

F900 SERIES

User, installation and servicing instructions

PASTA COOKER

E9241

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, Hillfoots Road,

Stirling, FK9 5PY, Scotland

Tel: 01786 455200



WEEE Directive Registration No. WEEE/DC0059TT/PRO

At end of appliance life, dispose of appliance and any replacement parts in a safe manner, via a licensed waste handler. Appliances are designed to be dismantled easily and recycling of all material is encouraged whenever practicable.

SYMBOLS



SCREWDRIVER



SPANNER



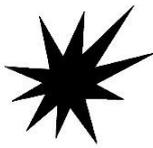
COOKING OIL



GREASE



WARNING



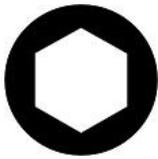
SPARK IGNITION



FLAME



VIEWPORT



ALLEN KEY



IGNITER



C SPANNER



- **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: gas 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.**
- **Take care when moving an appliance fitted with castors.**
- **Check that no damage has occurred to the appliance or supply cord during transit. If damage has occurred, do not use this appliance.**
- **Installation, periodic testing, repair and fixed wiring connections should only be undertaken by a competent electrician.**
- **Ensure the supply cord is routed free from the appliance to avoid damage.**
- **We recommend supplementary electrical protection with the use of a residual current device (RCD).**
- **The appliance has been designed and approved to use Falcon kick plates; non Falcon kick plates could potentially adversely affect the performance of the appliance by restricting the air to the appliance.**
- **All apparatus connected to a potable water network and including water drain device has to be provided with an air break before its discharge to the drainage system. Type AA.**

PREVENTATIVE MAINTENANCE CONTRACT

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

CONTENTS

1.0	APPLIANCE INFORMATION	1
2.0	OPERATION	2
2.1	COMPONENT PARTS.....	2-3
2.2	CONTROLS.....	4
2.3	USING THE APPLIANCE	5
3.0	CLEANING AND MAINTENANCE	6
3.1	CLEANING AND MAINTENANCE	6
4.0	SPECIFICATION	7
4.1	APPLIANCE WEIGHT TABLE	7
4.2	TECHNICAL DATA TABLE.....	7
5.0	DIMENSIONS / CONNECTION LOCATIONS	8
6.0	INSTALLATION	9
6.1	SITING / CLEARANCES.....	10
6.2	ASSEMBLY	10
6.3	ELECTRIC SUPPLY & CONNECTION.....	11
6.4	COMMISSIONING.....	11
6.5	SUITING.....	12-14
7.0	SERVICING	15
7.1	DOOR REMOVAL.....	15
7.2	TEMPERATURE CONTROL & TAP REMOVAL	16
7.3	CONTROL PANEL REMOVAL	16
7.4	SWITCH PANEL REMOVAL.....	17
7.5	OPERATING & SAFETY STAT REMOVAL	17
7.6	ELEMENT COVER REMOVAL.....	18
7.7	ELEMENT REMOVAL	18-19
7.8	TAP REMOVAL	20
7.9	CIRCUIT DIAGRAMS	21-22
7.10	WIRING DIAGRAMS.....	23-24
8.0	ACCESSORIES	24
8.1	BASKETS AND BASE PANEL.....	24-25
9.0	FAULT FINDING	25
10.0	SPARE PARTS	26
11.0	SERVICE INFORMATION	27

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.

	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
D Cat.	I12H3B/P	I3+	I12E3B/P	I3B/P	I12H3+	I2E	I2H	I3B	I3P
E p mbar	20;30;50	28-30/37	20;30;50	30;50	20;28-30/37	20	20	28-30	37

F GAS TYPE	G20	G30	G31
G GAS RATE	m3/h	kg/h	kg/h
H Σ Qn	KW	KW	kW

I EL. Hz

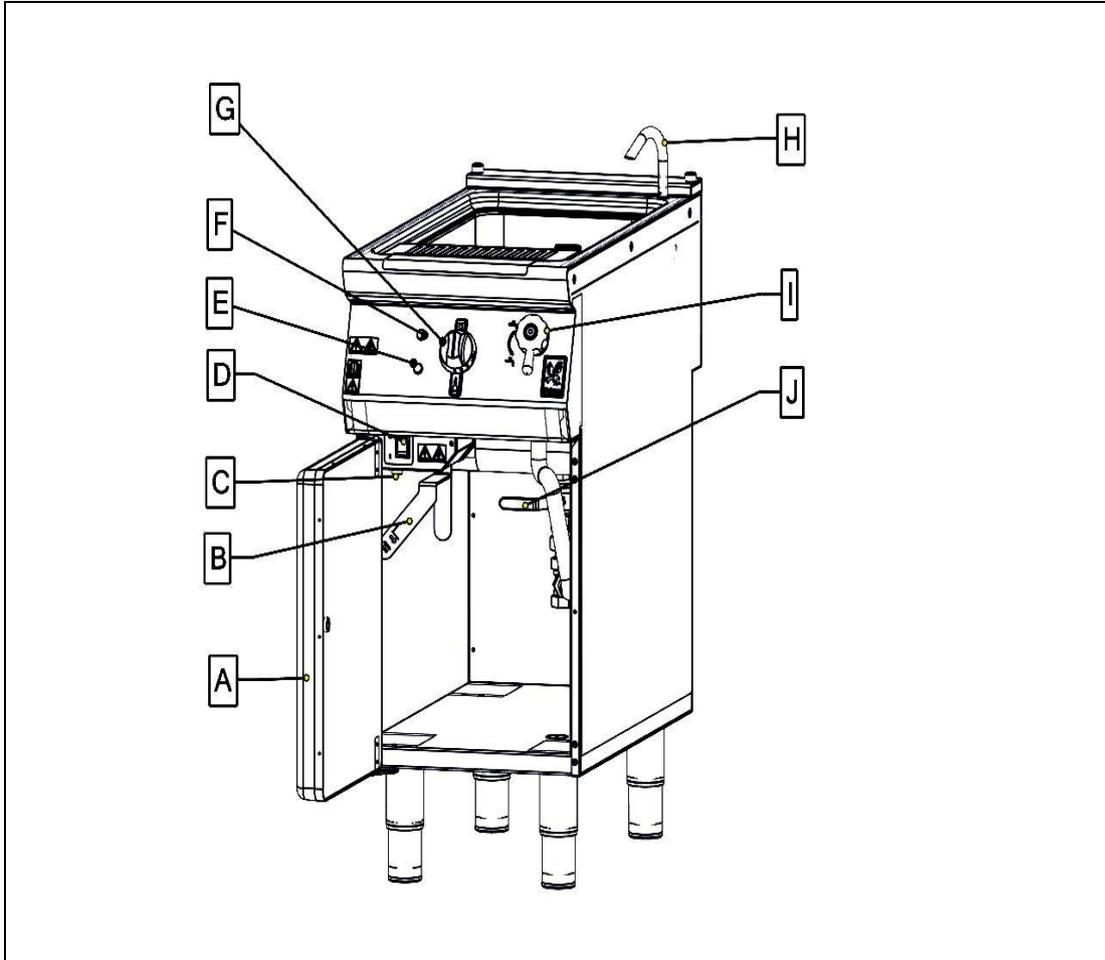
J Σ kW **K** 

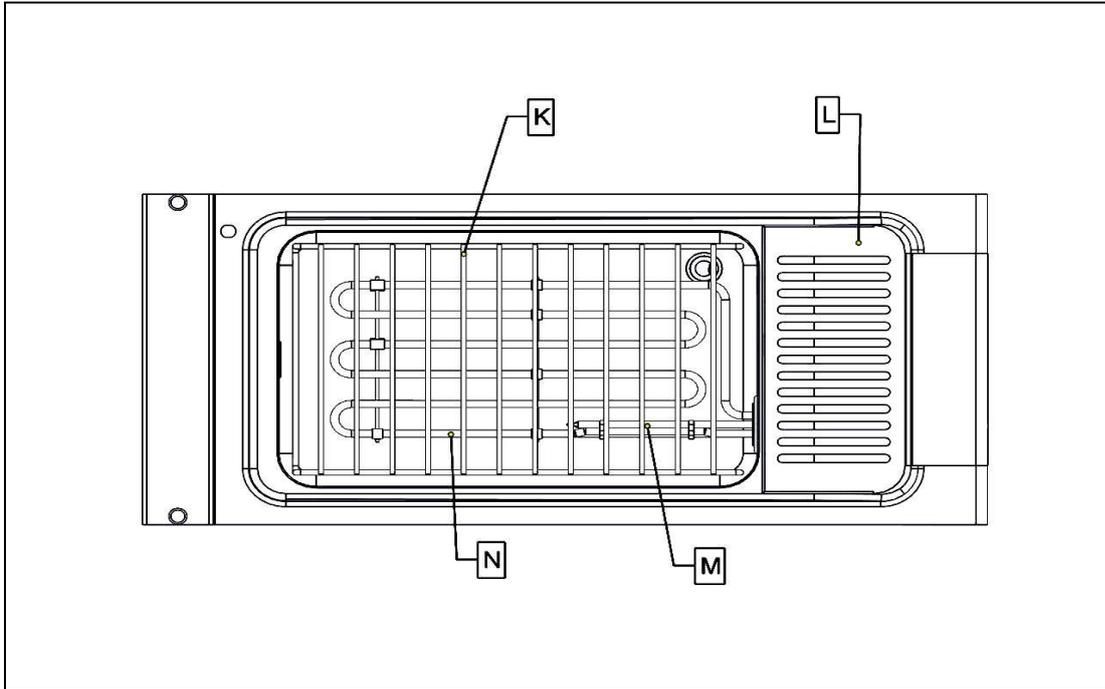
L L1 L2 L3

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

2.0 OPERATION

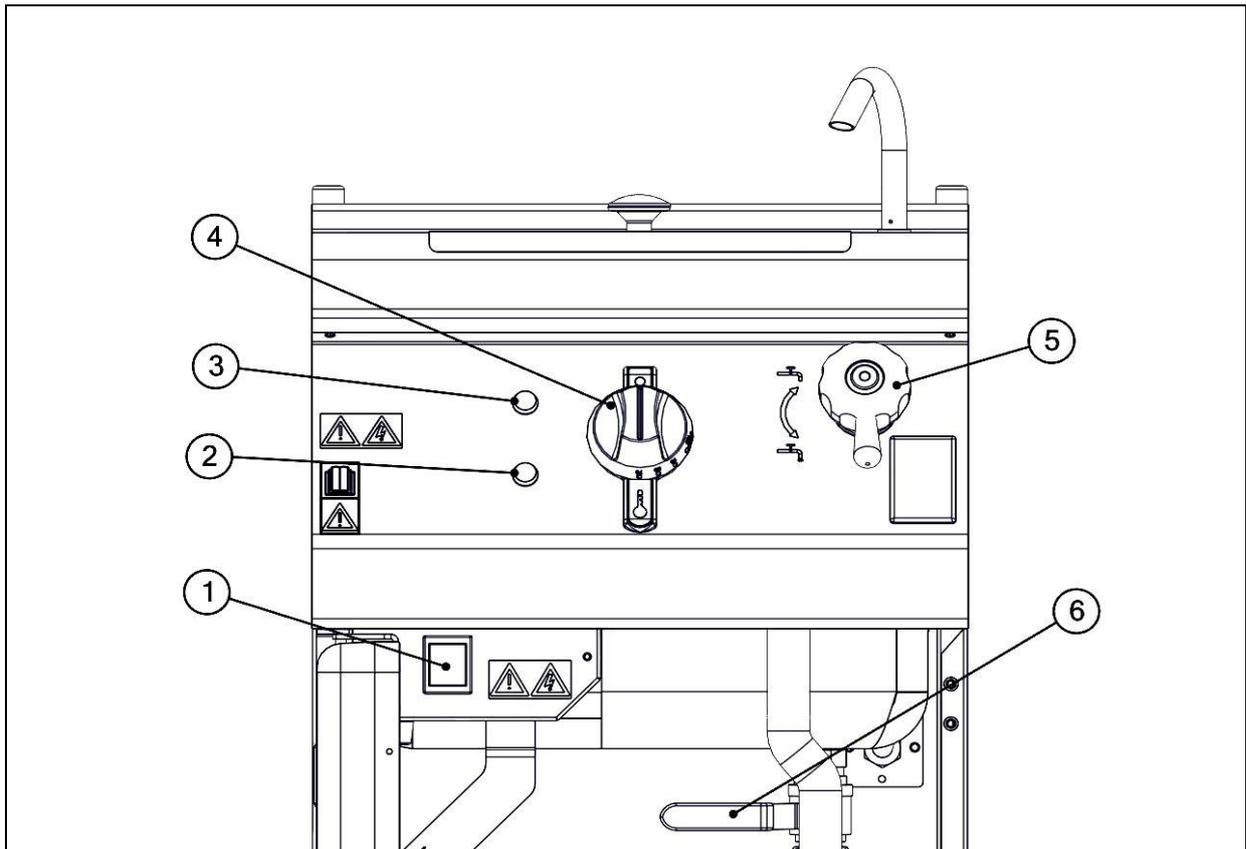
2.1 COMPONENT PARTS





- | | |
|-----------------------------|-----------------------------------|
| A - DOOR | H - FILLER SPOUT |
| B - ELEMENT ROTATING HANDLE | I - WATER TAP |
| C - RESET SWITCH | J - DRAIN HANDLE CLOSED |
| D - ON/OFF SWITCH | K - WIRE GRID |
| E - POWER NEON | L - DRAIN SHELF |
| F - HEAT DEMAND NEON | M - SAFETY & OPERATING THERMOSTAT |
| G - TEMPERATURE CONTROL | N - ELEMENT |

2.2 CONTROLS



1 - ON/OFF SWITCH

2 - POWER NEON (RED)

3 - HEAT DEMAND NEON (AMBER)

4 - TEMPERATURE CONTROL

5 - TAP

6 - DRAIN VALVE

2.3 USING THE APPLIANCE

2.3.1 Before use, clean the appliance inside and out. See section 3

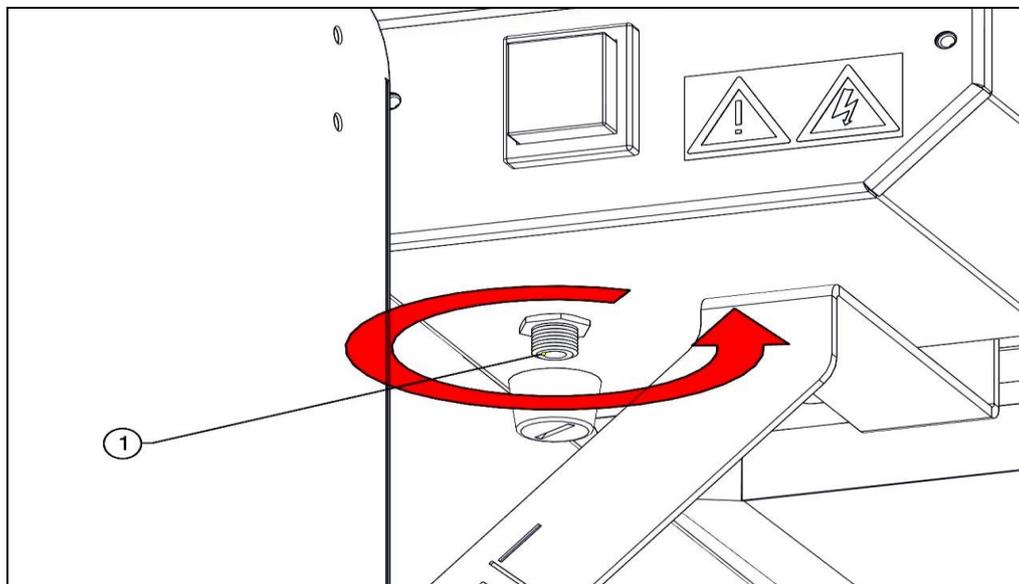
2.3.2 Ensure drain valve is closed; fill with water to marked level.

2.3.3 Switch power on, 1.

2.3.4 Set temperature control 4 to desired setting.



IF THE UNIT TURNS OFF, PRESS RESET BUTTON



2.3.5 To switch the unit off, turn temperature control 4 to `off` position.

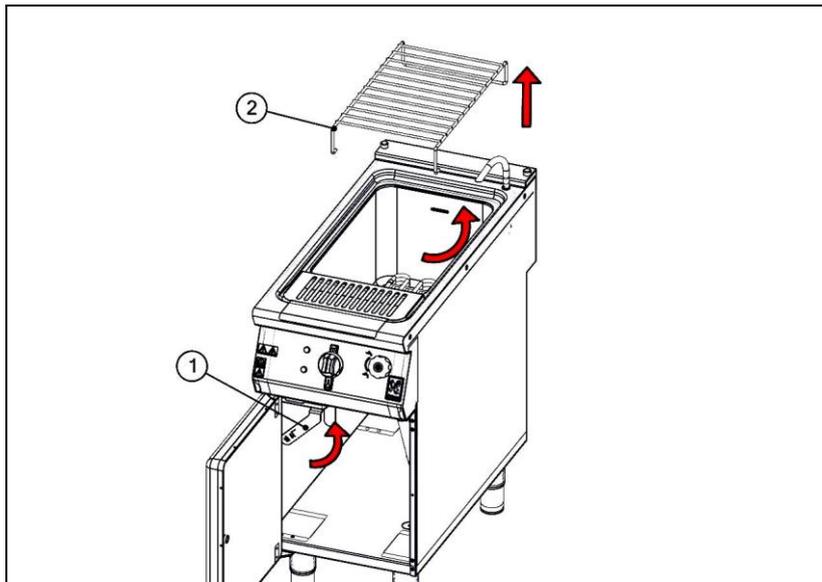
3.0 CLEANING AND MAINTENANCE

3.1 CLEANING AND MAINTENANCE

3.1.1 Turn off and allow cool down.

3.1.2 Drain water and remove grid.

3.1.3 Rotate element if required to clean pan.



1 - ELEMENT ROTATING HANDLE

2 - GRID

3.1.4 Remove other debris using a cloth.



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

4.0 SPECIFICATION

4.1 APPLIANCE WEIGHT TABLE

APPLIANCE	UNIT WEIGHT (kg)	PACKED WEIGHT (kg)
E9241	46	56

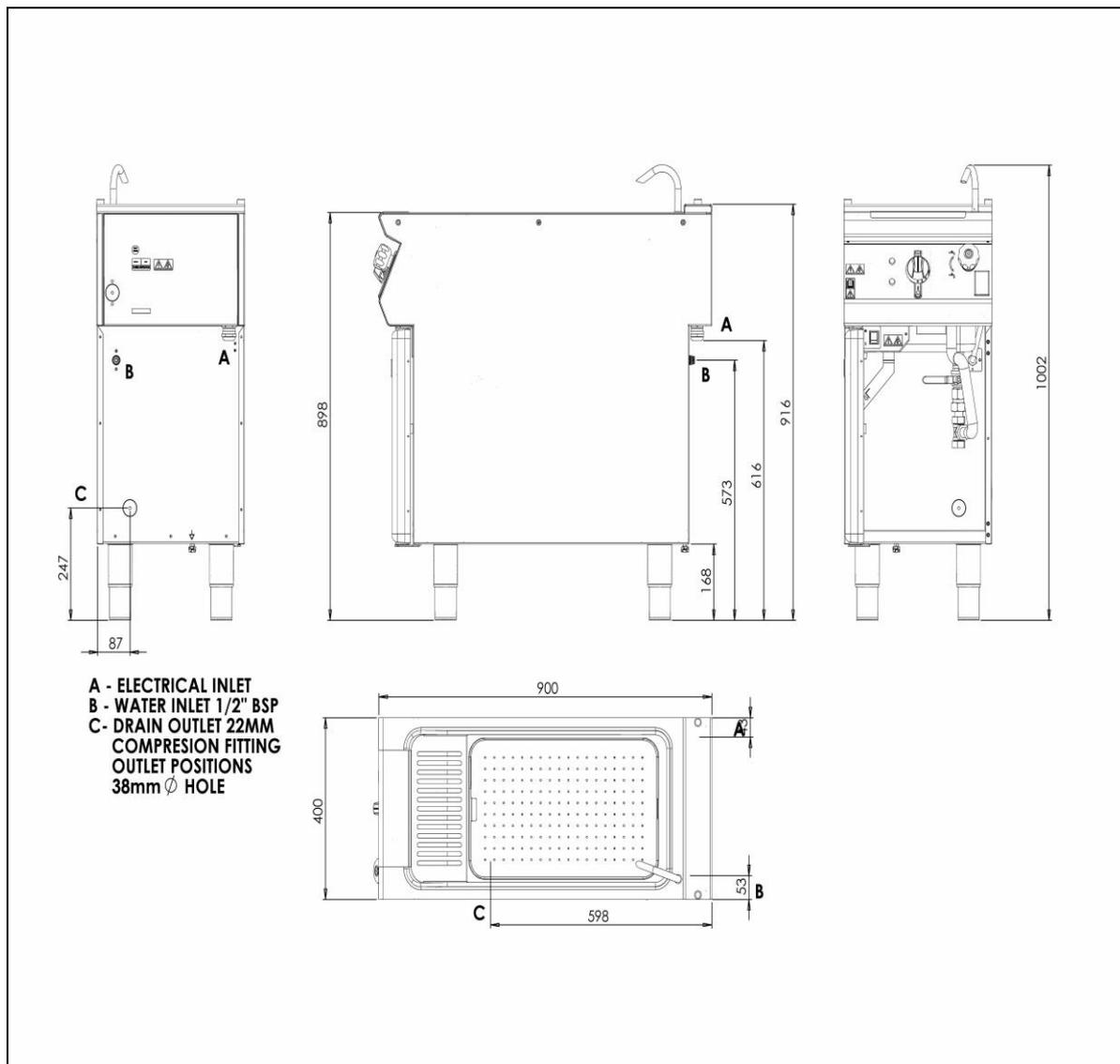
4.2 TECHNICAL DATA TABLE

PHASE	CURRENT			POWER
	MIN (A) (-5) @ 230V	MAX (A) (+5) @ 230V	DESIRED (A) @ 230V	(Kw) @ 230V
L1	10.83	12.63	12.1	2.77
L2	10.83	12.63	12.1	2.77
L3	10.83	12.63	12.1	2.77
SINGLE PHASE	MIN (A) (-5) @ 230V	MAX (A) (+5) @ 230V	DESIRED (A) @ 230V	(Kw) @ 230V
L	32.49	37.89	36.3	8.3



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

5.0 DIMENSIONS / CONNECTION LOCATIONS



6.0 INSTALLATION

Electrical Safety and Advice Regarding Supplementary Electrical Protection

Commercial kitchens and foodservice areas are environments where electrical appliances may be located close to liquids or operate in and around damp conditions or where restricted movement for installation and service is evident.

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

The electrical installation and connections should meet the necessary requirements to the local electrical wiring regulations and any electrical safety guidelines.

We recommend:-

- Supplementary electrical protection with the use of a type A residual current device (RCD)
- Fixed wiring appliances incorporate a locally situated switch disconnector to connect to, which is easily accessible for switching off and safe isolation purposes. The switch disconnector must meet the specification requirements of IEC 60947.

Your attention is drawn to:-

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

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

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

- Automatic Disconnection of Supply (ADS) by means of a residual current device having a residual operating current not exceeding 30mA;
- Supplementary protective equipotential bonding; and
- Reduction of maximum fault clearance time.

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

6.1 SITING / CLEARANCES

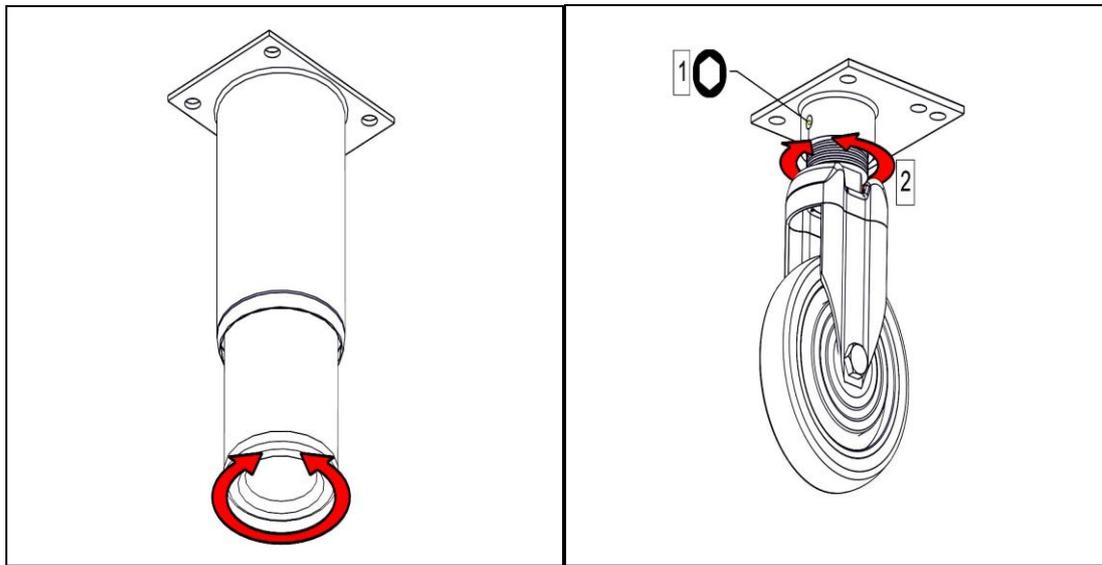
This appliance can be sited next to a combustible wall.



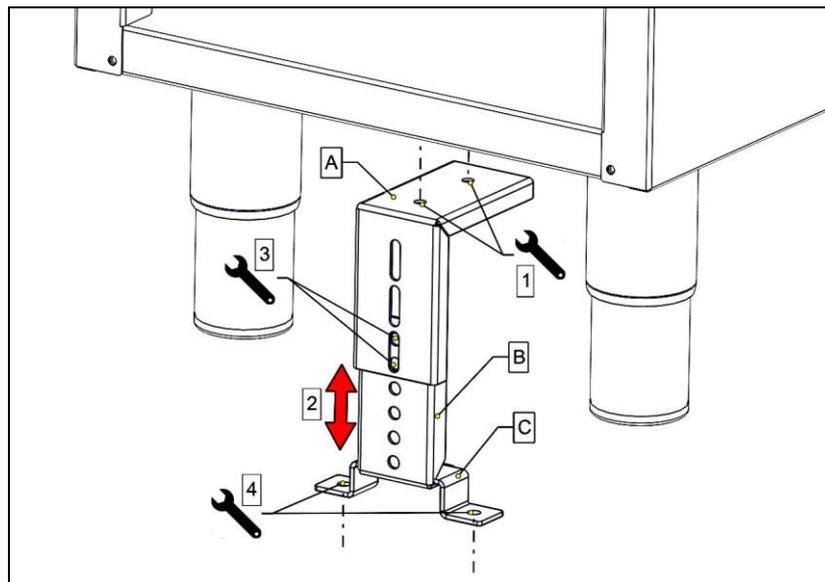
IF SITING THE NECESSARY CLEARANCES TO ANY COMBUSTIBLE WALL MUST BE THE LARGEST FIGURE GIVEN FOR INDIVIDUAL APPLIANCES INSTRUCTIONS.

6.2 ASSEMBLY

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



6.2.2 Fit anti tilt device as shown below.



6.3 ELECTRIC SUPPLY & CONNECTION

6.3.1 The location of the electrical inlet is as seen in section 5.0. This unit is suitable for AC supplies only. The standard terminal arrangement is Three phase (400V 3N~) for all variants.

6.3.2 A suitable supply cord is supplied that conforms to code designation 60245 IEC 57, cable specification H07RN-F 5G2.5 or (H07RN-F 3G6 for single phase appliance). This appliance is designed to, and must, be connected to fixed wiring. If cord is damaged, it must be replaced by a suitably qualified person. Access to mains terminal block is gained by removing control panel. (See 7.3).

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



THIS APPLIANCE MUST BE EARTHED

6.4 COMMISSIONING

6.4.1 Open door ensuring drain valve is closed.

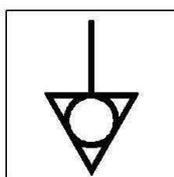
6.4.2 Ensure element is in the horizontal position.

6.4.3 Fill pan with water to maximum level mark.

6.4.4 Switch on unit.

6.4.5 Adjust operating thermostat to desired temperature.

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



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.

6.5 SUITING

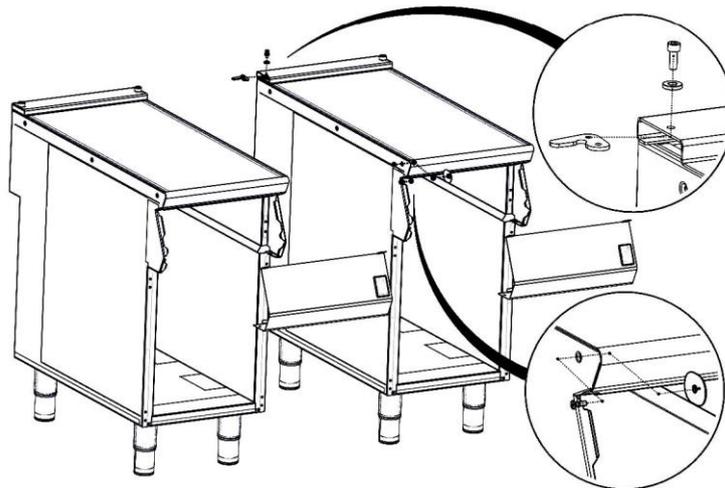
“Patent no. GB 1511389.7”

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

6.5.2 Undo the 4 fixing screws on the control panel and remove.

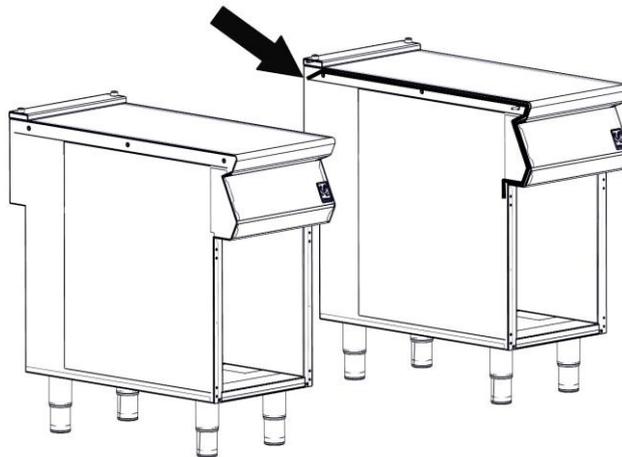
6.5.3 Remove the hob rear infill and replace with rear suiting plate and fixings.

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

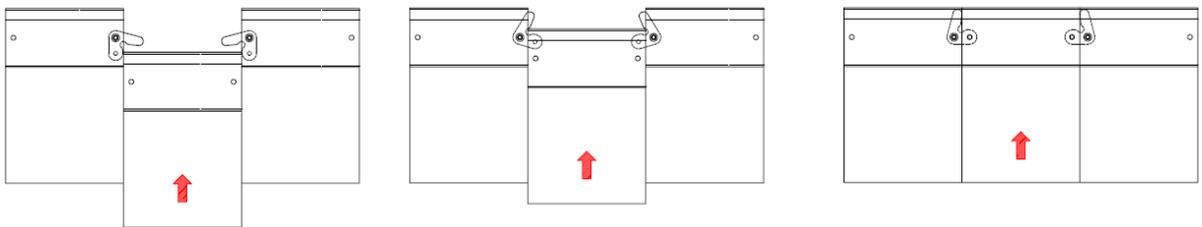


NOTE: The DLS system is designed to give a quick and easy suiting solution. If you require an improved seal between appliances we recommend you use, a food grade, high temperature silicon sealant. This can be supplied by Falcon part no – 523400021

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



6.5.6 Slide suited units into position.

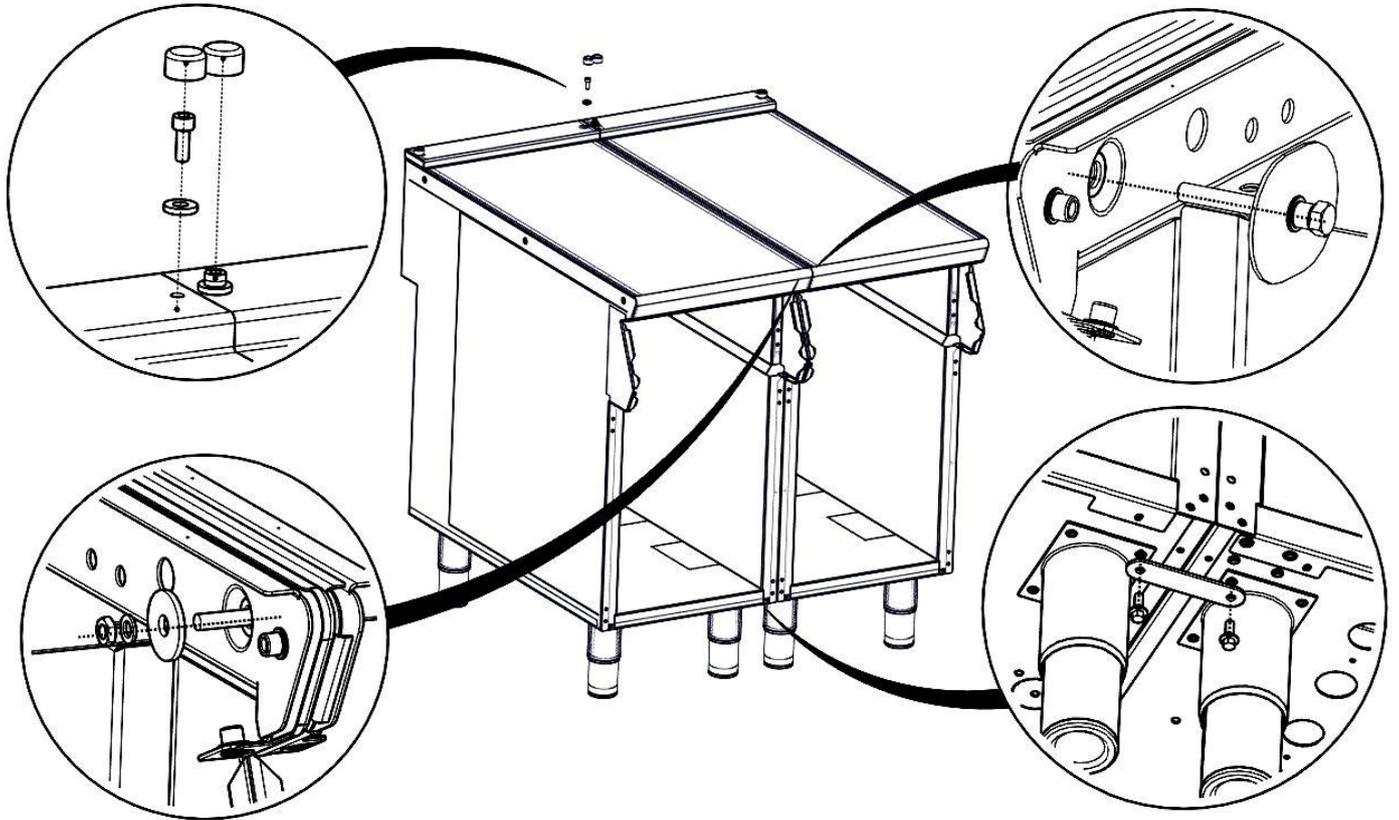


6.5.7 (A) Right hand unit: Screw the M5 x 40 screw (supplied in the kit) into one of the suiting plates as shown and then insert through the front fixing holes of both units.

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

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

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



6.5.11 Replace control panel.

7.0 SERVICING



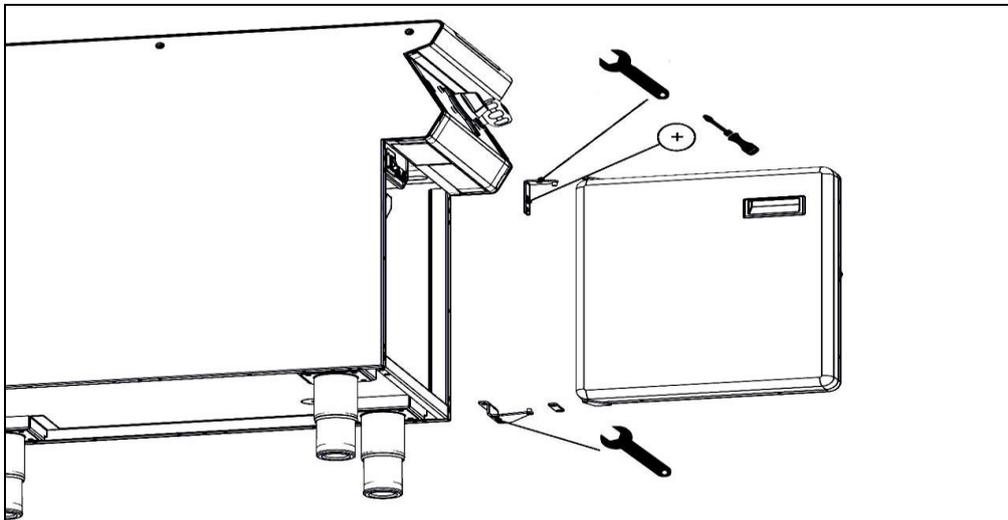
BEFORE ATTEMPTING ANY MAINTENANCE, ISOLATE THE APPLIANCE AT THE MAINS SWITCH AND TAKE STEPS TO ENSURE THAT IT IS NOT INADVERTENTLY SWITCHED ON.



MAINTENANCE CHECK

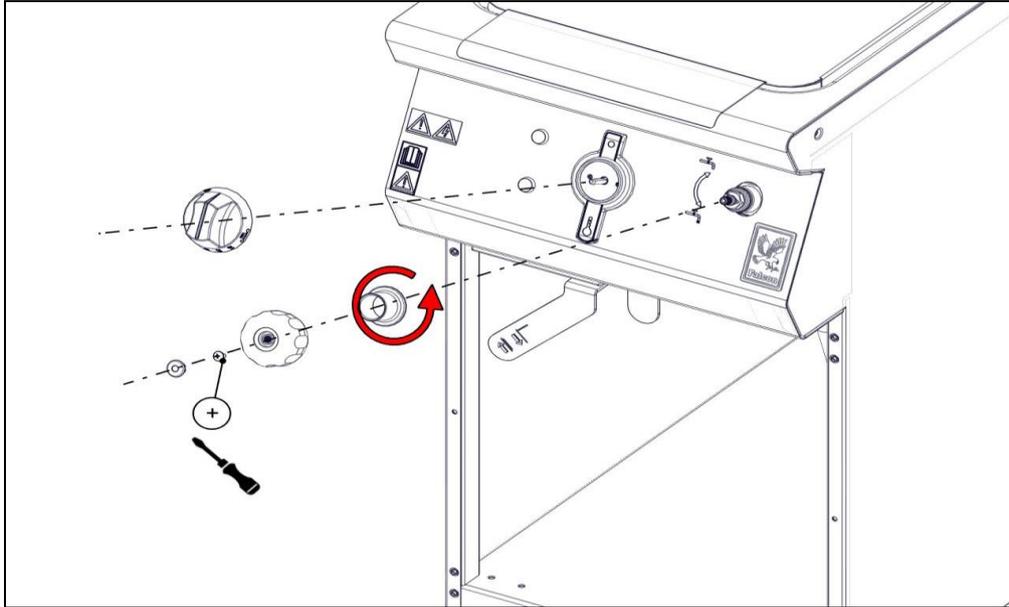
Regular servicing of the appliance should be undertaken to ensure correct operation, it is functioning as intended, and safe to use. We recommend servicing after 2,500 hours of use, or annually, whichever comes first. Any maintenance schedule should be carried out in accordance with SFG20 Maintenance Schedules. Should any issues with the integrity of the components be identified these should be replaced. If the appliance is not considered safe the unit should be removed from service and the responsible person advised why the unit is not safe to use and what remedial action is needed. Contents of the maintenance schedule should be agreed with the maintenance provider.

7.1 DOOR REMOVAL



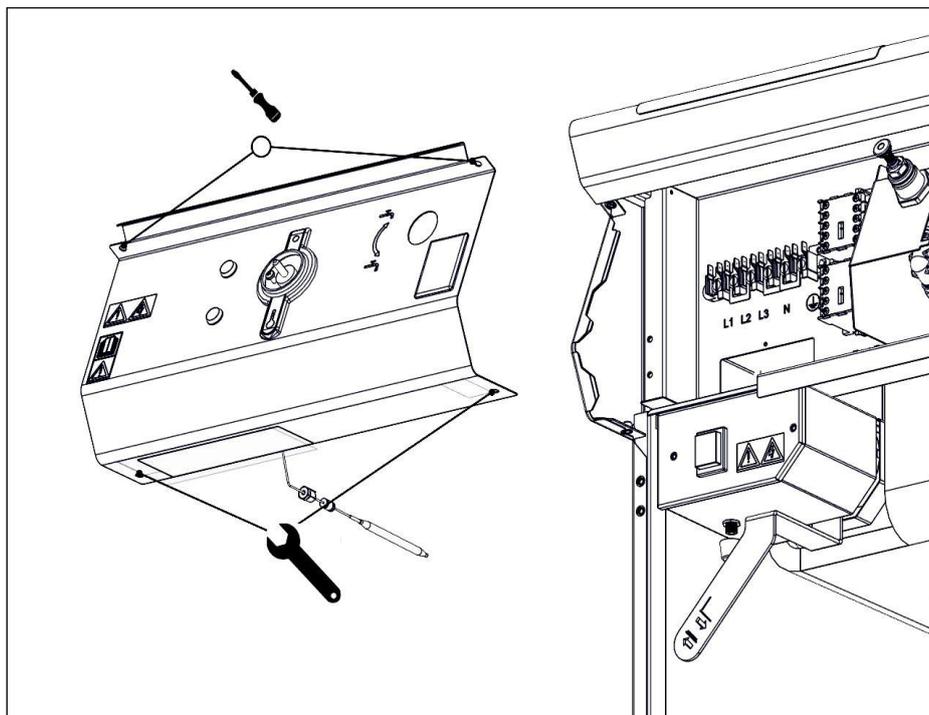
7.1.1 Remove door as shown.

7.2 TEMPERATURE CONTROL & TAP REMOVAL



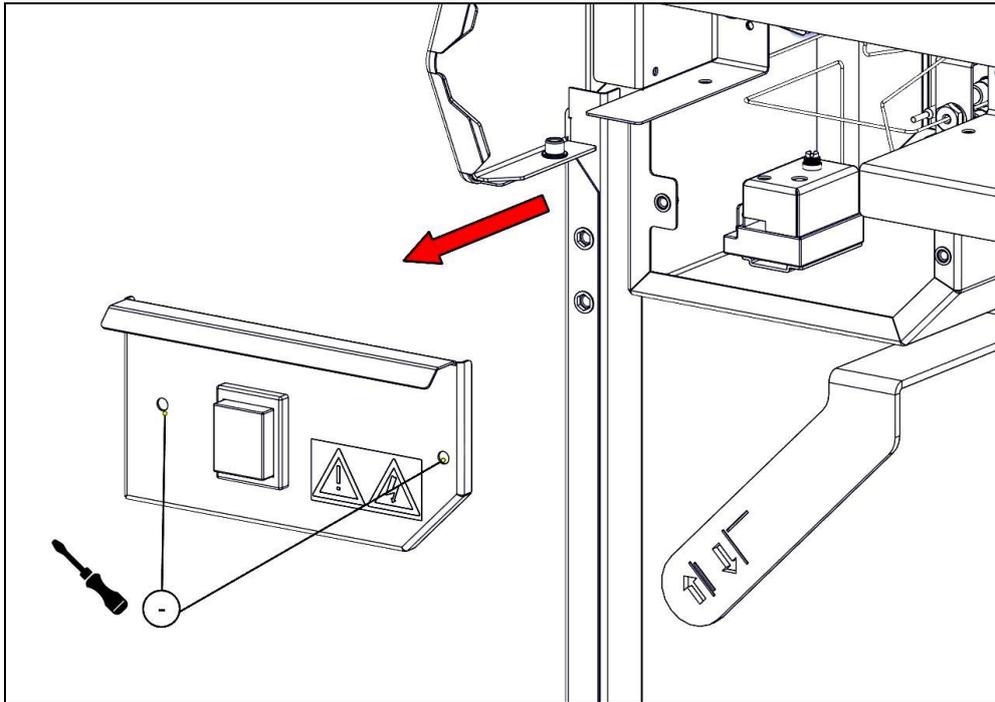
7.2.1 Remove as shown.

7.3 CONTROL PANEL REMOVAL



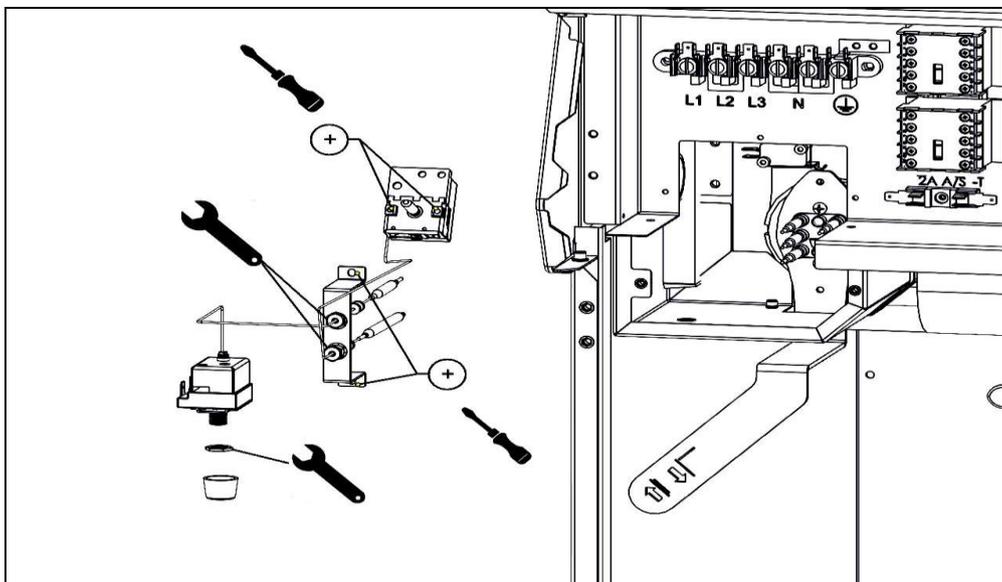
7.3.1 Remove as shown

7.4 SWITCH PANEL REMOVAL



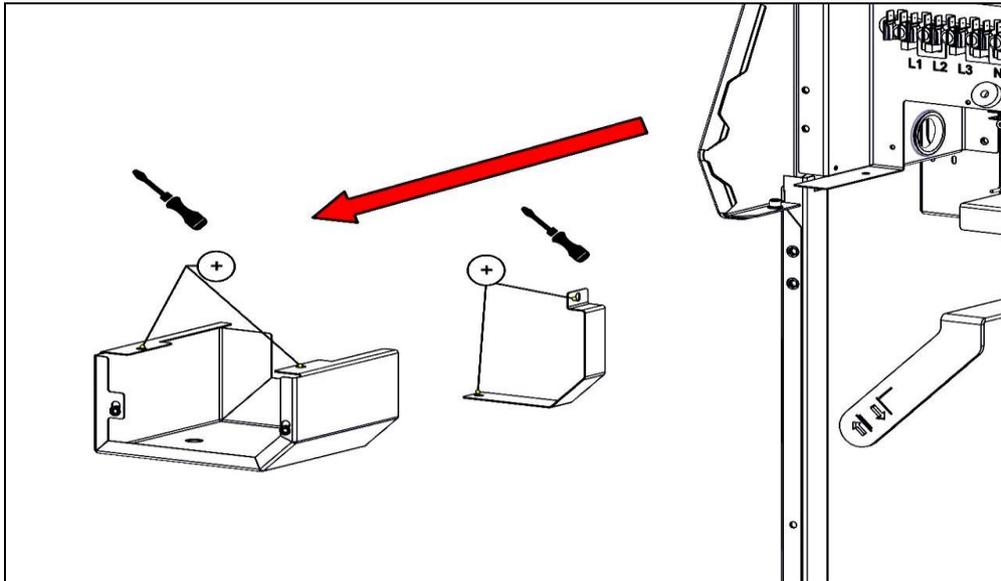
7.4.1 Remove as shown.

7.5 OPERATING & SAFETY STAT REMOVAL



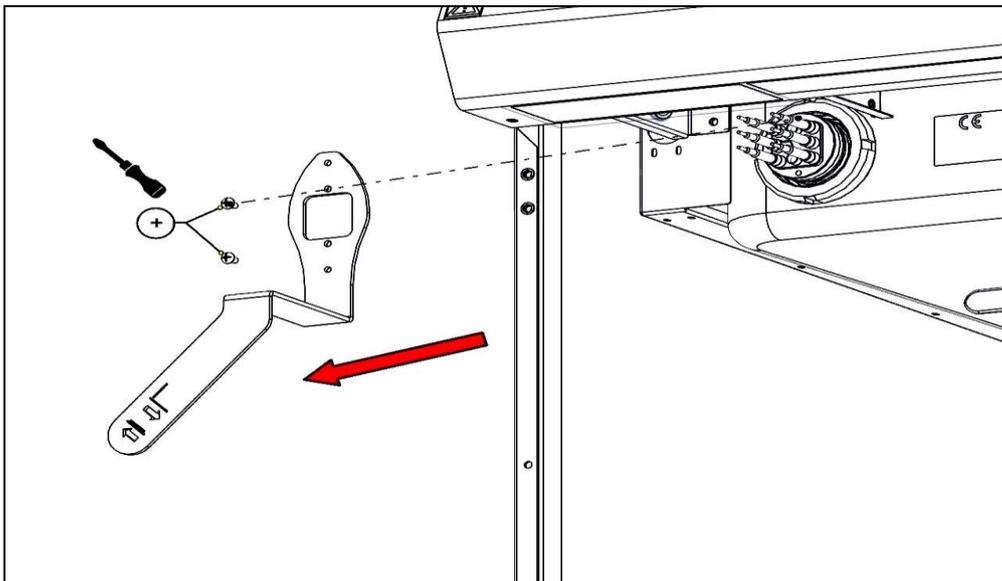
7.5.1 Remove thermostats as shown.

7.6 ELEMENT COVER REMOVAL

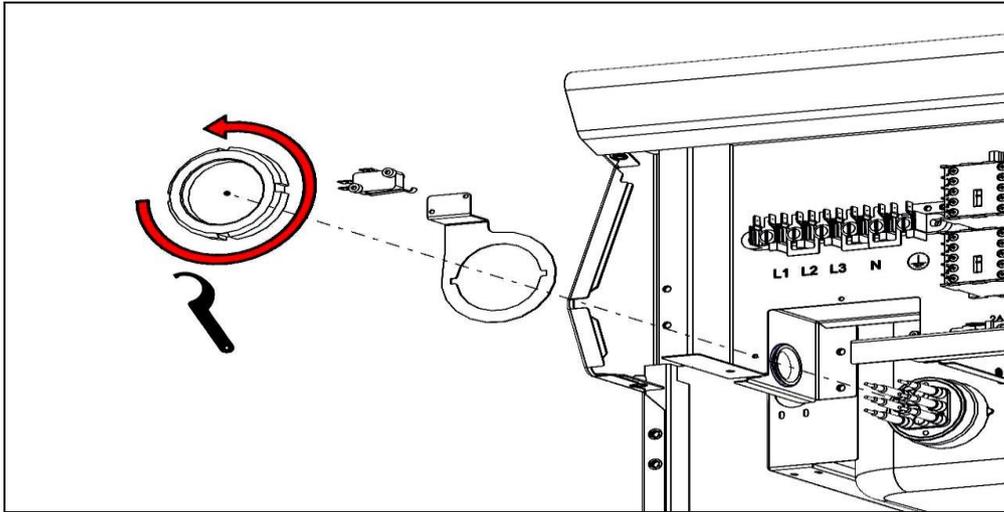


7.6.1 Remove as shown.

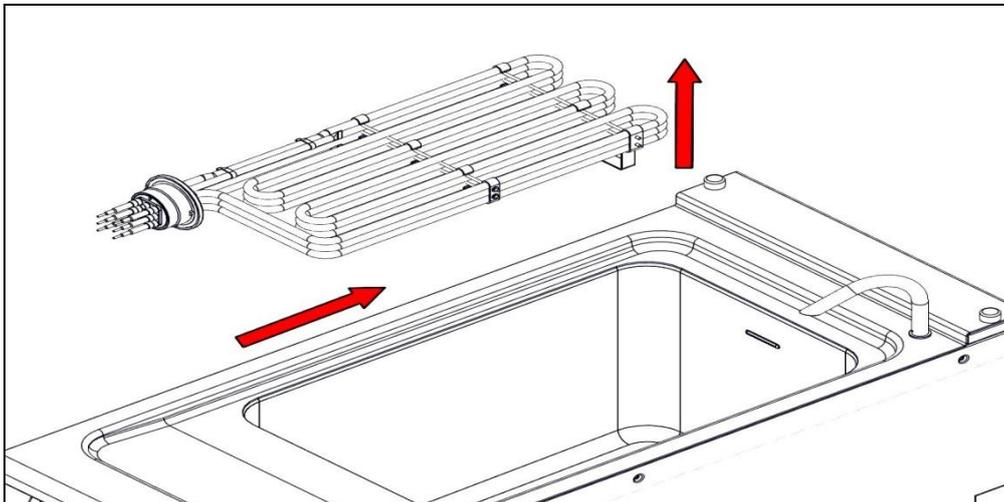
7.7 ELEMENT REMOVAL



7.7.1 Remove handle as shown.

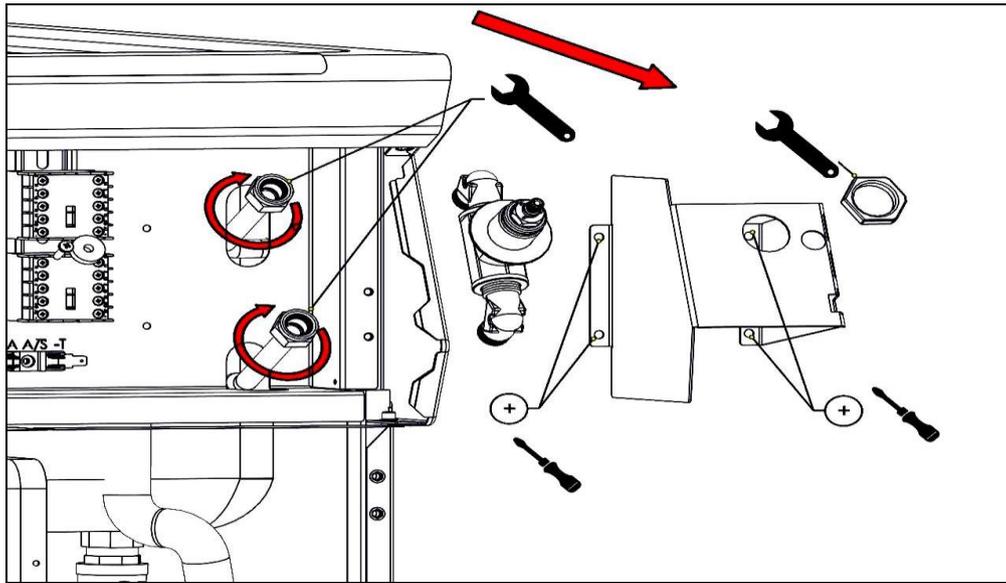


7.7.2 Remove ring nut and safety switch as shown.



7.7.3 Remove element as shown

7.8 TAP REMOVAL

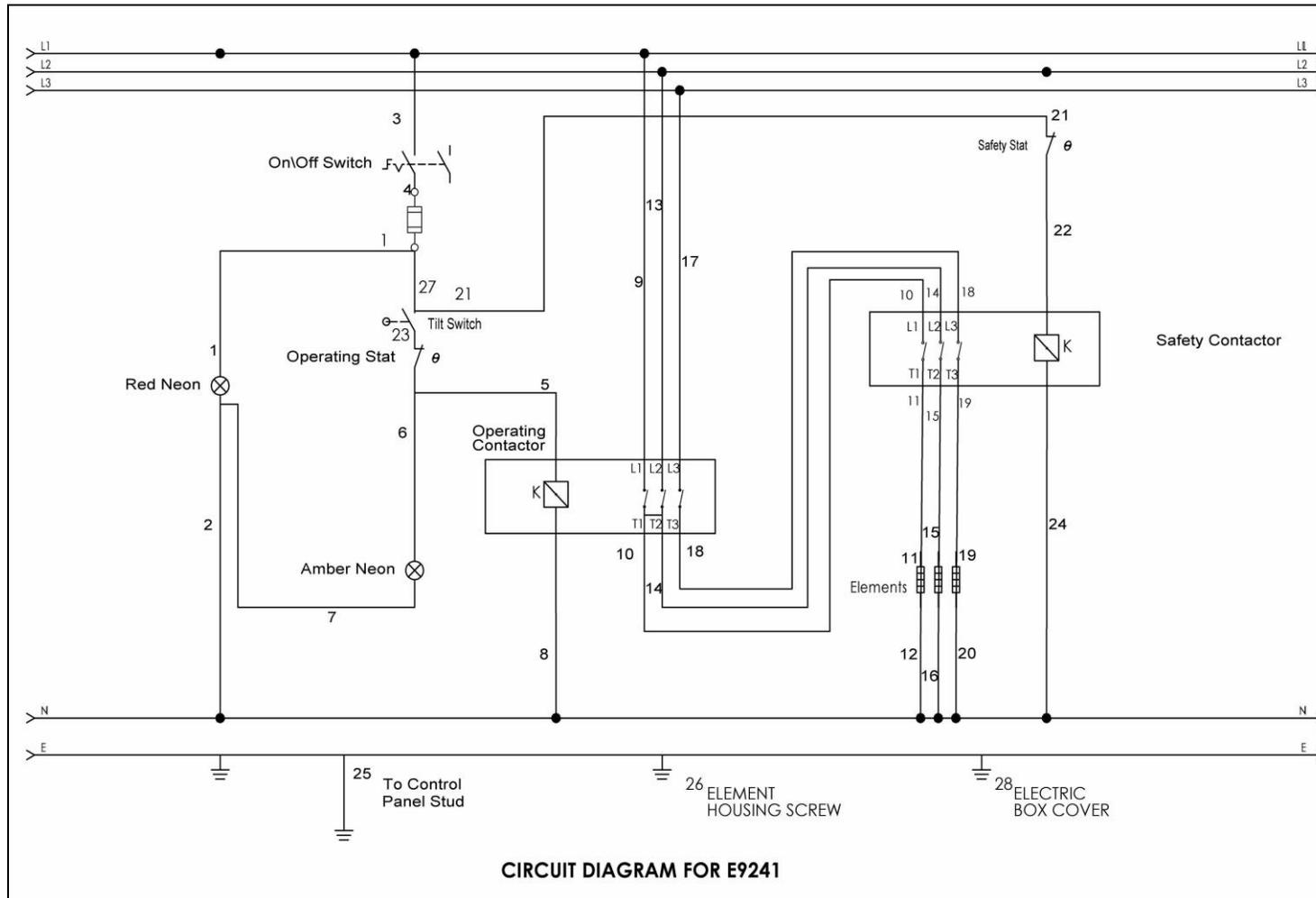


7.8.1 Remove as shown.

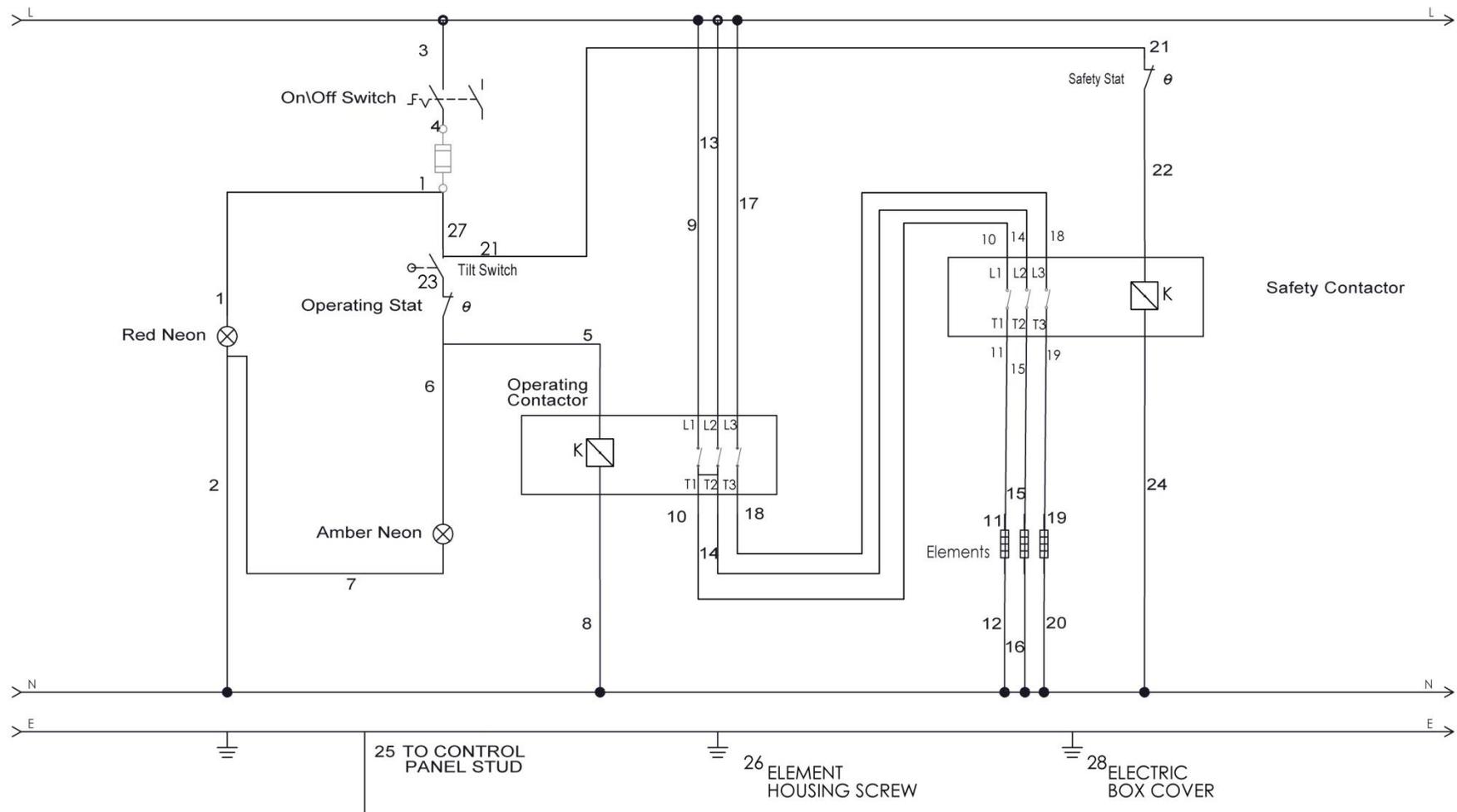
7.8.2 Replace all parts in reverse order.

7.9 CIRCUIT DIAGRAMS

7.9.1 Diagram

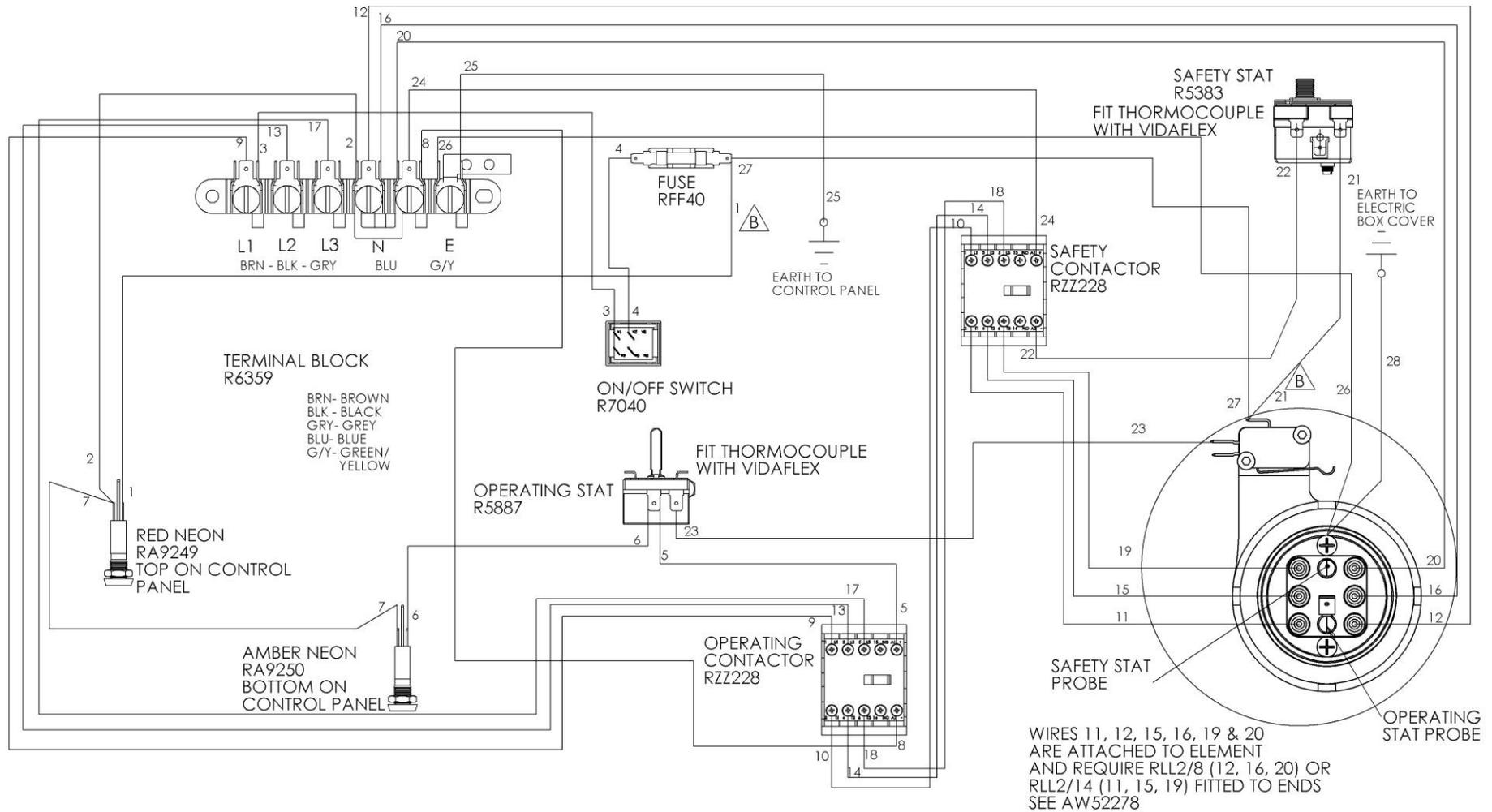


7.9.2 Diagram (Single Phase)



7.10 WIRING DIAGRAMS

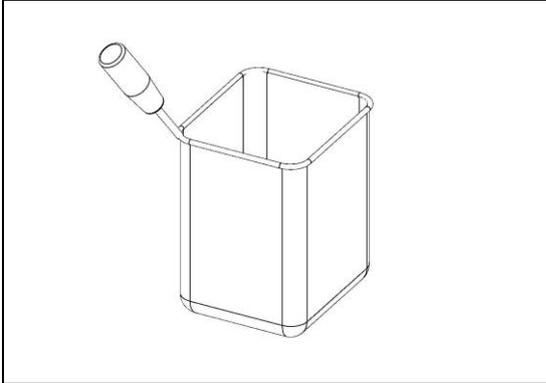
7.10.1 E9241 Diagram



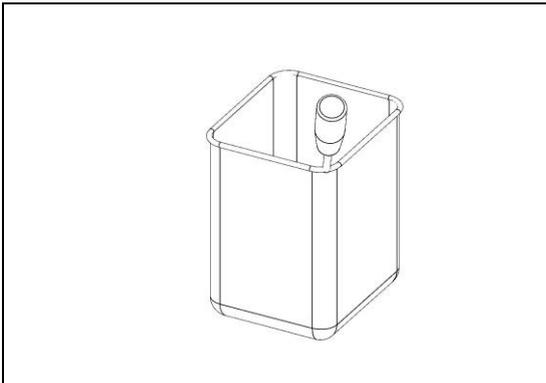
8.0 ACCESSORIES

8.1 BASKETS AND BASE PANEL

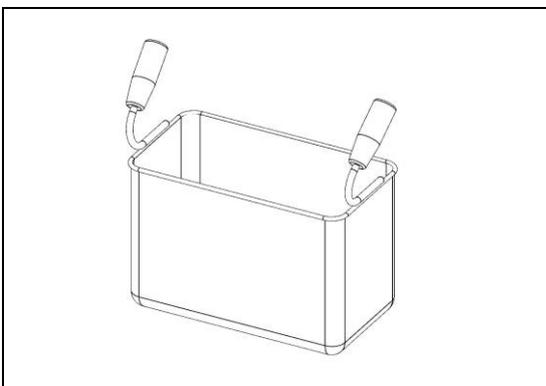
8.1.1 Left hand basket 1/6



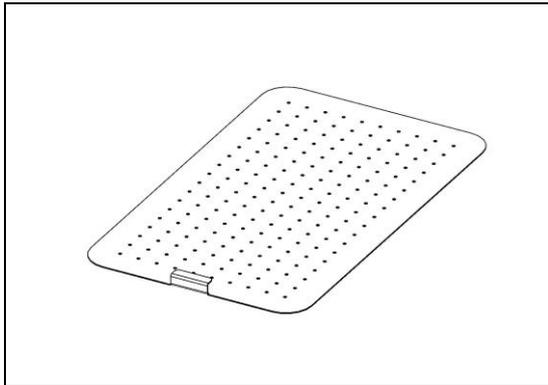
8.1.2 Right hand basket 1/6



8.1.3 Basket 1/3



8.1.4 Perforated base panel



9.0 FAULT FINDING

FAULT	POSSIBLE CAUSES	REMEDY
Unit will not turn ON	No Power to unit	Check power supply is connected & turned ON
Unit will not operate	Unit not switched On	Turn unit On inside door
Unit will not switch On	Element not in base off pan	Make sure element in down position
Safety cutout activated	Low water level	Add water to pan
Pan overflows	Too much water in pan	Reduce water level
Pan overflows	Too much water in pan	Check overflow drain for blockage
No water at tap	Water off at mains	Turn water on at mains
Unit will not drain	Blocked drain	Clean filter at drain in pan

10.0 SPARE PARTS

PART DESCRIPTION	SPARES NUMBER
Temperature control knob	
Tap	
On/off switch	
Power neon red	
Heat demand neon amber	
Filler spout	
Element assembly	
Element O ring small	
Thermostat control	
Safety thermostat	
Safety switch (element tilt switch)	
Control knob	
Control panel	
Dust cover	
Drain shelf	

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

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.