



F900 SERIES

User, installation and servicing instructions

PASTA COOKER

E9241

Read these instructions before use

DATE PURCHASED:

MODEL NUMBER:

SERIAL NUMBER:

DEALER:

SERVICE PROVIDER:

T100900

REV 6

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.

WEEE Directive Registration No. WEE/DC0059TT/PRO



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

SYMBOLS.



• SPANNER



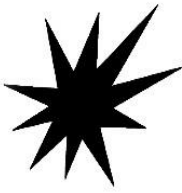
• SCREWDRIVER



• COOKING OIL



• GREASE



• SPARK IGNITION



• FLAME



• WARNING



• VIEWPORT



• ALLEN KEY



• IGNITER



• C SPANNER






- This appliance may be discoloured due to testing.
- These instructions 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.
- 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.
- 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.
- 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 power cord during transit. If damaged has occurred, do not use this appliance.
- We recommend supplementary electrical protection with the use of a residual current device (RCD).
- Ensure appliance power cord is routed free from appliance to avoid damage.
- Installation, periodic testing, repair and fixed wired connections should only be undertaken by a competent electrician.
- 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 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. <input type="text"/>		STD. <input type="text"/>				
A	Ser No. <input type="text"/>		B		MODEL <input type="text"/>		C		TYPE <input type="text"/>		I.P. <input type="text"/>	
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	
E	p mbar		20;28-30/37		28-30/37		20;30		30		20;50	
F	GAS TYPE		G20		G30		G31					
G	GAS RATE		m ³ /h		kg/h		kg/h					
H	Σ Q _n		kW		kW		kW		kW			
I	EL.										Hz	
J	Σ kW				kW		K				kHz	
L	L1		A		L2		A		L3		A	

A - Serial No

B - Model No

C - Flue Type

D - Gas Category

E - Gas Pressure

F - Gas Type

G - Gas Rate

H - Total Heat Input

I - Electrical Rating

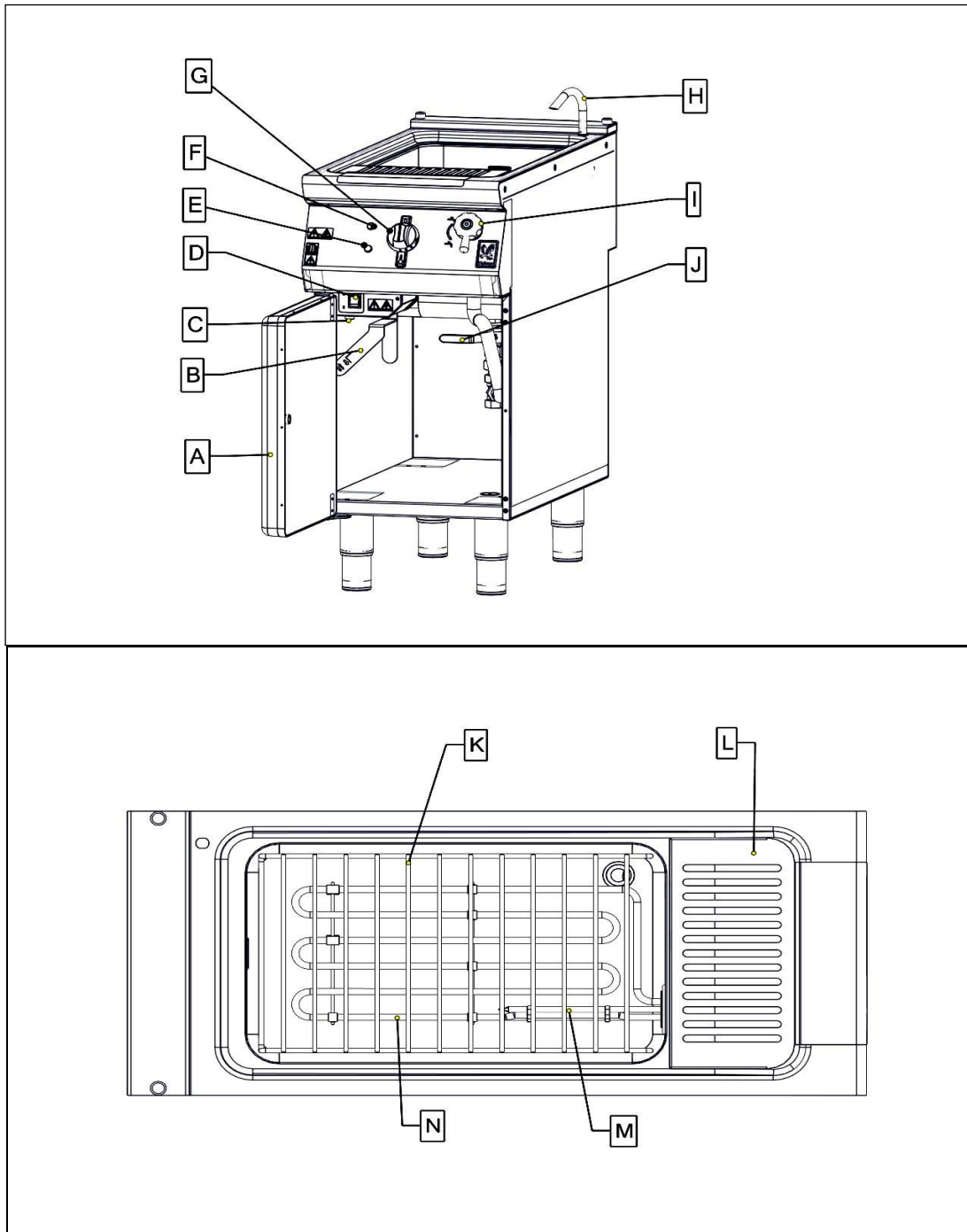
J - Total Electrical Power

K - Magnetic Field Frequency

L - Electrical Phase Loading

2.0 OPERATION

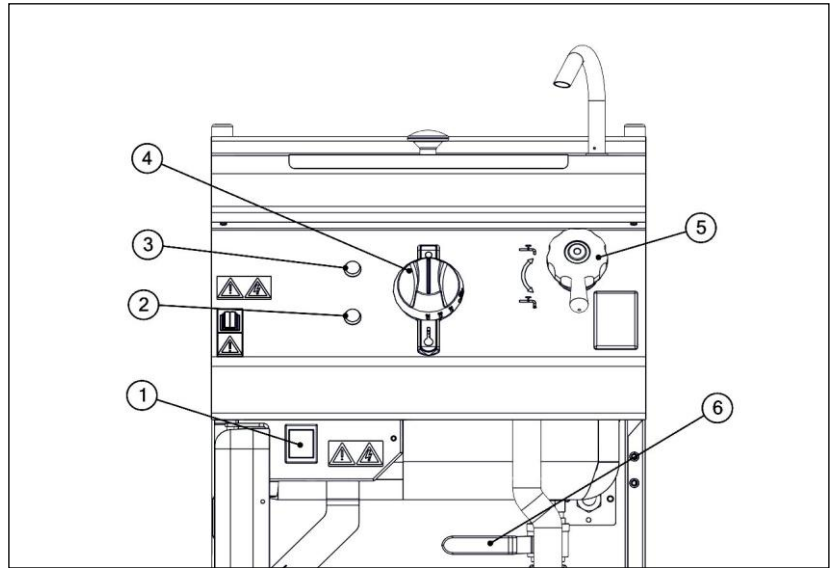
2.1 COMPONENT PARTS



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

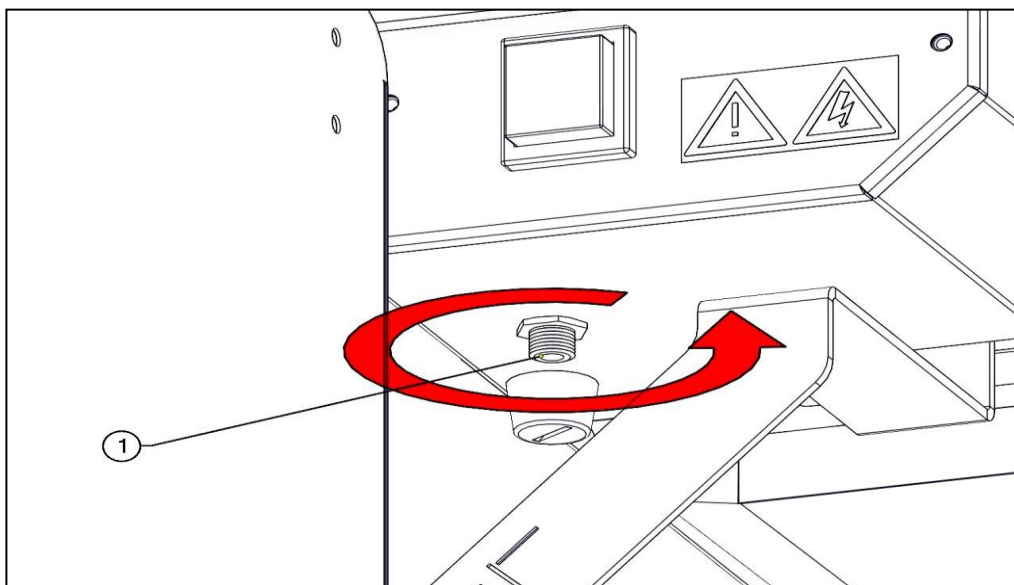


2.3 USING THE PASTA COOKER

- 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.

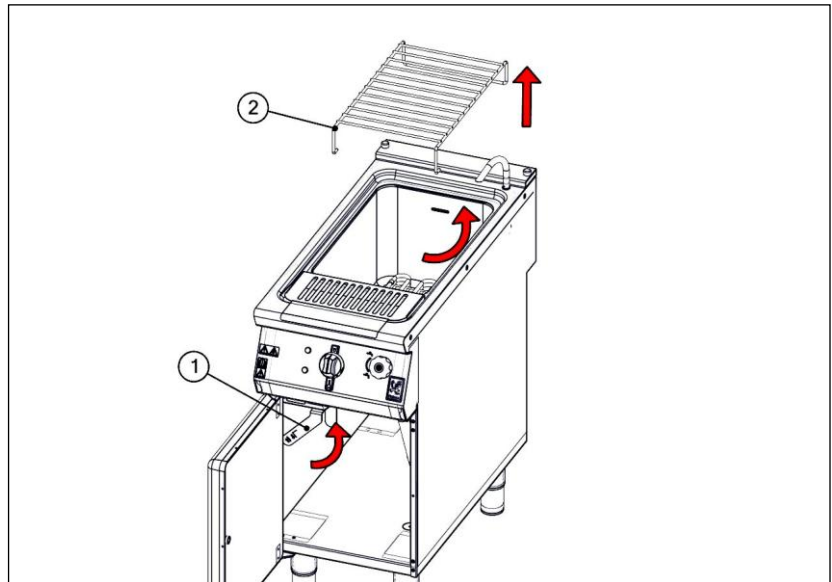


- 2.3.5 To switch the unit off, turn temperature control 4 to `off` position.

3.0 CLEANING AND MAINTENANCE

- 3.1 Turn off and allow cool down.
- 3.2 Drain water and remove grid.
- 3.3 Rotate element if required to clean pan.

- 1- Element rotating handle
- 2- Grid



- 3.4 Remove other debris using a cloth.



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

4.0 SPECIFICATION

4.1.1 This unit is suitable for AC supplies only

4.2.2 The standard terminal arrangements is Three phase (400V~)

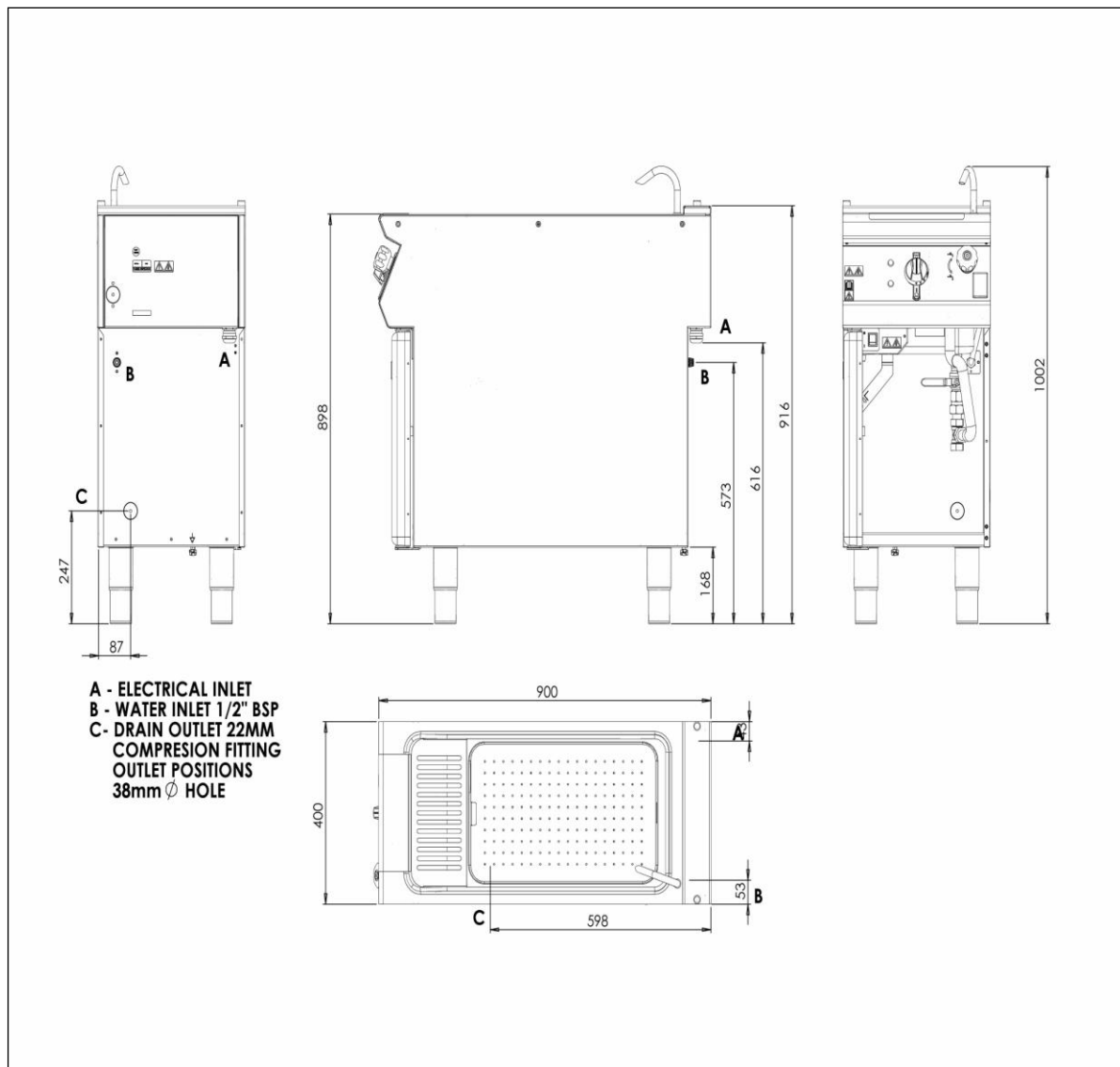
THIS Appliance must be EARTHED

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

Phase	Min	Max	Actual (A)
L1	10.83	12.63	12.1
L2	10.83	12.63	12.1
L3	10.83	12.63	12.1

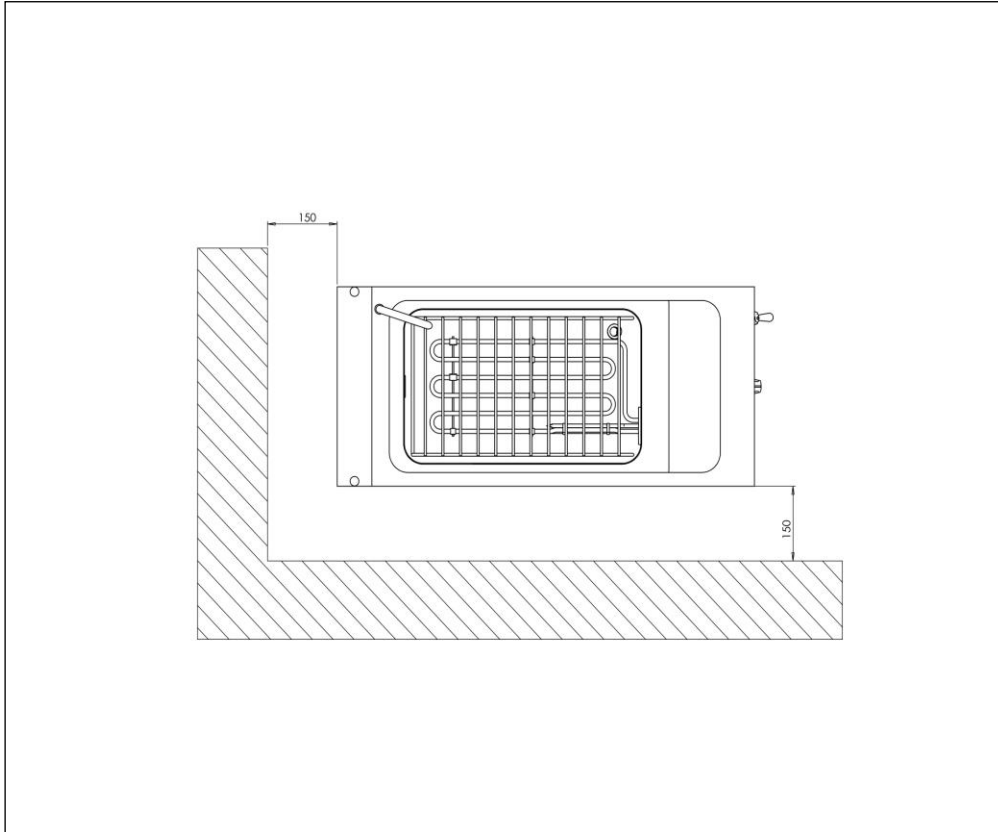
Note if any current is out with these tolerances, the cause must be investigated and rectified

5.0 DIMENSIONS / CONNECTION LOCATIONS



6.0 INSTALLATION

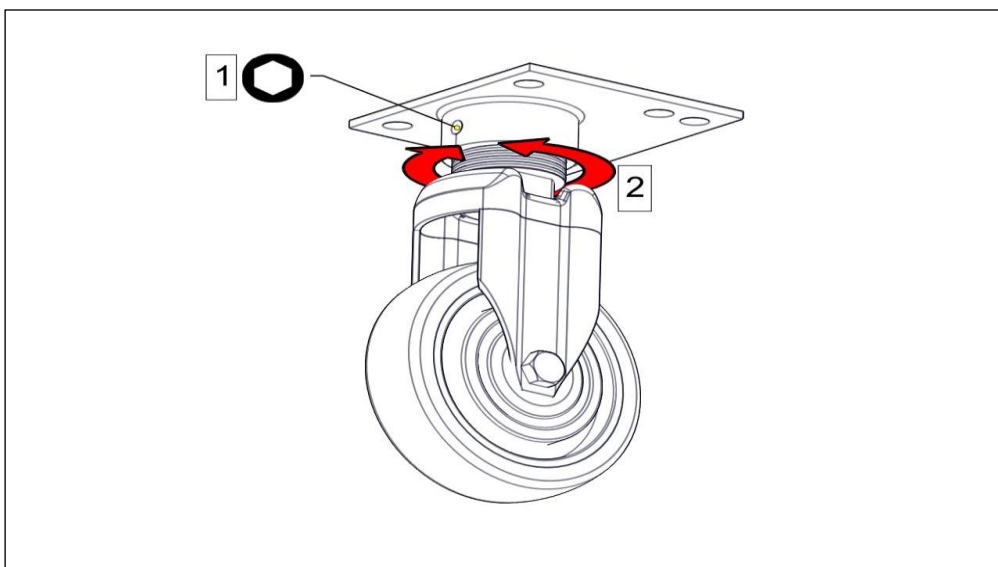
6.1 SITING / CLEARANCES

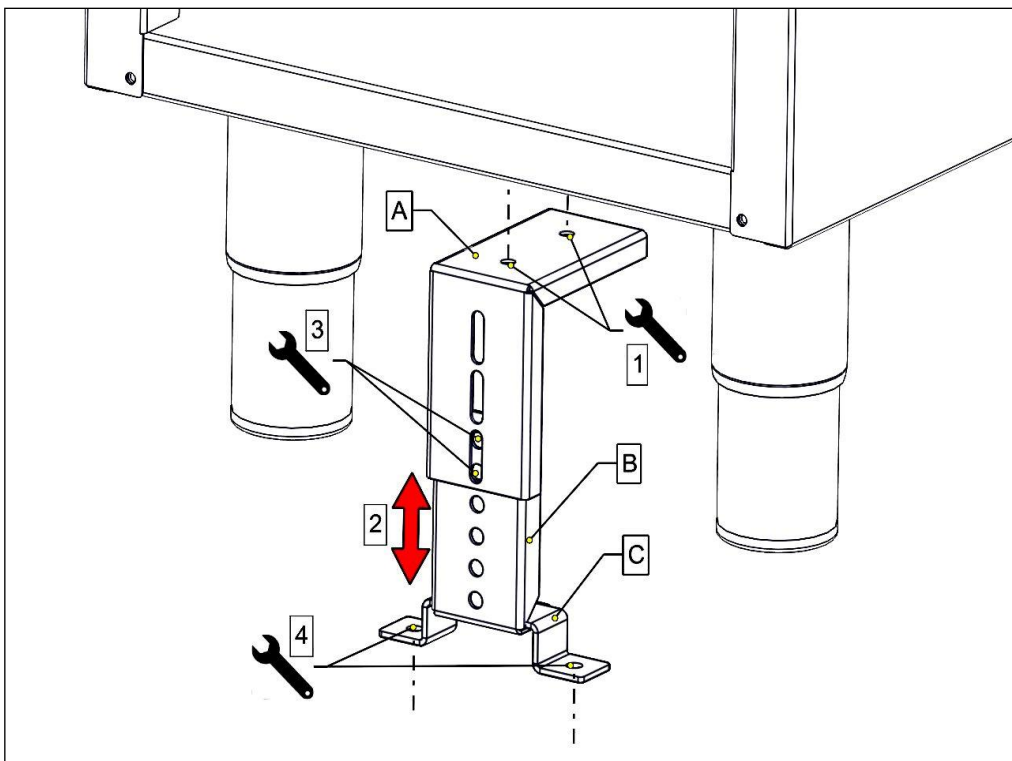


CAUTION: WALLS CLOSER THAN 150mm TO THE APPLIANCE MUST BE NON COMBUSTABLE. IF SUITING THE NECESSARY CLEARANCES TO ANY CUMBUSTIBLE WALL MUST BE THE LARGEST FIGURE GIVEN FOR INDIVIDUAL APPLIANCES INSTRUCTIONS.

6.2 ASSEMBLY

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





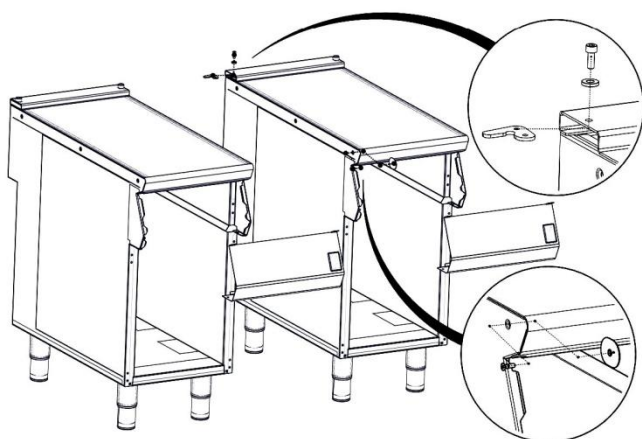
6.2.2

Connect appliance to mains supply

6.3 SUITING OF UNITS.

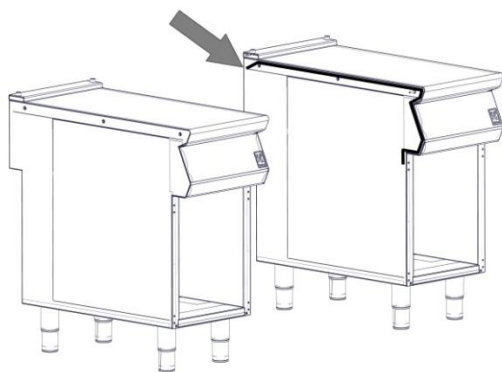
“Patent pending, application no. GB 1511389.7”

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

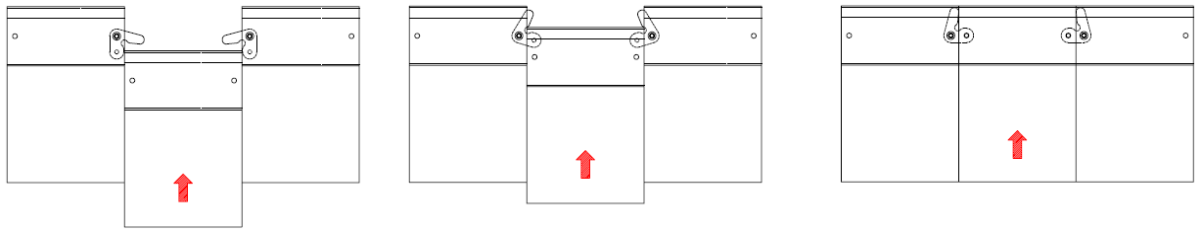


NOTE: The DLS system is designed to give a quick and easy suiting solution. If you require an improved seal between appliances we recommend you use, a food grade, high temperature silicon sealant. This can be supplied by Falcon part no – 523400021

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



6.3.6 Slide suited units into position.

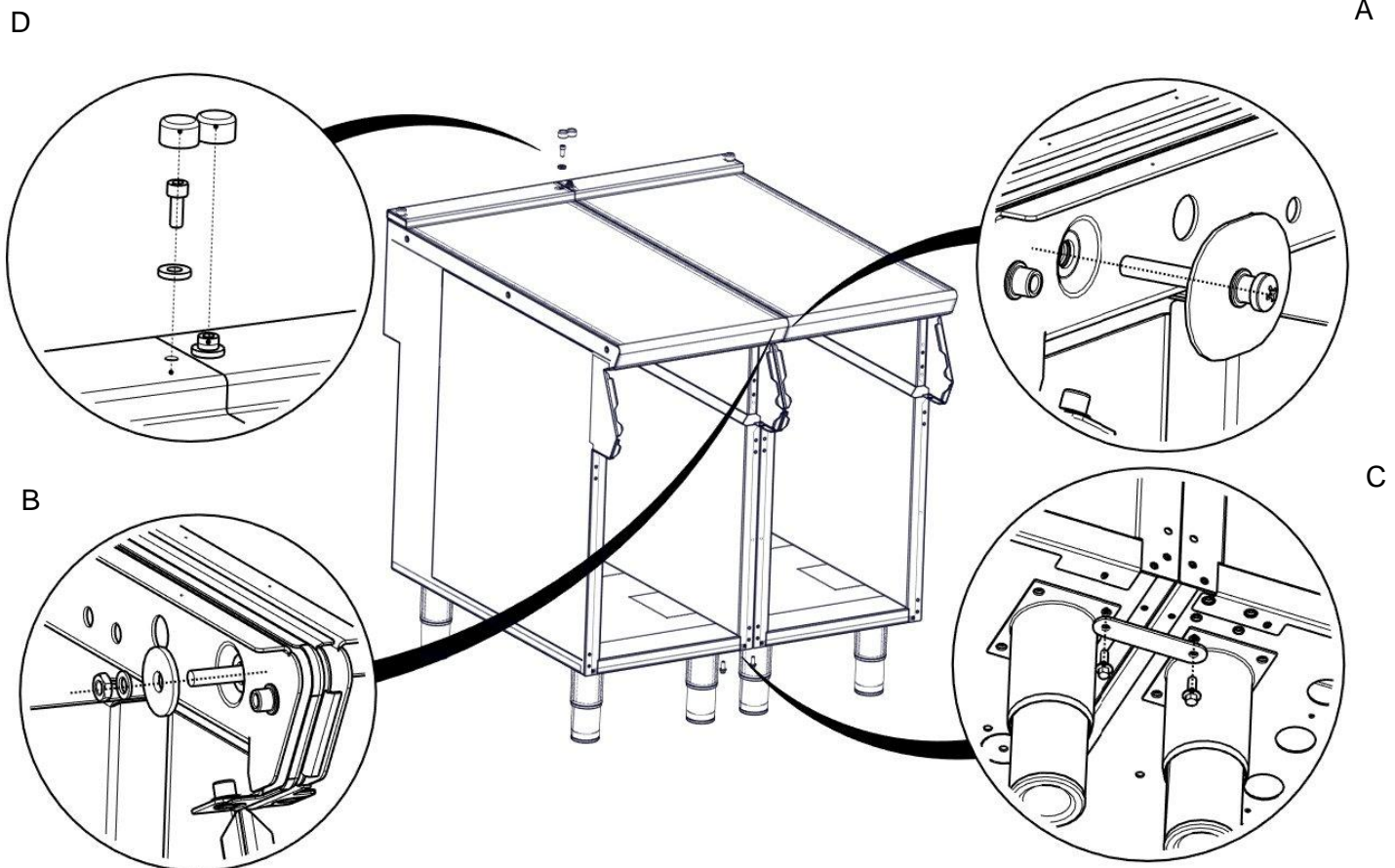


6.3.7 (A) Right hand unit: Screw the M5 x 40 screw (supplied in the kit) into one of the suiting plates as shown and then insert through the front fixing holes of both units.

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

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

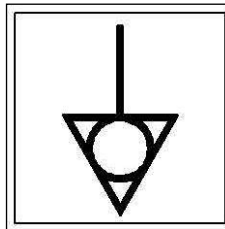
6.3.10 (D) Replace fixings on the rear hob and tighten screw caps into position.



6.6.11 Replace control panel.

6.4 COMMISSIONING

- 6.4.1 Open door ensuring drain valve is closed.
- 6.4.2 Ensure element is in horizontal position.
- 6.4.3 Fill pan with water to maximum level mark.
- 6.4.4 Switch on unit (on /off switch behind door).
- 6.4.5 Adjust operating thermostat to desired temperature.
- 6.4.6 This appliance is also provided with a terminal for connection of an external Equipotential conductor. This terminal is in 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.



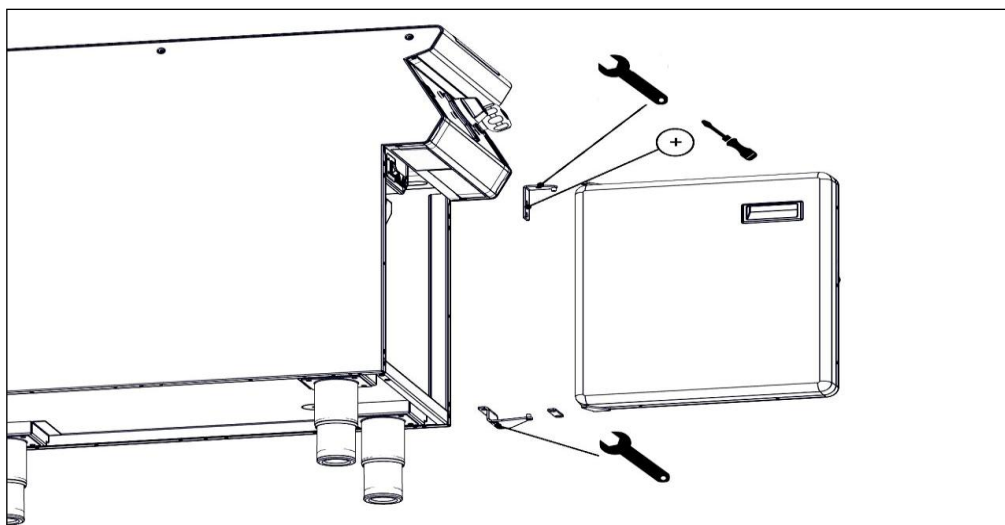
If the appliance does not operate correctly please refer to section 2.3 and rectify the problem.



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

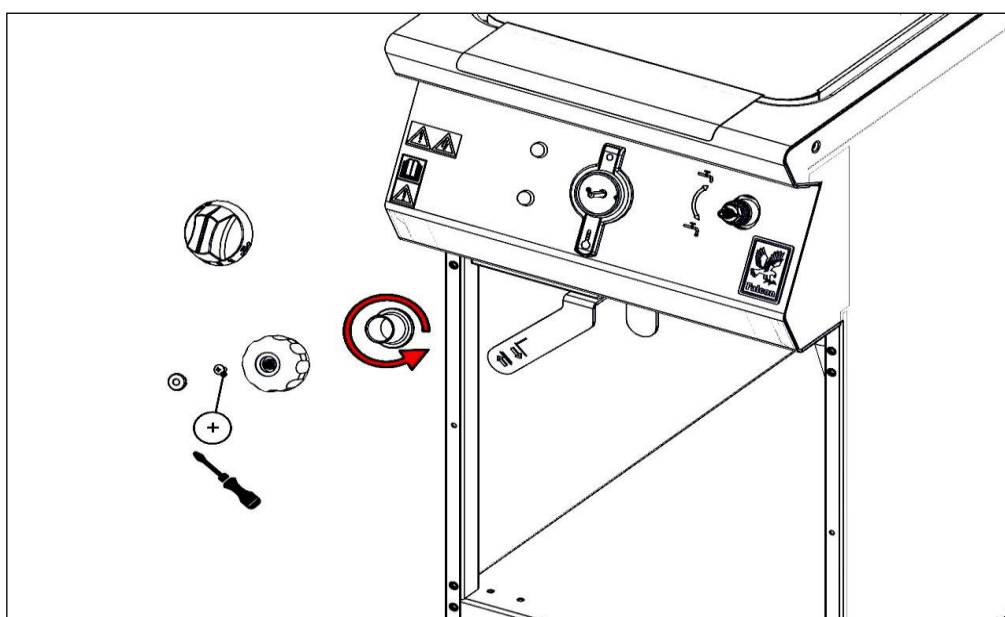
7.0 SERVICING

7.1 DOOR REMOVAL



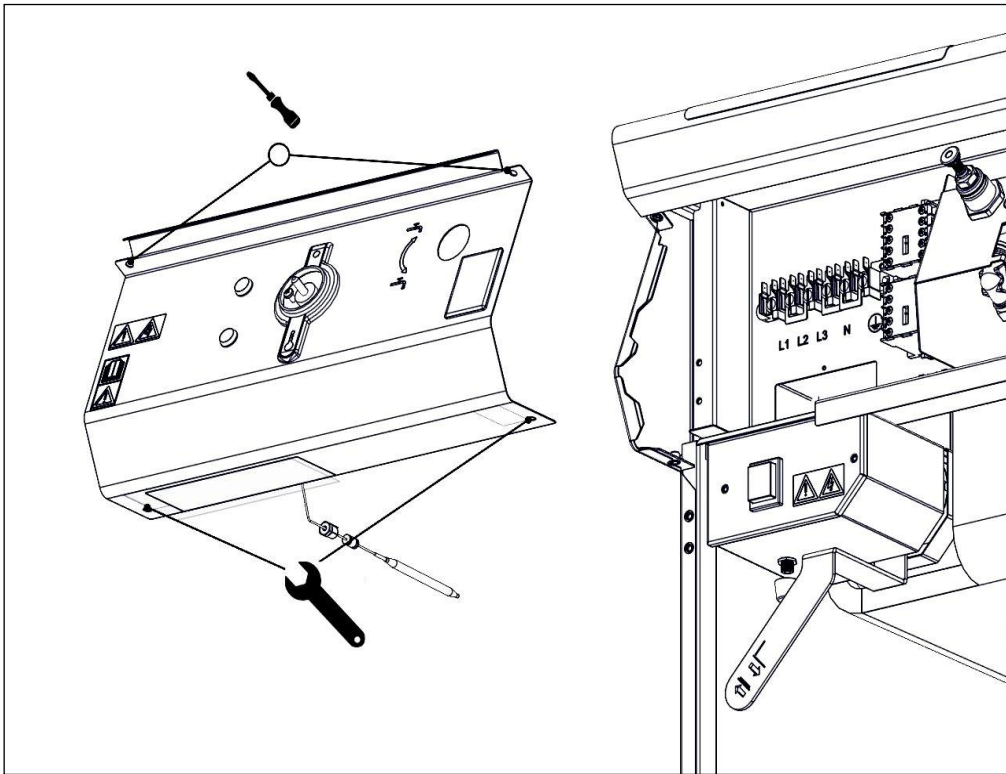
7.1.1 Remove door as shown.

7.2 TEMPERATURE CONTROL & TAP REMOVAL



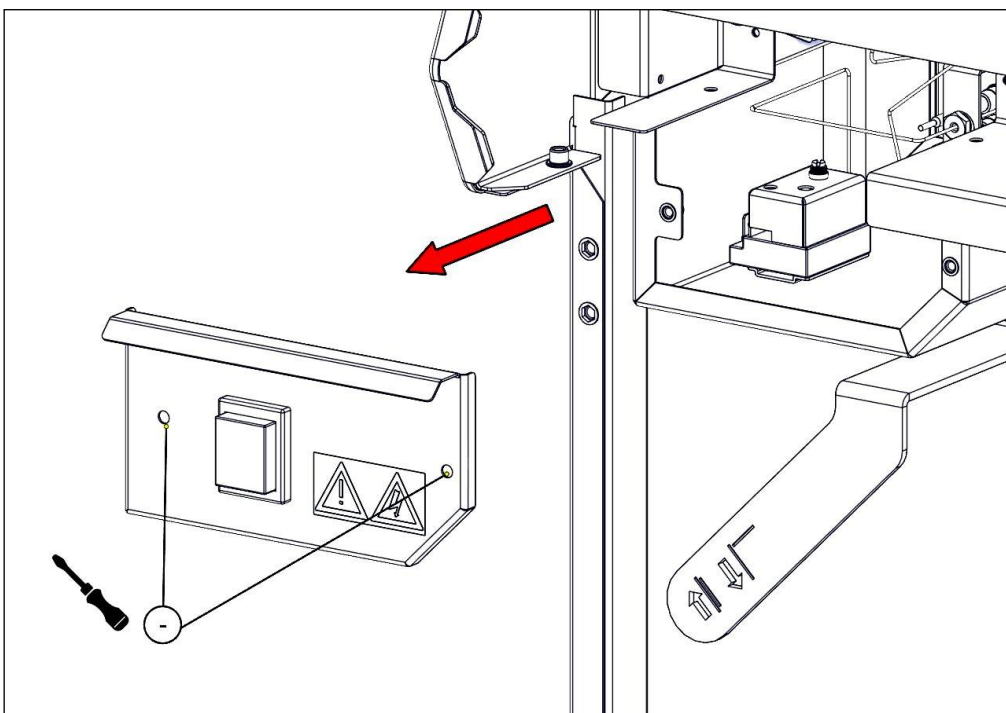
7.2.1 Remove as shown.

7.3 CONTROL PANEL REMOVAL



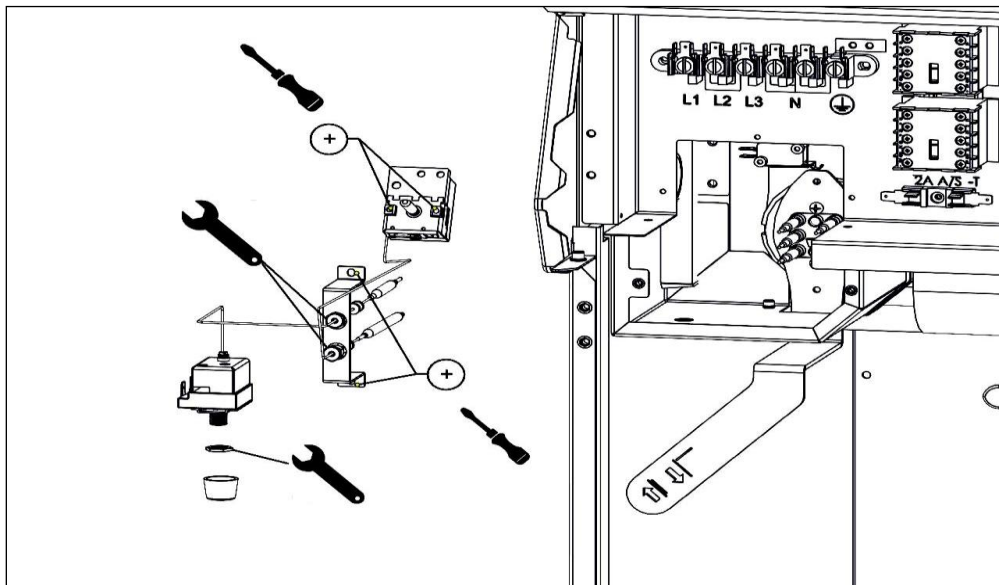
7.3.1 Remove as shown.

7.4 SWITCH PANEL REMOVAL



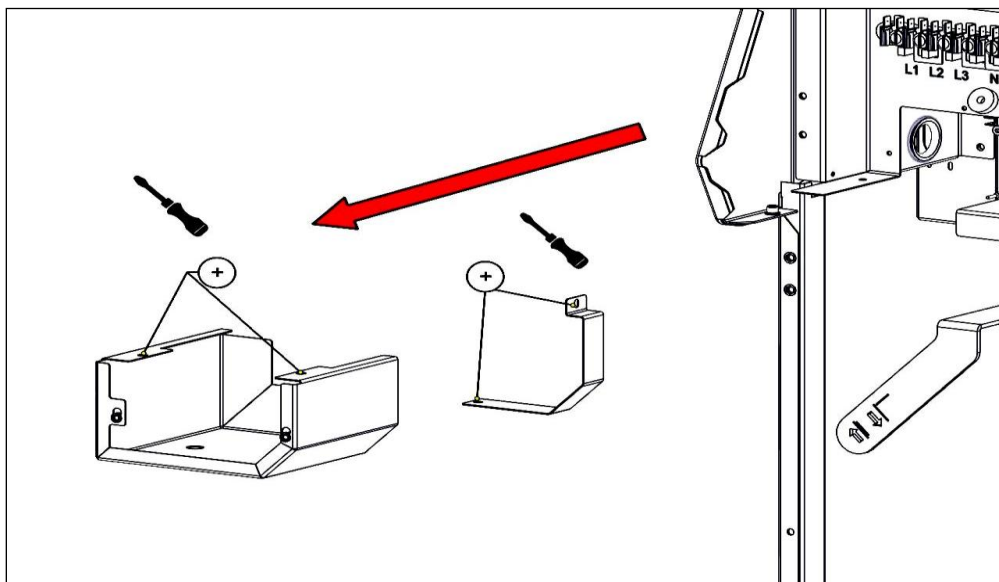
7.4.1 Remove as shown.

7.5 OPERATING & SAFETY THERMOSTAT REMOVAL



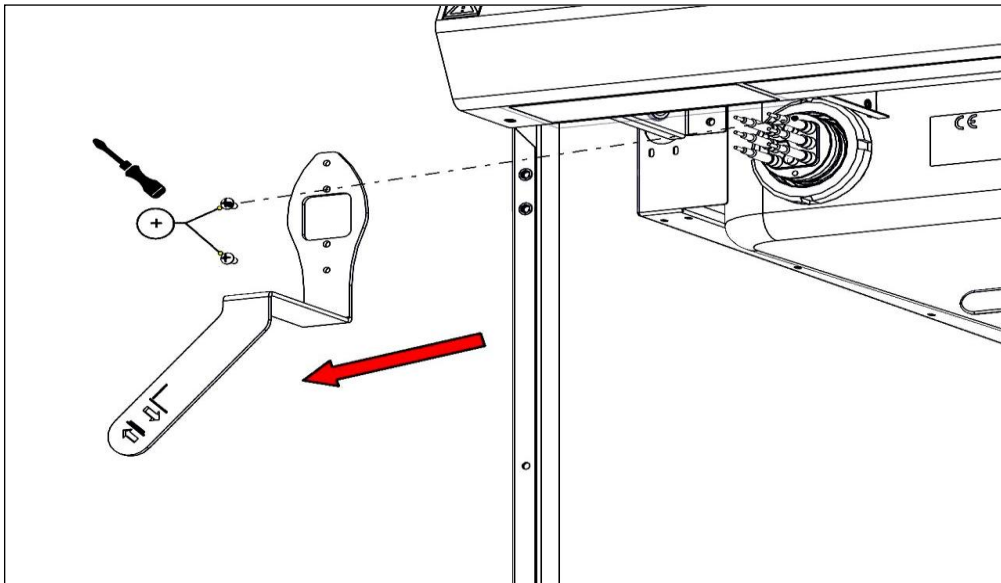
7.5.1 Remove thermostats as shown.

7.6 ELEMENT COVER REMOVAL

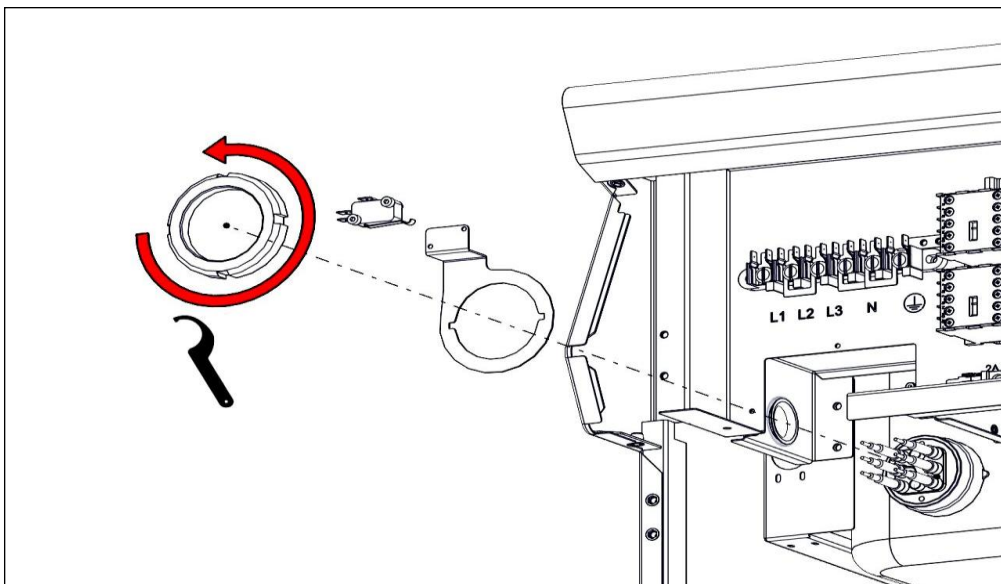


7.6.1 Remove as shown.

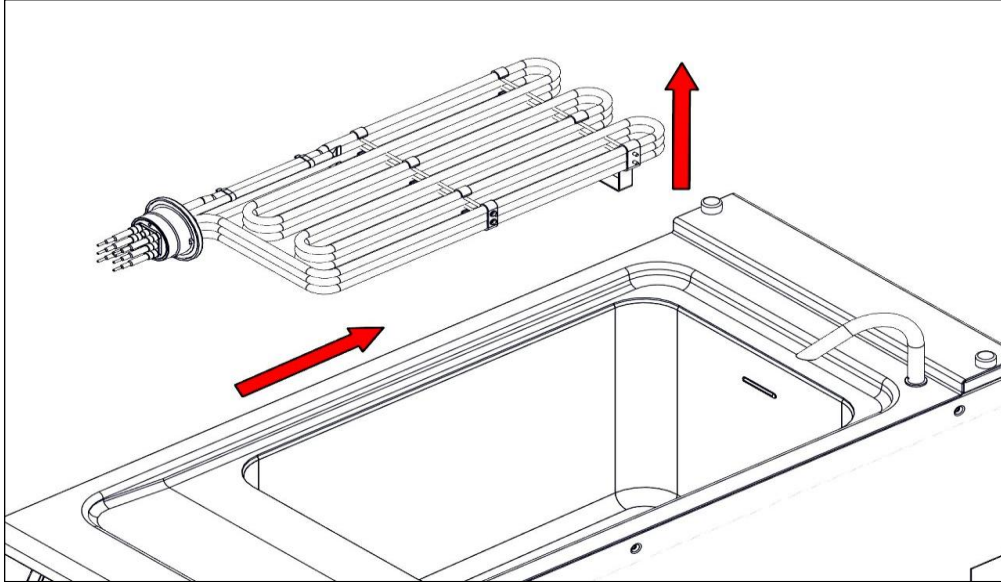
7.7 ELEMENT REMOVAL



7.7.1 Remove handle as shown.

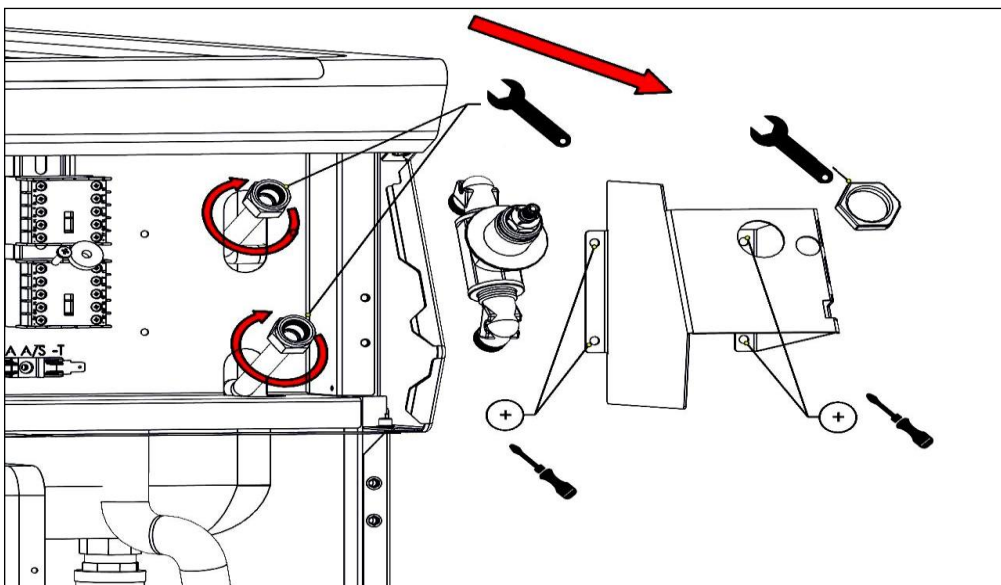


7.7.2 Remove ring nut and safety switch as shown.



7.7.3 Remove element as shown.

7.8 TAP REMOVAL



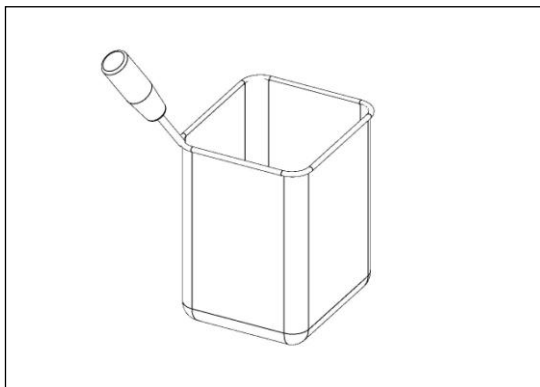
7.8.1 Remove as shown.

Replace all parts in reverse order

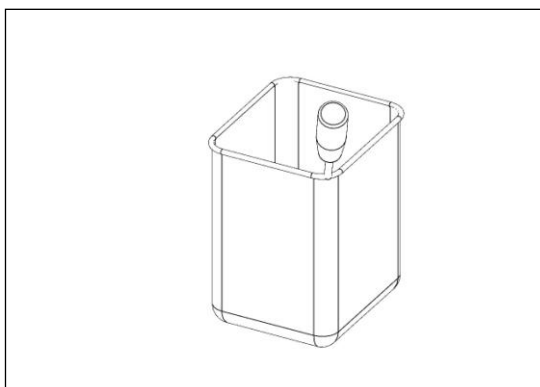
8.0 ACCESSORIES

8.1 BASKETS AND BASE PANEL

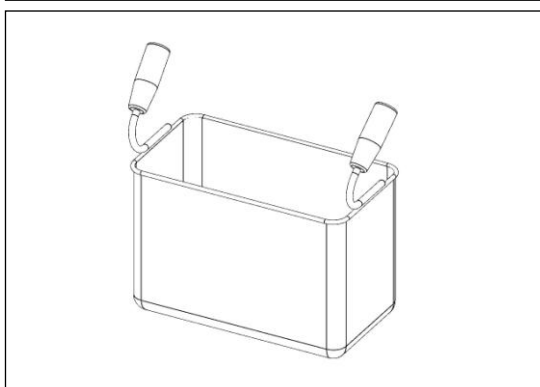
8.1.1 Left hand basket 1/6



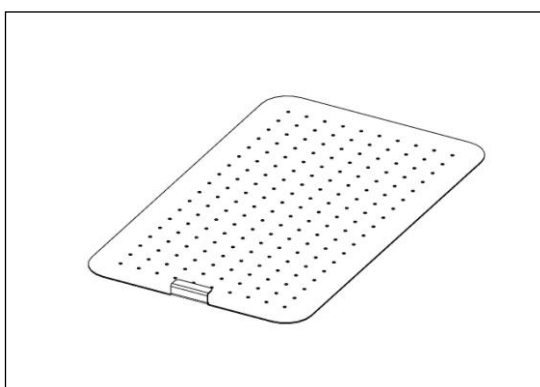
8.1.2 Right hand basket 1/6



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

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

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.

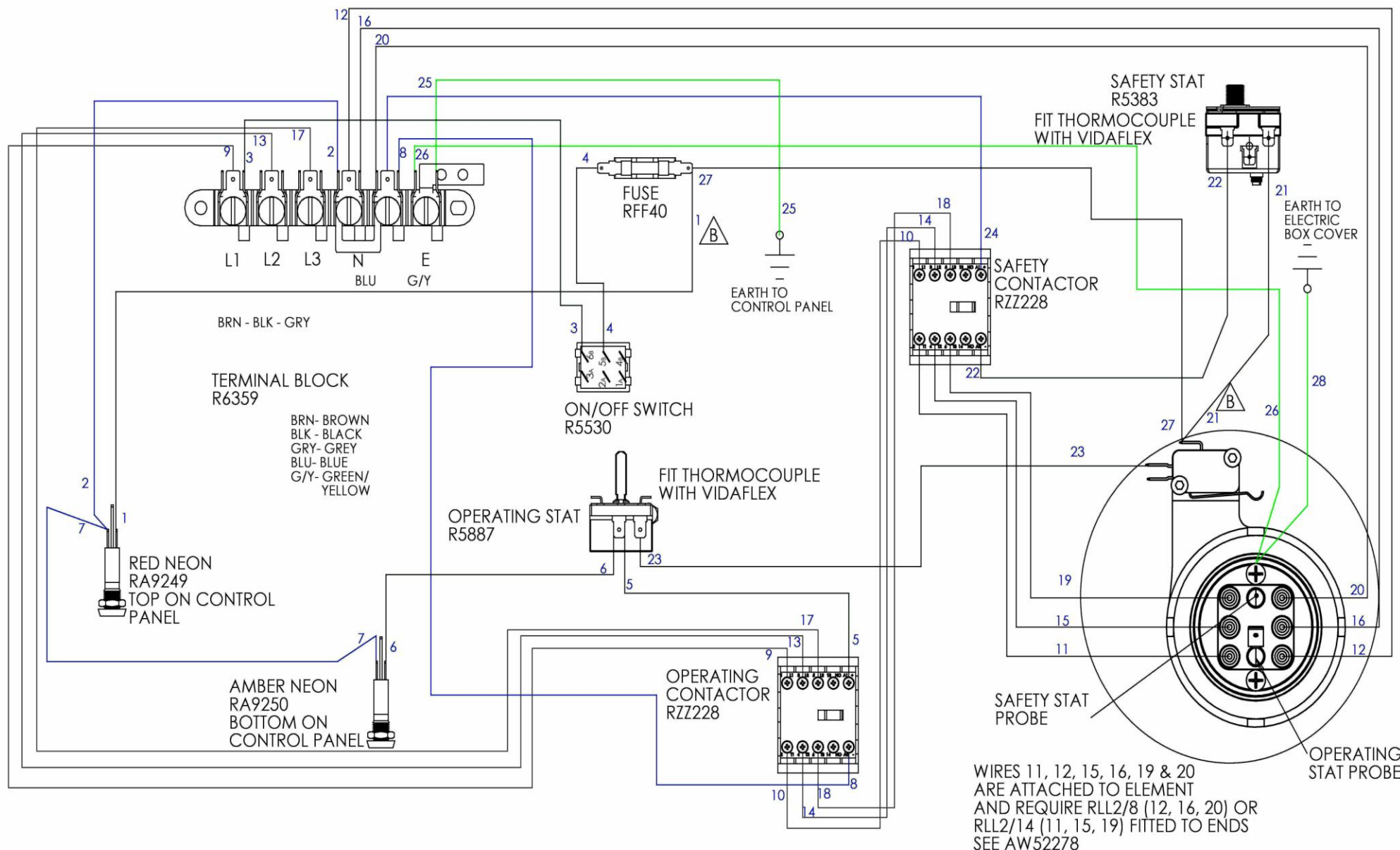
11.0 SERVICE INFORMATION

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

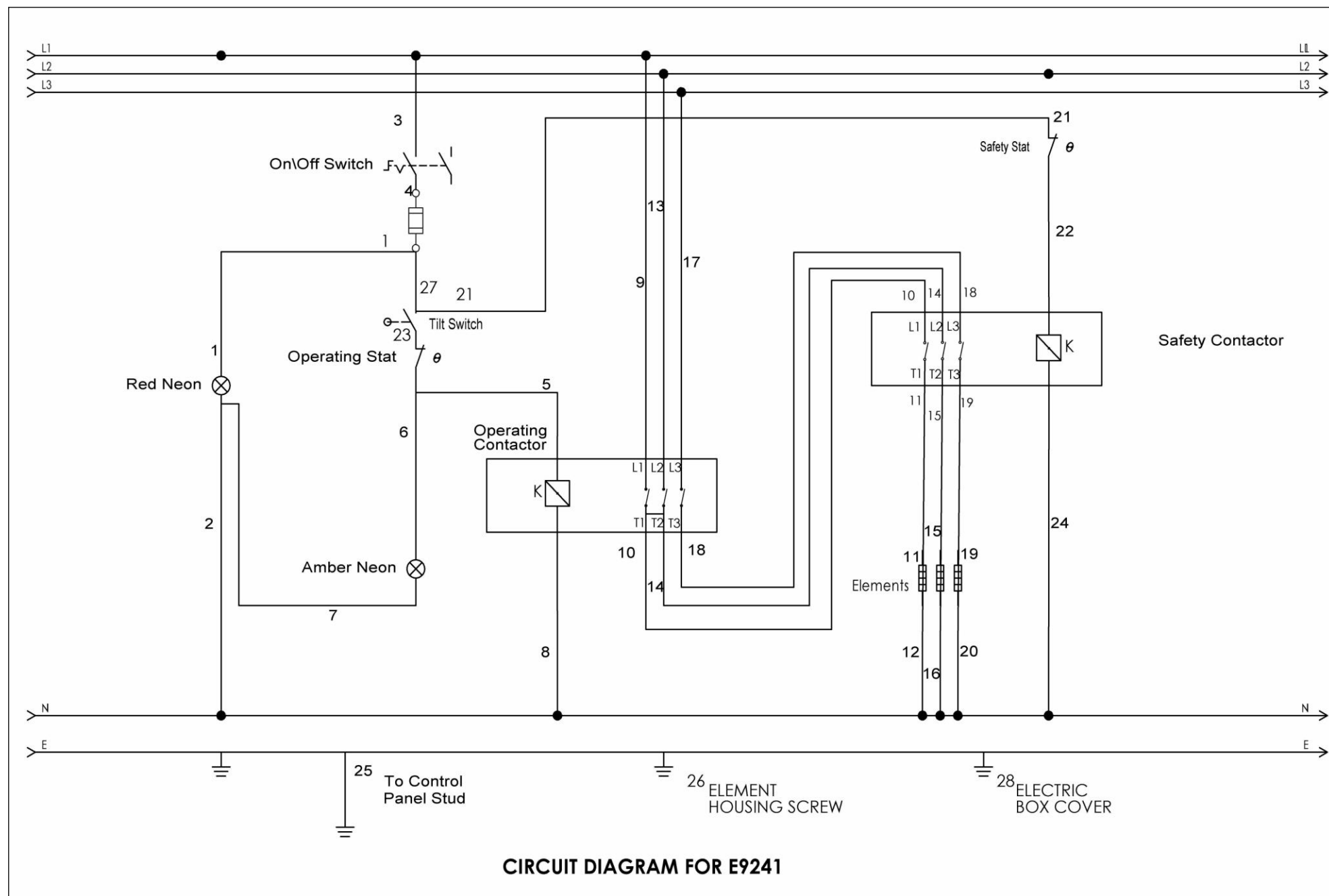
SERVICELINE CONTACT:
(UK only)
Phone: +441438 363 000

Warranty Policy Shortlist

For our warranty policy please go to www.falconfoodservice.com



WIRE DIAGRAM FOR E9241



CIRCUIT DIAGRAM FOR E9241