

F900 SERIES

User, installation and servicing instructions

HOTPLATE COUNTERTOP AND OVEN RANGE

E9042, E9084, E9184

Read these instructions before use

DATE PURCHASED:

MODEL NUMBER:

SERIAL NUMBER:

DEALER:

SERVICE PROVIDER:

T100944 Ref.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

PREVENTATIVE MAINTENANCE CONTRACT

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



WEEE Directive Registration No. WEE/DC0059TT/PRO

At end of 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



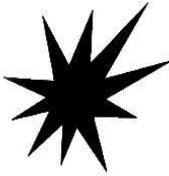
• SCREWDRIVER



• COOKING OIL



• GREASE



• SPARK IGNITION



• FLAME



• WARNING



• VIEWPORT



• ALLEN KEY



• IGNITER



• C SPANNER



- **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 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.**
- **Only competent persons are allowed to service this appliance.**
- **Unless otherwise stated, parts which have been protected by the manufacturer must not be adjusted by the installer.**
- **Take care when moving an appliance fitted with castors.**
- **The appliance must be serviced regularly by a qualified person. Service intervals should be agreed with the service provider.**
- **Check that no damage has occurred to the appliance, power cable, or plug during transit. If damage has occurred, do not use this appliance.**
- **Installation, periodic testing, repair and fixed wiring connections should only be undertaken by a competent electrician.**
- **Ensure power cable is routed free from the appliance to avoid damage.**
- **We recommend supplementary electrical protection with the use of a type A residual current device (RCD)**
- **The appliance has been designed and approved to use Falcon Kick plates, non Falcon kick plates could potentially adversely affect the performance of the appliance by restricting the air to the appliance.**

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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						
D Cat.	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	-
E p mbar	I2H3+	I3+	I2H3B/P	I3B/P	I2H3B/P	I2E3B/P	I2E	I2E3B/P	-
F GAS TYPE	20;28-30/37	28-30/37	20;30	30	20;30	20;30	20	20;30	-
G GAS RATE	G20	G30	G31						
H Σ Qn	m ³ /h	kg/h	kg/h						
I EL.									Hz
J Σ 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

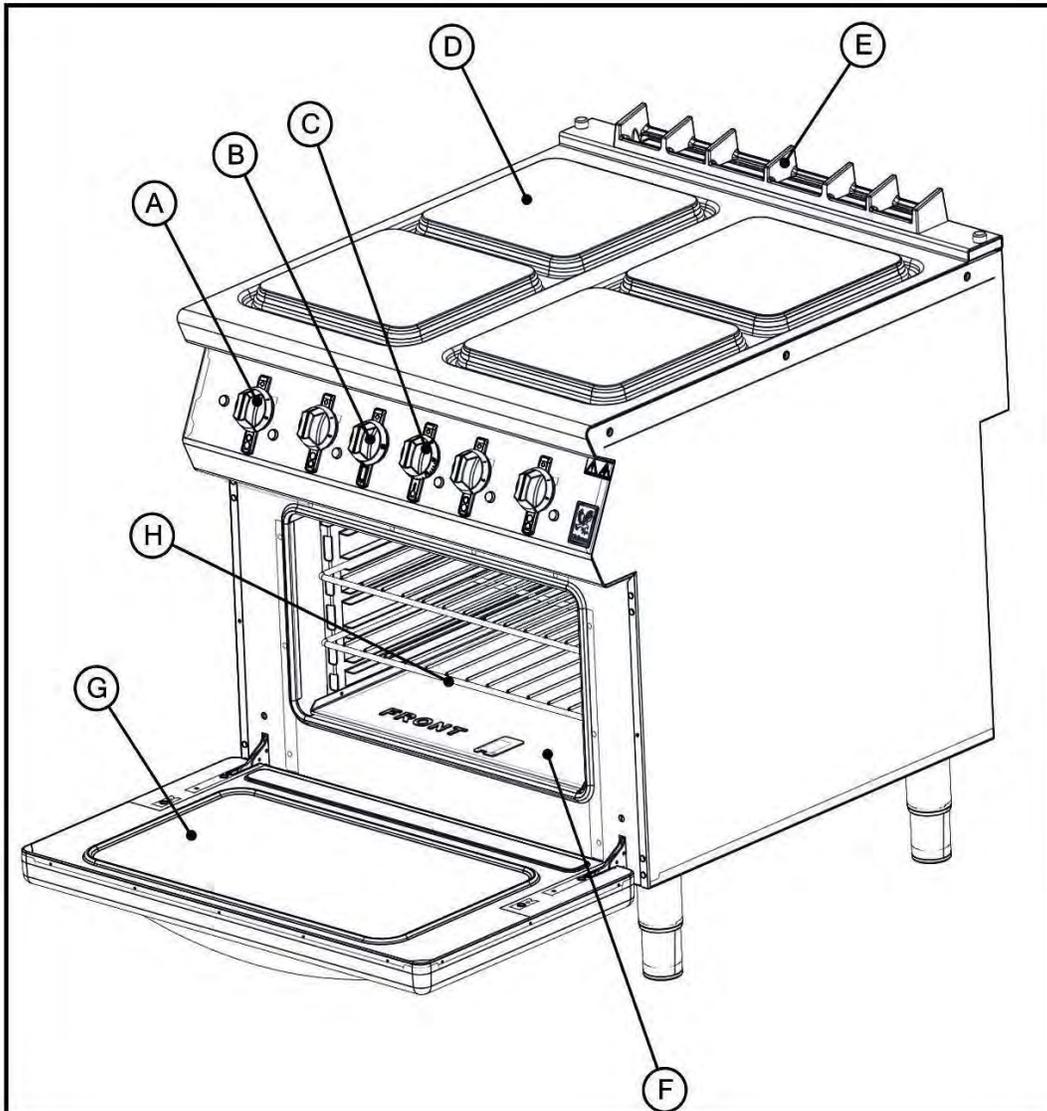
J - Total Electrical Power

K - Magnetic Field Frequency

L - Electrical Phase Loading

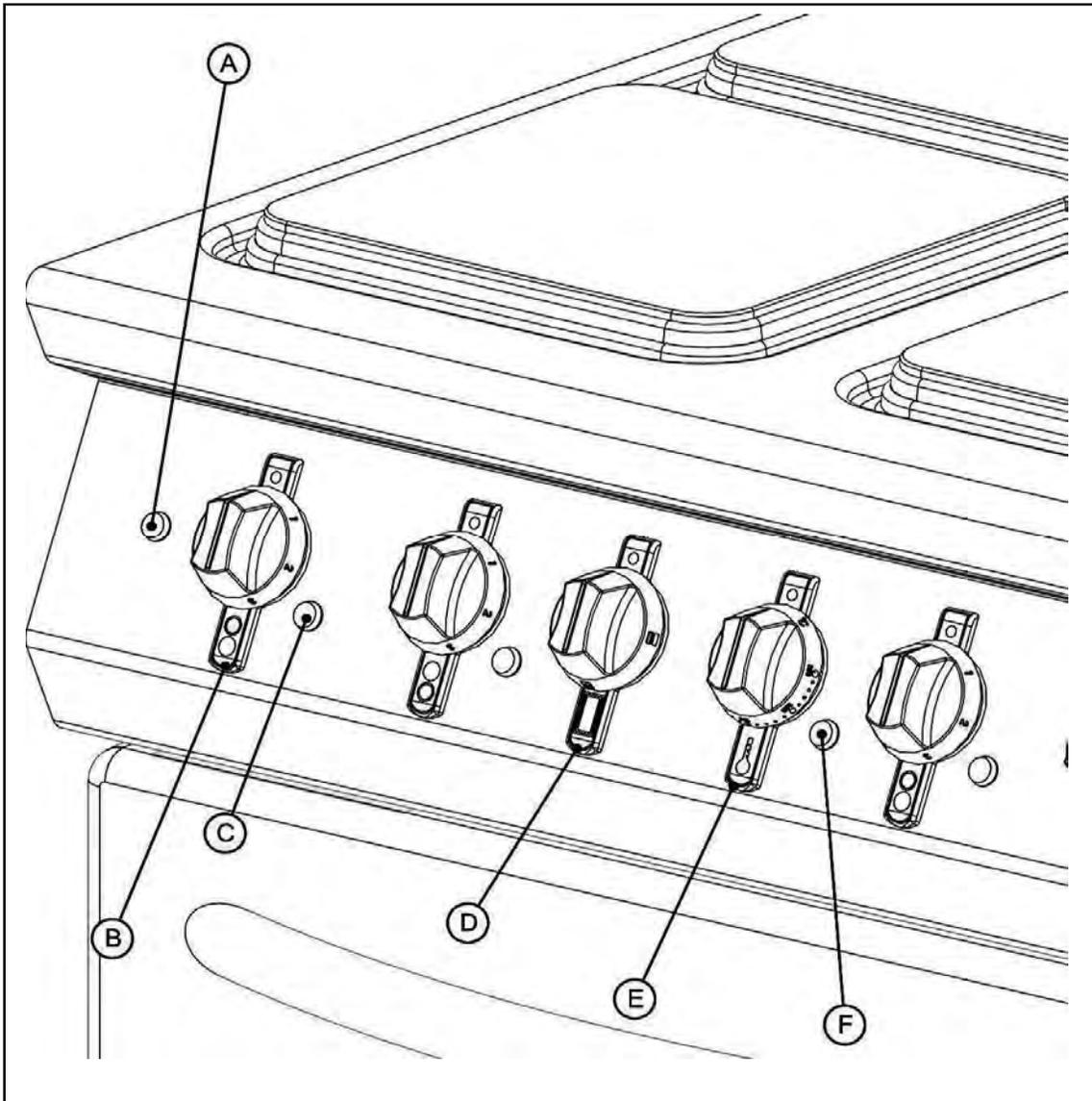
2.0 OPERATION

2.0 COMPONENT PARTS



- A - Hotplate zone control
- B - Oven zone control
- C - Oven temperature control
- D - Hotplate
- E - Flue capper
- F - Drip tray
- G - Door
- H - Shelf

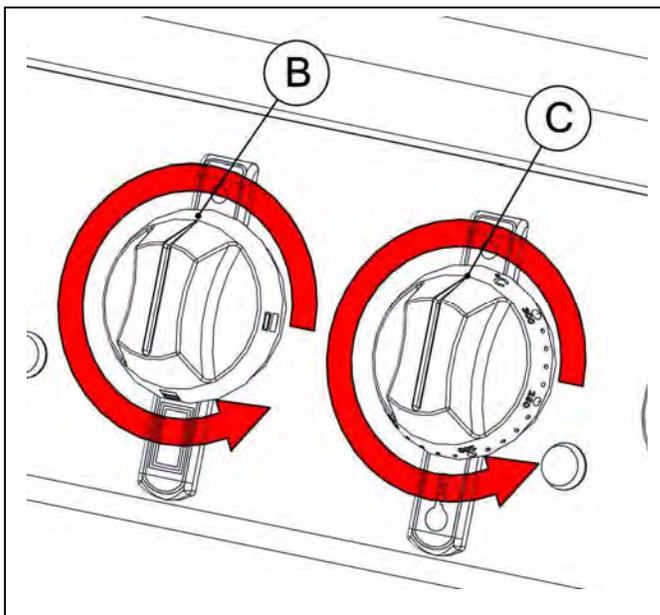
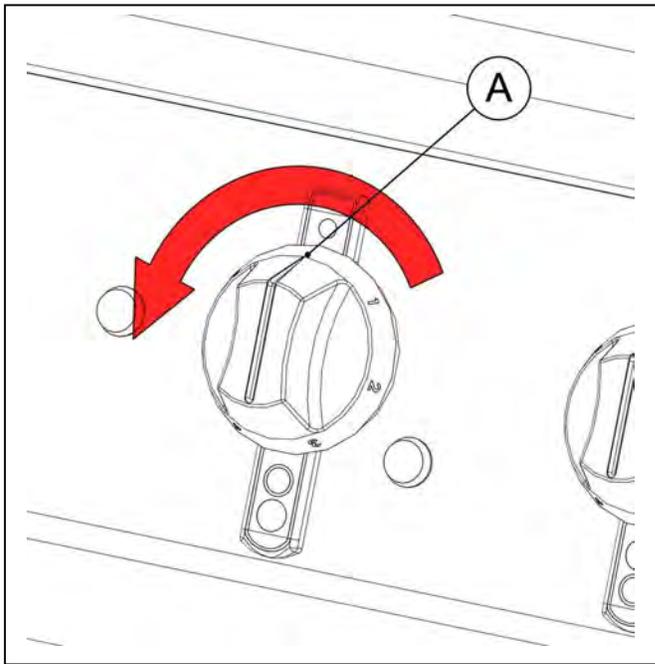
2.1 CONTROLS



- A – Power neon (red)
- B – Hotplate zone Indicator
- C – Hotplate heat neon (amber)
- D – Oven indicator
- E – Oven temperature indicator
- F – Oven heat neon (amber)

2.3 USING THE APPLIANCE

- 2.1.1 Before use, clean the appliance hob. See section 3.
- 2.1.2 Switch hotplate control to required setting (A).
- 2.1.3 To switch off hotplates turn control knob to off position.
- 2.1.4 Switch oven zone control knob (B) to required setting.
- 2.1.5 Use temperature control knob (C) to adjust temperature...
Note: Slight variance in oven temperature may occur dependant on whether the hotplates are on or off.
- 2.1.6 Caution: Opening the oven door will result in the escape of hot air. Care should be taken to avoid being burned by such action.
- 2.1.7 To switch off oven turn knob (C) to off position.



3.0 CLEANING AND MAINTENANCE

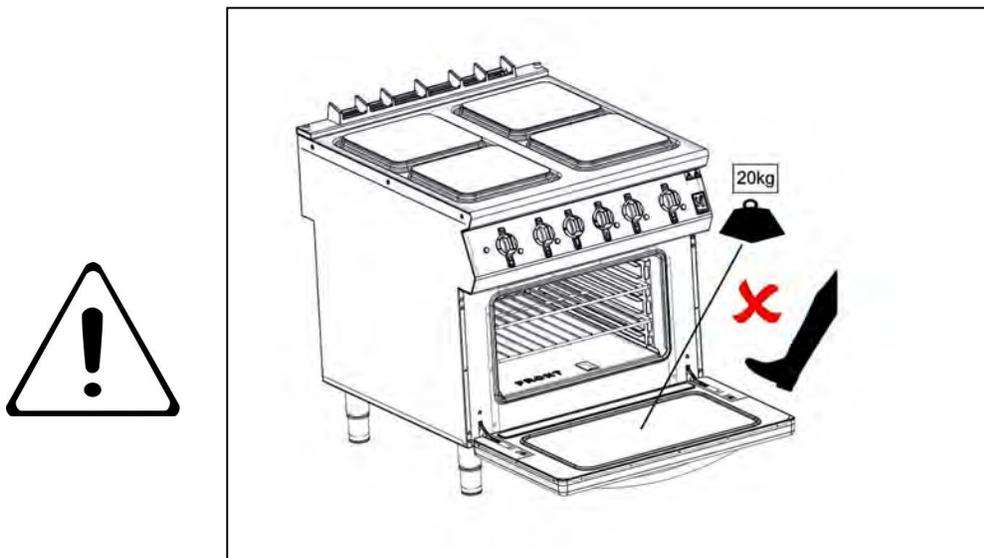
	<p>Before any cleaning is undertaken, isolate the appliance from the mains power supply at the isolator switch.</p>	<p>Failure to clean this appliance will be detrimental to the performance of the hotplate & oven.</p>
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	<p>MAINTENANCE CHECK</p> <p>Regular 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.</p> <p>Any maintenance schedule should be carried out in accordance with SFG20 Maintenance Schedule. Should any issues with the integrity of the components be identified these should be replaced. If the appliance is not considered safe the unit should be removed from service and the responsible person advised why the unit is not safe to use and what remedial action is needed. Contents of the maintenance schedule should be agreed with the maintenance provider.</p>	
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3.1 HOB

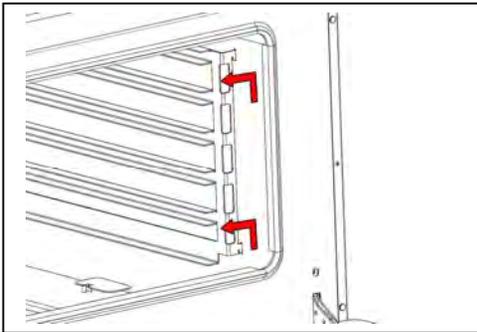
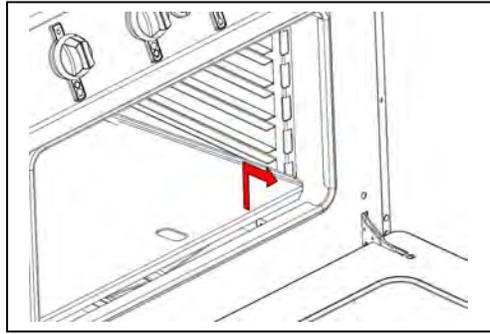
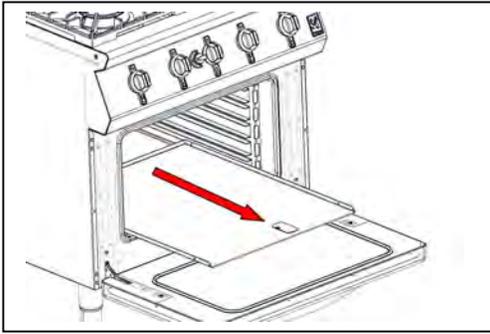
- 3.1.1 At the end of each day or cooking period, turn off appliance and let it cool down.
- 3.1.2 Remove any trivet plates if used.
- 3.1.3 Clean the hob using soap and water ensuring that no food debris is left on the hob.

3.2 OVEN



- 3.2.1 Do not stand on oven door
- 3.2.2 Turn off and let oven cool down.

3.2.3 Remove base tray, base plate and shelf hangers.

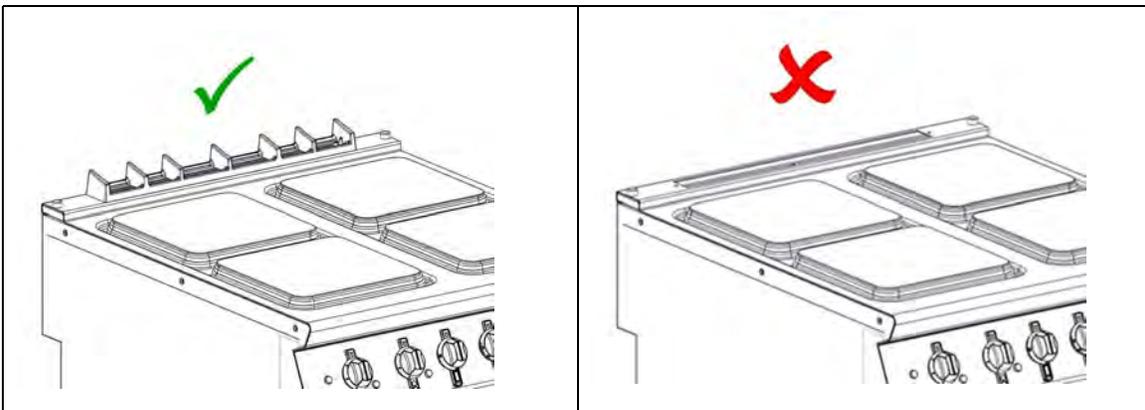


3.2.4 Clean oven chamber using soap and water.

3.2.5 Clean shelves and base tray using soap and water.

3.3 FLUE CAPPER

3.3.1 The flue capper can be removed for cleaning but must be replaced for use.



4.0 SPECIFICATION

Technical data for models are shown below:

This unit is suitable for AC supplies only.

The standard terminal arrangement is Three Phase 400V 3N~.

This appliance must be EARTHED.

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

E9042

Phase	Min	Max	Actual (A)
L1	16.3	19.0	17.3
L2	16.3	19.0	17.3
L3	0	0	0

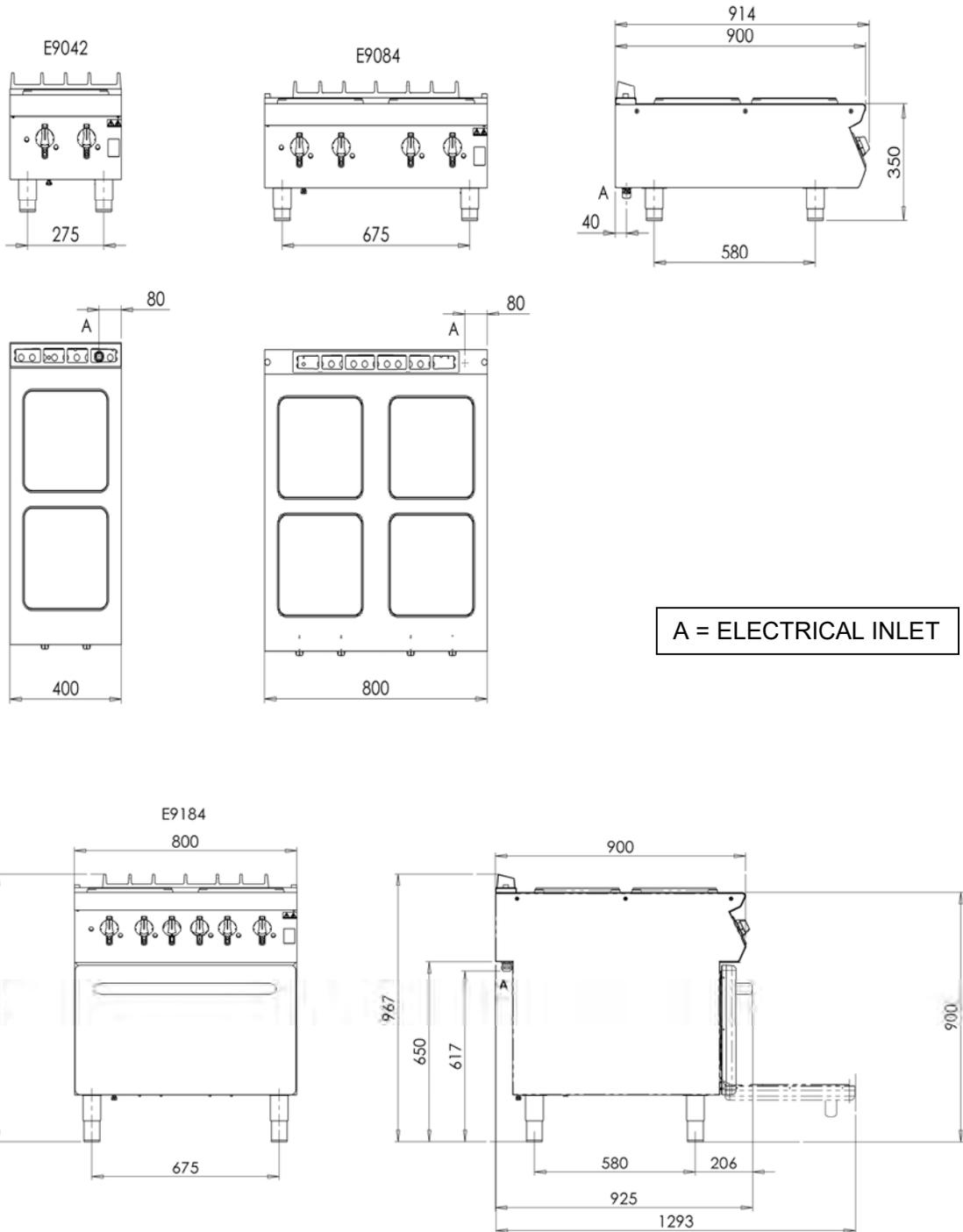
E9084

Phase	Min	Max	Actual (A)
L1	32.5	38.0	34.6
L2	16.3	19.0	17.3
L3	16.3	19.0	17.3

E9184

Phase	Min	Max	Actual (A)
L1	32.5	38.0	34.6
L2	32.5	38.0	34.6
L3	25.9	30.4	27.6

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:-

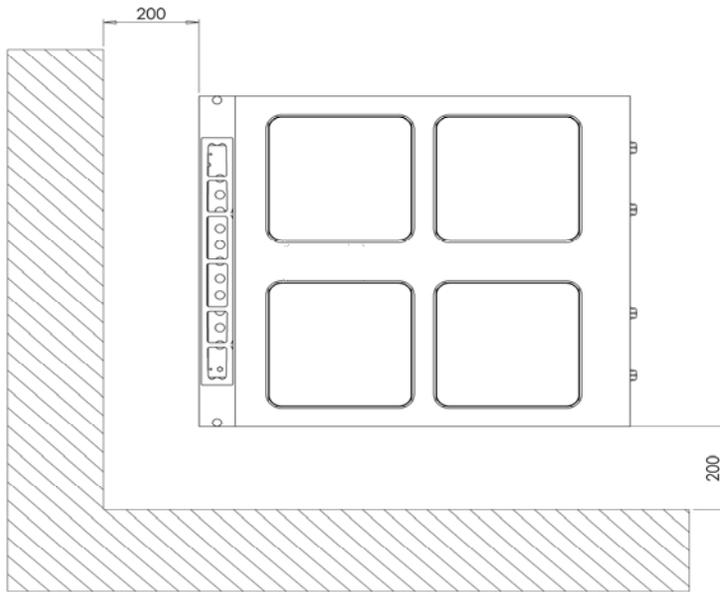
BS 7671:2018–Guidance Note 8 - 8.13 : Other locations of increased risk

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.

6.1 SITING / CLEARANCES

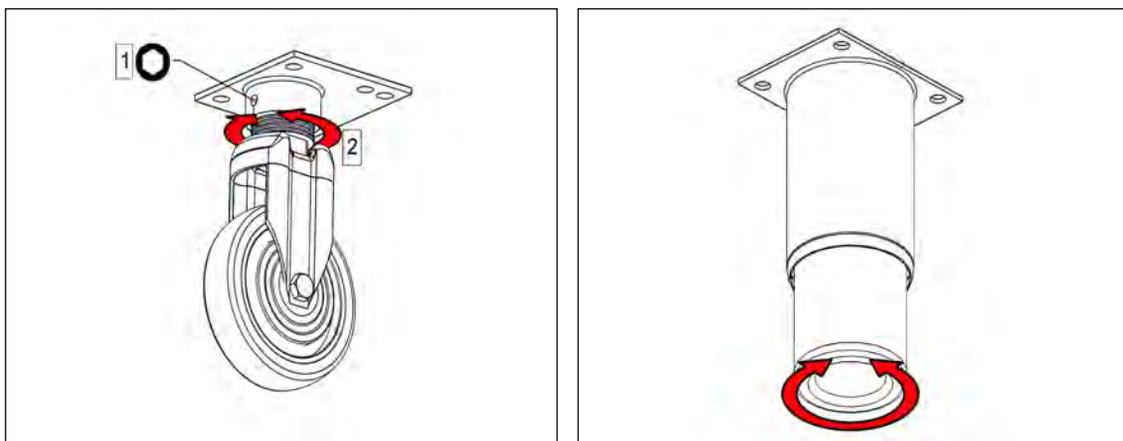


Where this appliance is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finishes, etc., it is recommended that they be made of non-combustible material; if not, they shall be clad with a suitable non-combustible heat insulating material, and that the closest attention be paid to fire prevention regulations. If siting, the necessary clearances to any combustible wall must be the largest figure given for individual appliance instructions.

When routing cable within the appliance ensure power cable is cable tied to internal cable tray (On E9184 Version).

6.2 ASSEMBLY

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



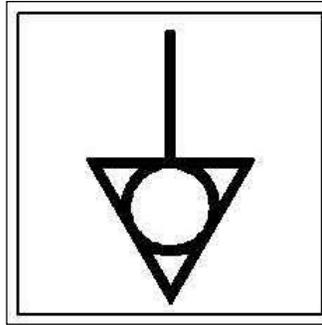
6.3 COMMISSIONING

6.3.1 Remove rear hatch

6.3.2 Connect appliance to mains supply

6.3.3 Refer to section 2.3 or 2.4 for operation.

6.3.4 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.



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

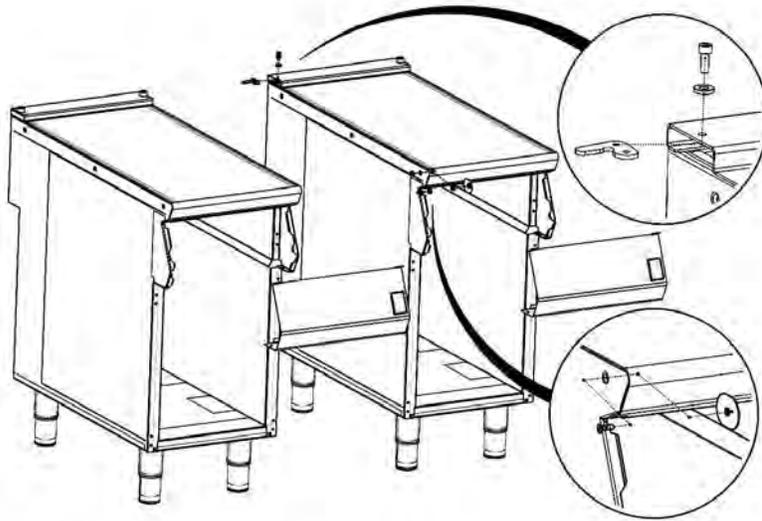
6.4 SUITING “*Patent No. GB 2540131*”

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

6.4.2 Undo the 4 fixing screws on the control panels and remove.

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

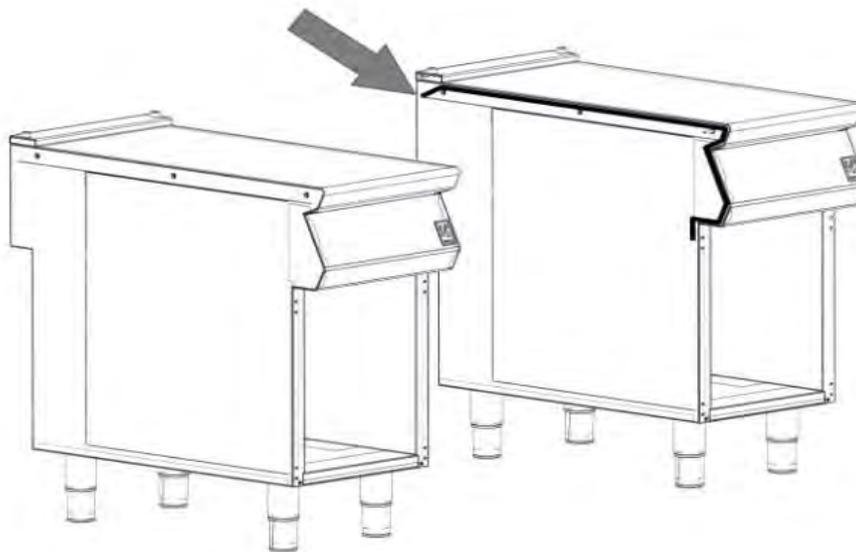
6.4.4 Remove the front side panel countersunk screw and suiting plate.



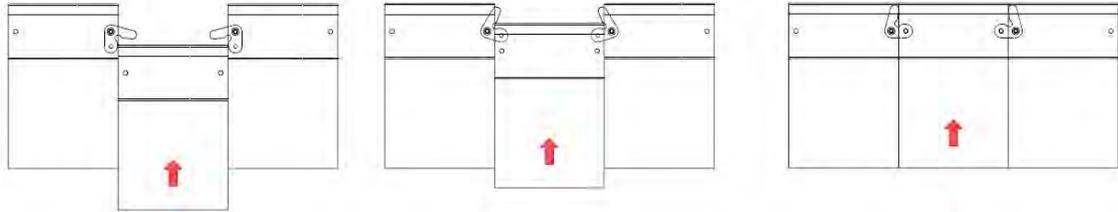
6.4.5 The DLS system is designed to give a quick and easy suiting solution. If you require an improved seal between appliances we recommend you use, a food grade, high temperature silicon sealant.

6.4.6 This can be supplied by Falcon Part No – 523400021

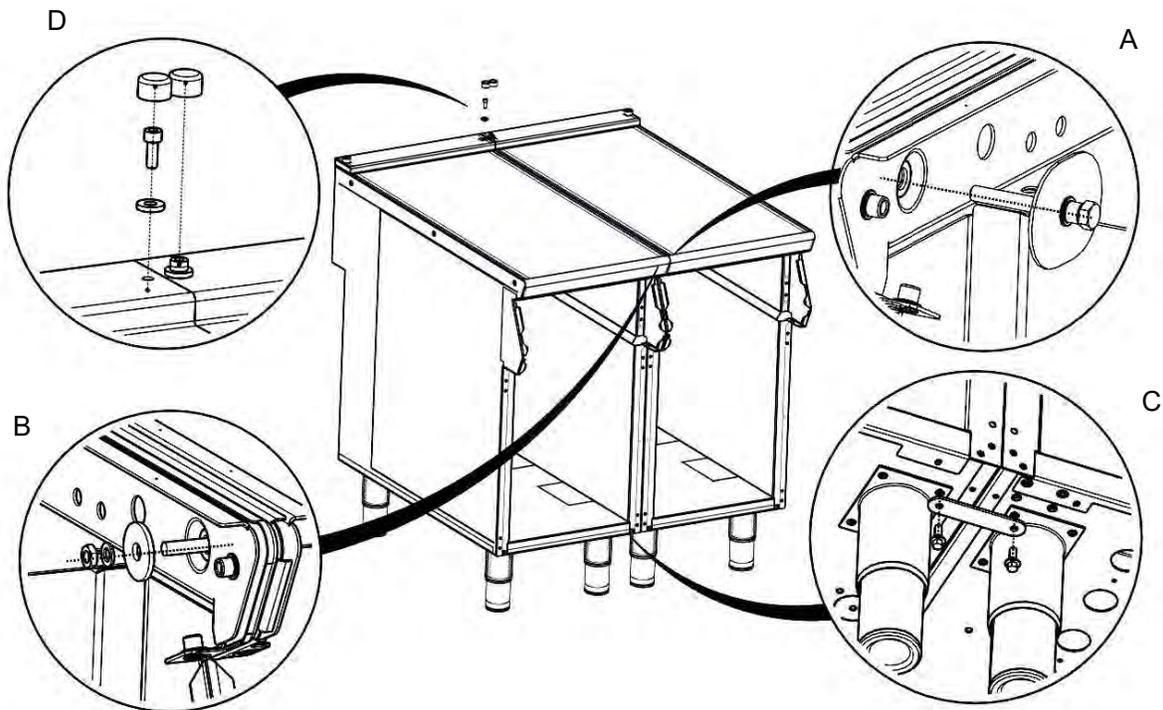
6.4.7 Apply a bead of silicon 5mm from profile edge as highlighted below.



6.4.8 Slide suited units into position.



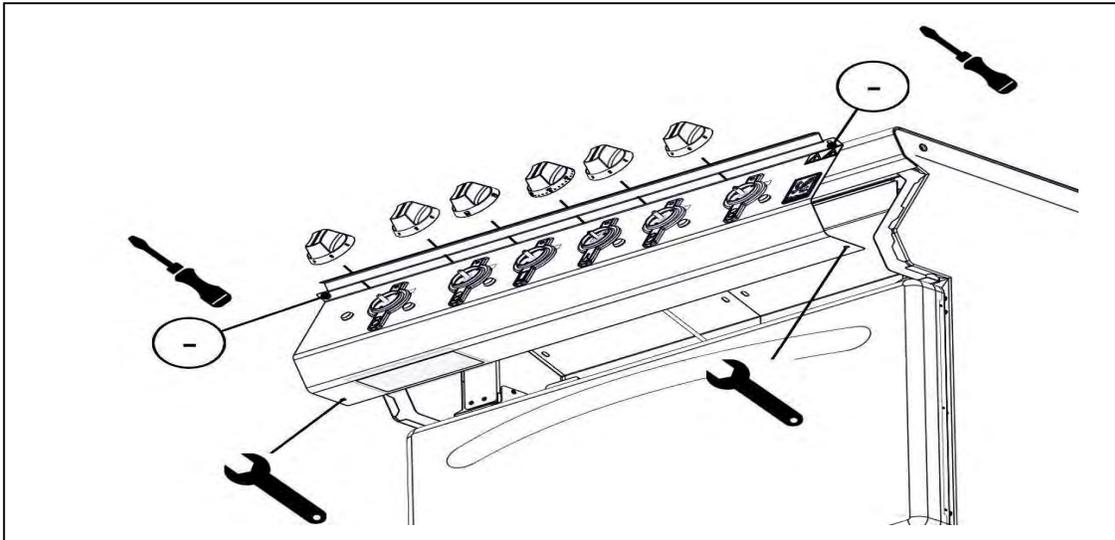
- 6.4.9 (A) Right hand unit: Screw the M5 x 40 screw (supplied in the kit) into one of the suiting plates as shown and then insert through the front fixing holes of both units.
- 6.4.9 (B) Left hand unit: Slide the penny and lock washer on to the screw and secure using the M5 nut.
- 6.4.10 (C) Remove the front bolts from feet, insert base tie plate and secure the bolts back into position.
- 6.4.11 (D) Replace fixings on the rear hob and tighten screw caps into position.



- 6.4.12 Replace control panel as required.

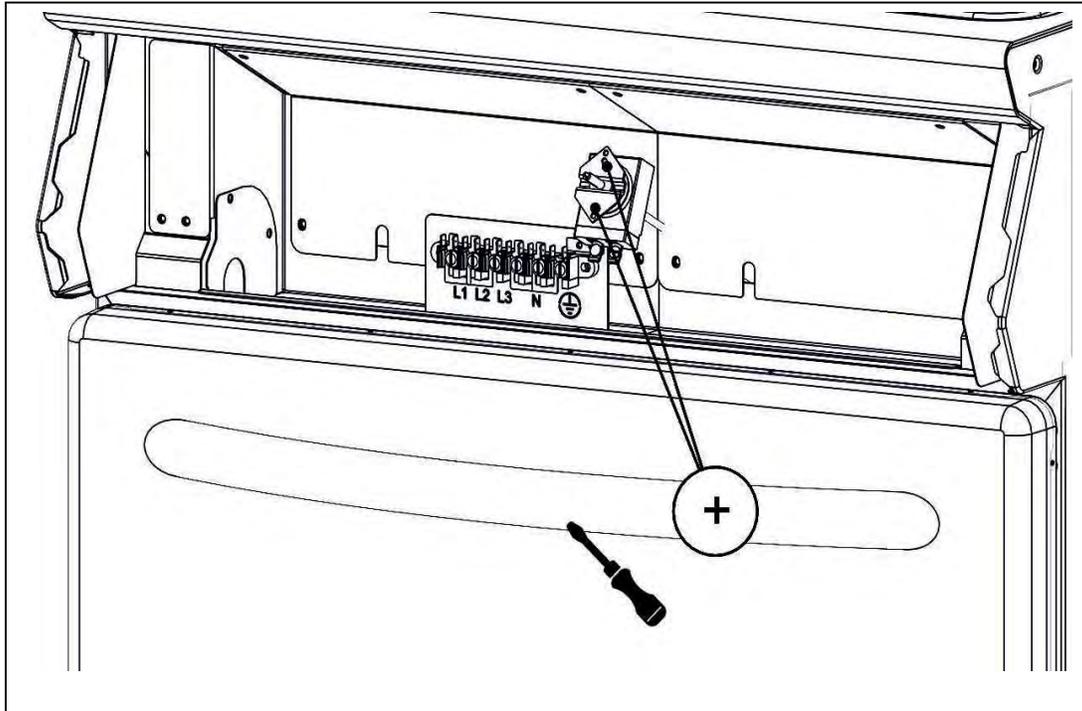
7.0 SERVICING

7.1 CONTROL PANEL REMOVAL



7.1.1 Remove as shown.

7.2 OPERATING THERMOSTAT REMOVAL

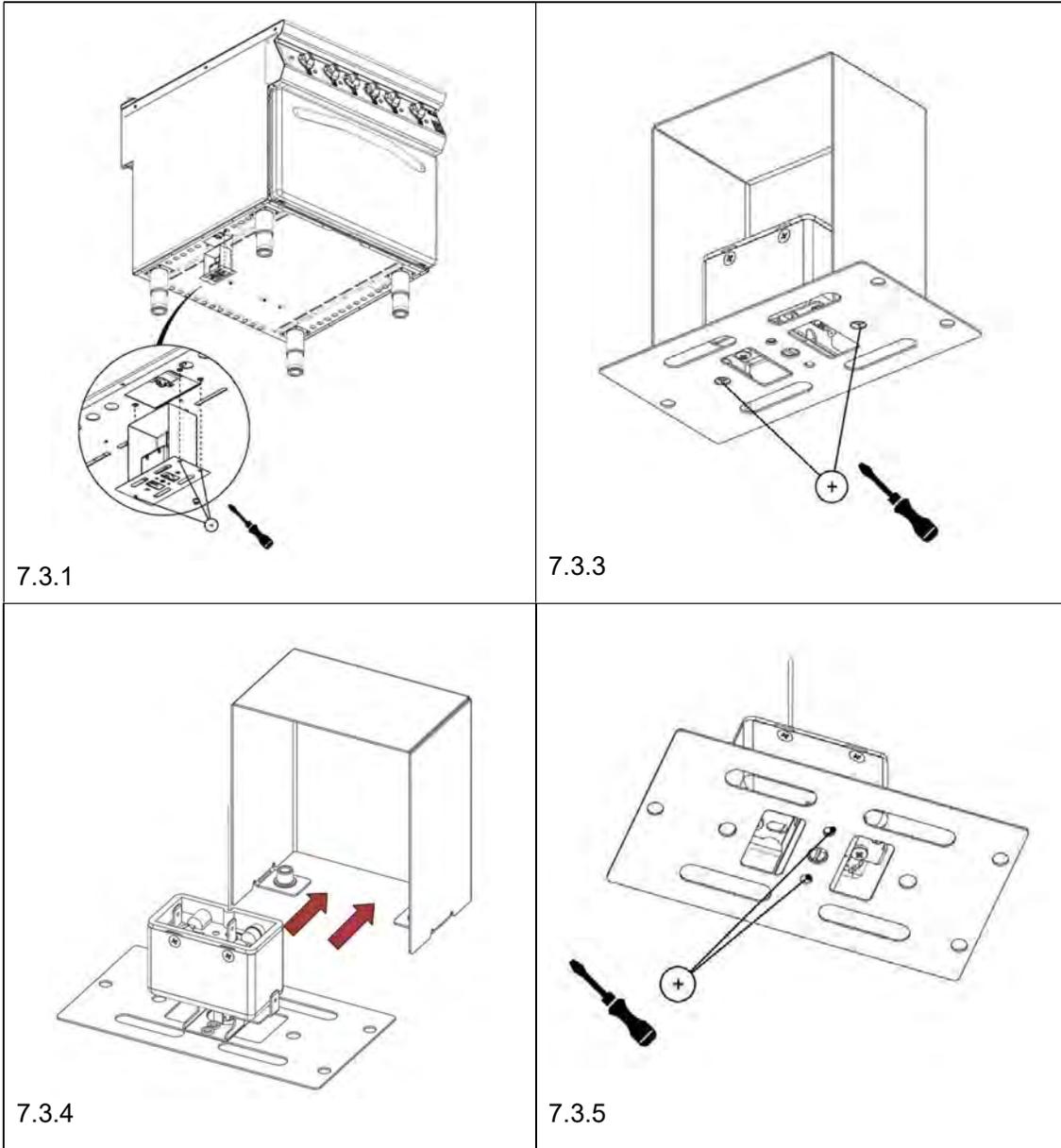


7.2.1 Remove operating thermostats as shown (only on E9184 model).

7.3 SAFETY THERMOSTAT REMOVAL (E9184 Models Only)



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



7.3.1 Undo screws on base access plate to enable thermostat assembly to drop out of base.

7.3.2 Disconnect wires.

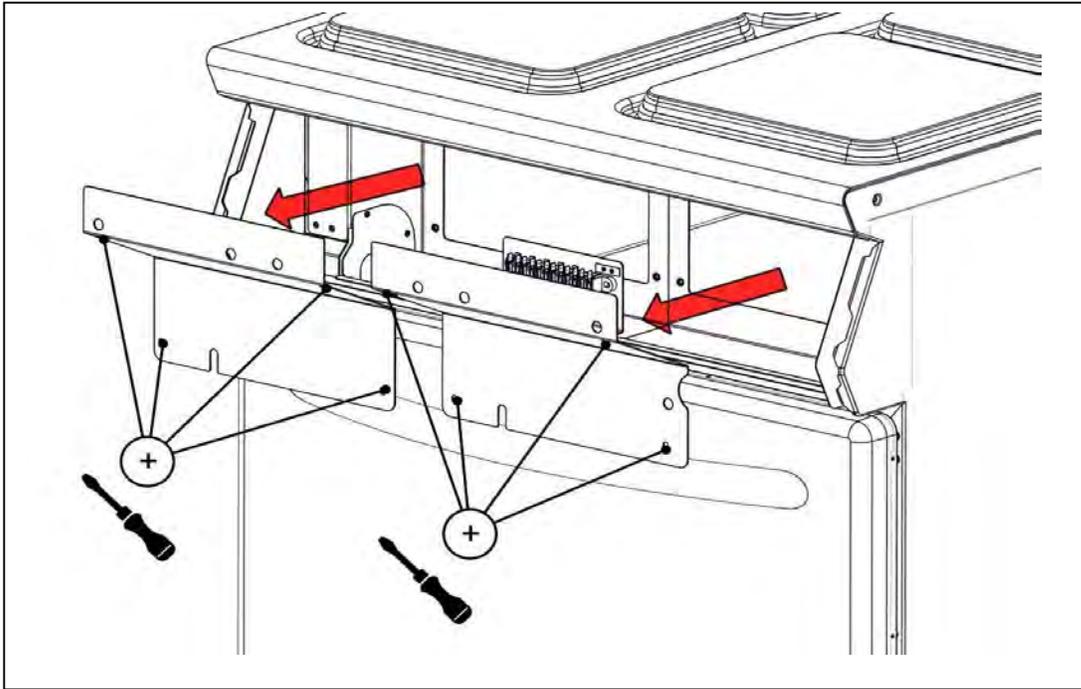
7.3.3 Undo screws on thermostat mounting plate.

7.3.4 Slide thermostat cover to provide access to safety thermostat.

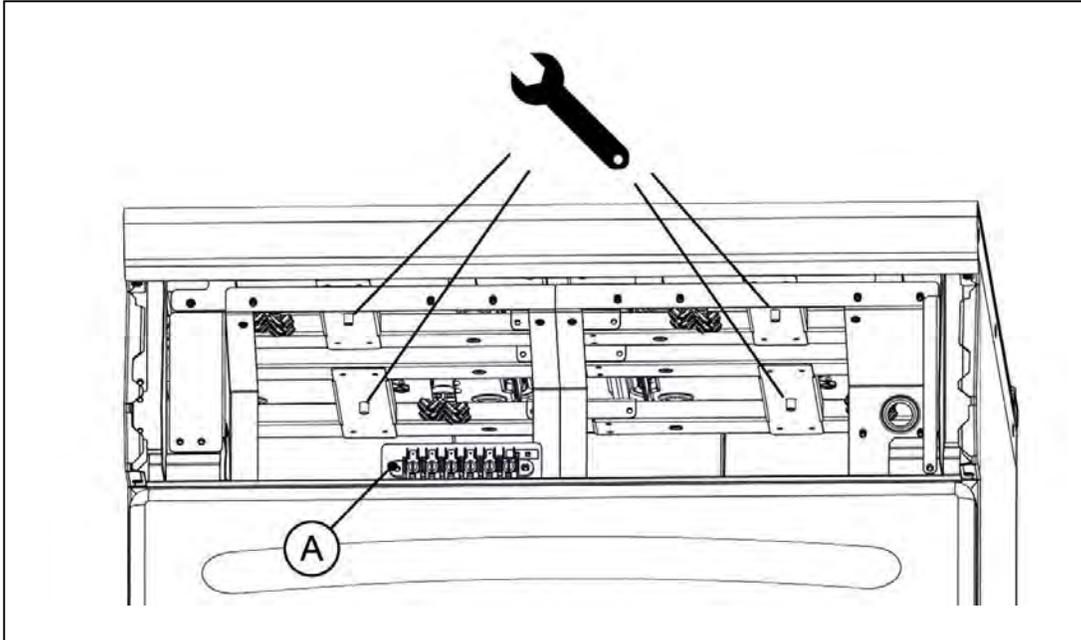
7.3.5 Undo screws on base access plate to release thermostat from plate.

7.3.6 When re-fitting ensure all cable connections are restored as detailed in the wiring diagram.

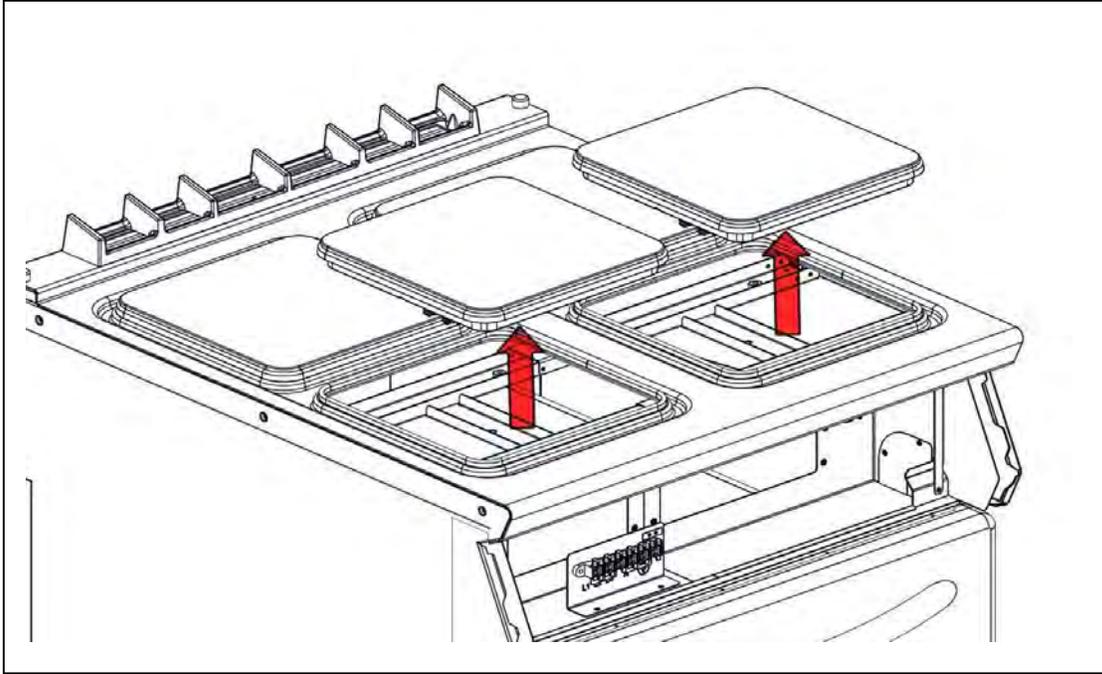
7.4 HOTPLATE REMOVAL



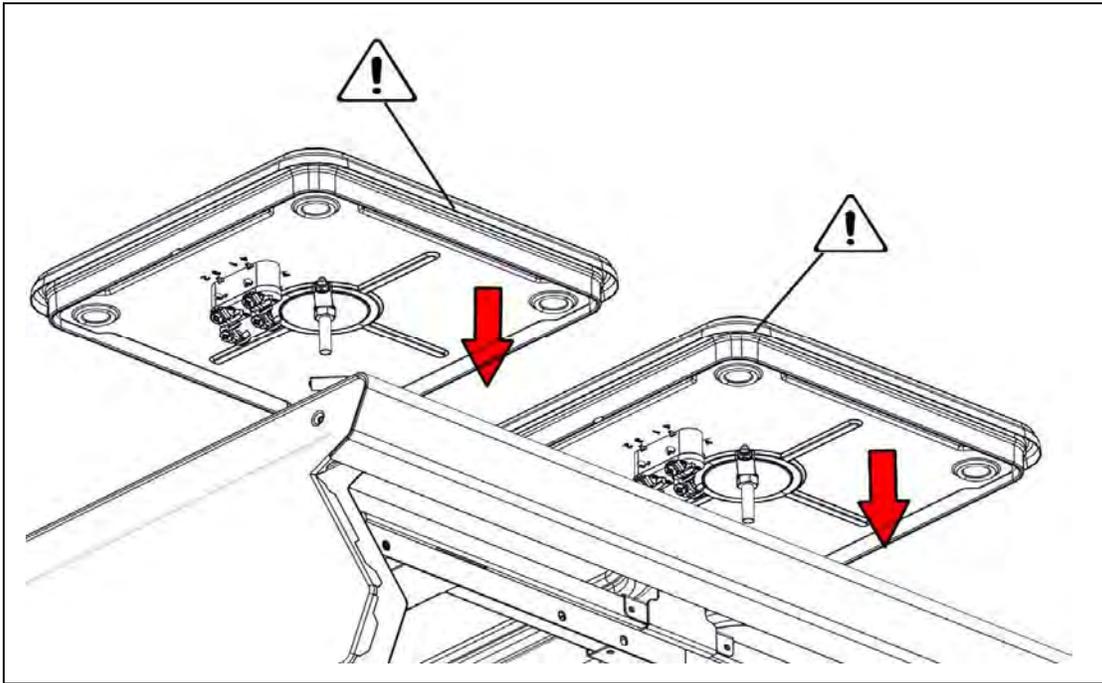
7.4.1 Remove cover plates as required (only on E9184 model).



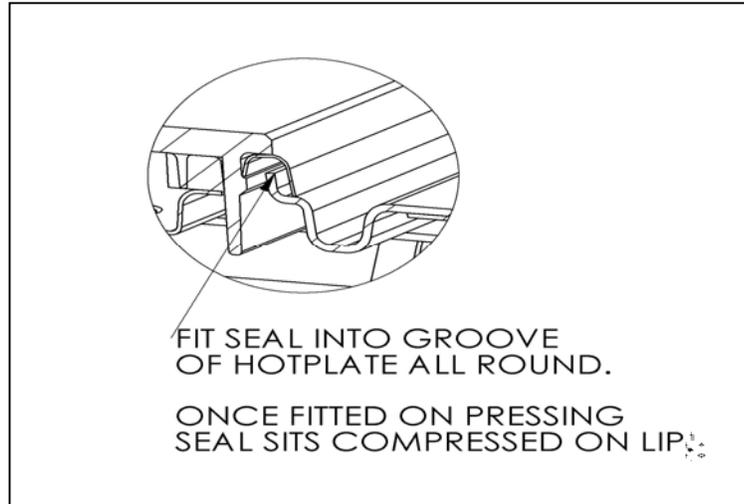
7.4.2 Undo hotplate centre fixing nut(s) and disconnect hotplate wiring at terminal bracket (A) as appropriate.



7.4.3 Lift-off hotplate as required.

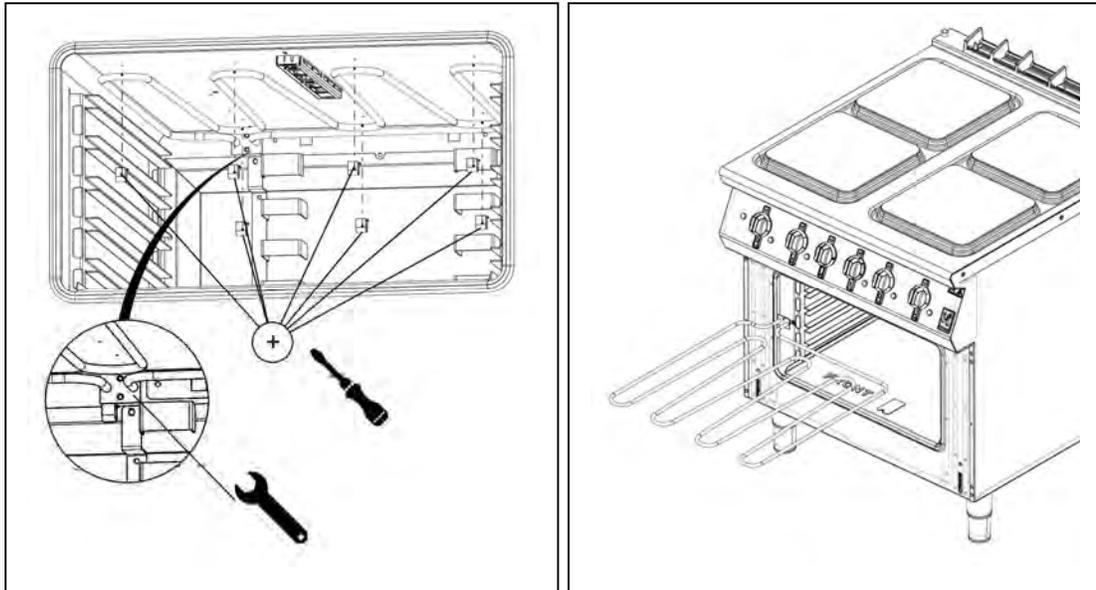


7.4.4 When re-fitting hotplate, ensure seal has been fitted into groove of spill ring.



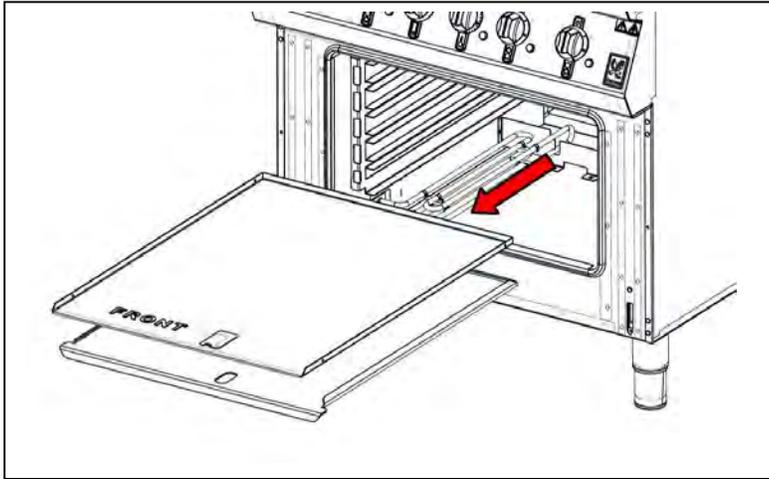
- 7.4.5 Once the hotplate is sitting on the hob and the locating screw is through centre hole in the hotplate support assembly, carefully align and centralise the hotplate. Refit the centre fixing nut and re-tighten. This will pull down the hotplate centrally and equally. Do not adjust the four corner screws that the hotplate sits on (these are only for additional support and not for levelling).

7.5 TOP ELEMENT REMOVAL

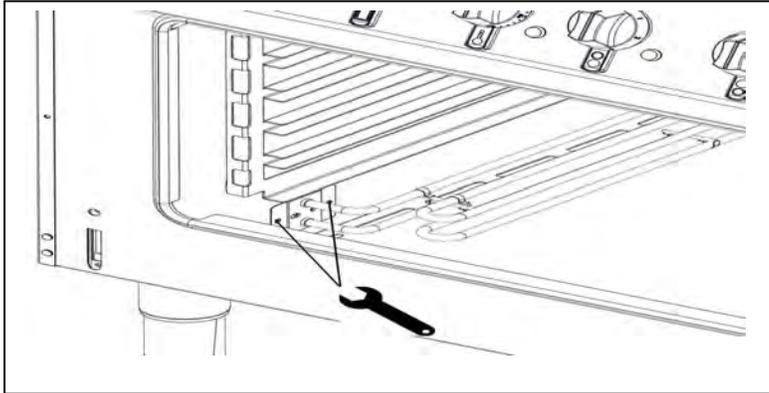


- 7.5.1 Inside oven chamber, unscrew element fixing clips and loosen two bolts at rear of element.
7.5.2 Disconnect from wiring and remove top element from oven.

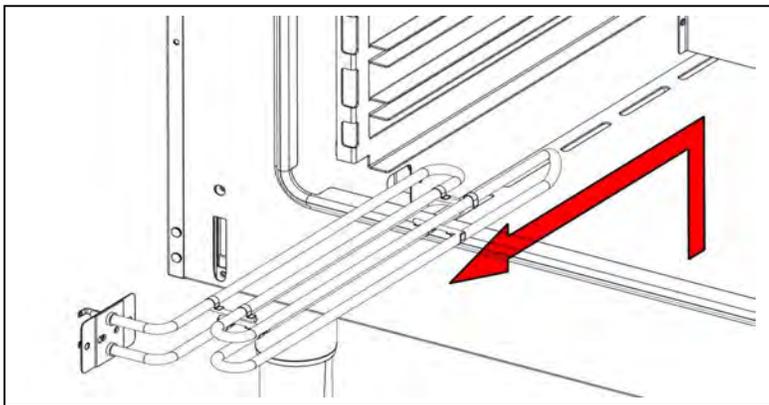
7.6 BOTTOM ELEMENT REMOVAL



7.6.1 Remove base shelves as required.

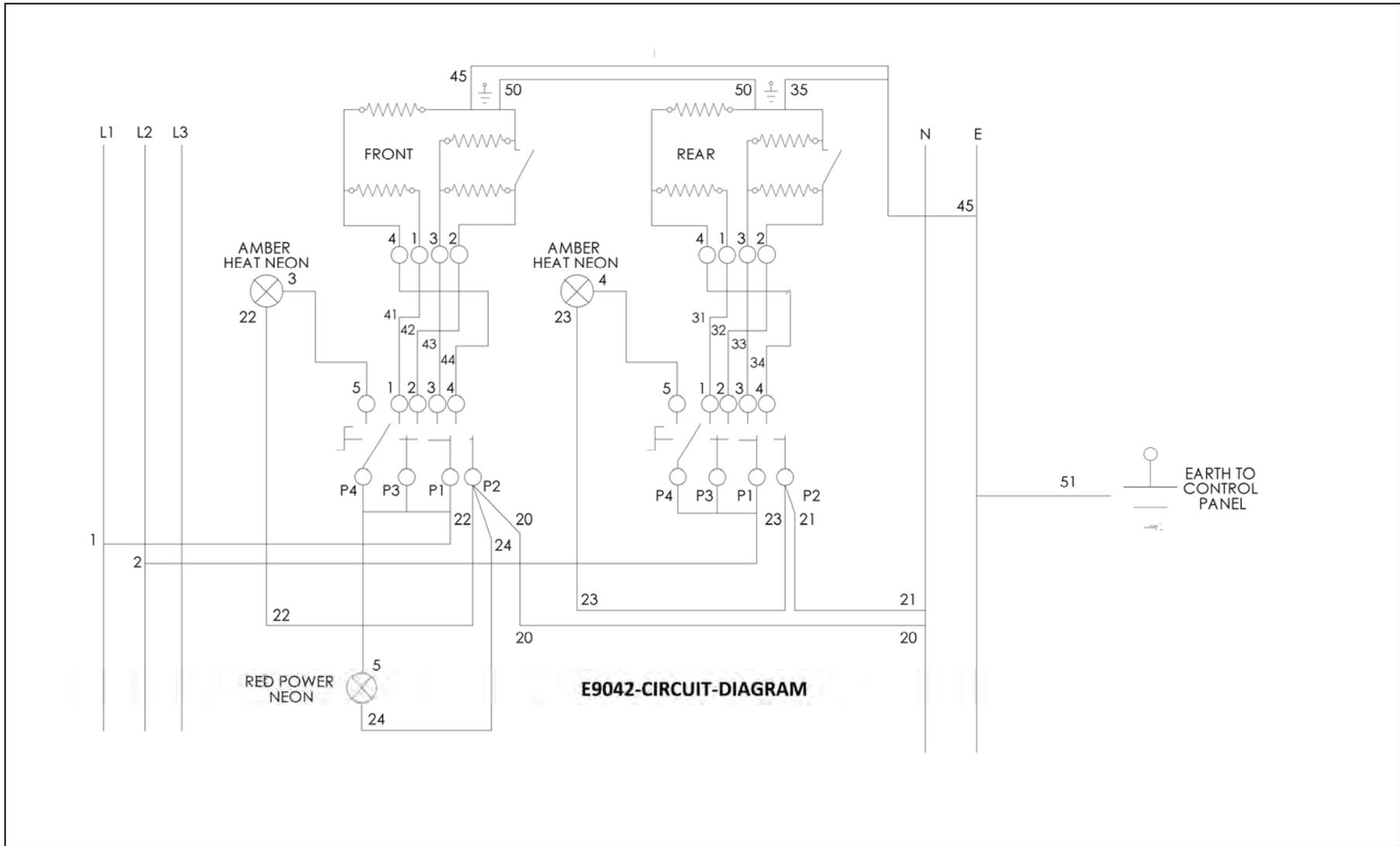


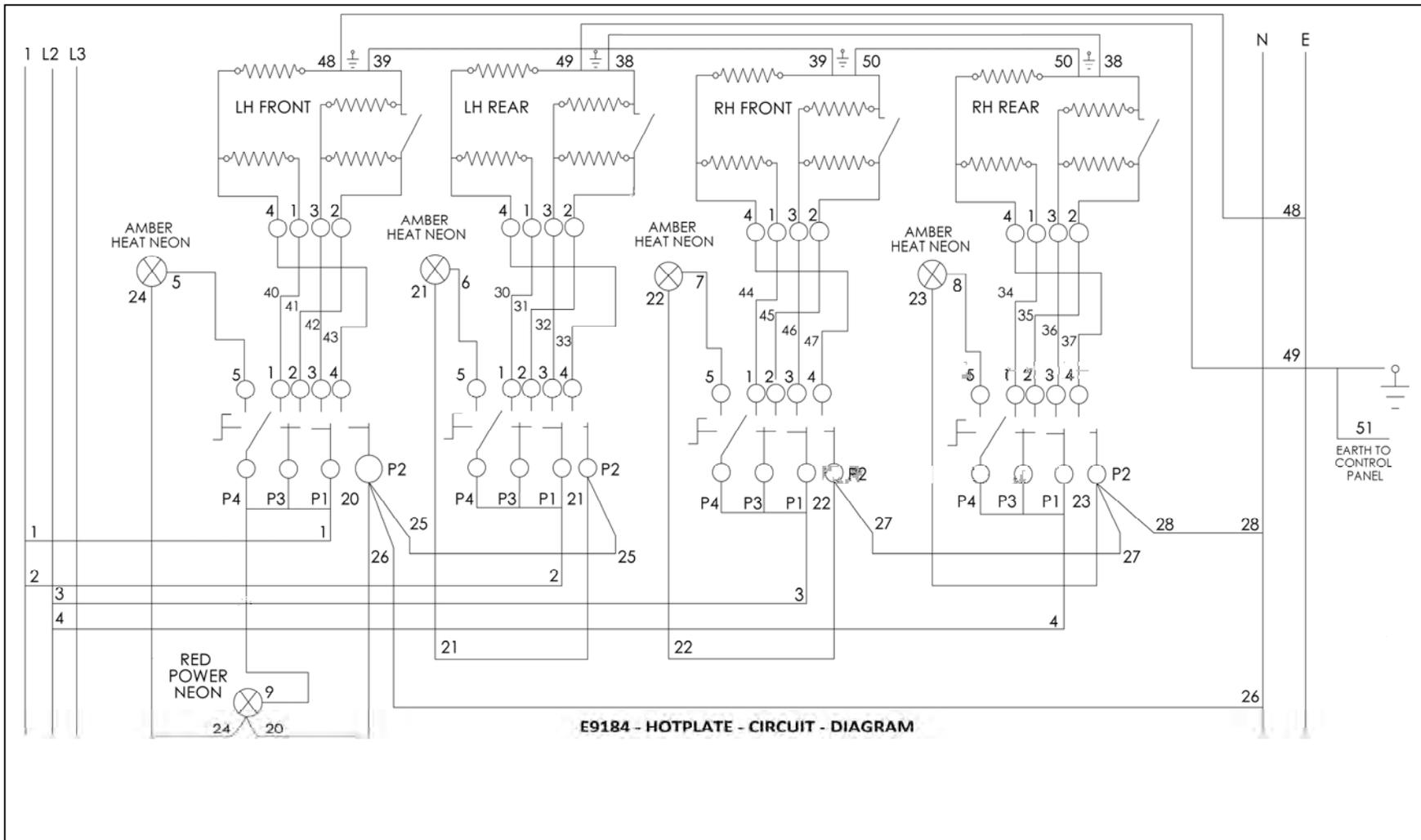
7.6.2 Remove screws from element fixing plate as required.

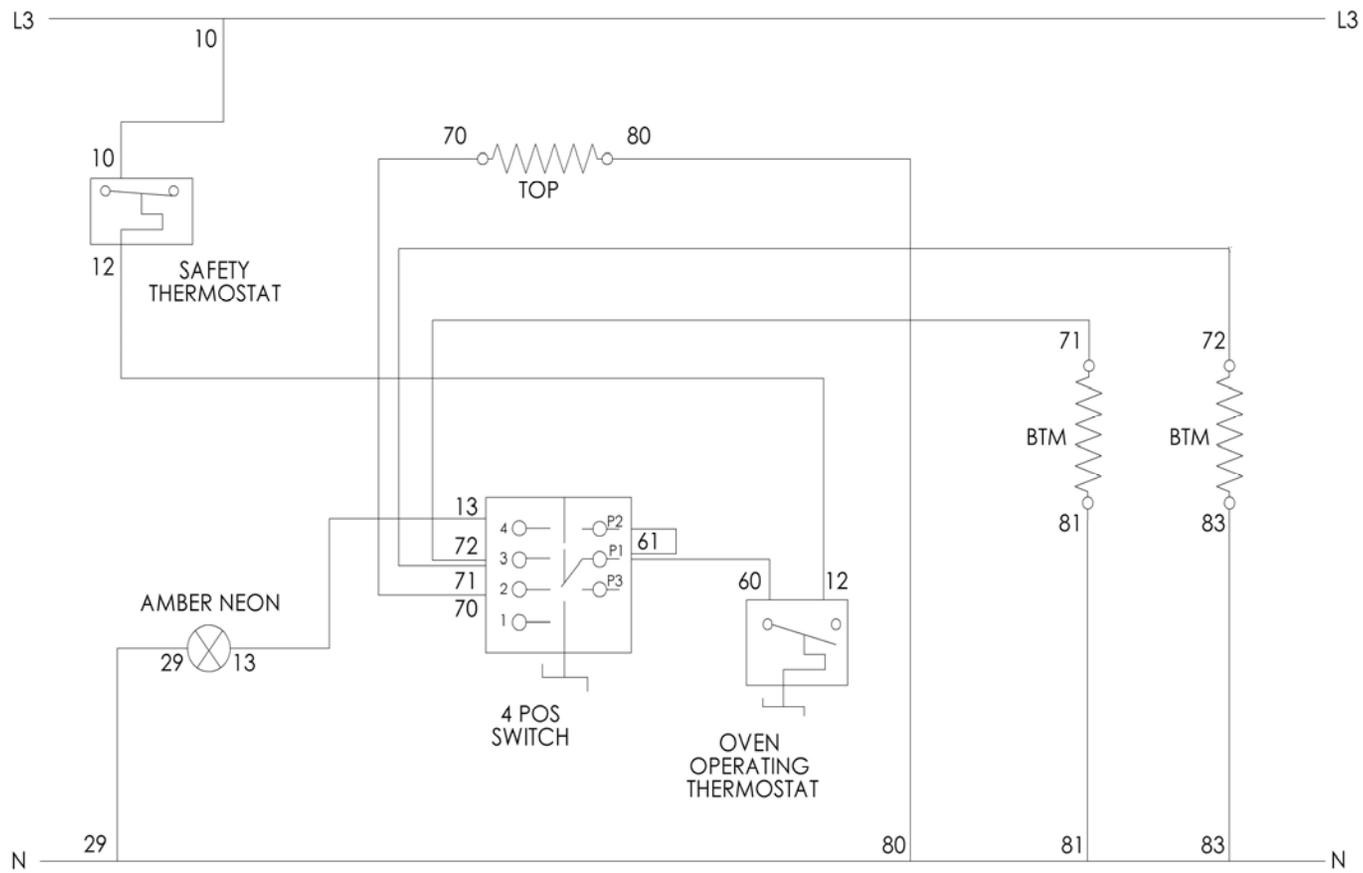


7.6.2 Disconnect wires and remove element from oven.

7.7 CIRCUIT DIAGRAM'S:

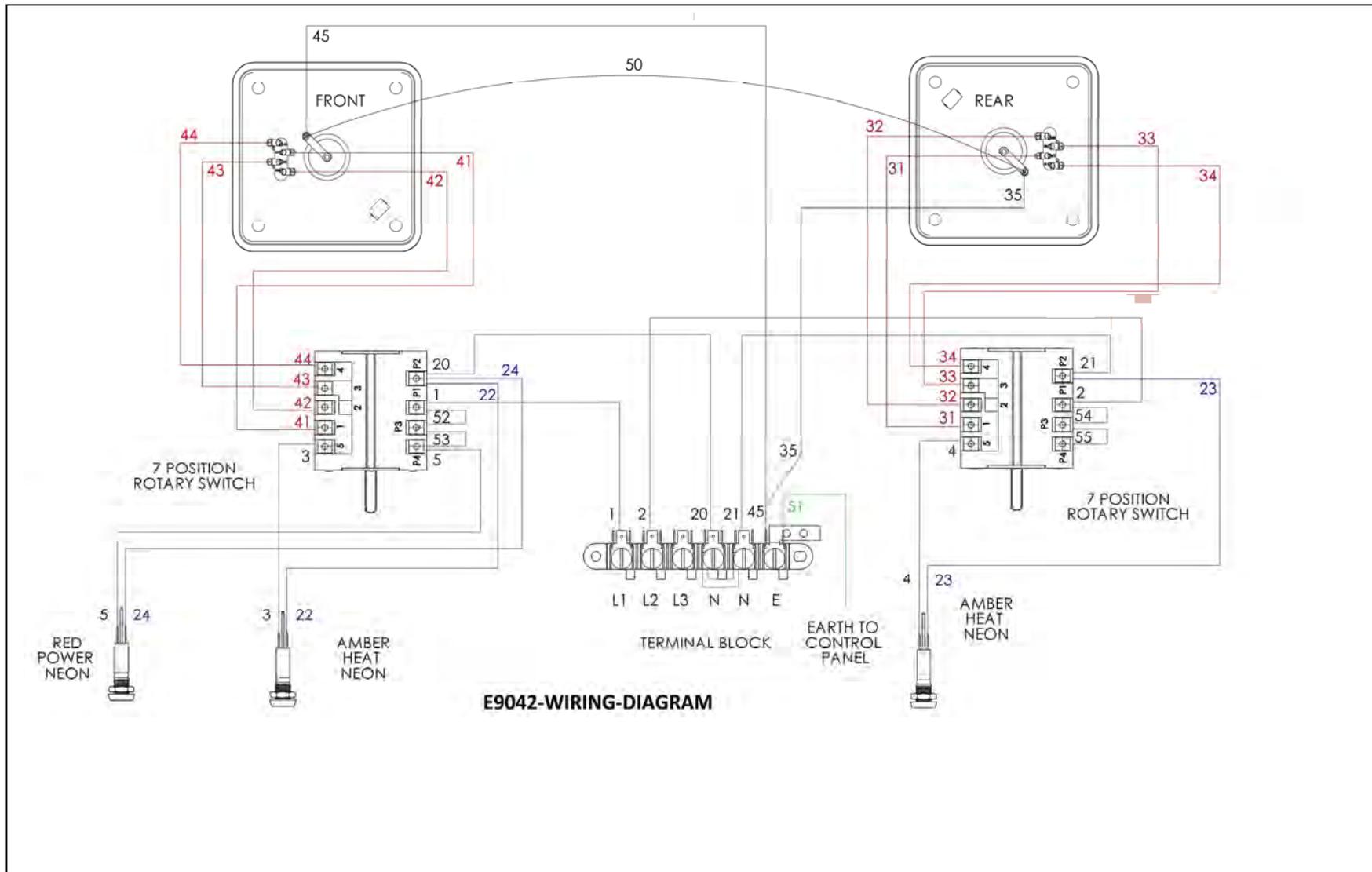


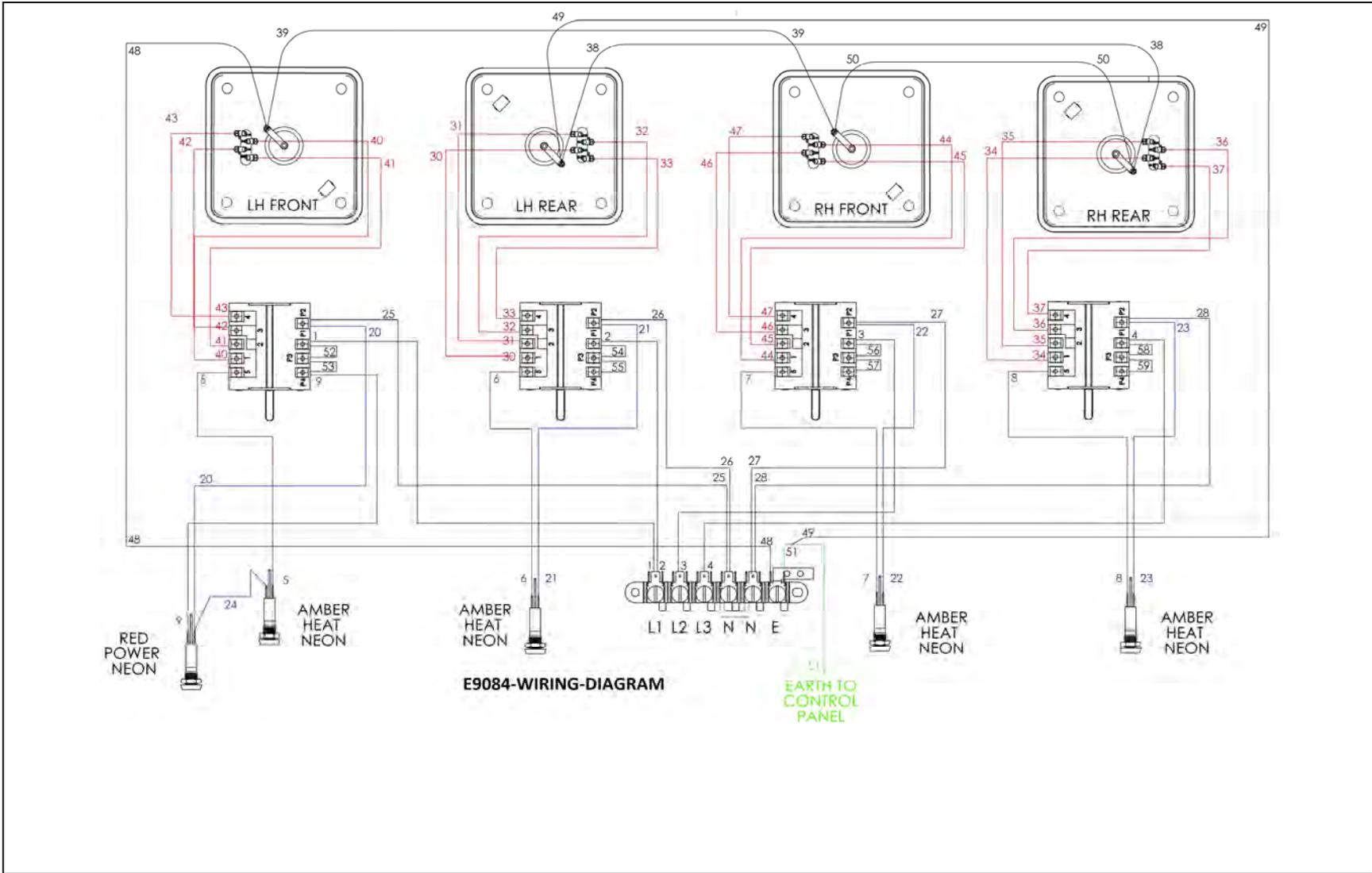


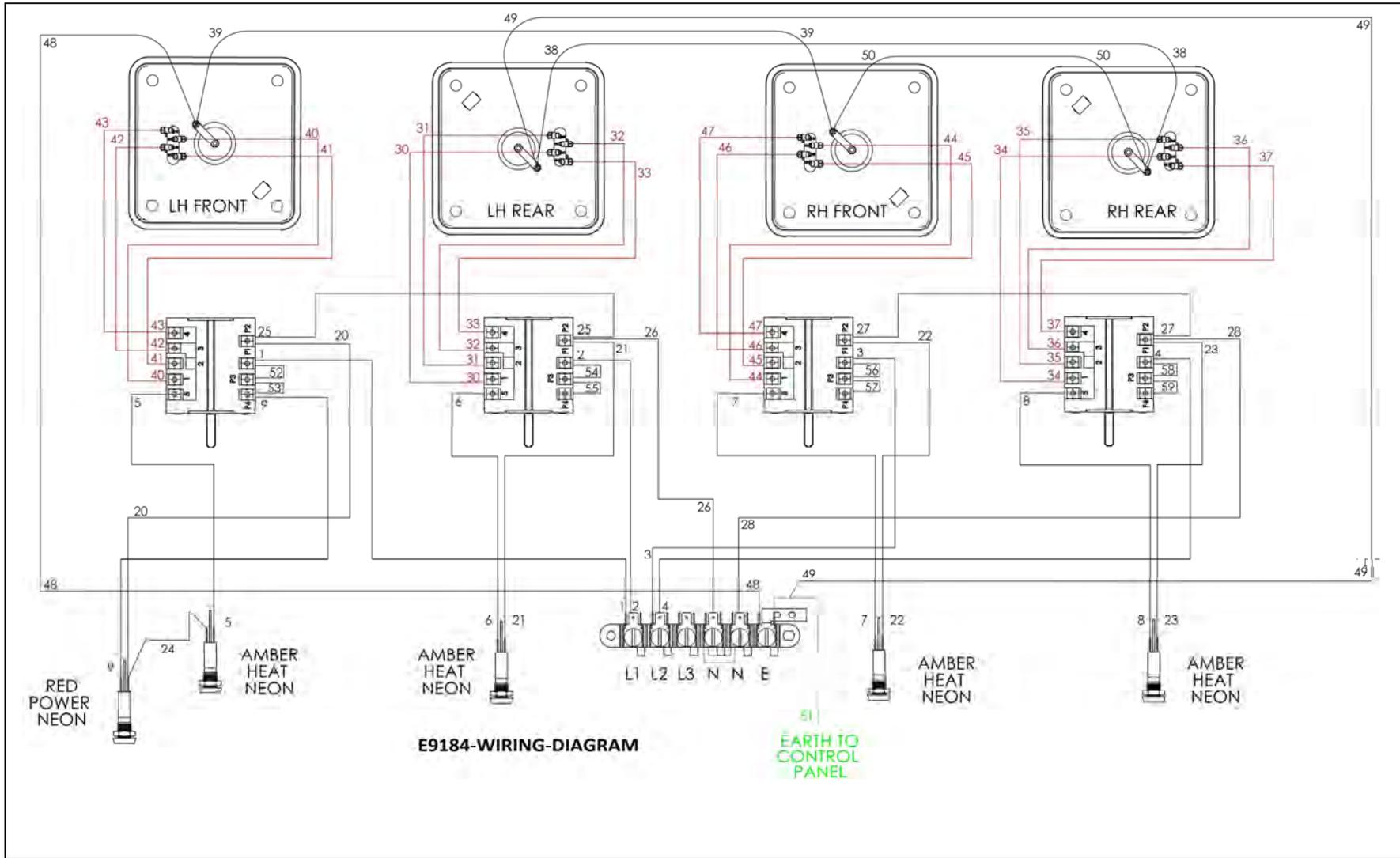


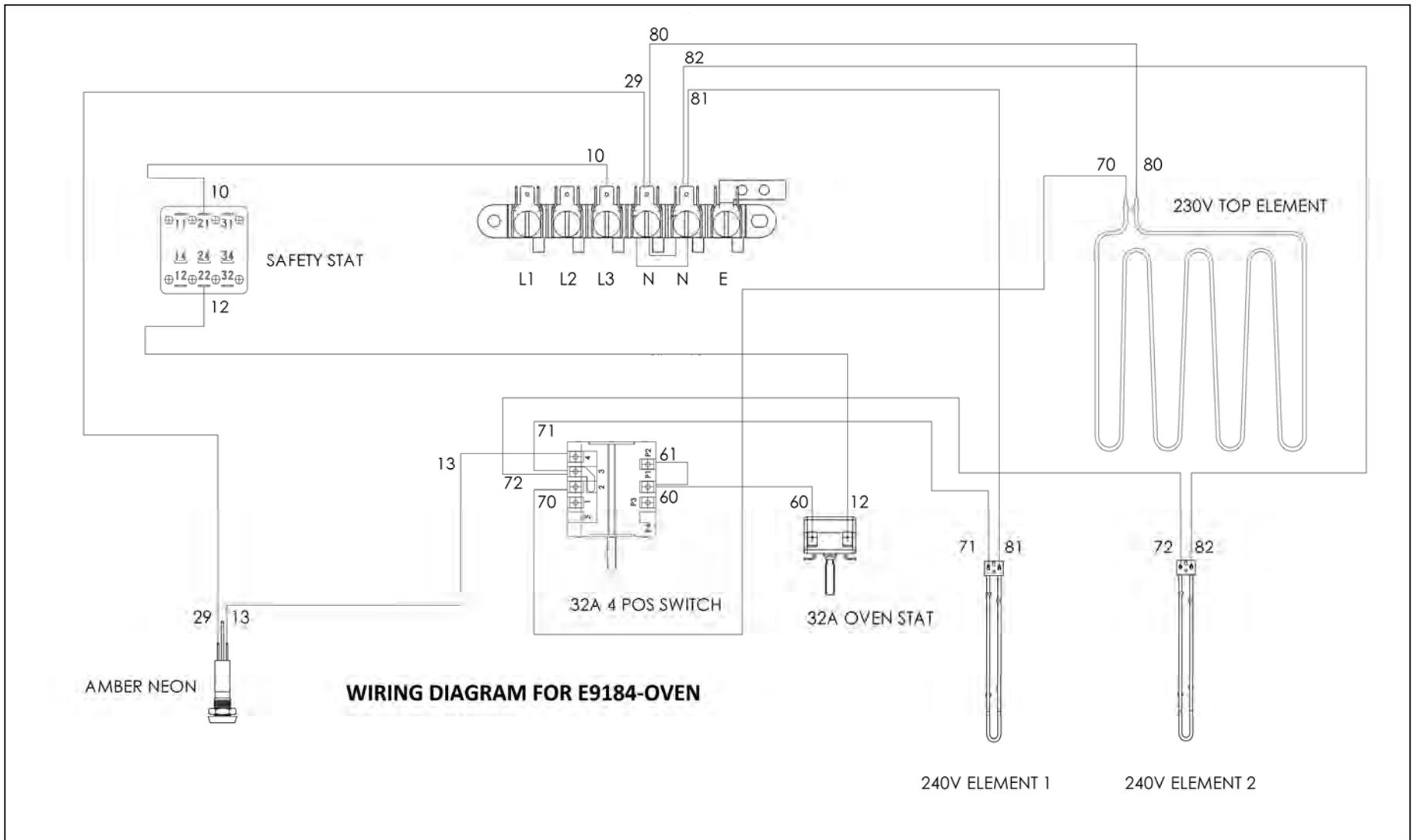
CIRCUIT DIAGRAM FOR E9184-OVEN

7.8 WIRING DIAGRAM'S:







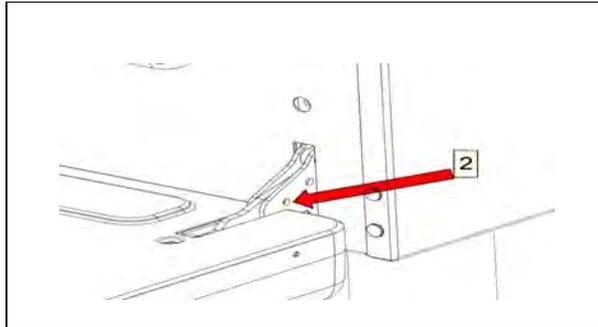


8.0 OVEN DOOR REMOVAL

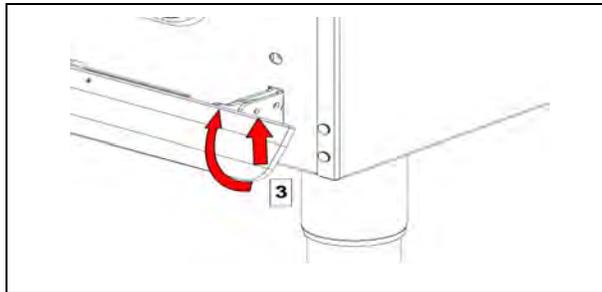


THE HINGE SPRING IS UNDER TENSION AND NO ATTEMPT SHOULD BE MADE TO REMOVE THE PINS WHEN THE DOOR IS OFF.

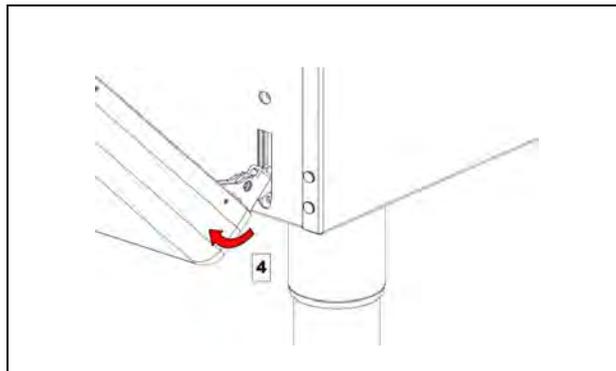
Turn off and let oven cool down.



Open the door fully and push an Ø4mm pin into the hole on each hinge.



Holding the door with both hands half way down each side, rotate and lift up until the hinge hits the top of the hinge aperture.



Rotate hinge out of hinge aperture and lift door away

9.0 ACCESSORIES

Horizontal trivet plate	723410000
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10.0 FAULT FINDING

FAULT	POSSIBLE CAUSES	REMEDY
Unit will not turn ON	No Power to unit	Check power supply is connected & turned ON
Hotplate will not operate	Switch at off position	Change switch to position 1
The oven will not operate	The oven not switched on	Check oven zone (element selector) switch is on, and turn oven temperature up
The oven will not operate	Safety stat tripped	Call Engineer
Oven slow to heat	Wrong element setting	Check the element selector (oven zone) switch
Oven slow to heat	Faulty Element	Call Engineer

11.0 SPARE PARTS

Oven top element
Oven bottom element
Hotplate 4.4kw
Hotplate seal
Control panel E9042
Control panel E9084
Control panel E9184
Power neon red
Heat demand neon amber
Hotplate control switch
Oven zone control switch
Oven thermostat switch
Safety thermostat
Hotplate control knob
Oven temperature control knob
Oven zone control knob

When ordering spares, quote the following:

Model Number

Serial number

Gas Type

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

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.