

# E7202S CONVECTION OVEN

## USERS INSTRUCTIONS

**CAUTION: Read the instructions before using the appliance.**



**SECTION 1 - GENERAL DESCRIPTION**  
**SECTION 2 - CONTROLS and OPERATION**  
**SECTION 3 - CLEANING and MAINTENANCE**  
**SECTION 4 - COOKING HINTS**

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

T100677 Ref. 7

## SECTION 1 - GENERAL DESCRIPTION

The E7202 ovens have a stainless steel interior. The fan pulls air from oven chamber through a centre hole and passes it over heating elements that surround the fan. This blows back into the chamber at top and bottom of rear panel.

A smell may be noticeable when the 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.

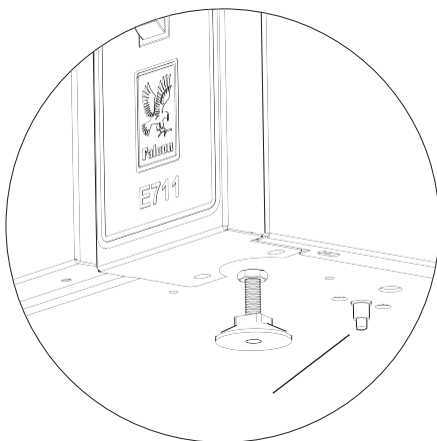


Figure 2

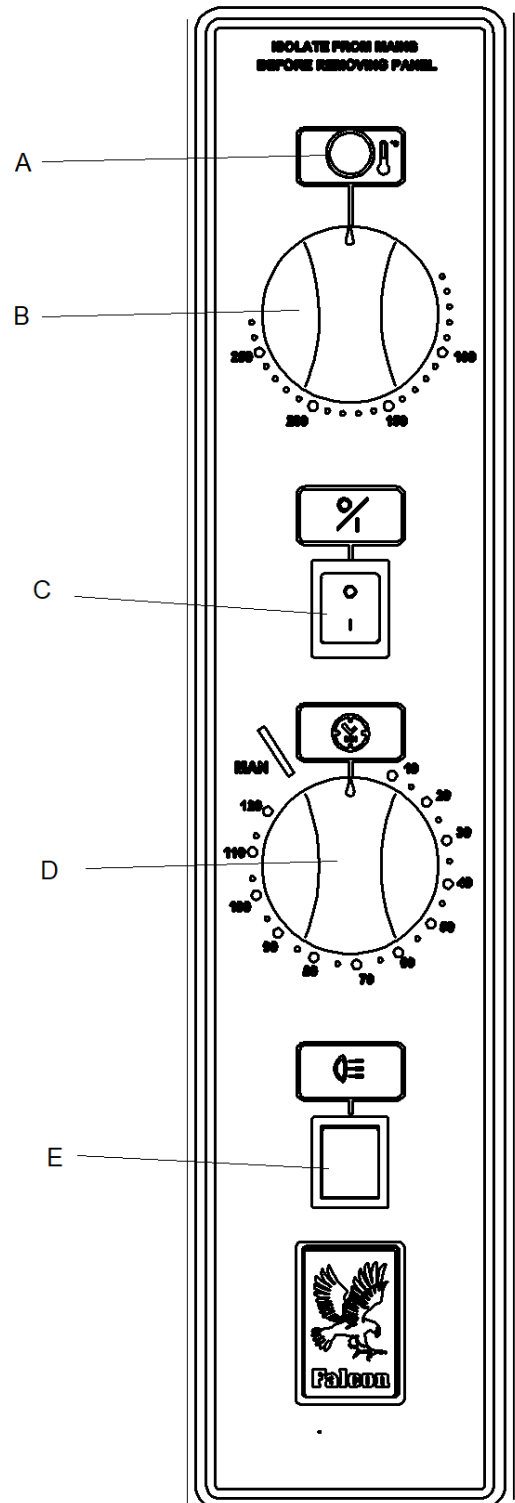


Figure 1

## SECTION 3 – OPERATION

### 3.1 CONNECT TO POWER

Ensure oven is connected to electrical power supply. The power indicator lamp (A) should glow.

### 3.2 SWITCHING ON

Turn temperature control knob (B) clockwise to desired temperature setting. Oven fan will rotate and heat indicator lamp (C) will glow to signal that heat is required. The light will go out when correct 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. The fan should stop.

### 3.4 LOADING

When oven has reached selected temperature, the heat indicator light (C) will go out. Oven is now ready to be loaded. **Note-** heat will continue to go on and off to ensure a steady temperature. Heat indicator light 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 oven temperature. The heat will therefore come on as soon as oven has been loaded. Overloading oven will affect cooking performance.

### 3.5 SHELVES

The shelves are designed so that they cannot be accidentally removed from the rail.

To remove a shelf, pull forward to stop position, then tilt it upward.

When inserting a shelf, ensure that rail stop is at rear, pointing downward.

Six runner positions are available. Top position is intended for use when a joint is hung from shelf. A roasting tin should be placed on base to catch meat juices.

### 3.6 TIMER

#### 3.6.1 Buzzer (Cook Mode Only)

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

#### 3.6.3 Switching The Timer Off

Turn timer knob to 'MAN' when above operations are not required. This will switch main temperature control back on.

### 3.7 High Temperature Limit Device

This ensures that oven does not overheat. If device trips, it may be reset by pushing button detailed in Figure 2.

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 THE 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 oven interior consists entirely of stainless steel.

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.

## SECTION 5 - COOKING GUIDE

The following times and temperatures are provided as a guide. These will vary with the quantity and quality of the food being prepared.

Food Product	Shelf Position	Shelf Quantity	Temp (°C)	Time (mins)
Sultana Scones (¾")	2, 4, 6	12	200	10½
Vol-au-Vent Cases ( Medium)	2, 4, 6	12	210	15
Jacket potatoes (8oz)	2, 4, 6	12	250	60
Plain Scones (½")	2, 4, 6	12	200	9
Bread Rolls (2oz)	2, 4, 6	6	210	10
Bread Loves (500g tin)	3, 6	3	200	35
Yorkshire Puddings (3 x 12)	2, 4, 6	12	230	28
Quiche Bases (blind)	2, 4, 6	4	170	18
Quiche Loraine (6" dia)	2, 4, 6	4	165	27