



ONE SERIES

User, installation, and servicing instructions

6 ZONE INDUCTION HOB

E1603i

4 ZONE INDUCTION HOB

E1403i

Please read these instructions before use

DATE PURCHASED:

MODEL NUMBER:

SERIAL NUMBER:

DEALER:

SERVICE PROVIDER:

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, Hill foots 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.

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1.0 SYMBOLS



SCREWDRIVER



SPANNER



COOKING OIL



GREASE



WARNING



SPARK IGNITION



FLAME



VIEWPORT



ALLEN KEY



IGNITER



C SPANNER



REMOVE DEVICE



PLUG REMOVER



**NON-IONISING
ELECTROMAGNETIC
RADIATION**



**WARNING
ELECTRICITY**



READ MANUAL



FIRE RISK



2.0 SAFETY GUIDANCE

2.1 GENERAL SAFETY



2.1.1 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.

2.1.2 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.

2.1.3 This equipment is for professional use only and must be used by qualified persons.



2.1.4 Never leave this appliance unsupervised when in use and always turn products off at the end of service.

2.1.5 The installer must instruct the responsible person(s) of the correct operation and maintenance of the appliance.



2.1.6 Check that no damage has occurred to the appliance or supply cord during transit. If damage has occurred, do not use this appliance.

2.1.7 Ensure the supply cord is routed free from the appliance to avoid damage.

2.1.8 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.

2.1.9 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.

2.1.10 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.

2.1.11 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 to users so the need to immediately clean up such spills must be reflected in staff training.

2.1.12 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.

2.1.13 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.

2.2 INSTALLATION SAFETY



- 2.2.1 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.
- 2.2.2 The installer must instruct the responsible person(s) of the correct operation and maintenance of the appliance.
- 2.2.3 2.2.4 Put a documented system in place for periodic inspections, testing and maintenance of 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.

2.3 ELECTRICAL SAFETY



- 2.3.1 To prevent shocks, this appliance must be earthed.
- 2.3.2 This unit is fitted with an equipotential connection at the rear on the base.
- 2.3.3 Before attempting any maintenance, isolate the appliance at the mains switch and take steps to ensure that it is not inadvertently switched on.
- 2.3.4 We recommend, Supplementary electrical protection with the use of a type A residual current device (RCD).
- 2.3.5 We recommend 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.

2.4 FIRE SAFETY



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

Operator Competency and Training

- 2.4.1 Ensure you are trained in the safe and proper use of the appliance and know how to turn it off and switch the power off at the mains.
- 2.4.2 Ensure you are familiar with the kitchen fire safety procedures and the location and proper use of correct fire safety equipment.

Fire Safety Equipment

- 2.4.3 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.

Fire Suppression System

- 2.4.4 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.
- 2.4.5 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 Safety

- 2.4.6 Do not leave the appliance unattended when powered on or when it is in use.
- 2.4.7 Always switch the appliance off and remove items from the glass-ceran surface when not in use.

Cleaning

- 2.4.8 Ensure appliances are regularly cleaned serviced and maintained by a qualified and competent service provider, and there is access around the appliance to do so.
- 2.4.9 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.

Electrical Isolation Points

- 2.4.10 Ensure any separate electric switches provided for cooking equipment and/or extractor fans are accessible and clearly labelled.

Care and Maintenance of Thermal and Operational Safety Devices

- 2.4.11 The appliance is fitted with a thermal safety device. This will stop oven operation if it becomes overheated due to a fault. This appliance will always fail safe so long as there is no damage to the thermal safety device.

2.5 MAINTENANCE SAFETY

- 2.5.1 Unless otherwise stated, parts which have been protected by the manufacturer must not be adjusted by the installer or end user.
- 2.5.2 Before any maintenance or cleaning is undertaken, isolate appliance from mains power supply at isolator switch.
- 2.5.3 Suitable protective clothing (PPE) must be worn when maintaining or cleaning this appliance.
- 2.5.4 The appliance must be allowed to cool to a safe temperature before maintenance or cleaning is undertaken.
- 2.5.5 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.
- 2.5.6 Failure due to lack of proper cleaning is not covered by warranty.
- 2.5.7 Take care when cleaning not to dislodge or damage thermostat sensor mounted on the side of the oven.
- 2.5.8 If the thermostat or capillary are damaged then do not turn the appliance on and contact Falcon or you approved service provider to undertake the necessary repairs.
- 2.5.9 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.
- 2.5.10 During Servicing of the appliance, where applicable, please ensure the oven door seal is checked. If the integrity of the seal is compromised, it must be replaced.



- **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.**
- **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.**

PREVENTATIVE MAINTENANCE CONTRACT

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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.

3.0 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. <input type="text"/>		STD. <input type="text" value="EN"/>				
A	Ser No. <input type="text"/>		B MODEL <input type="text"/>		C TYPE <input type="text"/>		I.P. <input type="text"/>					
D	Cat.		II2H3B/P		I3+		II2E3B/P		I3B/P		II2H3+	
E	p mbar		20;30;50		28-30/37		20;30;50		30;50		20;28-30/37	
F	GAS TYPE		G20		G30		G31					
G	GAS RATE		m3/h		kg/h		kg/h					
H	ΣQ_n		KW		KW		kW					
I	EL.		<input type="text"/>		<input type="text"/>		Hz					
J	ΣkW		<input type="text"/>		kW		K		<input type="text"/>		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

4.0 OPERATION



IF GLASS-CERAMIC TOP IS CRACKED OR BROKEN IMMEDIATELY DISCONNECT APPLIANCE FROM POWER SUPPLY AND CONTACT YOUR SERVICE AGENT.

THE AIR INTAKE FILTER MUST BE IN POSITION DURING OPERATION IT SHOULD BE CLEANED REGULARLY AND DO NOT OBSTRUCT AIR FILTER ENTRY BELOW.



USERS MUST BE MADE AWARE THAT INDIVIDUALS FITTED WITH A PACEMAKER SHOULD CONSULT THEIR DOCTOR IF IN A CLOSE PROXIMITY TO THIS UNIT. THIS INDUCTION UNIT EMANATES AN 19 kHz TO 35 kHz OUTPUT THAT MAY AFFECT OLDER TYPES OF PACEMAKERS.

USE OF THE CORRECT TYPE OF PAN IS ESSENTIAL FOR CORRECT OPERATION.

DO NOT PLACE ANY METAL OBJECTS, SUCH AS KITCHEN UTENSILS, CUTLERY, ALUMINIUM FOIL, OR PLASTIC VESSELS, ON THE GLASS CERAMIC TOP.

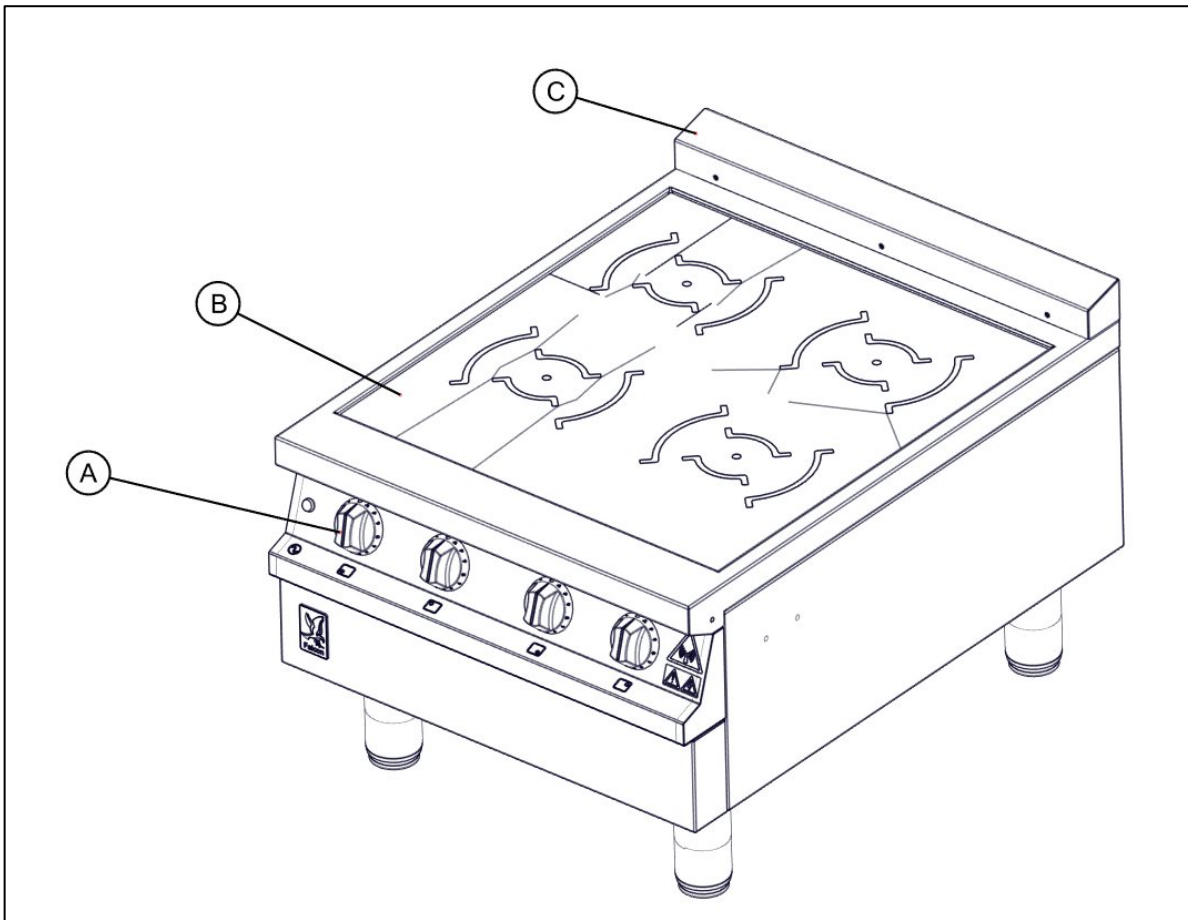
THE USER MUST ALSO BE AWARE OF POTENTIAL TO HEAT JEWELLERY AND DISRUPT ELECTRONIC EQUIPMENT PLACED OVER THE INDUCTION ZONES MAGNETIC FIELD.

DO NOT PLACE CREDIT CARDS, ETC, ON THE GLASS-CERAMIC TOP AS DATA COULD BE WIPED OFF.

NEVER LEAVE THE INDUCTION HOB UNSUPERVISED WHEN IN USE. THE GLASS-CERAMIC TOP MUST NOT BE USED FOR STORAGE.

DAMAGED PANS CAN REDUCE APPLIANCE EFFICIENCY.

4.1 COMPONENT PARTS – E1403i & E1603i



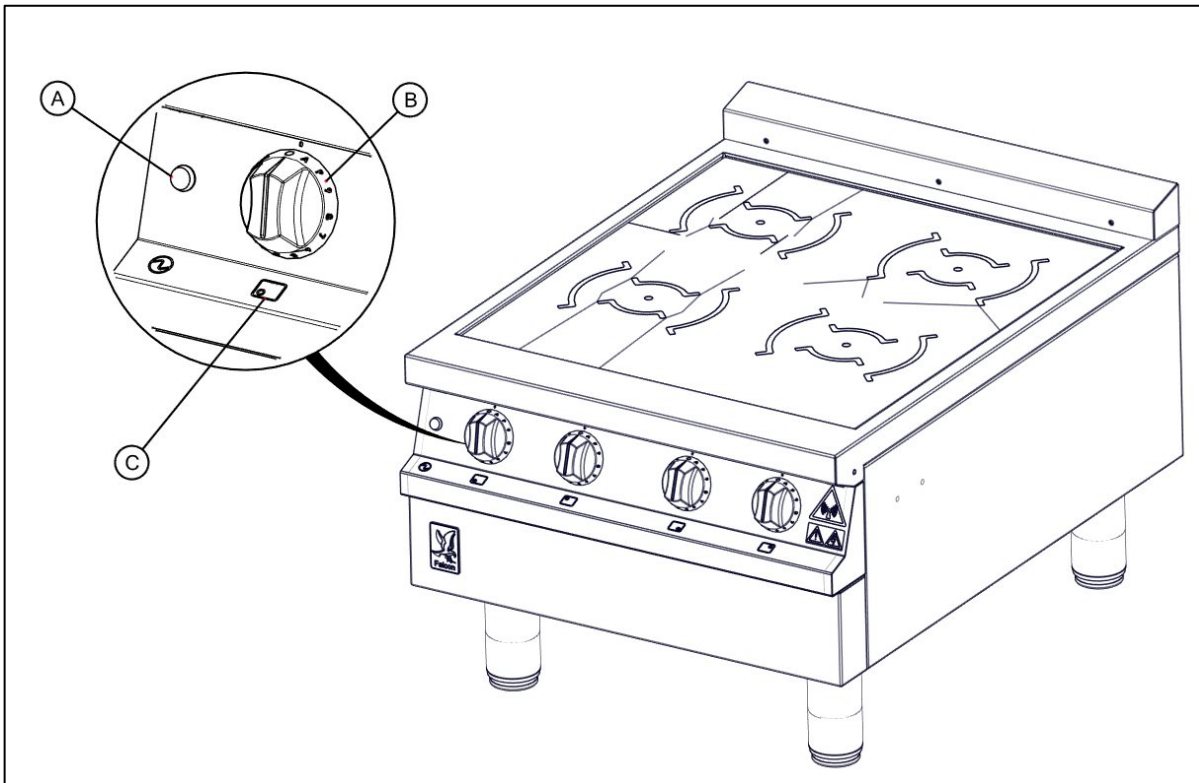
A - Hob Zone Control

B - Glass

C - Rear Upstand

The components parts for the E1603i are the same. The only difference is that it is a larger unit.

4.2 CONTROLS – E1403i & E1603i



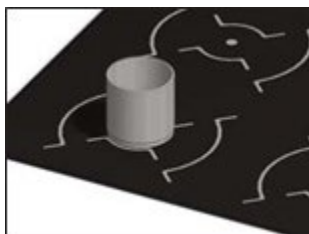
- A - Circuit 1 power neon (red)
- B - Induction control
- C - Induction zone indicator

The controls for the E1603i are the same. The only difference is that the unit has 2 additional control knobs and zones.

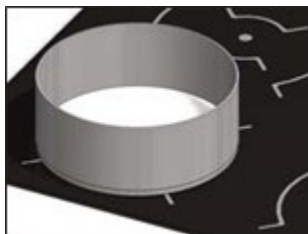
4.3 USING THE APPLIANCE

4.3.1 Ensure you use the correct size of pan.

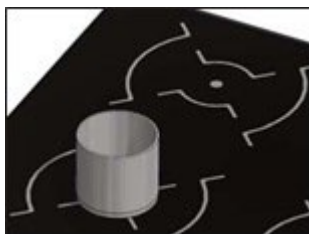
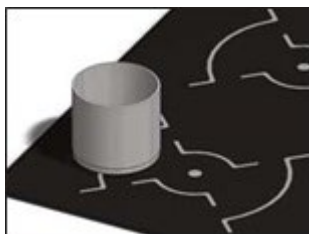
<Ø120



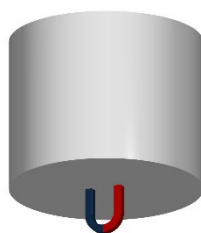
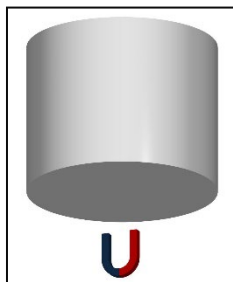
Ø120 – Ø250



4.3.2 Ensure the pans are central in the cooking zone.



4.3.3 Ensure you use the correct type of pan .



*

4.3.4 Ensure you use a clean flat bottom pan.



4.4 HOB SETTINGS 1-9

4.4.1 Each cooking zone is controlled by a marked, variable control from 1 (lowest) to 9 (highest). Turn induction control knob clockwise to switch on and increase power, turn anti-clockwise to decrease power and switch off.

Table below gives guidance on the power for each setting and relevant time limits for each operation.

Power Level	Low temp hold	1	2	3	4	5	6	7	8	*9
Power %	n/a	3%	5%	8%	12%	18%	28%	42%	64%	100%
Time limit (mins)	120	520	402	318	260	212	170	139	113	90

***On Model E161i : Due to power management restrictions setting 9 will not be available on both zones simultaneously. 1 zone will switch to setting 8.**

4.4.2 **Melt function** is indicated by a single bar. This heats the pan to approx. 45 Degrees.

4.4.3 **Keep warm** is indicated by 2 bars. This heats the pan to approx. 70 Degrees.

4.4.4 **Simmer function** is indicated by 3 bars. This heats the pan to approx. to 94 Degrees.

4.5 POWER BOOST

4.5.1 This is activated by turning the control knob clockwise from level 9. Only one zone per front to back pair can be boosted at a time. It may be boosted again if the system internal temperatures are satisfactory. Boost will run for a maximum of 10 minutes.

4.6 AUTOMATIC HEAT UP CONTROL (AHC):

4.6.1 AHC will give a power of setting to the zone for a pre-set time before reducing to a lower power level set by the control.

(1) To activate the control, turn anti clockwise from the "Off" position to "A" and hold for approx 3 seconds.

(2) Whilst the "A" symbol is illuminated on the glass turn the control knob clockwise to the required setting (1-8).

(3) The display reverts to the "A" symbol and the hob will run at maximum power for the time shown in the below table before reducing power to the final setting.

Power level setting	1	2	3	4	5	6	7	8
Pre-set time (secs)	40	72	120	176	256	432	120	192

4.7 CONTROL LOCK FUNCTION


4.7.1 This function prevents unwanted operation of the hob. When the control lock is active the "L" symbol is shown. It operates in pairs of controls (Left, centre and right). It is activated by turning control knobs anti-clockwise to control lock position and held for approximately 5 seconds. Repeat the same process to unlock.

4.8 PAN DETECTION

4.8.1 This prevents the zone becoming energised until a suitable pan is placed on the zone.

Removing a pan will temporarily de-energise the zone, but the zone will remain active.










Always switch zone(s) off when not in use. Do not use pan-detection as a substitute on/off switch.

If the pan is made from unsuitable material for induction equipment, the “no pan present”  symbol will be displayed.

4.9 RESIDUAL HEAT DISPLAY

4.9.1 When the temperature of the hob exceeds 60 Degrees the “H” symbol will appear, indicating a hot surface. When shown the induction generator will engage its cooling fans. Do not switch off the appliance and allow cooling to occur. When “H” Symbol disappears either continue operation or switch off.

4.10 DIGITAL DISPLAY CODES

	Melt, Keep warm and simmer functions.
	Power level settings (1-9)
	Power boost function.
	Automatic heat up control.
	Controls lock function.
	Pan detection (no pan present).
	Residual heat display.
	Error codes for generator.
	Error rotary control (lightning symbol).

5.0 CLEANING AND MAINTENANCE

When removing heavy items to aid cleaning or maintenance particular care should be taken. A manual handling risk assessment is the best way to determine the level of risk to anyone using or maintaining this equipment. To help with such an evaluation we have included the weights of individual components that may present significant risk.

For further help and information on manual handling and associated risk assessment we would refer you to you the Health and Safety Executive website; www.hse.gov.uk document ref: manual handling at work INDG143.

International customers should default to the health and safety guidelines provided by your government body.

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

Other useful references for health and safety issues:

- www.hse.gov.uk
- Essentials of health and safety at work ISBN978
- Noise at work INDG362
- Safe systems of work
- Other notes added to the body of the instructions



BEFORE ANY CLEANING IS UNDERTAKEN,

**ISOLATE THE APPLIANCE FROM MAINS POWER SUPPLY
AT ISOLATOR SWITCH.**

**E161i MODEL HAS TWO POWER SUPPLIES. ENSURE BOTH
SUPPLIES HAVE BEEN 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.

5.1 CLEANING

5.1.1 Switch off appliance. Allow appliance to cool down before cleaning.

5.1.2 - Clean the Ceran-glass hob with hot soapy water and a soft cloth. DO NOT USE metal scrapers.

5.1.3 – the air filters are located under the unit. Slide forwards to remove.



CLEAN THE AIR INTAKE FILTER REGULARLY. FAILURE TO CLEAN THE FILTER REGULARLY MAY CAUSE PROBLEMS WHICH WILL NOT BE COVERED BY WARRANTY. THE AIR INTAKE FILTER MUST BE IN-PLACE DURING OPERATION.

DO NOT ATTEMPT TO REPAIR OR REPLACE ANY PART OTHER THAN THE AIR INTAKE FILTER. REFER TO THE ERROR CODE LIST TO DEBUG THE PROBLEM.

6.0 SPECIFICATION

6.1 APPLIANCE WEIGHT TABLE

APPLIANCE	UNIT WEIGHT (kg)	PACKED WEIGHT (kg)
E1603i	51.75	83.25
E1403i	34.5	55.5

6.2 TECHNICAL DATA TABLE(S)

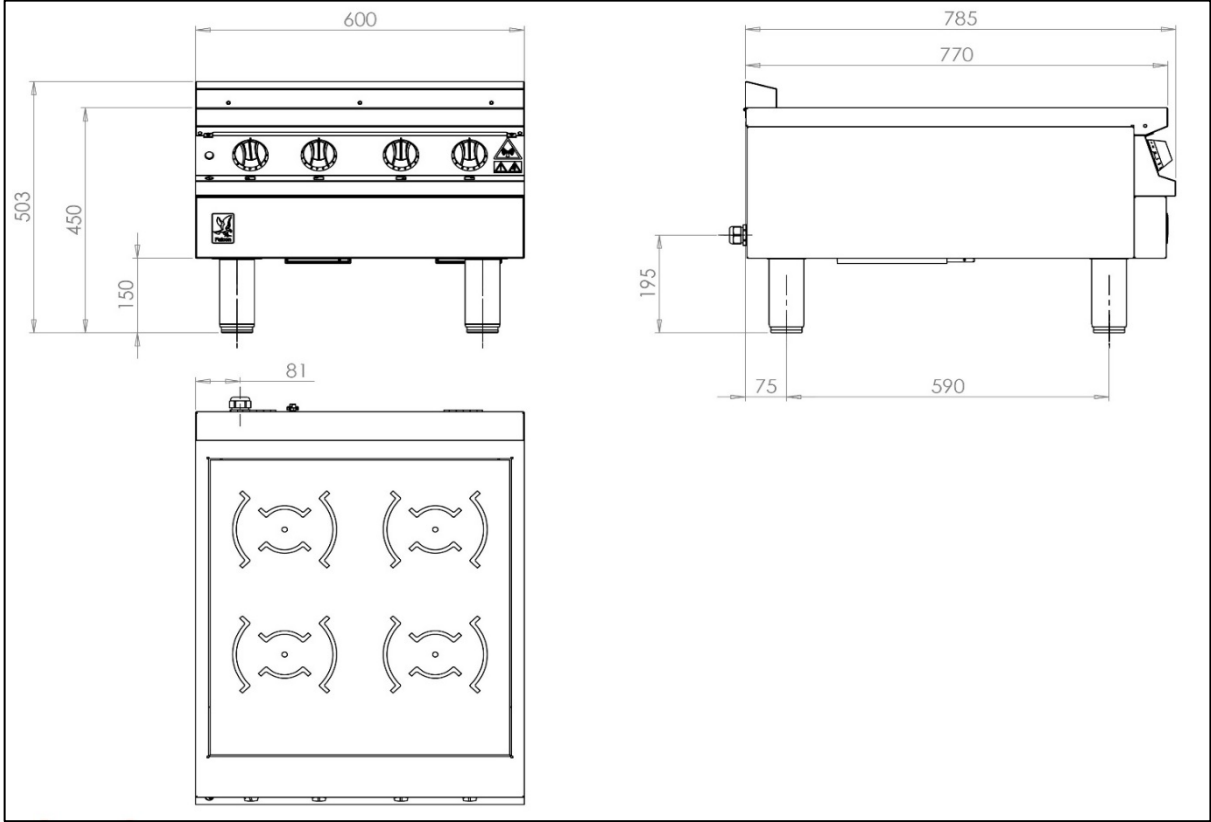
E1403i 3N~	CURRENT			POWER
PHASE	MIN (A) @ 230V	MAX (A) @ 230V	ACTUAL (A) @ 230V	(kW) @ 230V
L1	11.8	13.8	13.12	3.7
L2	11.8	13.8	13.12	3.7
Single Phase	23.6	27.6	26.24	7.4
E1603i 3N~	CURRENT			POWER
PHASE	MIN (A) @ 230V	MAX (A) @ 230V	ACTUAL (A) @ 230V	(kW) @ 230V
L1	11.8	13.8	13.12	3.7
L2	11.8	13.8	13.12	3.7
L3	11.8	13.8	13.12	3.7



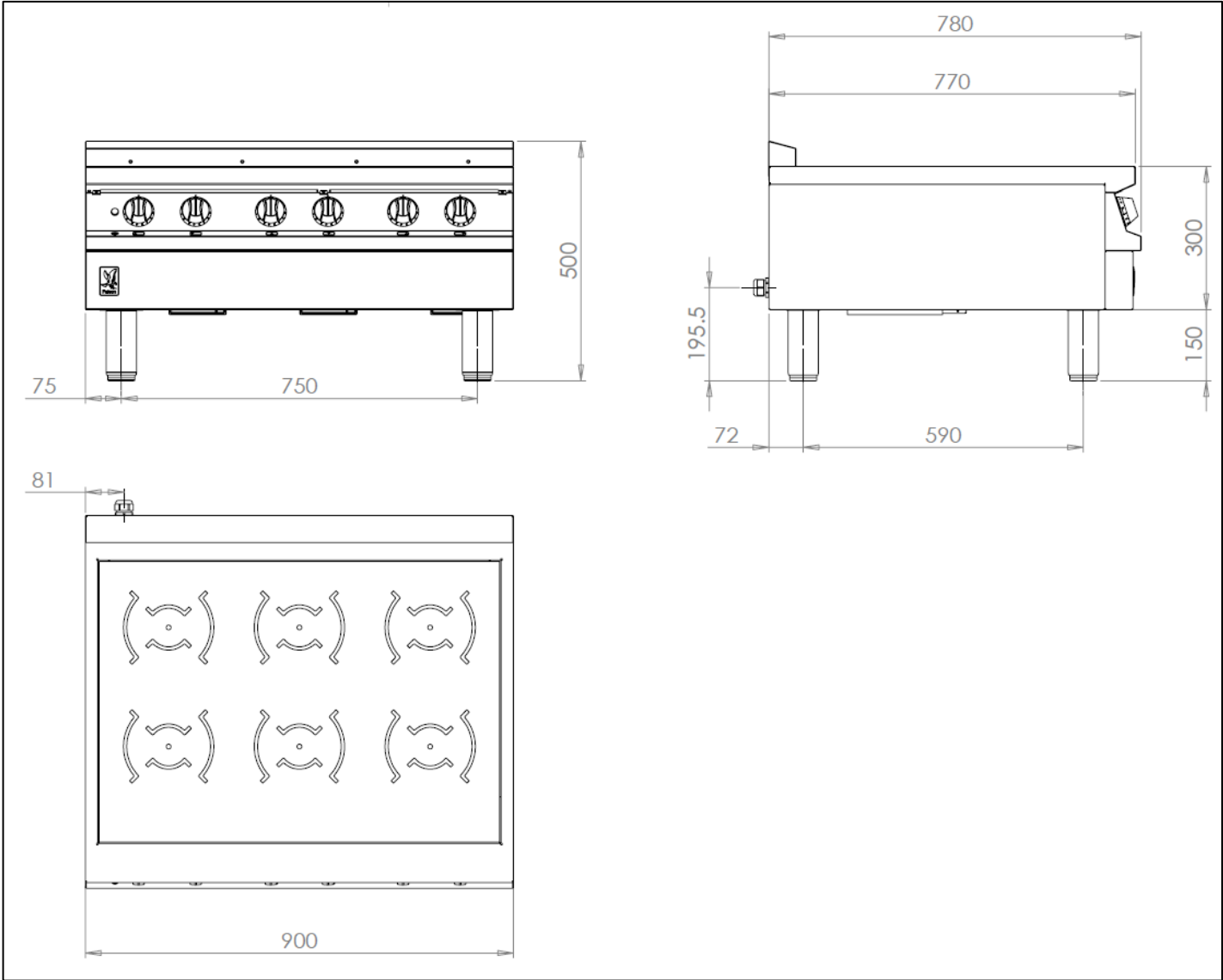
IF ANY CURRENT IS OUT WITH THESE TOLERANCES, THE CAUSE MUST BE INVESTIGATED AND RECTIFIED.

7.0 DIMENSIONS / CONNECTION LOCATIONS

E1403i



E1603i



8.0 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.

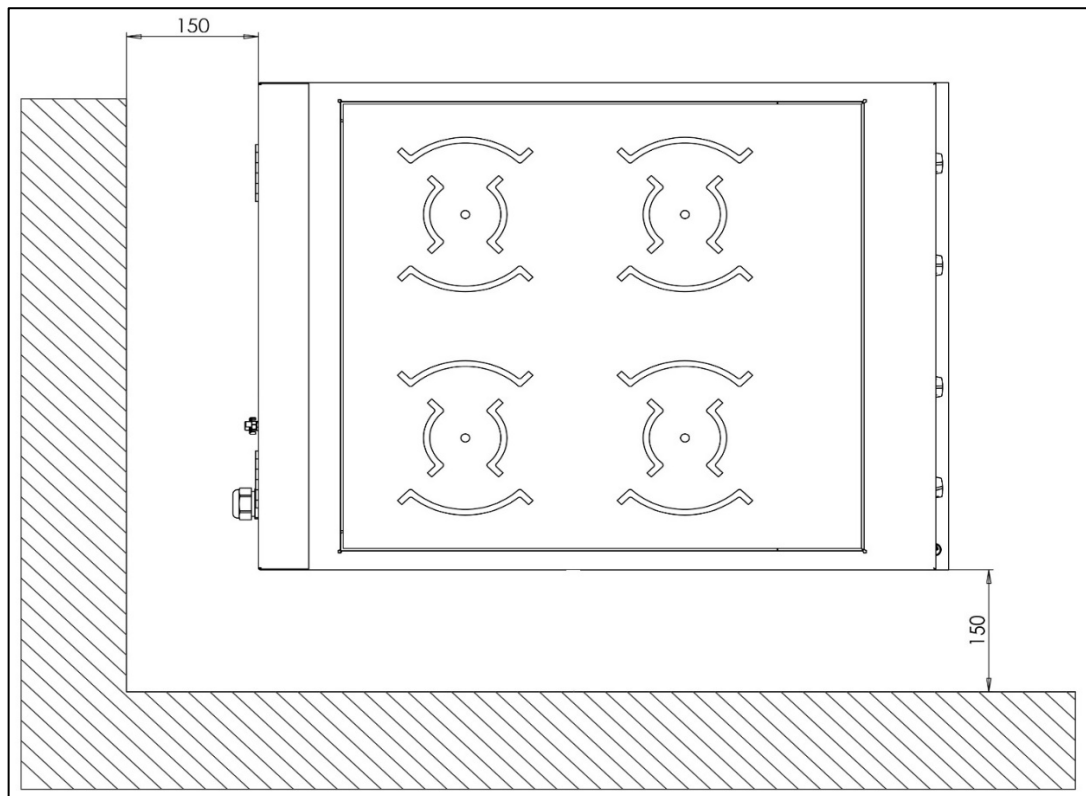
Where because of the perception of additional risks being likely, the installation designer decides that an installation or location warrants further protective measures, the options available include:

- 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

8.1 SITING / CLEARANCES

E1403i



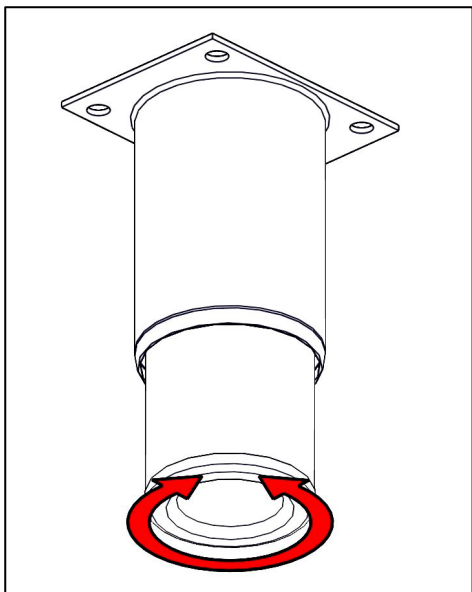
Both the E1403i and E1603i follow the same siting and clearance rules and distances



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

8.2 ASSEMBLY

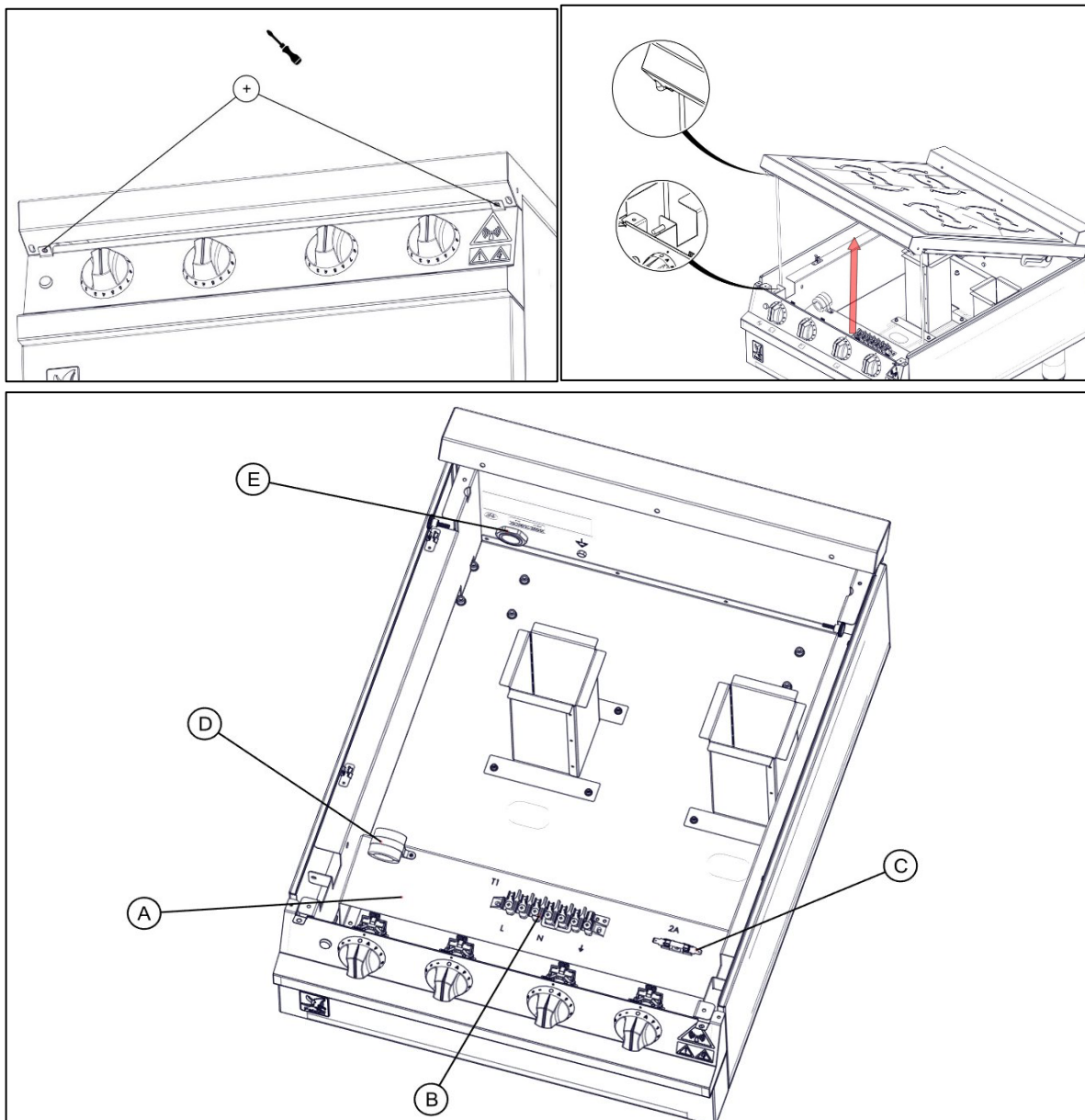
8.2.1 Position the appliance and level using feet adjusters as shown below.



TAKE CARE WHEN MOVING AN APPLIANCE FITTED WITH CASTORS.

8.3 ELECTRIC SUPPLY & CONNECTION

E1403i



A – Terminal mount

B – Terminal Block

C – 2A Fuse

D – Split Ferrite

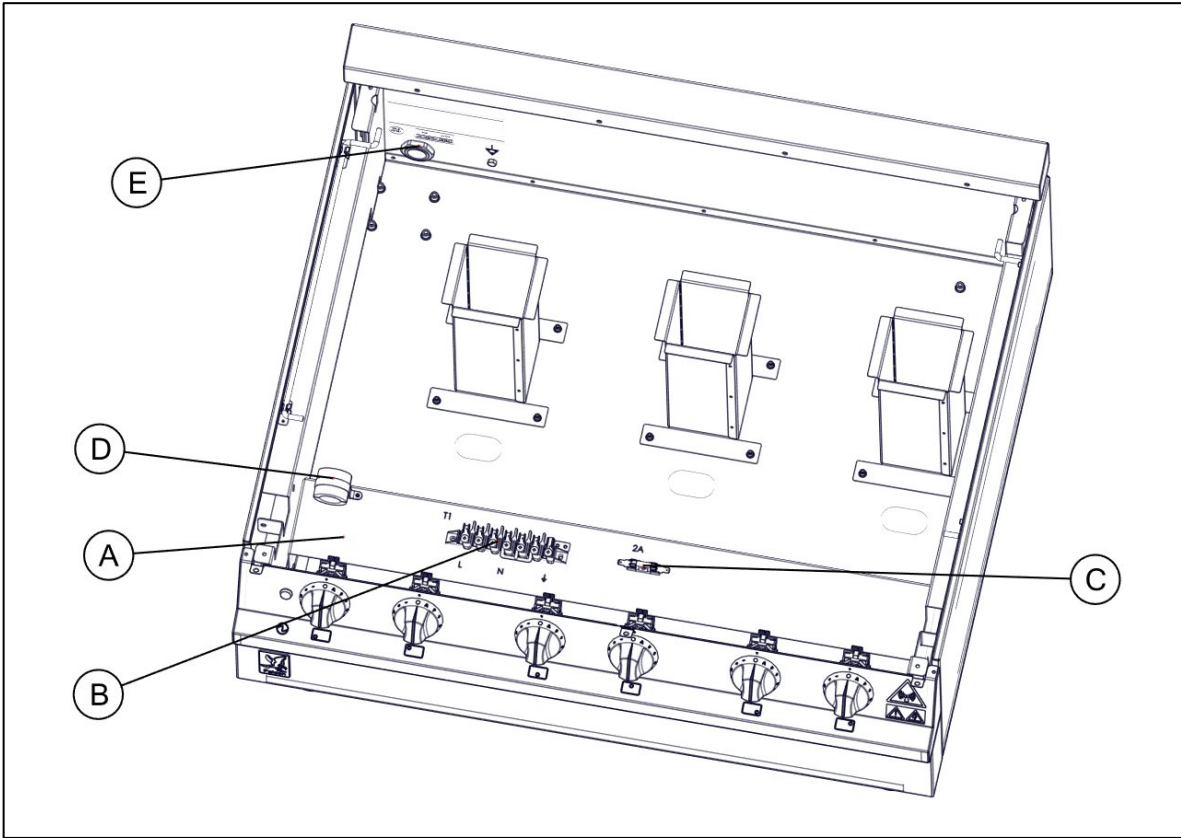
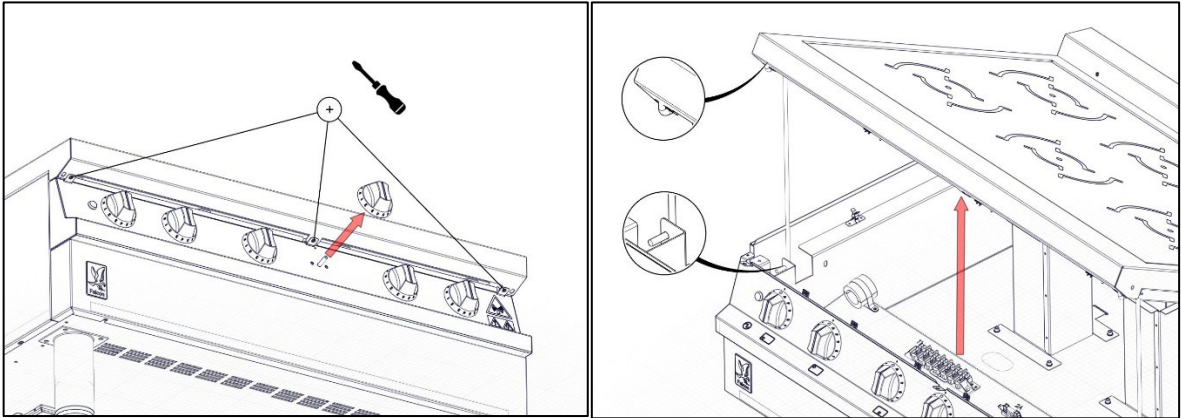
E – Cable gland

To install the mains cable, lift hob as shown above. Feed the cable through the rear cable gland (E) and ferrite (D). Connect cables to the terminal block (see table below).

On Model **E1403i** the standard terminal arrangement is three phase (400V 3N~). Install an appropriate three phase mains supply cable with a 16-amp 3 phase N&E plug.

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

E1603i



- A – Terminal mount

B – Terminal Block

C – 2A Fuse
- D – Split Ferrite

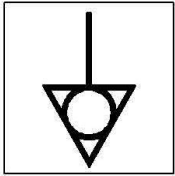
E – Cable gland

To install the mains cable, lift hob as shown above. Feed the cable through the rear cable gland (E) and ferrite (D). Connect cables to the terminal block (see table below).
On Model **E1603i** The standard terminal arrangement is three phase (400V 3N~). Install an appropriate three phase mains supply cable with a 16-amp 3 phase N&E plug.

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



THIS APPLIANCE MUST BE EARTHED



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.



MAINS INPUT CONNECTION CABLE IS NOT SUPPLIED; SUITABLE CABLE WILL CONFORM TO CODE DESIGNATION IEC 60245-57.

8.4 COMMISSIONING

Refer to section 2.0 for operation. If the oven safety thermostat is activated, refer to section 7.1.3 to reset it.

Carry out the following operation:

- 8.4.1 Turn on mains power supply on.
- 8.4.2 Ensure red neon(s) illuminates,
- 6.4.1 Place a pan suitable for induction cooker tops, filled with water, upon a cooking zone. The pan minimum diameter cannot be less than 120mm.
- 8.4.3 Switch all cooking zones on to position 8.
- 6.4.2 Ensure that corresponding digital display on hob illuminates and remains lit. This indicates that “Pan detection” feature is working.
- 6.4.3 Repeat on all cooking zones.
- 8.4.4 Leave pots to heat until water boils.
- 6.4.4 Switch controls off.

8.5 INSTRUCTION TO USER

8.5.1 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.



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

If the appliance does not operate correctly, please refer to section 9.0 to rectify the problem.

9.0 SERVICING



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

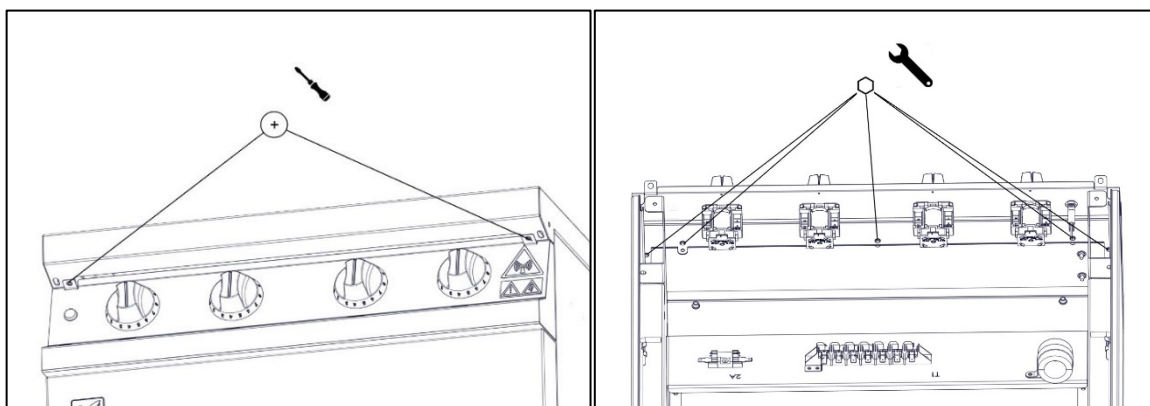
MAINTENANCE CHECK

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.

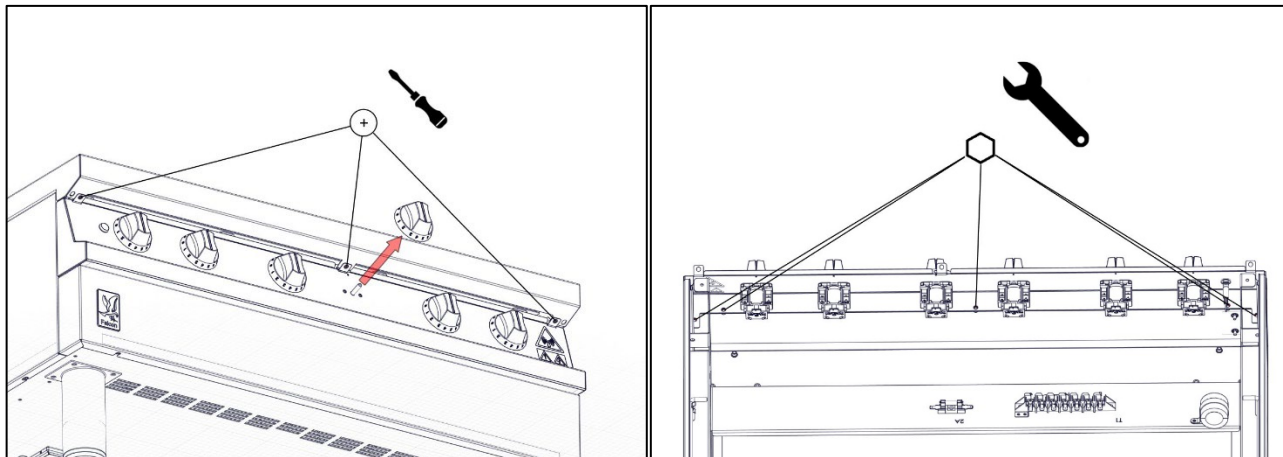
Any maintenance schedule should be carried out in accordance with SFG20 Maintenance Schedules. Should any issues with the integrity of the components be identified these should be replaced. If the appliance is not considered safe the unit should be removed from service and the responsible person advised 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.

9.1 CONTROL PANEL REMOVAL

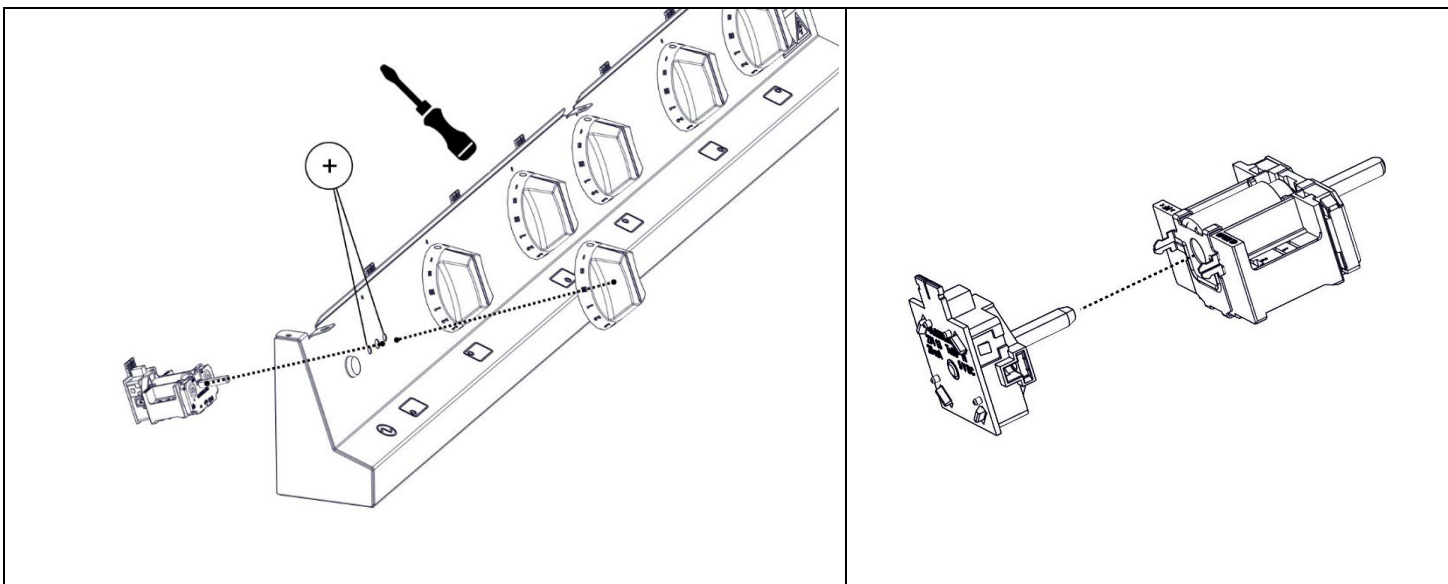
E1403i



E1603i



9.2 CONTROL SWITCHES REMOVAL



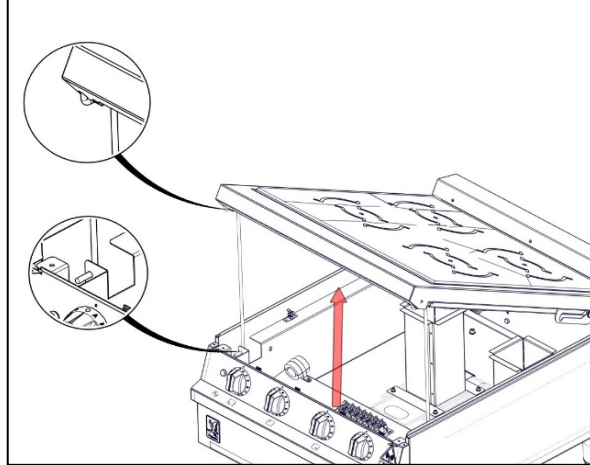
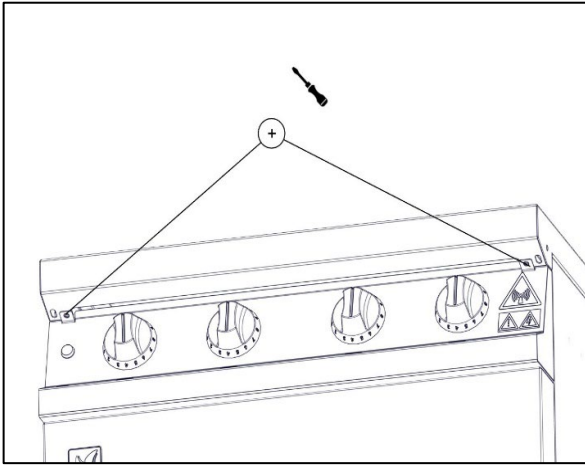
9.2.1 Remove top screws from control panel. Raise hob and support with struts. As shown in section 8.3

9.2.2 Remove switch connections and note wire arrangement. Pull off control knob. Undo fixings to release switch.

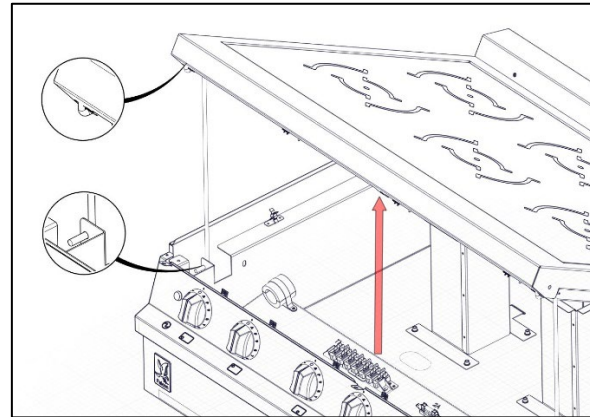
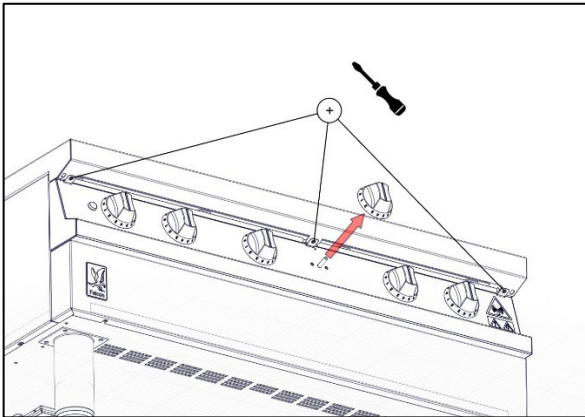
9.2.3 Fit replacement switch, ensuring that shake proof washers are fitted under fixing screws.

9.3 INDUCTION GENERATOR REMOVAL – E1403i & E1603i

9.3.1 E1403i - Remove 2 screws from under hob.



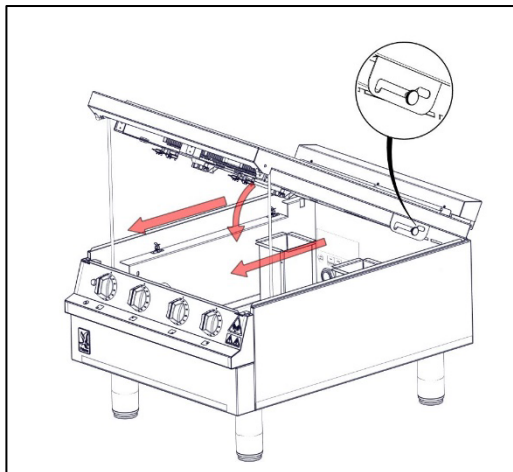
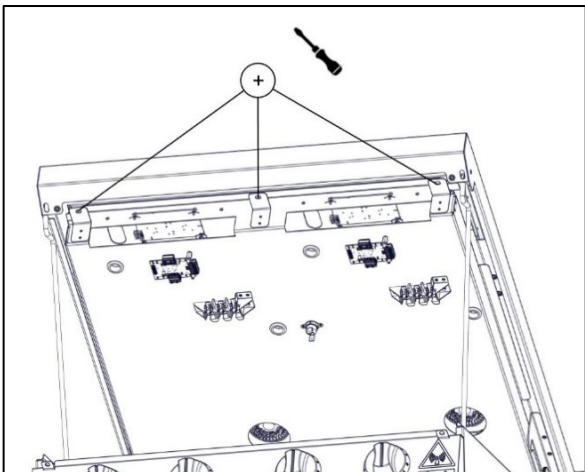
E1603i – Remove control knob and 3 screws from under hob.



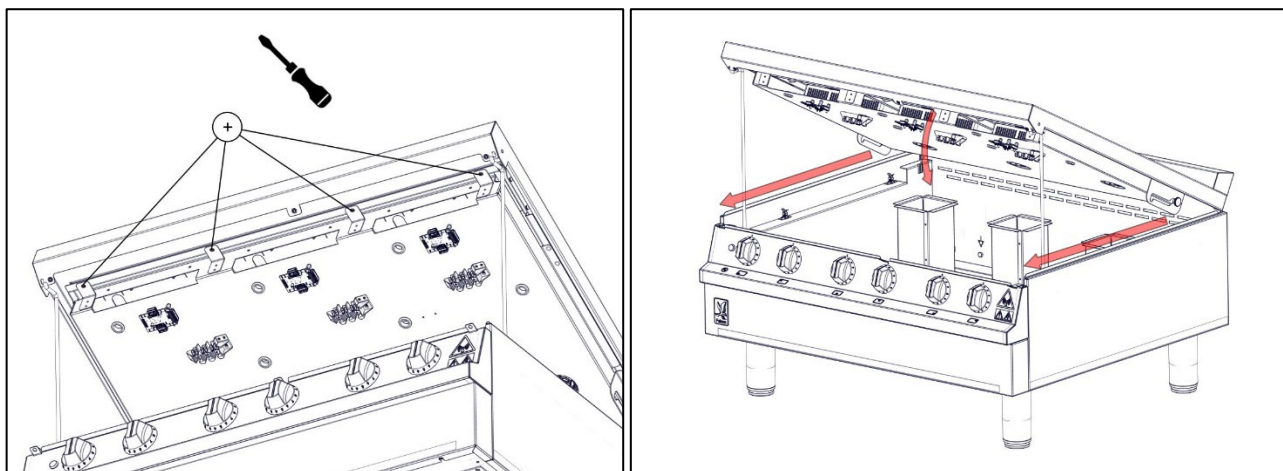
9.3.2 Tilt hob up and lift out hob stay. Fit hob stay into lower mounting bracket and cranked end into slot on hob as shown above. Fit second hob stay at opposite side. Ensure **both** are secure before work is carried out.

9.3.3 Disconnect generator power wires from three-way terminal block. Remove wiring, noting connection positions.

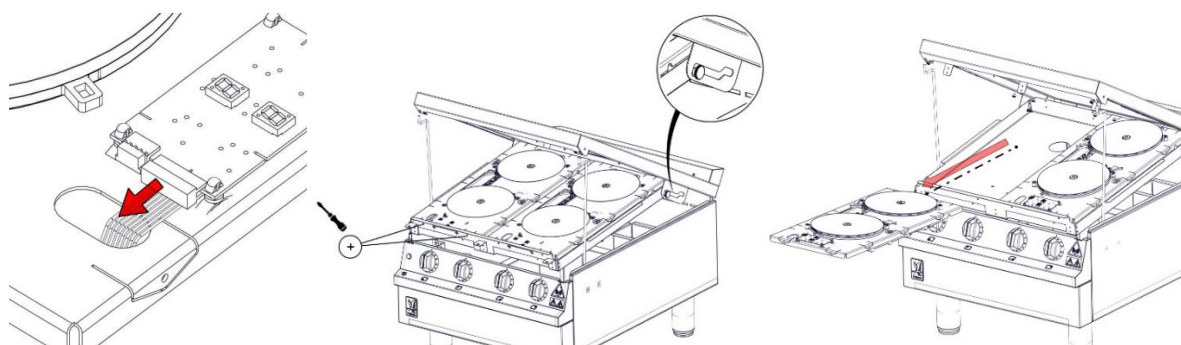
E1403i



E1603i



9.3.4 Un-fasten 3 screws (E1403i) or 4 screws (E1603i) on inner cradle assembly and loosen the thumbscrews on each side. Then pull the cradle forward and tilt down.

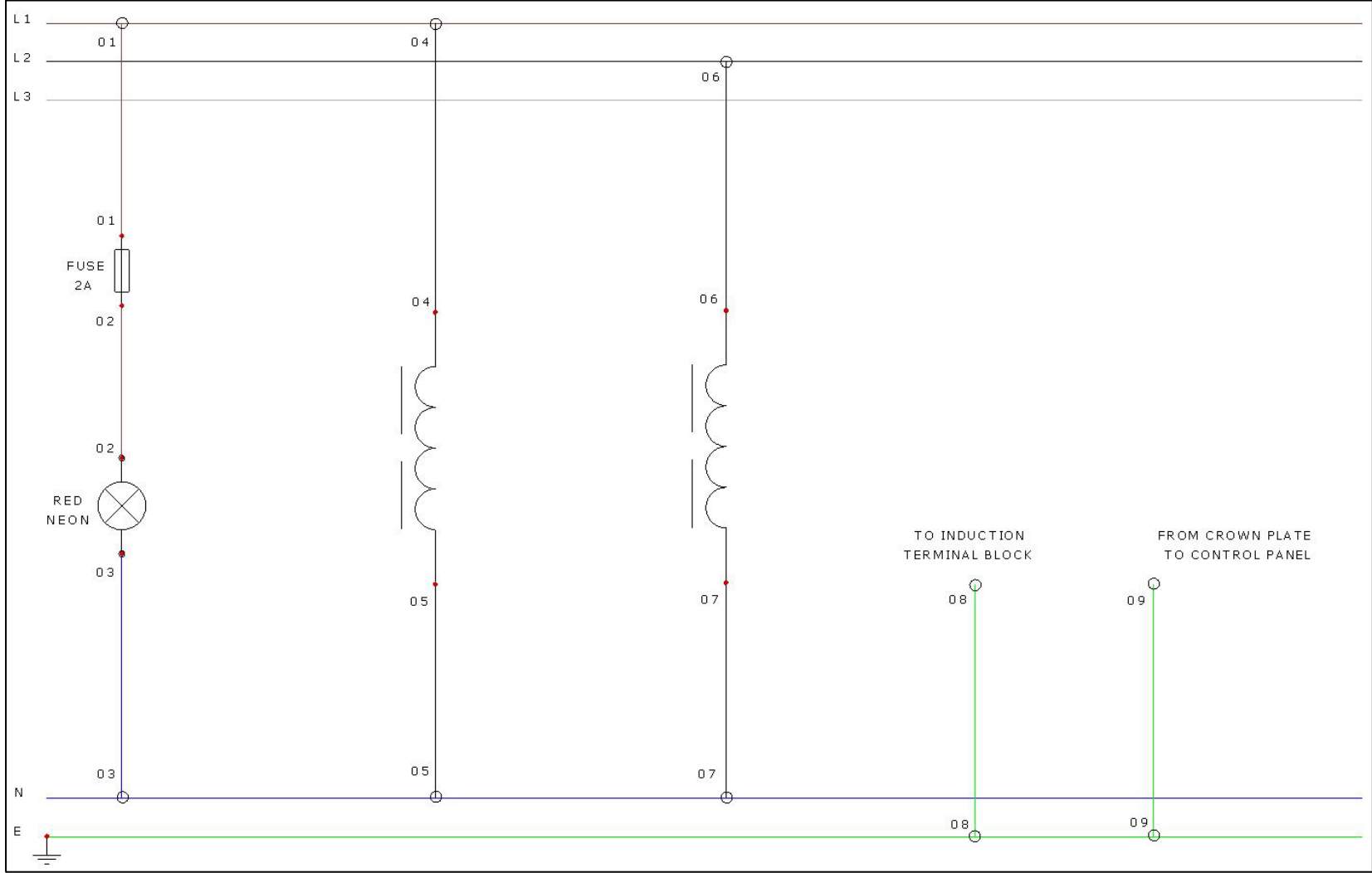


9.3.5 Unplug **8 Pole** ribbon cable from PCB display board. Un-fasten two screws per generator. Whilst removing the induction generator from the cradle assembly feed electrical cables out of the cable entry holes.

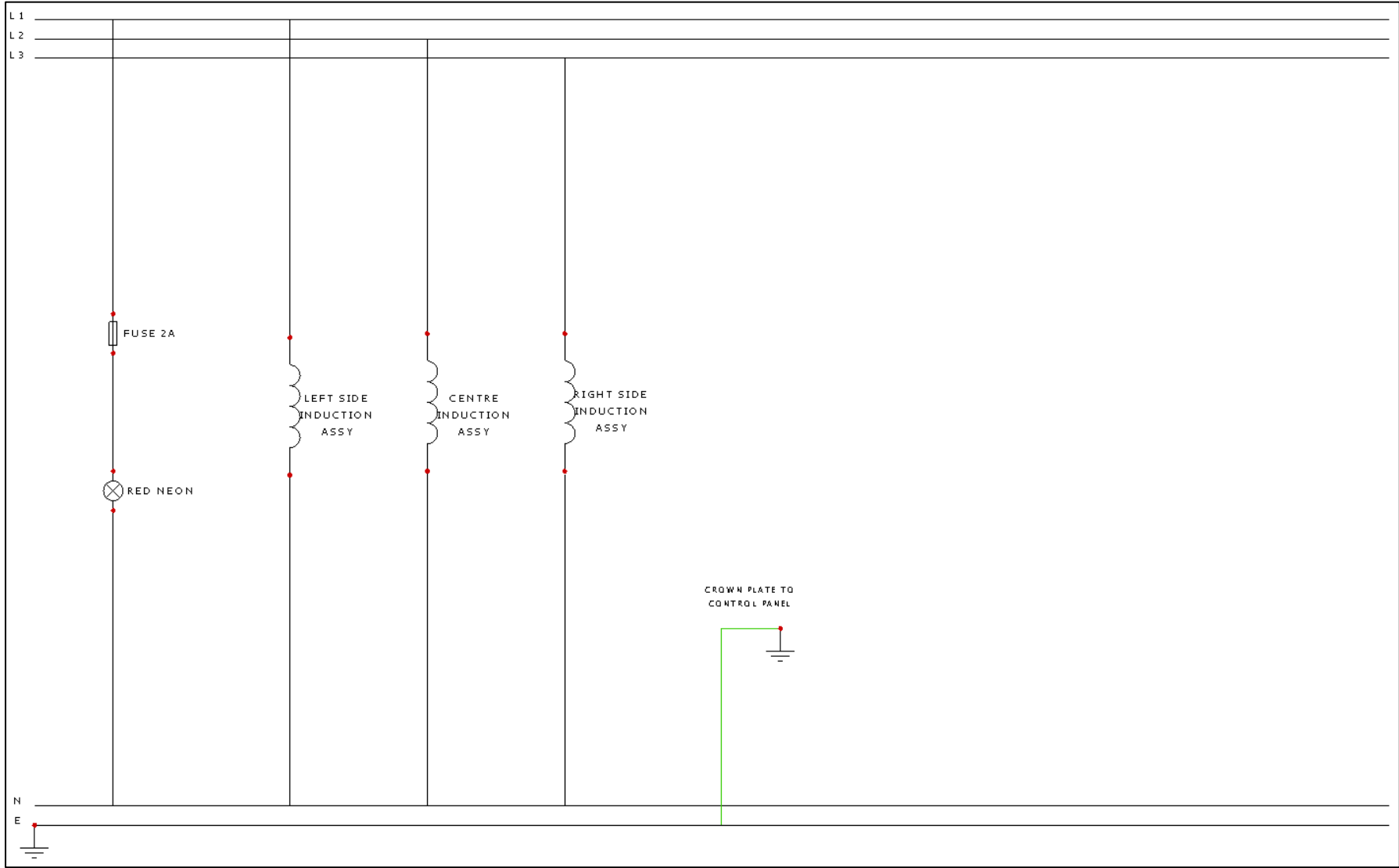
9.3.6 When re-fitting feed cable back into cable entry holes and position generator into the cradle. Ensure Generator is placed between the stop at the rear of the cradle. Fit two screws and secure the generator in place on the cradle. Reconnect the 8 Pole ribbon cable onto display board.

9.4 CIRCUIT DIAGRAMS

E1403i Circuit Diagram

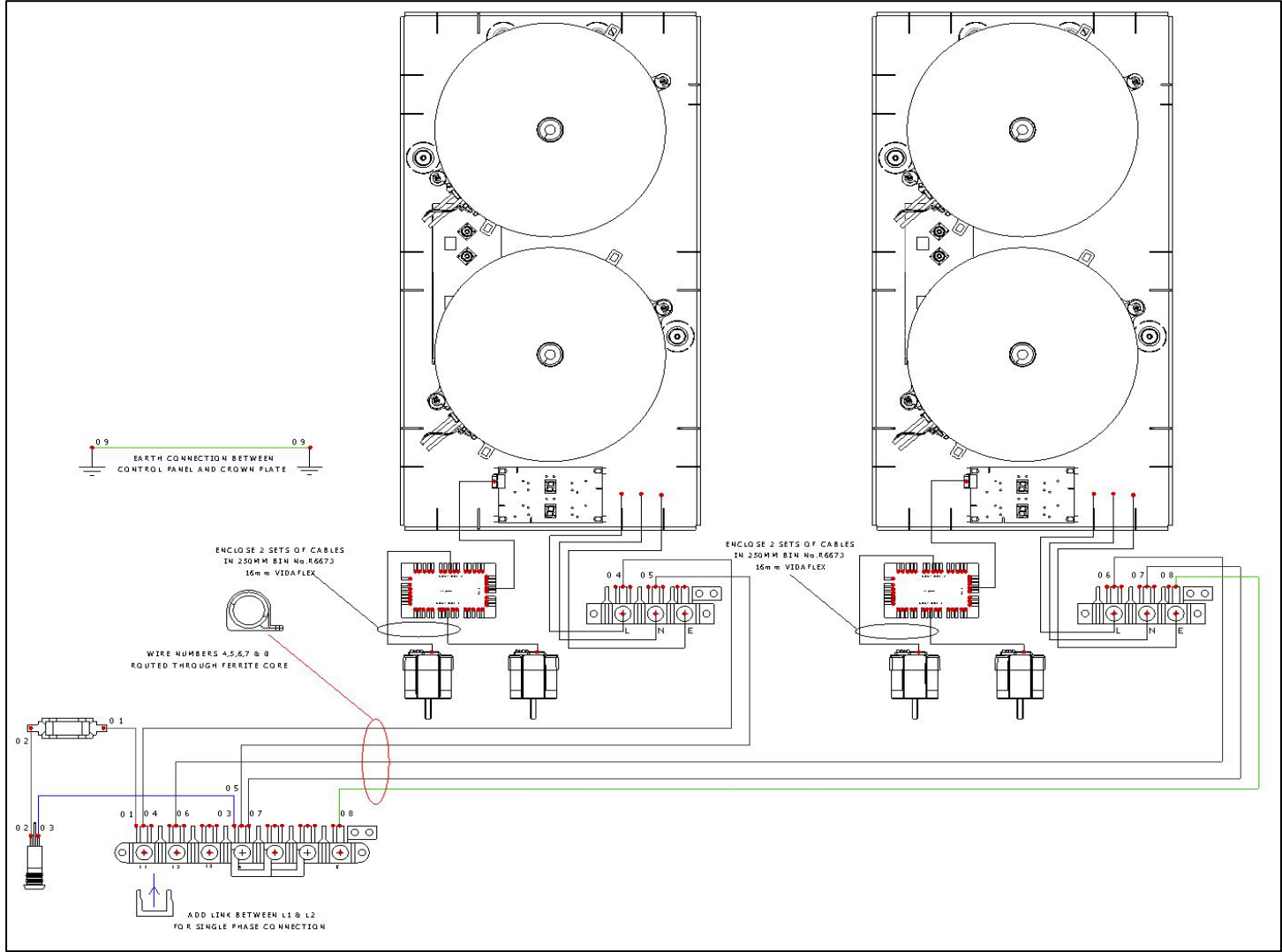


E1603i Circuit Diagram

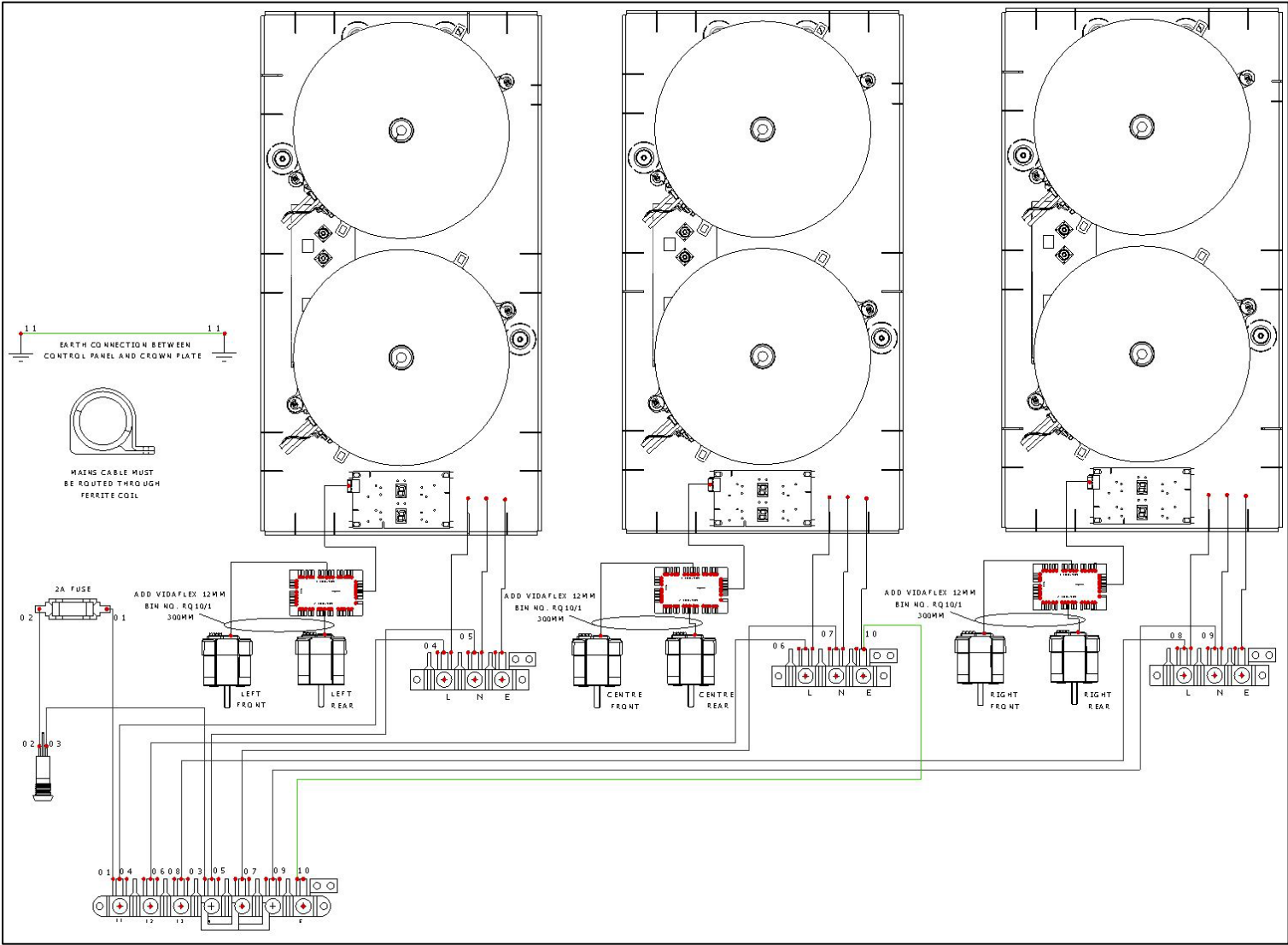


9.5 WIRING DIAGRAMS

E1403i Wiring Diagram



E1603i Wiring Diagram



10.0 FAULT FINDING

10.1 ERROR CODES

10.1.1 Most faults can be rectified by simply switching unit off for 10 seconds. After this time, turn power back on at mains supply. If fault continues to occur, please refer to the table below. This will provide a solution to rectify the condition.

<u>FAULT</u>	POSSIBLE CAUSES	REMEDY	USER	*ENG
Unit will not turn ON	No power to unit	Check mains power is connected and turned on	✓	
	Fuse has blown	Call Engineer	✓	
Hob cooking zones will not operate	Control knob at off position	Rotate hob control knob clockwise to switch on.	✓	
Reduced performance on hob cooking zones.	Blocked air filter	Clean Air filter (See section 3.1.2)	✓	
	Damaged pan	Replace pan	✓	
Oven will not operate	Safety stat tripped	Call Engineer	✓	
Oven not heating	Faulty Element	Call Engineer	✓	

Induction Hob Error Codes.

ERROR CODE	DESCRIPTION	POSSIBLE CAUSE OF ERROR	REMEDY
E / 2	Excess temperature of the induction element	Overload of cooktop or empty boiled cookware	Switch off. Let system cool down.
Er 20	Flash memory – TC error	µC- defective	Replace generator
Er 22	Button evaluation defective, UI shuts off after 3.5-7.5 sec	Short or open circuit in the area of the button sensorics	Replace generator
Er 31	Incorrect configuration data or deviation between generator and Controls	New configuration of the induction generator required	Replace generator
Er 36	NTC value defective on Control; UI turns off	Short or open circuit of NTC	Replace generator
Er 47	Communication error between TC and induction	No or erroneous LIN communication! (Slave does not answer to request of master)	Connection cable not correctly plugged in or defective.
U 400	Continuous tone Power supply on inlet too high	Incorrect connection of the cook top	The cook top Correct power supply connection
E / A	Error on the power board	Component failure	Replace generator
E / 6	Error on power board or supply element	No power supply of the power element or error on power board	1. Check wiring 2. Replace generator
E / 7	Mains connection error Issue	Incorrectly wired	1. Check mains supply wiring
E / 8	Incorrect fan speed	Error on fan left or right	1. Air exhaust blocked, e.g. by paper 2. Replace Generator
E / 9	Defective temperature sensor on inductor		Replace generator

***ENG** Service engineer only.

11.0 SPARE PARTS

PART DESCRIPTION	SPARES NUMBER
Power neon red	730962010
Induction zone control knob	733990003
Coding switch	733990006
E1603i & E1403i Induction Heater (16A)	733990005

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.

12.0 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.