



F900 SERIES

User, Installation, and Servicing instructions

FRYER

G9341, G9341X, G9341F, G9341FX

Please read these instructions before use

DATE PURCHASED: _____

MODEL NUMBER: _____

SERIAL NUMBER: _____

DEALER: _____

SERVICE PROVIDER: _____

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

Phone: 01786 455200

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. WEEE/DC0059TT/PRO














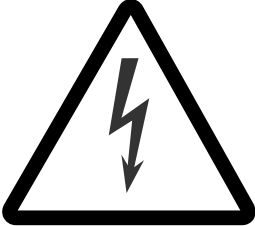


At end of appliance life, dispose of appliance and any replacement parts in a safe manner, via a licensed waste handler. Appliances are designed to be dismantled easily and recycling of all material is encouraged whenever practicable.

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1.0 SYMBOLS & LABELS

			
SCREWDRIVER	SPANNER	COOKING OIL	GREASE
			
WARNING	SPARK IGNITION	FLAME	VIEWPORT
			
ALLEN KEY	IGNITER	C SPANNER	REMOVE DEVICE
			
PLUG REMOVER	WARNING ELECTRICITY	READ MANUAL	FIRE RISK

2.0 SAFETY GUIDANCE

2.1 GENERAL SAFETY



- 2.1.1 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.
- 2.1.2 These appliances have been UKCA/CE-marked based on compliance with the Gas Appliance Regulations/Product Safety and Metrology Regulations, Electrical and Electromagnetic Compatibility (EMC) Regulations/Directives for the Countries, Gas Types and Pressures as stated on the data plate.
- 2.1.3 This equipment is for professional use only and must be used by qualified persons.
-  2.1.4 Never leave this appliance unsupervised when in use and always turn products off at the end of service.
- 2.1.5 The installer must instruct the responsible person(s) of the correct operation and maintenance of the appliance.
-  2.1.6 Check that no damage has occurred to the appliance or supply cord during transit. If damage has occurred, do not use this appliance.
- 2.1.7 Ensure the supply cord is routed free from the appliance to avoid damage.
-  2.1.8 Min-Level Mark: Medium should never be allowed to drop below the mark. Should this occur, top up immediately or switch off the fryer.
- 2.1.9 Suitable Protective clothing must be worn when topping up whilst the fryer is hot.
-  2.1.10 To prevent surge boiling, DO NOT EXCEED recommended loads or charge pan with over-wet food items. NEVER leave a working appliance unattended.
- 2.1.11 Oil bucket is heavy when full, take care when removing the bucket.
- 2.1.12 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.
- 2.1.13 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.
- 2.1.14 For further help and information on training and competence we refer you to the Health & 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.
-  2.1.15 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.

- 2.1.16 Record the training that you provide and support it by providing safe system of work (SSOW) documents that set out procedures to be followed for potentially hazardous tasks.
- 2.1.17 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.

2.2 INSTALLATION SAFETY



- 2.2.1 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.
- 2.2.2 The installer must instruct the responsible person(s) of the correct operation and maintenance of the appliance.
- 2.2.3 Only competent persons are allowed to service or convert the appliance to another gas type.
- 2.2.4 Put a documented system in place for periodic inspections, testing and maintenance of our gas/ electrical appliances. Check that the fixed electrical installation has been inspected and tested by a competent electrical contractor (e.g. NICEIC- approved or ECA member) as prescribed in BS7671, within the last 5 years.

2.3 ELECTRICAL SAFETY



- 2.3.1 To prevent shocks, this appliance must be earthed.
- 2.3.2 This unit is fitted with an equipotential connection at the rear on the base.
- 2.3.3 Before attempting any maintenance, isolate the appliance at the mains switch and take steps to ensure that it is not inadvertently switched on.
- 2.3.4 We recommend, Supplementary electrical protection with the use of a type A residual current device (RCD).
- 2.3.5 We recommend, 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.

2.4 GAS SAFETY



- 2.4.1 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.
- 2.4.2 Before Inspection, Servicing or Conversion, Turn Off Gas at isolator.

2.5 FIRE SAFETY



Fryers can present various hazards in the catering environment if not correctly used, operated, and maintained. Hazards including fire, burns from hot oil, contact with hot surfaces, fumes from boiling cleaning chemicals, eye injuries from splashes and slips from oil spillages.

Operator Competency and Training

- 2.5.1 Ensure you are trained in the safe and proper use of the fryer and know how to turn it off and switch the power or gas off at the mains.
- 2.5.2 Ensure you are familiar with the kitchen fire safety procedures and the location and proper use of correct fire safety equipment.

Fryer Safety Equipment

- 2.5.3 Provide an appropriate BS compliant fire blanket, and an adequate number of fire extinguishers that comply with BS EN 3 (parts 1-6) and carry a BAFE or LPCB approval mark. At least one must be appropriate for use on electrical fires, and one for deep-fat fryers (Class F).

Fryer Suppression System

- 2.5.4 We recommend kitchen equipment and extraction systems are protected with a fire suppression system. Check your insurance as this may also be a condition of your policy.
- 2.5.5 Protect cooking and extraction equipment (including any associated extraction ductwork and hoods inside the building) by having an extinguishing system installed, in line with (or the equivalent of) LPS 1223. The system should include a local alarm, automatic activation by a detection system and manual activation – located a safe distance away from the cooking equipment, preferably by a fire escape route door.

Operational Fryer Safety

- 2.5.6 Do not leave the fryer unattended when powered on or when it is in use.
- 2.5.7 Always switch the fryer off and replace the pan cover/ lid when not in use.

Cleaning

- 2.5.8 Ensure fryers are regularly cleaned serviced and maintained by a qualified and competent service provider, and there is enough room around the appliance to do so.
- 2.5.9 Ensure that the appliance, surrounding work area and extraction system are regularly cleaned, (at least weekly) to avoid the build-up of fats oils and greases that could present a fire risk. A deep clean should be undertaken at least every 6 months by a specialist contractor.

Oil Safety

- 2.5.10 Do not operate the fryer with no or low oil levels.
- 2.5.11 Solid Fat (e.g. Beef Tallow) must be melted using the fat melt mode in order to avoid fire caused by burning of the fat and/or overheating.
- 2.5.12 Regularly change your cooking oil. Use colour charts to check on oil quality.



- 2.5.13** If you see the cooking oil or fat smoking, switch the fryer off, allow to cool, drain oil, clean and dry fryer pan thoroughly and replace with fresh oil. If the clean fryer oil smokes when heated, switch off immediately and contact service engineer. Do not switch fryer back on.
- 2.5.14** Never add water to the fryer medium at any time.

Gas and Electrical Isolation Points

- 2.5.15** Ensure any separate gas shut off switches and electric switches provided for cooking equipment and/or extractor fans are accessible and clearly labelled.

Care and Maintenance of Thermal and Operational Safety Devices

- 2.5.16** Your fryer is fitted with a thermal safety device. This will stop heating of medium if it becomes overheated. This appliance will always fail safe so long as there is no damage to the thermal safety device.



- 2.5.17** Failure to clean and check the safety and operational thermostats can impact the performance of the appliance and increase the risk of an appliance fire.
- 2.5.18** Damage to the thermostat sensors or their capillaries can increase the risk of overheating or fire.
- 2.5.19** Do not operate the fryer if the safety devices located within the fryer pan appear to be dislodged or damaged.

2.6 MAINTENANCE SAFETY

- 2.6.1** Unless otherwise stated, parts which have been protected by the manufacturer must not be adjusted by the installer or end user.
- 2.6.2** We recommend that the oil level sensor (Patent No.GB2002725.6 & PCT/GB2020/050462) in the G9341X/G9341FX model should be serviced annually.



- 2.6.3** Before any cleaning is undertaken, isolate appliance from mains power supply at isolator switch.

- 2.6.4** Suitable protective clothing must be worn when cleaning this appliance.



- 2.6.5** Never pump water through the filtration pump at any time! Water and hot oil are an explosive mixture.

- 2.6.6** Oil must be allowed to cool to a safe temperature before draining. Do not overfill oil bucket. All spills onto the product and on the floor should be cleaned up immediately.

- 2.6.7** The appliance must not be cleaned with a jet of water or be steam cleaned. Do not use acid or halogen-based (e.g. chlorine) descaling liquids, flammable liquids, cleaning aids or cleaning powders.

- 2.6.8** Failure due to lack of proper cleaning is not covered by warranty.

- 2.6.9** Particular attention must be paid to cleaning the Thermostat bulb and Capillaries.



- 2.6.10** Take care when cleaning not to dislodge or damage thermostat sensors mounted on the base and side of the pan.



- 2.6.11** If the thermostats or capillaries are damaged then do not turn the appliance on and contact Falcon or you approved service provider to undertake the necessary repairs.



2.6.12 In the extraordinary event that the oil level sensor does come into contact with fire. The probe should be replaced.



2.6.13 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.



2.6.14 During Servicing of the appliance, where applicable, please ensure seals are checked. If the integrity of the seal is compromised, it must be replaced.

3.0 APPLIANCE INFORMATION

These appliances have been UKCA/CE-marked based on compliance with the Gas Appliance Regulations/Product Safety and Metrology Regulations, Electrical and Electromagnetic Compatibility (EMC) Regulations/Directives 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.

	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	PL	LU	DE	-
D Cat.	I2H3+	I3+	I2H3B/P	I3B/P	I2H3B/P	I2E3B/P	I2E	I2E3B/P	-
E p mbar	20;28-30/37	28-30/37	20;30	30	20;50	20;30	20	20;50	-

F GAS TYPE	G20	G30	G31	
G GAS RATE	m ³ /h	kg/h	kg/h	
H Σ Qn	kW	kW	kW	kW

I EL. Hz

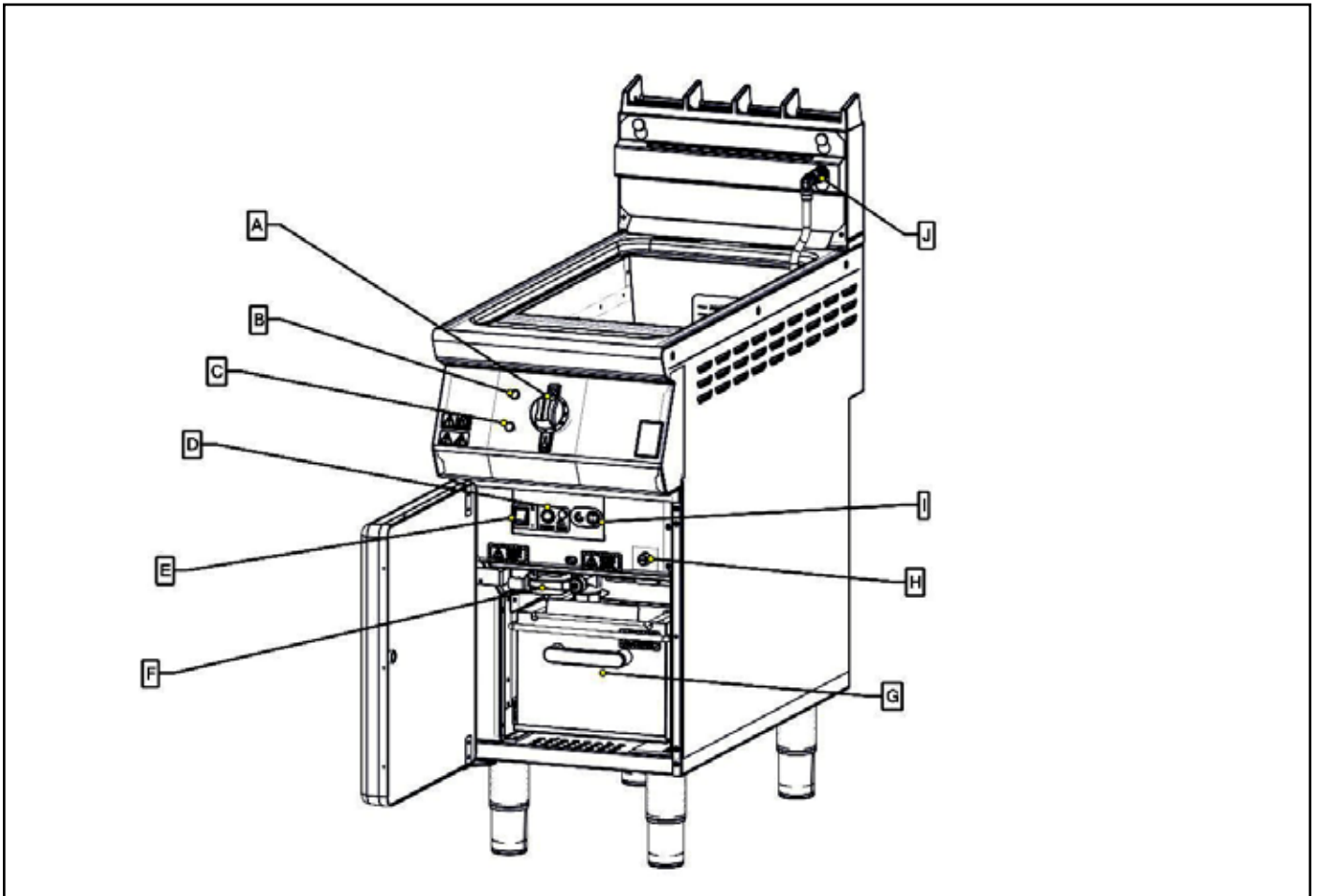
J Σ kW kW **K** kHz

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

4.0 OPERATION

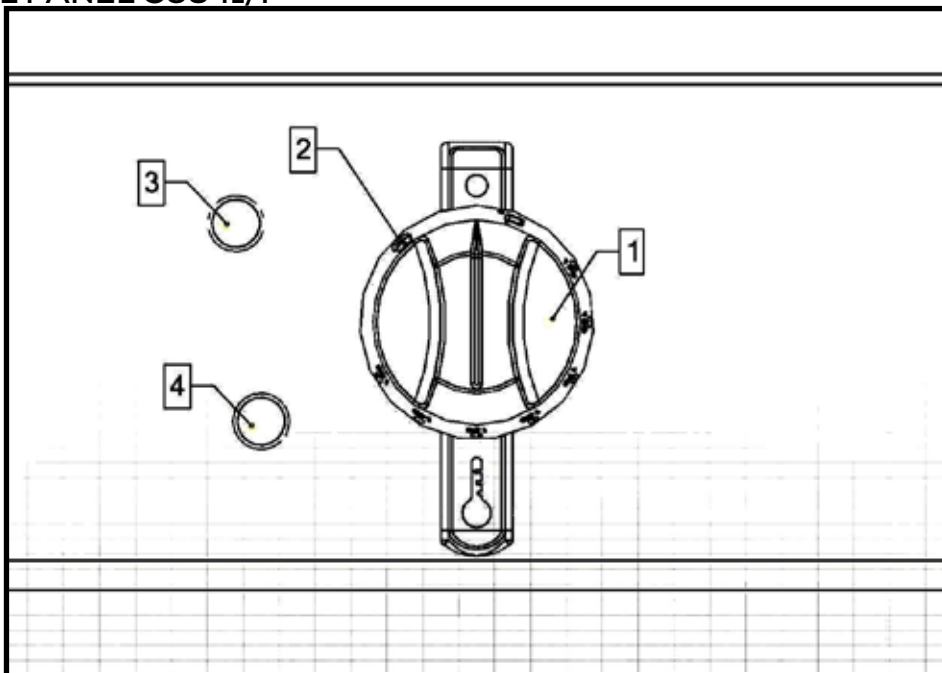
4.1 COMPONENT PARTS



A - TEMPERATURE CONTROL
B - POWER NEON (RED)
C - HEAT DEMAND NEON (AMBER)
D - BURNER RESET
E - Power ON/OFF RESET

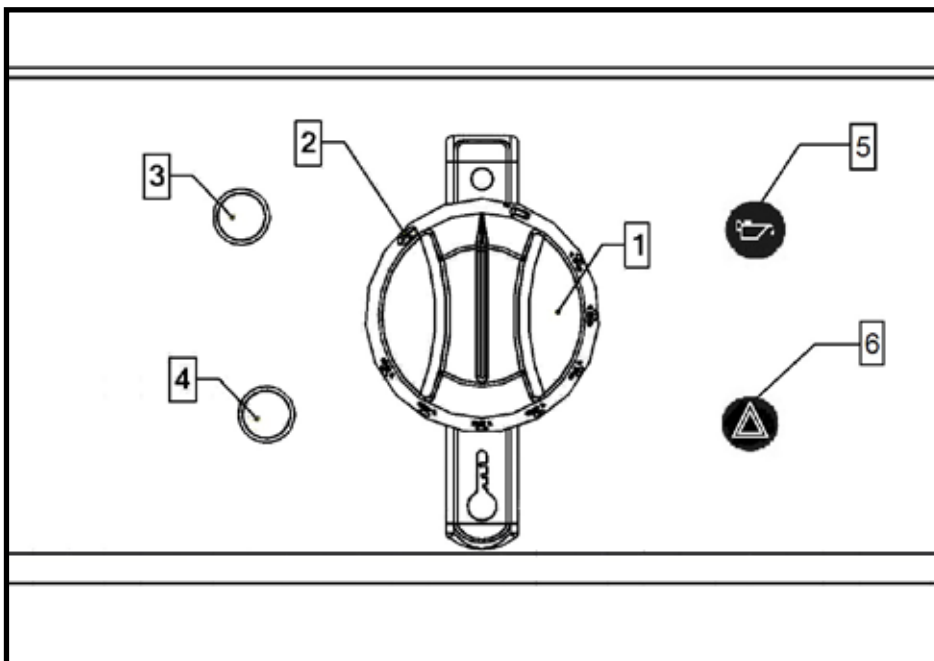
F - DRAIN VALVE
G - OIL BUCKET
H - SAFETY LIMITER
I - PUMP SWITCH
J - QUICK RELEASE RETURN PIPE

4.2 CONTROL PANEL G9341/F



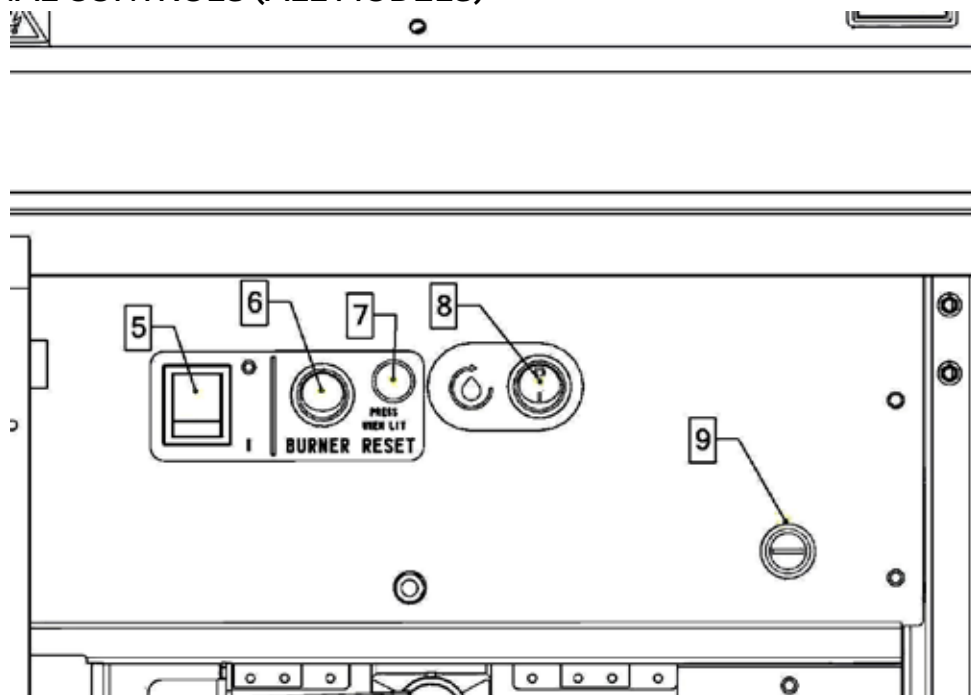
- | | |
|-------------------------------------|-----------------------------------|
| 1 - ON/OFF Temperature control knob | 3 - Power on indicator (Red) |
| 2 - Fat Melting Position | 4 - Heat Demand Indicator (Amber) |

4.3 CONTROL PANEL G9341X, G9341FX



- | | |
|-------------------------------------|---|
| 1 - ON/OFF Temperature control knob | 4 - Heat Demand Indicator |
| 2 - Fat Melting Position | 5 - Top up oil indicator (Orange, Oil can symbol) |
| 3 - Power on indicator | 6 - Low oil level indicator (Red Flashing, Hazard triangle) |

4.4 ADDITIONAL CONTROLS (ALL MODELS)



- 5 - Power ON/OFF switch
- 6 - Burner Lock-out Switch
- 7 - Burner Lock-out Indicator
- 8 - Filtration Pump Switch (G9341F/FX)
- 9 - Safety Thermostat Reset

4.5 USING THE FRYER - NORMAL MODE

4.5.1 Always clean the appliance before use. See section 3.0.

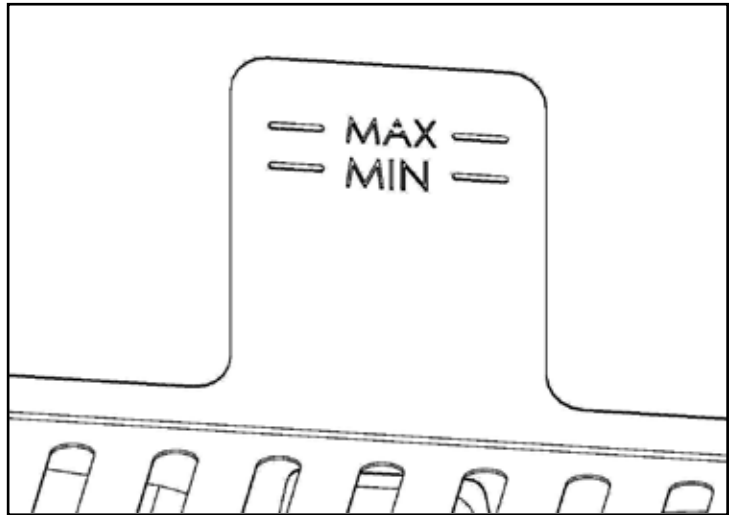
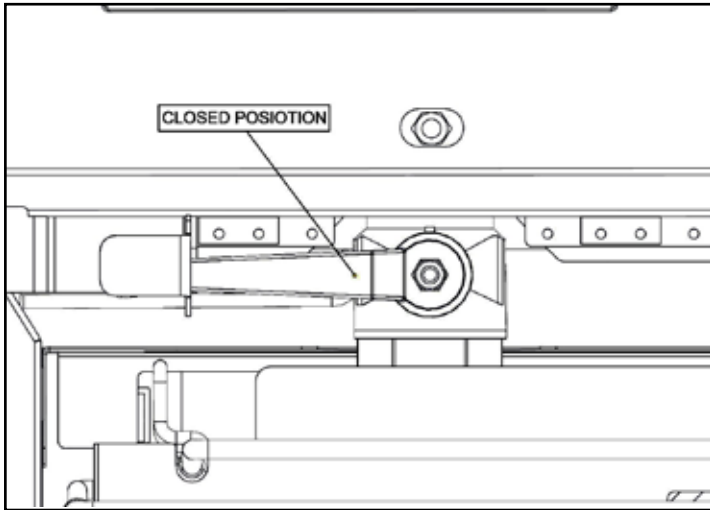


PARTICULAR ATTENTION MUST BE PAID TO CLEANING THE THERMOSTAT BULB AND CAPILLARIES.



ENSURE FOOD DEBRIS DOES NOT BUILD UP, WHICH COULD DETRIMENTALLY AFFECT THE PERFORMANCE AND SAFETY OF THE APPLIANCE.

4.5.2 Ensure drain valve is closed. Fill pan with cooking medium to -MIN- (maximum cold fill mark). Do not fill medium past MAX level mark.



MIN- LEVEL MARK: MEDIUM SHOULD NEVER BE ALLOWED TO DROP BELOW THIS MARK. SHOULD THIS OCCUR, TOP UP IMMEDIATELY OR SWITCH FRYER OFF.



SUITABLE PROTECTIVE CLOTHING MUST BE WORN WHEN TOPPING UP WHILST OIL IN FRYER IS HOT. OLD OIL WILL HAVE A REDUCED FLASH-POINT AND BE PRONE TO SURGE BOILING.

Medium and Foodstuffs

Food will increase in volume during cooking - follow these rules:



NEVER ADD WATER TO FRYING MEDIUM AT ANY TIME!

NEVER LEAVE PRODUCTS THAT ARE IN USE UNSUPERVISED AND ALWAYS TURN PRODUCTS OFF AT THE END OF SERVICE.

- 4.5.3 Switch power on 2.4.1.
- 4.5.4 Power Neon (red) will light when there is mains power to the appliance.
- 4.5.5 Turn Temperature Control Knob to desired temperature. Heat Demand Indicator (amber) will light as the burner heats the cooking medium. Heat Demand Neon (amber) and the burners will turn off when the set temperature is reached.
- 4.5.6 For optimum cooking performance, use the recommended load and temperature settings shown in the table below:

Food Product	Maximum Kg / Half Basket	Maximum Kg / Full Basket	Optimum Oil Temperature °C
Preblanched chilled fries	1.5	3	185
Frozen fries	1.2	2.4	185



OVERLOADING THE BASKETS WILL AFFECT THE FRYER PERFORMANCE.

SETTING THE OIL TEMPERATURE ABOVE THE RECOMMENDED VALUE MAY REDUCE THE LIFE OF OIL.

NEVER LEAVE A WORKING UNIT UNATTENDED.



MEDIUM SHOULD NOT BE OVERHEATED AS THIS WILL INCREASE THE RISK OF FIRE

FRYER IS FITTED WITH A THERMAL SAFETY DEVICE. THIS WILL STOP HEATING OF MEDIUM IF IT BECOMES OVERHEATED. THIS APPLIANCE WILL ALWAYS FAIL SAFE.

- 4.5.7 If the appliance unexpectedly turns off, the safety thermostat might have activated. To reset it, follow the instructions below:
- Turn Temperature Control Knob to "Off" position.
 - Switch "Off" power to the fryer
 - Allow oil to cool below 180°C.
 - Remove the black dust cover on the safety thermostat and push the green reset button.
 - Switch "On" power to the fryer
 - Turn Temperature Control Knob to desired temperature.
 - If the safety thermostat reactivates call a qualified technician to carry out an investigation.
- 4.5.8 To switch appliance off, turn Temperature Control Knob to "Off Position" and switch "Off" power to the fryer.

4.6 USING THE FRYER – FAT MELT



WARNING
NEVER MIX SHORTENING AND SOLID FAT!



SOLID FAT (E.G. BEEF TALLOW) MUST BE MELTED USING THE FAT MELT MODE IN ORDER TO AVOID FIRE CAUSED BY BURNING OF THE FAT AND/OR OVERHEATING THE ELEMENT.

4.6.1 G9341X/G9341FX Only – For first use it is recommended that the solid fat is pre-melted before being added to the fry pot.

4.6.2 If solid fat is to be used, remove fish plate and cut fat into small pieces. Place 17kg in fry pot and pack it down.

4.6.3 Position fish plate upon the top of fat. Push front end into fat lightly until front edge is below temperature probe.

4.6.4 Turn Temperature Control Knob to “Fat melt position”.

4.6.5 Fish plate will lower slowly into fry pot as solid fat melts.



WARNING

If fish plate does not sit flat, lift plate from centre slightly and lower carefully to ensure that no splashing of hot shortening occurs.

Check that correct shortening level is achieved when all solid fat has melted.

Required temperature may then be set.



Solid fat should always be heated this way to prevent overheating and burning.



WARNING

It is dangerous to use shortening that is too old. Such shortening has a reduced flash point temperature and is prone to surge boiling.



CAUTION

To prevent surge boiling. **DO NOT EXCEED** recommended loads or charge pan with over-wet food items. **NEVER** leave a working appliance unattended.

4.7 FILTRATION

- 4.7.1 Ensure the Heating Elements are turned off.
- 4.7.2 Wait 15/20 minutes to allow oil to cool.
- 4.7.3 Ensure Filtration Basket & Mesh Filter are clean and dry and locate them in the Oil Bucket.
- 4.7.4 Ensure Oil Bucket is clean and dry. Place it on the Runner Cradle and slide it back into the appliance until it engages with the pump.
- 4.7.5 Open drain valve and allow oil to drain from pan.
- 4.7.6 Attach the Oil Return Pipe by pushing it into the Quick Release Connection.
- 4.7.7 Switch on filtration pump.
- 4.7.8 Clear pan of debris as stated in section 3
- 4.7.9 Cycle oil until pan is clear of debris.
- 4.7.10 Close drain valve and allow pan to fill.
- 4.7.11 Once pan is full, switch off the filtration pump.
- 4.7.12 After filtering wait 30 seconds before removing bucket.



CAUTION: HEAVY OIL BUCKET WHEN FULL! TAKE CARE WHEN REMOVING THE BUCKET.

5.0 CLEANING AND MAINTENANCE

5.1 CLEANING



BEFORE ANY CLEANING IS UNDERTAKEN, ISOLATE APPLIANCE FROM MAINS POWER SUPPLY AT ISOLATOR SWITCH.

SUITABLE PROTECTIVE CLOTHING MUST BE WORN WHEN CLEANING THIS APPLIANCE. NEVER PUMP WATER THROUGH THE FILTRATION PUMP AT ANY TIME! WATER AND HOT OIL ARE AN EXPLOSIVE MIXTURE.

OIL MUST BE ALLOWED TO COOL TO A SAFE TEMPERATURE BEFORE DRAINING. DO NOT OVERFILL OIL BUCKET. ALL SPILLS ONTO THE PRODUCT AND ON THE FLOOR SHOULD BE CLEANED UP IMMEDIATELY.

THE APPLIANCE MUST NOT BE CLEANED WITH A JET OF WATER OR BE STEAM CLEANED. DO NOT USE ACID OR HALOGEN-BASED (E.G. CHLORINE) DESCALING LIQUIDS, FLAMMABLE LIQUIDS, CLEANING AIDS OR CLEANING POWDERS.

FAILURE TO CLEAN AND CHECK THE SAFETY AND OPERATIONAL THERMOSTATS CAN IMPACT THE PERFORMANCE OF THE APPLIANCE AND INCREASE THE RISK OF AN APPLIANCE FIRE

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

Note: All surfaces are easier to clean if spillage is removed before it becomes burnt on, cleaned daily.

It should be noted that certain scouring pads including nylon types can easily mark stainless steel. Care should be exercised during cleaning process. When rubbing stainless steel with a cloth, always rub in grain direction.

The following procedure should be undertaken, **AT LEAST DAILY.**

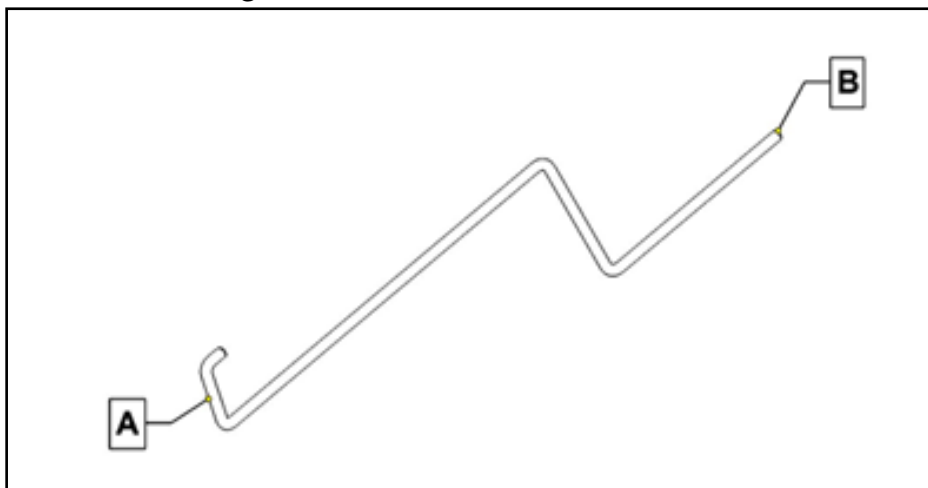
5.1.1 Switch appliance off and cool down.

5.1.2 Ensure Filtration Basket & Mesh Filter are located in the Oil Bucket. Place Oil Bucket on the Runner Cradle and slide it back into the appliance until it engages with the pump.

5.1.3 Turn Drain Valve to drain oil from pan.

5.1.4 Remove Baskets and Fry Plate. If the Fry plate is hot, use the Drain Prod/ Lifting / Scraping Tool.

5.1.5 Use the scraping end (A) of the Drain Prod / Lifting / Scraping Tool as shown below to scrape any debris in the pan down the drain. Use the drain prod end (B) to push any debris down the drain if drain gets blocked.



5.1.6 It is recommended to use the accessory hose (see section 8.2) and switch on the filtration pump to flush out the excess debris from hard to reach places.

5.1.7 After filtering wait 30 seconds before removing bucket.

5.1.8 Remove Oil Bucket by pulling it forward then lifting it upwards by the wire handle.



CAUTION: HEAVY OIL BUCKET WHEN FULL! TAKE CARE WHEN REMOVING THE BUCKET.

5.1.9 Empty oil from the Oil Bucket into a separate container. Replace the Oil Bucket back in the fryer.

5.1.10 Soak Baskets, Fry Plate, Filtration Basket & Mesh Filter in hot soapy water.

5.1.11 Wash, rinse and dry above components thoroughly.

5.1.12 Close drain Valve and fill pan with hot soapy water to the MIN mark.

5.1.13 Clean pan with soft, clean cloth and rub away any stubborn staining with scouring pad.

5.1.14 Clean the safety and operating thermostats removing any food debris from around the thermostats which could detrimentally affect the performance and safety of the appliance.

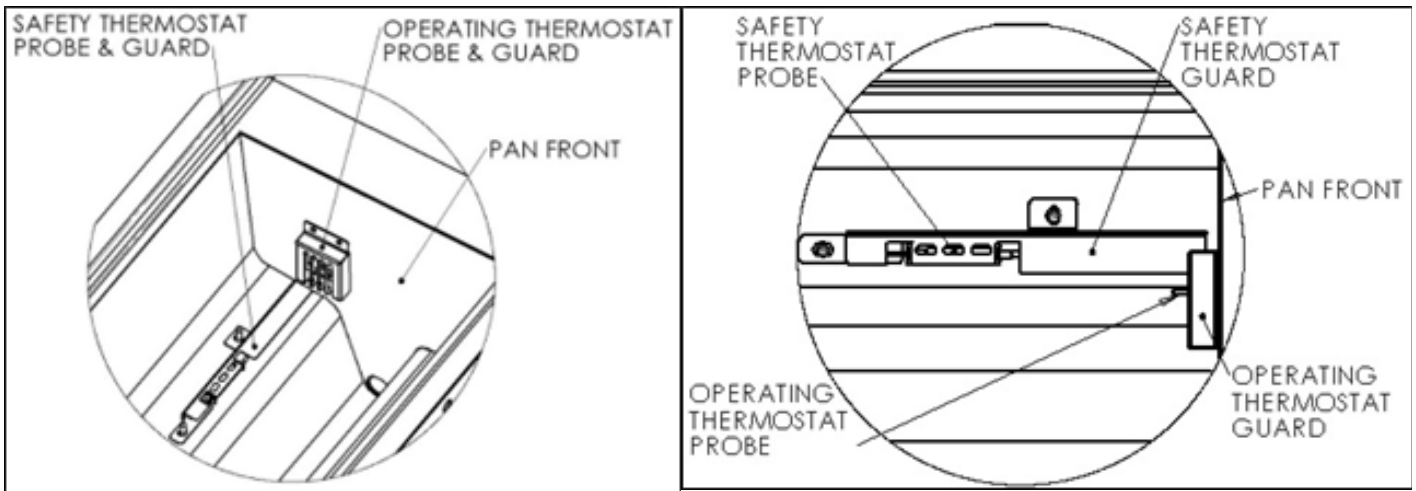


TAKE CARE WHEN CLEANING NOT TO DISLODGE OR DAMAGE THERMOSTAT SENSORS MOUNTED ON THE BASE AND SIDE OF THE PAN.

DAMAGE TO THE THERMOSTAT SENSORS OR THEIR CAPILLARIES CAN INCREASE THE RISK OF OVERHEATING OR FIRE.

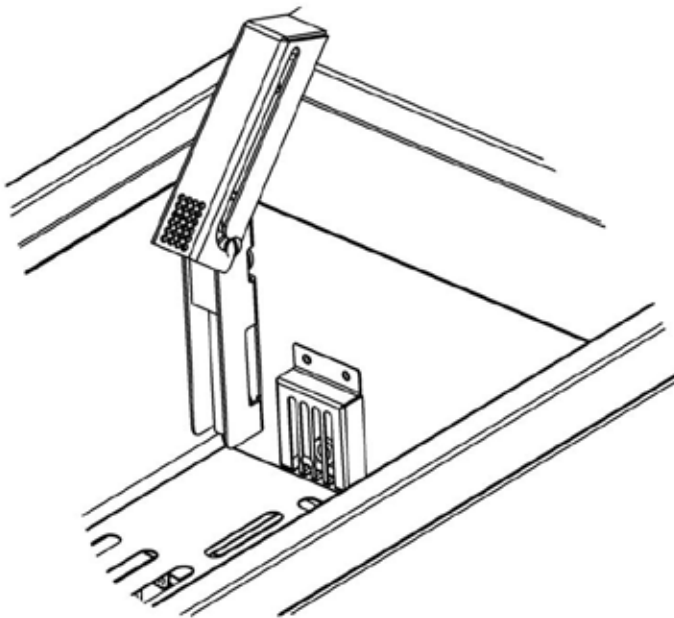


IF THE THERMOSTATS OR CAPILLARIES ARE DAMAGED THEN DO NOT TURN THE APPLIANCE ON AND CONTACT FALCON OR YOUR APPROVED SERVICE PROVIDER TO UNDERTAKE THE NECESSARY REPAIRS.



Location of Safety and Operating Thermostat Probes

5.1.15 Slide up oil level sensor guard (G9341X/G9341FX only).



Oil level sensor guard raised for cleaning

5.1.16 Clean guard and sensor probe using a soft, clean cloth and hot soapy water (G9341X/G9341FX only).

5.1.17 Open Drain Valve to empty water into Oil Bucket.

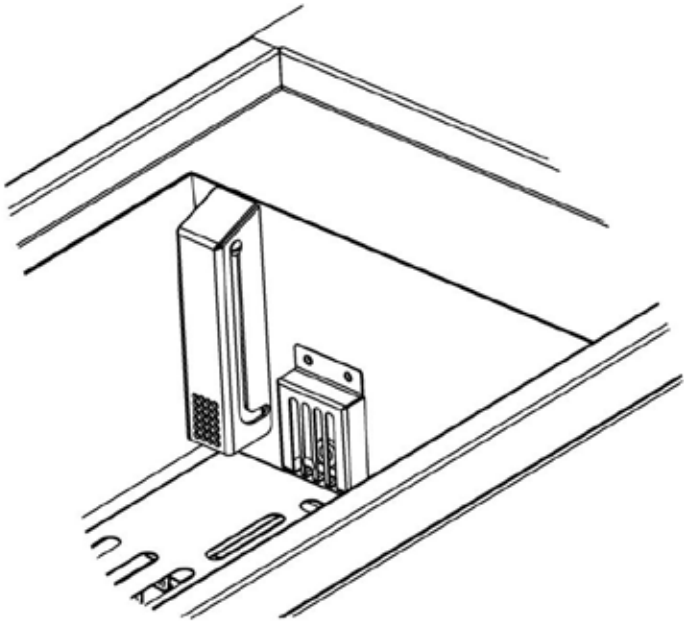
5.1.18 Rinse pan and dry thoroughly.

5.1.19 Remove Oil Bucket and empty the water into the sink.

5.1.20 Wash, rinse and dry Oil Bucket thoroughly.

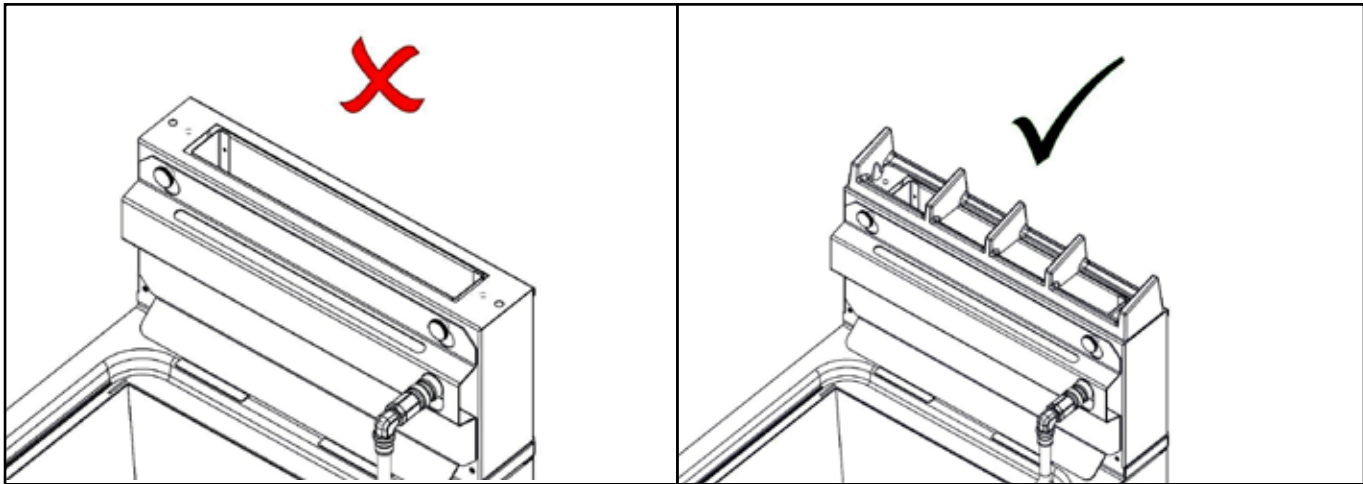
5.1.21 Close Drain Valve and replace all removed components.

5.1.22 Slide down oil level sensor guard (G9341X/G9341FX only).



Oil level sensor guard lowered for normal operation

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



6.0 SPECIFICATION

6.1 APPLIANCE WEIGHT TABLE

APPLIANCE	UNIT WEIGHT (kg)	PACKED WEIGHT (kg)
G9341	86	96
G9341X	88	98
G9341F	94	104
G9341FX	96	106

6.2 ELECTRICAL DATA TABLE

APPLIANCE	Rated Voltage	Rated Current
G9341/X/F/FX	230V	3.55 amps



THIS APPLIANCE MUST BE EARTHED.

6.3 INJECTOR SIZES & PRESSURE TABLE

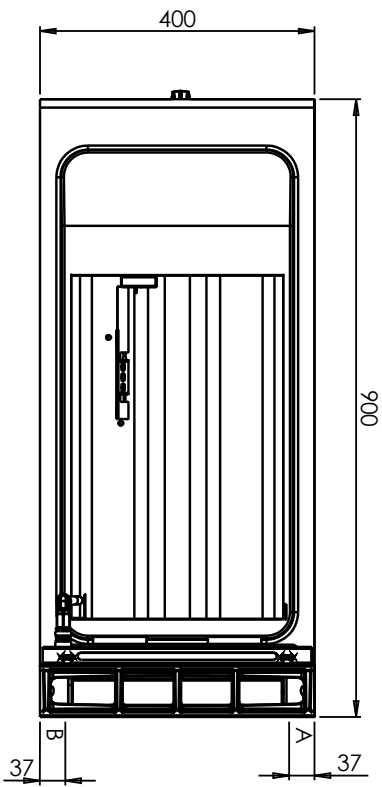
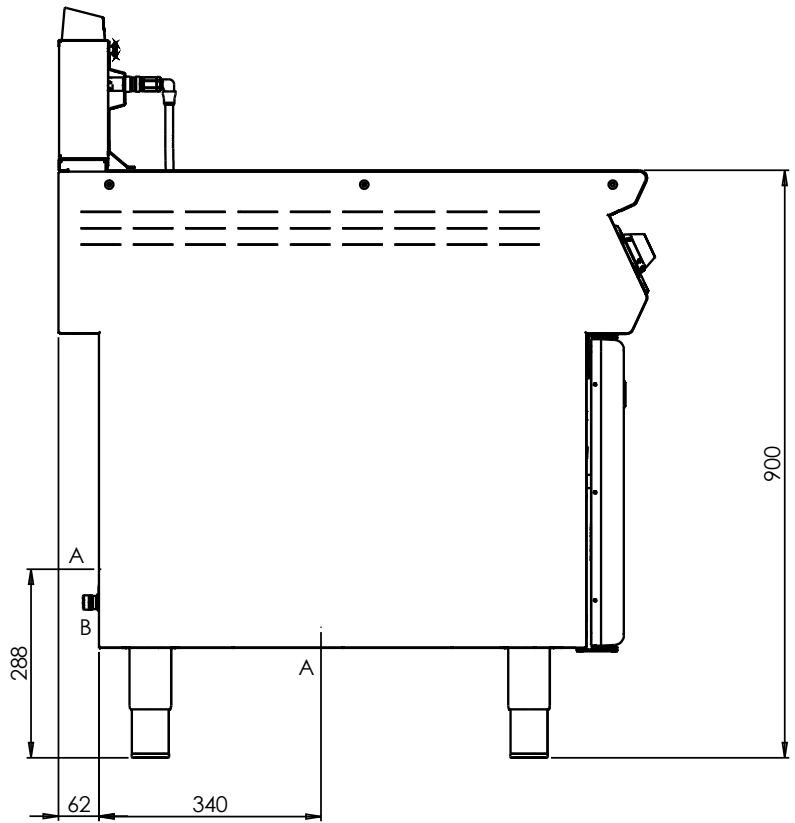
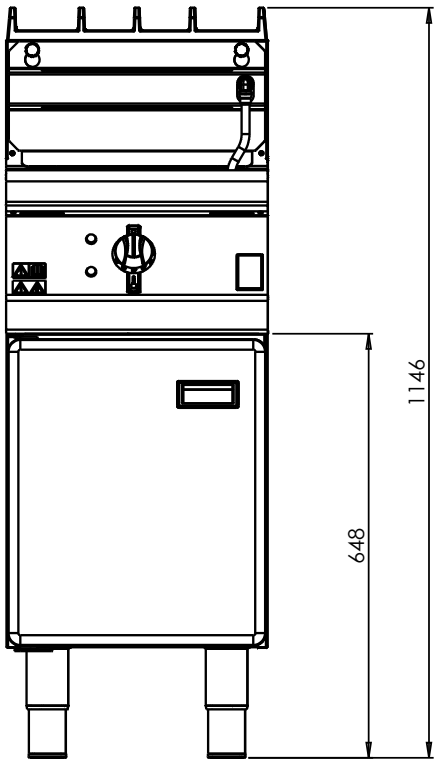
INJECTOR SIZES & PRESSURE (ALL MODELS)					
		G20	G31	G30	
Injector		Ø2.7	Ø1.7		
Pilot Injectors		Polidora G31.2	Polidora G25		
Low Rate Screw		N/A			
Supply Pressure	mbar	20	37	29	50
	Inches w.g	8.3	14.9	11.6	20.
Operating Pressure	mbar	14	34.5	29	
	Inches w.g	5.6	13.9	11.6	
Low rate Pressure	mbar	N/A	N/A	N/A	
	Inches w.g	N/A	N/A	N/A	

6.4 HEAT INPUT TABLES

G20		G9341/F
Total Input	kW net	23
	Btu/hr gross	86,348
	m ³ /H net	2.26
Test Limits	Max kW	24.15
	Min KW	21.85
	Max Btu/hr	90,666
	Min Btu/hr	82,031

G30/G31		G9341/F
Total Input	kW net	22
	Btu/hr gross	82,594
	kg/h G30 net	1.599
	kg/h G31 net	1.573
Test Limits	Max kW	23.1
	Min KW	20.9
	Max Btu/hr	86,724
	Min Btu/hr	78,464

7.0 DIMENSIONS / CONNECTION LOCATIONS



A - GAS INLET POSITIONS 3/4" BSP
B - ELECTRICAL INLET POSITION

8.0 TRANSPORT & INSTALLATION

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.

8.1 TRANSPORT & POSITIONING

8.1.1 GENERAL WARNINGS FOR TRANSPORT:

- a) Observe the Maximum load and stacking limits.
- b) Follow the indications shown on the packaging, any instructions on the equipment, including those on the points where fork lift trucks cannot be used.
- c) Danger of crushing during transportation due to the weight of the appliance.
- d) Hands and fingers may be crushed.
- e) Wear suitable protective clothing when transporting.
- f) Danger of overturning during transporting
- g) Danger of crushing due to the appliance overturning on persons.
- h) Take care over the centre of gravity of the appliance.
- i) Take great care to ensure that the appliance does not overturn during transportation, lifting and after installation.

8.1.2 Take care over the width and height of accesses during transportation.

8.1.3 Take care not to damage the appliance due to narrow doorways: doorways less than 80cm wide, remove any handles etc.

8.1.4 Check that all of the parts of the appliance are intact and have not been damaged during transportation. If damaged due to transportation, inform the specialised reseller/ haulier immediately.

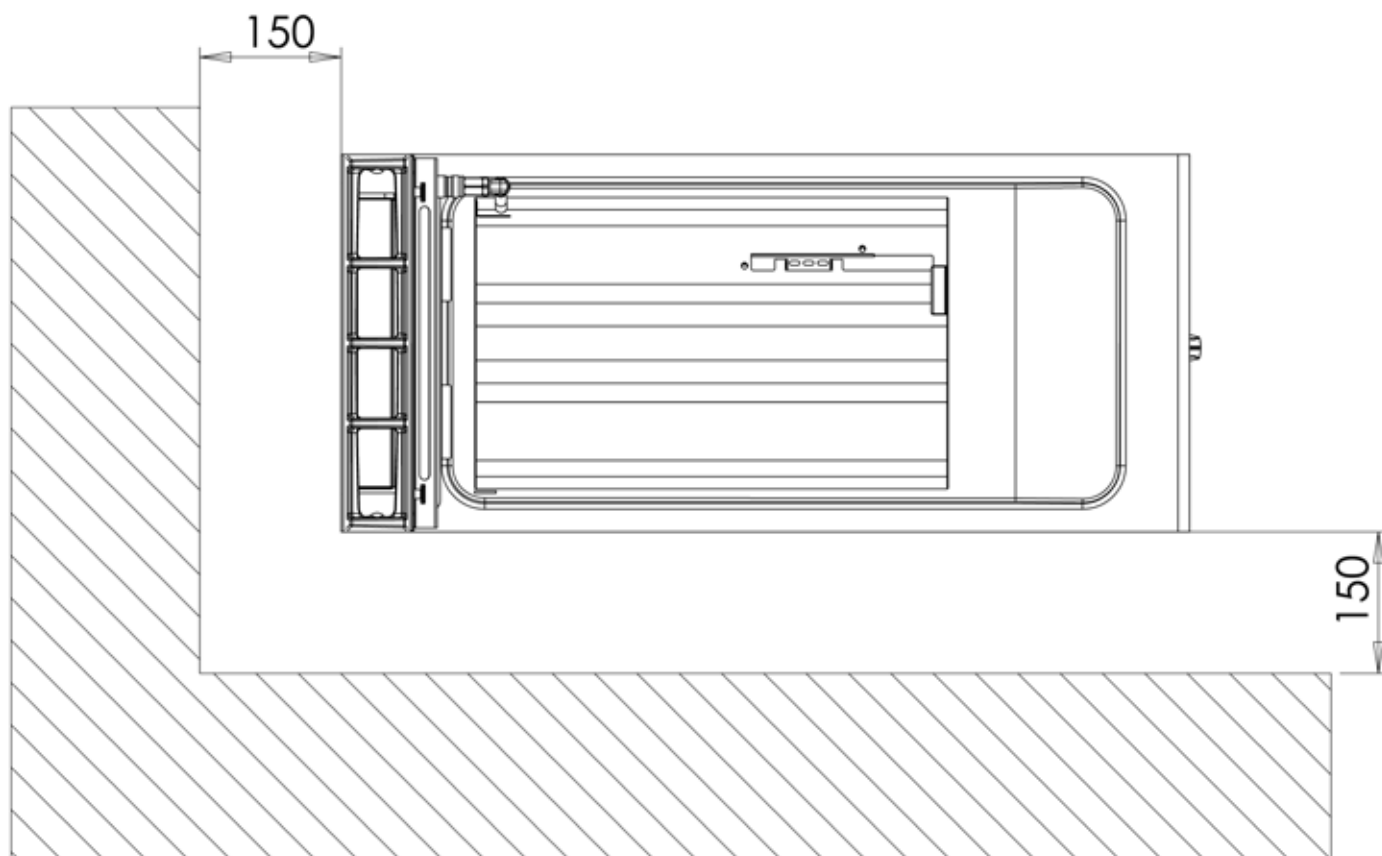
8.1.5 To position the appliance, it is recommended to use the mount offered by the manufacturer, should you want to do things differently, it is necessary to take account of the weight of the appliance.

8.1.6 Before permanently fixing the appliance in position, the Water, Electrical and Gas Connections must be made. (See relative sections).

8.1.7 Once the appliance is installed, the electrical power cable must be protected, and never stretched or tugged.

8.1.8 Remove all packaging materials and peel away the protective plastic film from all external surfaces of the appliance.

8.2 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.

8.3 VENTILATION

The appliances must 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.

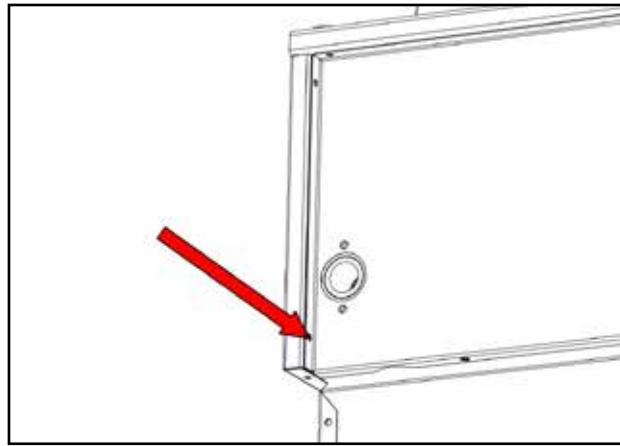
COMBUSTION AIR REQUIREMENTS			
APPLIANCE	G20	G30	G31
G9341	21m ³ /h	20m ³ /h	19m ³ /h
G9341X	21m ³ /h	20m ³ /h	19m ³ /h
G9341F	21m ³ /h	20m ³ /h	19m ³ /h
G9341FX	21m ³ /h	20m ³ /h	19m ³ /h

8.4 GAS /ELECTRIC SUPPLY & CONNECTION

8.4.1 A qualified installer should be called to install the appliance and if necessary to convert it for other gases.

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 length must not exceed 1.5m. An isolating valve must be located close by for shut-down during an emergency or servicing.

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 the fixing on the rear top panel.



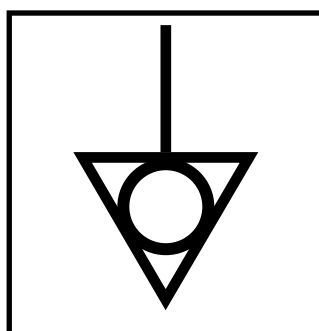
The unit is equipped with a 3-core flexible cord with standard 3 pin plug fitted with a 13A fuse. A regular 13A socket outlet can be used.

If supply is provided through a distribution fuse box, it must be via a fuse with a maximum rating of 13A.

In the event of mains cable being replaced, any new cable should comply with 60245 IEC 57 designations. (H05 RN - F).

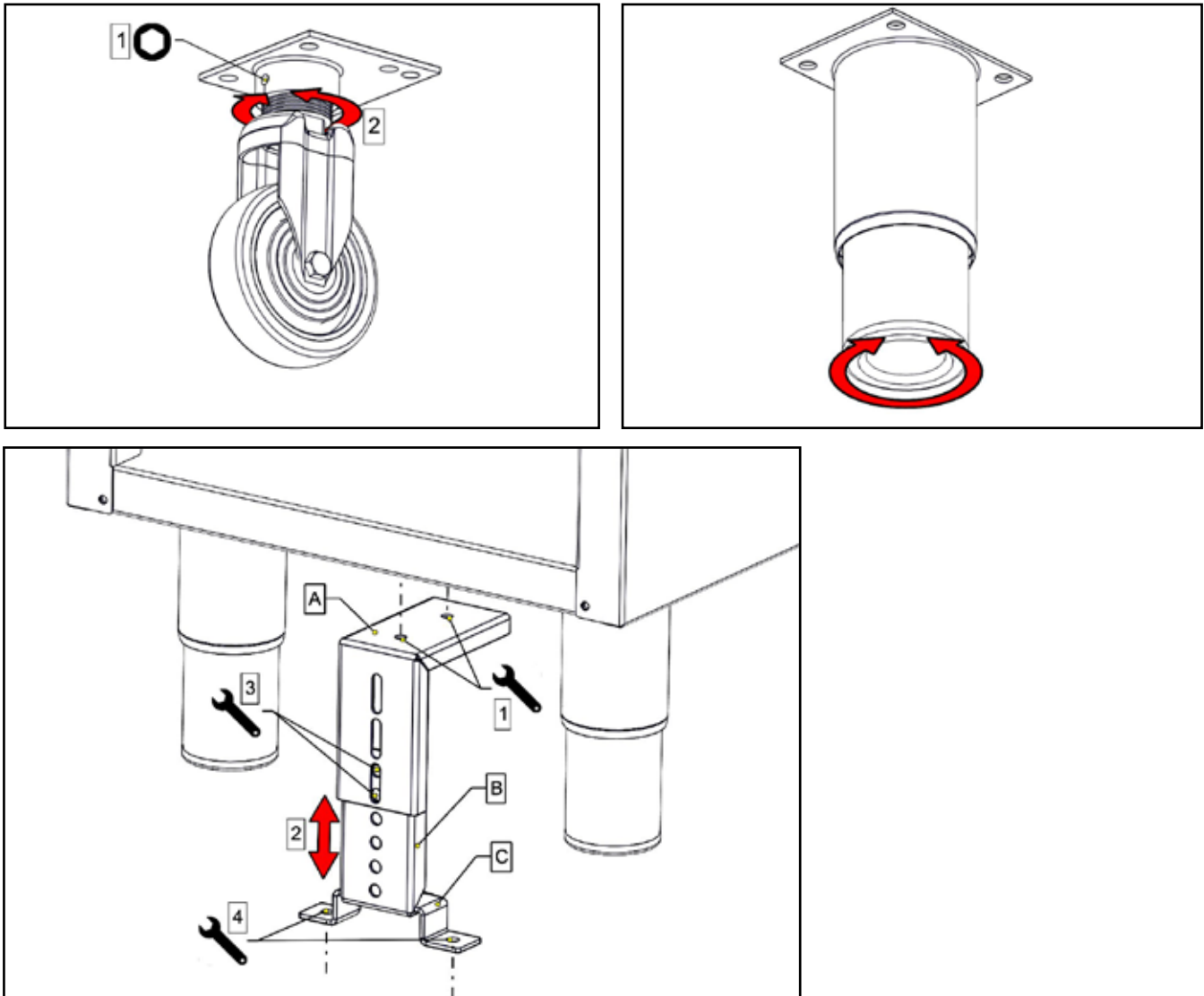
8.4.2 This appliance is also provided with a terminal for connection of an external equipotential conductor. This terminal is in effective electrical contact with all fixed exposed metal parts of the appliance, and shall allow the connection of conductor having a nominal cross-section area of up to 10mm².

It is located at the rear of the unit and identified by the following label and must only be used for bonding purposes.



8.5 ASSEMBLY

8.5.1 Position appliance and level using feet or castor adjusters as shown below. Fit anti tilt device.



Appliances with castors should be fitted with accessories supplied according to separate instructions provided.

Connect appliance to gas supply and test for gas tightness as stated in 7.4.

8.6 COMMISSIONING

8.6.1 With gas supply still shut off, turn on electrical mains supply.

8.6.2 Open door and press temperature limit thermostat reset button (red) refer to section 2.6. Set burner switch to 'I' (on position)

8.6.3 Turn control knob to desired temperature (180°) and heat demand indicator will illuminate.

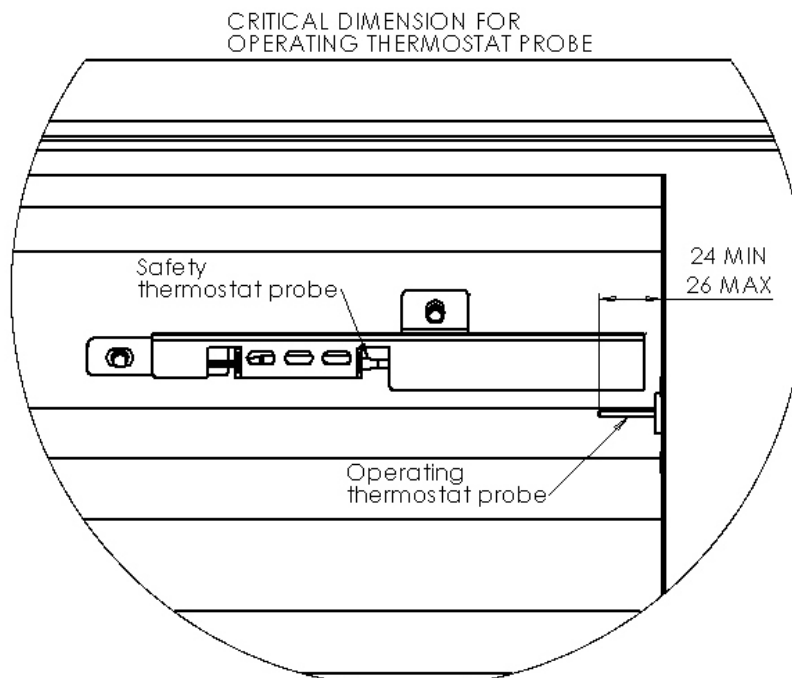
- 8.6.4 Fryer ignition sequence will commence and spark may be heard before unit locks out Note: Ignition system will attempt a second sequence, 14 seconds after completion of first try if no flame is detected during first attempt. (Unit will only lock out after 2nd attempt).
- 8.6.5 Neon next to burner switch inside door will illuminate to indicate lockout has occurred and that no burner flame is present. G9341 / G9341X / G9341F/G9341FX.
- 8.6.6 Turn gas supply on.
- 8.6.7 Press lockout reset switch. (Lock out neon will extinguish).
- 8.6.8 Burner will ignite and heat indicator will illuminate to signify that burner is on. If lockout should occur, repeat Steps 8 -9 until air is bled from supply and burner lights.
- 8.6.9 When burner flame is established, check for gas leaks. Care should be taken because MAINS VOLTAGE is present. Isolate after gas checks.

8.7 TEMPERATURE LIMIT THERMOSTAT

The unit is equipped with an additional temperature limit thermostat, independent of main controller.

In the case of operating thermostat failure, allowing oil temperature to rise above predetermined legislation safe zone (230°C), a limit device will activate and cut power to controller. It will also stop the flow of gas to burner, refer to 2.5.

- 8.7.1 Turn burner and temperature controls ON/OFF knob to OFF position.
- 8.7.2 Allow oil to cool below 180°C
- 8.7.3 Push the green reset button on the limit thermostat, refer to 2.5.7.
- 8.7.4 Turn burner and temperature controls ON/OFF knob to ON position.
- 8.7.5 Re-select temperature.
- 8.7.6 If limit thermostat reactivates carry out fault finding on temperature control circuitry.
- 8.7.7 Check position of operating thermostat probe.





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

8.8 OIL LEVEL SENSOR (G9341X/G9341FX only)

The unit is equipped with an additional Oil Level Sensor (Patent No.GB2002725.6 & PCT/GB2020/050462).

When the oil level drops to at least 40mm below the MIN mark, then the Top Up Oil LED will indicate (Orange oil can symbol) warning the user that the oil level has dropped considerably.

When the oil level drops to approximately 80mm below the MIN mark (same level as temperature probe), the Low Oil Level LED will indicate (Flashing red hazard triangle) warning the user that the oil level is unacceptable.

At this point the fryer will stop the flow of gas to the burner and put the fryer into lockout. The fryer cannot be taken out of lockout until the fry pot has been filled with oil to an acceptable level.

8.9 SUITING

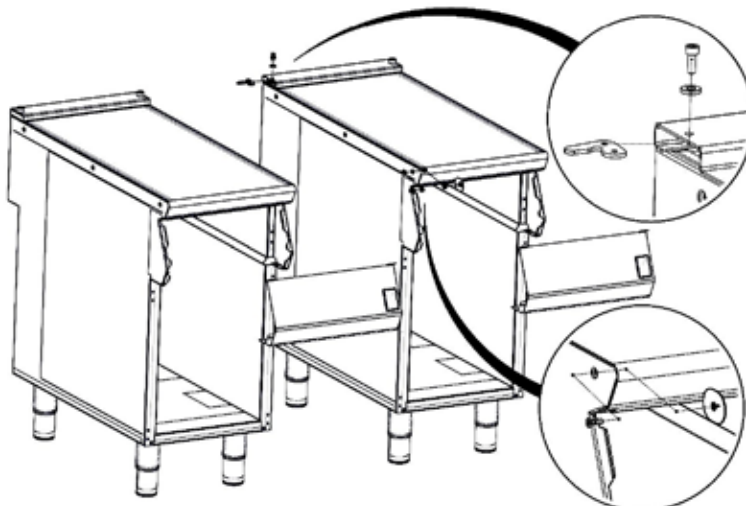
The DLS system Patent No. GB 2540131 is designed to give a quick and easy suiting solution. If you require an improved seal between appliances we recommend you use, a food grade, high temperature silicon sealant. This can be supplied by Falcon part no – 523400021

8.9.1 Before levelling and suiting units ensure the units are fully built, including all accessories and castings.

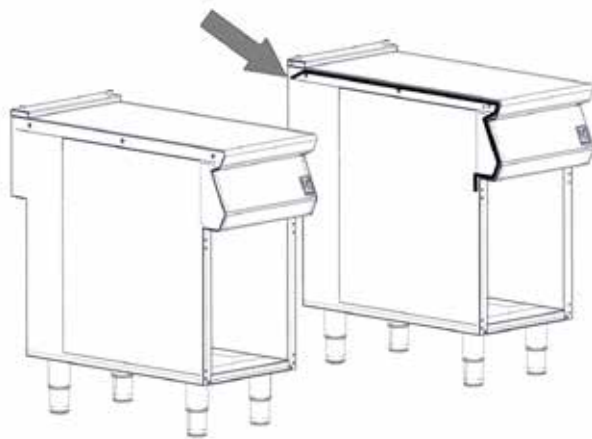
8.9.2 Undo the 4 fixing screws on the control panel and remove.

8.9.3 Remove the hob rear infill and replace with rear suiting plate and fixings.

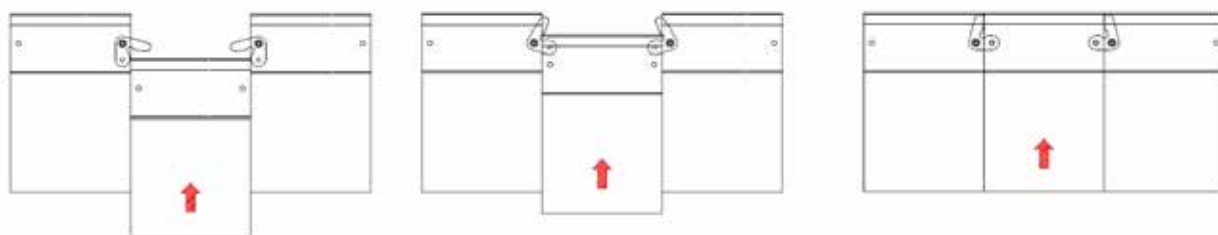
8.9.4 Remove the front side panel countersunk screw and suiting plate.



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



8.9.6 Slide suited units into position.

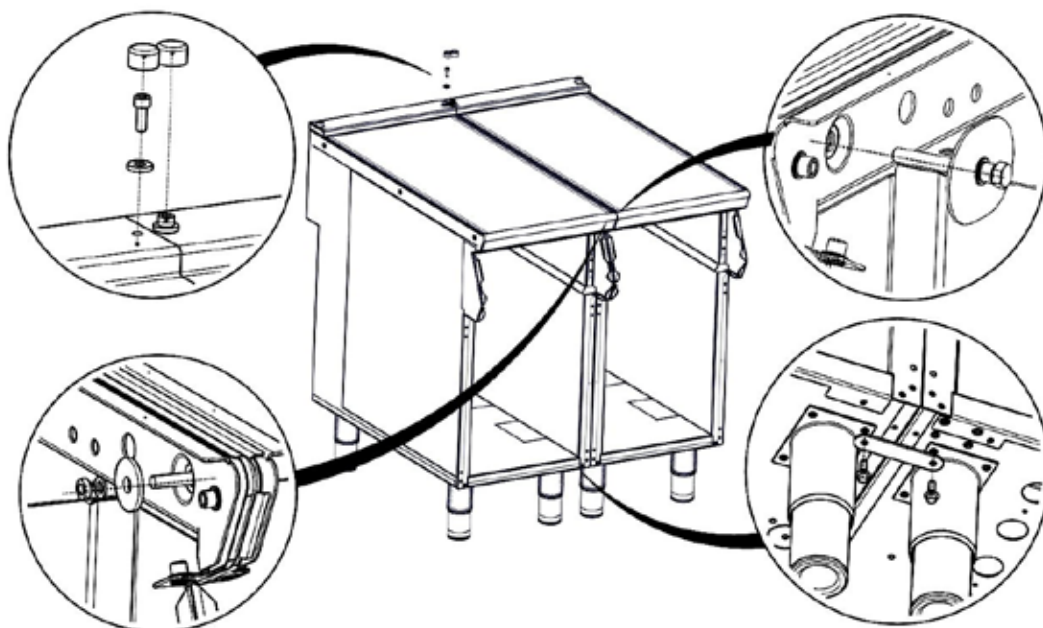


8.9.7 (A) Right hand unit: Screw the M5 x 40 screw (supplied in the kit) into one of the suiting plates as shown and then insert through the front fixing holes of both units.

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

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

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



8.9.11 Replace control panel.

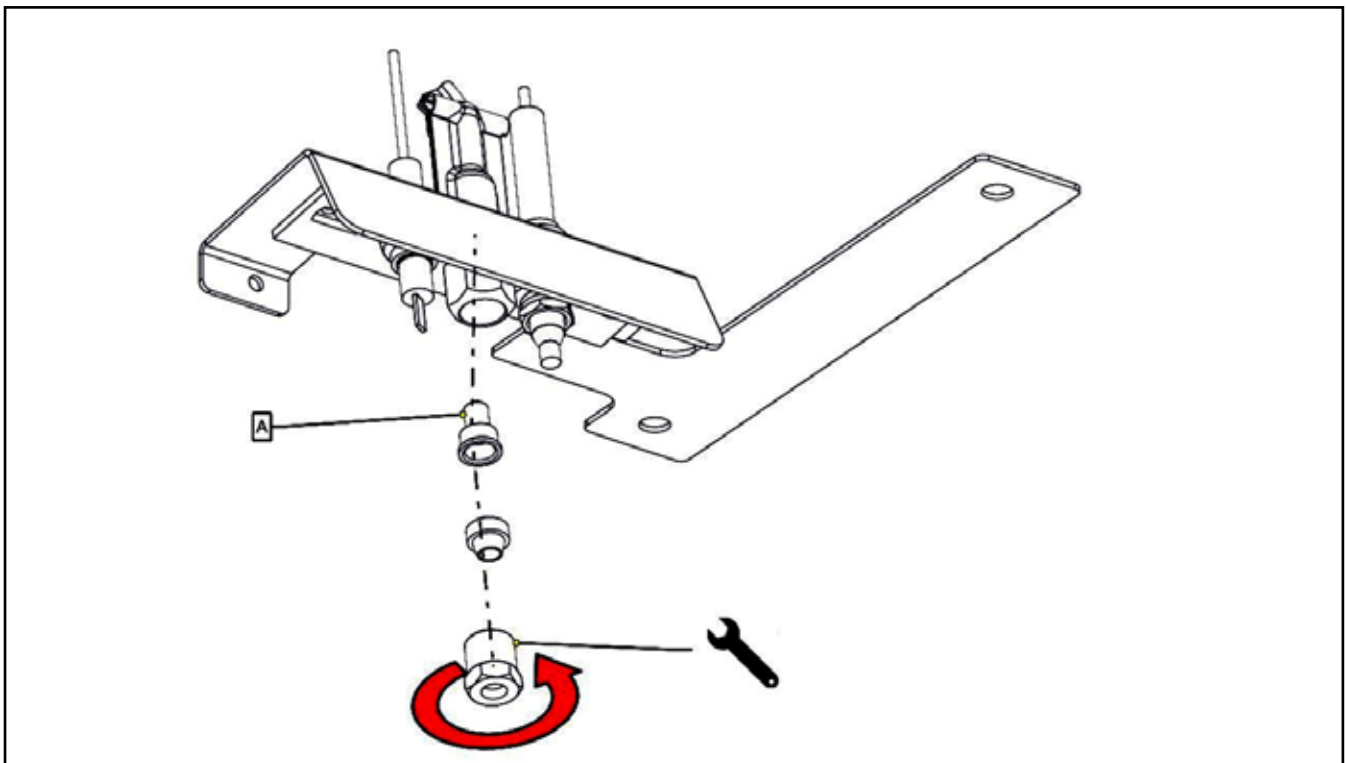
9.0 CONVERSION



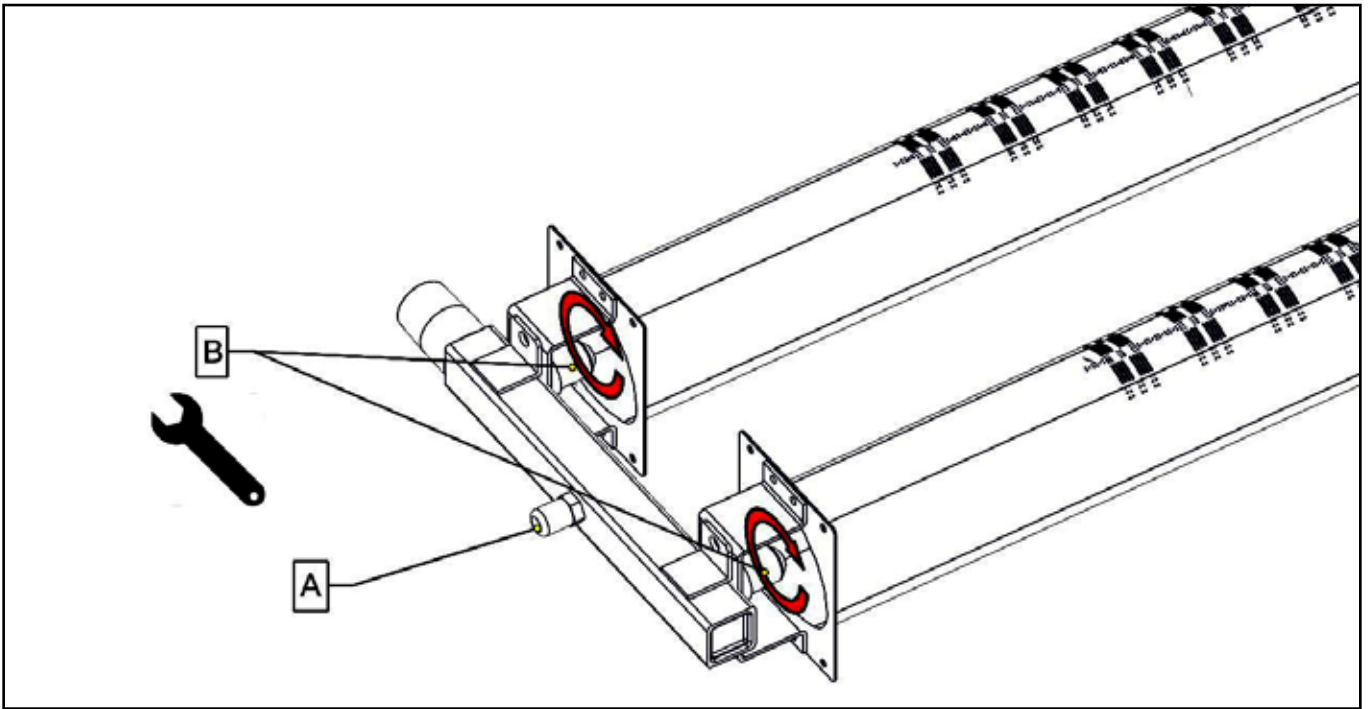
BEFORE INSPECTION, SERVICING OR CONVERSION, TURN OFF GAS AT ISOLATOR.

9.1 GAS CONVERSION CHECK LIST

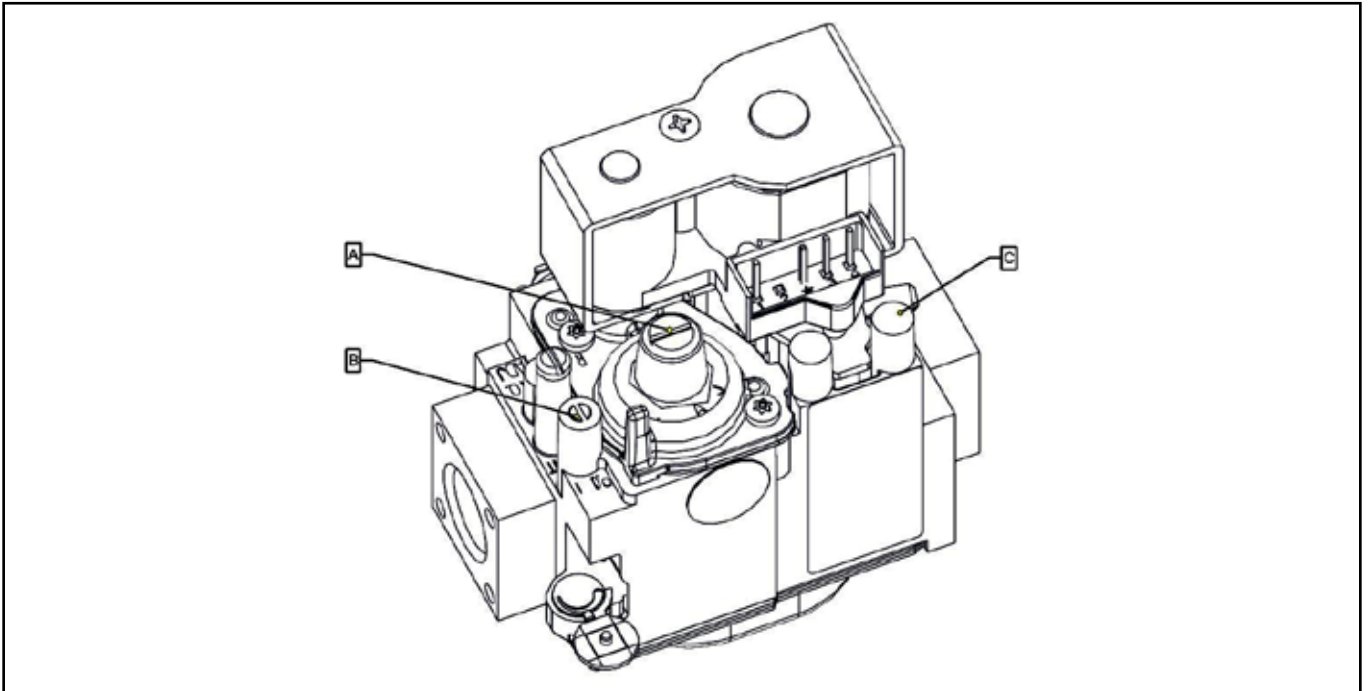
- Change injectors in burner(s) and pilots.
- Change gas type label.
- G30, 29mb at the burner or adjust SIT onboard governor if supply pressure is higher than 29mb.
- G31 the pressure is 34.5mb at burner. (Adjust SIT onboard governor clockwise to maximum adjustment)



A – PILOT INJECTOR



A - PRESSURE TEST NIPPLE



B- INJECTORS

A - PRESSURE ADJUSTMENT SCREW

B - OUTLET PRESSURE

C - INLET PRESSURE

10.0 SERVICING

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 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.



BEFORE ATTEMPTING ANY MAINTENANCE, ISOLATE THE APPLIANCE AT THE MAINS SWITCH AND TAKE STEPS TO ENSURE THAT IT IS NOT INADVERTENTLY SWITCHED ON.



BEFORE ATTEMPTING ANY MAINTENANCE, ENSURE THE PAN IS EMPTY.



MAINTENANCE CHECK

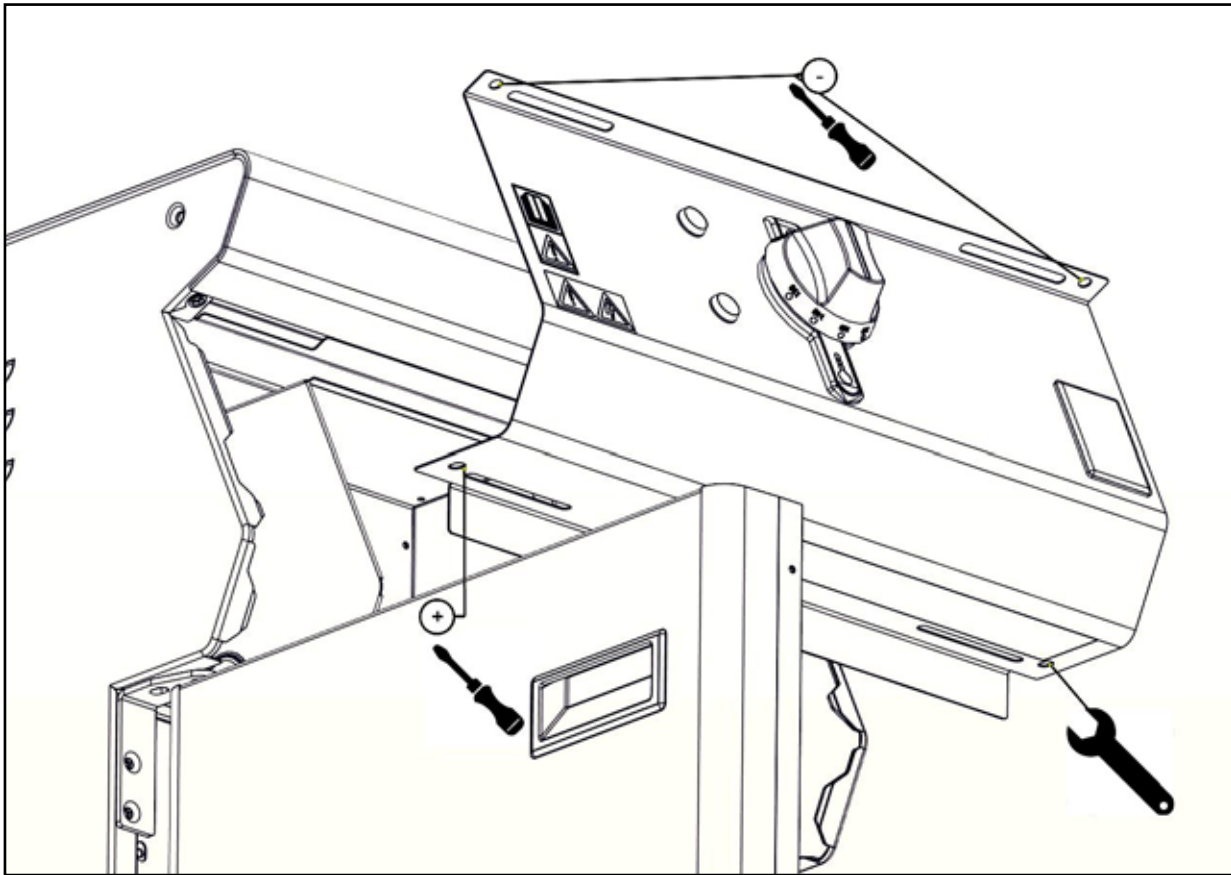
Regular servicing of the appliance should be undertaken to ensure correct operation, it is functioning as intended, and safe to use. We recommend servicing after 2,500 hours of use, or annually, whichever comes first.

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.

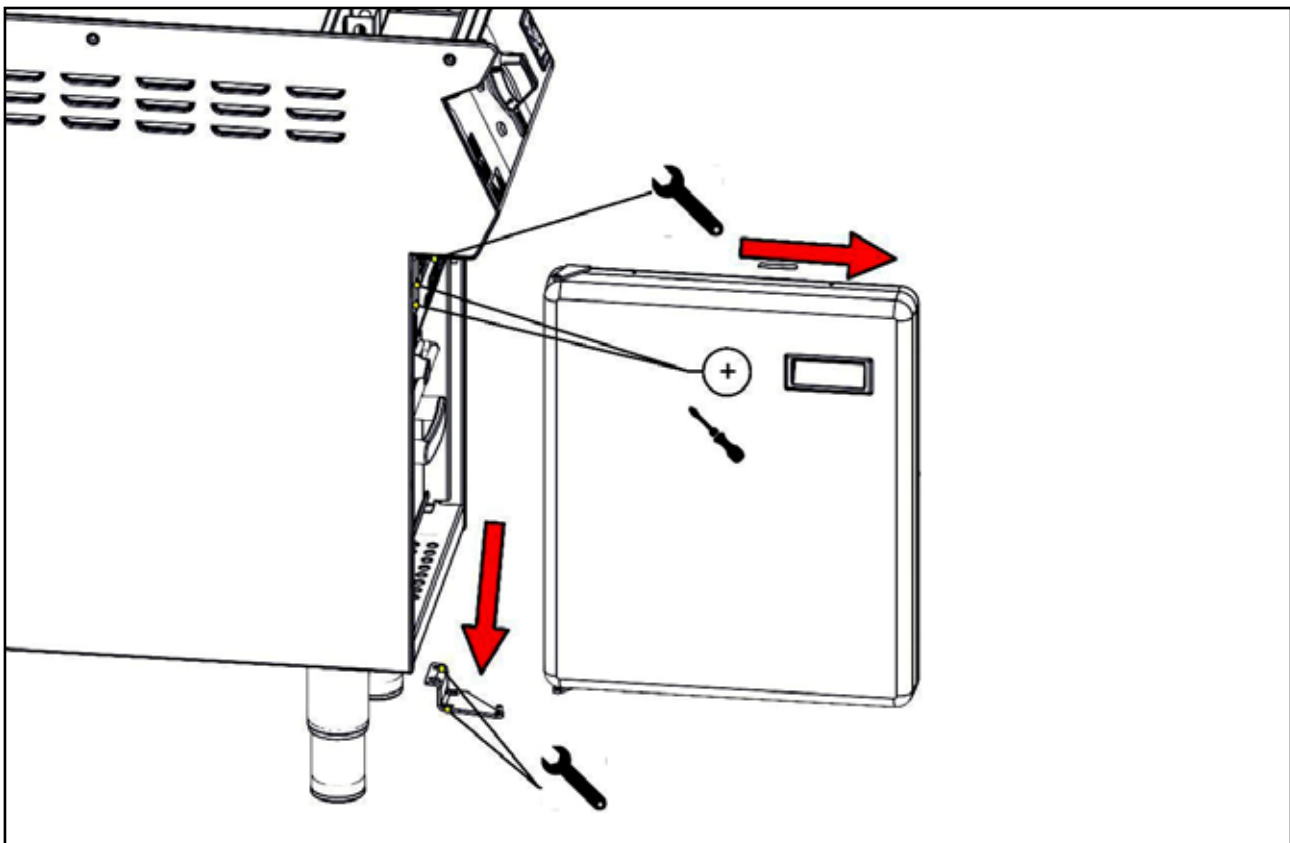
Contents of the maintenance schedule should be agreed with the maintenance provider.

10.1 CONTROL PANEL REMOVAL

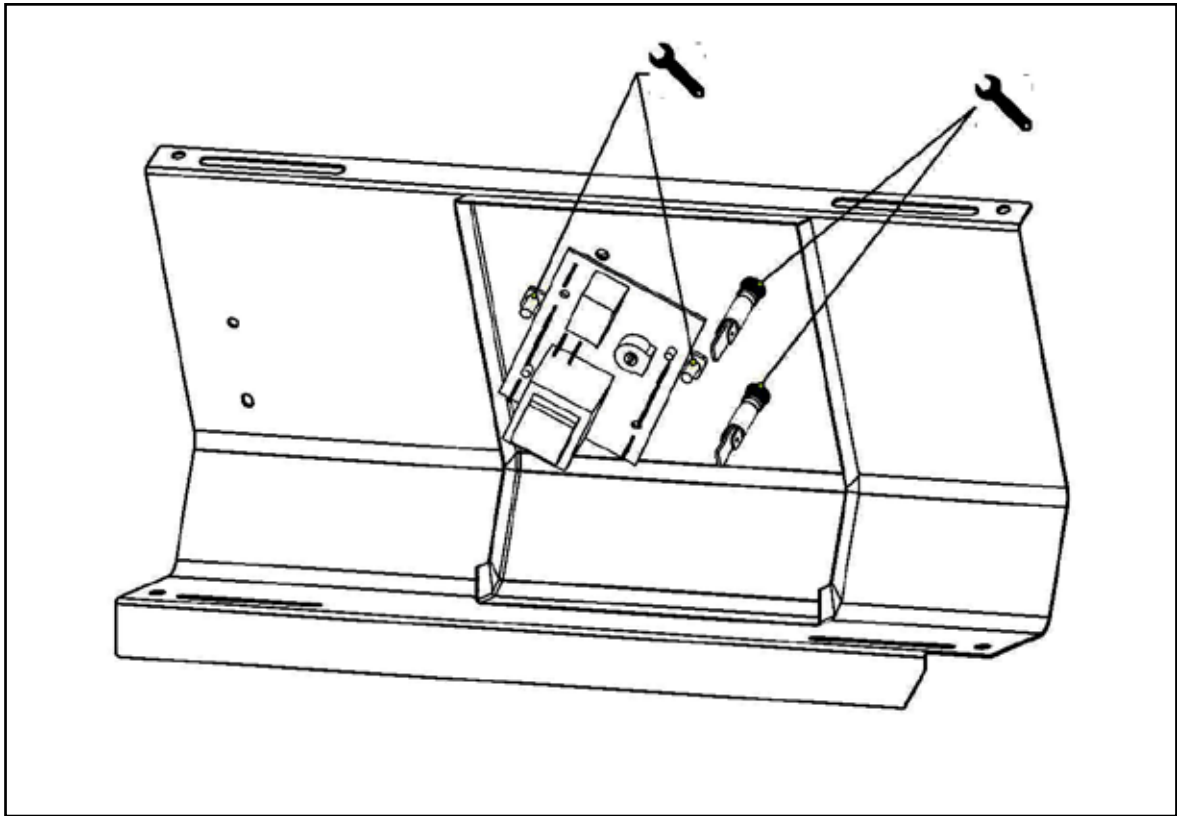
OPEN DOOR TO 90 DEGREES TO REMOVE BOTTOM LEFT SCREW. OPEN DOOR TO 180 DEGREES TO REFIT PANEL.



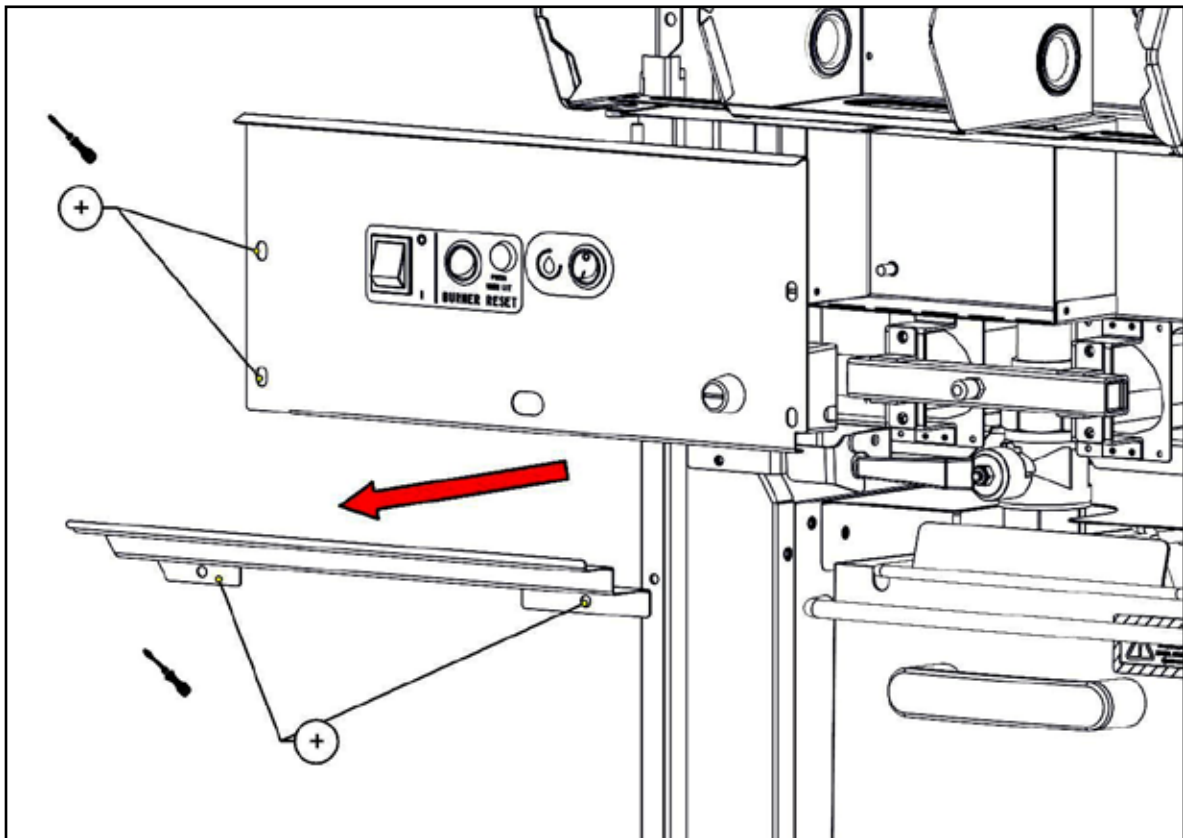
10.2 DOOR REMOVAL



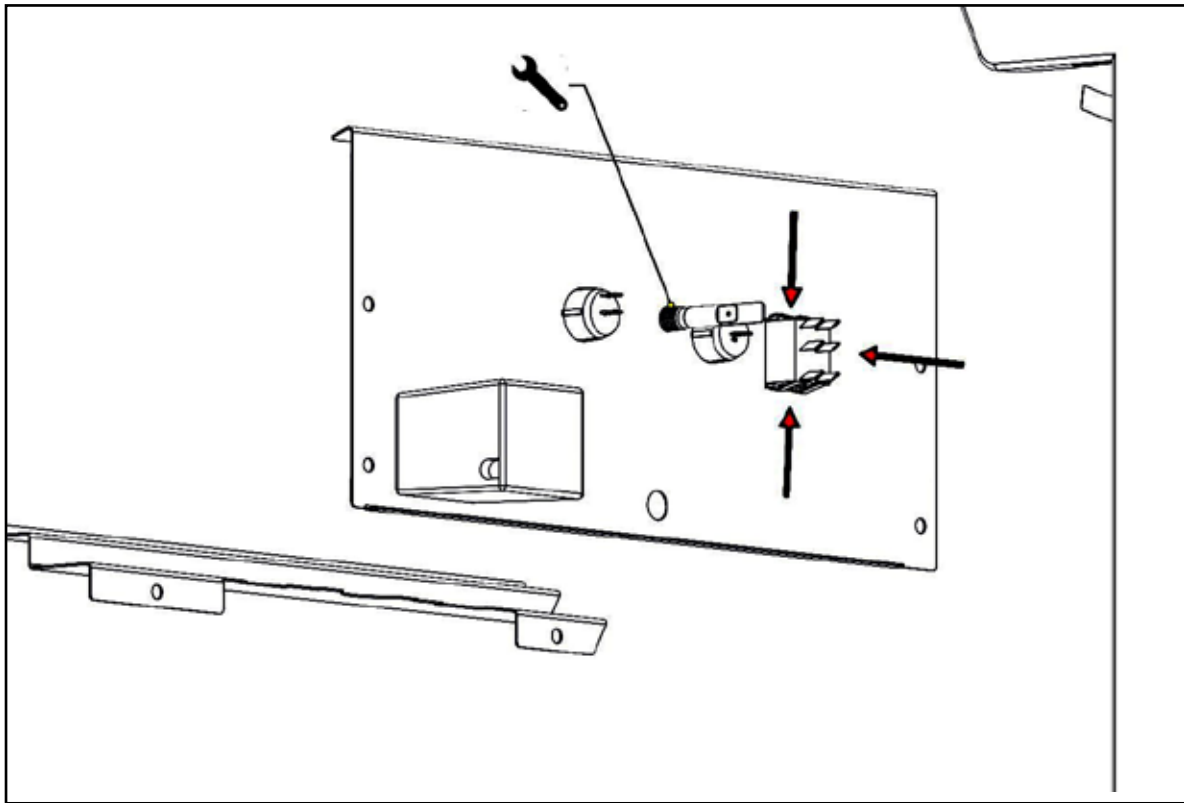
10.3 FASTRON CONTROLLER & NEONS



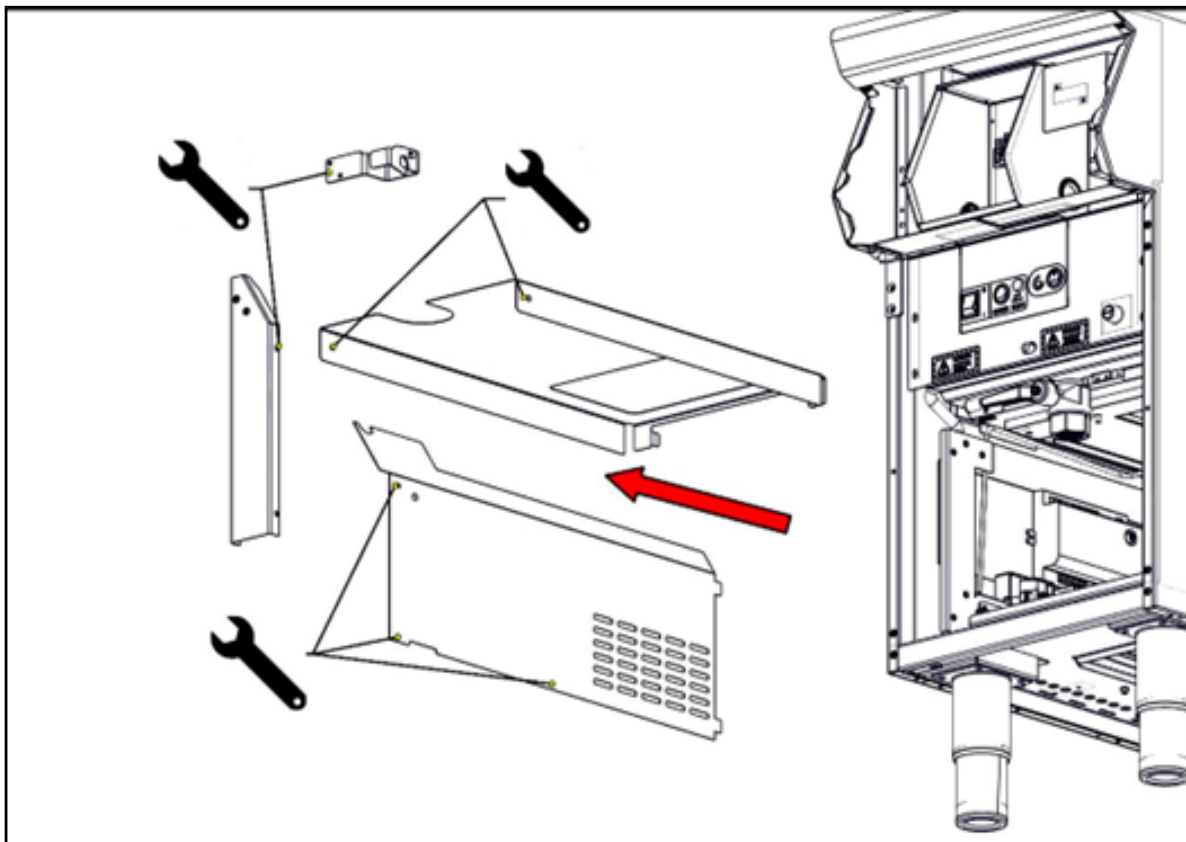
10.4 SWITCH PANEL

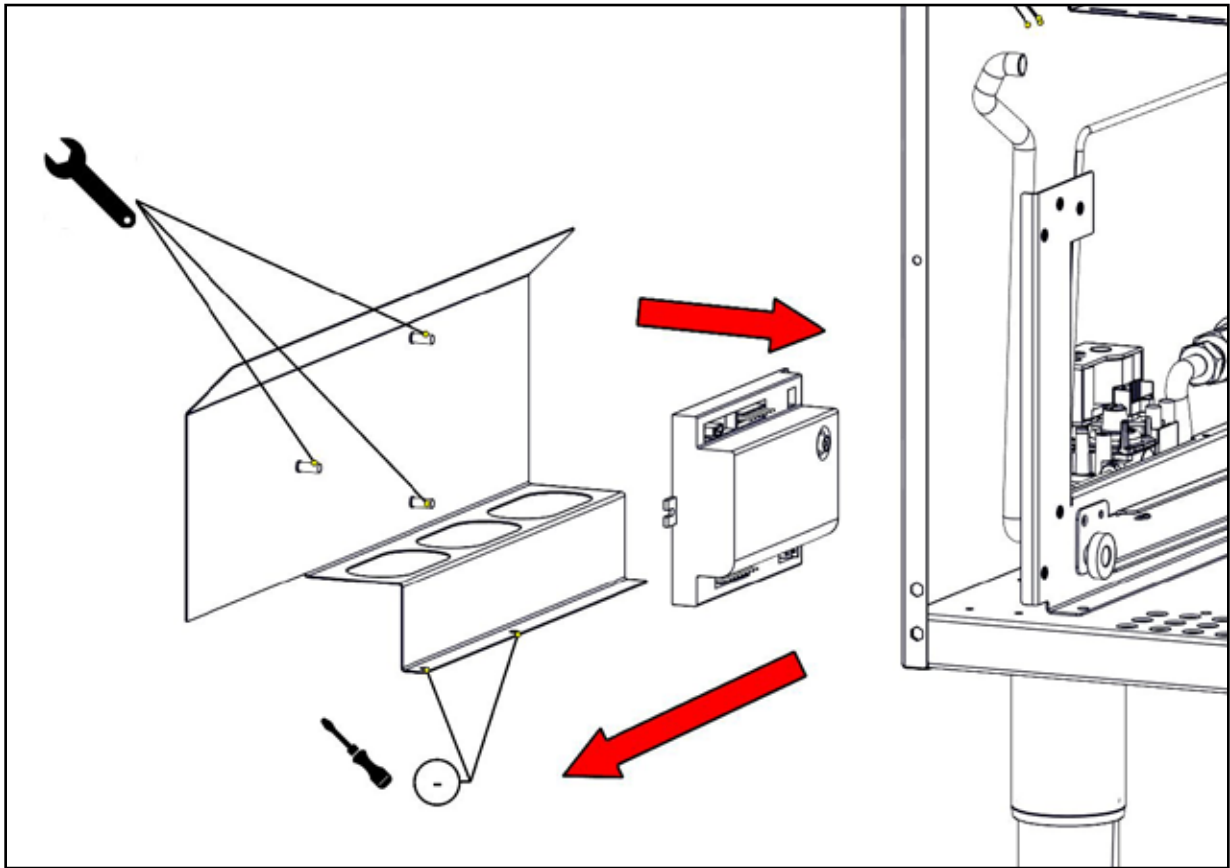


10.5 SWITCH & NEON REMOVAL

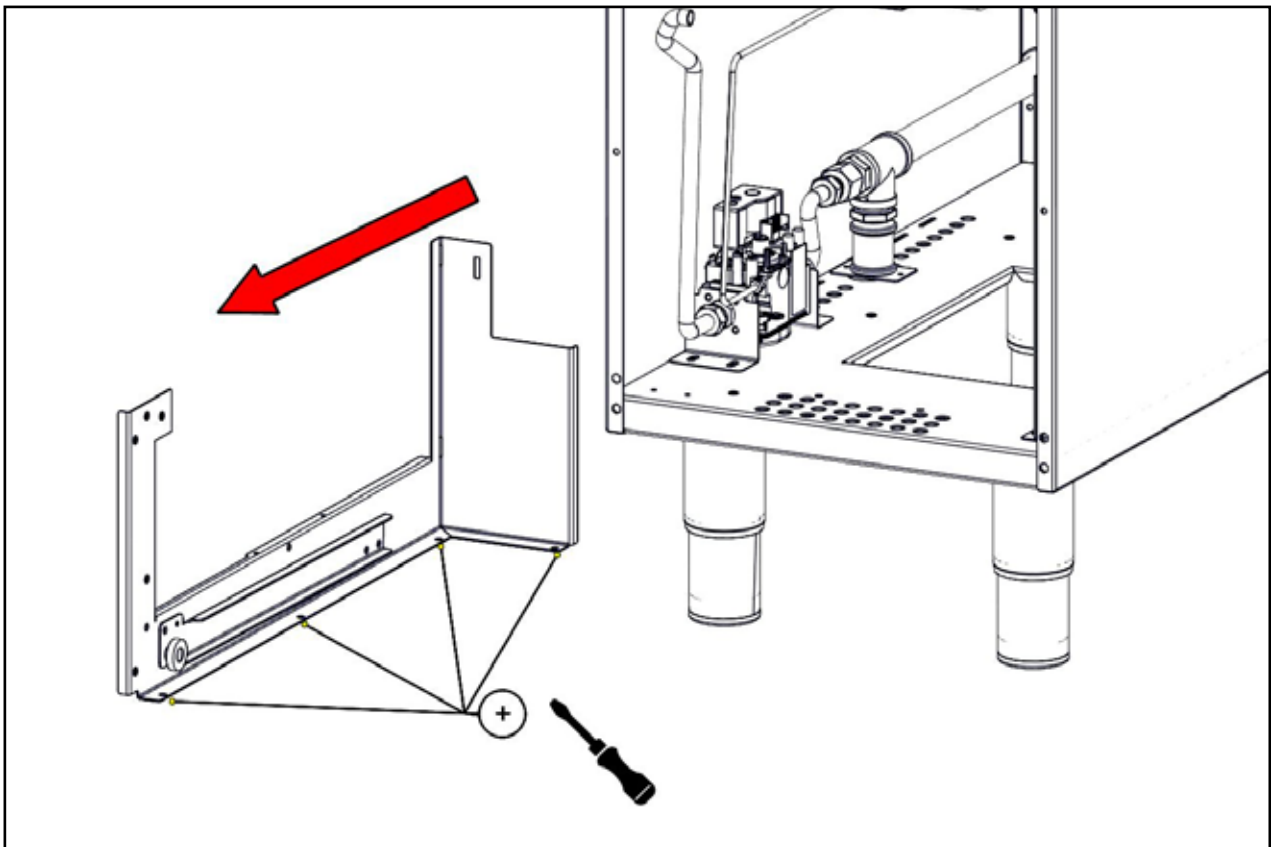


10.6 ACCESS TO SPARK BOX



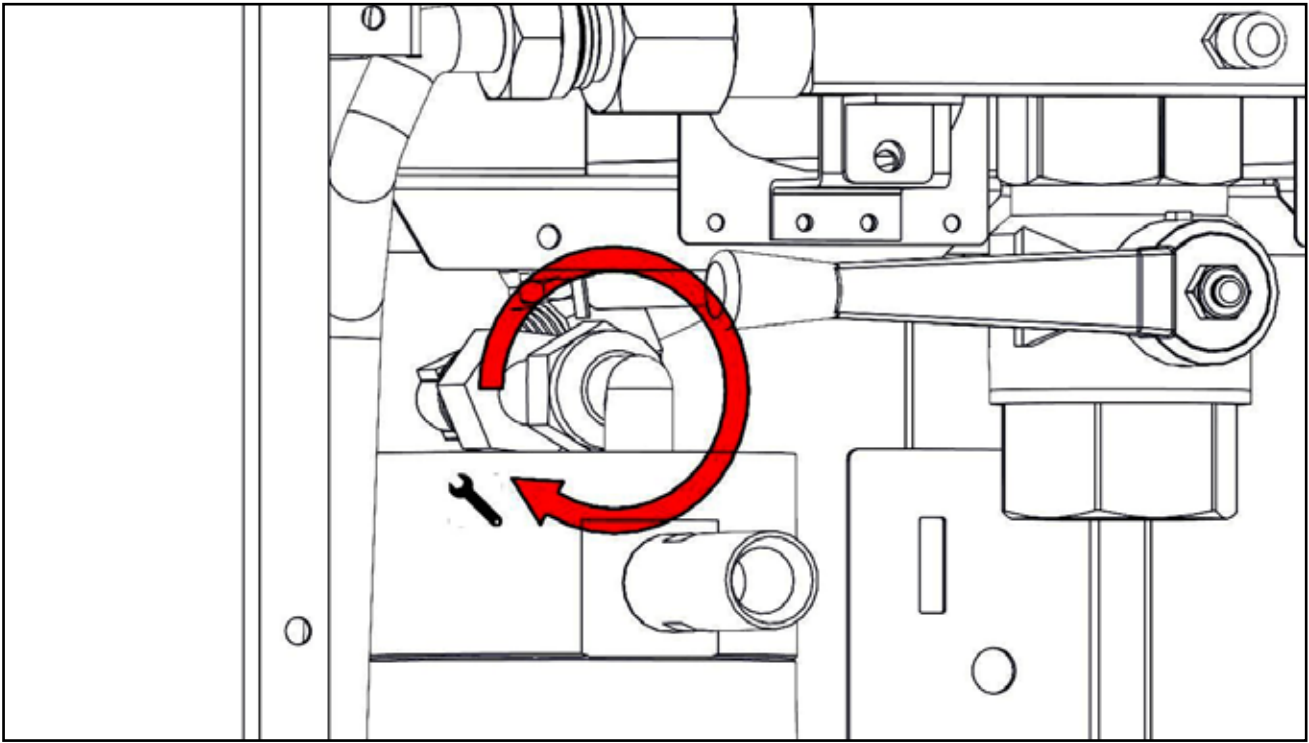


10.7 SIT GAS REGULATOR ACCESS

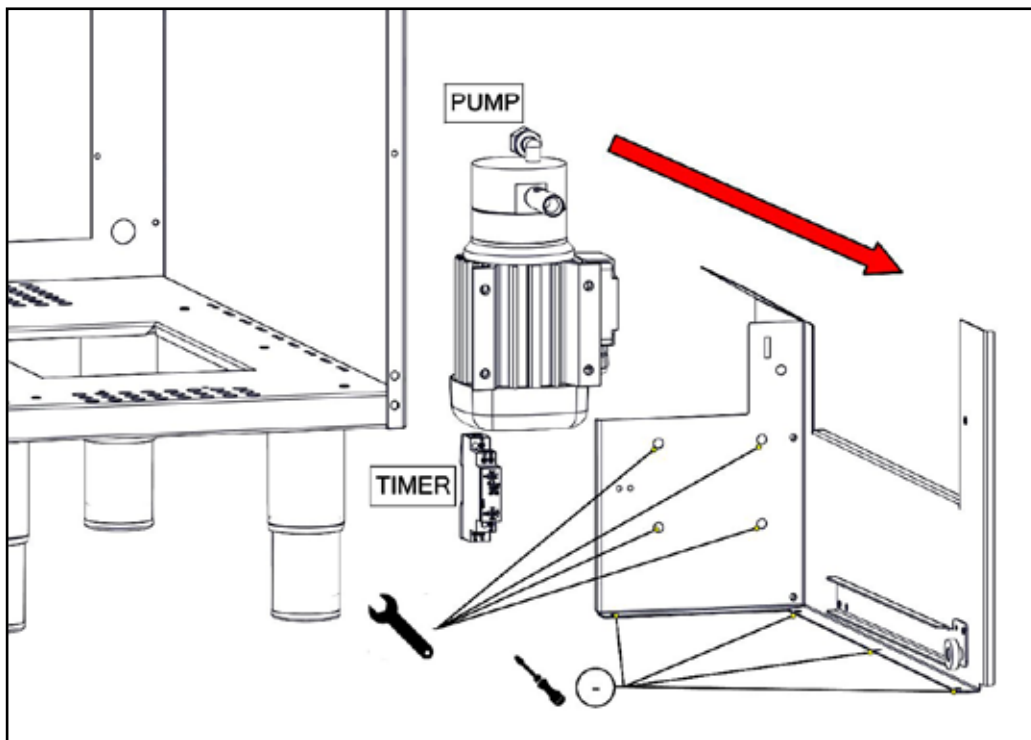


GOVERNOR SUPPLIED IS PART OF THE SIT GAS VALVE

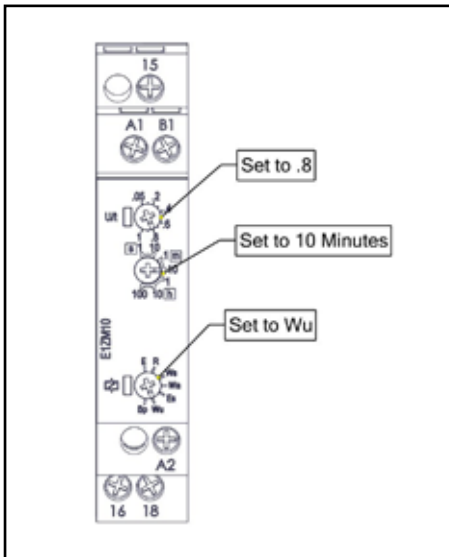
10.8 PUMP & TIMER REMOVAL



10.9 PUMP & TIMER REMOVAL



10.10 TIMER PUMP SETTINGS FOR 230 VOLTS

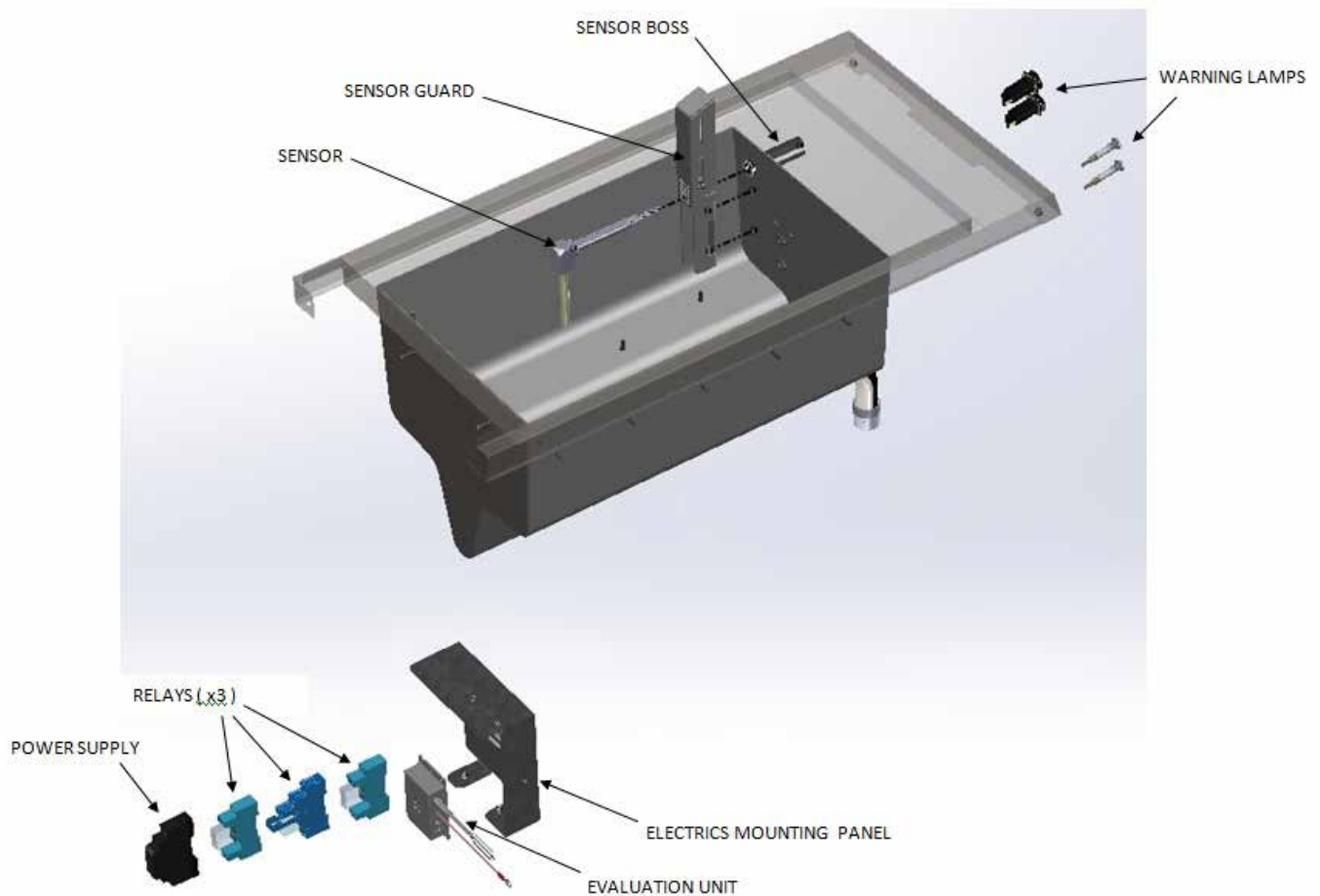


The settings are top function set to 0.4.

Middle function to 10 minutes.

Base function set to Wu.

10.11 OIL LEVEL SENSOR (G9341X/G9341FX only)



- 10.11.1 Ensure fry pot is empty
- 10.11.2 Remove back panel.
- 10.11.3 Disconnect oil sensor wires (blue & red BNC connectors) from the evaluation unit.
- 10.11.4 Remove control panel.
- 10.11.5 Carefully feed oil sensor wires (blue & red BNC connectors) back through hole in the side of the electrics box behind the control panel.
- 10.11.6 Undo oil level sensor retaining nuts.
- 10.11.7 Lift oil level sensor guard.

- 10.11.8 Pull the oil level sensor forward into the pan and carefully feed the wires through the boss.
- 10.11.9 Carefully replace in reverse order.



Note

In the extraordinary event that the oil level sensor does come into contact with fire, the probe should be replaced.

10.12 TOP UP AND LOW OIL LEVEL LEDS (G9341X/G9341FX only, Figure 6)

- 10.12.1 Remove control panel by undoing fixings at top and bottom of control panel. Disconnect control panel.
- 10.12.2 Remove electrical connections from LEDs. Undo LED retention nut.
- 10.12.3 Carefully replace in reverse order.

10.13 OIL LEVEL SENSOR EVALUATION UNIT (G9341X/G9341FX only, Figure 6)

- 10.13.1 Remove back panel.
- 10.13.2 Disconnect oil sensor wires (blue & red BNC connectors) from the evaluation unit.
- 10.13.3 Disconnect evaluation unit wires (brown, blue, white & black) from relays and power supply unit.
- 10.13.4 Disconnect earth lead from chassis.
- 10.13.5 Remove evaluation unit from bracket by undoing fixings.
- 10.13.6 Replace in reverse order.

10.14 RELAYS & RELAY BASES (G9341X/G9341FX only, Figure 6)

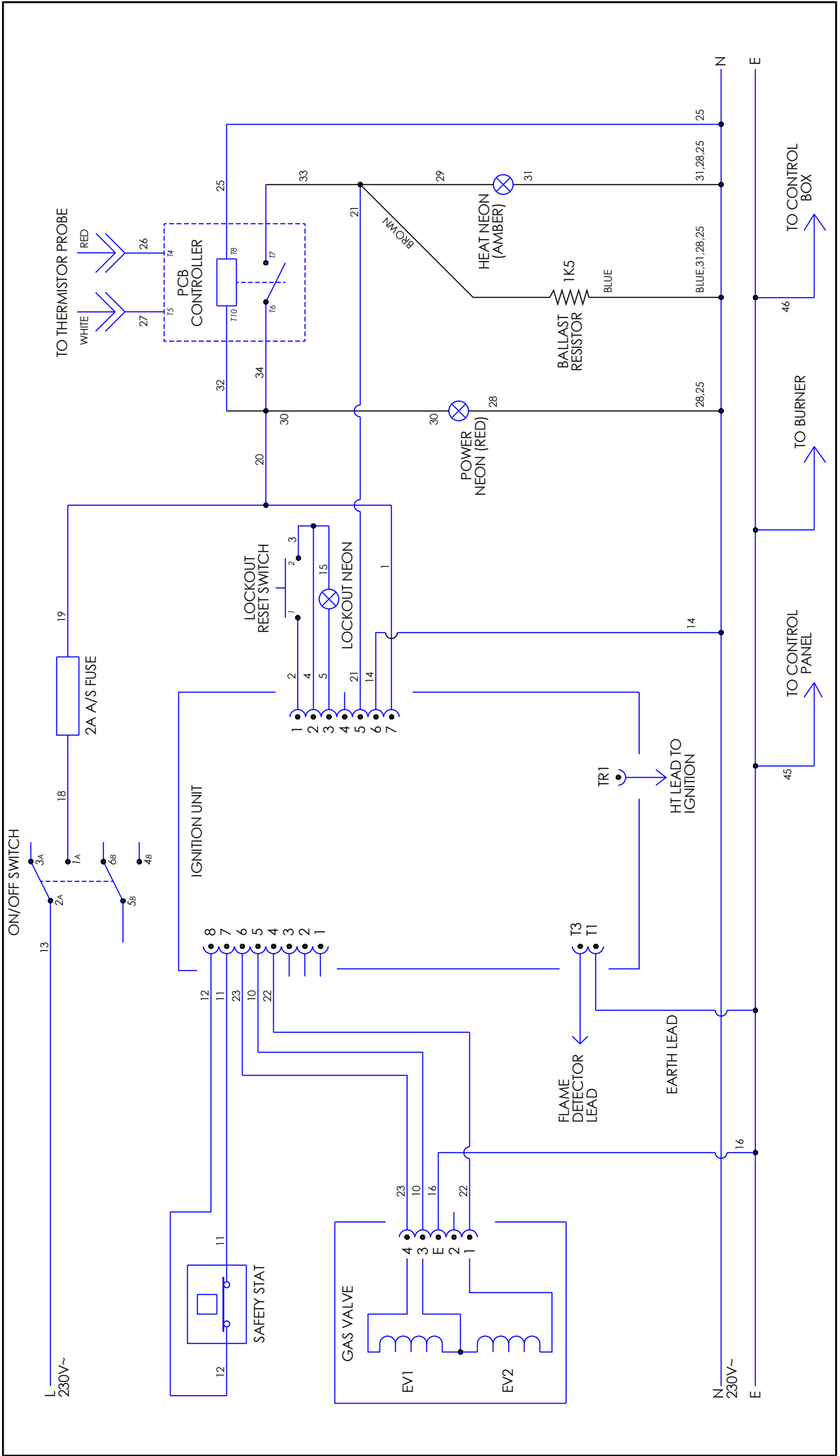
- 10.14.1 Remove back panel.
- 10.14.2 Disconnect wiring.
- 10.14.3 Remove relay and base from DIN rail.
- 10.14.4 Replace in reverse order.

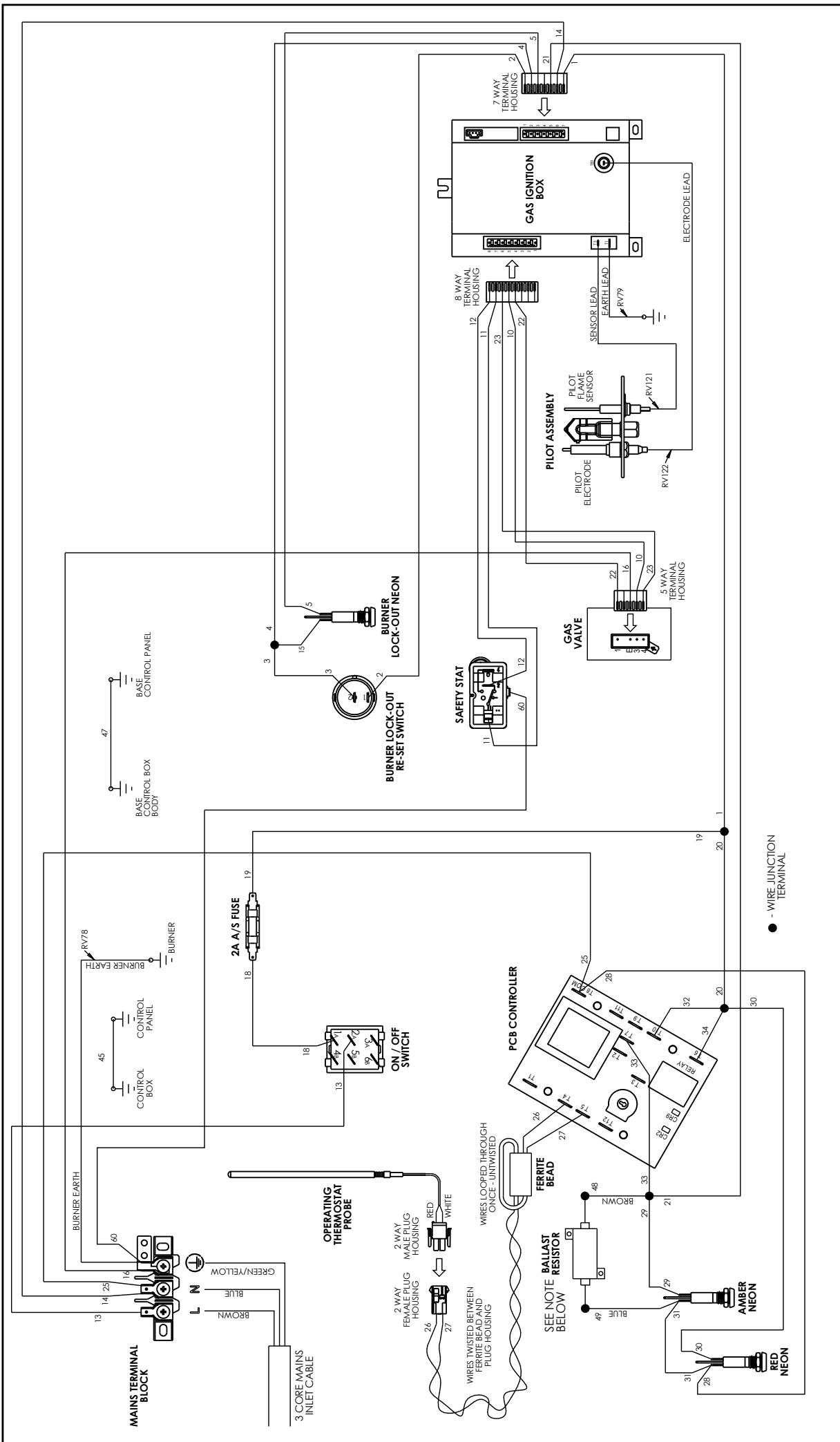
10.15 POWER SUPPLY UNIT (G9341X/G9341FX only, Figure 6)

- 10.15.1 Remove back panel.
- 10.15.2 Disconnect wiring.
- 10.15.3 Remove power supply unit from the DIN rail.
- 10.15.4 Replace in reverse order.

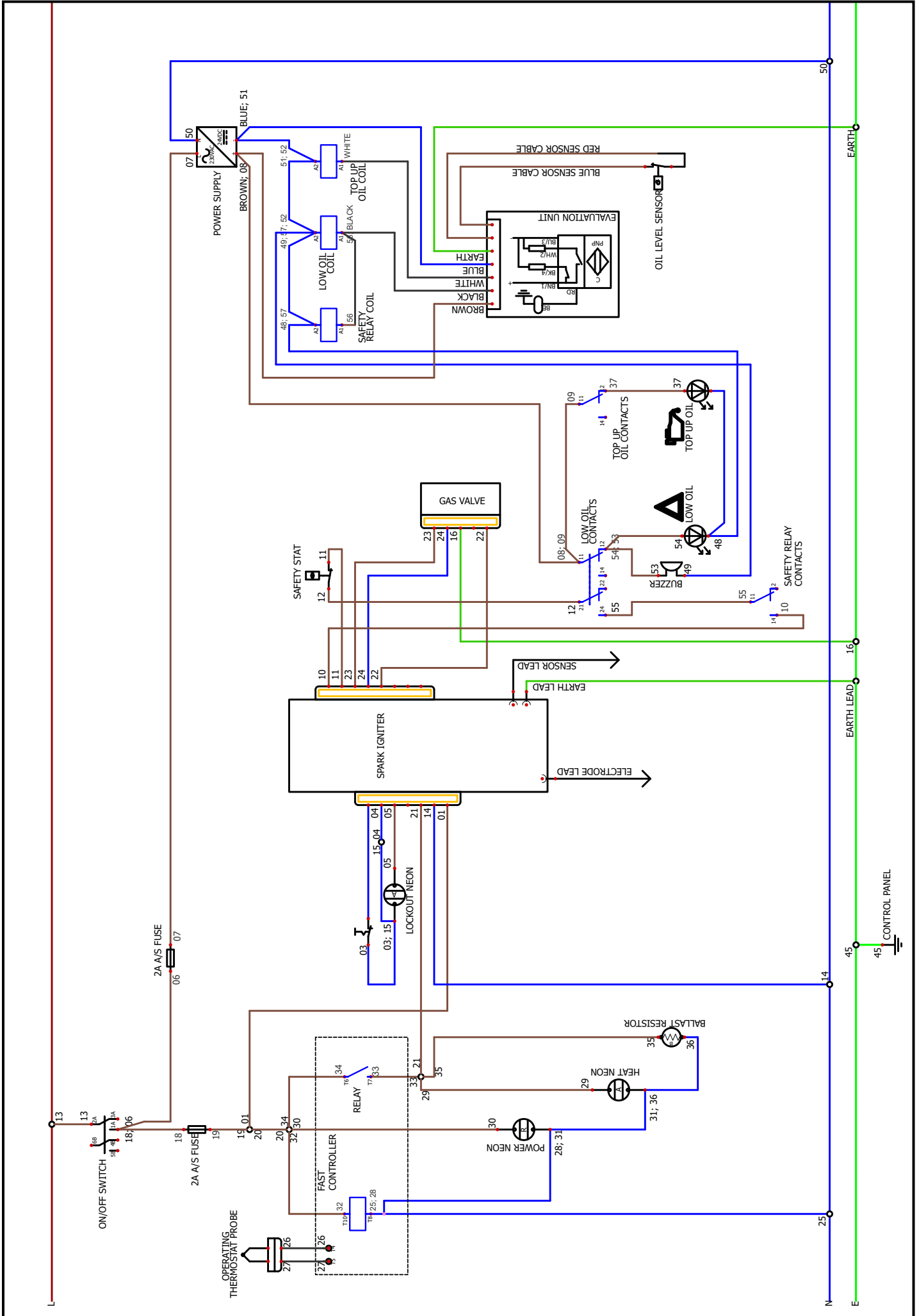
10.16 CIRCUIT DIAGRAMS

10.16.1 G9341 Circuit diagram.

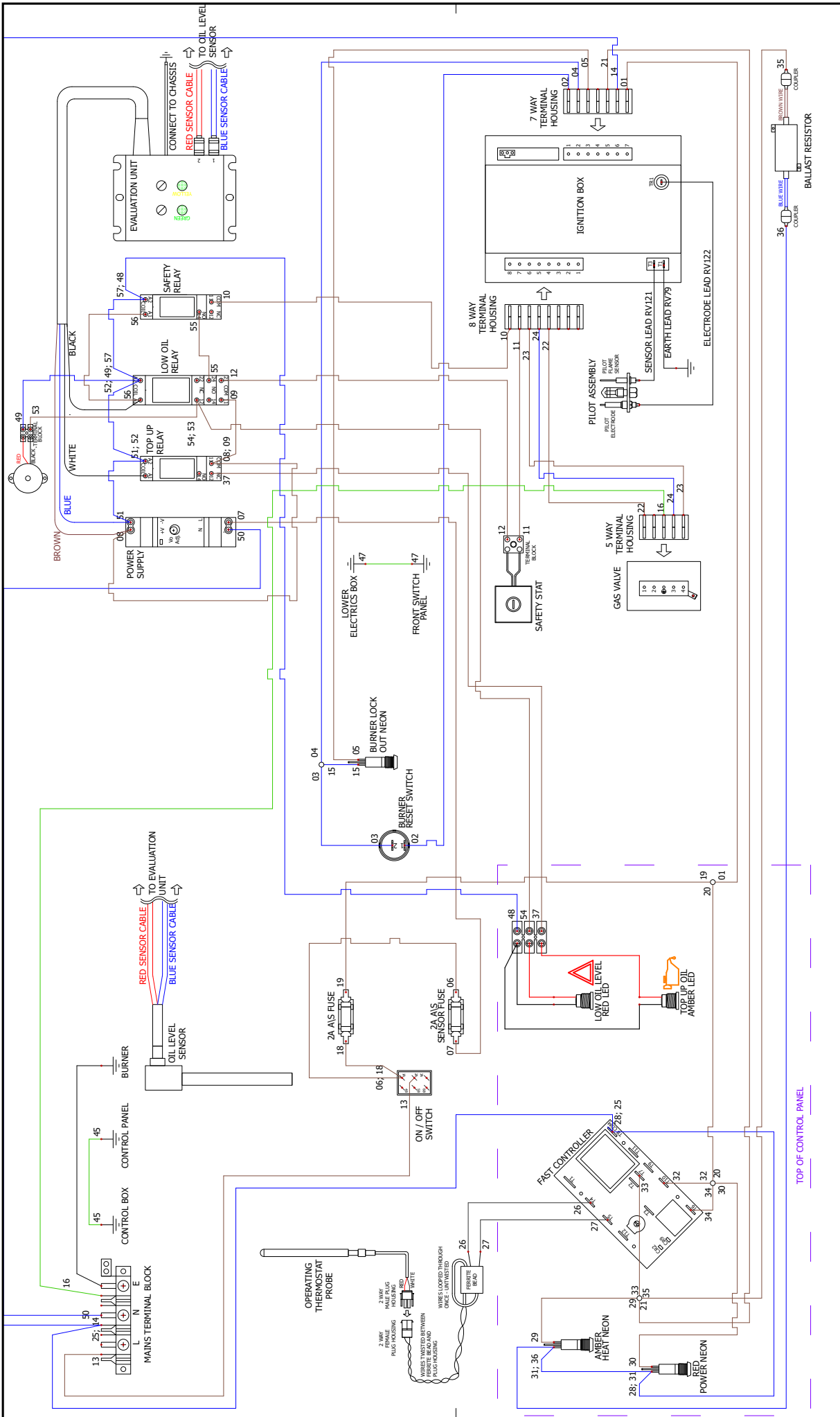




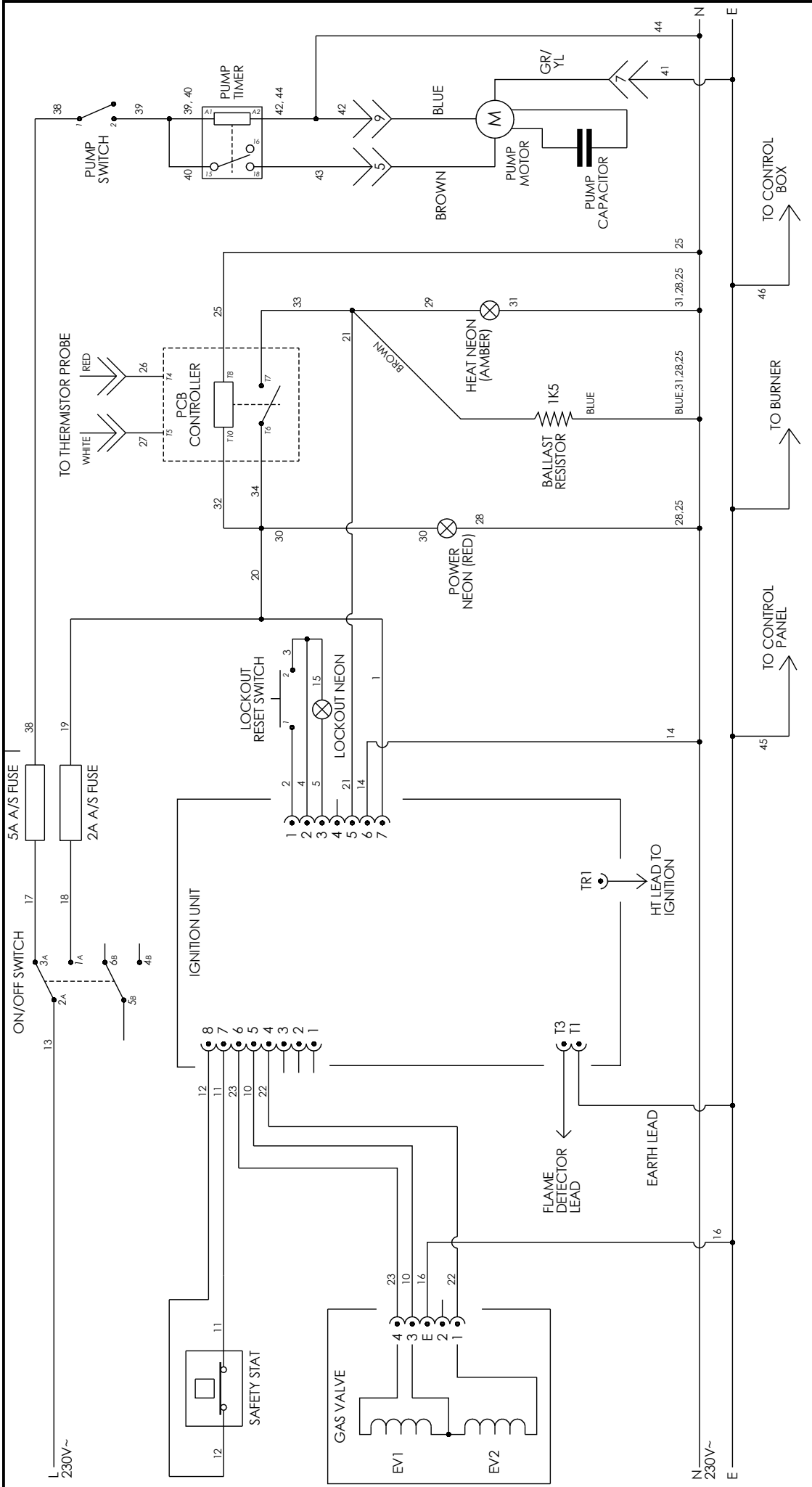
10.16.3 G9341X Circuit diagram



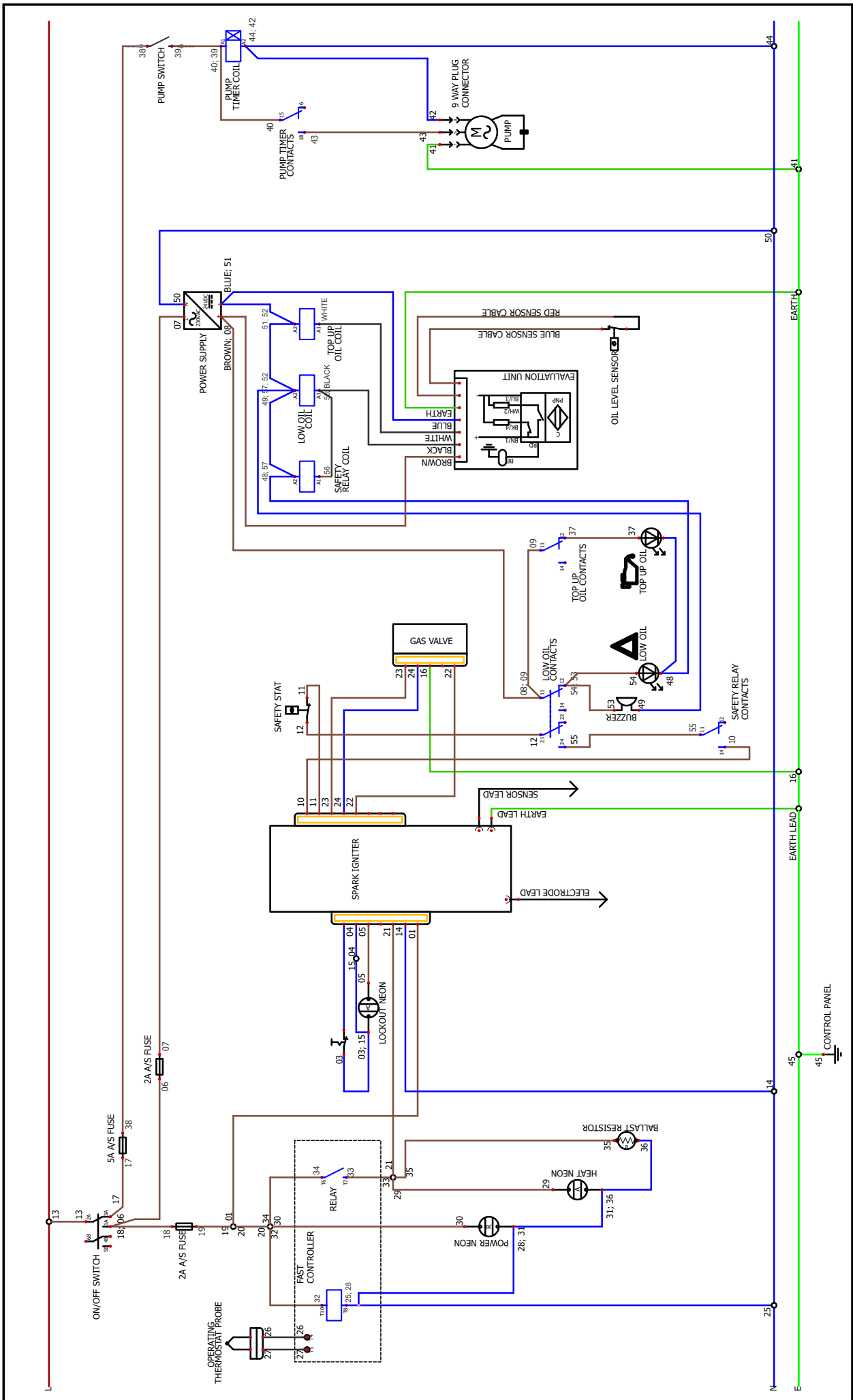
10.16.4 G9341X Wiring diagram



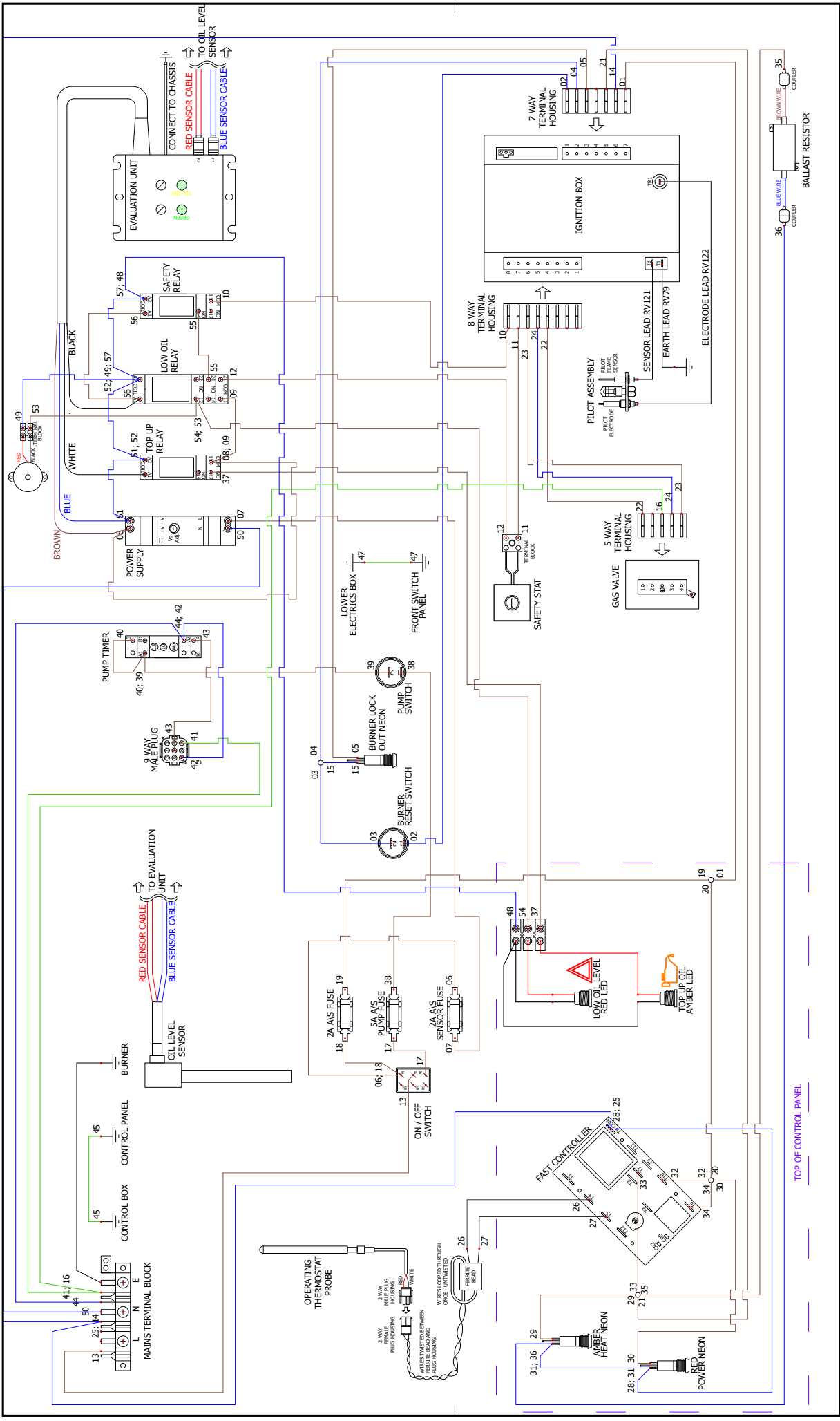
10.16.5 G9341F Circuit diagram



10.16.7 G9341FX Circuit diagram



13.0 SPARE PARTS

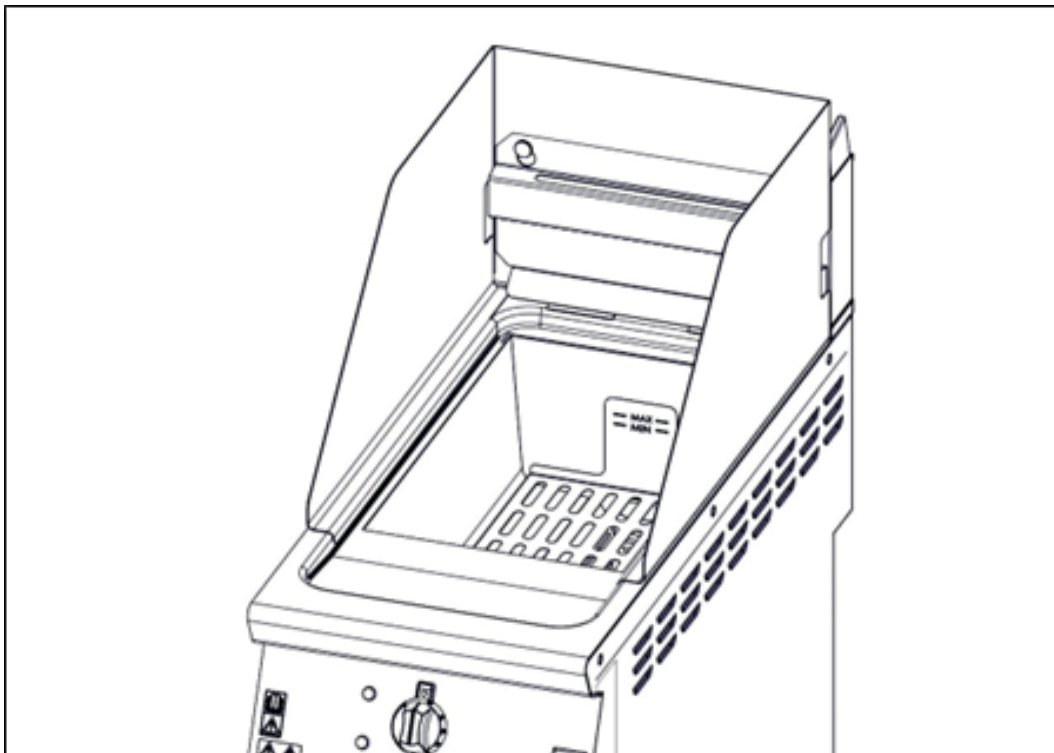


TOP OF CONTROL PANEL

11.0 ACCESSORIES

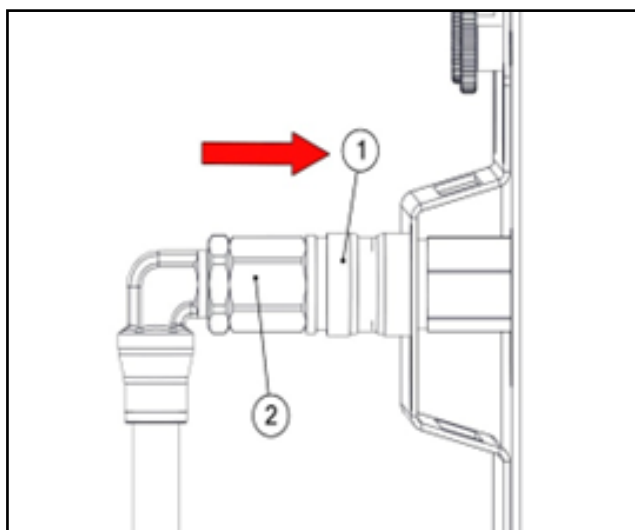
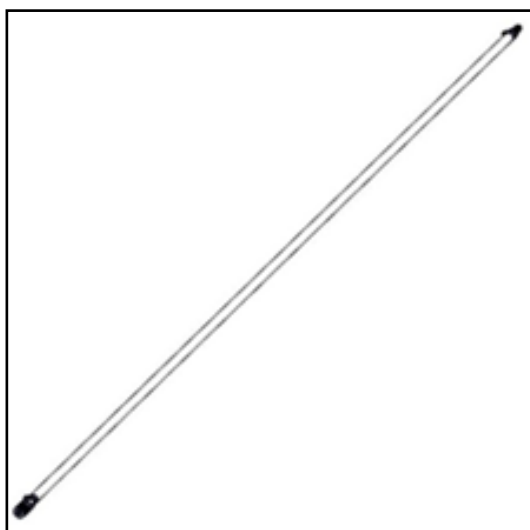
11.1 SPLASH GUARD.

Remove basket hanging panel, position splash guard and refit basket hanging panel.



11.2 DRAIN HOSE.

Push quick release connection (1), remove part (2) and fit to hose then fit hose to unit (1).



12.0 FAULT FINDING

FAULT	POSSIBLE CAUSES	REMEDY
Unit will not turn ON	No power to unit	Check mains power is connected and turned on
Unit will not light	No gas to unit	Turn gas on
Safety cut out Neon is on	No gas has reached pilot	Press reset button for further lighting attempts
Safety cut out activated	Overheating	Allow to cool below 180°C
Safety cut out activated	Low oil level	Add oil to min level mark
Pump will not run	Only runs when burner switch is in off (O) position	Turn off (O) burner switch
Pump stops running	Pump has ran cycle	Allow the pump to cool and then run once more
Pump stops running	Blocked pump	Clean Filters Regularly

Problem	Possible Cause	Possible Solution
Surge Boiling	Over loading with wet food	Reduce the amount of wet food
	Overloading with oil	Reduce the amount of oil to the Min Level
Pan Not Draining	Blocked with debris	Clean drain hole
Oil not Filtering	Blocked filters with debris	Clean filters inside the oil bucket
Debris in crumb tray in fry pot	Fryer use	Clean crumb tray
Debris in being returned to pan after filtering	Blocked filters in fryer bucket and overflowing, allowing unfiltered oil back to pan	Ensure oil has time to filter through strainer. Heavily unfiltered oil can block pump

PART NAME	
Operating Controller	Operating Controller Knob
Operating Controller Temperature Sensing Probe	Safety Thermostat
Gas Valve	Gas Ignition Box
Burner Assembly	Pilot Assembly
Flame Sensor Assembly	Electrode Assembly
Drain Valve	Ballast Resistor
Fuse - 2Amp	Fuse - 5Amp
Red Neon	Amber Neon
Adjustable Leg	Castor
Chip Basket	Pan Crumb Catcher
Oil Pump	Oil Pump Timer
Oil Filter Basket	Fine Mesh Oil Filter
Oil level sensor	Evaluation unit
24V power supply	24VDC Relay
230VAC Relay	

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

Visit our website for further spares information.

14.0 SERVICE INFORMATION

To contact Falcon for a warranty issue dial (UK only) 01786 455 200 and select Warranty Issues from the menu.