



F900 SERIES

User, Installation and Servicing instructions

OPEN TOP & RANGES

G9042, G9042A,
G9084, G9084A, G9084B,
G90126, G90126A, G90126B,
G9184, G9184A, G9184B

Read these instructions before use

DATE PURCHASED: _____

MODEL NUMBER: _____

SERIAL NUMBER: _____

DEALER: _____

SERVICE PROVIDER: _____

T100874

REV.14

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. 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•



• SPANNER



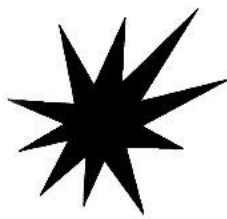
• SCREWDRIVER



• COOKING OIL



• GREASE



• SPARK IGNITION



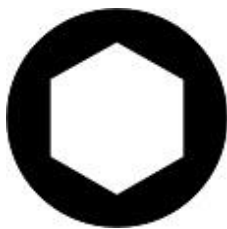
• FLAME



• WARNING



• VIEWPORT



• ALLEN KEY



•IGNITER



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, all appliances must be earthed.

This equipment is for professional use only and must be used by competent persons.

The installer must instruct the responsible person(s) of the correct operation and maintenance of the appliance.

Training and competence

To help ensure the safe use of this appliance there is a requirement for you to provide whatever information, instruction, training and supervision as is necessary to ensure, so far as is reasonably practicable, the health and safety of all users.

For further help and information on training and competence we would refer you the Health and Safety Executive website; www.hse.gov.uk document ref: health and safety training INDG345. International customers should default to the health and safety guidelines provided by your government body.

Risk assessment

As part of managing the health and safety of your business you must control any risks identified in your commercial kitchen. To do this you need to think about what might cause harm to people and decide whether you are taking reasonable steps to prevent that harm. This is known as risk assessment. It is important to consider the environment around the product as well as the product itself. For example oil or food spills will present a significant risk so users so the need to immediately clean up such spills must be reflected in staff training.

For further help and information on risk assessments we would refer you to you the Health and Safety Executive website; www.hse.gov.uk document ref: risk assessment INDG163. International customers should default to the health and safety guidelines provided by your government body.

Cleaning and maintenance

When removing heavy items to aid cleaning or maintenance particular care should be taken. A manual handling risk assessment is the best way to determine the level of risk to anyone using or maintaining this equipment. To help with such an evaluation we have included the weights of individual components that may present significant risk.

For further help and information on manual handling and associated risk assessment we would refer you to you the Health and Safety Executive website; www.hse.gov.uk document ref: manual handling at work INDG143. International customers should default to the health and safety guidelines provided by your government body.

The cleaning of fryers or other products that use hot oil present significant risks to end users and particular care should be taken. Cold water and hot oil for example are an explosive mix and should be avoided at all costs.

Other useful references for health and safety issues

www.hse.gov.uk

Essentials of health and safety at work ISBN978

Noise at work INDG362

Safe systems of work

Other notes added to the body of the instructions

Only competent persons are allowed to service or convert the appliance to another gas type.

Gas appliances must have a stop cock fitted in the supply pipe work. The user must be familiar with the location and operation of this device in order to turn off the supply of gas in the event of an emergency.

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.

This appliance may be discolored due to testing.

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.

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1.0 APPLIANCE INFORMATION

These appliances have been UKCA/CE-marked based on compliance with the Gas Appliance Regulations/Product Safety and Metrology Regulations for the Countries, Gas Types and Pressures as 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									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

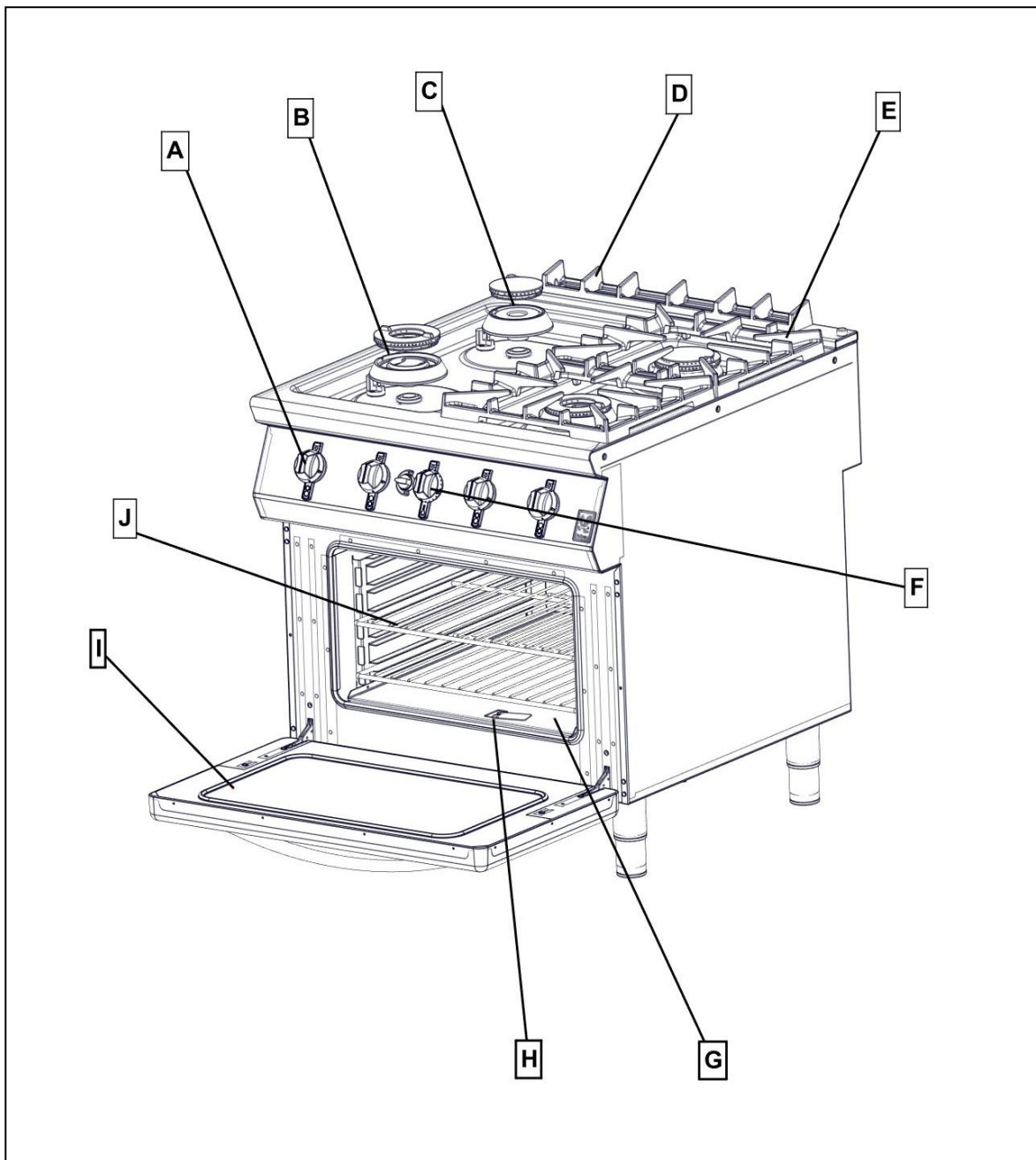
J - Total Electrical Power

K - Magnetic Field Frequency

L - Electrical Phase Loading

2.0 OPERATION

COMPONENT PARTS



A – Hob Control

B – 9.5 / 7kW Burner

C – 4.2kW Burner

D – Flue Capper

E – Pan Support

F – Oven Control

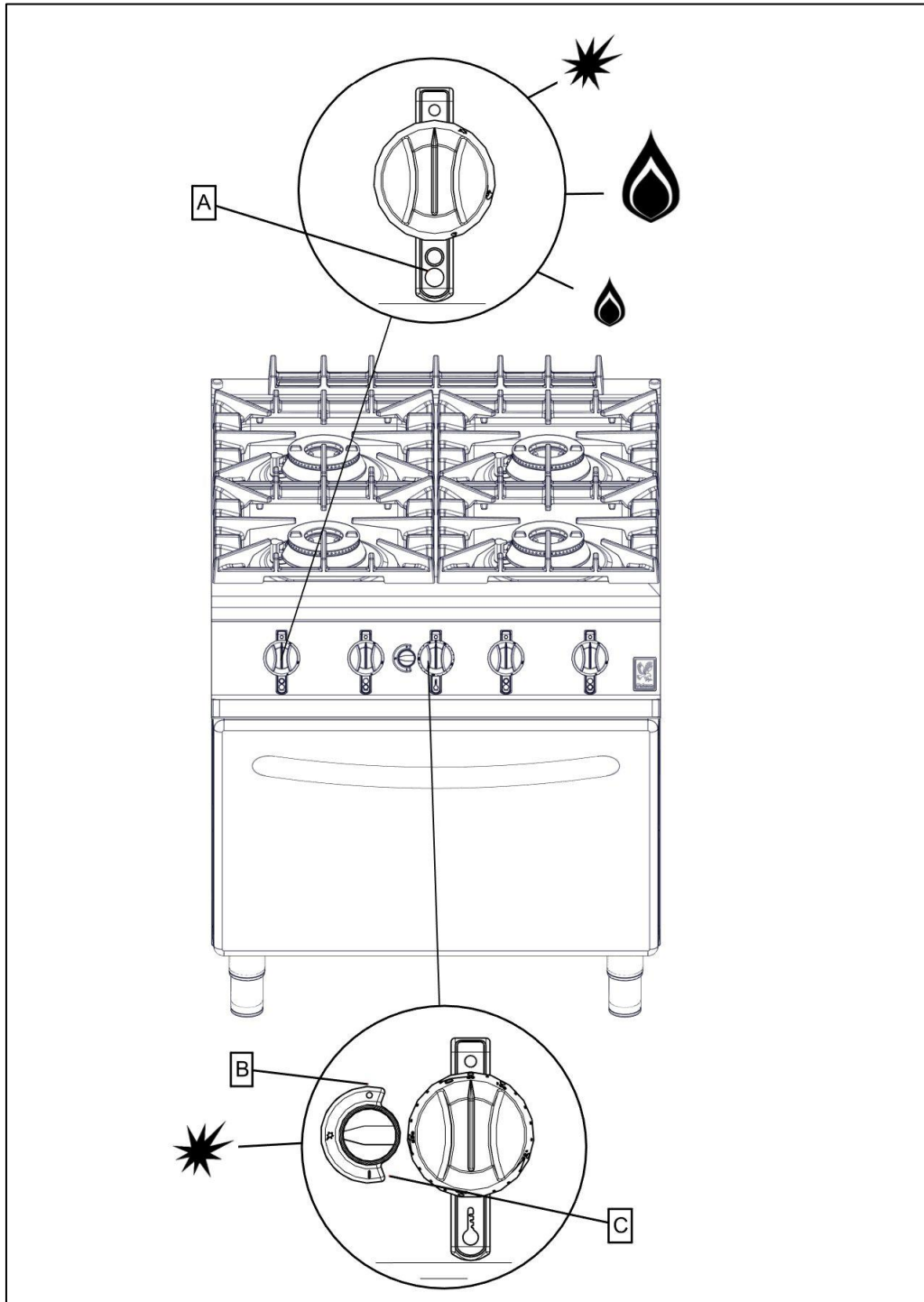
G – Drip Tray

H - Viewport

I – Door

J - Shelf

CONTROLS



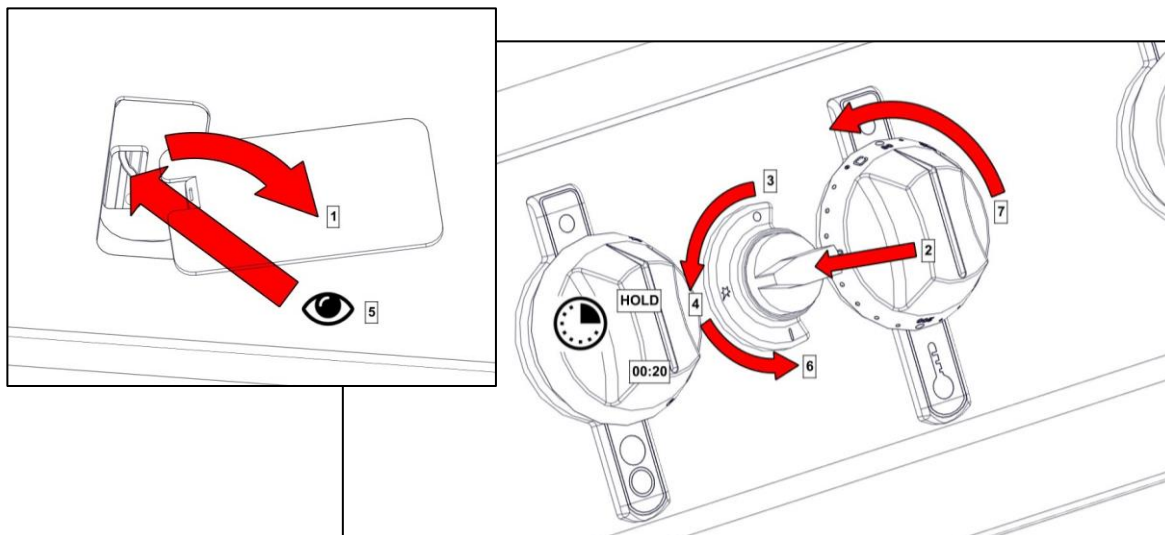
A – Zone Indicator

B –Oven Pilot OFF

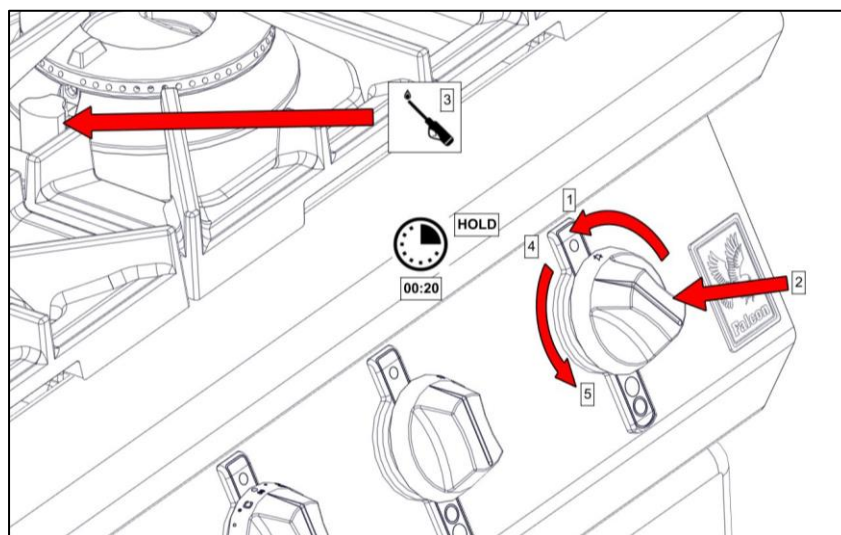
C – Oven Pilot ON

USING THE APPLIANCE

- 2.1.1 Before use, clean the appliance. See section 3.0.
- 2.1.2 **Oven** - Ignite the Pilot burners as shown. Push the knob in to turn.
- 2.1.3 Use temperature control knob to adjust temperature.
Initial oven heat up time will be approximately 30 minutes from ambient.
- 2.1.4 **Caution:** Opening the oven door will result in the escape of hot air. Care should be taken to avoid being burned by such action.



- 2.1.5 **Hob** - Ignite the Pilot burners as shown. Push the knob in to turn.



IF A BURNER TURNS OFF, WAIT 3 MINUTES BEFORE RE-LIGHTING.

- 2.1.6 The pan supports will safely accommodate pans from Ø125mm to Ø380mm.
Never leave products that are being used unsupervised and always turn products off at the end of service.
Never add cold liquids to hot oil as an explosion may occur.

TURNING THE BURNERS OFF

- 2.1.7 Oven - Turn pilot knob to 'OFF' position. Look through the view port to make sure the pilot is off.
- 2.1.8 Hob – Turn control knob to "OFF" position.

3.0 CLEANING AND MAINTENANCE

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.

Never clean products whilst they are hot.

All spills on to the product and on floor should be cleaned up immediately.

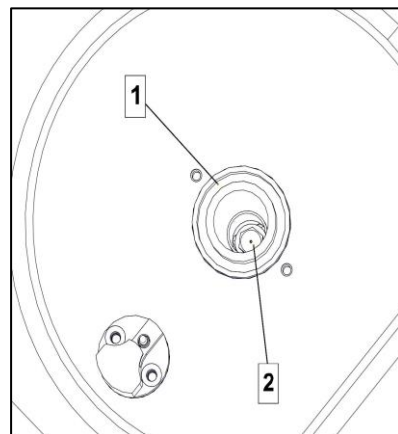
HOB

- 3.1.1 At the end of each day or cooking period, turn off and cool down.
- 3.1.2 Remove pan supports, burners and pilot shields if fitted.
- 3.1.3 Clean the hob using soap and water ensuring that no food debris falls down into the burner venturi (1).
- 3.1.4 If debris is evident at the base of the venturi or on the injector (2) then this must be cleared prior to use using a non metallic implement such as a wooden skewer.



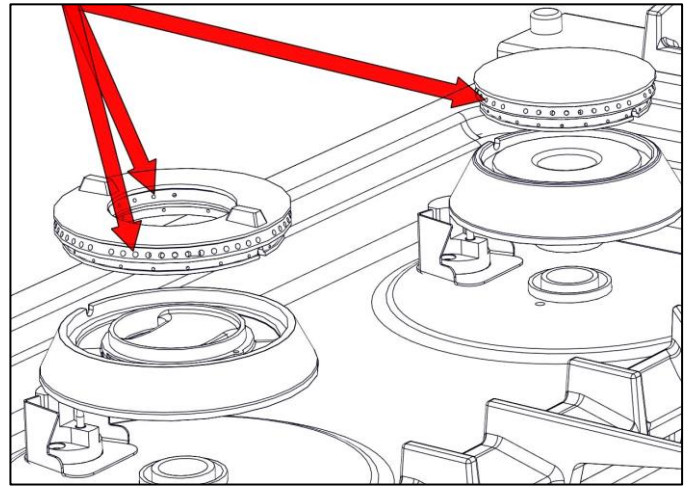
FAILURE TO CLEAN THIS WILL BE DETRIMENTAL TO THE PERFORMANCE OF THE BURNER.

Take care when removing pan supports as they are heavy items. (6kg)

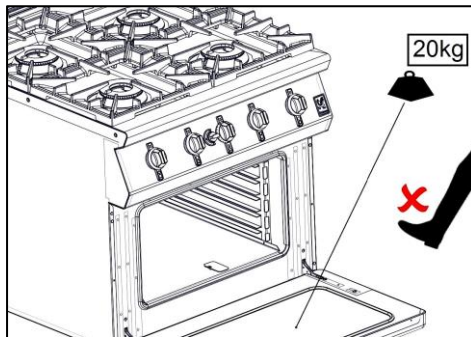


- 3.1.5 Clean the pan supports and pilot shields using soap and water.

3.1.6 Clean the burners as follows:-
 Clean with soap and water. Ensure all burner ports as shown are clean and free from food or cleaning materials; use a non metallic implement to remove stubborn debris. Rinse under water & dry with absorbent paper. Put a few drops of vegetable oil onto a piece of absorbent paper and wipe over the burner. Replace the burner components and light them for a few minutes.

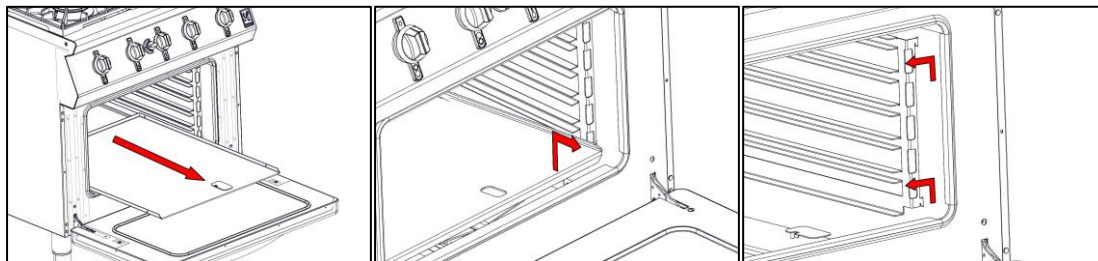


OVEN



3.1.7 Turn off and cool down.

3.1.8 Remove base tray, base plate and shelf hangers.

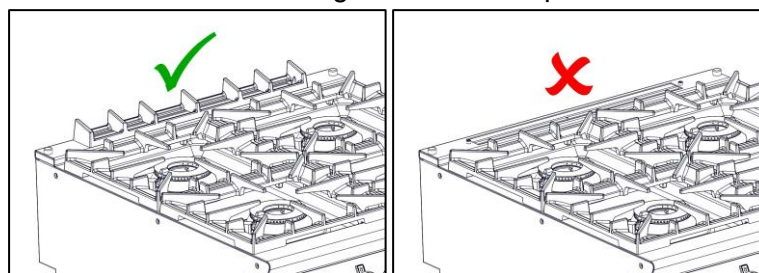


3.1.9 Clean oven chamber using soap and water.

3.1.10 Clean shelves and base tray using soap and water.

FLUE CAPPER

3.1.11 The flue capper can be removed for cleaning but must be replaced for use.



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

Take care when removing the flue capper as it is a heavy item (2.5kg)

4.0 SPECIFICATION

TABLE A – Technical Data

TABLE A							
		G20		G31		G30	
Oven							
Injector		230		135			
Pilot Injectors		31.2		25			
Supply Pressure	mbar	20		37		29	50
	Inches w.g	8		14.9		11.6	20.1
Operating Pressure	mbar	14		37		29	
	Inches w.g	6		14.9		11.6	
Open Top							
Rate	KW	9.5	4.2	7	4.2	7	4.2
Injector	mm	2.35	150	130	105	130	105
Pilot Injectors	mm	0.41		0.25			
Low Rate Screw		100	80	80	60	80	60
Supply Pressure	mbar	20		37		29	50
	Inches w.g	8		14.9		11.6	20.1
Operating Pressure	mbar	20		37		29	
	Inches w.g	8		14.9		11.6	

TABLE B – Heat Input, G20

Heat Inputs – G20													Burners		
		G9042	G9042A	G9084	G9084A	G9084B	G90126	G90126A	G90126B	G9184	G9184A	G9184B	HOB	HOB	Oven
Total Input	kW _{net}	19	13.7	38	27.4	32.7	57	41.1	51.7	45.5	34.9	40.2	9.5	4.2	7.5
	Btu/hr _{gross}	71,331	51,433	142,662	102,867	122,765	213,993	154,300	194,096	170,819	131,024	150,922	35,666	15,768	28,157
	m ³ /H _{net}	1.87	1.35	3.73	2.69	3.21	5.60	4.04	5.08	4.47	3.43	3.9	0.93	0.41	0.74
Reduced Heat Input	kW _{net}	4.4	3.8	8.8	7.6	8.2	13.2	11.42	10.7	8	7.6	8.2	2.2	1.6	0
	Btu/hr _{gross}	16519	14266	33038	28532	30785	49556	42799	40171	30034	28532	30785	8259	6007	0
	m ³ /H _{net}	0.43	0.37	0.86	0.75	0.81	1.30	1.12	1.05	0.79	0.75	0.81	0.22	0.16	0.00

The pilot rate is below 0.25Kw

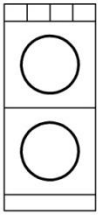
TABLE B – Heat Input, G30/G31

Heat Inputs – G30, G31													Burners		
		G9042	G9042A	G9084	G9084A	G9084B	G90126	G90126A	G90126B	G9184	G9184A	G9184B	HOB	HOB	Oven
Total Input	kW _{net}	14	11.2	28	22.4	25.2	42	33.6	39.2	35	29.4	32.2	7	4.2	7
	Btu/hr _{gross}	52,560	42,048	105,119	84,096	94,608	157,679	126,143	147,167	131,399	110,375	120,887	26,280	15,768	26,280
	kg/h G30 _{net}	1.018	0.814	2.036	1.628	1.832	3.053	2.443	2.850	2.545	2.137	2.341	0.509	0.305	0.509
	kg/h G31 _{net}	1.001	0.801	2.002	1.602	1.802	3.003	2.402	2.803	2.503	2.102	2.302	0.501	0.300	0.501
Reduced Heat Input	kW _{net}	5.6	4.4	11.2	8.8	10.0	16.8	13.2	15.6	11.2	8.8	10	2.8	1.6	0
	Btu/hr _{gross}	21024	16519	42048	33038	37543	63072	49556	58567	42048	33038	37543	10512	6007	0
	kg/h G30 _{net}	0.407	0.320	0.814	0.640	0.727	1.221	0.960	1.134	0.814	0.640	0.727	0.204	0.116	0.000
	kg/h G31 _{net}	0.400	0.315	0.801	0.629	0.715	1.201	0.944	1.115	0.801	0.629	0.715	0.200	0.114	0.000

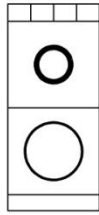
The pilot rate is below 0.25Kw

BURNER CONFIGURATIONS

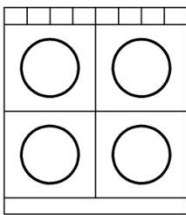
G9042



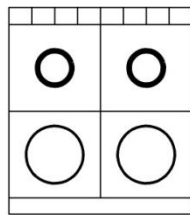
G9042A



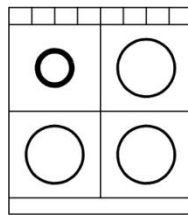
G9184/9084



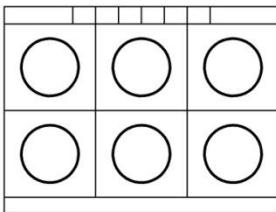
G9184A/9084A



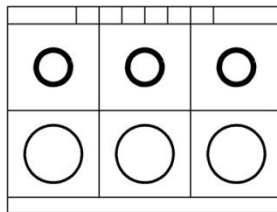
G9184B/9084B



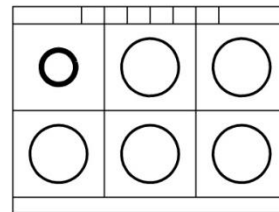
G90126





G90126A



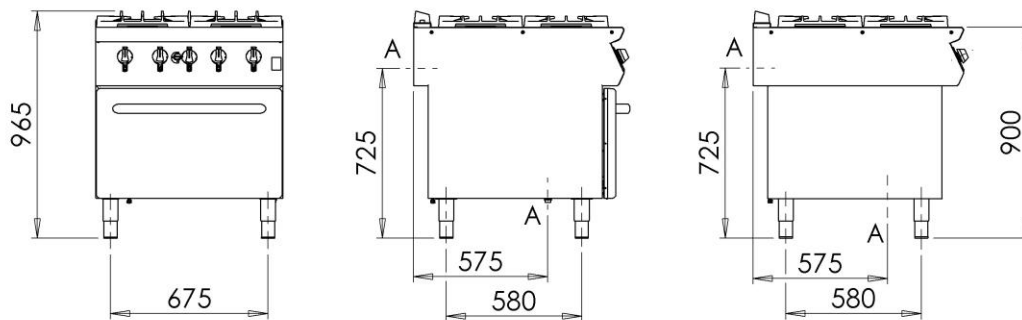
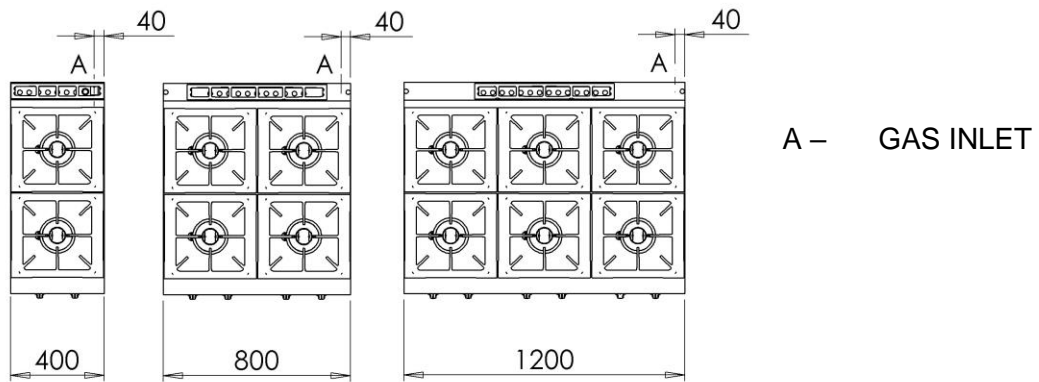
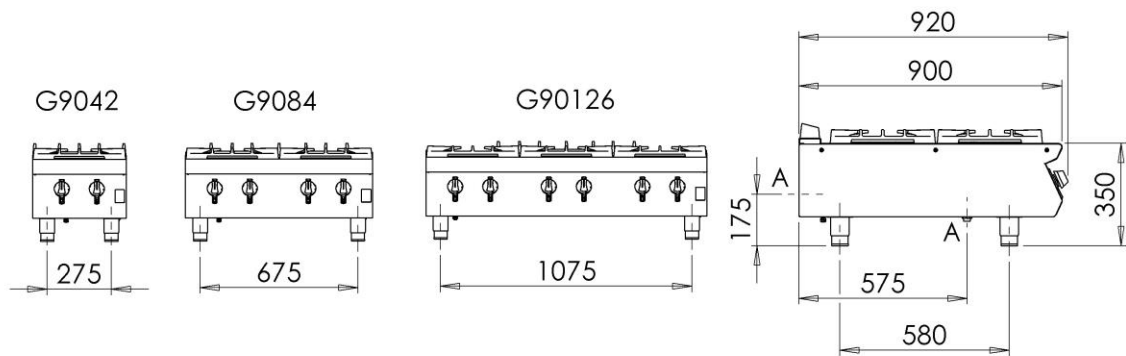
G90126B



 - 9.5/7.0kW

 - 4.2kW

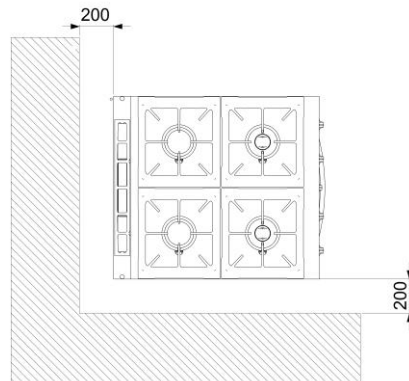
5.0 DIMENSIONS / CONNECTION LOCATIONS



A – GAS INLET

6.0 INSTALLATION

SITING / CLEARANCES



CAUTION: WALLS CLOSER THAN 200mm TO THE APPLIANCE MUST BE NON COMBUSTIBLE. IF SUITING THE NECESSARY CLEARANCES TO ANY COMBUSTIBLE WALL MUST BE THE LARGEST FIGURE GIVEN FOR INDIVIDUAL APPLIANCES INSTRUCTIONS.

6.1.1 The oven flue discharges vertically through the hob rear. There must be no direct connection of the flue to any mechanical extraction system or to the outside air. Open top burners discharge combustion products directly into the room and care should be taken not to disturb the air combustion admission or the combustion products evacuation of appliances fitted with open burners.

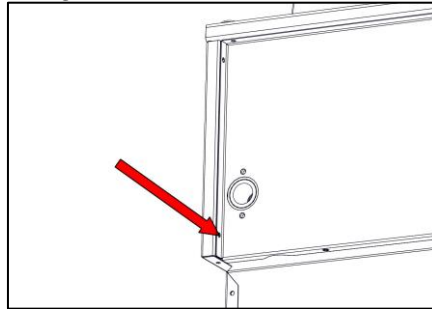
VENTILATION

6.1.2 These appliances are to be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which they are installed. Installer must consult any additional local / national regulations.

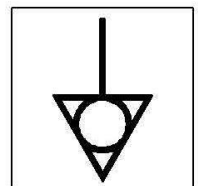
COMBUSTION AIR REQUIREMENTS											
	G9042	G9042A	G9084	G9084A	G9084B	G90126	G90126A	G90126B	G9184	G9184A	G9184B
G20	17m ³ h	13m ³ h	34m ³ h	25m ³ h	30m ³ h	51m ³ h	37m ³ h	47m ³ h	42m ³ h	32m ³ h	37m ³ h
G30	13m ³ h	10m ³ h	35m ³ h	20m ³ h	22m ³ h	37m ³ h	30m ³ h	35m ³ h	32m ³ h	27m ³ h	29m ³ h
G31	13m ³ h	10m ³ h	25m ³ h	20m ³ h	22m ³ h	37m ³ h	30m ³ h	35m ³ h	32m ³ h	27m ³ h	29m ³ h

GAS SUPPLY & CONNECTION

- 6.1.3 Installation pipe work should be fitted in accordance with local / national standards. The pipe work must not be smaller than unit gas inlet connection, i.e. Rp $\frac{3}{4}$ ($\frac{3}{4}$ " B.S.P.). If using flexible hosing, the hose must be sized to conform with the hose manufacturers specifications and must not exceed 1.5m. An isolating valve must be located close by for shut-down during an emergency or servicing.
- 6.1.4 If flexible hose is used, it shall comply with national requirements. These must be periodically examined and replaced as necessary. If a retention chain is required then attach this to the fixing shown below.

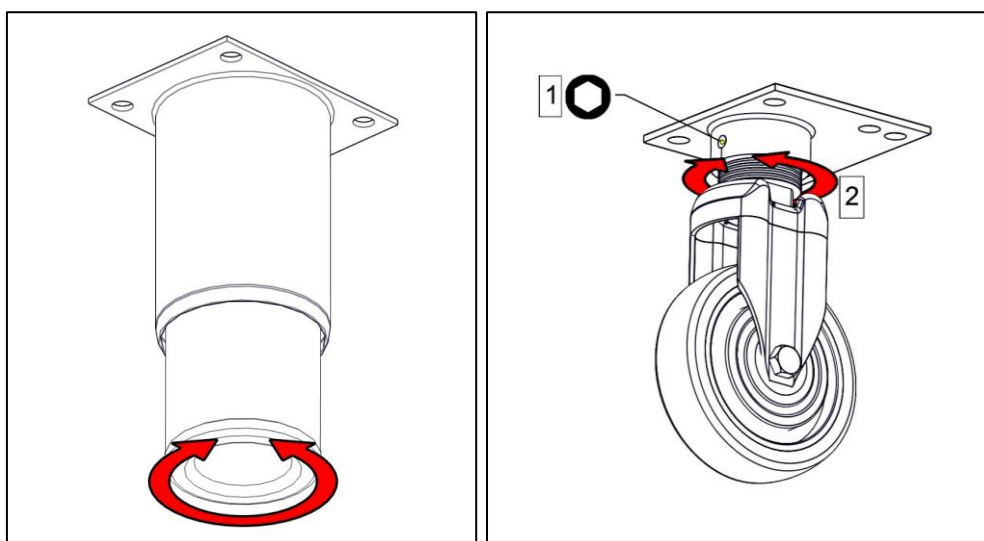


- 6.1.5 This appliance is also provided with a terminal for connection of an external equipotential conductor. This terminal is in effective electrical contact with all fixed exposed metal parts of the appliance, and shall allow the connection of conductor having a nominal cross-section area of up to 10mm². It is located at the rear of the unit and identified by the following label and must only be used for bonding purposes.



ASSEMBLY

- 6.1.6 Position appliance and level using feet or caster adjusters as shown below.



- 6.1.7 Connect appliance to gas supply and test for gas tightness.

COMMISSIONING – HOB

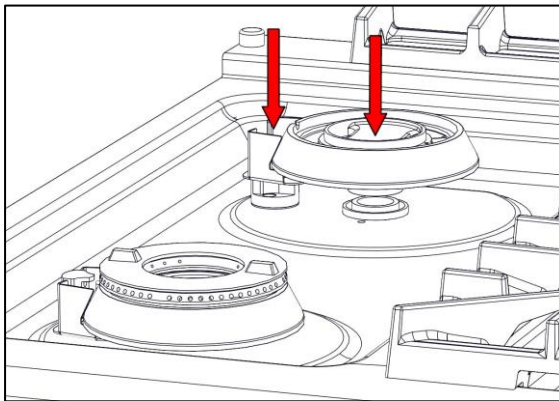
- 6.1.8 Remove control panel. (see 8.1)
- 6.1.9 Ensure line gas pressure is correct. (see 4.0)
- 6.1.10 Light pilots and ensure all stay lit.
- 6.1.11 Turn on burners. Ensure correct lighting occurs.
- 6.1.12 Check for flame stability.
- 6.1.13 Operate controls ensuring they turn smoothly.
- 6.1.14 Turn off appliance.
- 6.1.15 Replace control panel.

COMMISSIONING – OVEN

- 6.1.16 Remove oven base tray and plate. (see 3.2)
- 6.1.17 Ensure burner pressure is correct. (see 4.0 & 8.10)
- 6.1.18 Light pilot and ensure it stays lit.
- 6.1.19 Turn on burner. Ensure correct lighting occurs.
- 6.1.20 Check for flame stability.
- 6.1.21 Operate controls ensuring they turn smoothly.
- 6.1.22 Turn off appliance.
- 6.1.23 Replace oven base tray and plate.
- 6.1.24 Replace control panel.

PILOT FLAME PROTECTION

- 6.1.25 Please note that for your convenience we have included, free of charge, a pilot flame protection device. This may be fitted around the pilot as shown below to give you greater protection from the pilot being extinguished by excessive draughts.



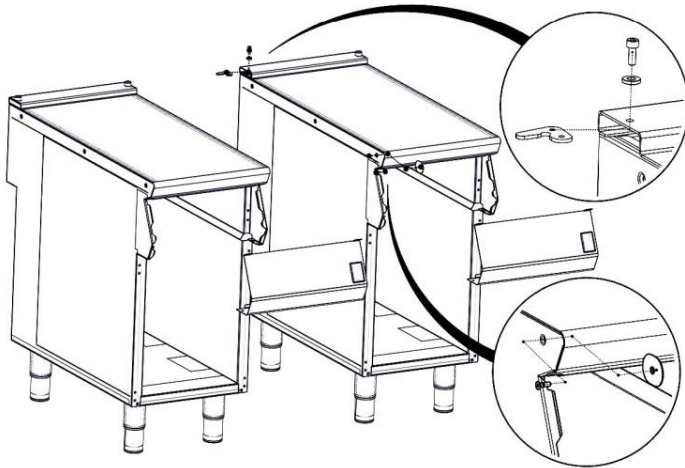
If the appliance does not operate correctly please refer to section 10.0 and rectify the problem.

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

SUITING

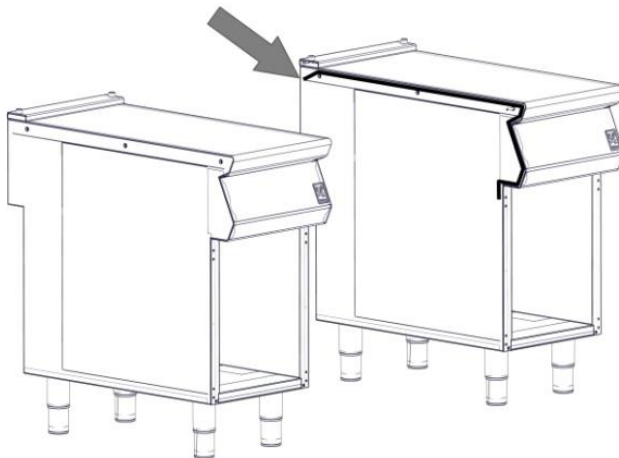
“Patent No. GB 2540131”

- 6.8.1 Before leveling and suiting units ensure the units are fully built, including all accessories and castings.
- 6.8.2 Undo the 4 fixing screws on the control panel and remove.
- 6.8.3 Remove the hob rear infill and replace with rear suiting plate and fixings.
- 6.8.4 Remove the front side panel countersunk screw and suiting plate.

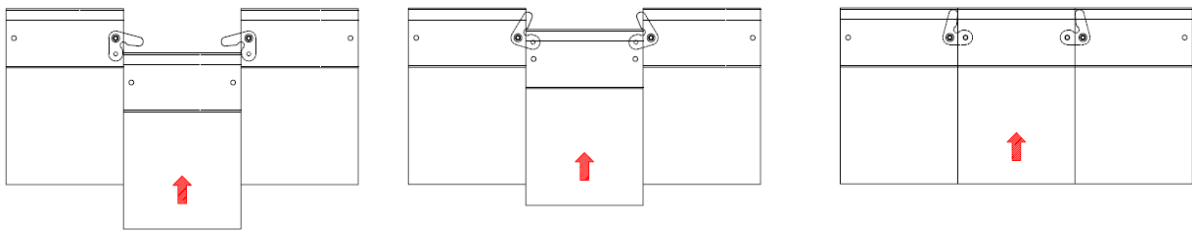


NOTE: The DLS system is designed to give a quick and easy suiting solution. If you require an improved seal between appliances we recommend you use, a food grade, high temperature silicon sealant. This can be supplied by Falcon part no – 523400021

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



6.8.6 Slide suited units into position.

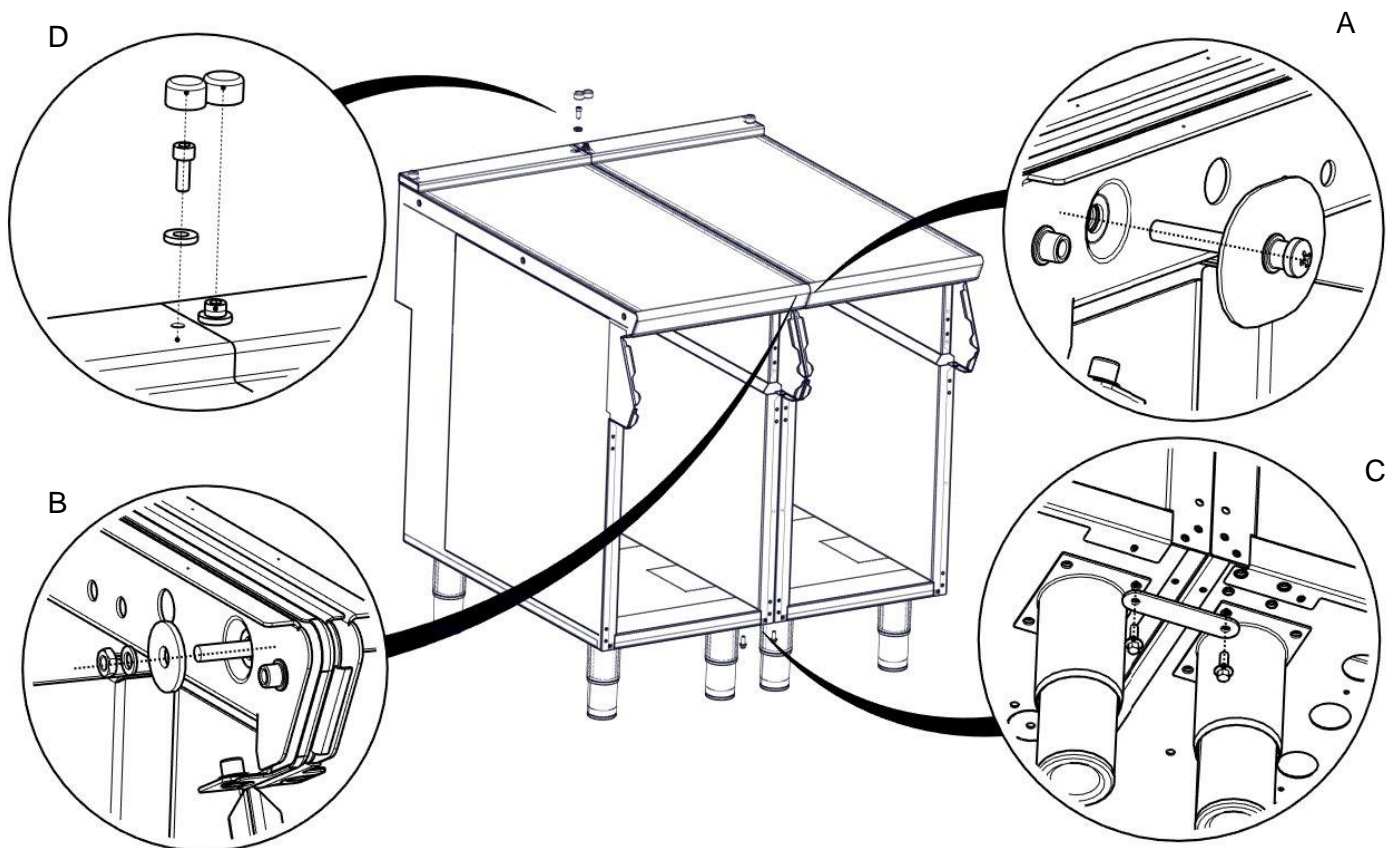


6.8.7 (A) Right hand unit: Screw the M5 x 40 screw (supplied in the kit) into one of the suiting plates as shown and then insert through the front fixing holes of both units.

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

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

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



6.8.11 Replace control panel. .

7.0 CONVERSION



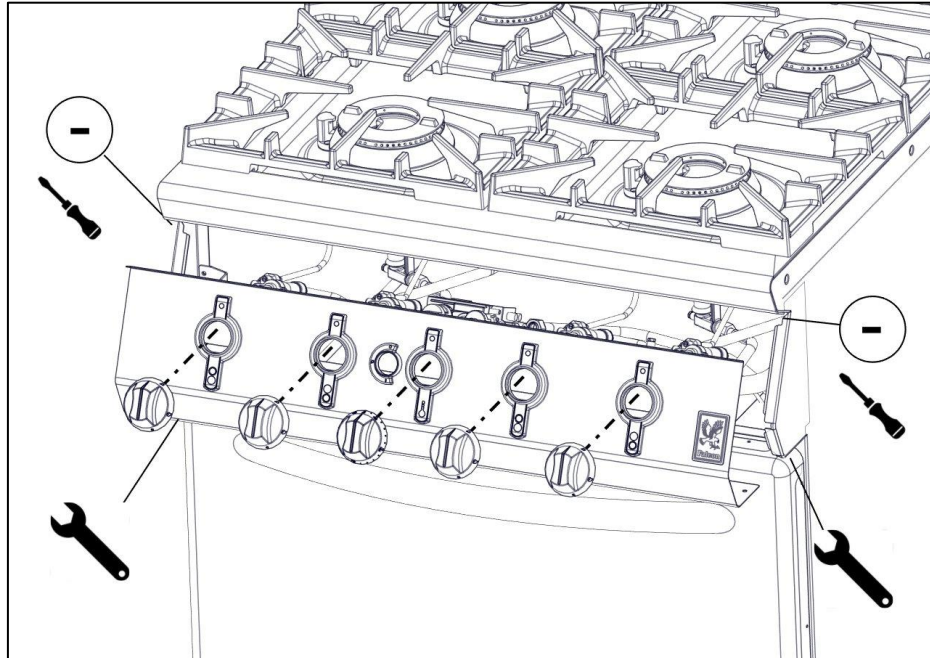
BEFORE INSPECTION, SERVICING OR CONVERSION, TURN OFF GAS AT ISOLATOR.

GAS CONVERSION CHECK LIST

- Change injectors in burners and pilots stated in section 4.1 (see 8.1.1 – 8.1.5)
- Change aeration setting on hob burners (see 8.1.15)
- Change low rate screw on hob gas valve stated in section 4.1 (see 8.1.16)
- Adjust pressure of oven valve stated in section 4.1 (see 8.1.20)
- Change gas type label.
- If supply pressure of G30 is 50mbar fit governor. Set to values stated in section 4.0.
(See 8.1. 21 for pressure adjustment of Falcon supplied governor)

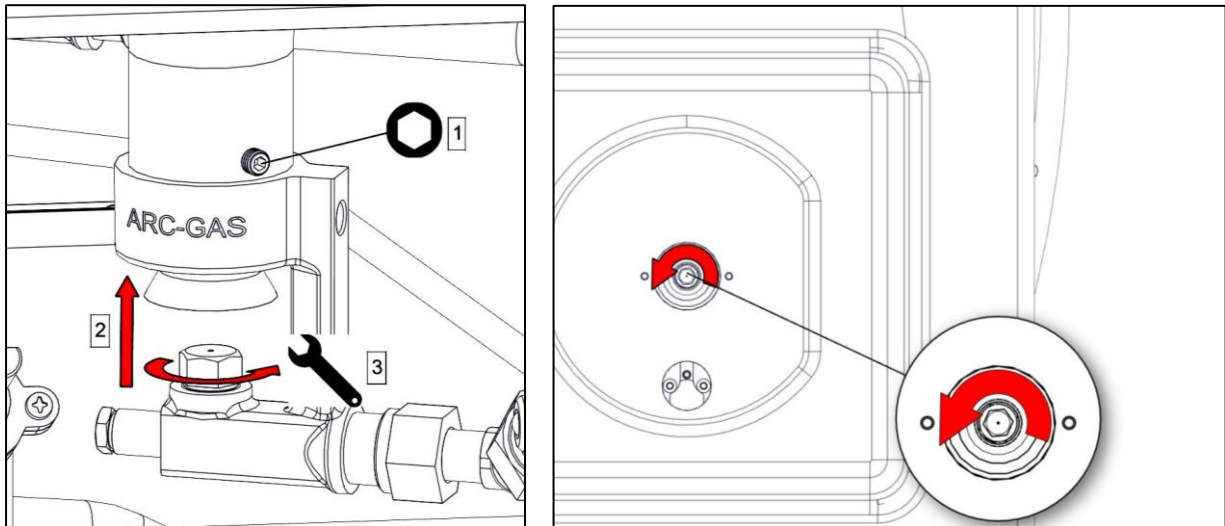
8.0 SERVICING

CONTROL PANEL



8.1.1 Remove control panel as shown

INJECTOR (HOB)

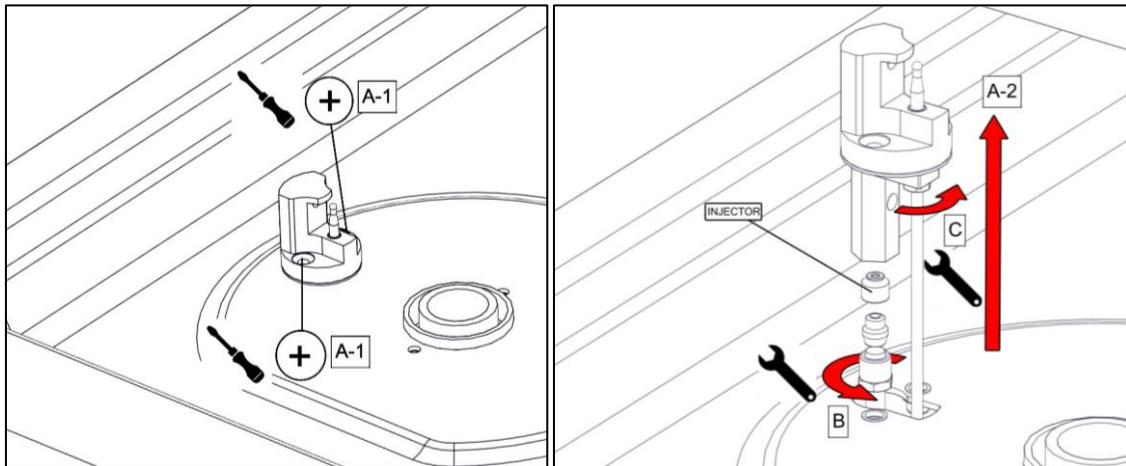


8.1.2 Remove injector as shown. Access from front or top of unit.

8.1.3 Clean injector.

8.1.4 After replacement, check burner performance.(ref 8.7)

PILOT (HOB)



8.1.5 Remove pilot assembly as shown.

A – Assembly removal

B – Pilot gas pipe

C – Thermocouple

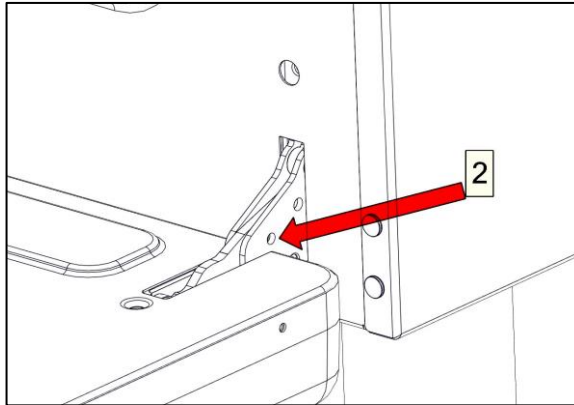
OVEN DOOR REMOVAL



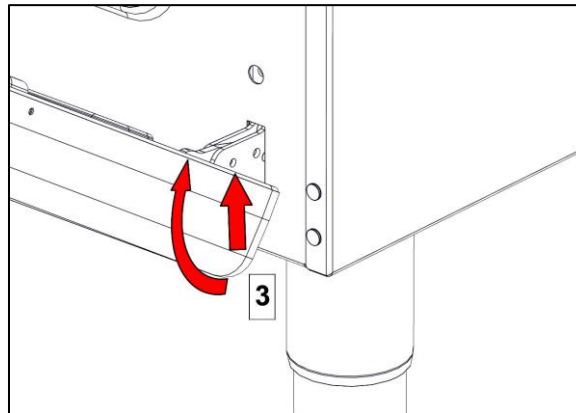
THE HINGE SPRING IS UNDER TENSION AND NO ATTEMPT SHOULD BE MADE TO REMOVE THE PINS WHEN THE DOOR IS OFF.

8.1.6 Turn off and cool down.

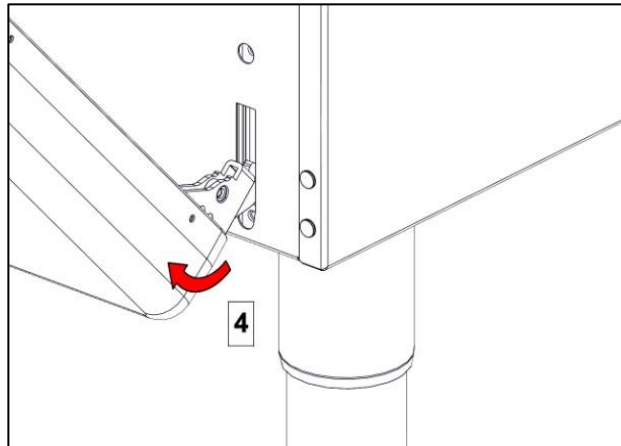
8.1.7 Open the door fully and push a Ø4mm pin into the hole on each hinge.



8.1.8 Holding the door with both hands half way down each side, rotate and lift up until the hinge hits the top of the hinge aperture.



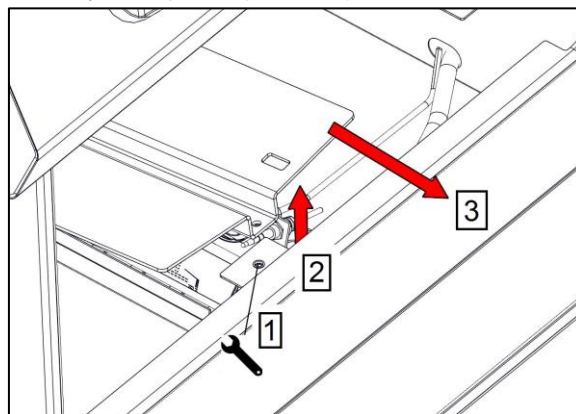
8.1.9 Rotate hinge out of hinge aperture and lift door away.



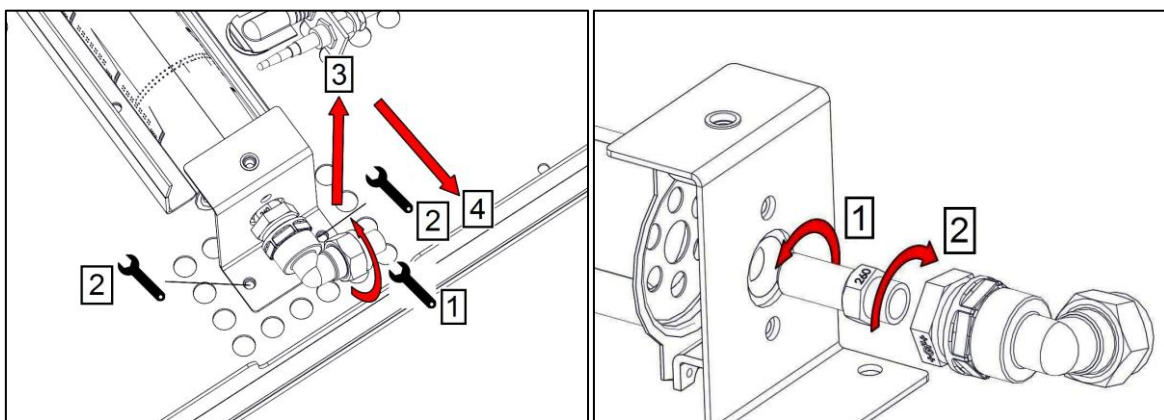
8.1.10 Replace in reverse order.

INJECTOR (OVEN)

8.1.11 Remove oven base tray and plate (see 3.2)

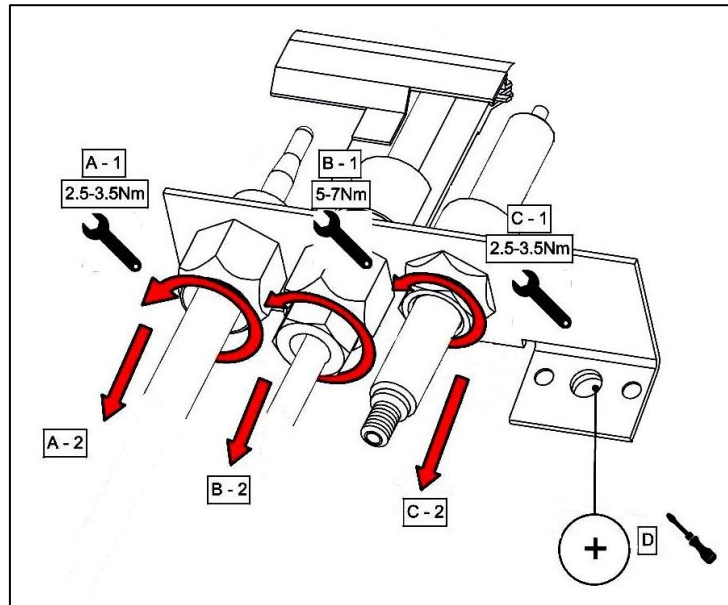


8.1.12 Remove oven burner shield as shown above.



8.1.13 Remove burner and injector as shown.

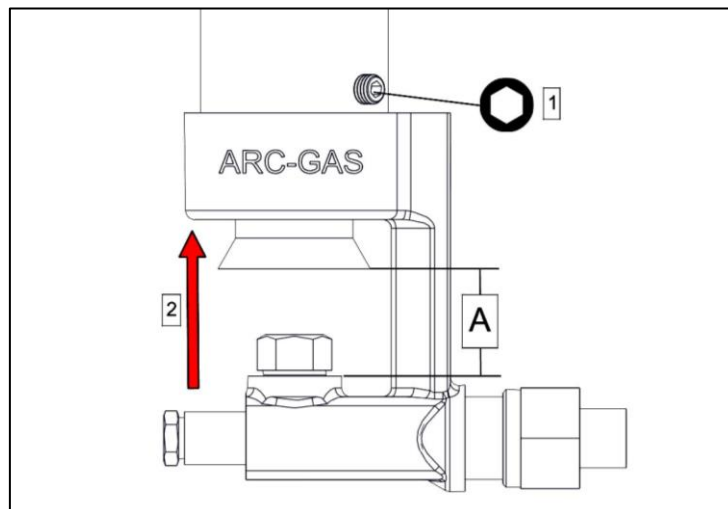
PILOT (OVEN)



8.1.14 Remove pilot components as shown.

- A – Thermocouple
- B – Pilot gas pipe
- C – Spark electrode
- D – Pilot bracket

AERATION (HOB)



8.1.15 Adjust 'A' for gas type used.

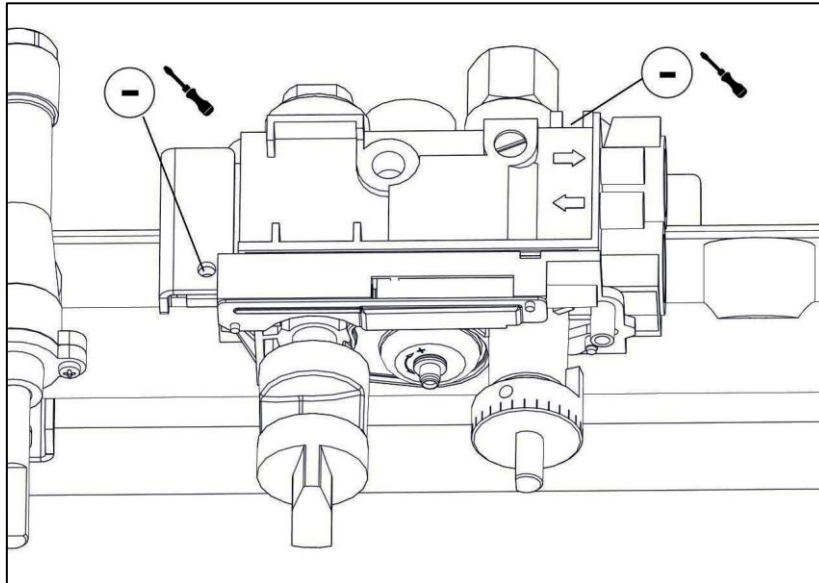
9.5/7kW Burner

- G20 7mm
- G31 4mm
- G30 4mm

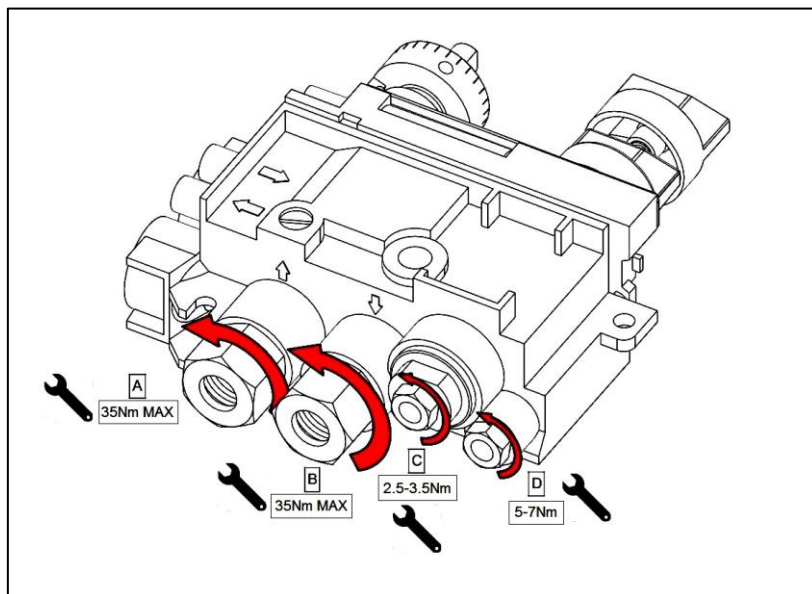
4.2 kW Burner

- 7mm
- 4mm
- 4mm

GAS VALVE (OVEN)



8.1.18 Remove gas valve as shown.

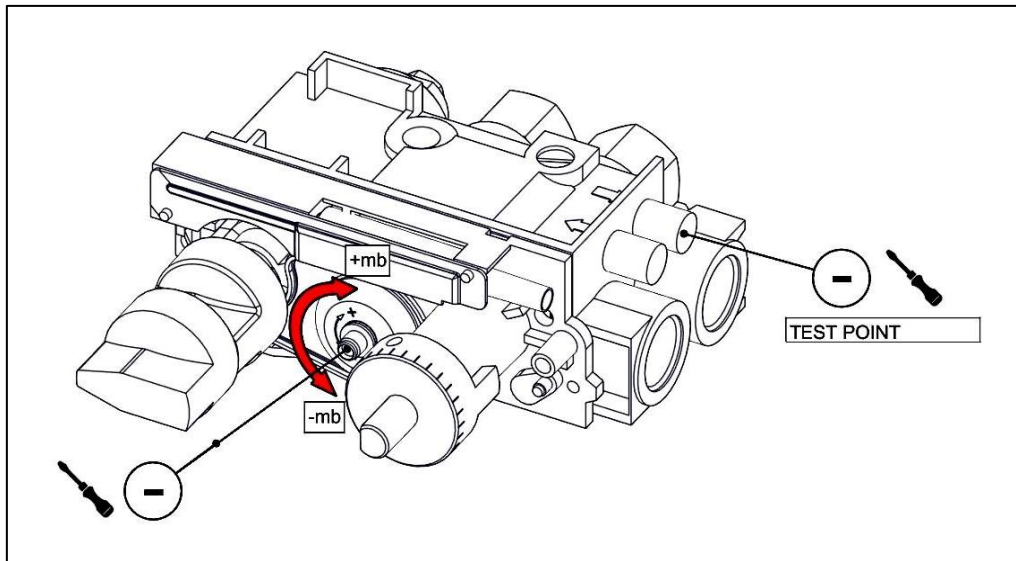


8.1.19 Remove connections as shown.

- A – Gas out
- B – Gas in
- C – Spark electrode
- D – Thermocouple

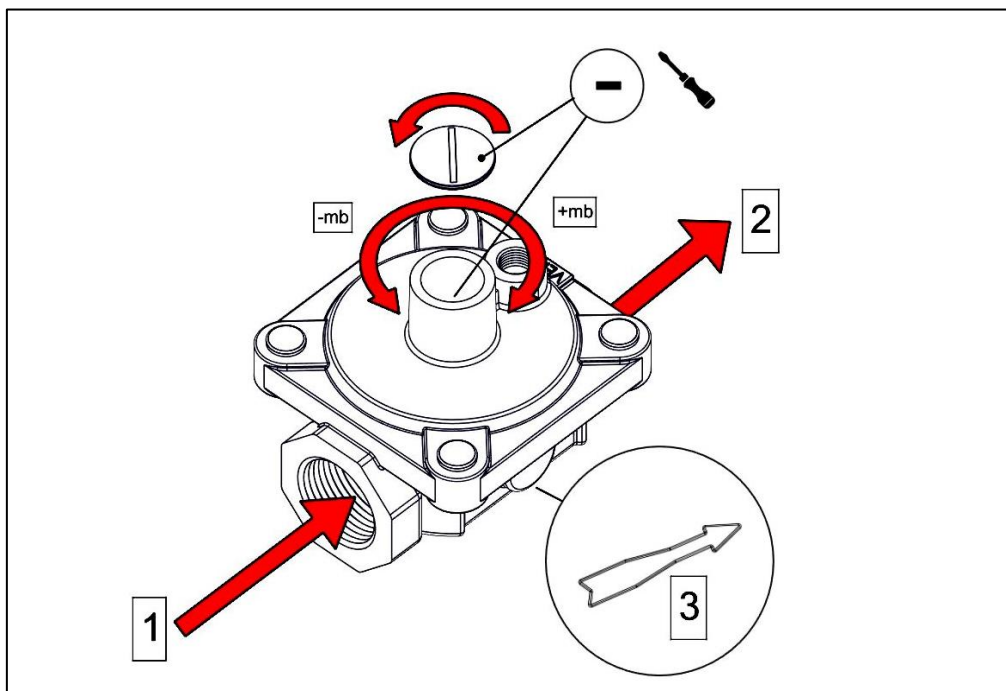
PRESSURE ADJUSTMENT

8.1. 20



GOVERNOR

8.1.21 this applies requires a governor for G30 with supply pressure of 50mbar.



GOVERNOR SUPPLIED IS MAINTENANCE FREE. ENSURE THE BLUE DUST CAP COVERING THE VENT IS FITTED AND IN GOOD CONDITION

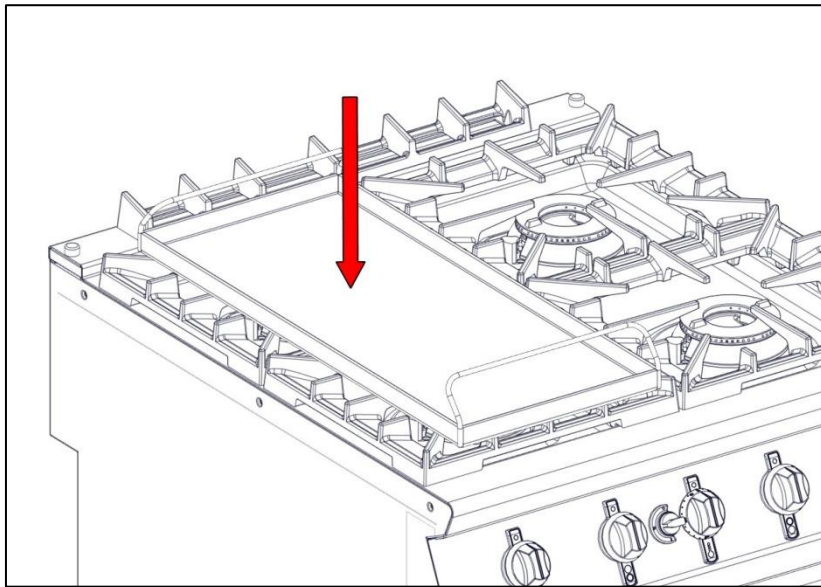
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For Notes.

9.0 ACCESSORIES

GRIDDLE PLATE

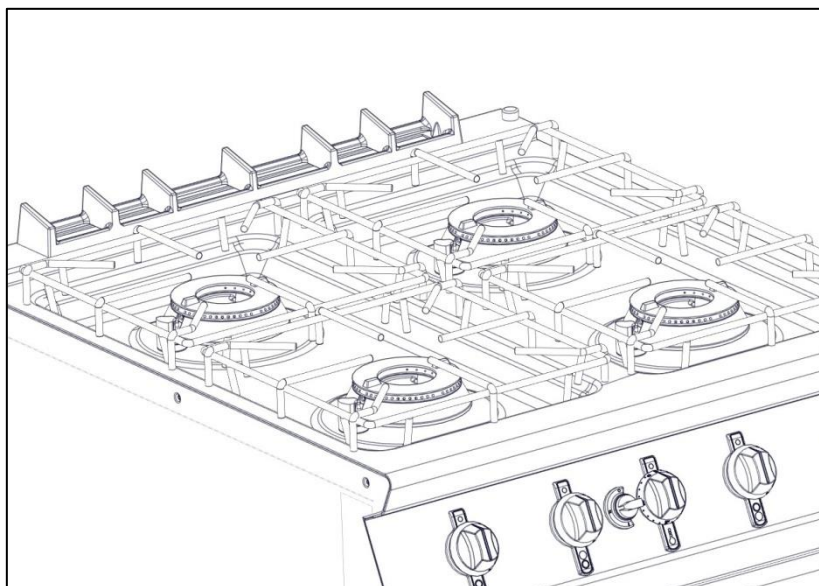
9.1.1 The griddle plate should be placed on the pan supports as indicated below and must only be central on the front & rear burners.

9.1.2 The plate may require to be oiled before use.



WIRE PAN SUPPORTS

9.1.3 Wire pan supports should be fitted as indicated below



10.0 FAULT FINDING

FAULT	POSSIBLE CAUSES	REMEDY
Slow/Poor/No heating	Valve pressure wrong	Check pressure
	Burner ports blocked	Check burner and clean
	Low mains gas pressure	Check with gas supplier
	Gas supply isolated/off	Restore supply Check with gas supplier
Piezo oven igniter not working	Check for short in high tension lead	Replace lead
	Check for electrode fracture	Replace electrode
Burner will not light/stay lit	No gas at burner	Check injector for blockages
	Loose thermocouple	Clean and tighten connections
	Damaged thermocouple	Replace thermocouple
	Damaged valve	Replace valve
Oven not reaching temperature	Faulty thermostat	Replace valve
Flame has yellow/orange tips	Not enough primary air	Check aeration setting
	Contamination in burner	Clean burner and retry
Weak flame	Incorrect valve pressure	Check valve pressure
	Blocked injector	Clean injector and retry
	Incorrect line pressure	Check with gas supplier
Flame 'lifts' off burner	Incorrect primary air	Check aeration setting
	Incorrect line pressure	Check with gas supplier
Hob Pilot Flame extinguishes	Excessive draughts	Install supplied pilot flame protection device

11.0 SPARE PARTS

Main Spare Parts:

- Oven Valve
- Hob Valve
- Oven Injector G20
- Oven Injector G30/G31
- Hob Burner Injector G20 9.5kW
- Hob Burner Injector G30/G31 9.5Kw
- Hob Burner Injector G20 4.2kW
- Hob Burner Injector G30/G31 4.2kW
- Hob Pilot Injector G20
- Hob Pilot Injector G30/G31
- Oven Pilot Injector G20
- Oven Pilot Injector G30/G31
- Hob Pilot Assembly
- Oven Pilot Assembly
- Rear Hob Thermocouple
- Front Hob Thermocouple
- Oven Thermocouple
- Hob Control Knob
- Oven Control Knob

When ordering spare parts please quote the following;

Model Number

Serial number

Gas Type

This information will be found on data plate attached to the appliance. (see 1.0)

Visit our website for further spares information.

12.0 SERVICING 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.