



F900 SERIES

User, installation and servicing instructions

INDUCTION RANGE

i91104, i91105, i91104C & i91105C

Read these instructions before use

DATE PURCHASED:

MODEL NUMBER:

SERIAL NUMBER:

DEALER:

SERVICE PROVIDER:

T100953

REV 11

Published: 31/8/22

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
Tel: 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. WEE/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



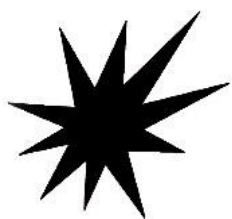
• SCREWDRIVER



• COOKING OIL



• GREASE



• SPARK IGNITION



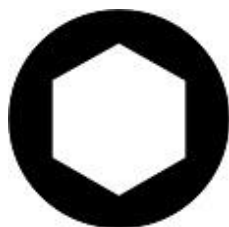
• FLAME



• 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: safety (installation & use) regulations, health and safety at work act, local and national building regulations, fire precautions act.
- All apparatus connected to a potable water network and including water drain device has to be provided with an air break before its discharge to the drainage system. Type AA.
- To prevent shocks, all appliances must be earthed.
- This equipment is for professional use only and must be used by qualified persons.
- The installer must instruct the responsible person(s) of the correct operation and maintenance of the appliance.
- 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.
- The appliance must be serviced regularly by a qualified person. Service intervals should be agreed with the service provider.
- “Check that no damage has occurred to the appliance, power cable and plug top during transit.
- If damage has occurred do not use the appliance.
- Installation, periodic testing, repair and fixed wiring connections should only be undertaken by a competent electrician
- 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 type A residual current device (RCD).
- 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.

CONTENTS

1.0	APPLIANCE INFORMATION	6
2.0	OPERATION	7
2.1	COMPONENT PARTS.....	8
2.2	CONTROLS	9
2.3	USING THE INDUCTION HOB	10
2.4	USING THE OVEN (I91104/5 MODEL)	11
2.5	USING THE OVEN (I91104/5C MODEL).....	12
3.0	CLEANING AND MAINTENANCE	13
3.1	HOB	13
3.2	OVEN.....	13
3.3	FLUE CAPPER	14
4	SPECIFICATION	14
5	DIMENSIONS / CONNECTION LOCATION.....	15
6	INSTALLATION	16
6.1	SITING / CLEARANCES	17
6.2	ELECTRICAL SUPPLY AND CONNECTION	17
6.3	ASSEMBLY.....	18
6.4	COMMISSIONING	18
6.5	INSTRUCTION TO USER.....	18
6.6	SUITING	19
7	SERVICING.....	21
7.1	CONTROL PANEL.....	21
7.2	OVEN DOOR REMOVAL.....	22
7.3	ACCESSING THE GENERATOR AND ELECTRICS.....	24
7.4	REMOVING COIL ASSEMBLY	27
7.5	OVEN TOP ELEMENT REMOVAL (i91104, i91105)	29
7.6	OVEN BOTTOM ELEMENT REMOVAL (i91104, i91105)	30
7.7	OVEN ELEMENT AND FAN REMOVAL (i91104C, i91105C)	31
8.0	FAULT FINDING	33
9.0	CIRCUIT DIAGRAM	35
10.0	WIRING DIAGRAM.....	37
11.0	SPARE PARTS	42
12.0	SERVICE INFORMATION	43

1.0 APPLIANCE INFORMATION

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.


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.	I12H3+	I3+	I12H3B/P	I3B/P	I12H3B/P	I12E3B/P	I2E	I12E3B/P	-
E p mbar	20;28-30/37	28-30/37	20;30	30	20;50	20;30	20	20;30	-

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 •

2.0 OPERATION



IF GLASS-CERAMIC TOP IS CRACKED OR BROKEN IMMEDIATELY DISCONNECT APPLIANCE FROM POWER SUPPLY AND CONTACT YOUR SERVICE AGENT.

THE AIR INTAKE FILTER MUST BE IN POSITION DURING OPERATION IT SHOULD BE CLEANED REGULARLY AND DO NOT OBSTRUCT AIR FILTER ENTRY BELOW.

USERS MUST BE MADE AWARE THAT INDIVIDUALS FITTED WITH A PACEMAKER SHOULD CONSULT THEIR DOCTOR IF IN A CLOSE PROXIMITY TO THIS UNIT. THIS INDUCTION UNIT EMANATES AN 18 KHz TO 20 KHz OUTPUT THAT MAY AFFECT OLDER TYPES OF PACEMAKER.

USE OF THE CORRECT TYPE OF PAN IS ESSENTIAL FOR CORRECT OPERATION.

DO NOT PLACE ANY METAL OBJECTS, SUCH AS KITCHEN UTENSILS, CUTLERY, ALUMINIUM FOIL, OR PLASTIC VESSELS, ON THE GLASS-CERAMIC TOP.

THE USER MUST ALSO BE AWARE OF POTENTIAL TO HEAT JEWELLERY AND DISRUPT ELECTRONIC EQUIPMENT PLACED OVER THE INDUCTION ZONES MAGNETIC FIELD.

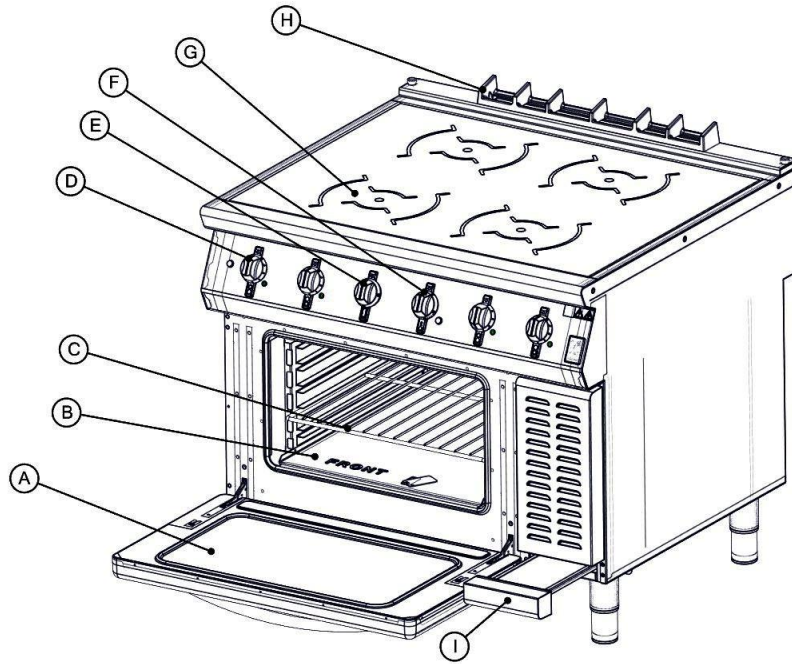
DO NOT PLACE CREDIT CARDS, ETC, ON THE GLASS-CERAMIC TOP AS DATA COULD BE WIPED OFF.

NEVER LEAVE THE INDUCTION HOB UNSUPERVISED WHEN IN USE. THE GLASS-CERAMIC TOP MUST NOT BE USED FOR STORAGE.

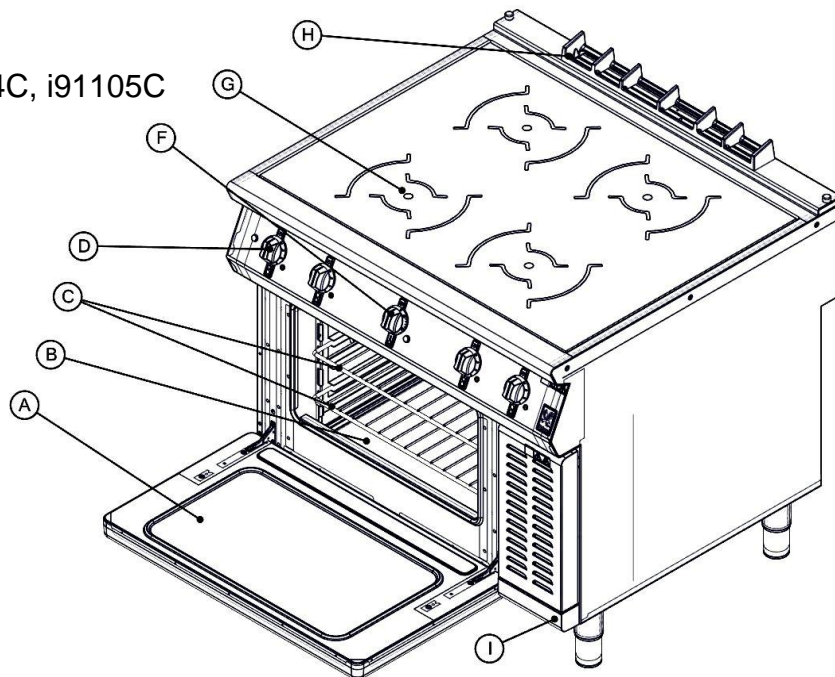
DAMAGED PANS CAN REDUCE THE APPLIANCE EFFICIENCY.

2.1 COMPONENT PARTS

i91104, i91105



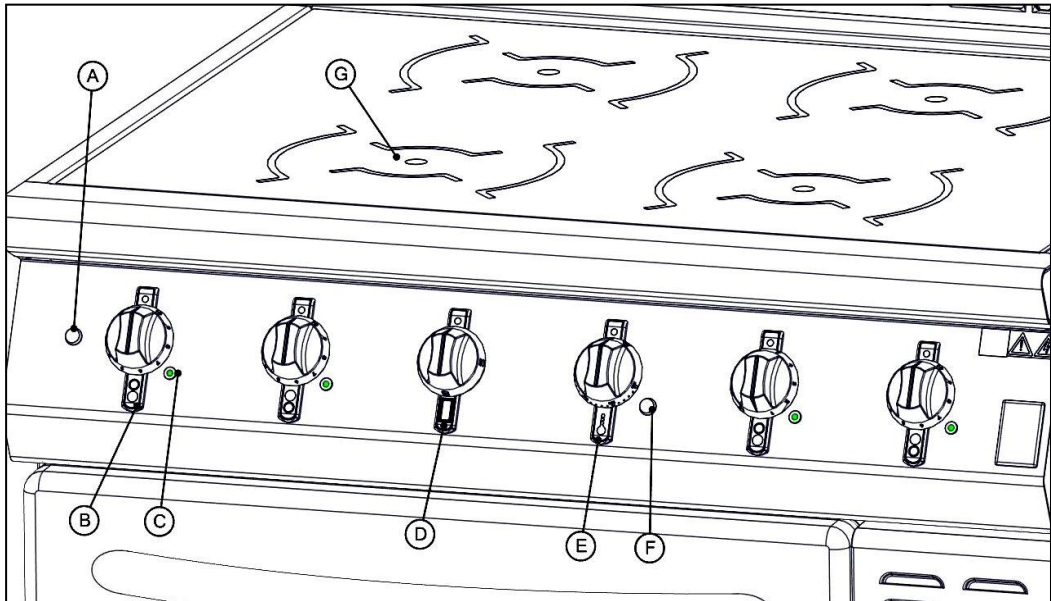
i91104C, i91105C



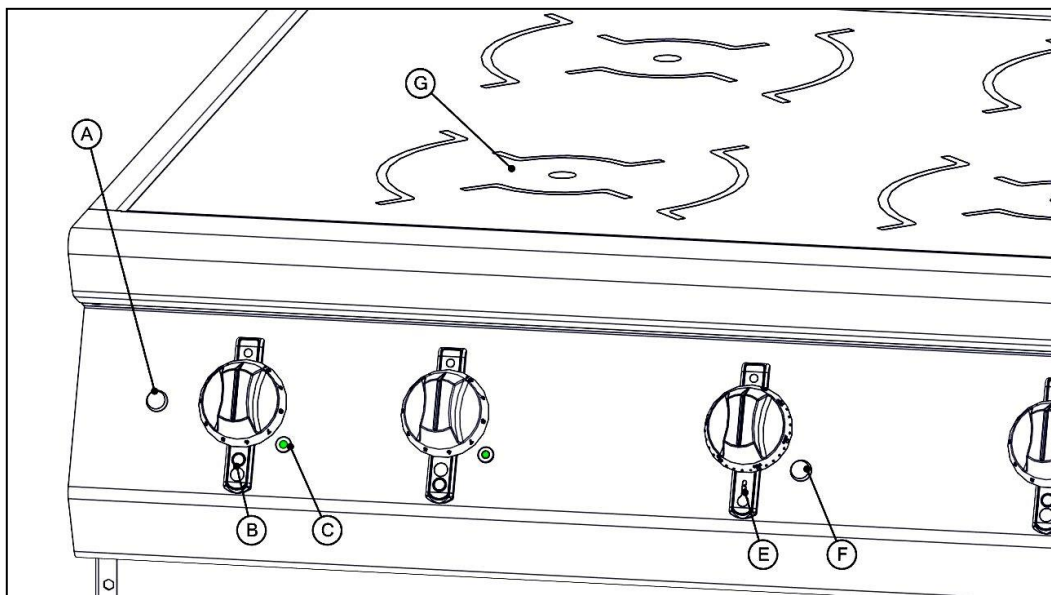
A-	Door	F-	Oven temperature control
B-	Drip tray	G-	Glass hob
C-	Shelf	H-	Flue capper
D-	Hob zone Control	I-	Filter
E-	Oven zone Control		

2.2 CONTROLS

i91104, i91105



i91104C, i91105C

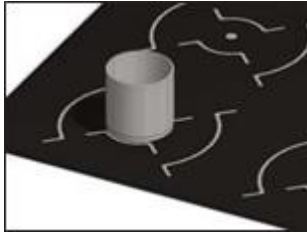


A-	Power neon (Red)	E-	Oven temperature indicator
B-	Hot zone indicator	F-	Oven heat neon (Amber)
C-	Zone indicator (Green)	G-	Heat zone
D-	Oven indicator		

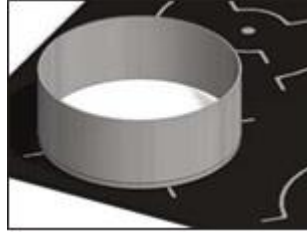
2.3 USING THE INDUCTION HOB

2.3.1 Ensure you use the correct size of pot.

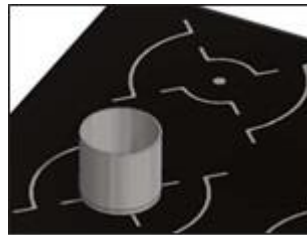
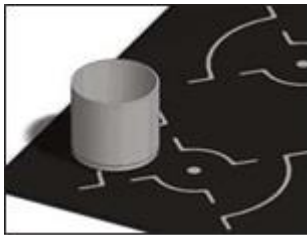
<Ø120



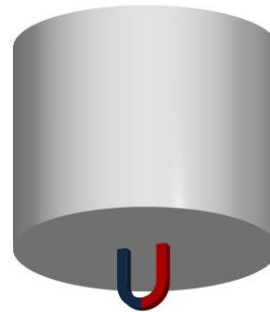
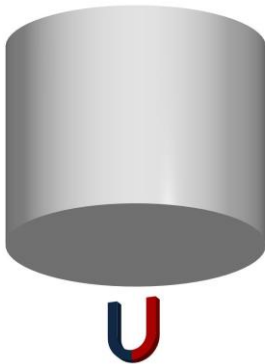
Ø120 – Ø270



2.3.2 Ensure the pots are central in the cooking zone



2.3.3 Ensure you use the correct type of pot



2.3.4 Ensure you use a clean flat bottom pot



2.3.5 To turn on hob cooking zone turn required control (A.) The green L.E.D (B) will light. If you remove the pot from the cooking zone the L.E.D will flash at 1 second intervals to indicate that the cooking zone is still active.

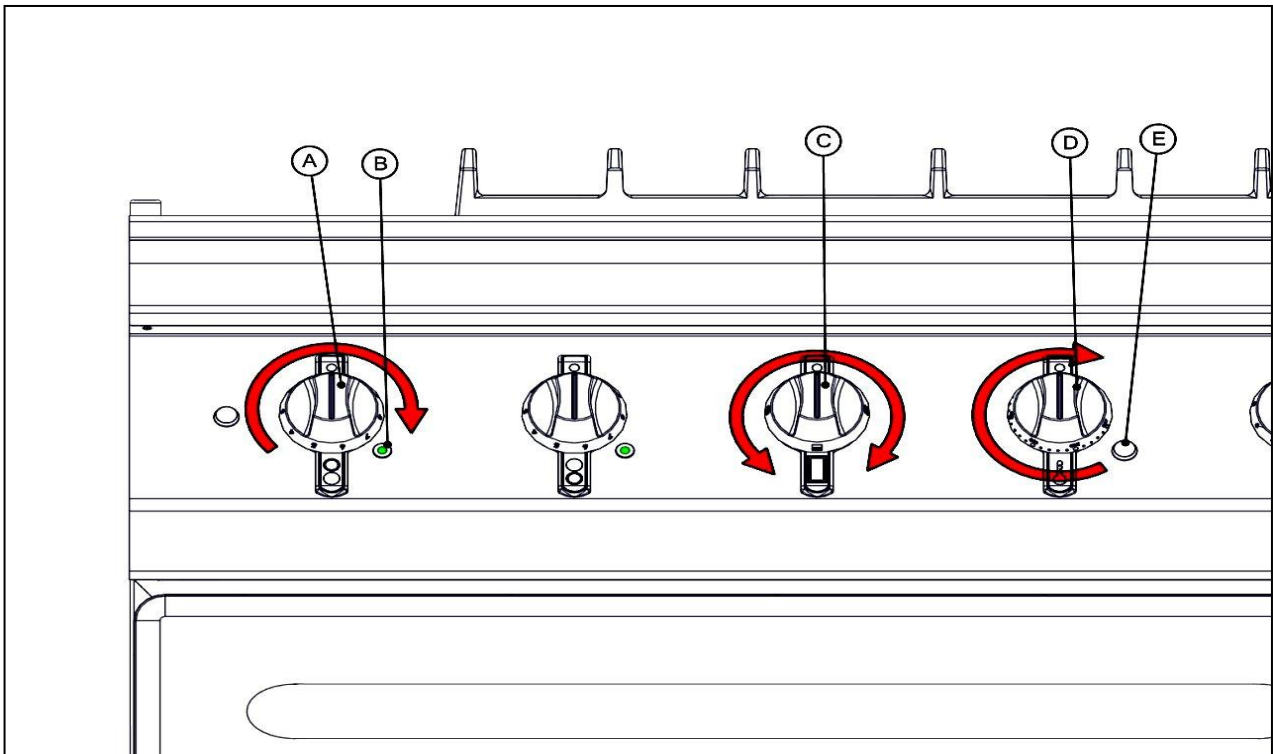
2.4 USING THE OVEN (I91104/5 MODEL)

2.4.1 To use oven switch oven zone control to required setting (C).

2.4.2 Use temperature control knob to adjust temperature (D), (E) heat demand neon will light when heat is demanded

2.4.3 Caution: Opening the oven door will result in the escape of hot air. Care should be taken to avoid being burnt by such action.

2.4.4 To switch off, turn control knobs to off position.



2.5 USING THE OVEN (I91104/5C MODEL)

- 2.5.1 To use oven, turn temperature control knob clockwise to desired temperature. Ensure heat demand (amber) light illuminates.
- 2.5.2 When oven has reached temperature, the heat demand (amber) light will extinguish. The light will then illuminate and extinguish at regular intervals as the oven cycles.
- 2.5.3 For best results when single shelf cooking, use shelves 3, 2 or 4. Trays may be placed onto shelves, or alternatively, if using a 2/1 tray, placed directly into shelf hangers.
- 2.5.4 For best results when 2 shelf cooking, use shelves 2 and 4. Trays may be placed onto shelves, or alternatively, if using a 2/1 tray, placed directly into shelf hangers. Shelves 1 and 3 may also be used, however, when using shelf 1, trays should be placed directly into shelf hanger and not placed onto the shelf.
- 2.5.5 Caution: Opening the oven door will result in the escape of hot air. Care should be taken to avoid being burnt by such action.
- 2.5.6 To switch off, turn temperature control knob anti-clockwise to off position.

3.0 CLEANING AND MAINTENANCE



BEFORE ATTEMPTING ANY MAINTENANCE, ISOLATE THE APPLIANCE AT 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.

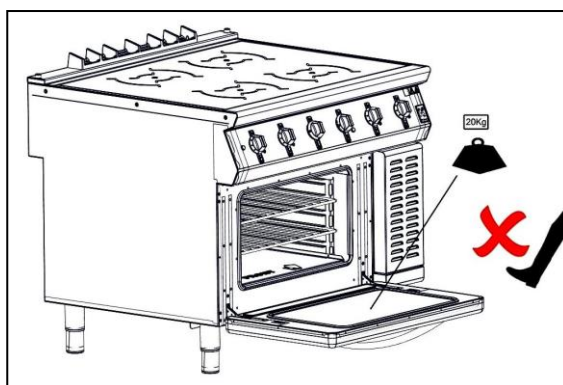
Any maintenance schedule should be carried out in accordance with SFG20 Maintenance Schedule. Should any issues with the integrity of the components be identified these should be replaced. If the appliance is not considered safe the unit should be removed from service and the responsible person advised 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.

3.1 HOB

3.1.1 Turn off and let cool down.

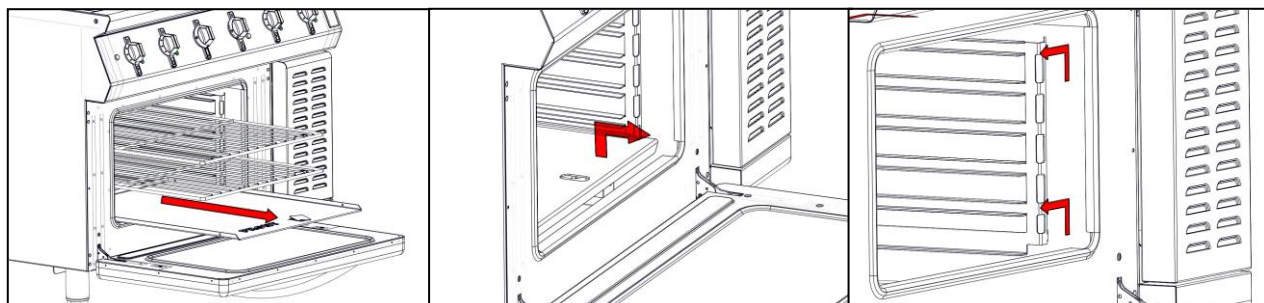
3.1.2 Clean the glass hob with hot soapy water

3.2 OVEN



3.2.1 Turn off and let cool down.

3.2.2 Remove base tray, base plate and shelf hangers.

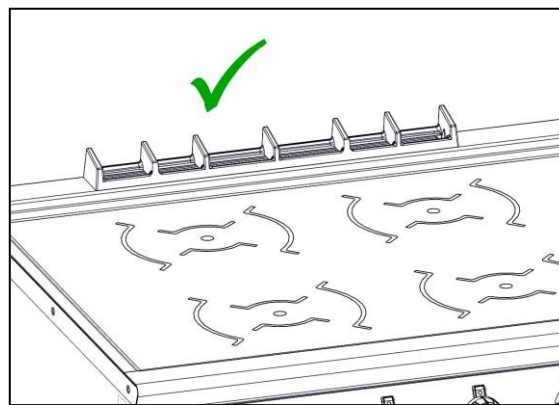
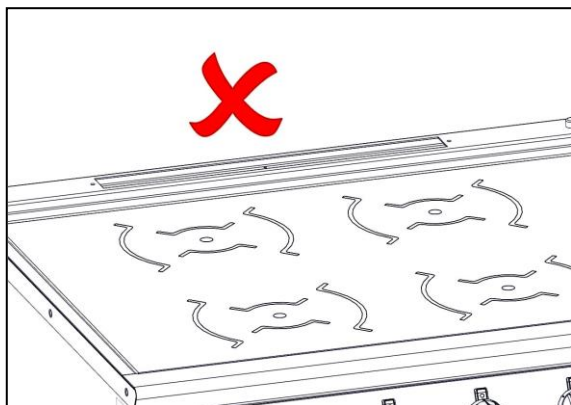


3.2.3 Clean oven using soap and water.

3.2.4 Clean shelves and base tray using soap and water.

3.3 FLUE CAPPER

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



CLEAN THE AIR INTAKE FILTER REGULARLY. FAILURE TO CLEAN THE FILTER REGULARLY MAY CAUSE PROBLEMS WHICH WILL NOT BE COVERED BY WARRANTY. THE AIR INTAKE FILTER MUST BE IN PLACE DURING OPERATION.

DO NOT ATTEMPT TO REPAIR OR REPLACE ANY PART OTHER THAN THE AIR INTAKE FILTER. REFER TO THE ERROR CODE LIST TO DEBUG THE PROBLEM.

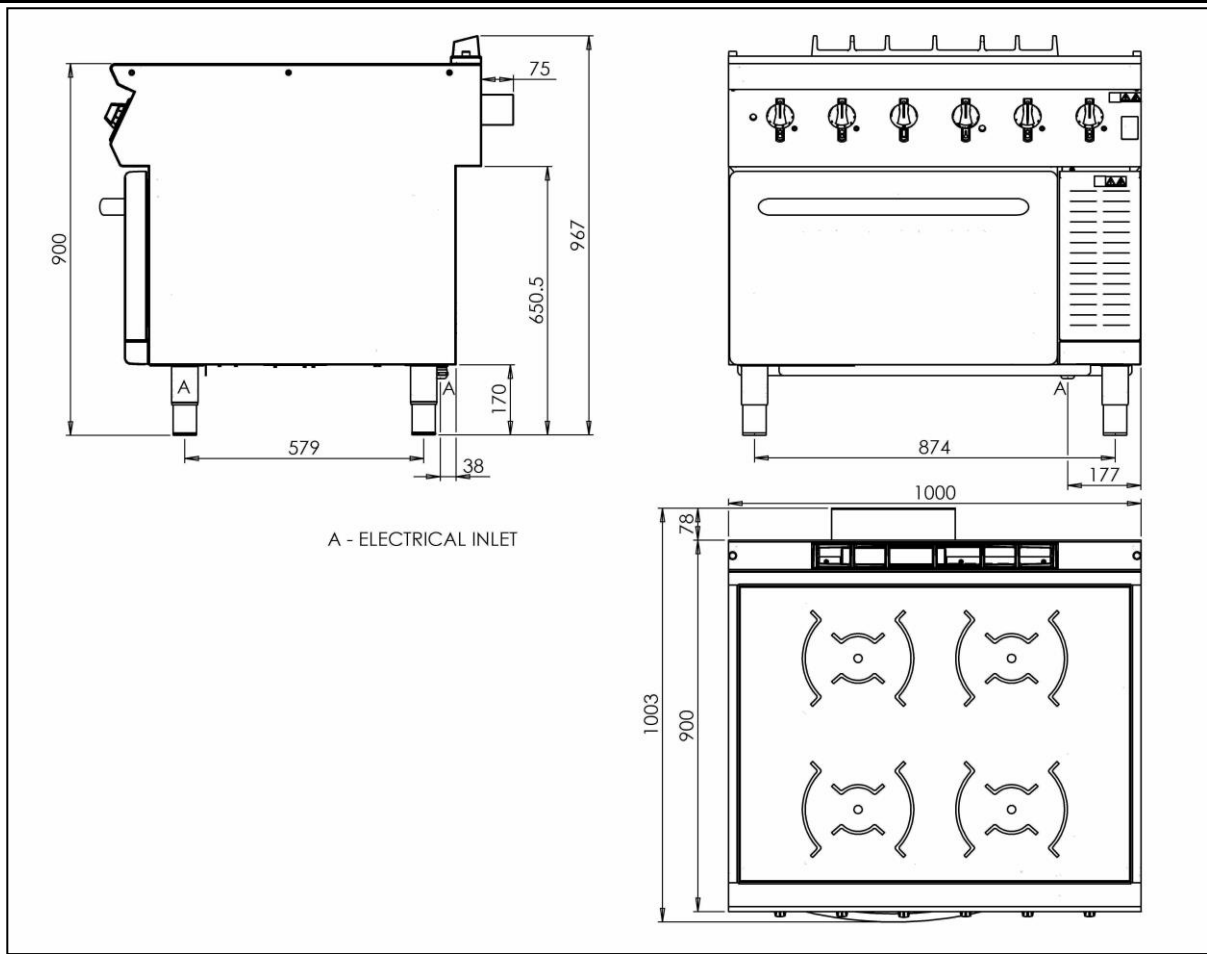
4 SPECIFICATION

These appliances are suitable for AC supplies only.

Three phase & neutral 5 wire connection

MODEL	VOLTAGE	POWER	L1	L2	L3
i91104	400V 3N~	20.2KW	30.8A	30.4A	30.4A
i91105	400V 3N~	26.2KW	38.6A	38.0A	38.0A
i91104C	400V 3N~	20.5KW	29.6A	29.7A	29.7A
i91105C	400V 3N~	26.5KW	38.3A	38.4A	38.4A

5 DIMENSIONS / CONNECTION LOCATION



6 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 disconnecter to connect to, which is easily accessible for switching off and safe isolation purposes. The switch disconnecter 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

6.1 SITING / CLEARANCES

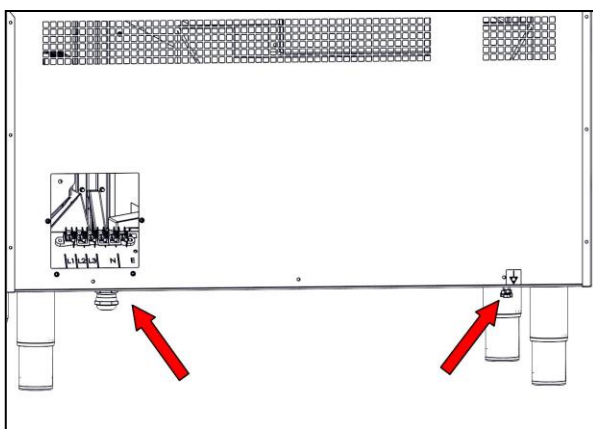


CAUTION: IF SITTING THE NECESSARY CLEARANCES TO ANY COMBUSTIBLE WALL MUST BE THE LARGEST FIGURE GIVEN FOR INDIVIDUAL APPLIANCES INSTRUCTIONS.

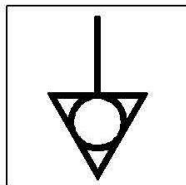
6.2 ELECTRICAL SUPPLY AND CONNECTION

6.2.1 Remove rear access panel to access the inlet terminal (see 6.2.2)

6.2.2 Cable entry at unit rear. A suitable rated isolating switch with contact separation of at least 3mm in all poles must be installed and wiring executed in accordance with relevant regulations.



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.



The electrical connections color code is shown in the table below.

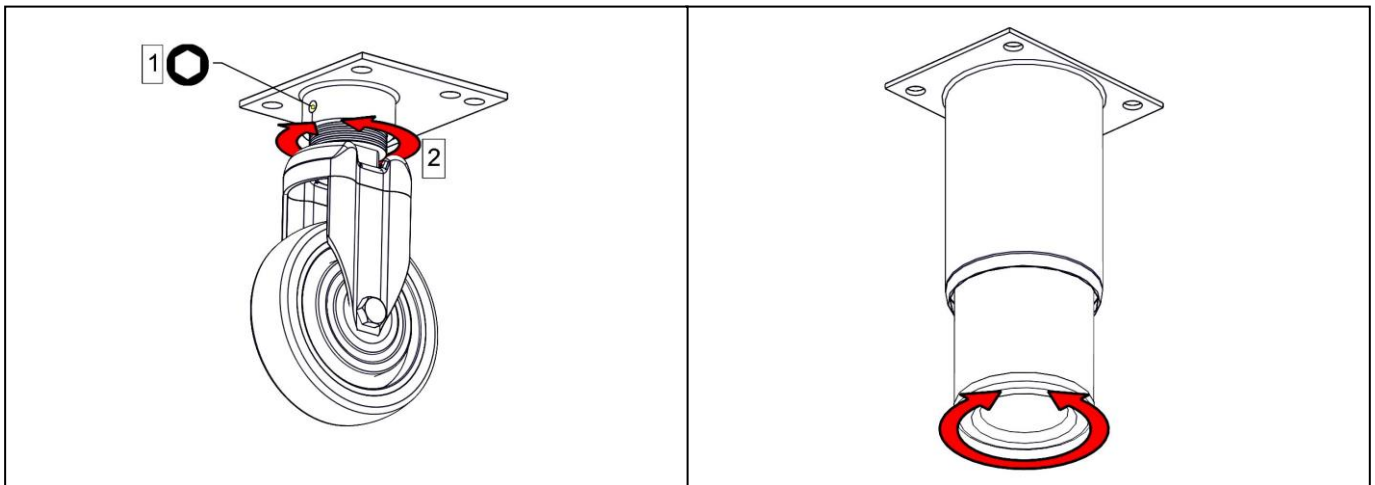
PHASE I	PHASE II	PHASE III	NEUTRAL	EARTH
Brown	Black	Grey	Blue	Green/Yellow



MAINS INPUT CONNECTION CABLE IS NOT SUPPLIED; SUITABLE CABLE WILL CONFORM TO CODE DESIGNATION IEC 60245-57.

6.3 ASSEMBLY

6.3.1 Unpack, position appliance and level using feet or castor adjusters as shown below.



6.3.2 Ensure fan intake filter is fitted and secured in position below control panel.

6.3.3 Connect to an electrical supply (see 6.2)

6.4 COMMISSIONING

6.4.1 Switch all cooking zones on to position 10 (A).

6.4.2 Ensure all L.E.Ds light and begin to flash (B).

6.4.3 Place a pan suitable for induction cooker tops, filled with water, upon a cooking zone. The pan minimum diameter cannot be less than 120mm.

6.4.4 Ensure that corresponding L.E.D stops flashing and remains lit. This indicates that "Pan detection" feature is working.

6.4.5 Repeat on all different cooking zones.

6.4.6 Leave pots to heat until water boils and switch controls to maintain simmer.

6.4.7 Switch control off.

6.4.8 Set oven control to each setting (C).

6.4.9 Use temperature control (D) to adjust temperature for each setting.

6.5 INSTRUCTION TO USER

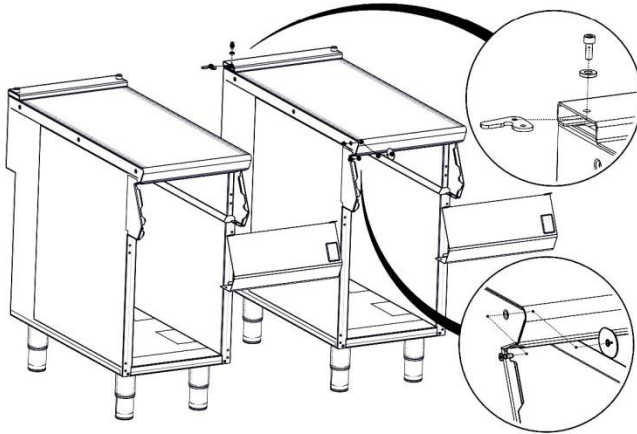
After installation and commissioning is completed, please hand the user instructions to the user and ensure that the person/s responsible understand the instructions regarding correct operation and cleaning of the appliance.



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

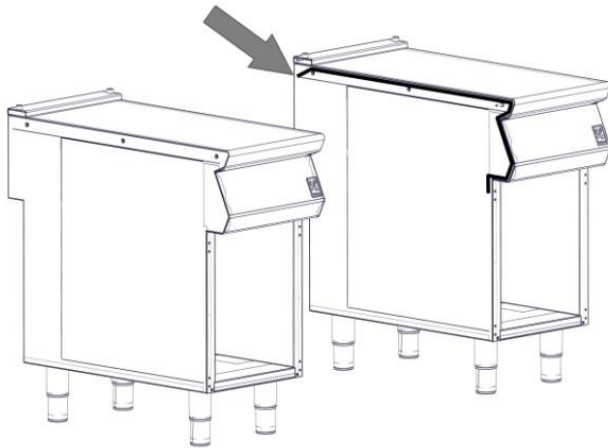
6.6 SUITING

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

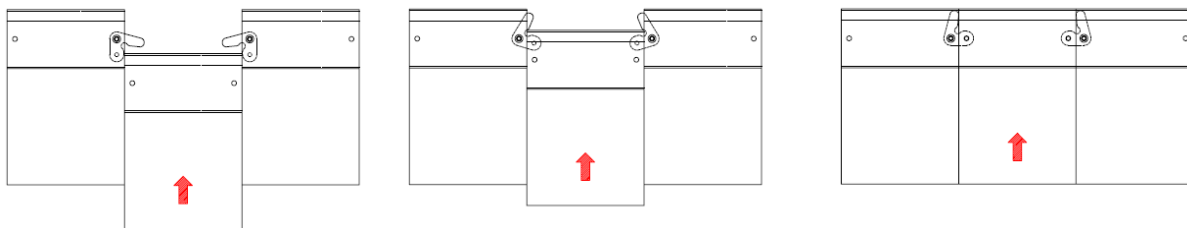


NOTE: The DLS system “Patent No. GB 2540131” is designed to give a quick and easy suiting solution. If you require an improved seal between appliances we recommend you use, a food grade, high temperature silicon sealant. This can be supplied by Falcon part no – 523400021

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



6.6.5 Slide suited units into position.

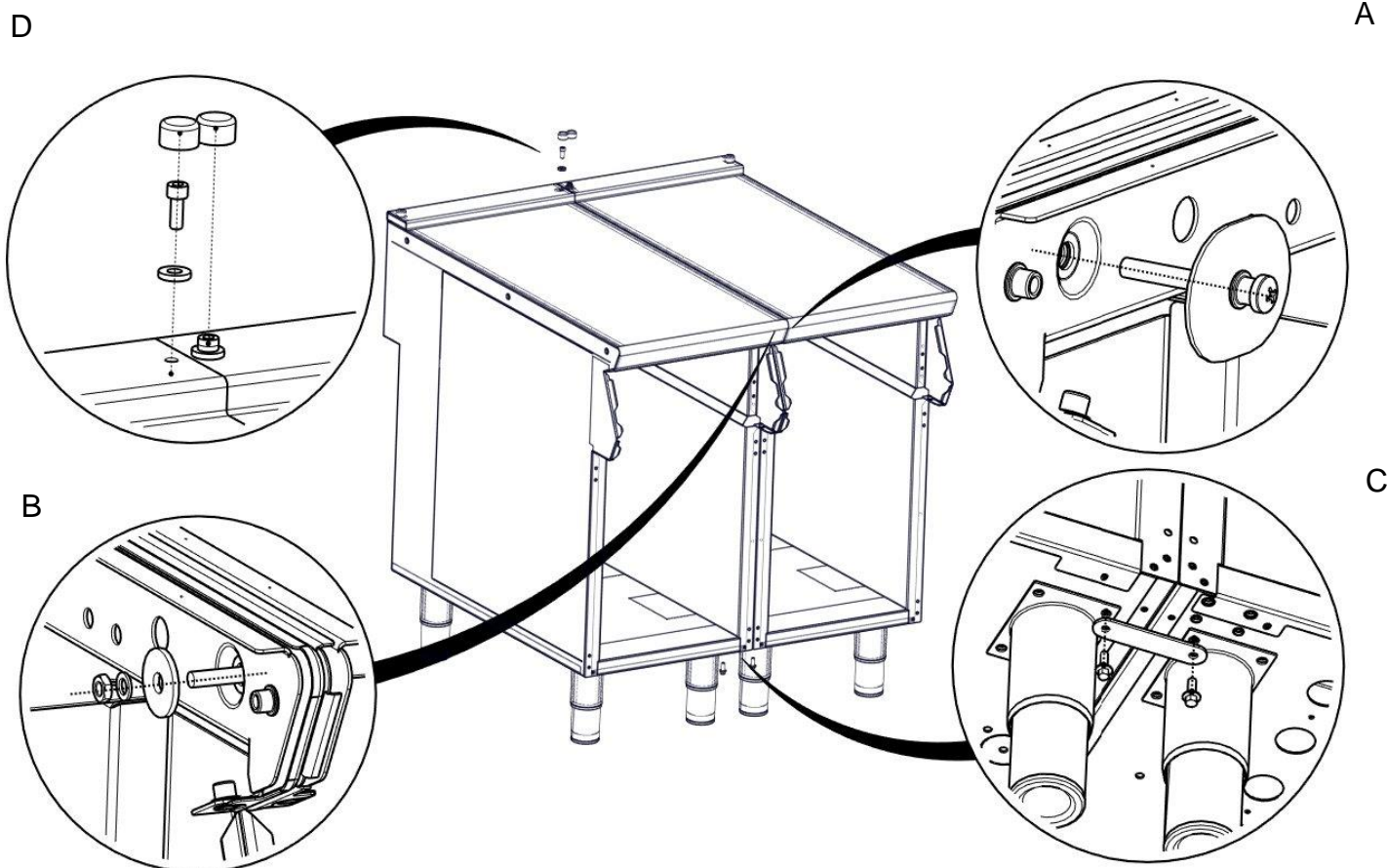


6.6.6 (A) Right hand unit: Screw the M5 x 40 screw (supplied in the kit) into one of the suiting plates as shown and then insert through the front fixing holes of both units.

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

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

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

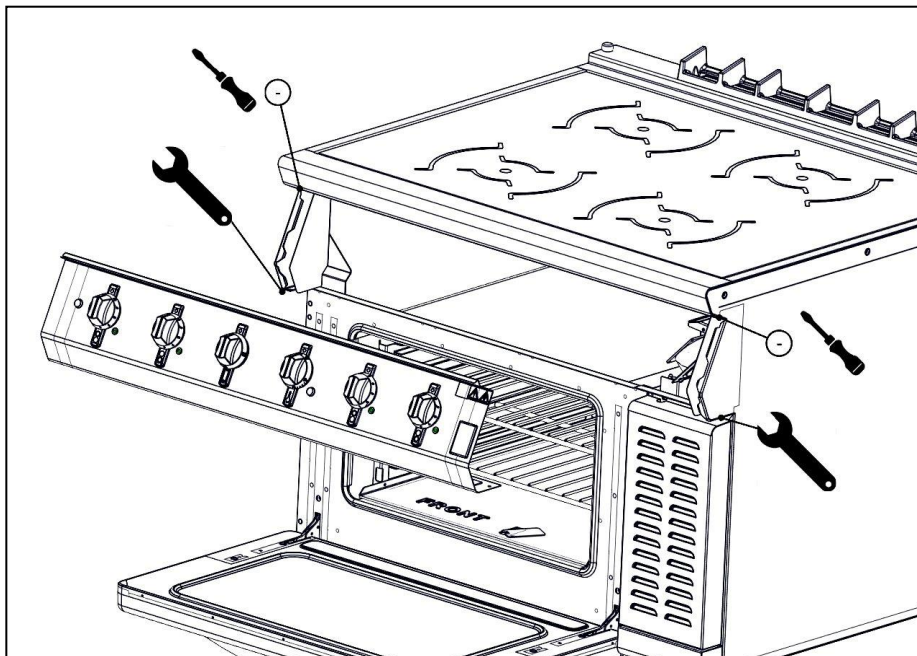


6.6.10 Replace control panel.

7 SERVICING

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

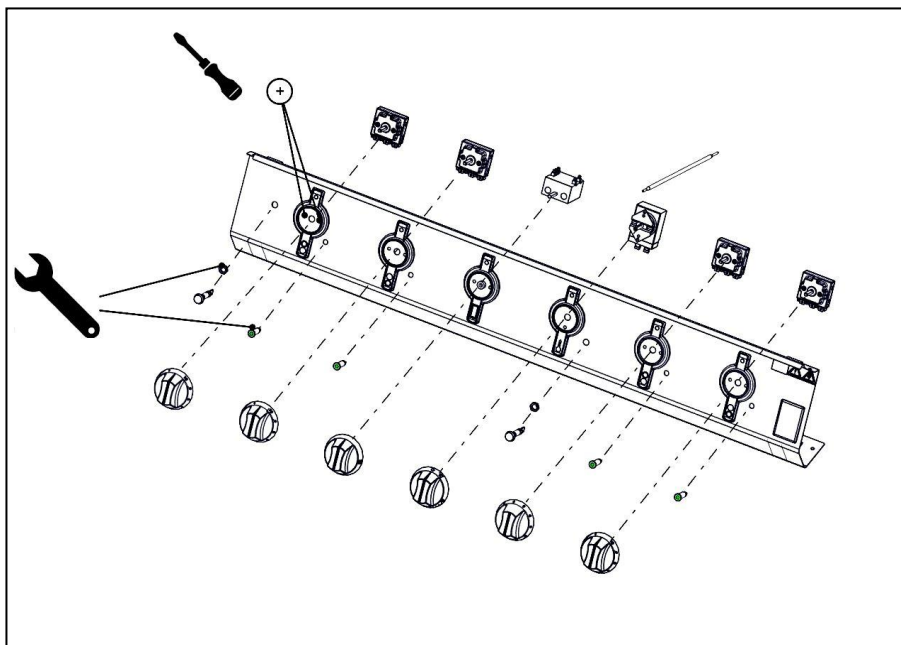
7.1 CONTROL PANEL



7.1.1 Remove control panel and controls as shown.

7.1.2 Control switch: - Identify wires that relate to switch and LED attached to the generator unit and disconnect.

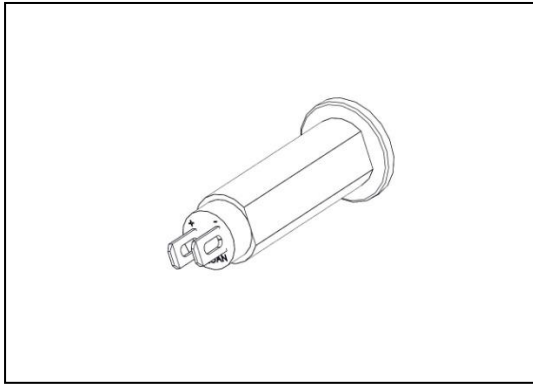
7.1.3 Ensure replacement switch selector is set at same position as original switch setting.



7.1.4 Unscrew and remove as shown.

7.1.5 Re-assemble in reverse order.

7.1.6 LED`s are polarity driven with the Green cable negative and the purple cable positive. The Green cable connects to the spade above LED body flat side.

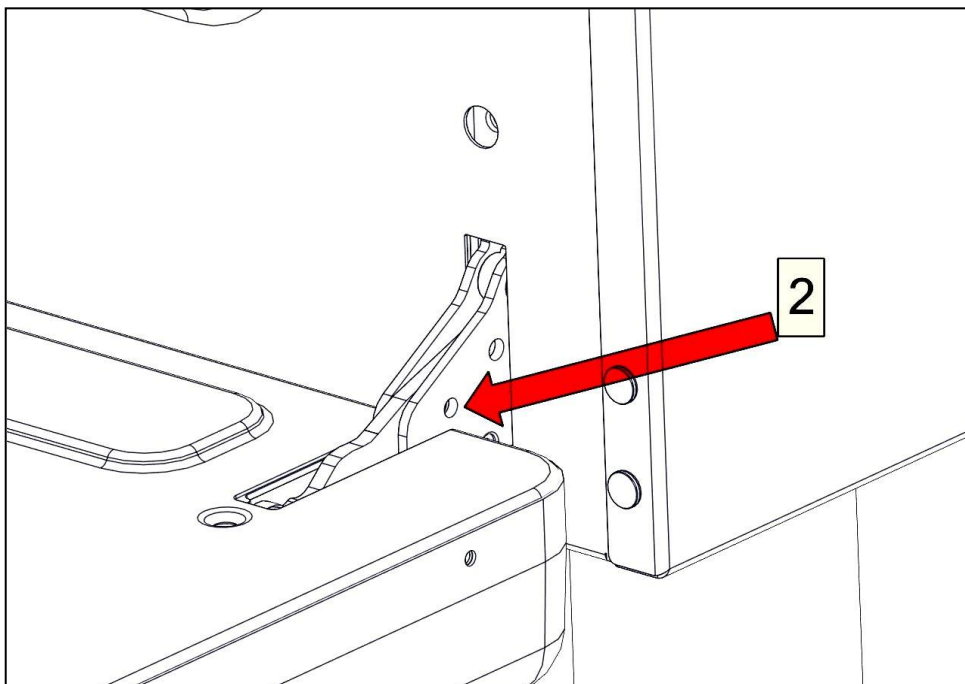


7.2 OVEN DOOR REMOVAL

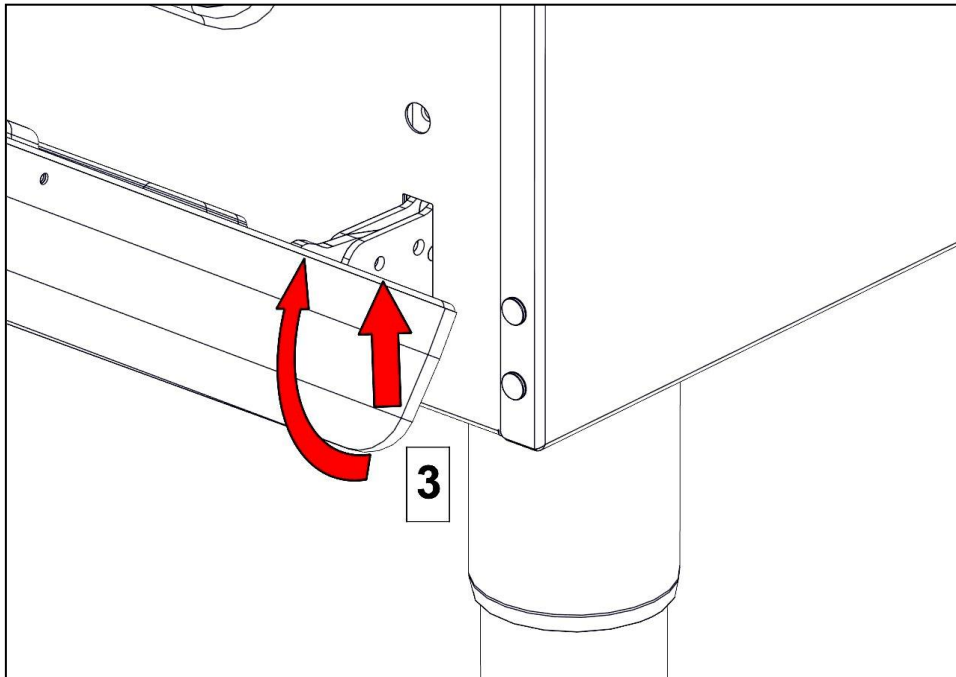


THE HINGE SPRING SHOULD BE UNDER TENSION AND NO ATTEMPT SHOULD BE MADE TO REMOVE THE PINS WHEN DOOR IS OFF

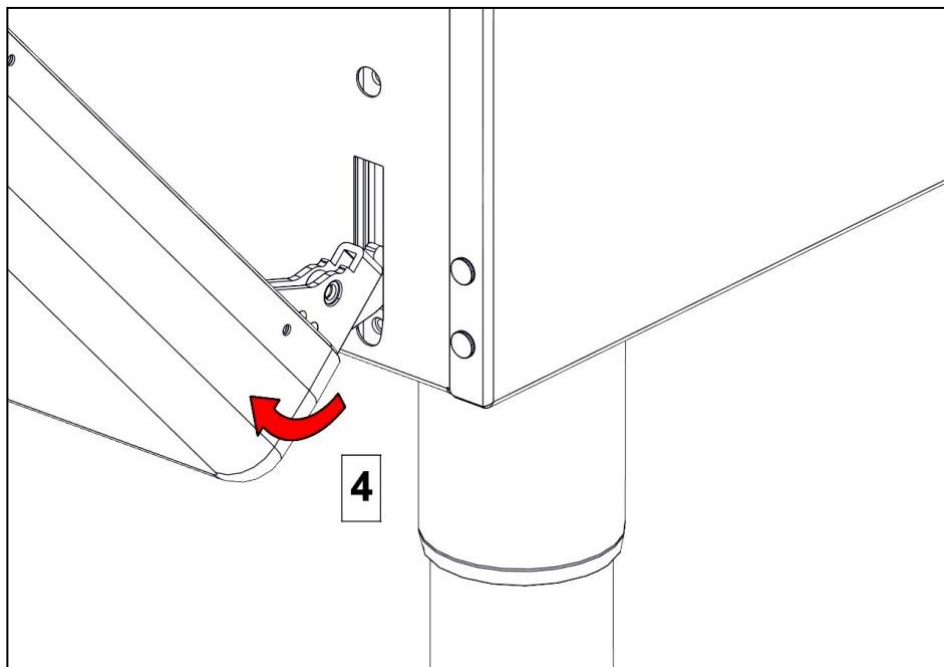
7.2.1 Turn off and cool down.



7.2.2 Open the door fully and push an Ø4mm pin into the hole on each hinge.



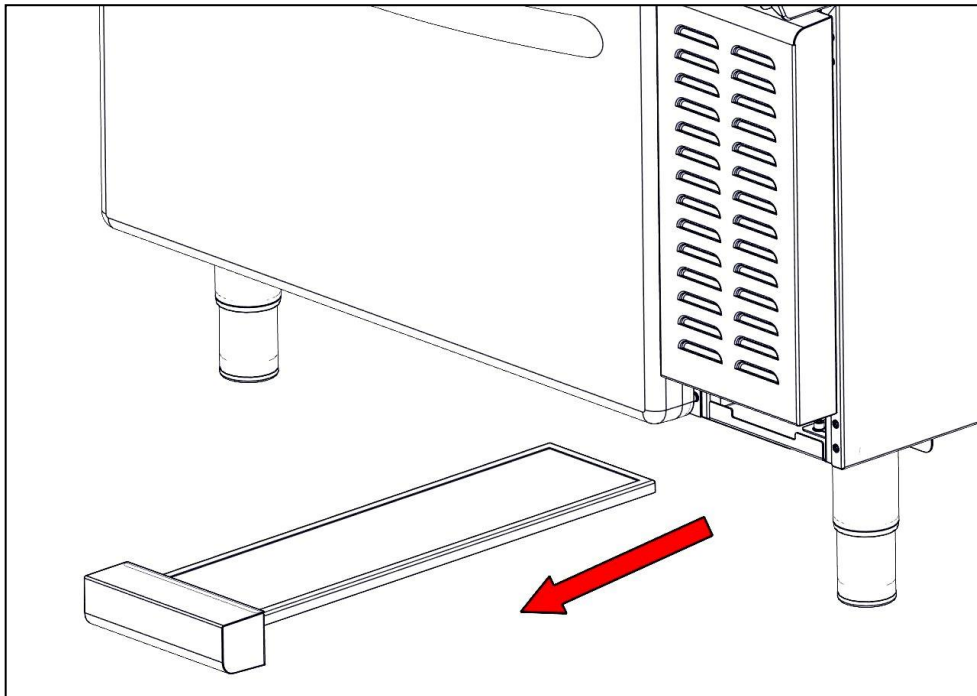
7.2.3 Holding the door with both hands half way down each side, rotate and lift up until the hinge hits the top of the hinge aperture.



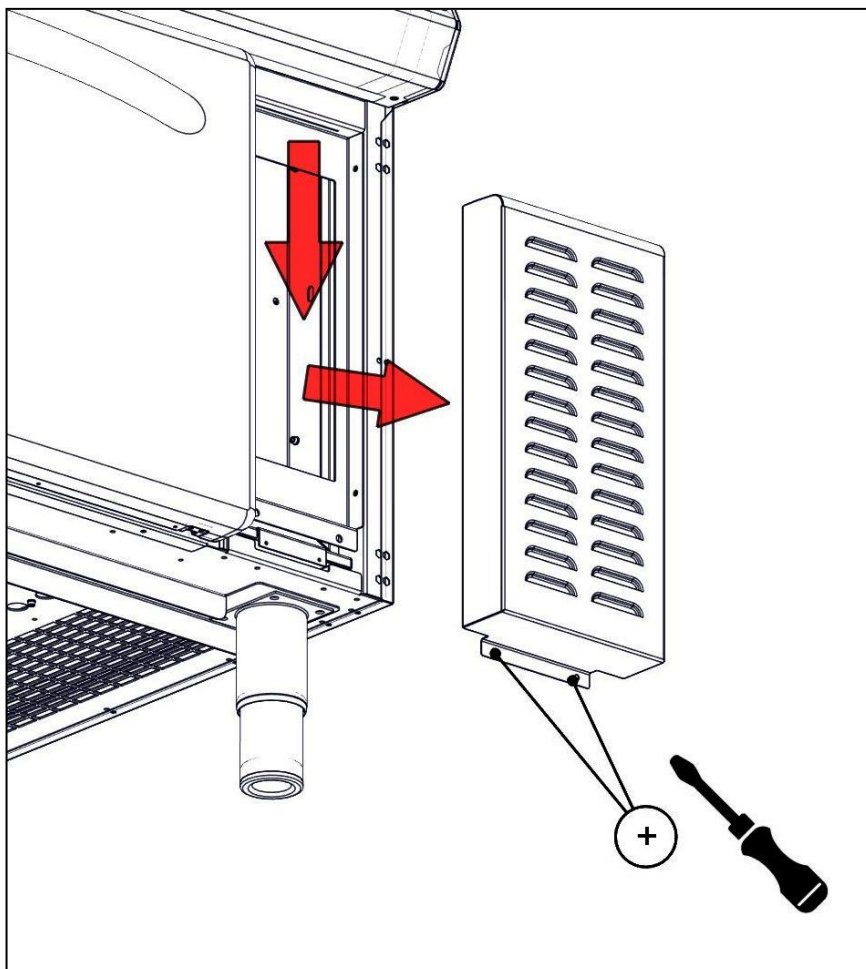
7.2.4 Rotate hinge out of hinge aperture and lift door away.

7.3 ACCESSING THE GENERATOR AND ELECTRICS

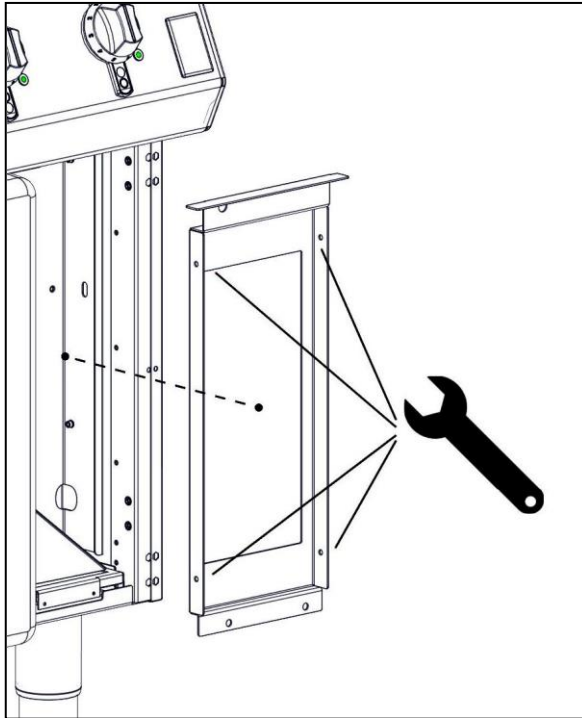
7.3.1 Remove filter.



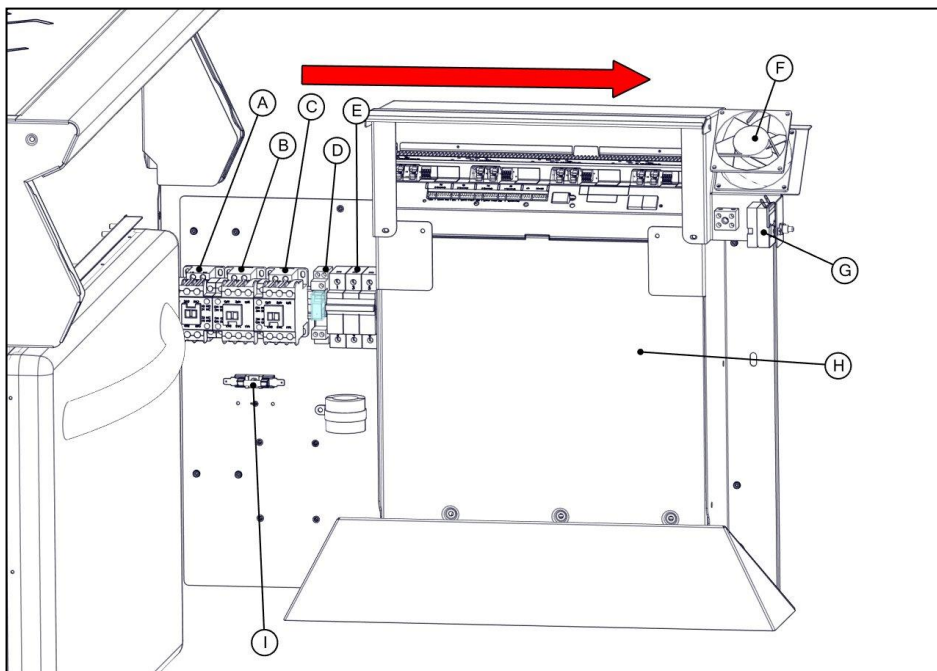
7.3.2 Remove front panel.



7.3.3 Remove cross support.

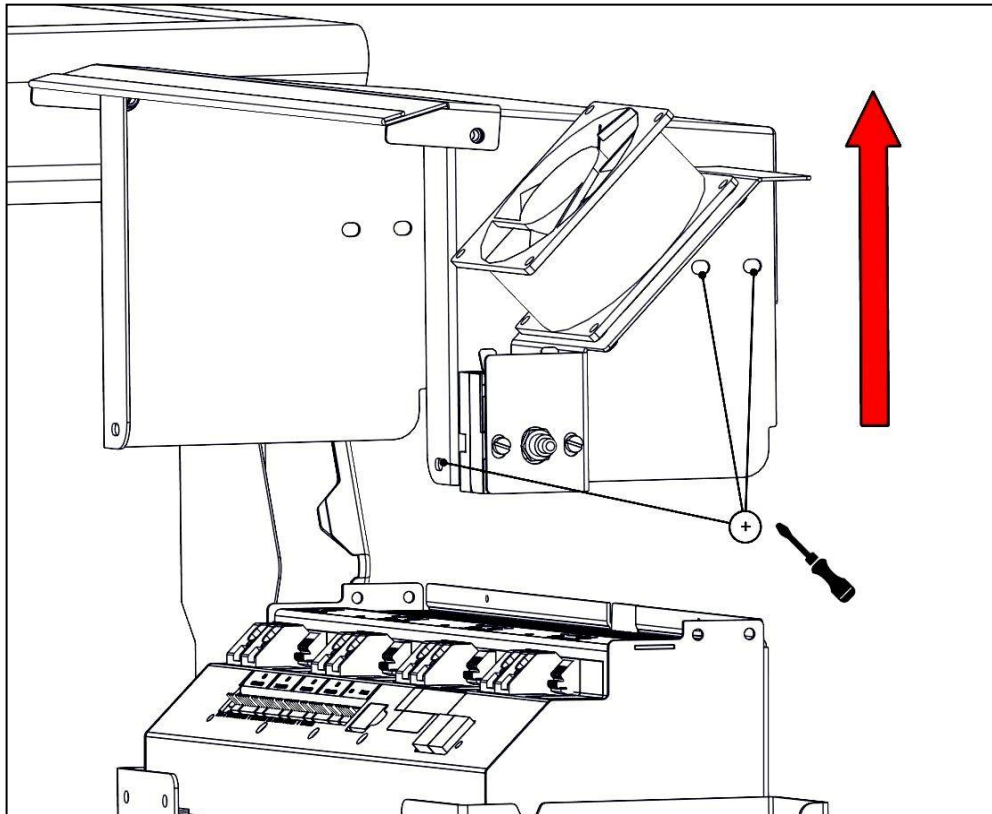


7.3.4 Pull generator and electrics out as shown.



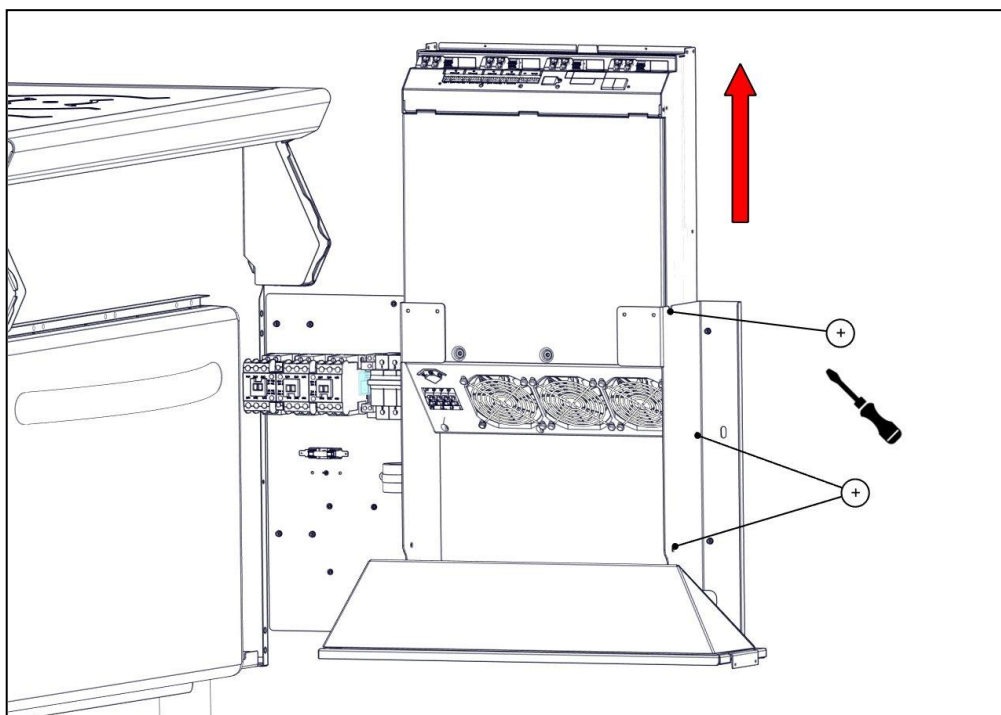
A-	Contactora for safety circuit	F-	Cooling fan
B-	Contactora for top element	G-	Safety thermostat
C-	Contactora for bottom element	H-	Induction generator
D-	Relay	I-	Fuse 2A
E-	MCB-40A 3P Type D		

7.3.5 Remove generator canopy (screws both sides) as shown.



7.3.6 Disconnect generator wires.

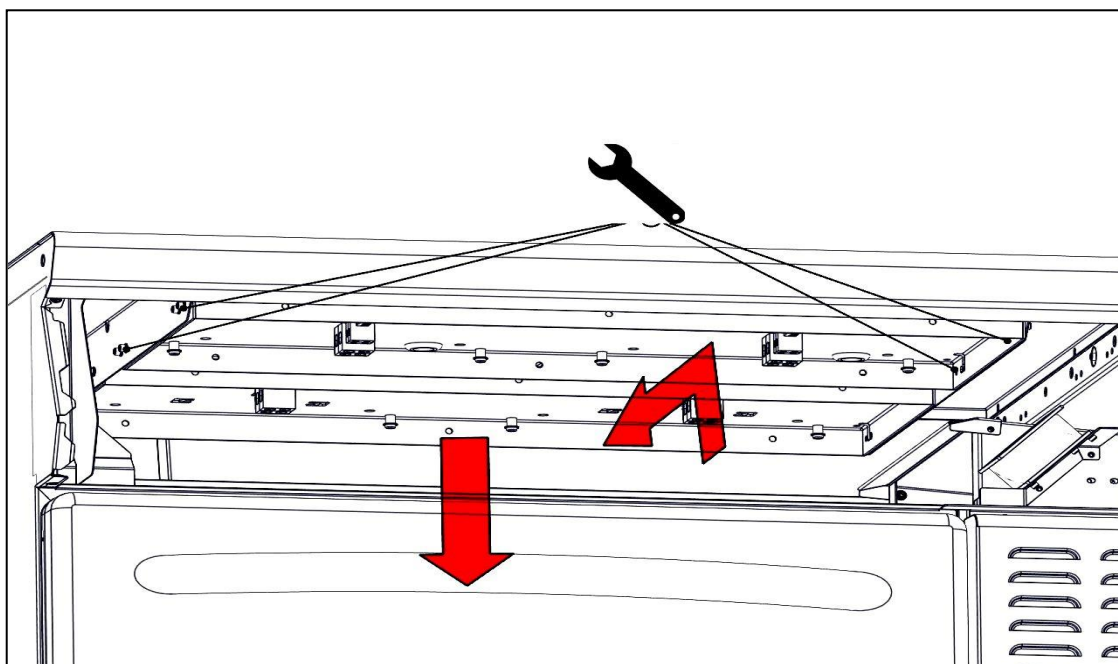
7.3.7 Loosen top screws and remove lower screws (both sides) to remove generator.



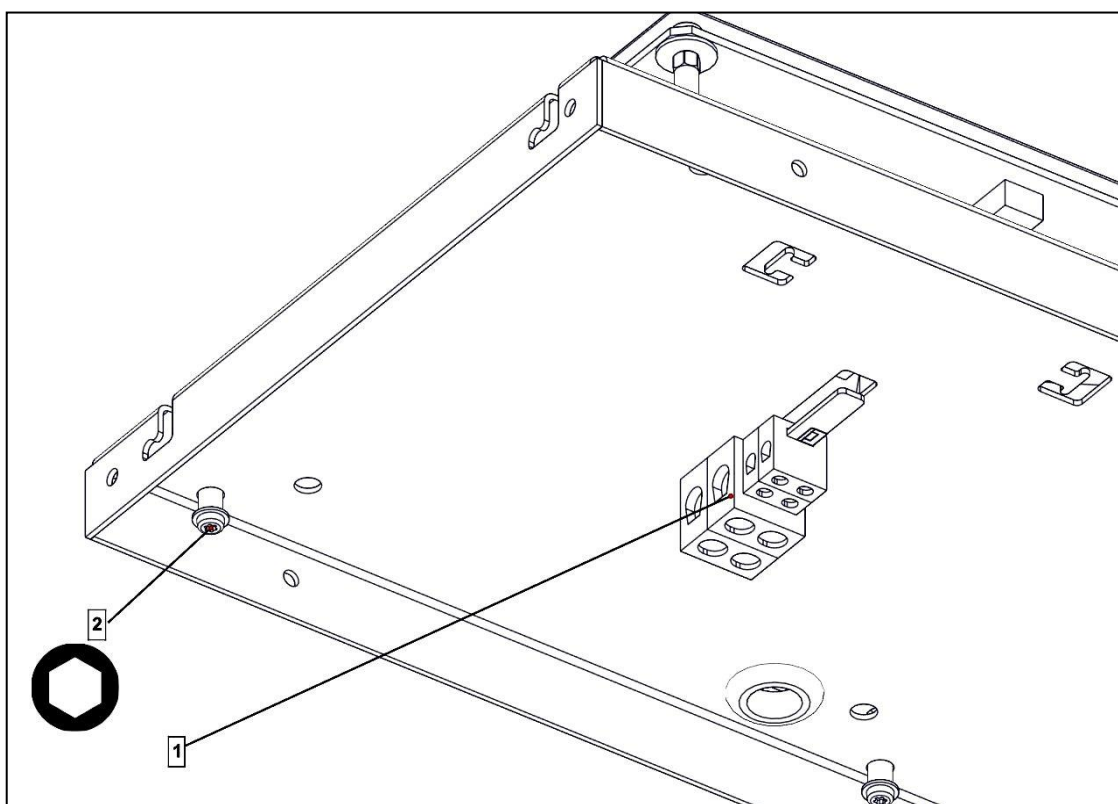
7.4 REMOVING COIL ASSEMBLY

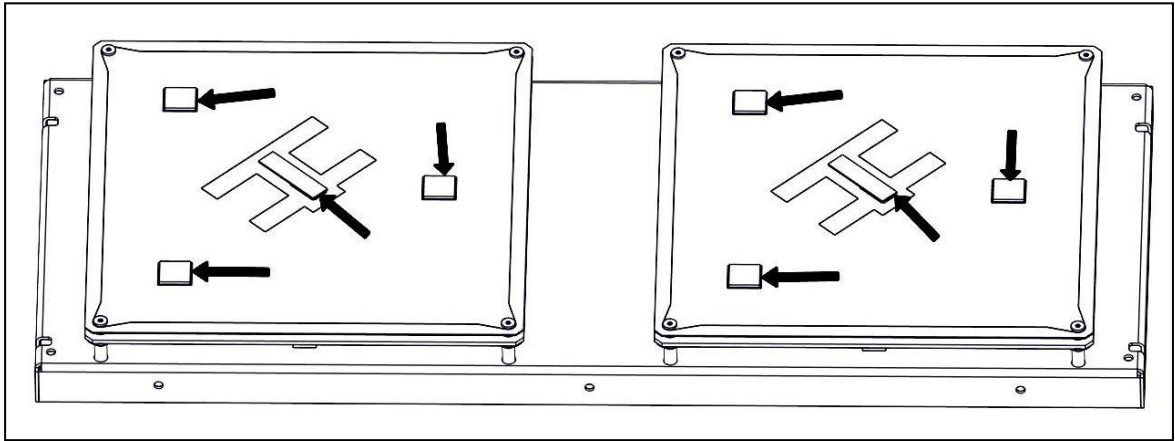
7.4.1 Disconnect the wires to the coil.

7.4.2 Remove the fixings holding the coil carrier to the hob.



7.4.3 Remove the four fixings holding the coil to the carrier take care not to lose the springs.





WHEN REPLACING COILS, ENSURE THAT SPACERS ARE IN POSITION AND ONLY FITTED WITH A SINGLE, LAYERED SPACER AS INDICATED.



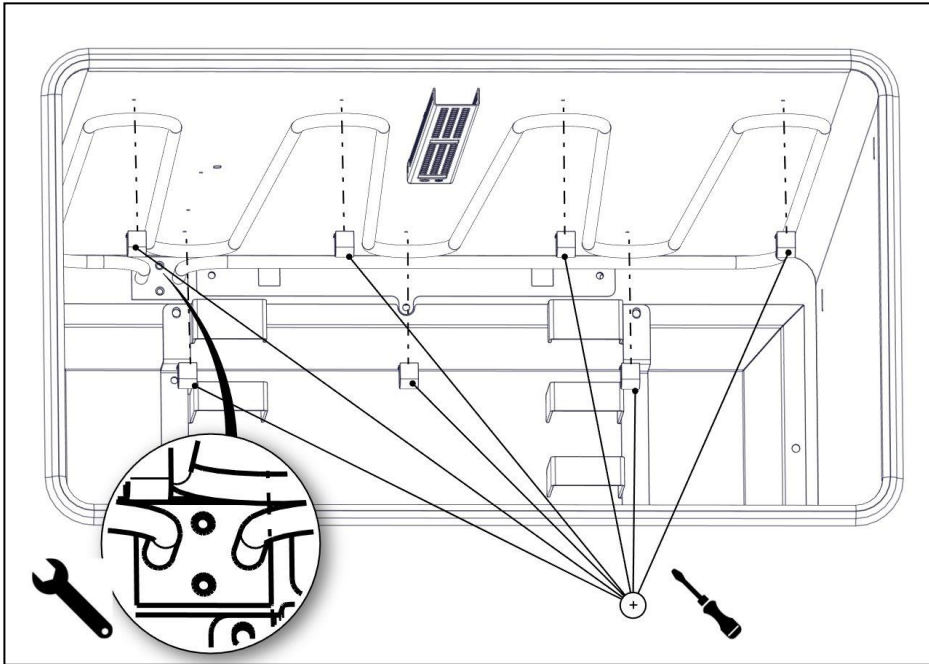
DO NOT USE THE UNIT IF THE CERAMIC TOP IS CHIPPED, CRACKED OR BROKEN. THE PANEL NEEDS TO BE REPLACED.



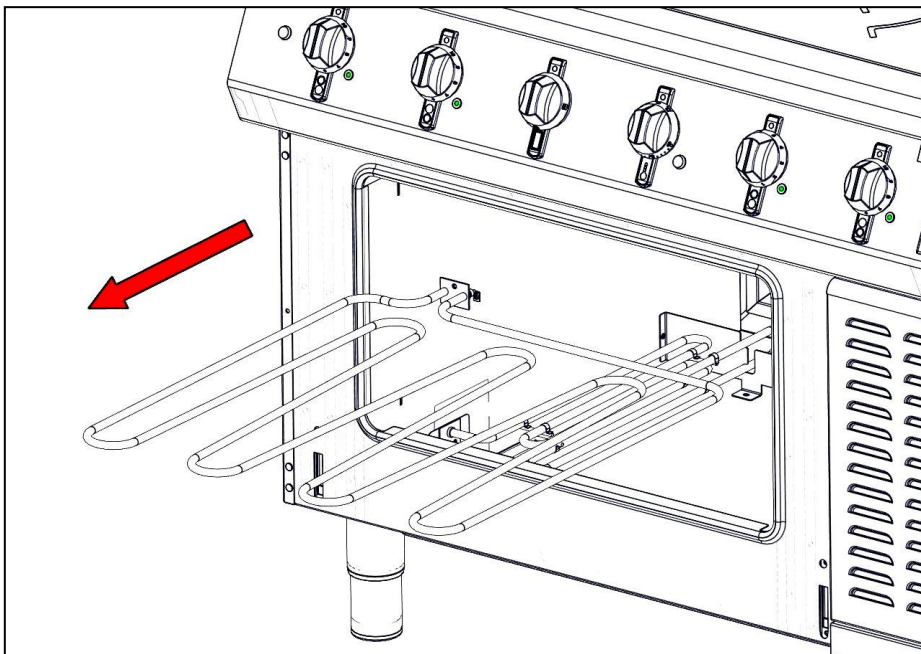
THE INDUCTION GENERATOR UNIT IS HEAVY AND IT MAY BE REQUIRED THAT TWO PEOPLE ARE INVOLVED WITH THE CHANGING PROCEDURE.

7.5 OVEN TOP ELEMENT REMOVAL (i91104, i91105)

7.5.1 Inside oven chamber, unscrew element fixing clips and loosen two screws at rear of element.

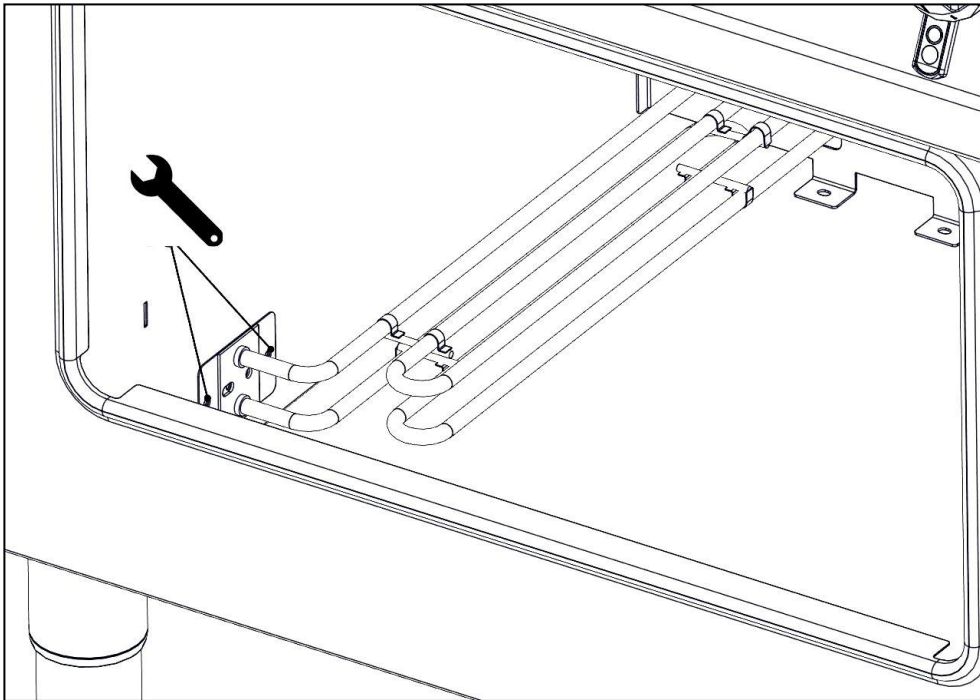


7.5.2 Disconnect from wiring and remove top element from oven.

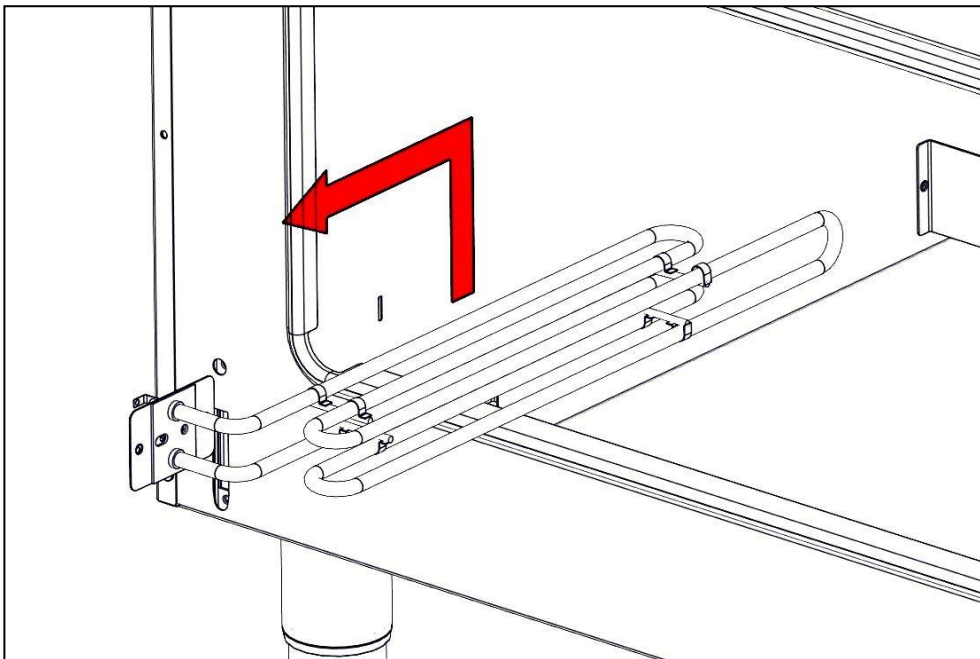


7.6 OVEN BOTTOM ELEMENT REMOVAL (i91104, i91105)

7.6.1 Remove screws from element fixing plate as required.

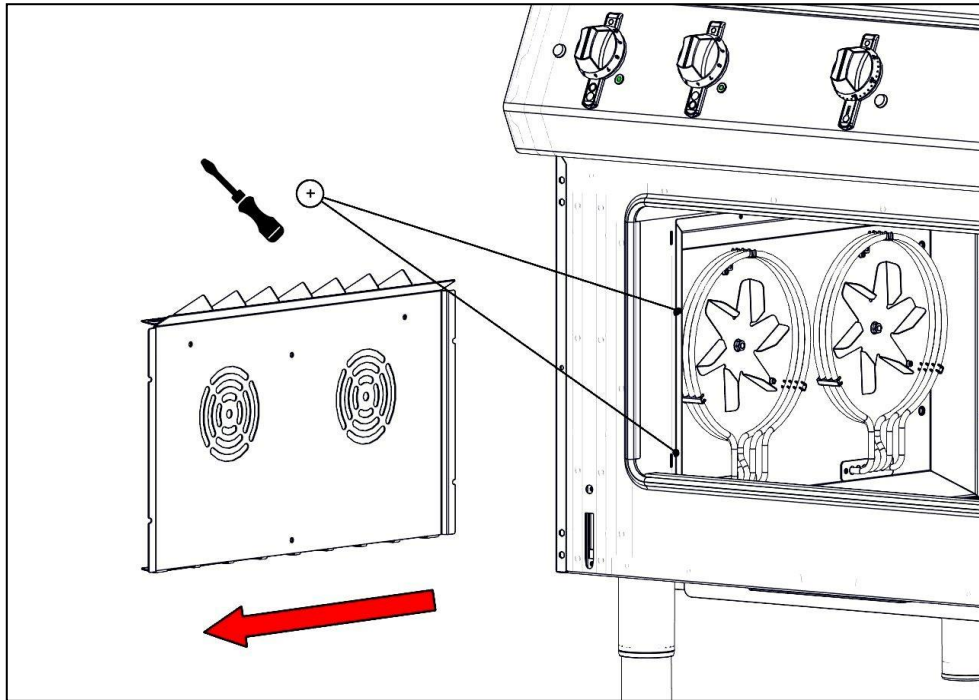


7.6.2 Disconnect wires and remove element from oven.

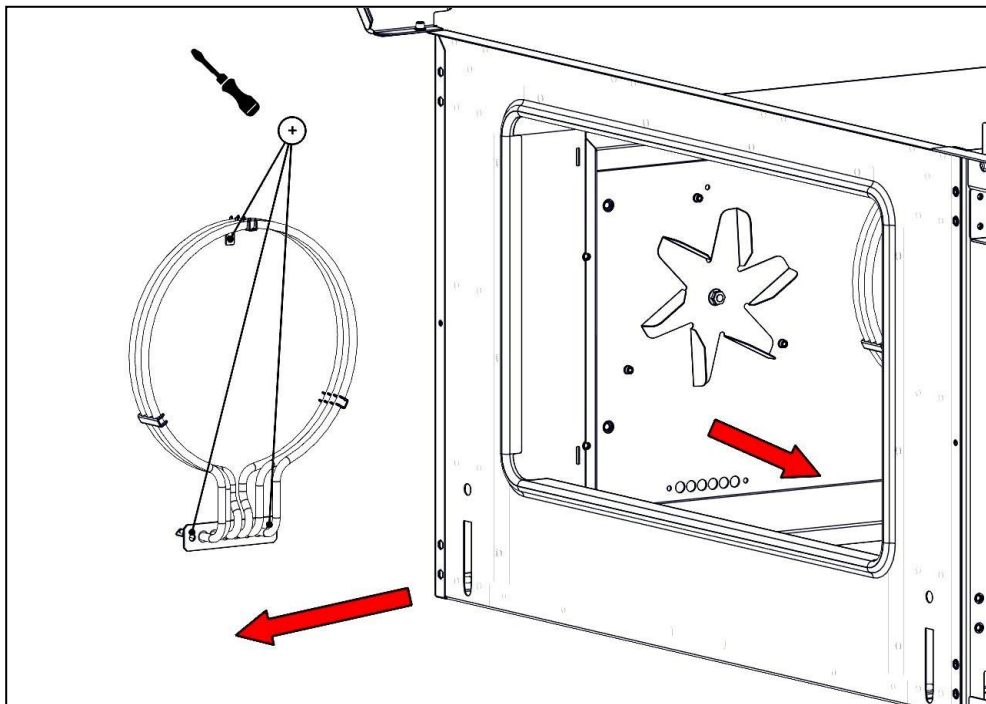


7.7 OVEN ELEMENT AND FAN REMOVAL (i91104C, i91105C)

7.7.1 Remove baffle panel.

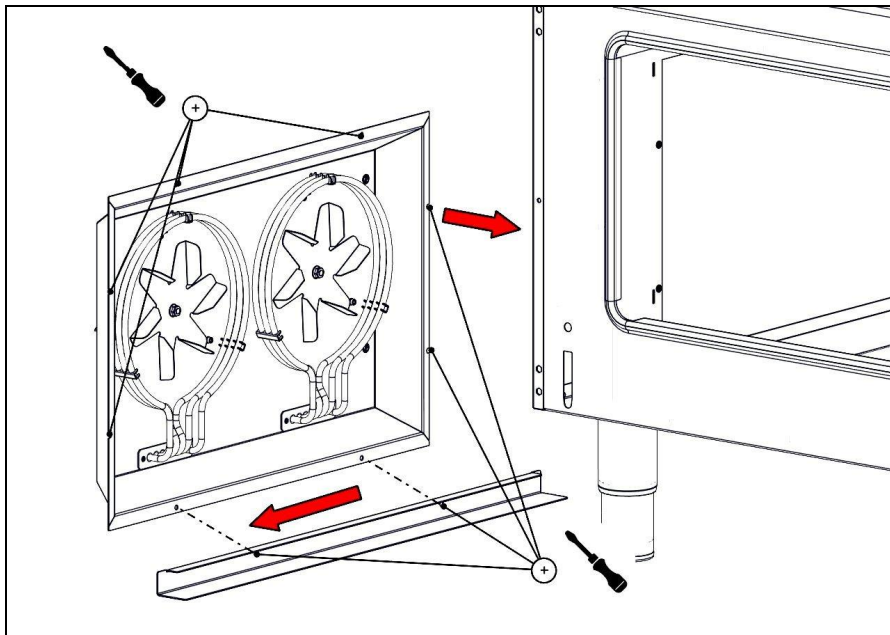


7.7.2 Remove screws from Element fixing plate as required.

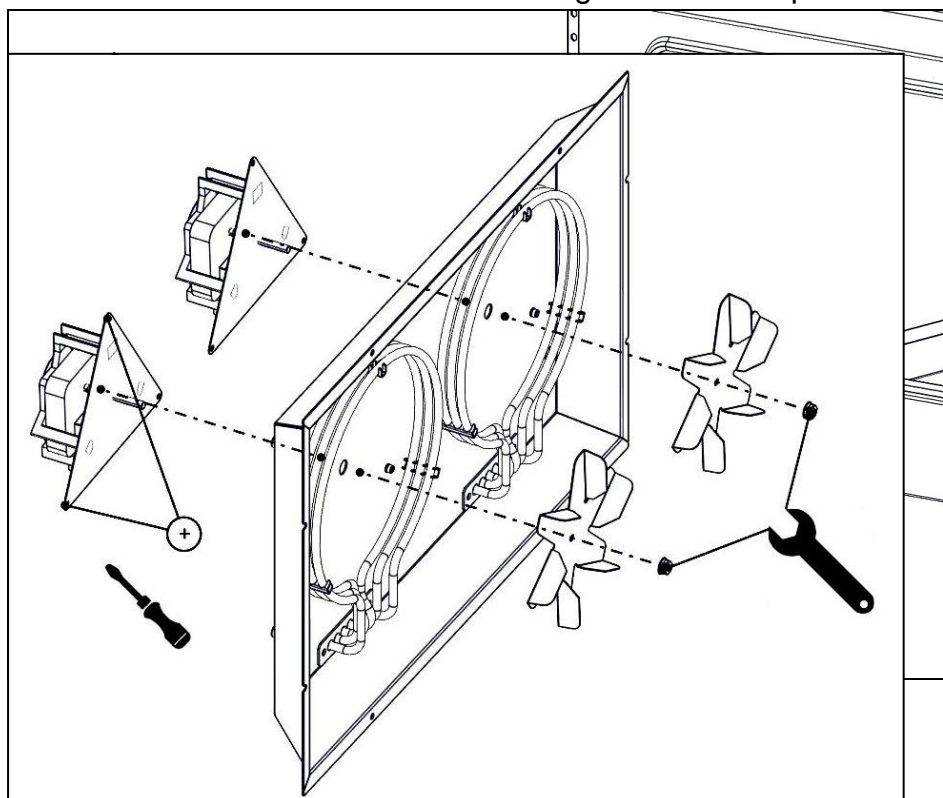


7.7.3 Disconnect wires and remove element from oven.

7.7.4 To remove fan, unscrew recess panel from oven wrap as shown.



7.7.5 Loosen nut on fan front and unscrew fixings on fan back plate to remove.



8.0 FAULT FINDING

Note: Most faults can be rectified by simply switching unit off for 10 seconds. After this time, turn power back on at mains supply. If fault continues to occur after such action then please refer to the table. This will provide a solution to rectify the condition.

SUPPLY PROTECTION DEVICE

The appliance is fitted with a miniature circuit breaker (MCB) as additional protection against over current.

If unit fails to operate or show any operational indicators, Follow details in Error Code Table before calling a service engineer. The symptoms may indicate a failed induction generator

ERROR CODES

DO NOT remove or attempt to repair or replace ANY part or parts of this appliance other than the air intake filter.

If an error occurs within the unit, the control panel LEDs will flash to indicate an error code.

The error code list that follows will help identify the faulty component.

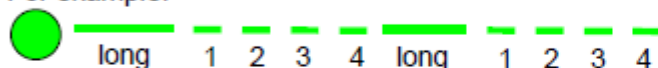
In the "action by user" list, you should follow the action listed, **before contacting a Service Engineer.**

There are two different error types:

- Generator errors (E1)
- Digital control errors(E2)

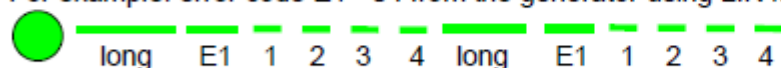
Generator errors are faults detected by the generator, faults can be detected according to the duration and frequency of the green light blinking. When using potentiometer knob, the green lamp lights one time long and then short regular flashes

For example:

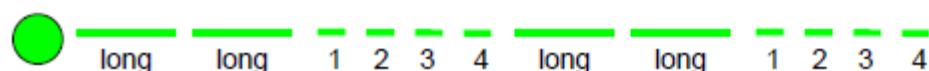


When using LIN knob, the green lamp lights one time long, one medium flash (E1) and then short regular flashes. The number of these short flashes is the error number. This pattern is constantly repeated.

For example: error code E1 - 04 from the generator using LIN knob:



Digital control errors are faults from the digital controls. On the display appears "E2", the green lamp lights two times long and then short regular flashes. The number of these short error flashes is the error number. The pattern is constantly repeated.

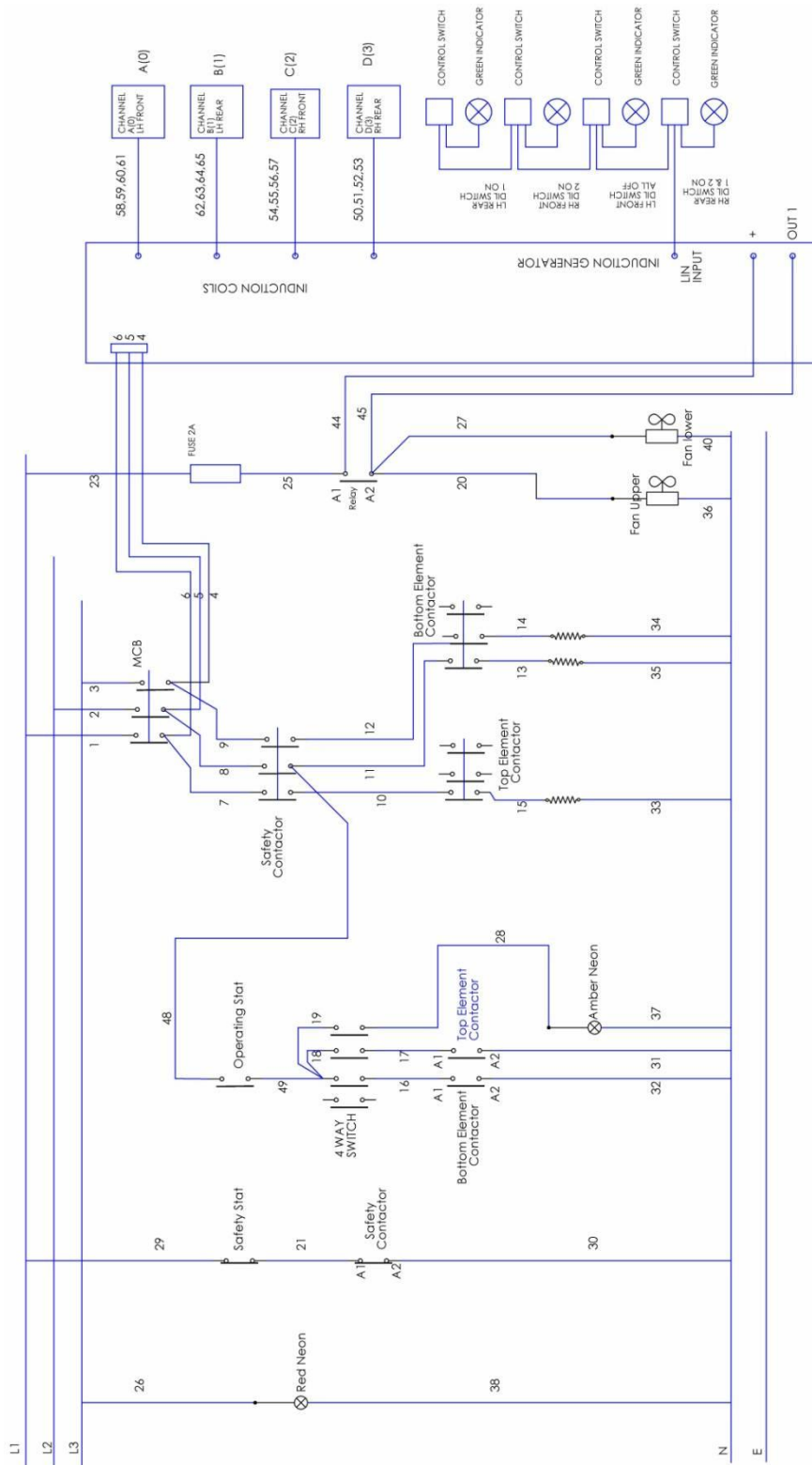


Note: Most faults can be rectified by simply switching the unit off for 10 seconds. After this time, turn the power back on at mains supply. If the fault continues to occur after this action then please refer to the table. The following codes can be assessed by the user; any others will require a service engineer.

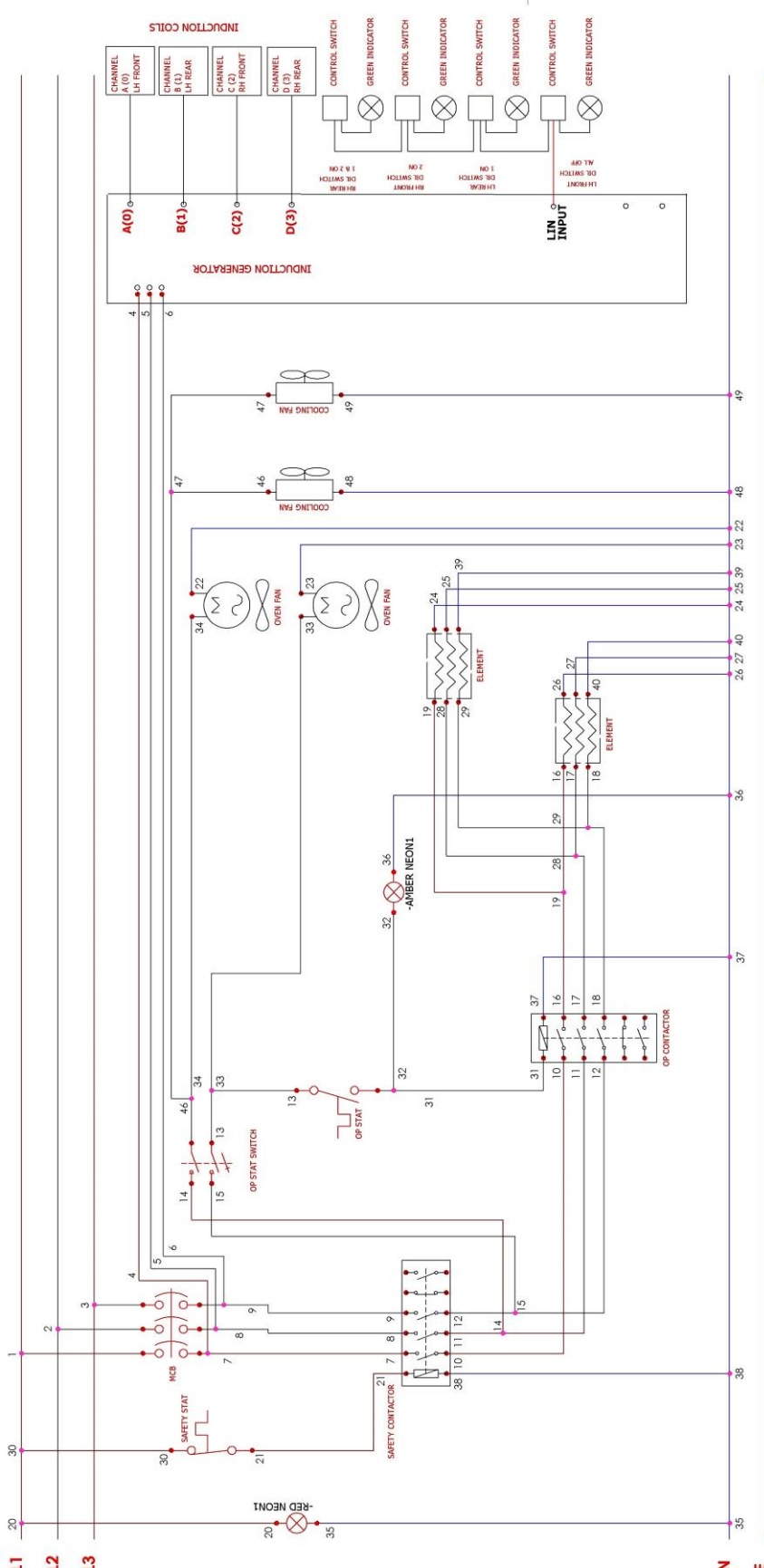
Error	Name	Cause	Corrective action
E1-04	Cooking zone temperature too high.	Pan empty	Remove pan, switch off Appliance and wait a couple of minutes for the appliance to cool
E1-06	Internal Temperature too high	Air routes blocked.	Switch off appliance, clean air units
E1-07	Coil Temperature.	Coil temperature too high.	Remove pan, switch off appliance for a couple of minutes.
E1-15	Empty Pan protection.	Empty Pan.	Remove pan, switch off and wait for a couple of minutes until the cooking field has cooled down.

9.0 CIRCUIT DIAGRAM

i91104/5 Circuit Diagram

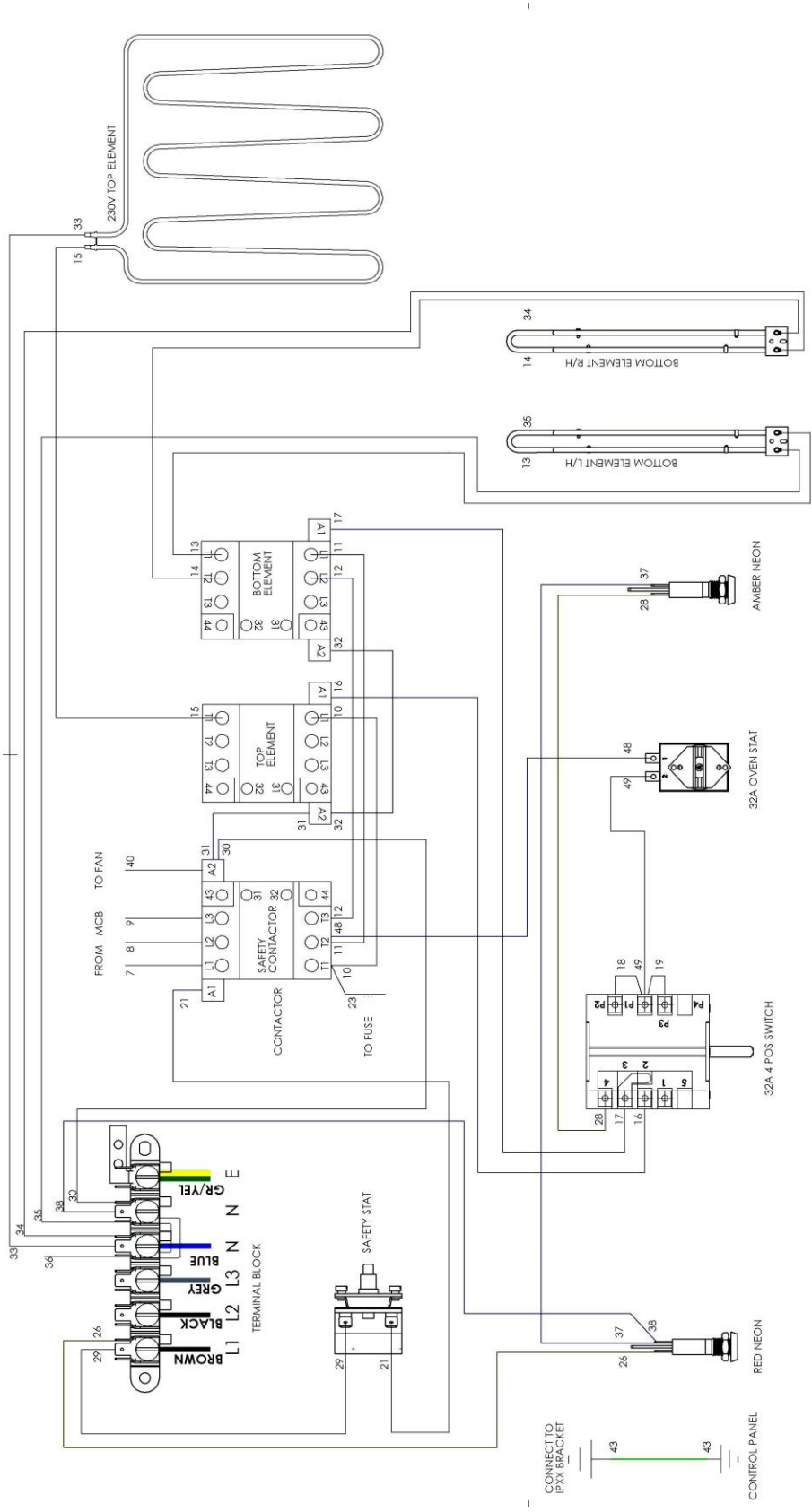


i91104/5C Circuit Diagram

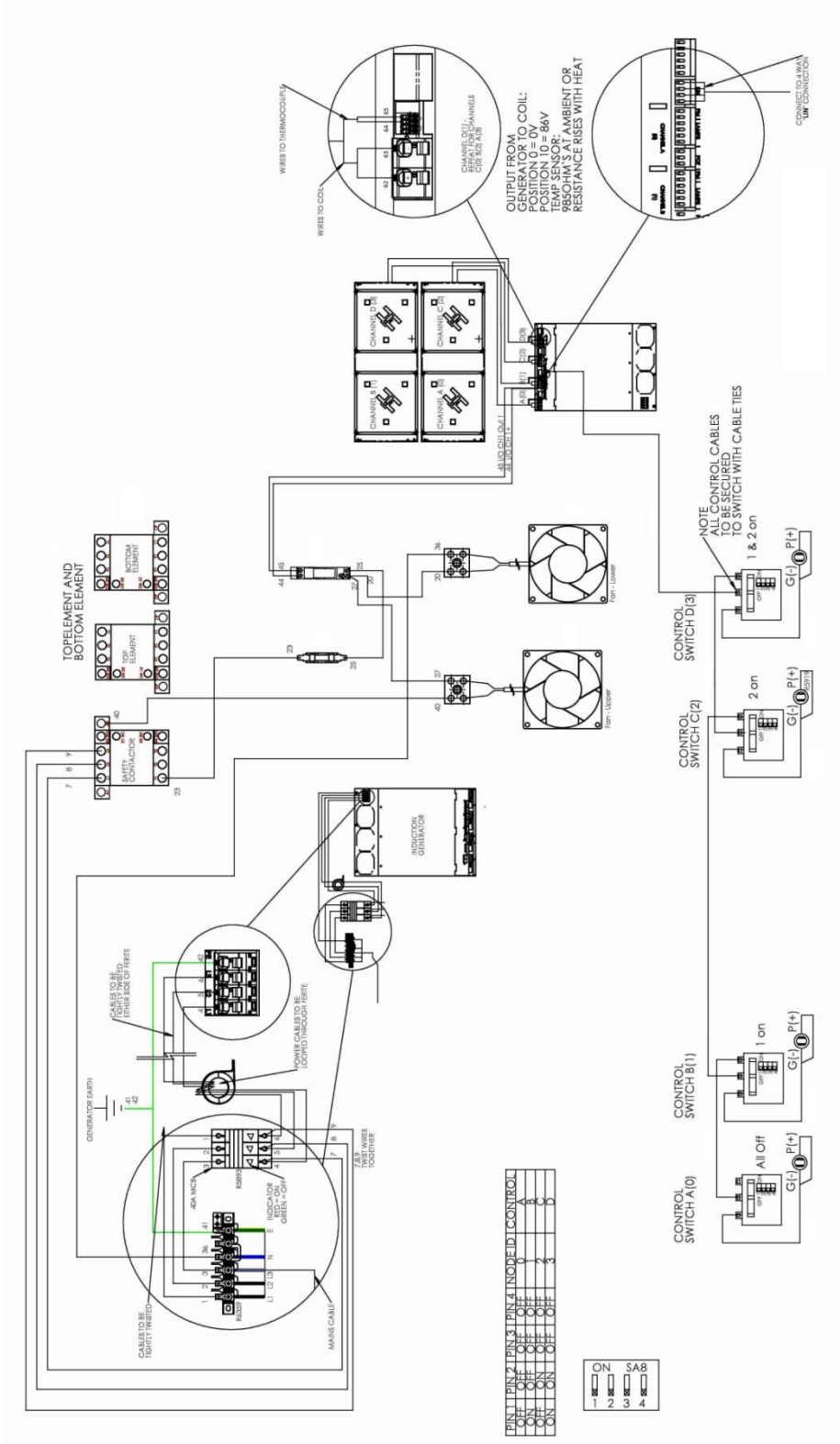


10.0 WIRING DIAGRAM

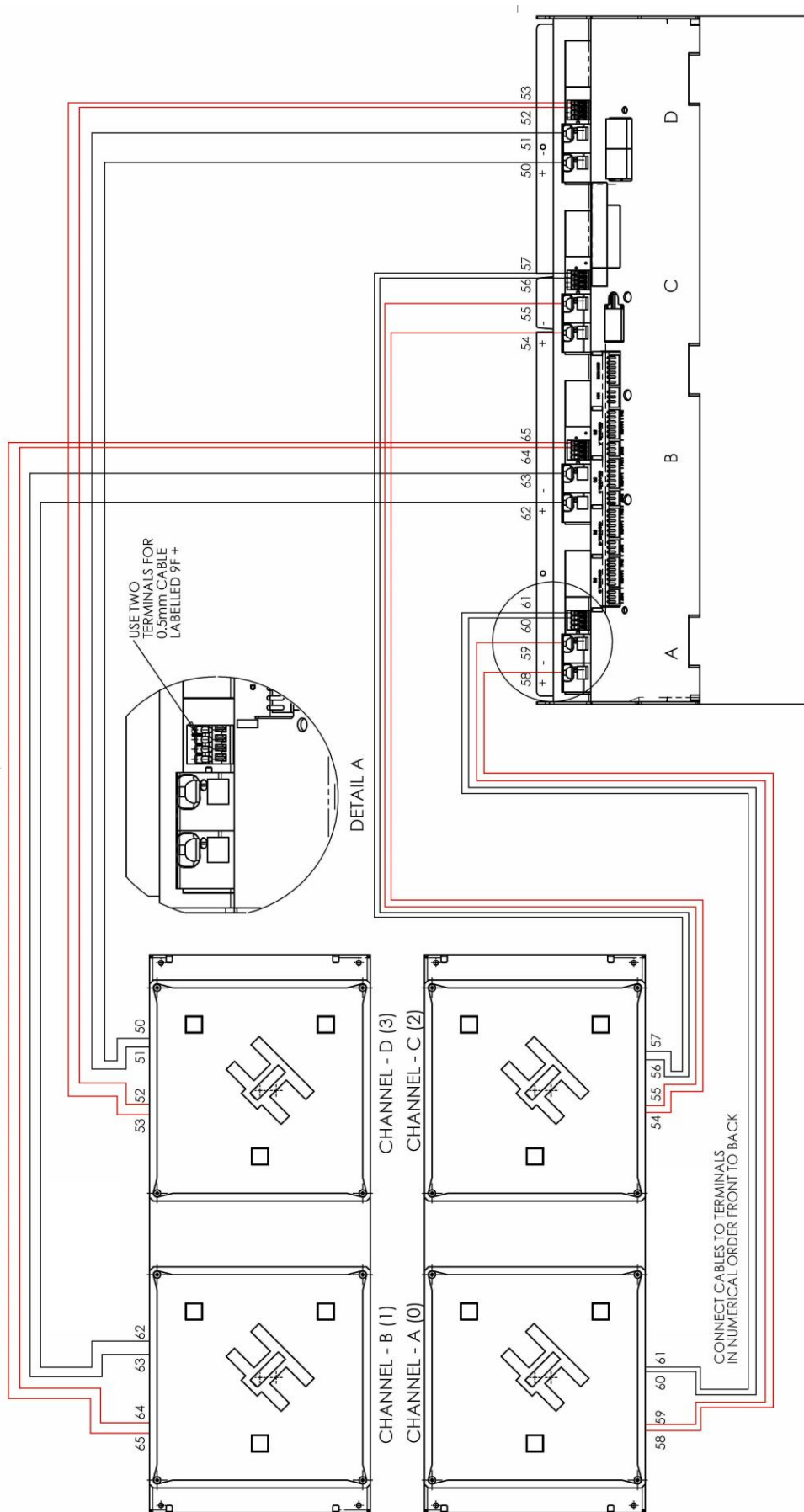
i91104/5 Wiring diagram



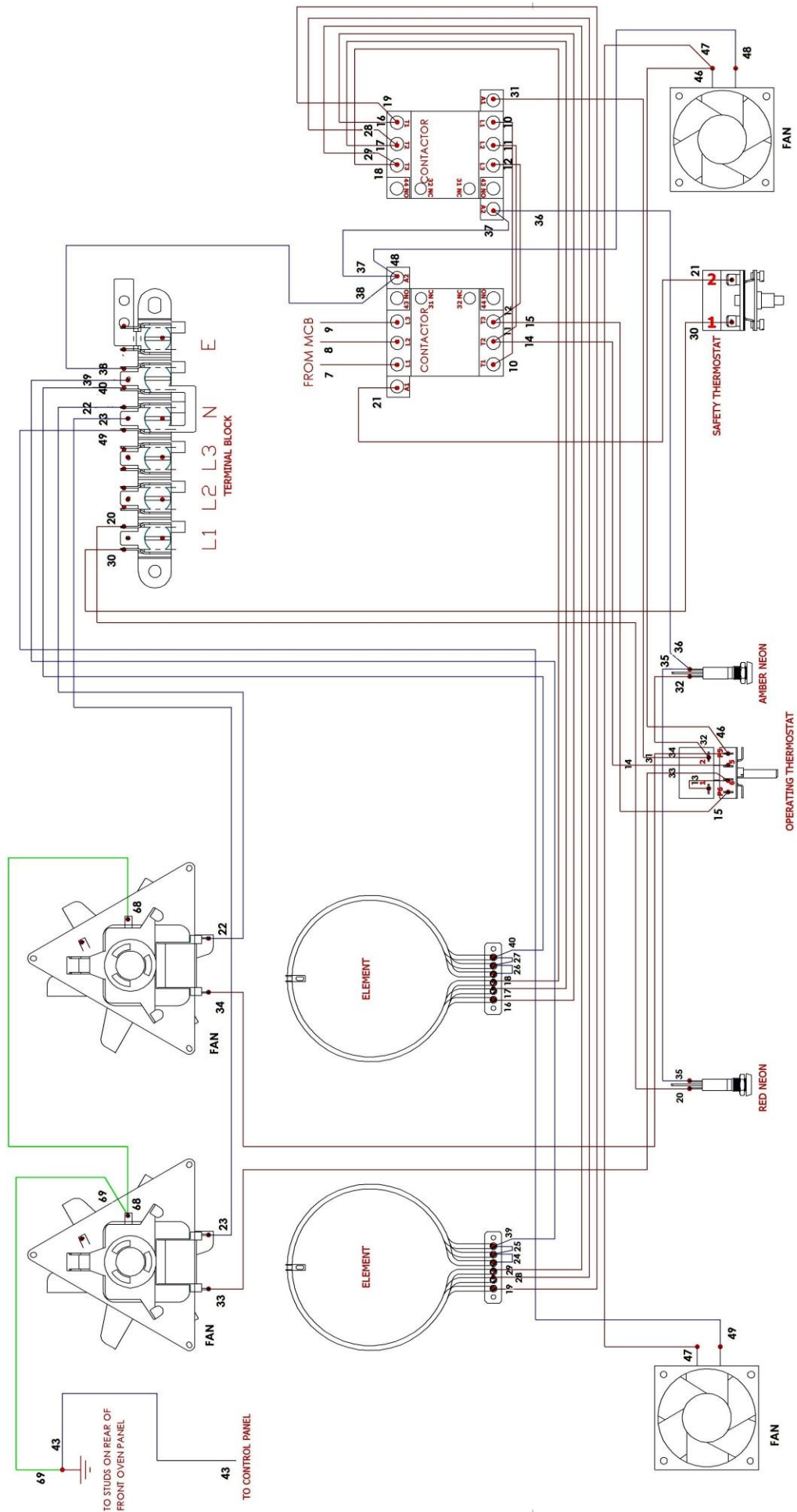
i91104/5 Wiring diagram



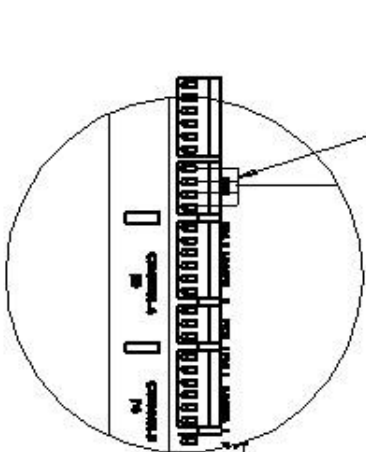
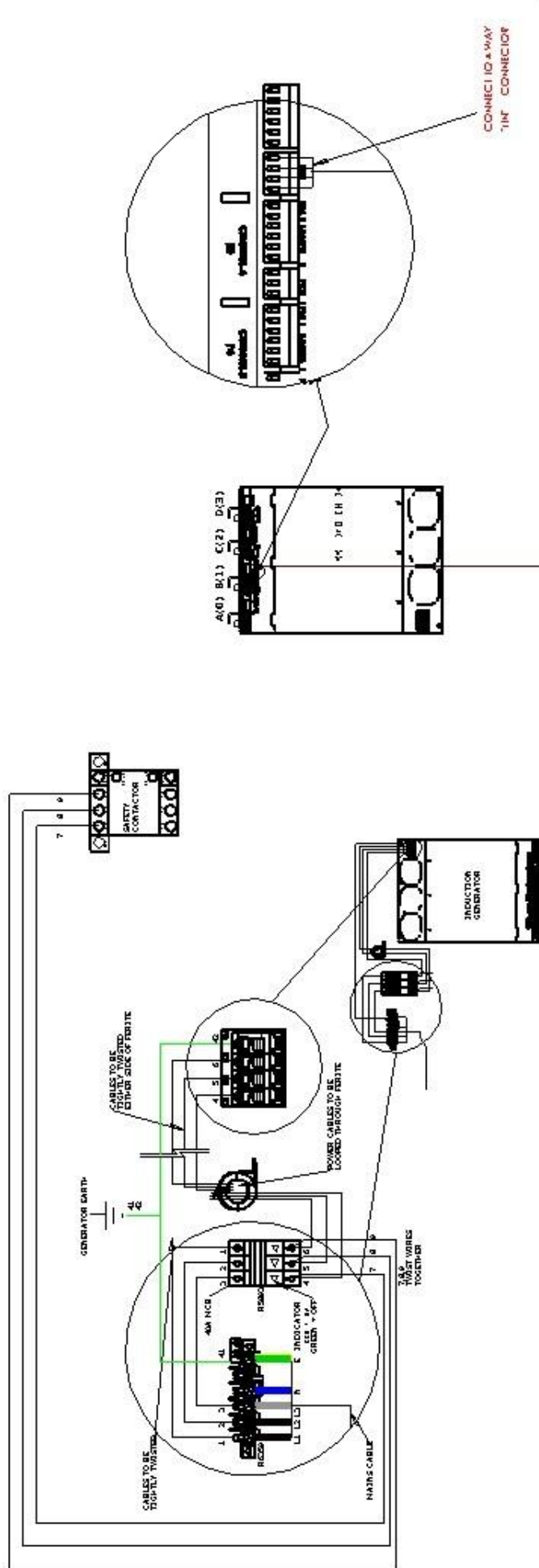
i91104/5 & i91104/5C Coil Wiring Diagram



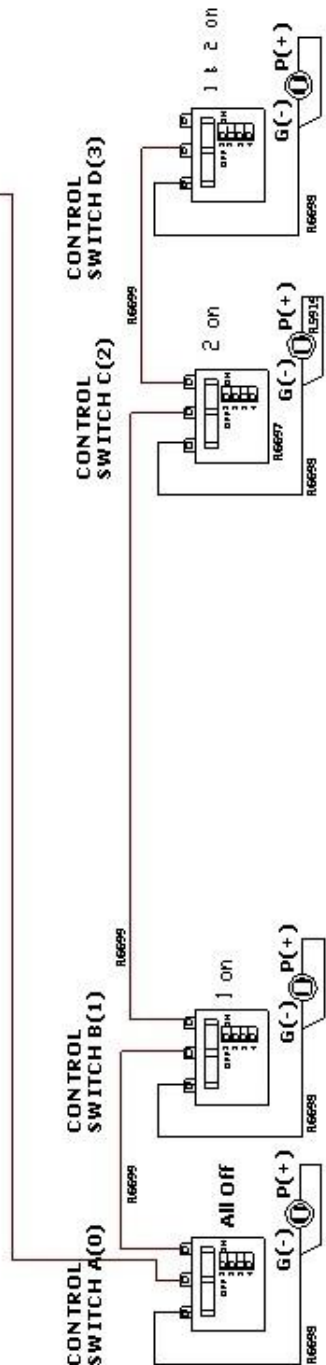
i91104/5C Wire Diagram



i91104/5C Wire Diagram



CONNECT TO A WAY "IN" CONNECTOR



1	ON	5A8
2	ON	5A8
3	ON	5A8

PIN 1	PIN 2	PIN 3	PIN 4	NODE ID	CONTROL
OFF	OFF	OFF	OFF	0	A
OFF	OFF	OFF	OFF	1	B
ON	ON	ON	ON	2	C
ON	ON	ON	ON	3	D

11.0 SPARE PARTS

Oven top element i91104/5	733440003
Oven bottom element i91104/5	730962060
Control panel i91104/5	733940000
Oven zone control switch i91104/5	733440002
Oven thermostat switch I91104/5	730962080
Oven zone control knob I91104/5	733440001
Oven temp control knob I91104/5	733440000
Control panel i91104C/5C	733980000
Oven element i91104C/5C	733980001
Fan i91104C/5C	535420010
Oven thermostat switch I91104C/5C	535420006
Oven temp control knob I91104C/5C	733980002
Hot zone control switch-	734250016
Power neon red-	730962010
Heat demand neon amber-	730962040
Safety thermostat -	733940002
Hot zone control knob-	733920000
Hot zone LED	734250006
MCB 40A 3P TYPE-D	734250009
Induction Quad Generator 20Kw	734250001
Induction Quad Generator 14Kw	734250012

When ordering spare parts please quote the following;

Model Number

Serial Number

This information will be found on the data plate attached to the appliance. (see1.0)

12.0 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.