



# 1 SERIES

User, installation and servicing instructions

## 6 ZONE INDUCTION OVEN RANGE

E161i & E163i

Read these instructions before use

DATE PURCHASED:

MODEL NUMBER:

SERIAL NUMBER:

DEALER:

SERVICE PROVIDER:

T101029

Rev 2  
Published: 16/12/2019

Dear Customer

Thank you for choosing Falcon Foodservice Equipment.

This manual can be downloaded from [www.falconfoodservice.com](http://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.



### 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



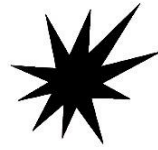
COOKING OIL



GREASE



WARNING



SPARK IGNITION



FLAME



VIEWPORT



ALLEN KEY



IGNITER



C SPANNER



REMOVE DEVICE



PLUG REMOVER



NON-IONISING  
ELECTROMAGNETIC  
RADIATION



- **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 CE-marked on the basis of compliance with the Low Voltage and EMC 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.**
- **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 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.**

## **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](http://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](http://www.hse.gov.uk) document ref: risk assessment INDG163. International customers should default to the health and safety guidelines provided by your government body.

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# 1.0 APPLIANCE INFORMATION

This appliance has been CE-marked on the basis of compliance with the relevant EU directives for the heat inputs, gas pressures and voltages stated on the data plate.

**Falcon Foodservice Equipment**  P.I.N.  STD.  

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

	AT, CH, CY, CZ, DK, EE, FI, GR, IT, LT, NO, RO, SE, SI, SK	BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, PT, SI, SK	DE, PL, RO	AT, BE, CH, CY, CZ, DE, DK, EE, FR, GB, GR, HU, IT, LT, NL, PL, RO, SE, SI, SK	CH, CY, CZ, ES, GB, GR, IE, IT, LT, PT, SI, SK	DE, PL, RO	AT, CH, CY, CZ, DK, EE, ES, FI, FR, GB, GR, IE, IT, LT, LU, LV, NL, NO, PT, RO, SE, SI, SK	BE, CY, ES, FI, FR, GB, GR, IE, PT	BE, CH, CZ, ES, FR, GB, GR, IE, IT, LT, NL, PL, PT, SI, SK
<b>D</b> Cat.	I12H3B/P	I3+	I12E3B/P	I3B/P	I12H3+	I2E	I2H	I3B	I3P
<b>E</b> p mbar	20;30;50	28-30/37	20;30;50	30;50	20;28-30/37	20	20	28-30	37

	G20	G30	G31
<b>F</b> GAS TYPE			
<b>G</b> GAS RATE	m3/h	kg/h	kg/h
<b>H</b> $\Sigma$ Qn	KW	KW	kW

**I** EL.  Hz

**J**  $\Sigma$  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

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**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 PACEMAKER.**

**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.**

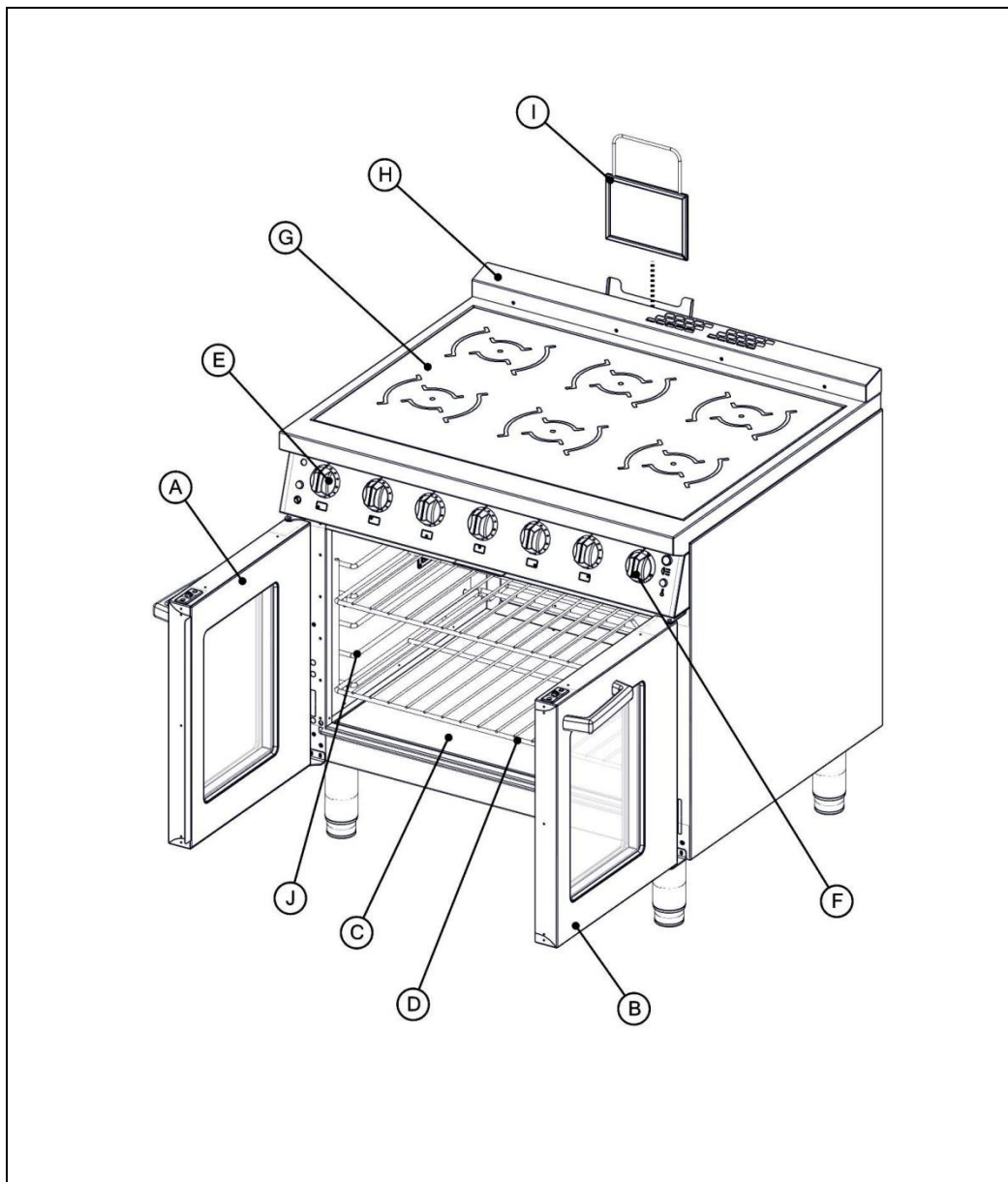
**DO NOT PLACE CREDIT CARDS, ETC, ON THE GLASS-CERAMIC TOP AS DATA COULD BE WIPED OFF.**

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

**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.**

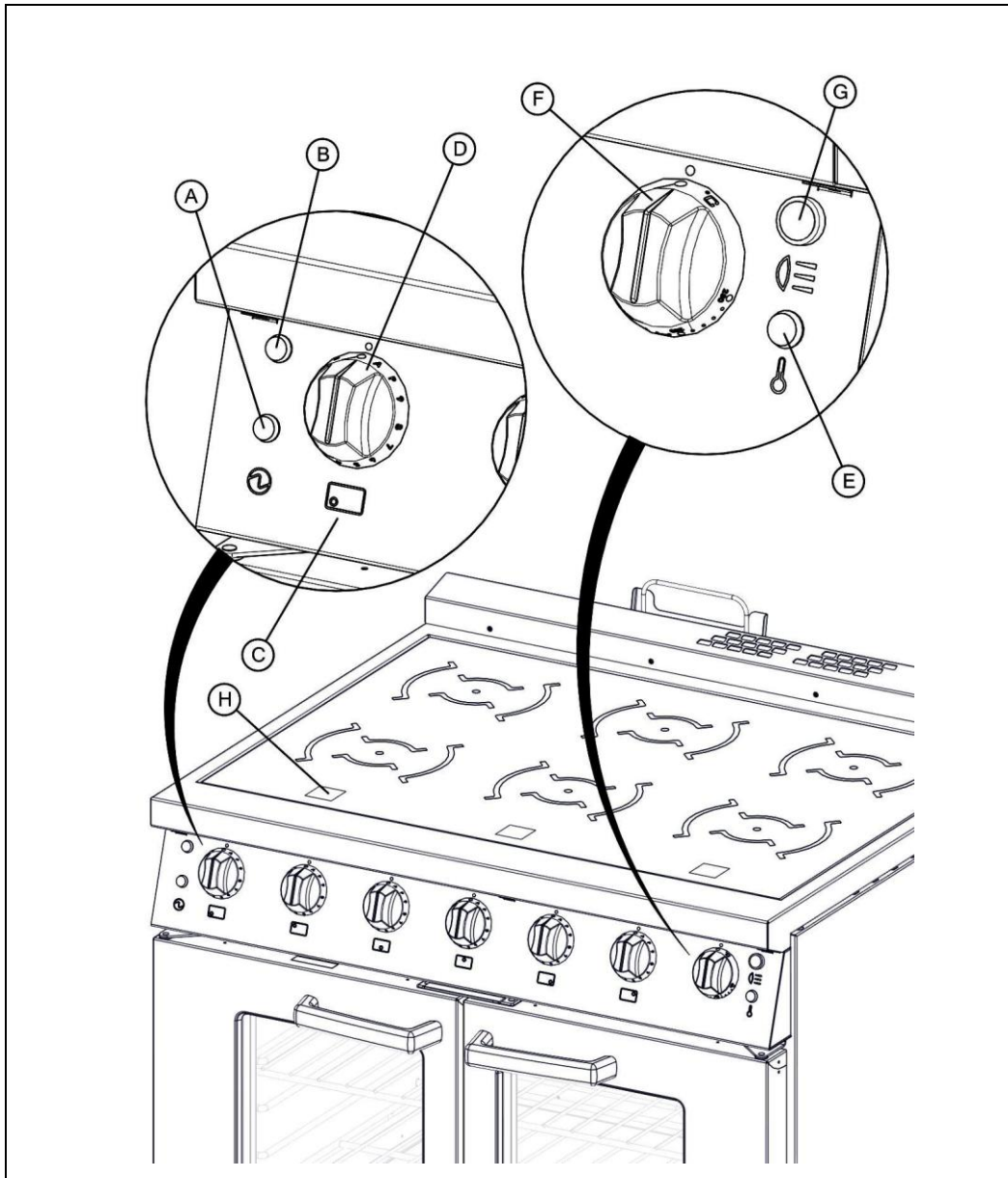
## 2.1 COMPONENT PARTS



- A - Left hand door
- B - Right hand door
- C - Drip tray
- D - Shelf
- E - Hob zone control

- F - Oven temperature control
- G - Glass
- H - Rear up stand
- I - Filter
- J - Oven shelf hanger

## 2.2 CONTROLS



A - Circuit 1 power neon (red)

B - Circuit 2 power neon (red) Only on E161i model

C - Induction zone Indicator

D - Induction control

E - Oven heat neon (amber)

F - Oven temperature control

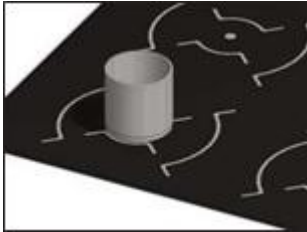
G - Oven light switch

H - Induction zone digital display

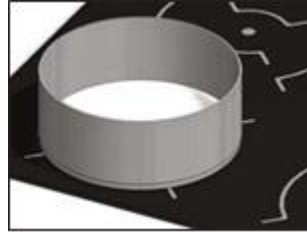
## 2.3 USING THE APPLIANCE

2.3.1 Ensure you use the correct size of pot.

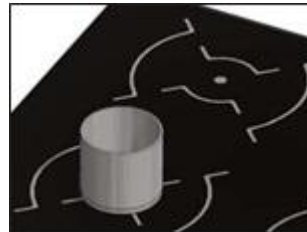
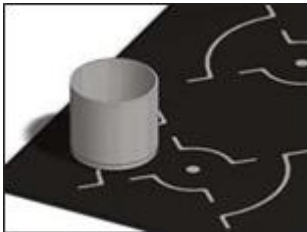
<Ø120



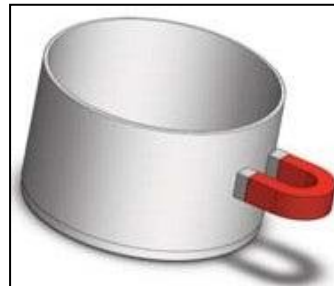
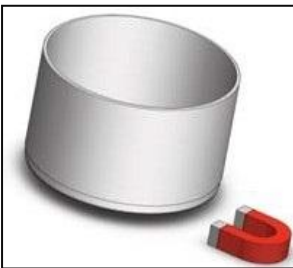
Ø120 – Ø250



2.3.2 Ensure the pots are central in the cooking zone.



2.3.3 Ensure you use the correct type of pot.



2.3.4 Ensure you use a clean flat bottom pan.



## 2.4 HOB SETTINGS 1-9

2.4.1 Each cooking zone is controlled by a marked, variable control from 1 (lowest) to 9 (highest)..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 may not be available on both zones simultaneously. Unit will switch to setting 8 on this occasion.**

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

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

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

## 2.5 POWER BOOST

2.5.1 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.

## 2.6 AUTOMATIC HEAT UP CONTROL (AHC):

2.6.1 AHC will give a maximum power of setting 9 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 briefly to "A"..

(2) Whilst the "A" symbol is illuminated on the glass turn the control knob clockwise to the required final 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

## 2.7 CONTROL LOCK FUNCTION

2.7.1 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 anticlockwise to control lock position and held for approximately 5 seconds.

## 2.8 PAN DETECTION










2.8.1 This prevents the zones being turned on without a pan being present. It also switches the zone off as soon as a pan is removed.

Also if the pan is made from the wrong type of material for induction equipment the digital display will read the no pan present symbol on the glass.

## 2.9 RESIDUAL HEAT DISPLAY

2.9.1 When the temperature of the hob exceeds 60 Degrees after removal of a pan the “H” symbol will appear on the glass display, this indicates hot surface. When shown the induction generator will engage its cooling fans. Do not switch off and allow cooling to occur. When “H” Symbol disappears either continue operation or switch off.

## 2.10 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).

## 2.11 USING THE OVEN

2.11.1 To use oven, turn temperature control knob clockwise to desired temperature Ensure heat demand (amber) light illuminates.

2.11.2 When oven has reached temperature, the heat demand (amber) light will extinguish the light will then illuminate and extinguish at regular intervals as the oven cycles.

## 3.0 CLEANING AND MAINTENANCE

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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](http://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](http://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.

## 3.1 CLEANING

### 3.1.1 Switch off appliance and cool down



**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.**

3.1.2 The air filter is located at the rear of the unit. It can be removed by sliding upwards from the guide. Clean using hot soapy water and refit after drying.

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

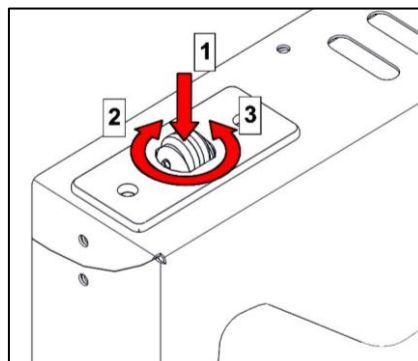
3.1.4 Enamelled surfaces within oven chamber approved cleaning agents which bear the Vitreous Enamel Development Centre (VEDC) mark are recommended.

3.1.5 With regards the oven chamber, Wipe enamelled surfaces clean while still warm. Use a soft cloth and hot soapy water. Badly stained removable parts should be soaked in hot water with an approved detergent using nylon or scotch cleaning pads will provide good results.

## 3.2 MAINTENANCE

3.2.1 Oven door catch may need to be occasionally lubricated. Push down on roller and apply high melting point lubricate inside the catch and onto roller itself.

3.2.2 If there are issues with closing of the door, try adjusting the catch Use your hands or an appropriate implement to push down on the roller **1** as shown. Whilst holding it down, turn it right **2** to adjust it down, or left **3** to adjust it up as shown.





## 4.0 SPECIFICATION

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### 4.1 APPLIANCE WEIGHT TABLE

APPLIANCE	UNIT WEIGHT (kg)	PACKED WEIGHT (kg)
E161i	116	137
E163i	116	137

### 4.2 TECHNICAL DATA TABLE(S)

#### MODEL: E161i (SINGLE PHASE DUAL SUPPLY)

PHASE	CURRENT			POWER
	MIN (A) @ 230V	MAX (A) @ 230V	ACTUAL (A) @ 230V	(kW) @ 230V
L	27.36	31.92	30.4	7
L	23.49	27.41	26.1	6

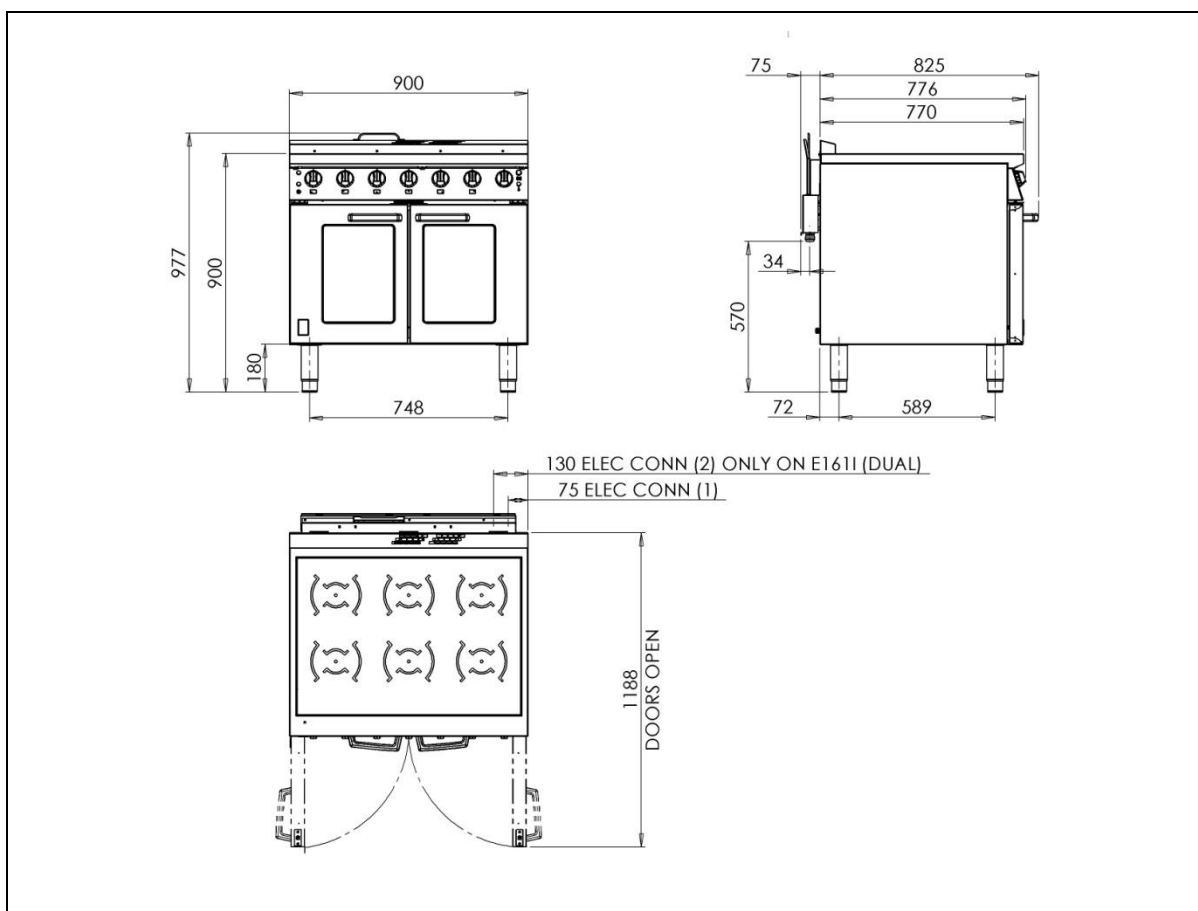
#### MODEL: E163i (THREE PHASE)

PHASE	CURRENT			POWER
	MIN (A) @ 230V	MAX (A) @ 230V	ACTUAL (A) @ 230V	(kW) @ 230V
L1	27	31.5	30	7
L2	27	31.5	30	7
L3	14.49	16.91	16.1	4



**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.

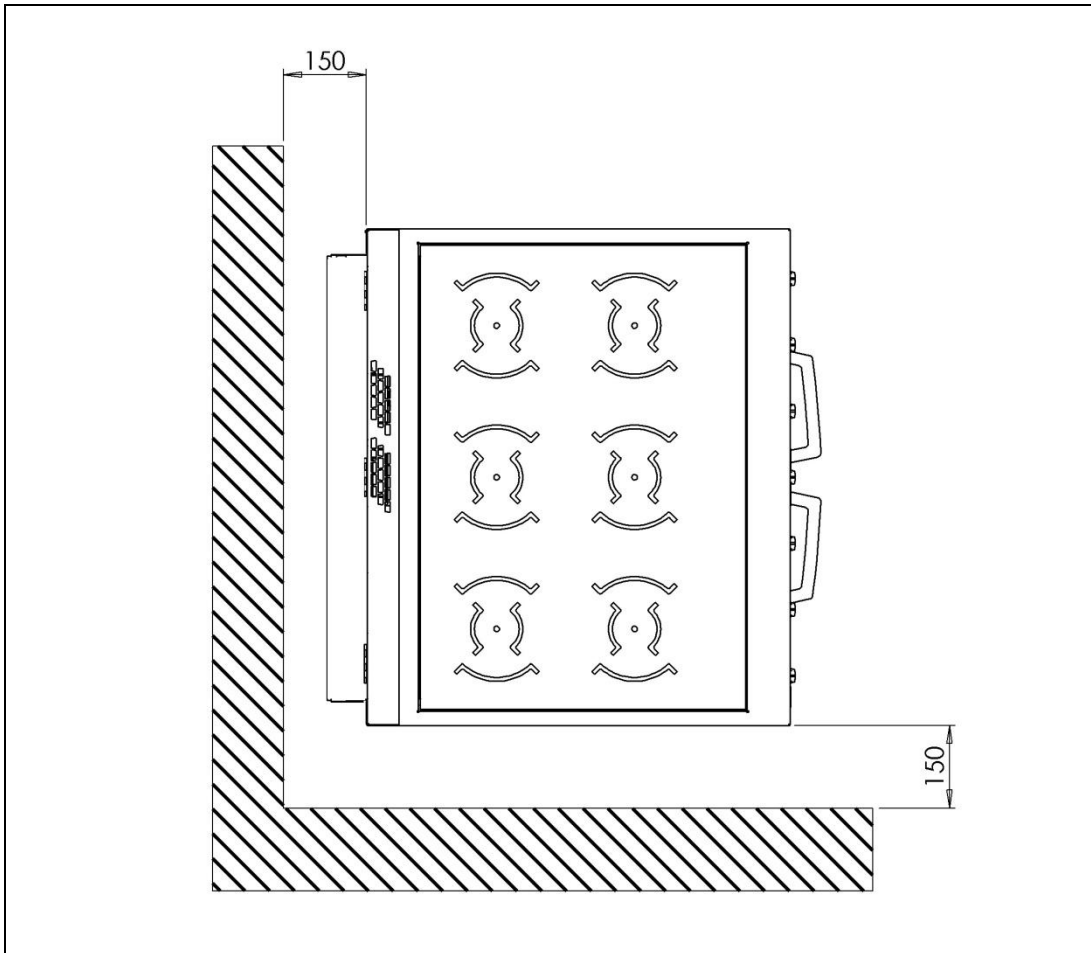
The installation and periodic inspection of the appliance should only be undertaken by a qualified, skilled and competent electrician; and connected to the correct power Supply suitable for the load as stipulated by the appliance data label.

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 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.

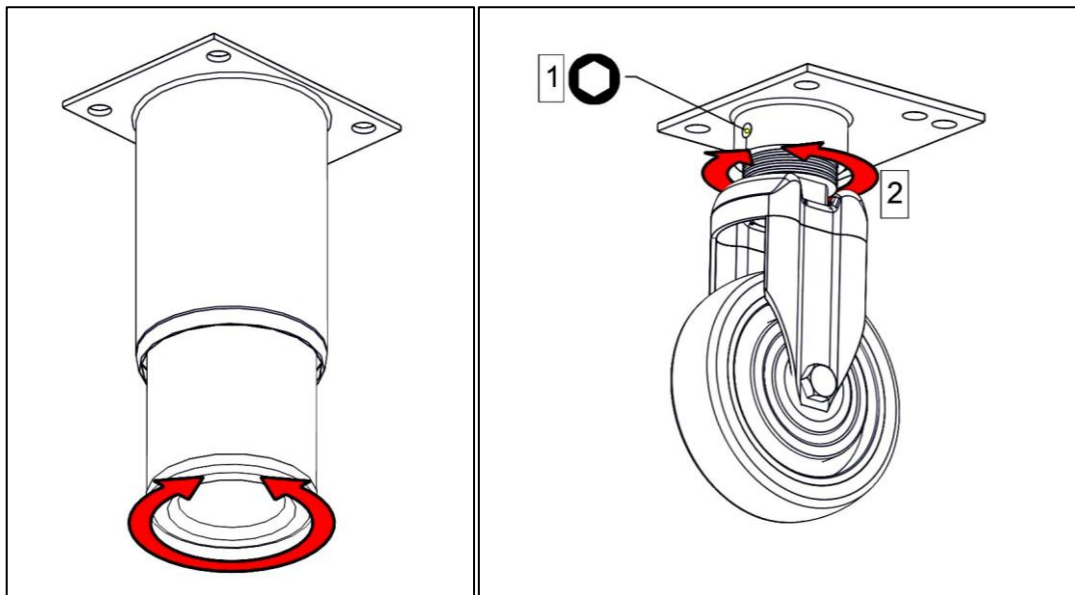
## 6.1 SITING / CLEARANCES



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

## 6.2 ASSEMBLY

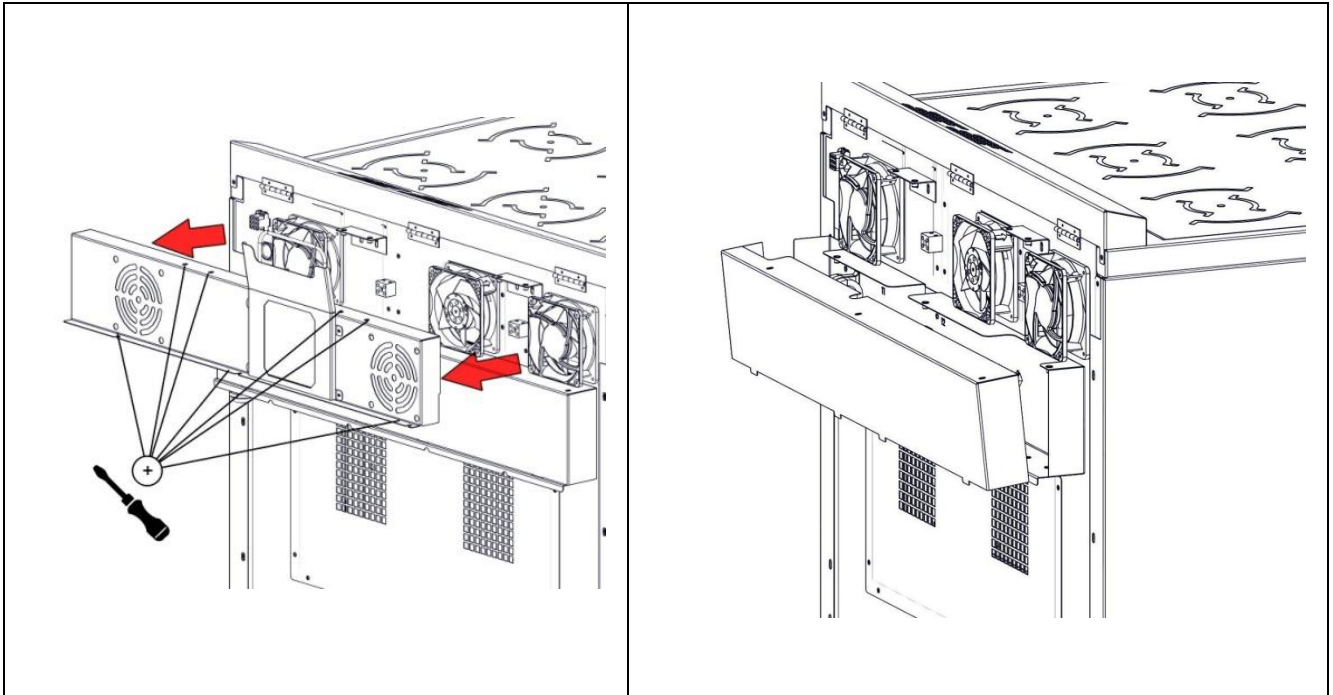
6.2.1 Position the appliance and level using feet adjusters as shown below.



**TAKE CARE WHEN MOVING AN APPLIANCE FITTED WITH CASTORS.**

### 6.3 ELECTRIC SUPPLY & CONNECTION

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



To install the mains cable, remove rear fan cover and terminal cover panel as shown below and feed the cable through the cable gland(s) and connect the mains supply to the terminal block(s).

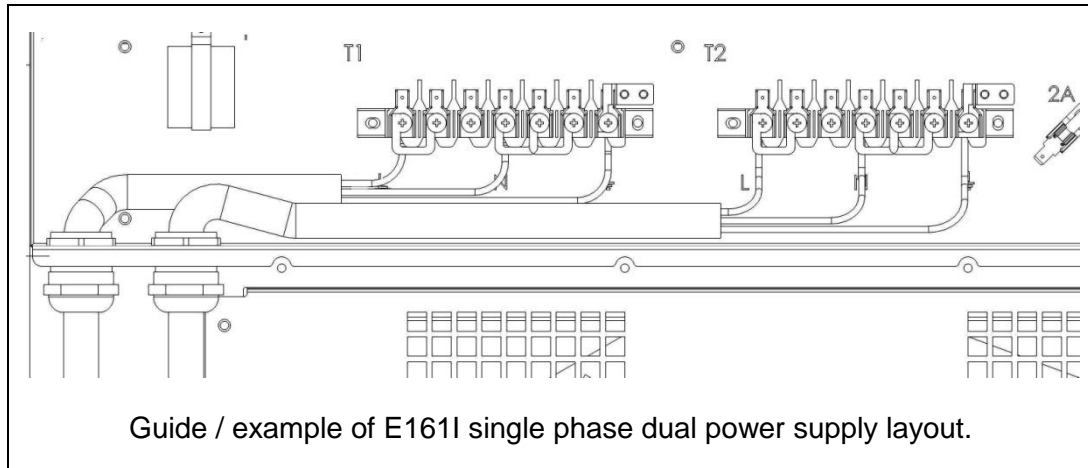
On Model **E163i** The standard terminal arrangement is Three phase (400V 3N~).  
Install an appropriate three phase mains supply cable with a 32amp plug.

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

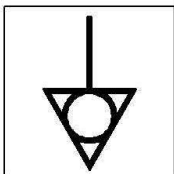
On Model **E161i** there is a requirement for two **separate** power supplies.

The standard terminal arrangement is Single phase (2x 230V~).

On this model there are two independent terminal blocks for each **separate** supply this must be wired as per the circuit diagram.



**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 10mm<sup>2</sup>. 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.**

## 6.4 COMMISSIONING

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

Carry out the following operation:

6.4.1 Turn on mains power supply on.

6.4.2 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.

6.4.3 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 different cooking zones.

6.4.4 Leave pots to heat until water boils and switch controls to maintain simmer.

6.4.4 Switch controls off.

6.4.5 Turn temperature control knob to 200°C.

6.4.6 Ensure amber neon illuminates.

6.4.7 Let the appliance heat up. When amber neon switches off, check the temperature. Ensure the temperature is 200°C +/-10°C.

6.4.8 Switch appliance off

## 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.



**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 and rectify the problem.

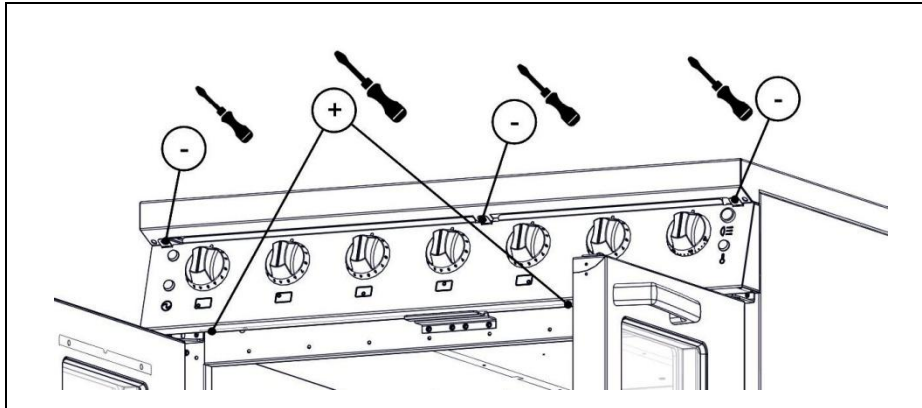
## 7.0 SERVICING

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

### 7.1 CONTROL PANEL REMOVAL

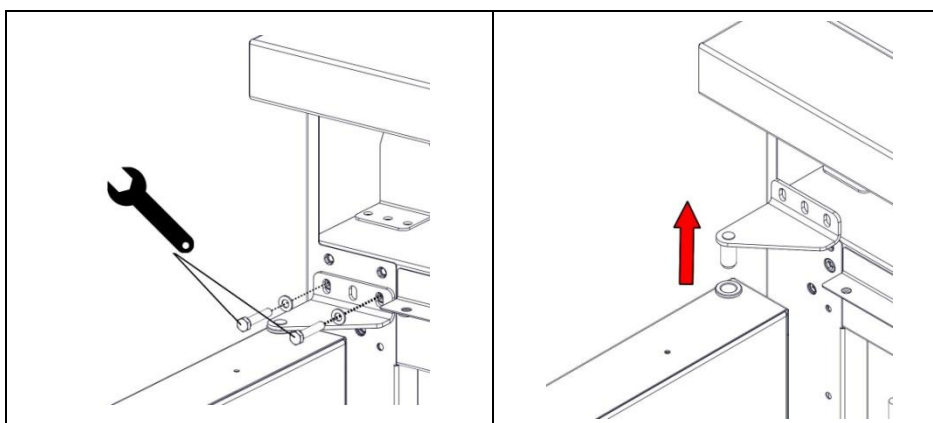


7.1.1 Remove fixings at top and bottom of control panel

7.1.2 Open oven door and pull control panel forward whilst slightly easing the bottom edge up. Support control panel upon door

7.1.3 When replacing panel, take care not to trap any connecting wires. Replace shake proof washers below fixings

### 7.2 DOOR REMOVAL

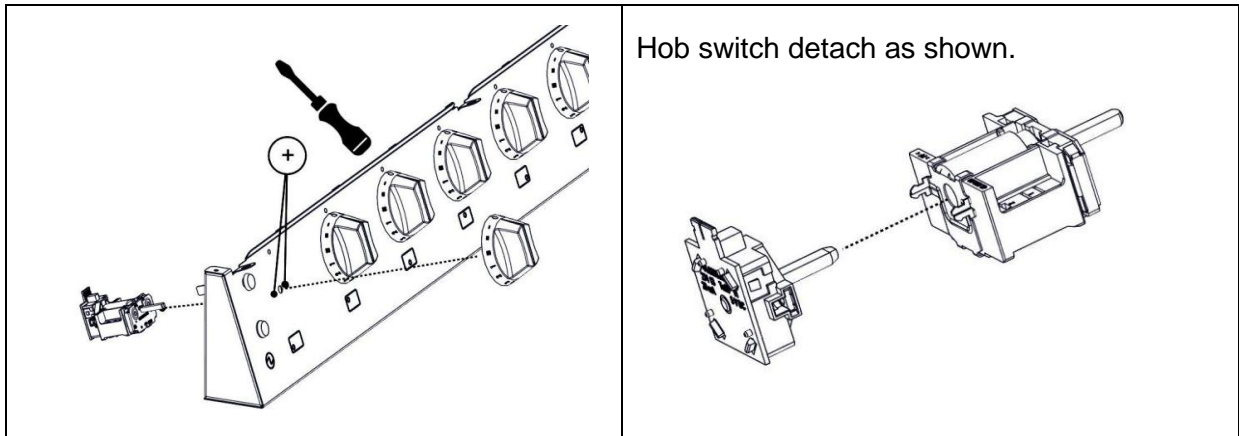


7.2.1 Remove control panel as per section 7.1.

7.2.2 Remove bolts from hinge bracket and then hold door remove bracket and lift up door from the appliance.



## 7.3 CONTROL SWITCHES REMOVAL



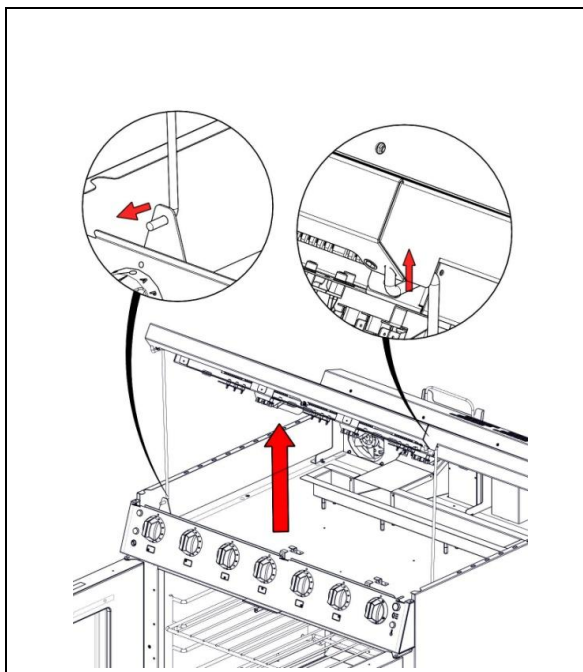
7.3.1 Remove control panel as detailed in Section 7.1

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

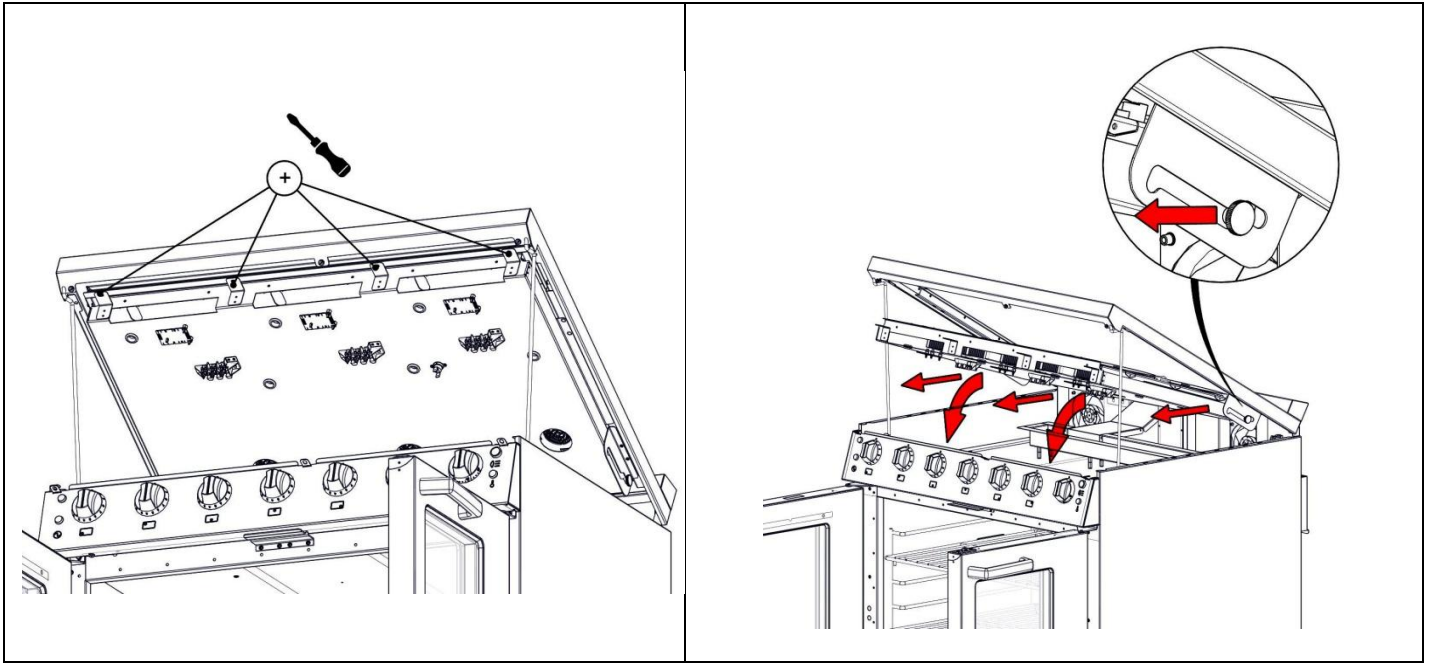
7.3.3 Fit replacement switch, ensuring that shake proof washers are fitted under fixing screws

## 7.4 INDUCTION GENERATOR REMOVAL

7.4.1 Remove control panel as detailed in Section 7.1

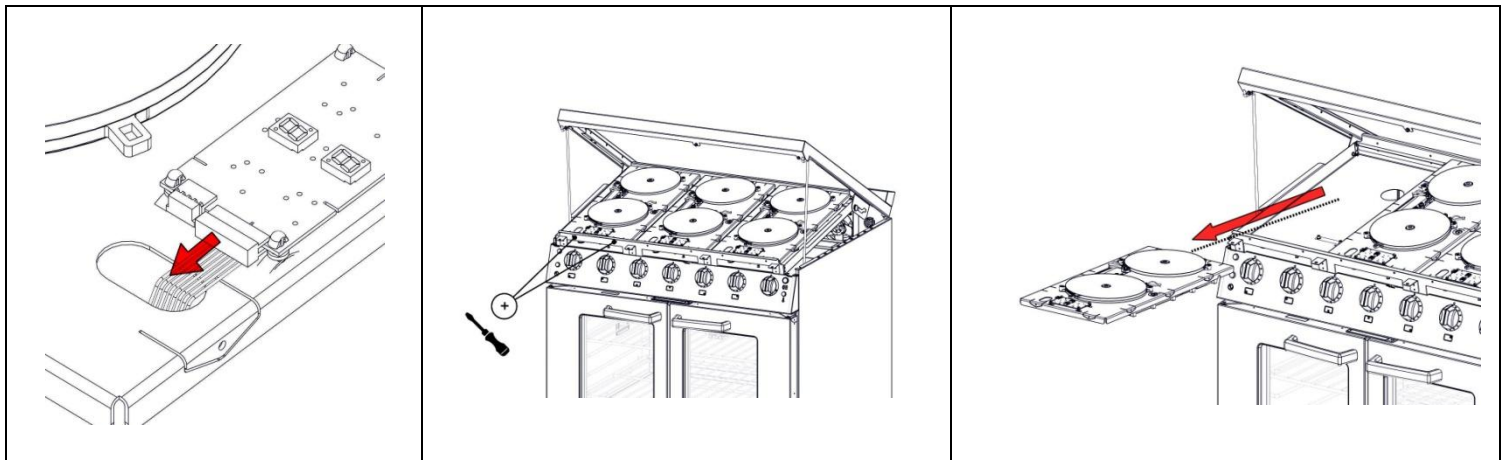


7.4.2 Tilt hob up and lift out hob stay. Fit hob stay into lower mounting bracket and cranked end into slot on hob as shown above. Fit second hob stay on other end. Ensure both are secure before work is carried out.



7.4.3 Un-fasten four screws on inner cradle assembly pull cradle forward and tilt down.

7.4.4 Disconnect generator wires from three way terminal block. Remove wiring, noting connection positions.

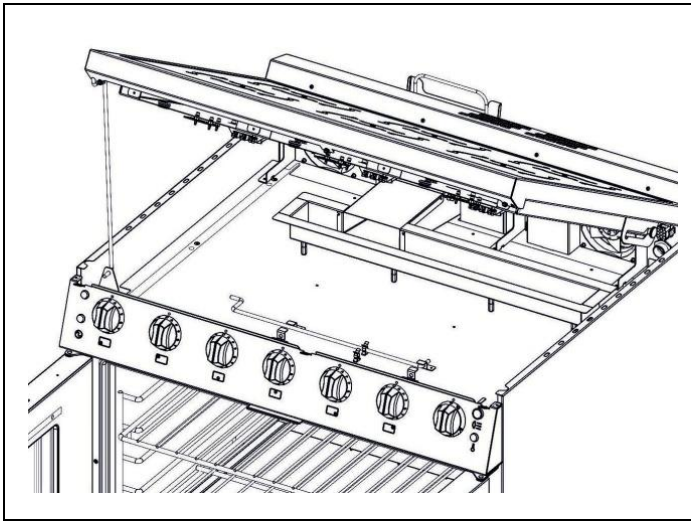


7.4.5 Unplug **8 Pole** ribbon cable from PCB display board. Un-fasten two screws per generator. Whilst removing induction generator from the cradle assembly feed electrical cables out of the cable entry holes.

7.4.6 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.

7.4.7 .Re-Fasten four screws on inner cradle assembly and ensure electrical connections are restored as per detailed in wiring diagram.

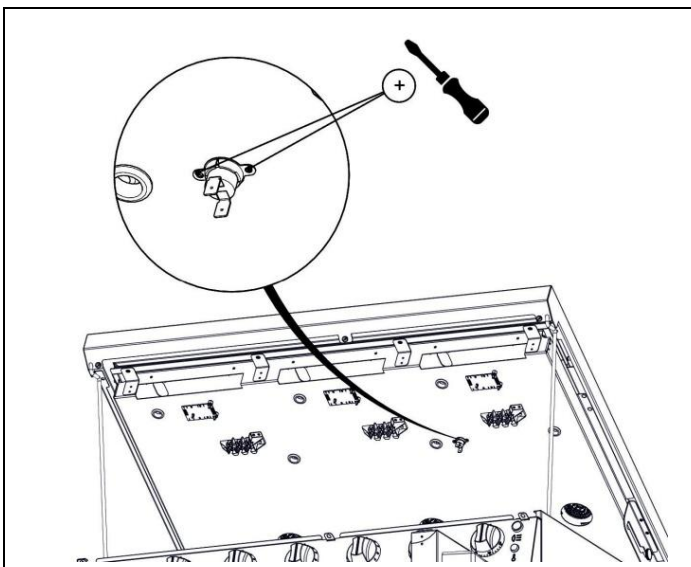
7.4.8 Remove stay and place back into centre fixing position,



7.4.9 Remove second stay whilst holding hob and place back into centre fixing position. Gently lower hob down and fix with three fixing screws.

## 7.5 HOB COOLING THERMOSTAT REMOVAL

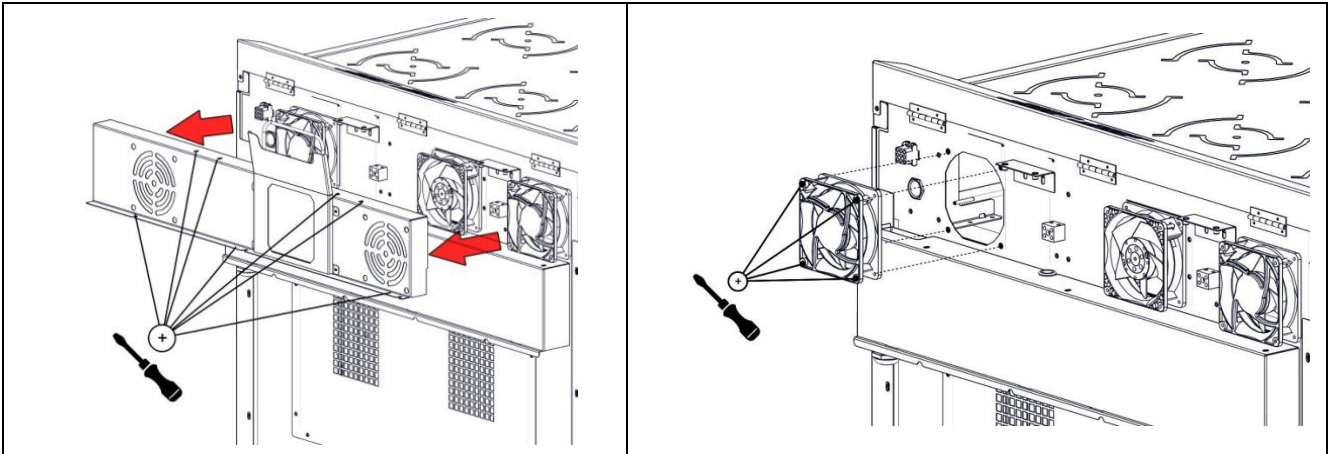
7.5.1 The hob chamber temperature is controlled with a thermostat, the thermostat is self resetting. It is located on the Hob cradle assembly.



7.5.2 To remove undo two screws on the flanged collar and release.

7.5.3 Electrical connections to be restored as per detailed in wiring diagram.

## 7.6 REAR COOLING FAN REMOVAL



Note: Two outer fans extract the hot air from inside the appliance. Centre Fan Induces clean air into the appliance.

## 7.7 OVEN THERMOSTAT AND OVEN FAN SWITCH

7.7.1 Remove control panel as detailed in Section 7.1.

7.7.2 Undo fixings from control panel

7.7.3 Remove wiring, noting connection positions

7.7.4 The combined switch and thermostat may now be removed from front panel. The parts are secured by screw fixings and are supplied together

7.7.5 To remove phial, undo from bracket inside oven and ease back through oven side wall.

7.7.6 Replace in reverse order

7.7.7 Electrical connections to be restored as detailed in respective wiring diagram

## 7.8 OVEN LIGHT (PUSH BUTTON)

7.8.1 Remove control panel as detailed in Section 7.1.

7.8.2 Disconnect wires from switch.

7.8.3 Undo retaining nut and withdraw switch

7.8.4 Replace in reverse order.

## 7.9 OVEN ELEMENTS REMOVAL

7.9.1 Remove shelves and back baffle. Undo element fixing screw and withdraw into oven.

## 7.10 OVEN FAN REMOVAL

7.10.1 Remove oven shelves, back baffle and fan impellor (Note – The nut is LH thread).

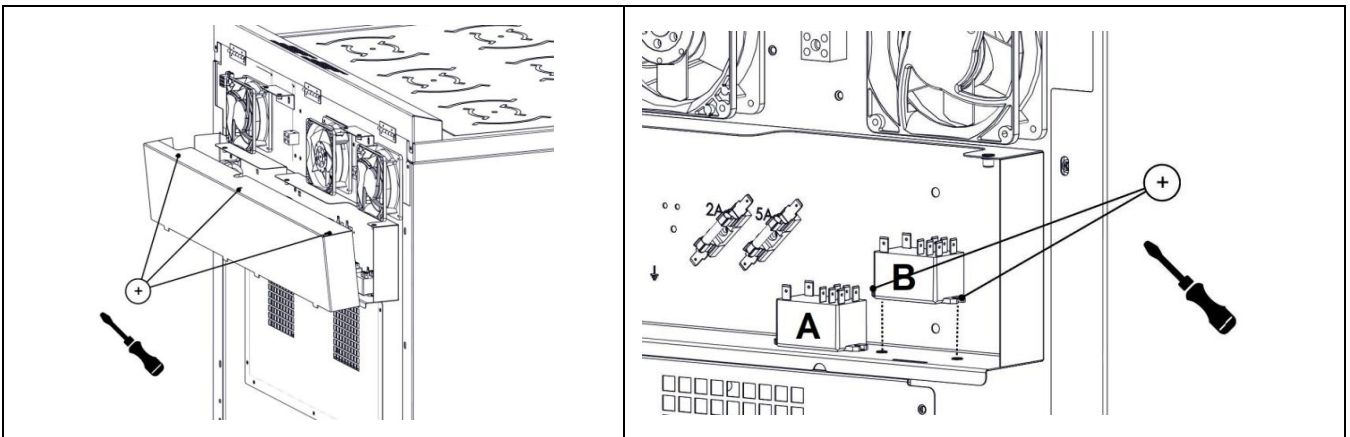
7.10.2 Remove fan support plate and tilt forward into oven.

7.10.3 Undo fan support plate fixings and electrical connections.

7.10.4 Fan may now be removed. Replace in reverse order.

7.10.5 Electrical connections to be restored as detailed in wiring diagram.

## 7.11 SAFETY AND OPERATION RELAY REMOVAL



7.11.1 Remove cover plate from outer back panel.

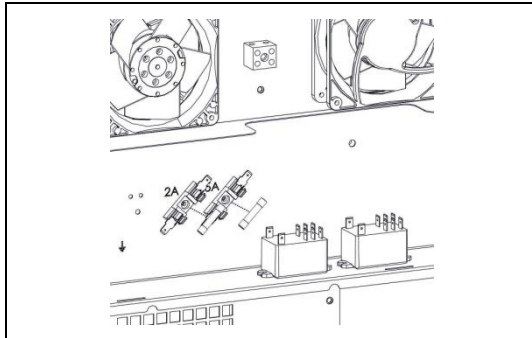
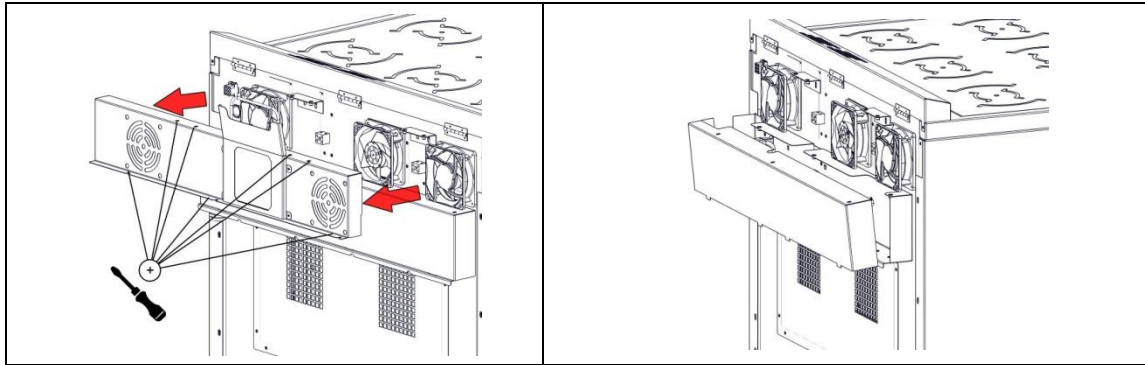
7.11.2 Undo electrical connections from relay and remove fixings.

7.11.3 Replace in reverse order. Electrical connections to be restored as detailed in wiring diagram.

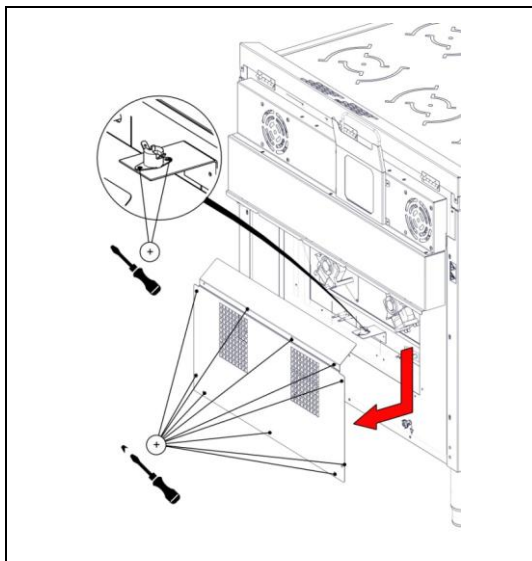
7.11.4 Unit is fitted with two relays: “A” is the operating relay and “B” is the safety relay.



## 7.12 OVEN AND REAR COOLING FAN CONTROL FUSES



## 7.13 OVEN SAFETY TRIP SWITCH REPLACEMENT



7.13.1 An overheat safety trip is fitted to the oven chamber back panel. Accesses through the outer back panel cover plate (see warning note below).



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

7.13.2 To reset, press button.

7.13.3 If the switch is faulty remove by undoing two fixing screws on mounting plate.

7.13.4 Apply heat sink paste to underside of thermostat plate and re-attach new thermostat to mounting plate.

7.13.5 Electrical connections to be restored as per detailed in wiring diagram.

#### **7.14 OVEN SAFETY TRIP SWITCH REPLACEMENT (FRONT ACCESS)**

7.14.1 In any condition where space is restricted at appliance rear, the overheat safety trip may be accessed through the oven compartment by removal of pan support panel.

7.14.2 Undo top and bottom fixings of fan baffle and tilt baffle forward to remove.

7.14.3 Take care not to strain the electrical wiring.

#### **7.15 OVEN LIGHT BULB REPLACEMENT**

7.15.1 Undo lens cover fixings.

7.15.2 Undo bulb and replace

7.15.3 Refit lens cover and ensure seal is not damaged.

#### **7.16 OVEN LAMP ASSEMBLY REPLACEMENT**

7.16.1 Remove control panel as detailed in Section 7.1

7.16.2 Remove right or left hand door (as required) by undoing door hinge fixings. Support door during this process.

7.16.3 Remove fixings from side panel front.

7.16.4 Remove fixings from side panel rear.

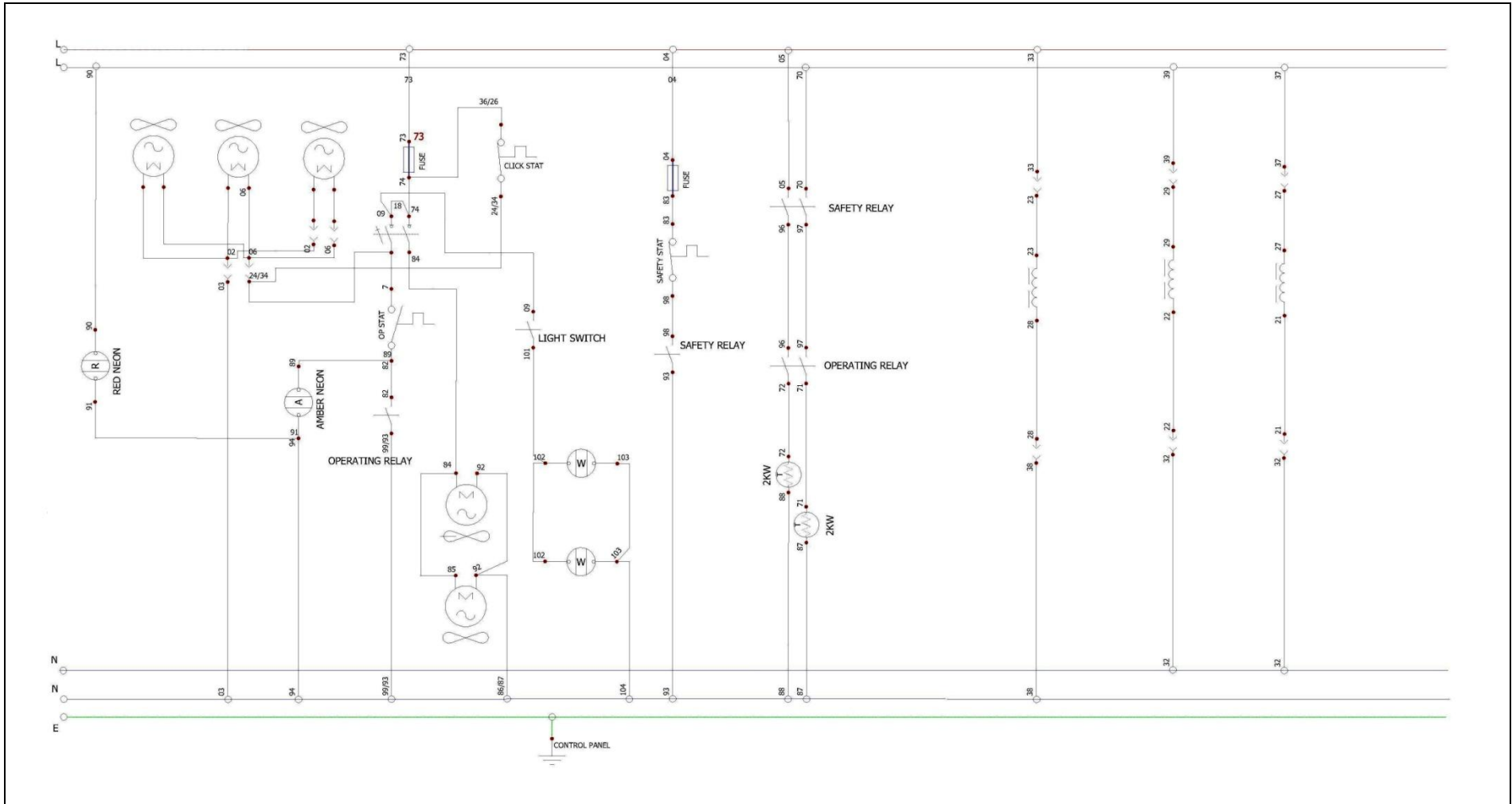
7.16.5 Disconnect electrical connections.

7.16.6 Remove lamp assembly

7.16.7 Replace in reverse order.

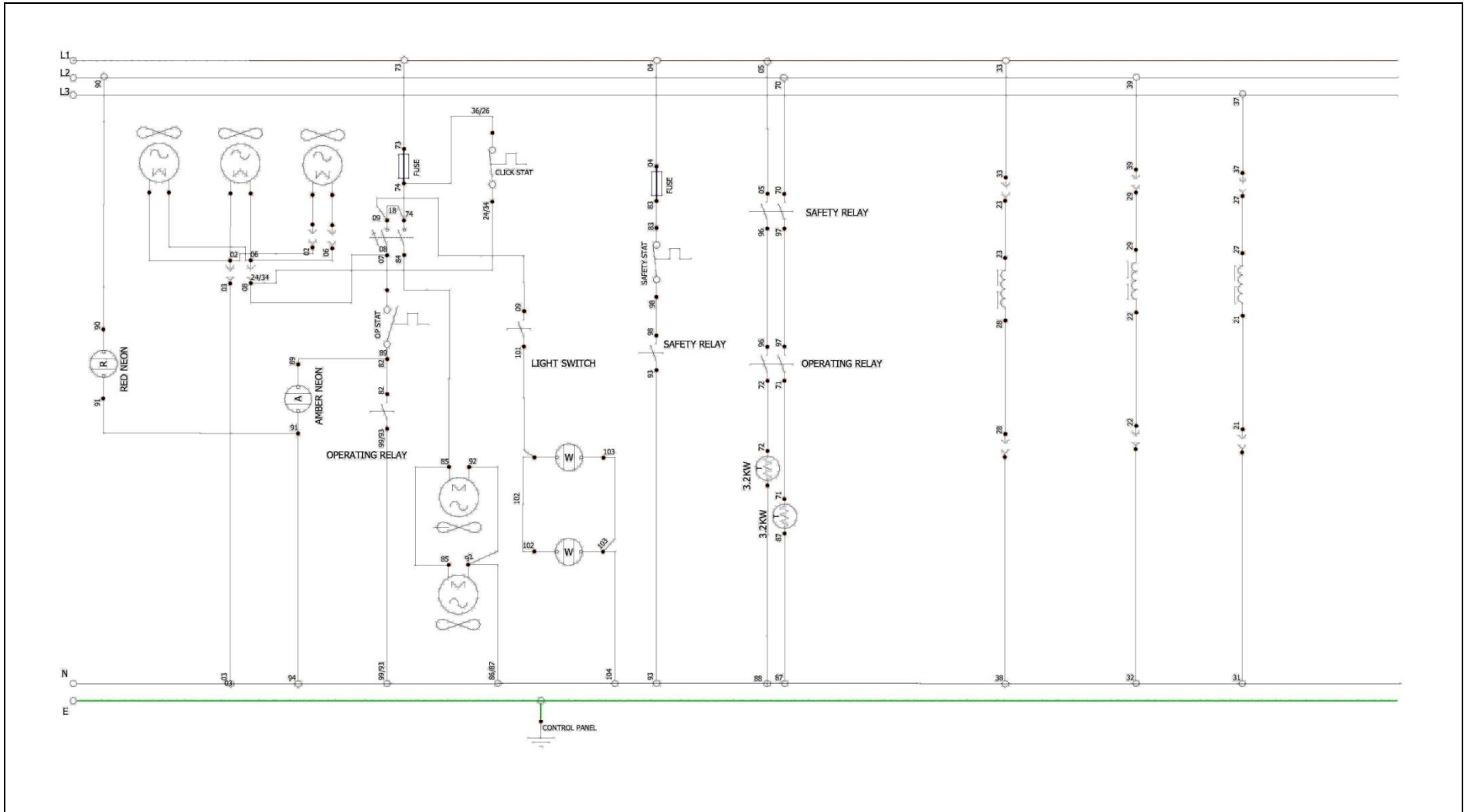
## 7.17 CIRCUIT DIAGRAMS

### 7.17.1 E161I Circuit diagram



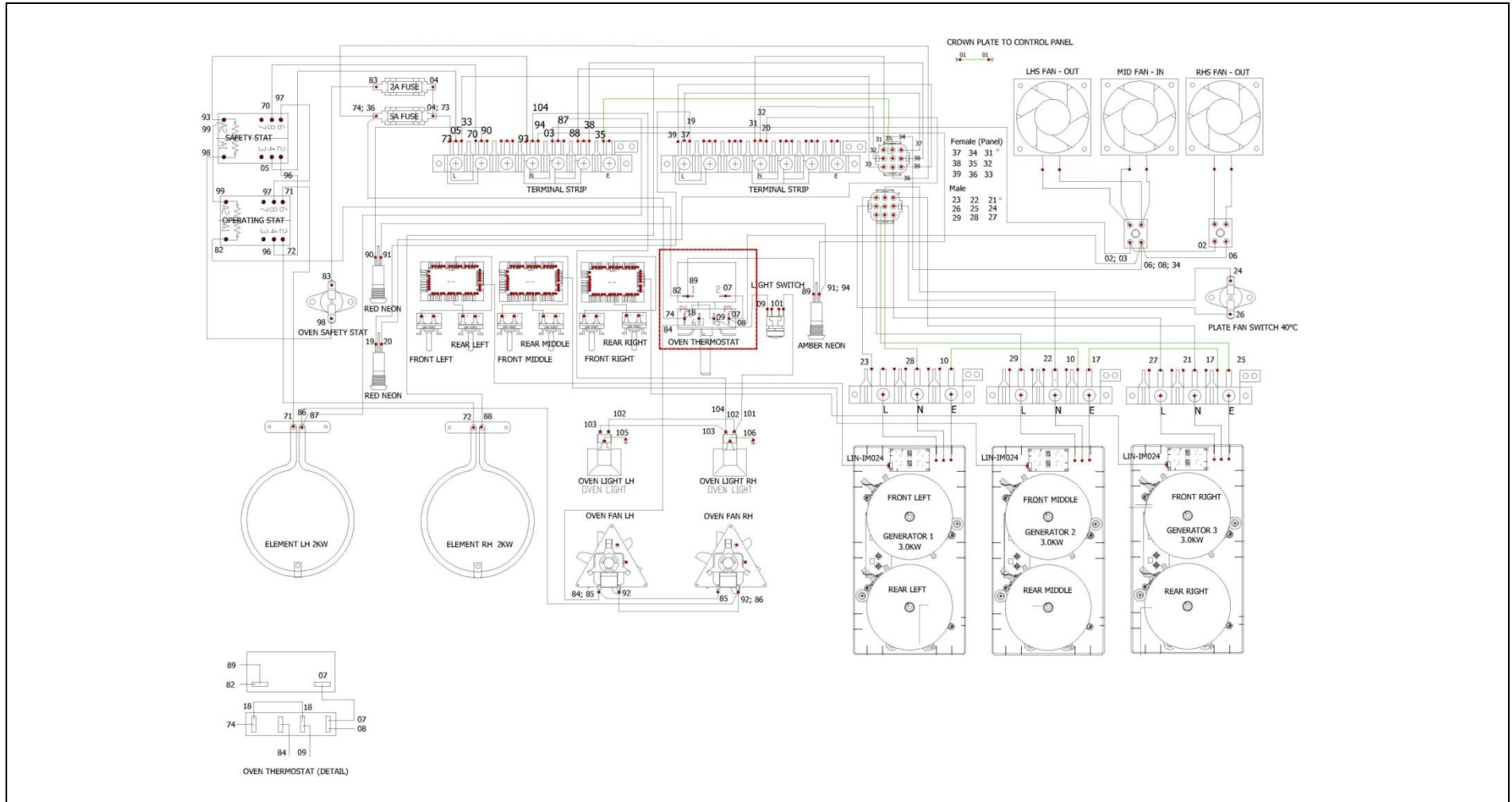


### 7.17.2 E163I Circuit diagram

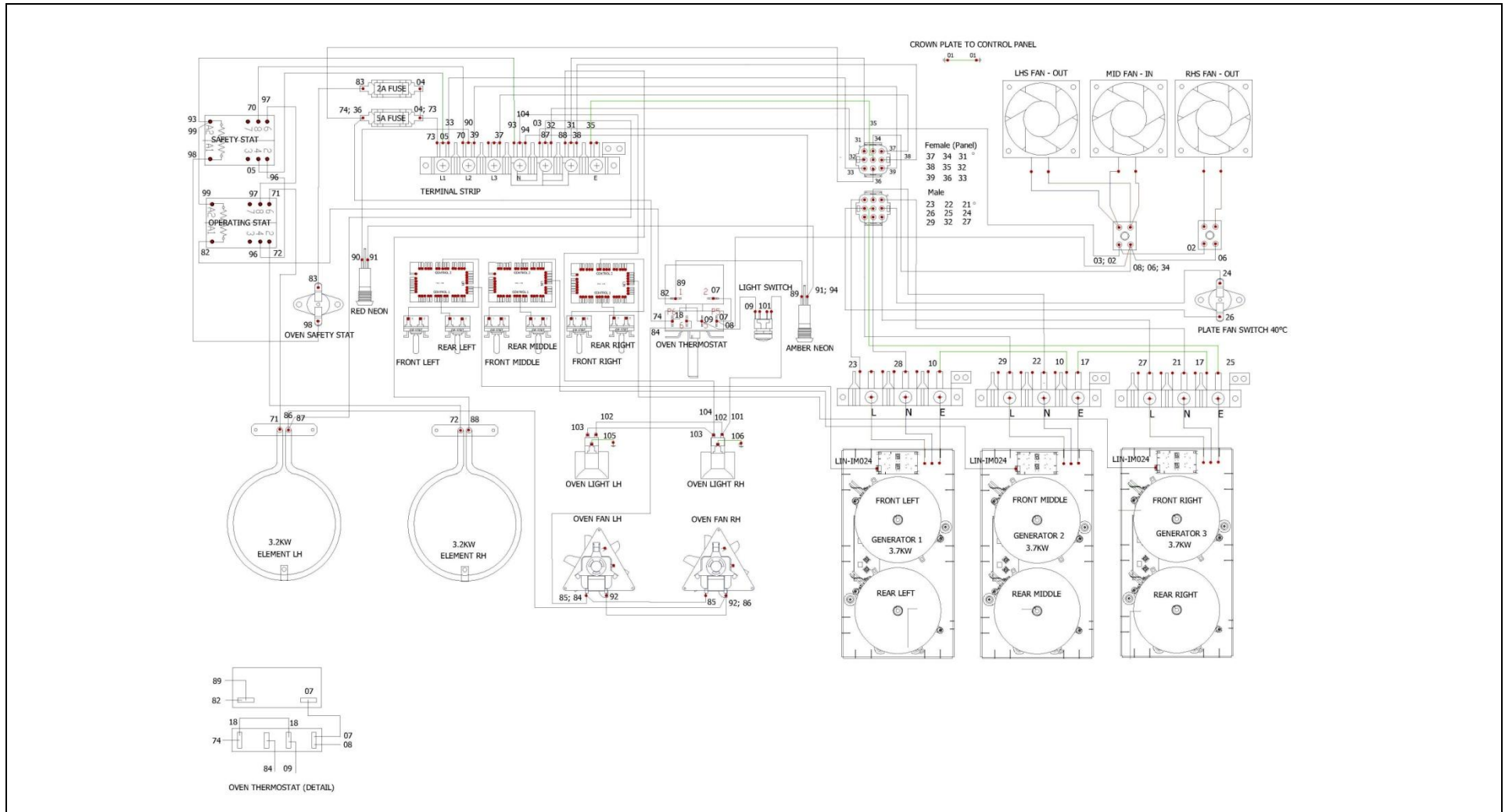


# 7.18 WIRING DIAGRAMS

## 7.18.1 E161I Wiring diagram



## 7.18.2 E163I Wiring diagram



## 8.0 ACCESSORIES

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## 9.0 FAULT FINDING

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### 9.1 ERROR CODES

9.1.1 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 after such action then please refer to the table. This will provide a solution to rectify the condition.

ERROR CODE	DESCRIPTION	POSSIBLE CAUSE OF ERROR	REMEDY
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 sensoric	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 to high	Incorrect connection of the cook top	The cook top Correct power supply connection
E / 2	Excess temperature of the induction element	Overload of cooktop or empty boiled cookware	Let system cool down.
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 / 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

<b>FAULT</b>	<b>POSSIBLE CAUSES</b>	<b>REMEDY</b>	<b>USER</b>	<b>*ENG</b>
Unit will not turn ON	No power to unit	Check mains power is connected and turned on	✓	
	Fuse has blown	Check Fuse behind rear terminal cover panel (section 7.12) and replace as necessary.		✓
Hob cooking zones will not operate	Switch at off position	Change hob control knob to position 1	✓	
A reduction in performance on hob cooking zones.	Blocked air filter	Clean Air filter (See section 3.1.2)	✓	
	Damaged pot	Replace pot	✓	
Oven will not operate	Safety stat tripped	Call Engineer	✓	
Oven slow to heat	Faulty Element	Call Engineer	✓	

<b>PROBLEM</b>	<b>POSSIBLE CAUSES</b>	<b>REMEDY</b>	<b>USER</b>	<b>*ENG</b>
Food keeps burning	Oven dial setting too high	Lower dial setting	✓	

\***ENG** Service engineer only.

## 10.0 SPARE PARTS

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PART DESCRIPTION	SPARES NUMBER
Power neon red	730962010
Heat demand neon amber	730962040
Oven temperature control knob	535300004
Induction zone control knob	733990003
Oven operating thermostat	535420006
Coding switch	733990006
Oven safety thermostat	535420015
Oven door seal assembly	535210001
Rear hob cooling fan	735400360
Hob cooling thermostat	733990011
Oven fan	535420010
Oven light switch	535500037
Oven light bulb	734350190
Oven lamp assembly c/w glass	732910390
E161I Control panel	733990001
E161I Oven element 2kw	733990000
E161I Induction Heater (13A)	733990004
E163I Control panel	733990002
E163I Oven element 3.2kw	535420009
E163i 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.

## **11.0 SERVICE INFORMATION**

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It is recommended to have a maintenance contract with a local service provider.

**SERVICELINE CONTACT:**  
**(UK only)**  
**Phone: +441438 363 000**

### **Warranty Policy Shortlist**

For our warranty policy please go to [www.falconfoodservice.com](http://www.falconfoodservice.com)