

E711 CONVECTION OVEN

USER INSTRUCTIONS



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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.

IMPORTANT

This appliance must only be installed by a competent person in compliance with the regulations in force at the time.

UK regulations are listed on the front of the Installation and Service Manual.

Regular servicing by a qualified person is recommended to ensure the continued safe and efficient performance of the appliance.

WARNING - THIS APPLIANCE MUST BE EARTHED!

Upon receipt of this manual, the installer should instruct a responsible person (or persons) as to the correct operation and maintenance of the unit.

This equipment is designed FOR PROFESSIONAL USE ONLY and be operated by QUALIFIED persons. It is the responsibility of the supervisor or equivalent to ensure that the user wears SUITABLE PROTECTIVE CLOTHING. Attention should also be drawn to the fact that some parts of the appliance will, by necessity, become VERY HOT and could cause burns if touched accidentally.



WEEE Directive Registration No. WEE/DC0059TT/PRO

At end of unit life, dispose of appliance and any replacement parts in a safe manner, via a licenced waste handler.

Units are designed to be dismantled easily and recycling of all material is encouraged whenever practicable.

Falcon Foodservice Equipment

HEAD OFFICE AND WORKS

Wallace View, Hillfoots Road, Stirling. FK9 5PY. Scotland.

SERVICELINE CONTACT

Phone: 01438 363 000

Fax: 01438 369 900

T100741 Ref.3

SECTION 1 - GENERAL DESCRIPTION

The oven interior is enamelled. The fan pulls air from oven chamber through a centre hole to pass over heating elements that surround fan. This blows back into chamber at top and bottom of rear panel.

A smell may be noticeable when oven is used for the first time. This will disappear after a few hours.

SECTION 2 - CONTROLS and OPERATION

CONTROLS (Refer to Figure 1)

A. Heat On Indicator Neon

This lamp will glow when oven is heating to set temperature.

B. Temperature Control/Fan Switch

This control allows an oven temperature to be set between 50° and 270°C.

C. On/Off Switch

Turns power to the unit on and off.

D. Timer

This is a countdown clock with up to 120 minutes (2 hours) operation or manual operation.

E. Oven Light Switch

Oven lamp will light when button is pressed down.

F. Limit Device Reset Button

150mm behind control panel on base panel.

SECTION 3 - OPERATION

3.1 CONNECT TO POWER

Ensure oven is connected to electrical power supply.

3.2 SWITCHING ON

Press on/off switch (C) down to turn oven fan on. Turn timer knob (D) to desired setting, anti-clockwise for manual setting or turn clockwise to required timed setting.

Turn temperature control knob (B) and heat indicator lamp (A) will glow to signal that heat is required. This will go out when set oven temperature has been reached.

3.3 SWITCHING OFF

Turn temperature control knob (B) fully anti-clockwise to 0 position when oven is not in use. Turn off switch (C).

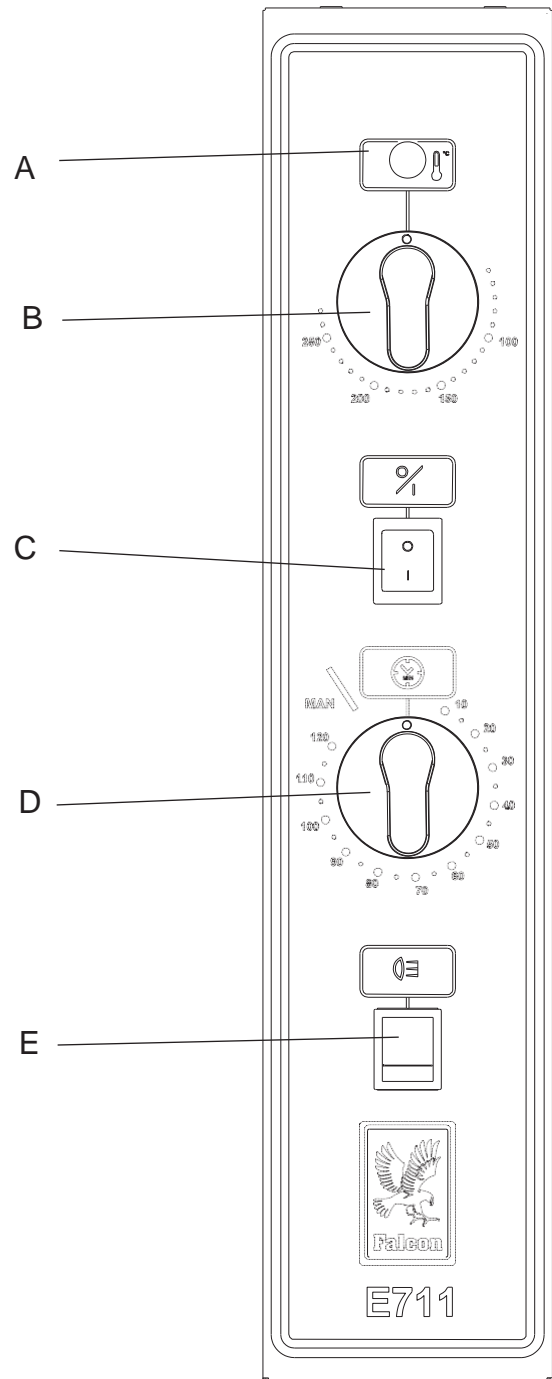


Figure 1

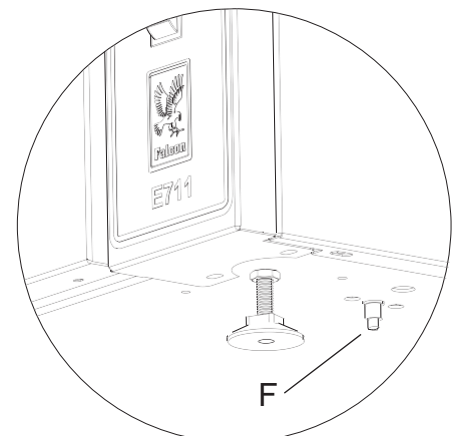


Figure 2

3.4 LOADING

When oven has reached selected temperature, heat indicator neon (A) will go out. This signals that the oven is now ready to be loaded.



Note - the elements will continue to go on and off to ensure a steady temperature. Heat indicator neon will therefore switch ON and OFF after initial heat up period.

Load oven quickly to minimise heat loss. The temperature and amount of food loaded will affect the setting and heat will be supplied when oven has been loaded and the door is closed.

Overloading will affect cooking performance.

3.5 SHELVES

Three shelves are supplied and six runner positions are available.

A roasting tin should be placed below any meat to collect residual juices for gravy.

This model is designed primarily as a general purpose oven. However, it can be used to deliver industry standard baking results across 2 shelves depending on the item(s) being baked.

If greater throughput is required, Falcon offers a range of powerful convection ovens, details of which are available from your preferred dealer.

3.6 TIMER

3.6.1 Buzzer (Cook Mode Only)

Timer knob is marked in minutes. To operate, turn knob fully clockwise to required setting. This is a countdown clock. When timer reaches zero, buzzer will sound and heating elements will switch off.

To operate in manual mode, turn timer knob (D) to "MAN" setting.

3.6.2 Switching The Timer Off

Turn timer knob (D) to "MAN" position.

3.7 HIGH TEMPERATURE LIMIT DEVICE

This ensures that the oven does not overheat. If device trips, it may be reset by pushing button (F).

If problem persists, it will be necessary for a service engineer to investigate and rectify the cause.

SECTION 4 - CLEANING and MAINTENANCE



Warning

NEVER ALLOW WATER OR STEAM TO COME INTO CONTACT WITH THE FAN OR ELECTRICS DURING CLEANING.

WHEN CLEANING OVEN INTERIOR, BE CAREFUL NOT TO DISTURB THE TEMPERATURE CONTROL SENSORS WHICH ARE LOCATED ON THE RH WALL.

Oven Exterior

To remove greasy finger marks, wipe with warm soapy water. Rinse with a cloth dampened in clean water and dry thoroughly.

On occasion, the stainless steel may be polished using a proprietary brand of stainless steel cleaner.

Oven Interior

The following steps should be taken during cleaning.

1. Allow oven to cool.
2. Remove shelves and both shelf supports. Soak these in a sink filled with soapy water.
3. Clean oven chamber.
4. Use a scouring pad to scrub components being soaked in sink. Rinse parts thoroughly after scrubbing.
5. Replace shelf supports and shelves within oven cavity.

Hint

A tray lined with foil, positioned upon oven floor will protect base by catching drips and debris.

Remove any staining using a mild sponge scourer moistened with hot soapy water.

Stubborn stains can be cleaned with a proprietary oven spray and observing manufacturer recommendations for use.