

E3478 Steaming Oven

INSTALLATION and SERVICING INSTRUCTIONS



IMPORTANT

The installer must ensure that the installation of the appliance is in conformity with these instructions and National Regulations in force at the time of installation. Particular attention **MUST** be paid to:

BS7671 IEE Wiring Regulations
Electricity at Work Regulations
Health and Safety at Work Act Fire
Precautions Act
National Water Regulations EN1717

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.

WARNING: THIS APPLIANCE MUST BE EARTHED.

On completion of the installation, these instructions should be left with the Engineer-in-Charge for reference during servicing. Further to this, The Users Instructions should be handed over to the User, having had a demonstration of the operation and cleaning of the appliance.

IT IS MOST IMPORTANT THAT THESE INSTRUCTIONS BE CONSULTED BEFORE INSTALLING AND COMMISSIONING THIS APPLIANCE. FAILURE TO COMPLY WITH THE SPECIFIED PROCEDURES MAY RESULT IN DAMAGE OR THE NEED FOR A SERVICE CALL.

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.



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

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T100790 Ref.12

IMPORTANT INFORMATION

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

SECTION 1 - INSTALLATION

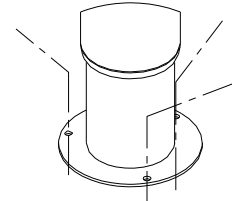


UNLESS OTHERWISE STATED, PARTS WHICH HAVE BEEN PROTECTED BY THE MANUFACTURER ARE NOT TO BE ADJUSTED BY THE INSTALLER.

1.1 MODEL NUMBERS, NETT WEIGHTS and DIMENSIONS

Model	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)
E3478 Steaming Oven	600	840	1625	92

Figure 1



1.2 SITING

The unit **MUST** be installed upon a **FIRM, LEVEL** floor in a well-lit position. It requires to be secured to this surface.

The oven can be positioned to within 150mm of a combustible wall.



WARNING:
ALWAYS TAKE CARE WHEN MOVING THE APPLIANCE AS IT IS HEAVY.
ALWAYS USE SAFETY GLOVES AND ENCLOSED FOOTWEAR.
DO NOT PULL THE APPLIANCE BY THE HANDLE.

1.3 ELECTRICITY SUPPLY

The unit is designed to be connected to an AC supply only, i.e., single phase or 3 phase 4 wire. The cable entry is located at rear of appliance (25mm conduit).

The supply must be installed using a suitable isolating switch with a minimum contact separation of 3mm in all poles. All wiring must be executed in accordance with regulations listed on the cover of this document.

Ensure that the mains power cable is routed free from the appliance to avoid damage.

We recommend supplementary electrical protection with the use of a residual current device (RCD). Periodical testing, repair and fixing wiring connection should only be undertaken by a skilled and competent electrician.



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 a conductor having a normal cross-sectional area of up to 10mm². It is located on the rear panel and is identified by the following symbol and must only be used for bonding purposes.

1.4 ELECTRICAL RATING

The rating is as stated below.

Model	L1	L2	L3
E3478 Steaming oven	12.25A	12.25A	12.25A

1.5 WATER SUPPLY (IRN R001)



**WARNING:
THIS UNIT SHALL NOT BE USED EMPTY.**

The appliance is intended for connection to a main water supply only. **The unit must be connected in accordance with R160 and that an `Approved` double check valve or some other no less effective device providing backflow prevention protection to at least fluid category three shall be fitted at the point of connection(s) between the water supply and the fitting or appliance.**

Supply pressure must be within the range of 0.5 to 5 bar. A stop cock must be fitted in an easily accessible position on the supply to enable shut off for cleaning and maintenance.

The front trough drain should be sited over a floor grating where possible.

SECTION 2 – ASSEMBLY and COMMISSIONING

2.1 ASSEMBLY

1. Position the unit and level by adjusting the screwed feet. Secure to the floor using the fixing points provided. (*Figure 1*)
2. Check that all packing is removed from the oven compartment and from the water cistern area at the rear.
3. Ensure also that the steam vent is clear.
4. Check shelf runners hang properly upon brackets.

2.2 CONNECTION TO ELECTRICAL SUPPLY

Remove the control panel (*2 fixings at the bottom, 1 at the top*) and connect to the electricity supply.

All ovens are supplied for use on either a 3-phase/4 wire supply or a single-phase supply. Terminals are arranged for direct connection to 3 phase/4 wire supplies. If a single-phase supply is to be used, it will be necessary to link terminals L1, L2, and L3 to form line terminal.

Check supply voltage corresponds to the data plate details.



**WARNING:
THIS APPLIANCE MUST BE EARTHED USING THE TERMINAL PROVIDED.**

2.3 CONNECTION TO WATER SUPPLY

1. Connect water supply. The cistern ball valve has been set to achieve the correct level, but this should be checked. The level is indicated by a mark on the inner wall of the cistern that corresponds to a 60mm water depth in the well. An additional level mark is located on the oven chamber wall.
2. Test the unit by switching to Position 3, i.e. highest setting. Steam should escape freely from the vent pipe within 15 minutes and the control knob can be turned down to a lower setting.
3. Check door seal is in good condition. When the oven is operating on full steam, there should be no escape of steam around the door periphery. Condensed water should not drip into the trough when the door is securely closed.

Adjust the seal and/or door hinges as necessary.

2.4 INSTRUCTIONS TO THE USER

Wherever possible, the user should be instructed in the general operation of the unit and made familiar with the location of isolating switch and main water cock.

SECTION 3 - MAINTENANCE

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 the sale.

Warranty calls can be made between 8:30 am and 5:00 pm on 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 the data plate
2. Serial number – found on the 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.

3.1 ADJUSTING DOOR FIT

Check that the door seal is in good condition.

When the oven is operating on full steam there should be no escape of steam around the door periphery. Condensed water should not drip into the trough when the door is securely closed.

If the seal is damaged, remove the seal by pulling away from the door.

Replace the seal by firmly pushing the new seal into the door frame until fully home.

To adjust the door, catch:

Undo the lock nut on the door catch Adjust the catch

Tighten lock nut

3.2 ELECTRICAL MAINTENANCE



WARNING:
BEFORE ATTEMPTING ANY ELECTRICAL MAINTENANCE, SWITCH OFF THE MAIN 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 Schedule. 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.

3.2.1 Elements - To Replace

1. Turn off the mains water cock and drain the oven well.
2. Remove the element cover and connections to the faulty element.
3. Remove elements using a suitable spanner.
4. When fitting the replacement, place the rubber washer on the inside of the well and fibre washer on the outside. Tighten the fixing nut firmly and replace the electrical connections.
5. Fill the tank with water and check for leaks before replacing the cover and switching it on.

3.3 CONTROL SWITCH and NEON INDICATORS Access to control gear components is gained upon removing the control panel. Undo fixings at top of the panel.

3.3.1 Control Switch

To remove, pull off the control knob and release the fixing nuts.

3.3.2 Neon Indicator

To remove, remove terminals and undo the nut. Replace in reverse order.

T3.3.3 Ball valve

Turn off the water supply. Drain steamer at draw-off tap. Remove the lid from the cistern.

Remove the split pin from the valve body.

Raise the arm slightly and withdraw from the valve socket. Unscrew the cap at the valve end and pull out the valve plug. Clean all parts with a soft rag (*abrasives must not be used*).

Replace in reverse order. Test soundness.

Flush out pipes to the reservoir. Allow the reservoir to refill.

3.4 DOUBLE CHECK VALVE

This component is maintenance free.

This water supply safety feature must always be fitted to prevent backflow. Ensure the flow direction arrow points toward the ball valve inlet.

SECTION 4 - SPARE PARTS

When ordering spares, always quote unit type and serial number.

This information will be found on the data plate.

E3478 Wiring Diagram

