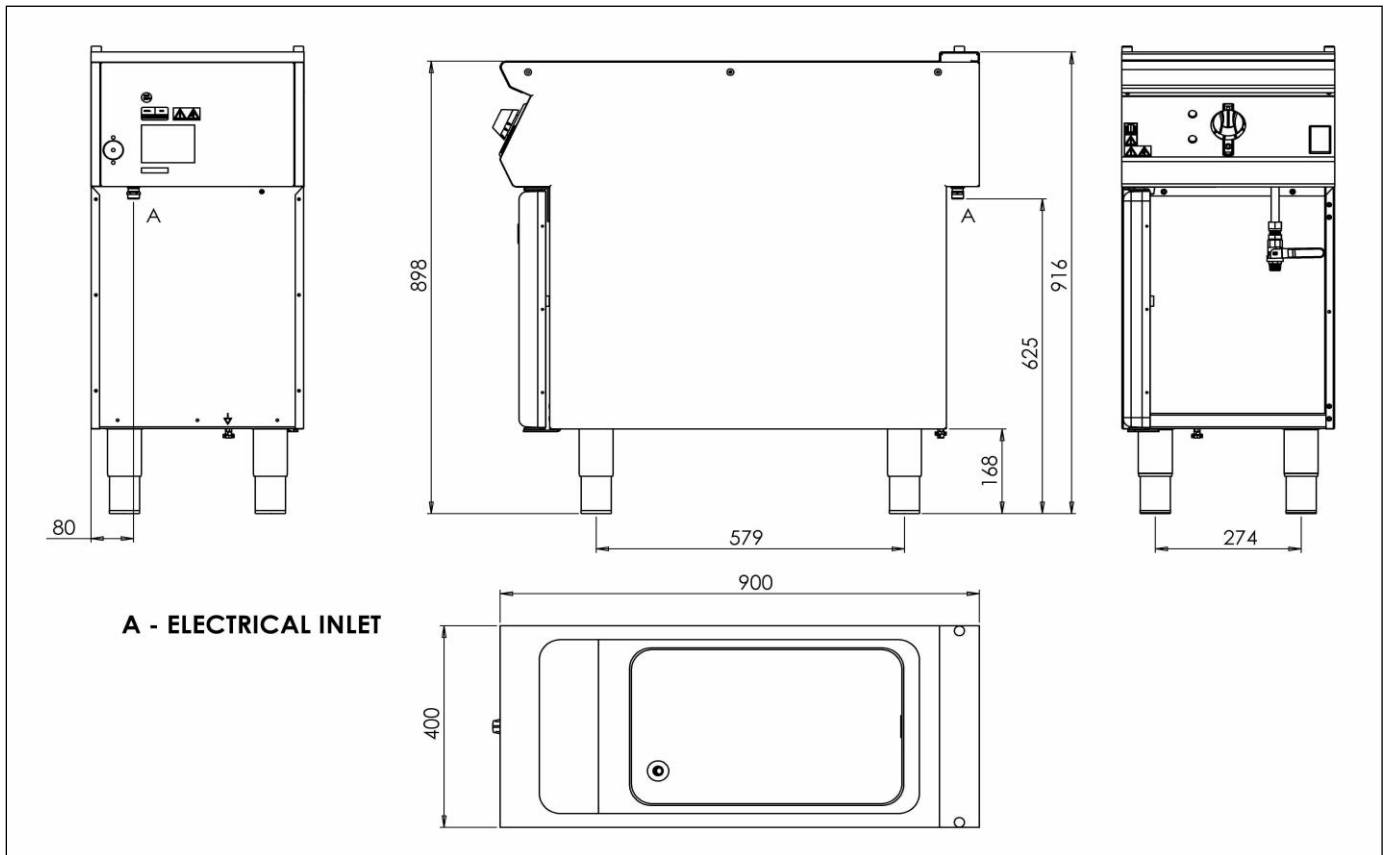
- 4.0.1 This unit is suitable for AC supplies only
- 4.0.2 The standard terminal arrangements is Single phase (230V N~)



THIS APPLIANCE MUST BE EARTH

Live	Brown
Neutral	Blue
Earth	Yellow/Green

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 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.

Your attention is drawn to:-

BS 7671:2018–Guidance Note 8 - 8.13 : Other locations of increased risk

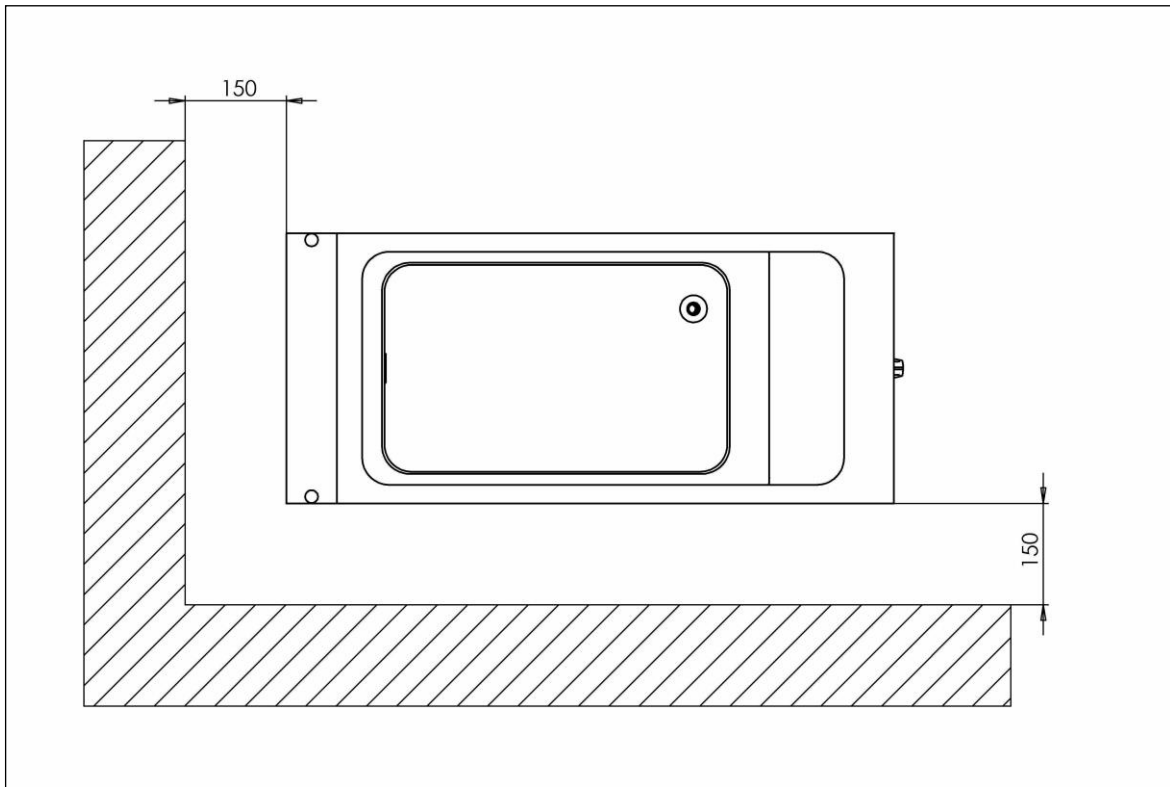
It is recognized that there may be locations of increased risk of electric shock other than those specifically addressed in Part 7 of BS 7671. Examples of such locations could include laundries where there are washing and drying machines in close proximity and water is present, and commercial kitchens 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



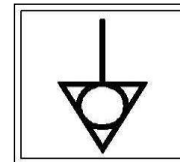
CAUTION: WALLS CLOSER THAN 150mm TO THE APPLIANCE MUST BE NON COMBUSTABLE. IF SUITING THE NECESSARY CLEARANCES TO ANY CUMBUSTIBLE WALL MUST BE THE LARGEST FIGURE GIVEN FOR INDIVIDUAL APPLIANCES INSTRUCTIONS.

6.2 SUPPLY CONNECTION

6.2.1 A suitable mains cable is supplied that conforms to code designation 60245 IEC57, Cable type H07RN-F. This appliance is designed to, and must be connected to fixed wiring if cord is damaged, it must be replaced by a suitably qualified person

Access to mains terminal block is gained by removing control panel. (See section 7.2)

6.2.2 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 a 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.



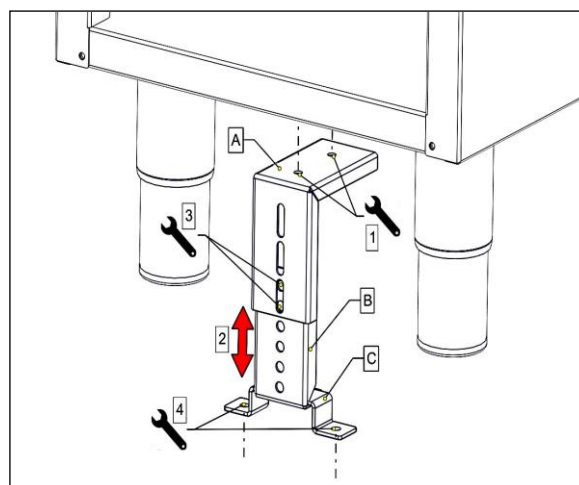
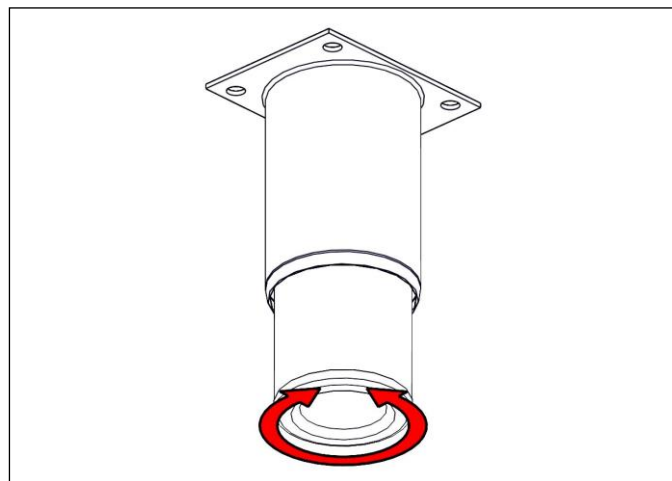
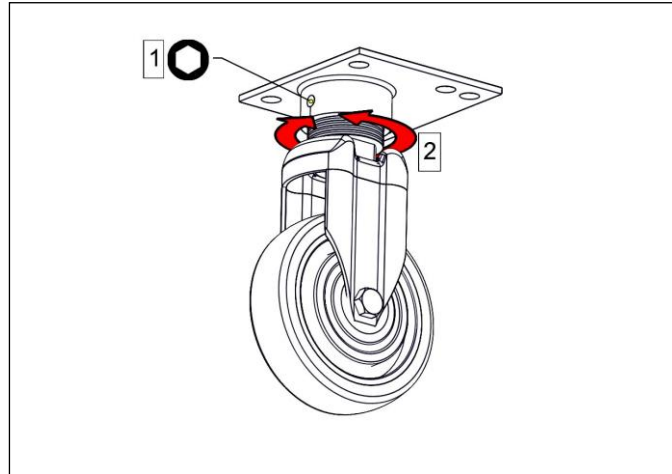
6.3 Electrical Ratings

Electrical loading is as stated in the table below and also on the appliance data plate. The location of the mains isolating switch should be identified for use in any event of an emergency or during cleaning.

Connection	A @230 volts	Fuse Rating
Live	5.9	8 amps

6.4 ASSEMBLY

6.4.1 Position appliance and level using feet adjusters as shown below. Fit anti tilt device.



Anti tilt device

6.5 COMMISSIONING

- 6.5.1 Open door ensuring drain valve is closed.
- 6.5.2 Fill pan with water to maximum level mark.
- 6.5.3 Switch on unit (temperature control knob, see section 2.3.3).
- 6.5.4 Adjust to desired temperature (temperature control knob, see section 2.3.3).

If the appliance does not operate correctly please refer to section 2.3 and rectify the problem.

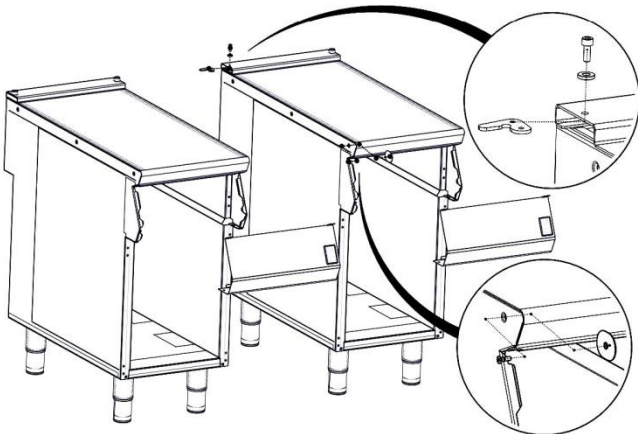


**PLEASE FILL OUT THE INFORMATION TABLE ON THE FRONT COVER
AFTER COMMISSIONING.**

6.6 SUITING

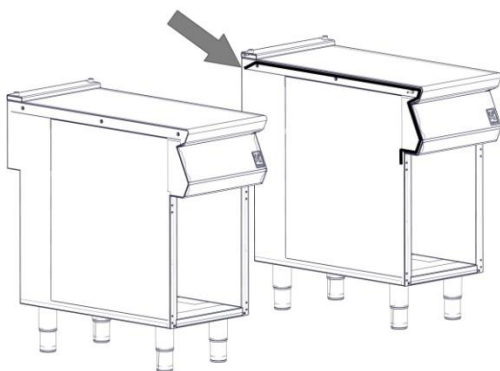
“Patent No. GB 2540131”

- 6.6.1 Before levelling and suiting units ensure the units are fully built, including all accessories and castings.
- 6.6.2 Undo the 4 fixing screws on the control panel and remove.
- 6.6.3 Remove the hob rear infill and replace with rear suiting plate and fixings.
- 6.6.4 Remove the front side panel countersunk screw and suiting plate.

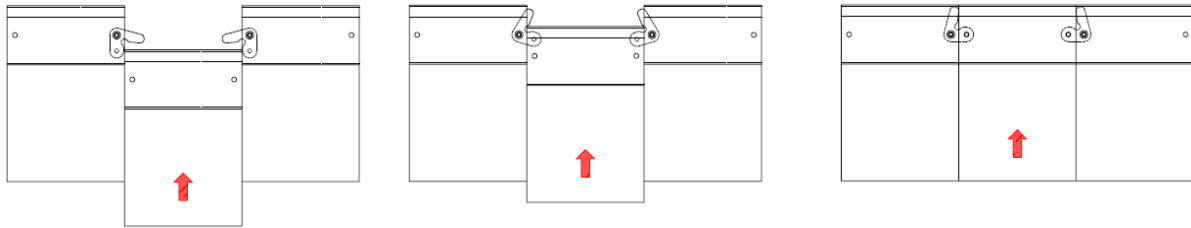


NOTE: The DLS system is designed to give a quick and easy suiting solution. If you require an improved seal between appliances we recommend you use, a food grade, high temperature silicon sealant. This can be supplied by Falcon part no – 523400021

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



6.6.6 Slide suited units into position.

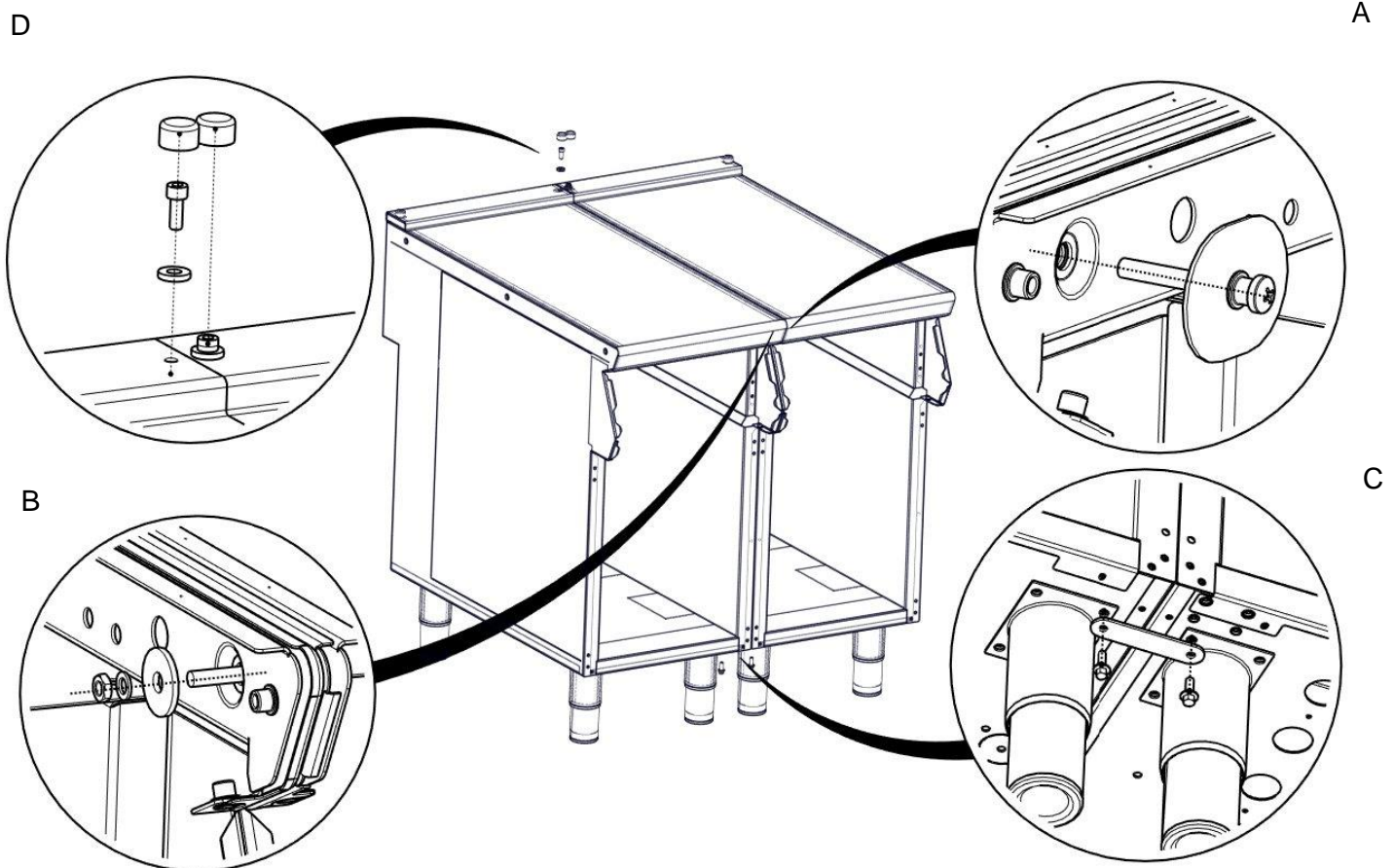


6.6.7 (A) Right hand unit: Screw the M5 x 40 screw (supplied in the kit) into one of the suiting plates as shown and then insert through the front fixing holes of both units.

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

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

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



6.6.11 Replace control panel.

7.0 SERVICING



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



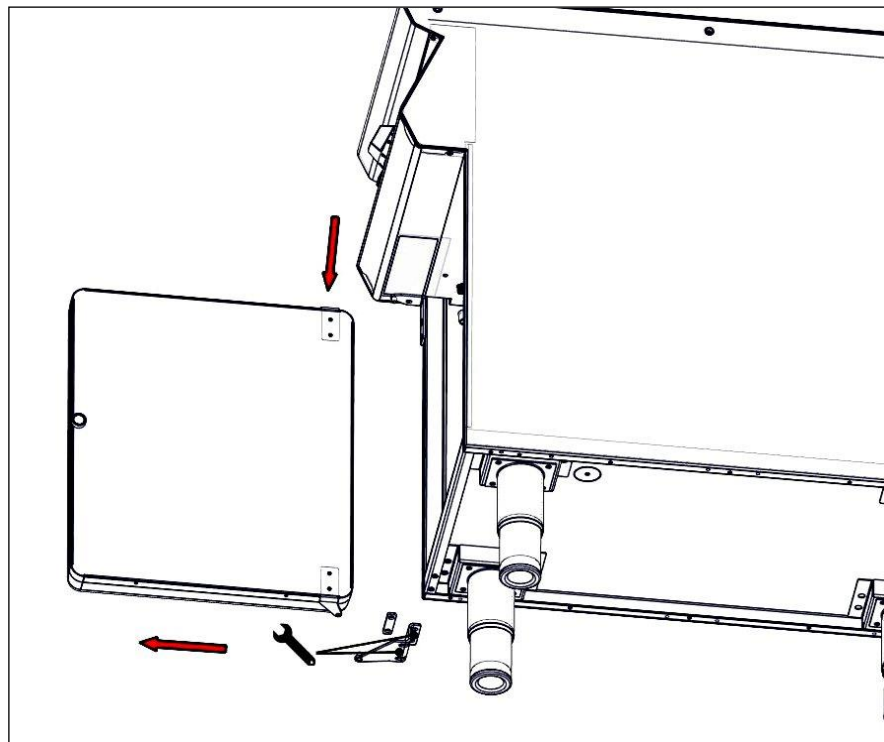
BEFORE ATTEMPTING ANY MAINTENANCE, ENSURE THE PAN IS EMPTY.



MAINTENANCE CHECK

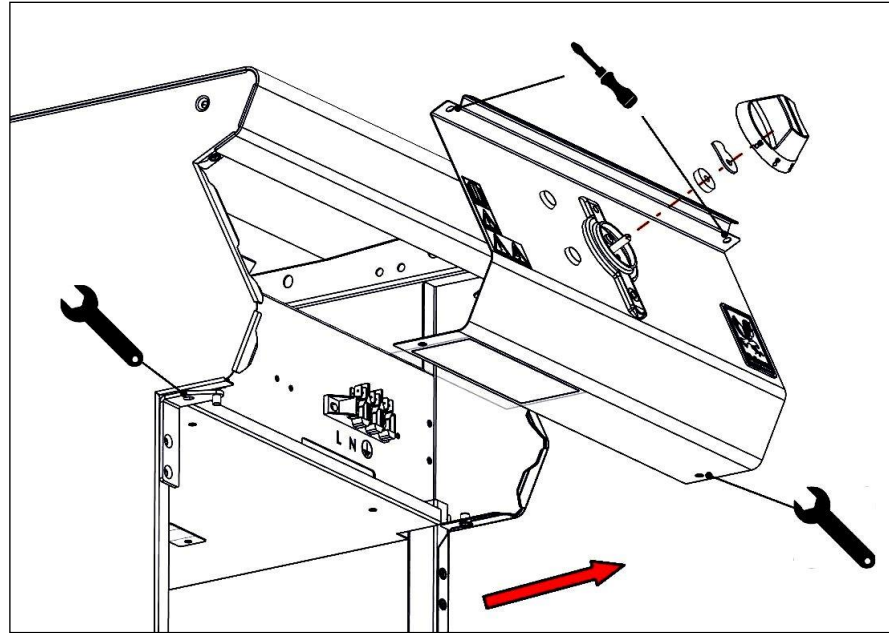
Regular servicing of the appliance should be undertaken to ensure correct operation, it is functioning as intended, and safe to use. We recommend servicing after 2,500 hours of use, or annually, whichever comes first. Any maintenance schedule should be carried out in accordance with SFG20 Maintenance 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



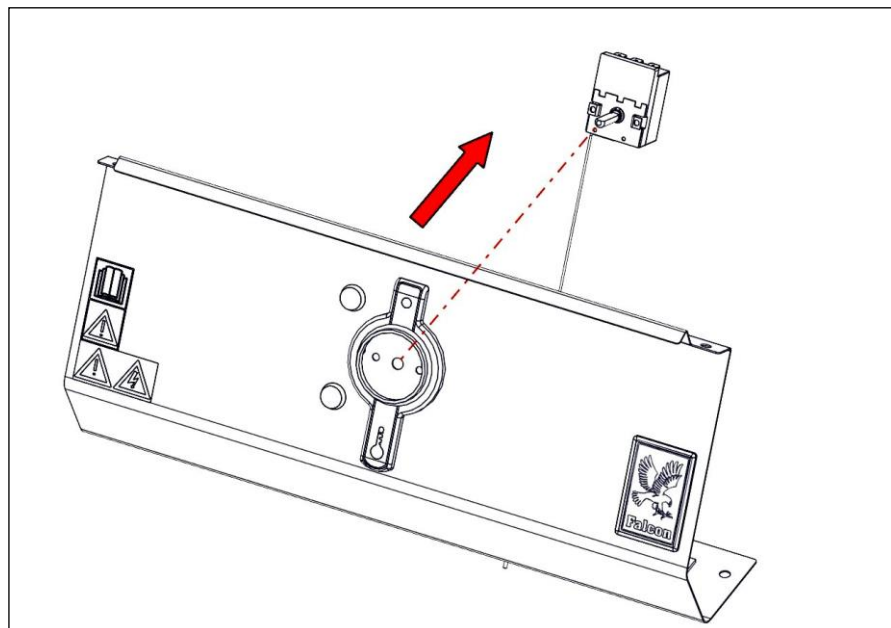
7.1.1 Remove door as shown.

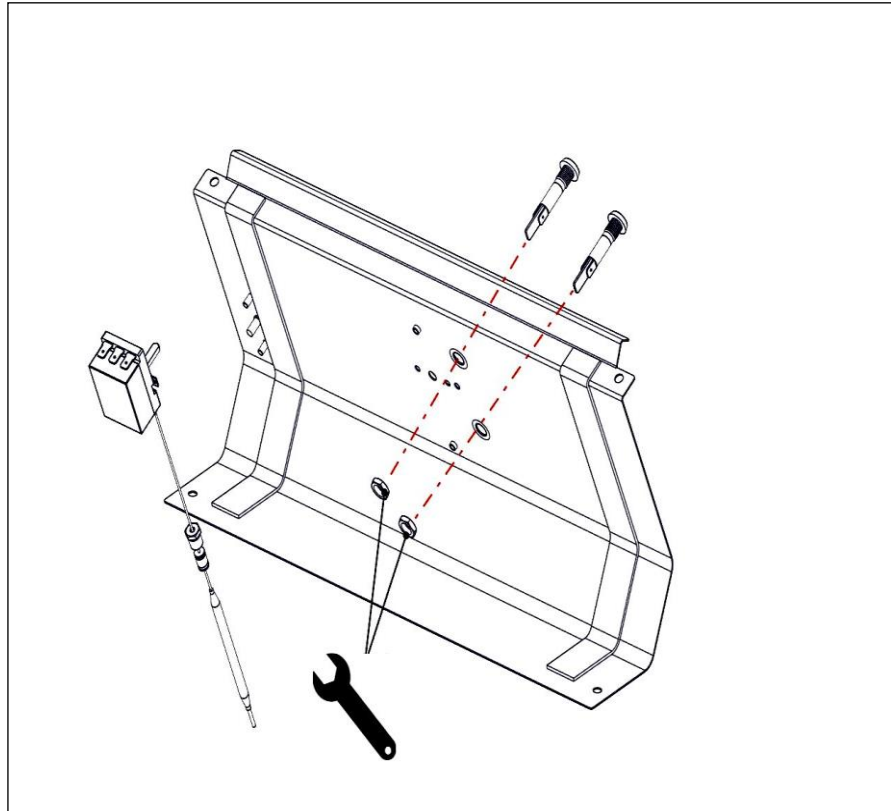
7.2 CONTROL PANEL REMOVAL



7.2.1 Remove as shown.

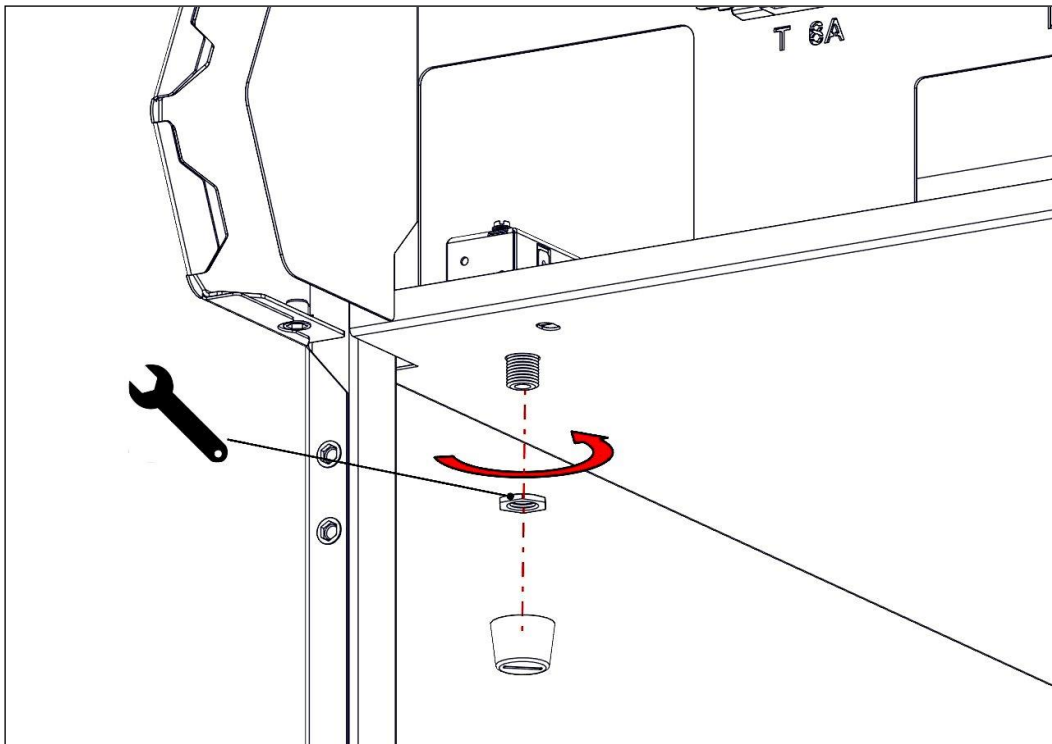
7.3 OPERATING THERMOSTAT & NEON REMOVAL

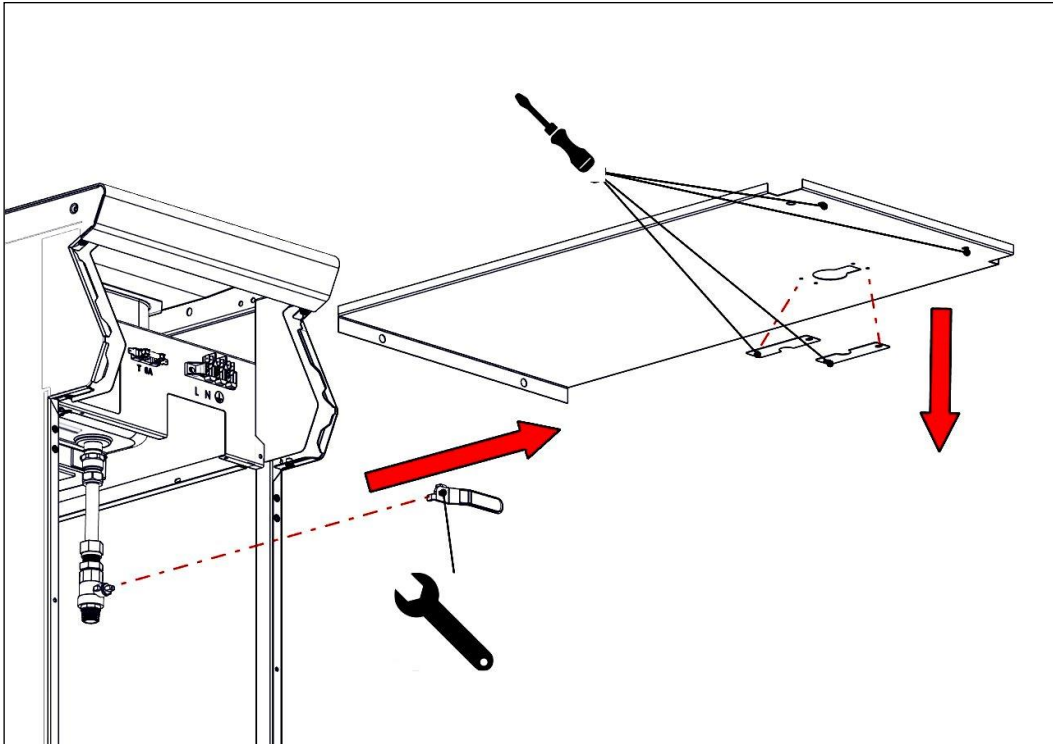




7.3.1 Remove as shown.

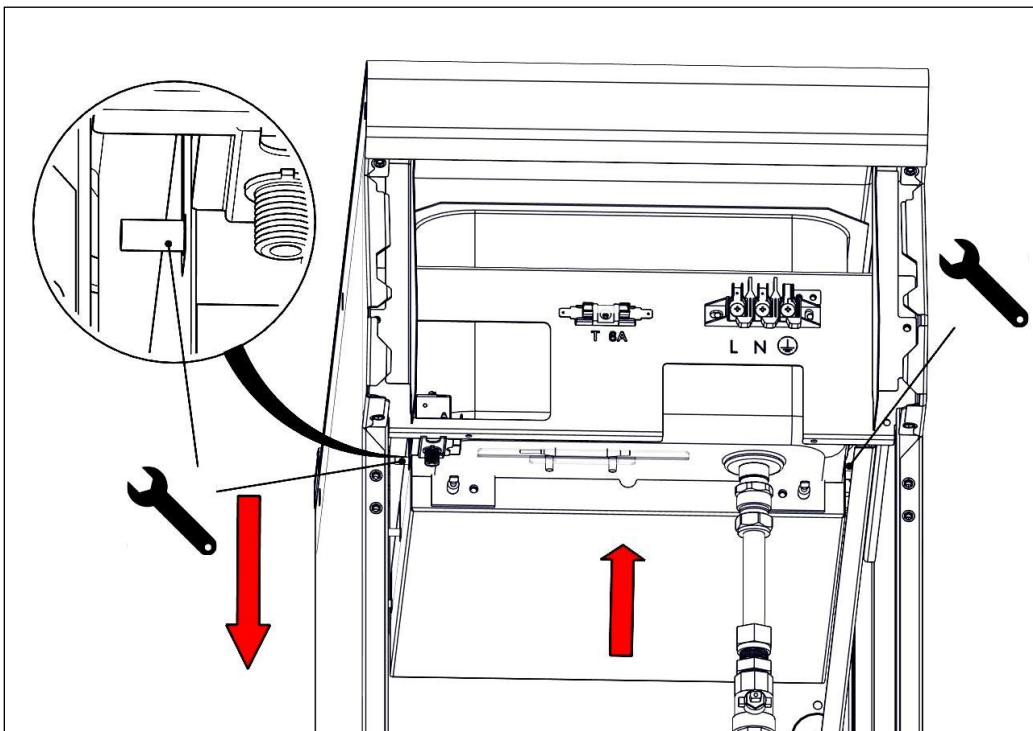
7.4 BASE PANEL REMOVAL





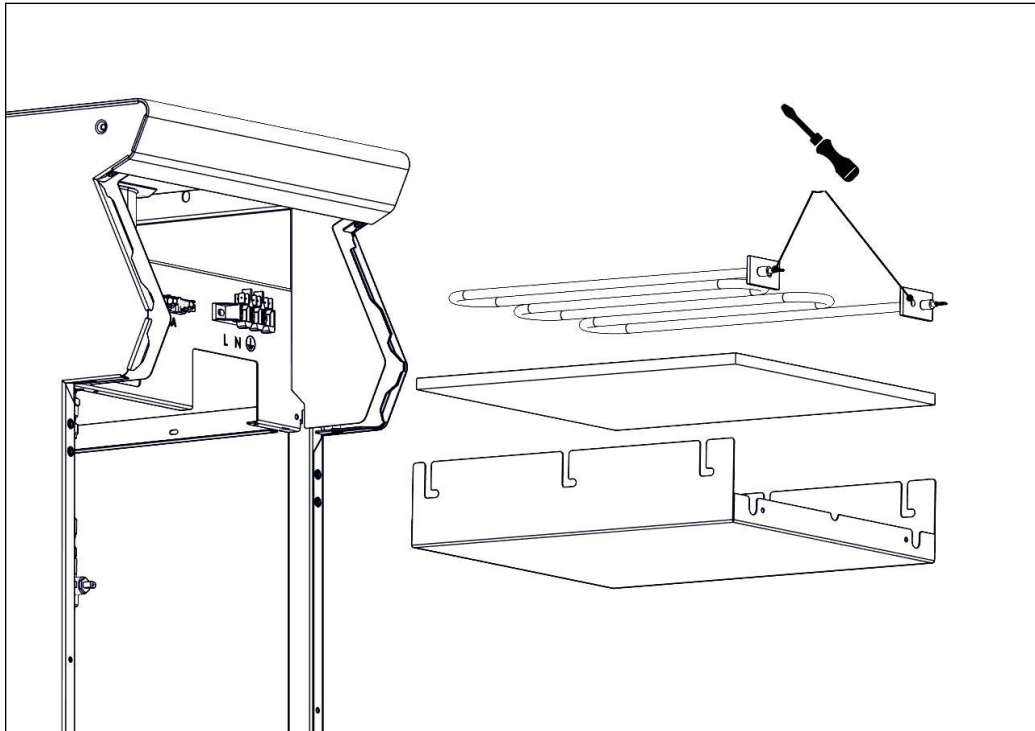
7.4.1 Remove as shown.

7.5 ELEMENT TRAY REMOVAL



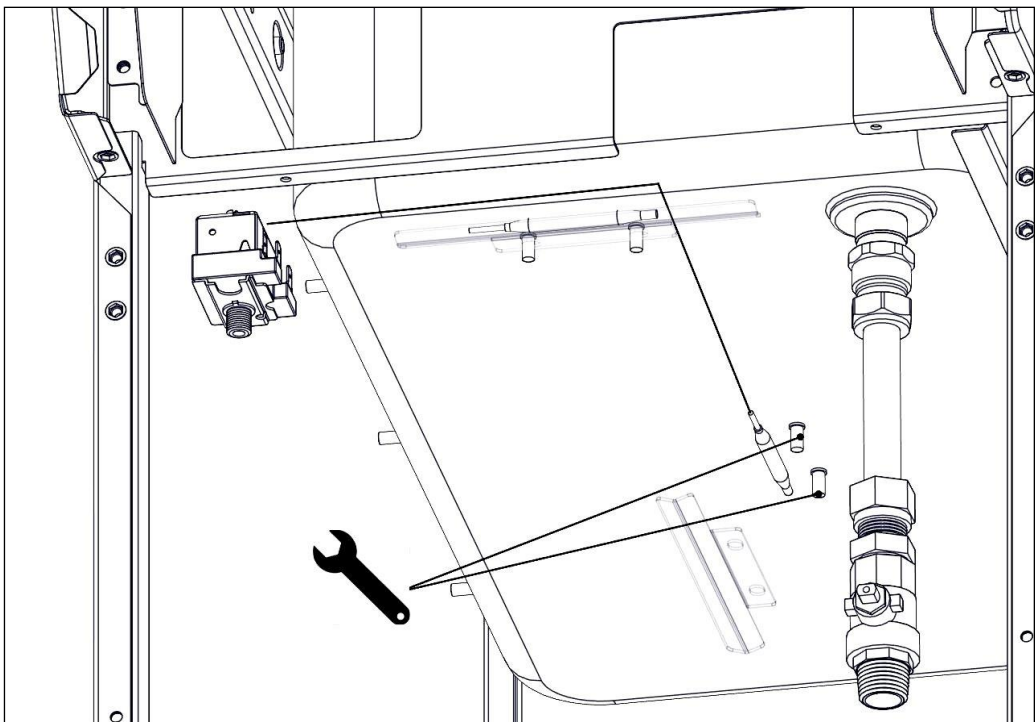
7.5.1 Remove thermostats as shown.

7.6 ELEMENT REMOVAL



7.6.1 Remove as shown.

7.7 SAFETY THERMOSTAT REMOVAL

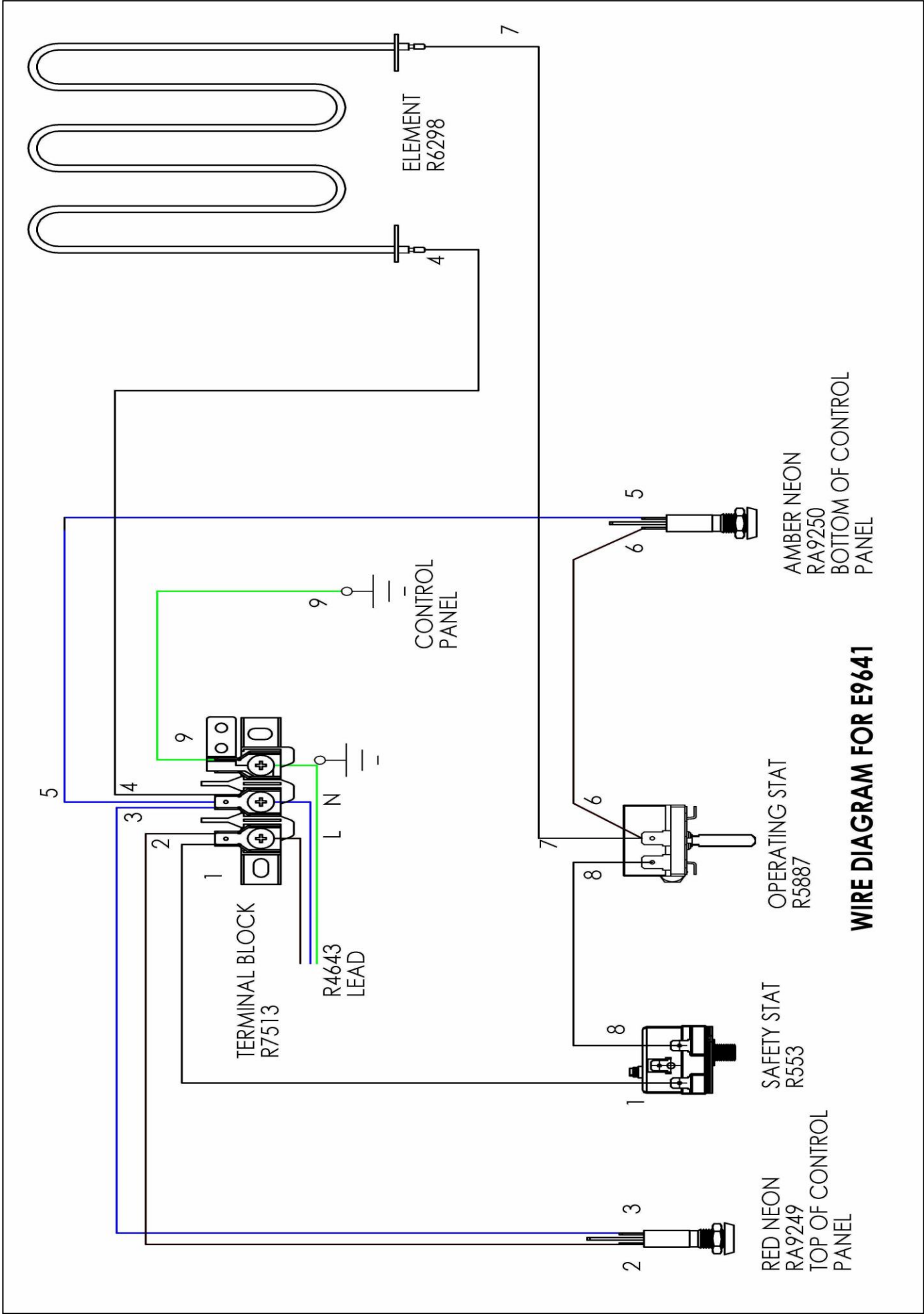


7.7.1 Remove as shown.

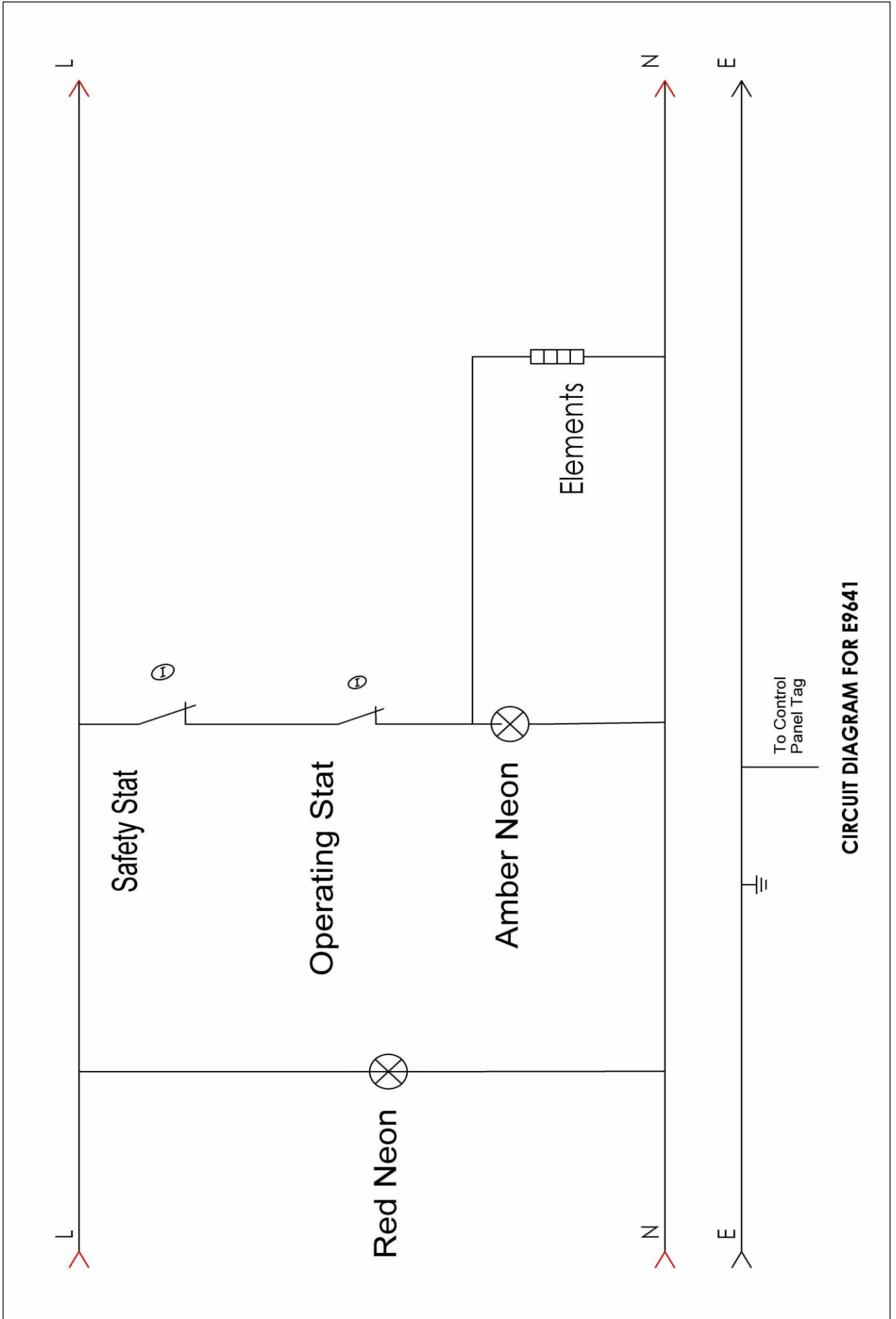
Replace all parts in reverse order

8.0 FAULT FINDING

FAULT	POSSIBLE CAUSES	REMEDY
Unit will not turn ON	No power to unit.	Check power supply is connected & turned ON.
No power to unit (red neon does not illuminate)	Disconnected from mains power.	Check, Reconnect mains power.
Unit will not operate	Unit not switched On.	Turn temperature control.
Safety cut out activated	Low water level.	Add water to pan.
Pan overflows	Too much water in pan.	Reduce water level.
Unit will not drain	Blocked drain.	Clean drain in pan.
Safety Stat continually actives	Faulty stat.	Call service agent.
No heating of water	Faulty element, thermostat or faulty wiring.	Call service agent.
No power to unit	Faulty rocker switch or wiring.	Call service agent.



WIRE DIAGRAM FOR E9641



CIRCUIT DIAGRAM FOR E9641

9.0 SPARE PARTS – SPARES NUMBER

Temperature control knob -	733950001
Power neon red -	730962010
Heat demand neon amber -	730962040
Element assembly -	539113140
Thermostat control -	735850004
Safety thermostat -	731320113
Control panel -	733950000
Door assembly -	533810000
Hinge kit -	533810002
F900 Screw cap kit -	533550009
Fixed castors set of 2 -	535400222
Swivel castors set of 2 -	530964340
Adjustable leg 150mm -	535480067
Drain valve –	539003251

When ordering spares, quote the following:

Model Number

Serial number

This information is found on data plate on front panel. (See section 1.0)

Visit our website for further spares information.

10.0 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.