



SERVICING / INSTALL INSTRUCTIONS

E711 CONVECTION OVEN



Read these instructions before use

DATE PURCHASED:

MODEL NUMBER:

SERIAL NUMBER:

DEALER:

SERVICE PROVIDER:

T100741

Rev No: 14
Published: 5/5/2026

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. 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



SCREWDRIVER



SPANNER



READ MANUAL



WARNING



**WARNING
ELECTRICAL**



FIRE RISK



SCALDING RISK

2.0 SAFETY GUIDANCE

Read all these instructions carefully before attempting to install, commission or service this appliance.

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 Electrical Equipment (safety) Regulations/LVD Directives and Electromagnetic Compatibility (EMC) Regulations/Directives for the Countries.
- 2.1.3** Check that no damage has occurred to the appliance or supply cord during transit. If damage has occurred, do not use this appliance.
- 2.1.4** Ensure that the appliance is unplugged, and the cable is stored safely before moving the appliance.
- 2.1.5** Do not move the appliance on a slope and/or uneven surface.
- 2.1.6** Do not block the appliance ventilation holes, located on the back panel, as this may cause the appliance's control system to overheat.
- 2.1.7** Ensure the supply cord is routed free from the appliance to avoid damage and it away from all sources of heat and water.
- 2.1.8** Installation must comply with all applicable 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.
- 2.1.9** The installer must instruct the responsible person(s) of the correct operation and maintenance of the appliance.
- 2.1.10** The oven must be allowed to cool to a safe temperature before attempting any service or maintenance on the unit.
- 2.1.11** Put a documented system in place for periodic inspections, testing and maintenance of our 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.
- 2.1.12** Unless otherwise stated, parts and setting which have been protected by the manufacturer must not be adjusted by the installer.
- 2.1.13** During Servicing of the appliance, where applicable, please ensure seals are checked. If the integrity of the seal is compromised, it must be replaced.
- 2.1.14** Suitable protective clothing must be worn when cleaning this appliance.
- 2.1.15** 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.
- 2.1.16** Failure due to lack of proper cleaning is not covered by warranty.
- 2.1.17** After positioning, lock the castors securely to prevent unintended or hazardous movement.

- 2.1.18** 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.
- 2.1.19** 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.
- 2.1.20** Before installing or servicing this appliance, read and understand the User Manual. Ensure all users are properly informed and trained in safe operation. Failure to follow the instructions in both manuals may result in injury or equipment damage.



2.2 ELECTRIC SAFETY:

- 2.2.1** To prevent electric shocks, this appliance must be earthed – only connect it to a properly earthed socket outlet.
- 2.2.2** This unit is fitted with an equipotential connection at the rear on the base.
- 2.2.3** We recommend, Supplementary electrical protection with the use of a type A residual current device (RCD).
- 2.2.4** Before attempting any maintenance, isolate the appliance at the mains switch and take steps to ensure that it is not inadvertently switched on.
- 2.2.5** Ensure any separate electric switches provided for cooking equipment and/or extractor fans are accessible and clearly labelled.

2.3 IMPORTANT INFORMATION

ELECTRICAL SAFETY AND ADVICE REGARDING SUPPLEMENTARY ELECTRICAL PROTECTION

Commercial kitchens and food service 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.

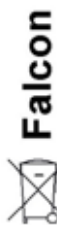
Where because of the perception of additional risks being likely, the installation designer decides that an installation or location warrants further protective measures, the options available include:

- 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

3.0 APPLIANCE INFORMATION

These appliances have been UKCA/CE-marked based on compliance with the Electrical Equipment (safety) Regulations/LVD Directives and Electromagnetic Compatibility (EMC) Regulations/Directives for the Countries as stated on the data plate.

 Falson Foodservice Equipment	STD	MODEL	SERIAL NO.	GAS TYPE	
	SUPPLY PRESS	COUNTRY	PIN/CE	CAT	
	CE	UK CA	IP RATING		
	INJECTOR MARKING	HEAT INPUT	GAS RATE	ADJ PRESS	
				SET PRESS OVEN	
				SET PRESS BOILER	
	RATED ELECTRIC INPUT		VOLTS	OUTPUT FREQ	EXT FUSE
	PHASE LOADING	L1	L2	L3	INT FUSE

- A** - Serial No
- B** - Model No
- C** - Marked
- D** - Total Electrical Power
- E** - Electrical Voltage Rating
- F** - Electrical Phase Loading
- G** - Supply Frequency
- H** - Internal Fuse Rating

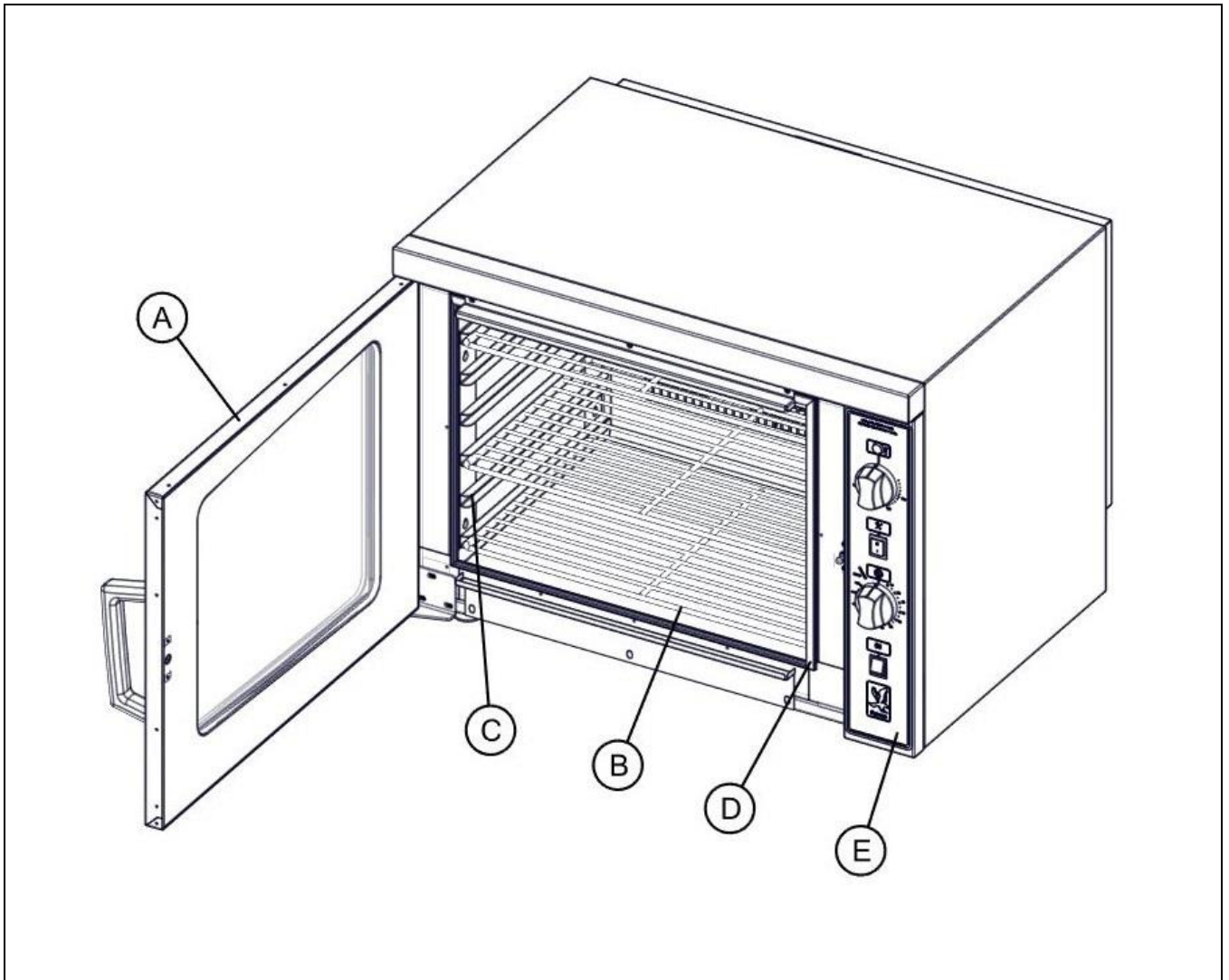
4.0 APPLIANCE OVERVIEW AND CONTROLS

4.1 GENERAL DESCRIPTION

The oven interior is enameled. The oven fan circulates hot air around the oven chamber and across the heating elements.

A smell may be noticeable when the oven is used for the first time. This will disappear after a few hours.

4.2 COMPONENT PARTS - E711 OVEN



- A OVEN DOOR
- B OVEN SHELF
- C OVEN SHELF HANGER
- D DOOR SEAL
- E CONTROL PANEL

4.3 CONTROLS AND OPERATION

CONTROLS (Refer to Figure 1)

<p>A. Heat On Indicator Neon</p> <p>This neon will be illuminated when the oven is heating up to the set temperature, and cycle ON/OFF to hold the temperature.</p>
<p>B. Temperature Control/Fan Switch</p> <p>This control allows an oven temperature to be set between 50° and 270°C.</p>
<p>C. On/Off Switch</p> <p>Turns power to the unit on and off.</p>
<p>D. Timer</p> <p>This is a countdown clock with up to 120 minutes (2 hours) of operation. Turn the timer knob (D) to the “MAN” position if timer function is not needed.</p>
<p>E. Oven Light Switch</p> <p>The oven lamp will light when the button is pressed down.</p>

F. Limit Device Reset Button

150mm behind the control panel on the base panel.

Refer to figure 2

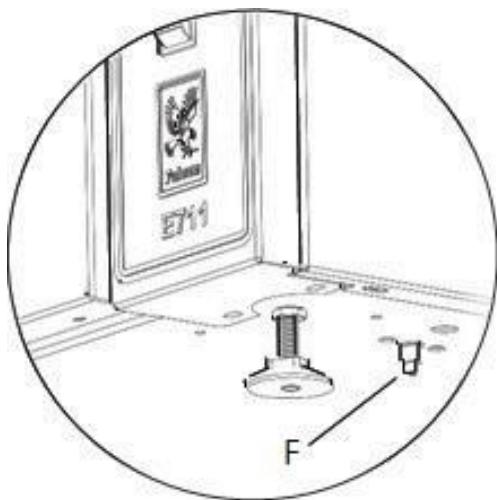


Figure 2

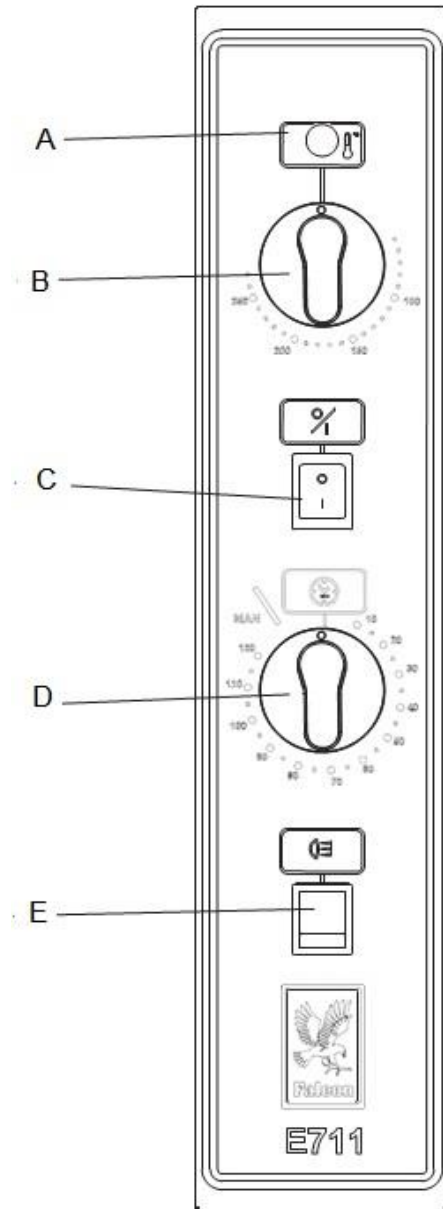


Figure 1

5.0 OPERATION

Important: For detailed operation instructions, refer to the user manual.

5.1.1 CONNECT TO POWER

Ensure the oven is connected to the electrical power supply.

5.1.2 SWITCHING ON

Press the on/off switch (C) down to turn the oven fan on. Turn the timer knob (D) to the desired setting, anti-clockwise for the manual setting, or turn clockwise to the required timed setting.

Turn the temperature control knob (B) and the heat indicator lamp (A) will glow to signal that heat is required. This will go out when the set oven temperature has been reached.

5.2 SWITCHING OFF

Turn the temperature control knob (B) fully anti-clockwise to 0 position when the oven is not in use. Turn off switch (C).

5.3 TIMER

5.3.1 Buzzer (Cook Mode Only)

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

To operate in manual mode, turn the timer knob (D) to the “MAN” setting.

5.3.2 Switching The Timer Off


Turn the timer knob (D) to the “MAN” position.

5.4 HIGH-TEMPERATURE LIMIT DEVICE

This ensures that the oven does not overheat. If the device trips, it may be reset by pushing button (F) On the underside of the oven. Refer to figure 2.

If the problem persists, it will be necessary for a service engineer to investigate and rectify the cause.

6.0 INSTALLATION

	<p>UNLESS OTHERWISE STATED, PARTS THAT HAVE BEEN PROTECTED BY THE MANUFACTURER ARE NOT TO BE ADJUSTED BY THE INSTALLER.</p>
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6.1 SITING


These models are suitable for installation on any flat, horizontal surface and have adjustable feet to facilitate levelling within a limited range. Position the oven in the desired location and use a suitable spanner to level it.

Sufficient clearance should be left around the unit to allow turning for maintenance purposes.

For table-top appliances a support is needed so that the working height of the appliance is between 200 and 1800 mm.

	<p>WARNING:</p> <p>ALWAYS TAKE CARE WHEN MOVING THE APPLIANCE AS IT IS HEAVY. ALWAYS USE SAFETY GLOVES AND ENCLOSED FOOTWEAR. DO NOT PULL THE APPLIANCE BY THE HANDLE.</p>
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	<p>ALWAYS COMPLY WITH YOUR LOCAL MANUAL HANDLING AND HEALTH AND SAFETY REGULATIONS WHEN MOVING OR REPOSITIONING THE OVEN.</p> <p>THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR INJURIES, DAMAGES, OR ACCIDENTS RESULTING FROM IMPROPER HANDLING, REPOSITIONING, OR USE OF INADEQUATE EQUIPMENT.</p> <p>CARE MUST BE TAKEN WHILST HANDLING SHEET METAL.</p> <p>REFER TO SECTIONs 2.2 & 2.3 FOR ELECTRICAL SAFETY GUIDELINES</p>
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	<p>WARNING:</p> <p>IF THE UNIT IS STACKED USING A STACKING KIT. ENSURE THE UNIT IS SITED ON A FLAT HORIZONTAL SURFACE AND ADJUSTABLE FEET / CASTORS ARE LEVELED.</p>
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6.2 ELECTRICAL SUPPLY AND CONNECTION



WARNING:

**All electrical installation work must be carried out by qualified and authorised personnel.
Installation must comply with all applicable national or local regulations.
Disconnect the appliance from the mains before performing any service or installation work.**

These ovens are designed to be connected to a single-phase 230V/50hz AC supply. The unit power rating is 2.65kW. The mains lead is fitted with a moulded fused plug to BS1363 with a 13 amp fuse fitted. The mains lead wires are coloured in accordance with the following code:

Green and Yellow	EARTH
Blue	NEUTRAL
Brown	LIVE

These wires should be connected as follows: EARTH to the terminal marked E.
NEUTRAL to the terminal marked N.
LIVE to the terminal marked L.



WARNING - THIS APPLIANCE MUST BE EARTHED!

ANY REPLACEMENT SUPPLY CABLE MUST BE 1.5MM², CORD CODE DESIGNATION 245 IEC 57 (CENELEC H05 RN-F).

For internal connection of replacement cable, outer sheathing must be stripped 140mm from the cable end. The Live and Neutral conductors must be trimmed so that the earth conductor is longer by 50mm. Pass the inlet cable through the rear panel cord grip and ensure the cable is routed without leaving excessive free length inside the unit.

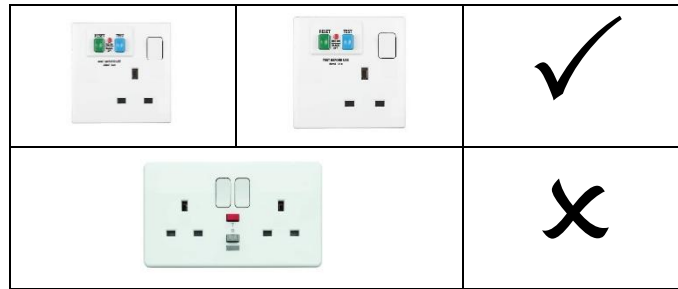
Check that no damage has occurred to the appliance, power cable, and plug face during transit. If damage has occurred do not use the appliance.

Before and after each use, it is good practice to inspect your appliance for any signs of physical damage – should you find anything, please report this to the appropriate onsite person who will then take the necessary action.

As a minimum, we would also advise that the appliance cable & plug are inspected daily. Check for damage to the plug housing, pins and the mains cable is secured to plug with no wires showing.

When checking the plug and cable the wall socket should also be inspected for damage, discoloration or cracks. If there is any damage to the plug, mains cable or socket the appliance **MUST NOT** be used and it should be reported immediately to the maintenance team/ responsible person, who should then notify the Technical Care Team.

Never plug two supplies into an adaptor, extension lead or a standard 13A double socket. Always ensure two supplies are separate. Do not plug any other appliance along with this appliance into a double socket.



Only use Falcon approved spare parts, including 13A plug.

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).

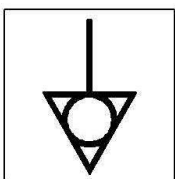
Periodical testing, repair and fixing wiring connections should only be undertaken by a skilled and competent electrician.

This appliance is also provided with a terminal for the connection of an external equipotential conductor.

This terminal is in effective electrical contact with all fixed exposed metal parts of the appliance and shall allow the connection of a conductor having a normal cross-sectional area of up to 10mm². It is located on the rear panel and is identified by the following symbol and must only be used for bonding purposes.

6.3 ELECTRICAL RATINGS

MODEL	CURRENT
E711 Convection Oven	11.5A

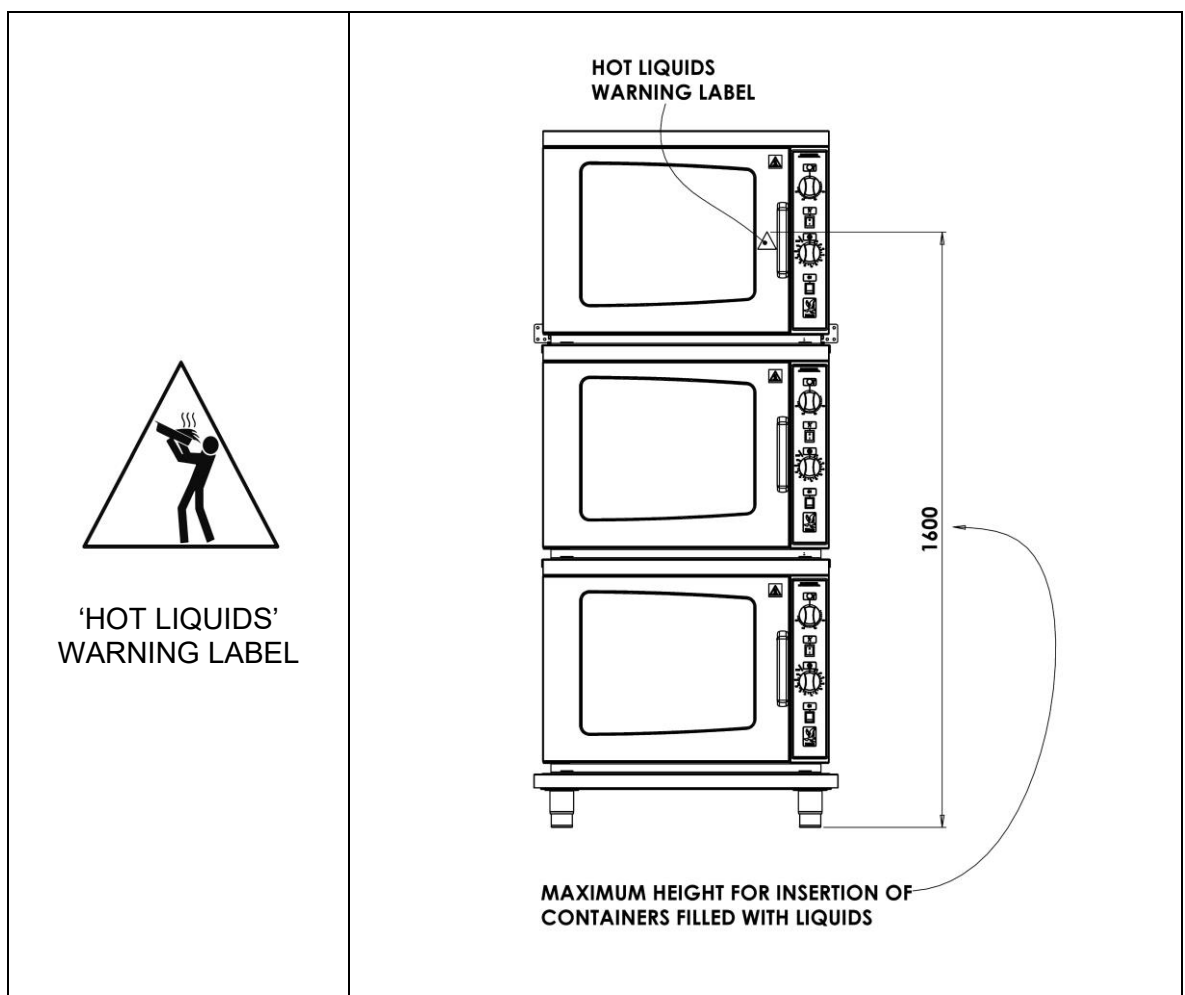


This appliance is also provided with a terminal for connection of an external equipotential conductor. This terminal is an effective electrical contact with all fixed exposed metal parts of the appliance and shall allow the connection of the conductor having a nominal cross-section area of up to 10mm².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

7.0 ASSEMBLY AND COMMISSIONING

7.1 ASSEMBLY

- a) Position the unit in the desired location. Level feet by loosening nuts on feet. Adjust by screwing feet clockwise to raise the corresponding corner, or anti-clockwise to lower. Tighten nuts when the correct level is achieved.
- b) Oven is supplied with a 13 amp plug, ready to connect to the mains supply.
- c) After plugging into the mains, check unit operates correctly.
- d) NOTE: After siting the three tier E711 assembly the label shown below needs to be fitted to the right-hand side of the top door at a maximum height of 1600mm. See diagram below.



WARNING

To avoid scalding, do not use loaded containers filled with liquids or food which, through cooking become fluid, at levels higher than those for which the contents may easily be viewed.

7.2 INSTRUCTIONS TO USER

Upon completion of installation, the installer must instruct the responsible person(s) of the correct operation and maintenance of the appliance.

The location of the main isolating switch should also be indicated, to be used in event of an emergency or during cleaning.

The risk of scalding as indicated in section 7.1 should be highlighted.



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

8.0 MAINTENANCE AND SERVICING



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

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

Other useful references for health and safety issues:

- www.hse.gov.uk
- Essentials of health and safety at work ISBN978
- Noise at work INDG362
- Safe systems of work
- Other notes added to the body of the instructions.

8.1 MAINTENANCE CHECKS

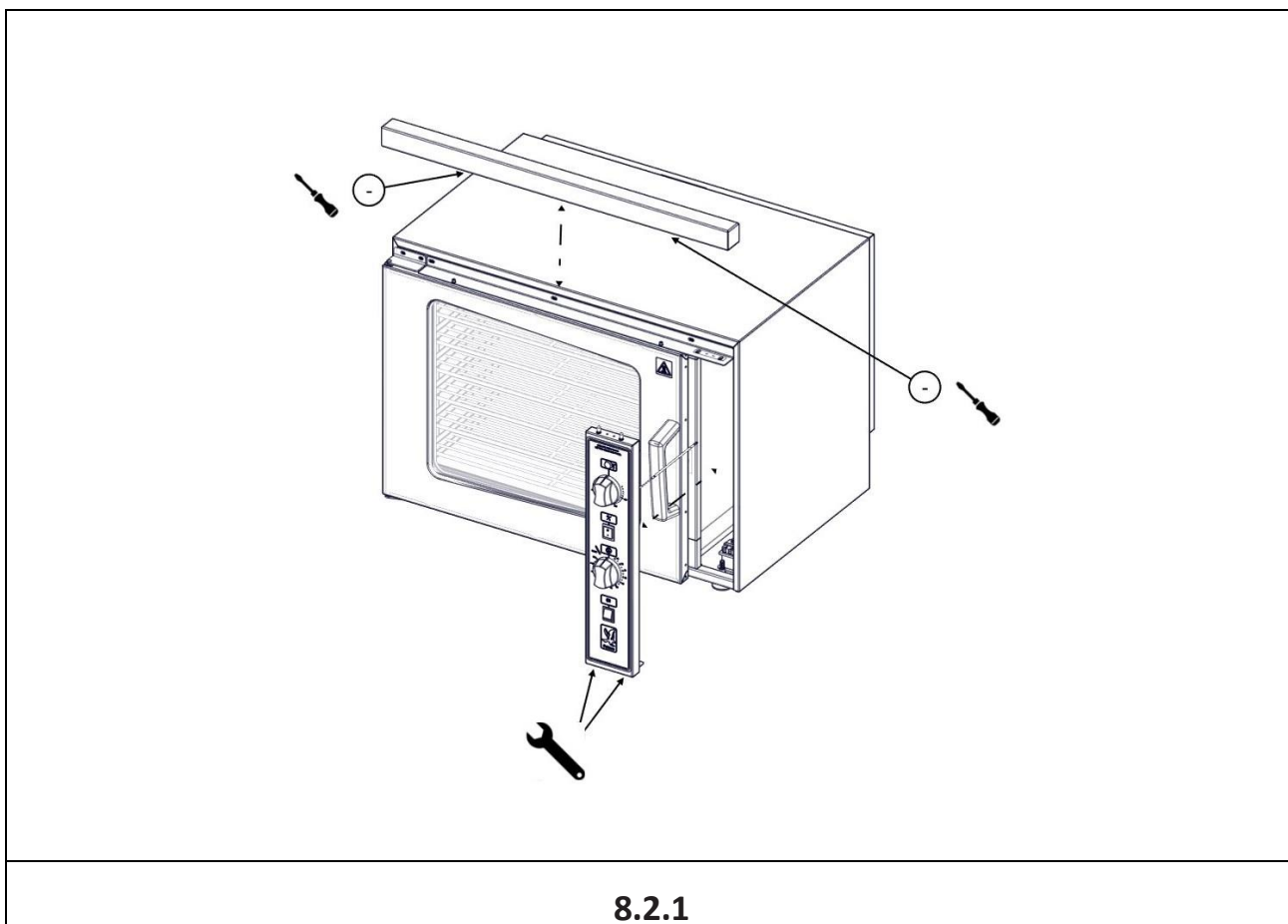
	<p>WARNING:</p> <p>BEFORE ATTEMPTING TO UNDERTAKE ANY MAINTENANCE TASK, UN-PLUG OVEN AND TAKE STEPS TO ENSURE THIS CANNOT BE INADVERTENTLY SWITCHED ON.</p>
	<p>MAINTENANCE CHECK</p> <p>REGULAR SERVICING OF THE APPLIANCE SHOULD BE UNDERTAKEN TO ENSURE CORRECT OPERATION, IT IS FUNCTIONING AS INTENDED, AND SAFE TO USE. WE RECOMMEND SERVICING AFTER 2,500 HOURS OF USE, OR ANNUALLY, WHICHEVER COMES FIRST.</p> <p>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.</p>

Item / Component	Inspection Task	Inspection Type
Cooling Fan	Inspect oven fan for proper operation and airflow.	Visual / Functional
Operating Thermostat	Verify correct thermostat function and temperature cycling.	Functional
Wiring behind control panel	Check all wiring connections for looseness or heat discoloration.	Visual / Technical
Oven Load Current	Measure load current during operation and compare to specifications.	Technical
Door Gasket	Inspect gasket for cracks or heat damage.	Visual
Back panel Vent Openings	Inspect vent openings and clear blockages.	Visual
Power Mains Cable	Inspect cable for cuts, abrasions, or heat damage.	Visual
Outer Panels	Check for corrosion, dents, or structural damage.	Visual
Door Switch	Check proper operation	Functional
Stand castors (2-Tier only)	Inspect castors for wear or damage; ensure they roll freely.	Visual / Functional
Oven Stability	Verify oven is level and stable; check for wobbling or uneven weight distribution.	Functional / Visual

8.2 SERVICING

8.2.1 TO REMOVE CONTROL PANEL

- a) Remove the two screws from the underside of the top front fascia panel. Remove fascia.
- b) Remove the two bolts from the bottom of the control panel. Lower the control panel to release the retaining pins at the top of the panel.
- c) Replace in reverse order



8.2.2 TO REMOVE BACK PANEL

- a) Remove fixing screws.
- b) Replace in reverse order.

8.2.3 TO REMOVE OVEN BACK Baffle

- c) Remove oven shelves.
- d) Raise hangers from keyhole slots to remove them.
- e) Slacken back baffle fixing screws.
- f) Raise the baffle on keyhole slots to remove.
- g) Replace in reverse order.

8.2.4 TO REMOVE ELEMENT

- a) Remove the back panel as in Section 8.2.2.
- b) Remove the oven back baffle as in Section 8.2.3.
- c) Undo element connections via the rear of the unit.
- d) Remove fixing screws.
- e) Withdraw element.
- f) Replace in reverse order ensuring the earth tab is connected properly.

8.2.5 TO REMOVE FAN

- a) Remove the back panel as in Section 8.2.2.
- b) Remove the back baffle as in Section 8.2.3.
- c) Undo fan connections.
- d) Remove earth connection.
- e) Undo the impeller retaining nut (*LH thread*) and remove impeller.
- f) Undo 4 fixings that secure the motor mounting plate to oven rear panel and remove screws.
- h) Replace in reverse order, ensuring the rear of the impeller is 10mm from the oven rear.

8.2.6 TO REMOVE NEON INDICATOR

- a) Remove the control panel as in Section 8.2.1.
- b) Remove connections.
- c) Remove securing nut and withdraw neon.
- d) Replace in reverse order.

8.2.7 TO REMOVE OVEN THERMOSTAT

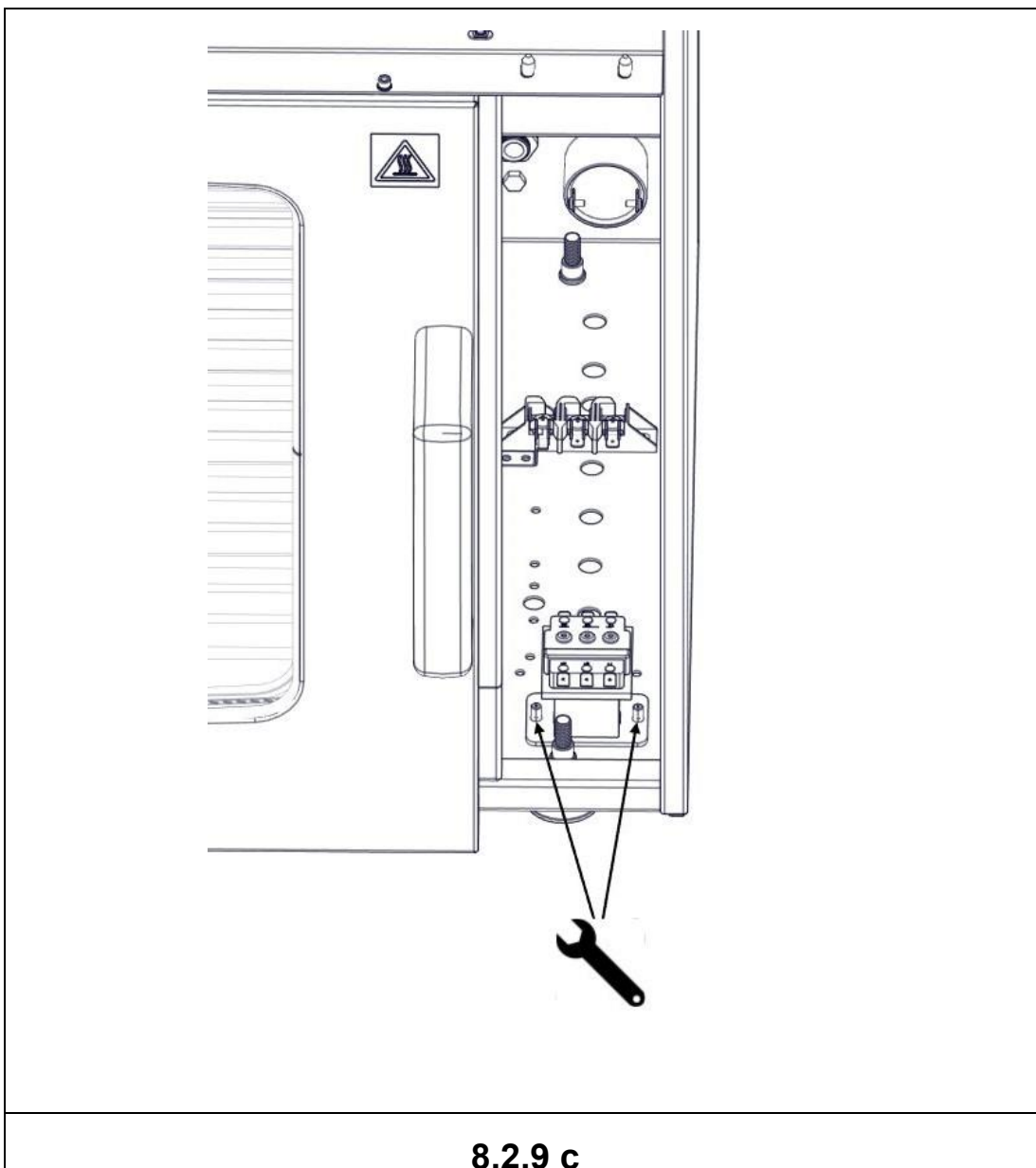
- a) Remove control panel as Section 8.2.1.
- b) Remove control knob.
- c) Remove connections, noting positions.
- d) Undo fixings that secure thermostat to control panel.
- e) From inside of oven, remove phial guard located at top RH side.
- g) Feed phial back through oven side hole.
- h) Remove phial sleeving.
- i) Replace in reverse order.

8.2.8 TO REMOVE TIMER

- a) Remove control panel as Section 8.2.1.
- b) Remove control knob.
- c) Remove connections, noting positions.
- d) Undo fixings securing timer to control panel.
- e) Replace in reverse order.

8.2.9 TO REMOVE SAFETY THERMOSTAT

- a) Remove control panel as Section 8.2.1.
- b) Remove connections, noting positions.
- c) Undo 2No M5 nuts that secure the safety thermostat mounting plate assembly to the base panel.
- d) Remove 2No countersink screws that secure the safety thermostat to the mounting plate.



- e) From inside oven, remove phial guard located at top RH side of unit.
- f) Feed phial back through oven side hole.
- g) Replace in reverse order.

8.2.10 TO REMOVE POWER INPUT CABLE

- a) Remove back panel as Section 8.2.2.
- b) Slacken cable securing clamp.
- c) Undo terminal block and earth fixings.
- d) Replace in reverse order. Replace plug and cable type as detailed in Section 1.3. Ensure cable is fed through clamp and pulled tight before clamp is secured.

8.2.11 TO REMOVE BUZZER

- a) Remove control panel as Section 8.2.1.
- b) Remove connections, noting positions.
- c) Remove fixing that secures buzzer to base.
- d) Replace in reverse order.

8.2.12 TO REPLACE DOOR SEAL

- a) Unclip seal from front frame.

8.2.13 TO REPLACE DOOR CATCH

- a) Drill out pop rivets that secure inner and outer door panels, taking care with glass panels.
- b) Drill out pop rivets that secure catch.
- c) Replace in reverse order.

8.2.14 TO REPLACE DOOR STUD

- a) Unlock nut and remove stud.
- b) Replace stud to ensure a tight seal prior to tightening nut.

8.2.15 TO REPLACE OVEN LAMP

- a) Undo lamp fixing screws.
- b) Replace bulb.
- c) Replace in reverse order.

8.2.16 TO REMOVE ROCKER SWITCHES

- a) Remove control panel as Section 8.2.1.
- b) Remove connections, noting positions.
- c) Prise switch from control panel.
- d) Replace in reverse order.

9.0 SPECIFICATION

9.1 APPLIANCE WEIGHT TABLE

APPLIANCE	PACKED WEIGHT (kg)	UNIT WEIGHT (kg)
E711 CONVECTION OVEN	58.5	52.5
E711 2-TIER	154	138
E711 3-TIER	200	180

9.2 TECHNICAL DATA TABLE(S):

MODEL: E711 CONVECTION OVEN (230 V ~ SINGLE PHASE SUPPLY)

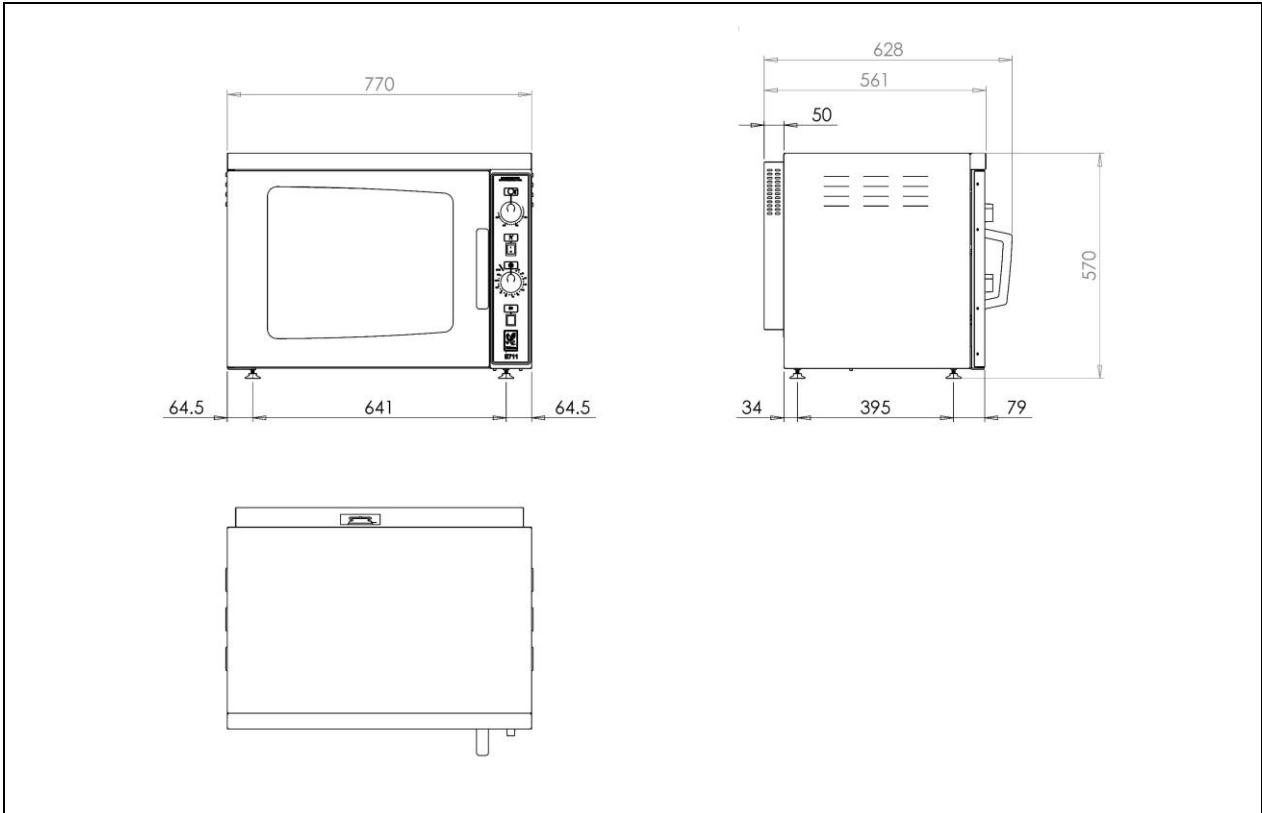
	CURRENT	POWER
	(A)	(kW)
TOTAL	11.5	2.65



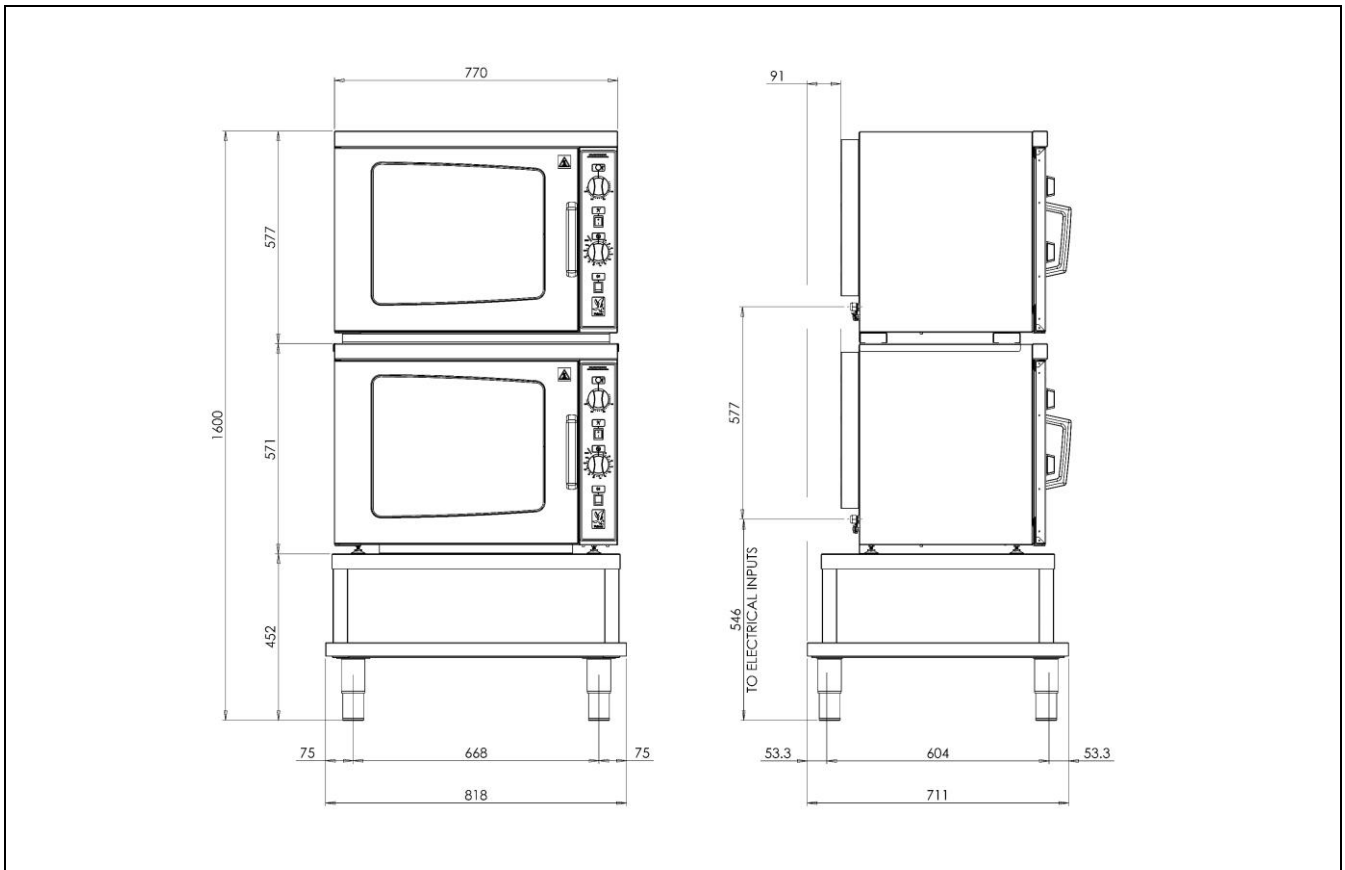
IF THE CURRENT DIFFERS FROM THE ABOVE, THE CAUSE MUST BE INVESTIGATED AND RECTIFIED.

10.0 DIMENSIONS

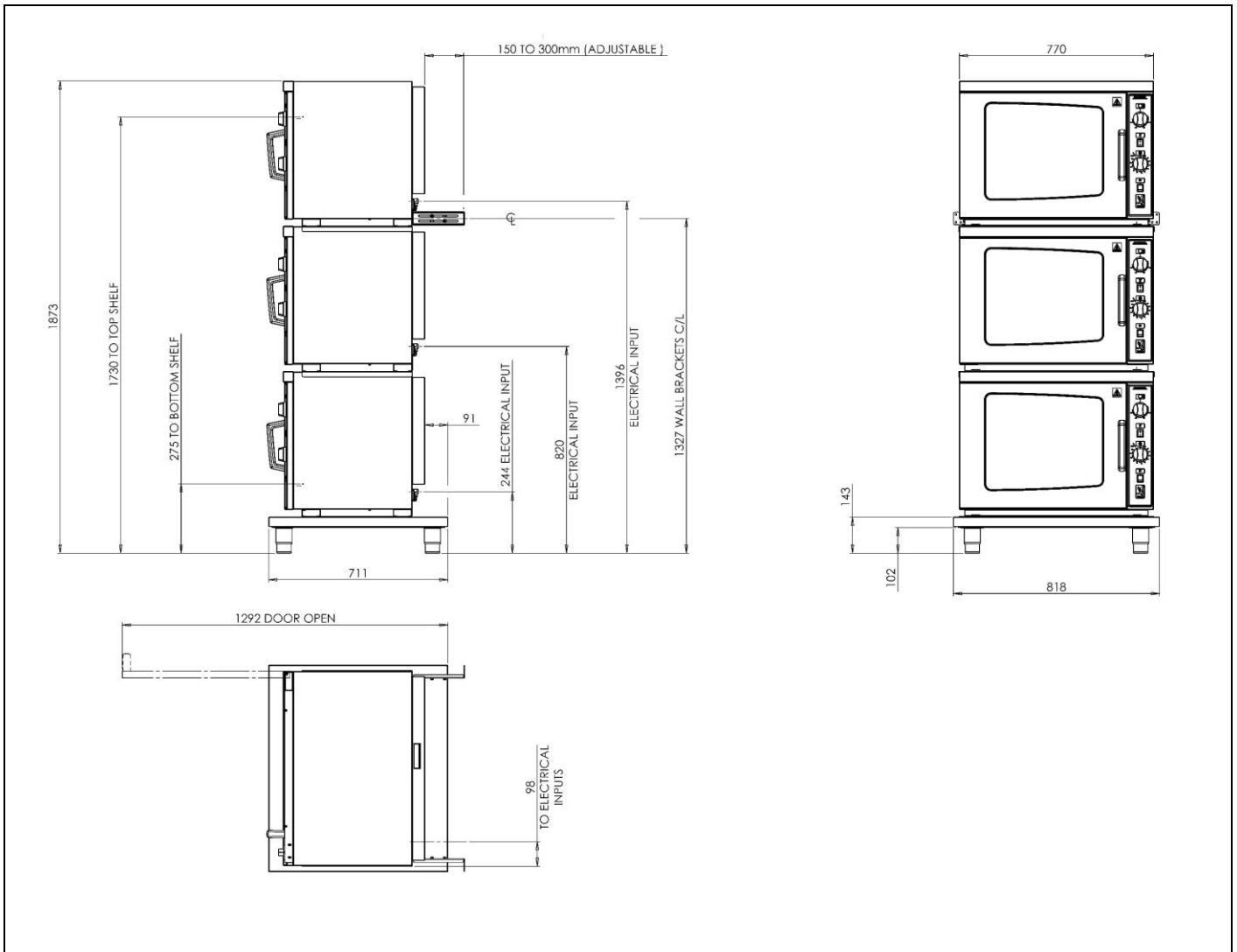
10.1 E711 CONVECTION OVEN



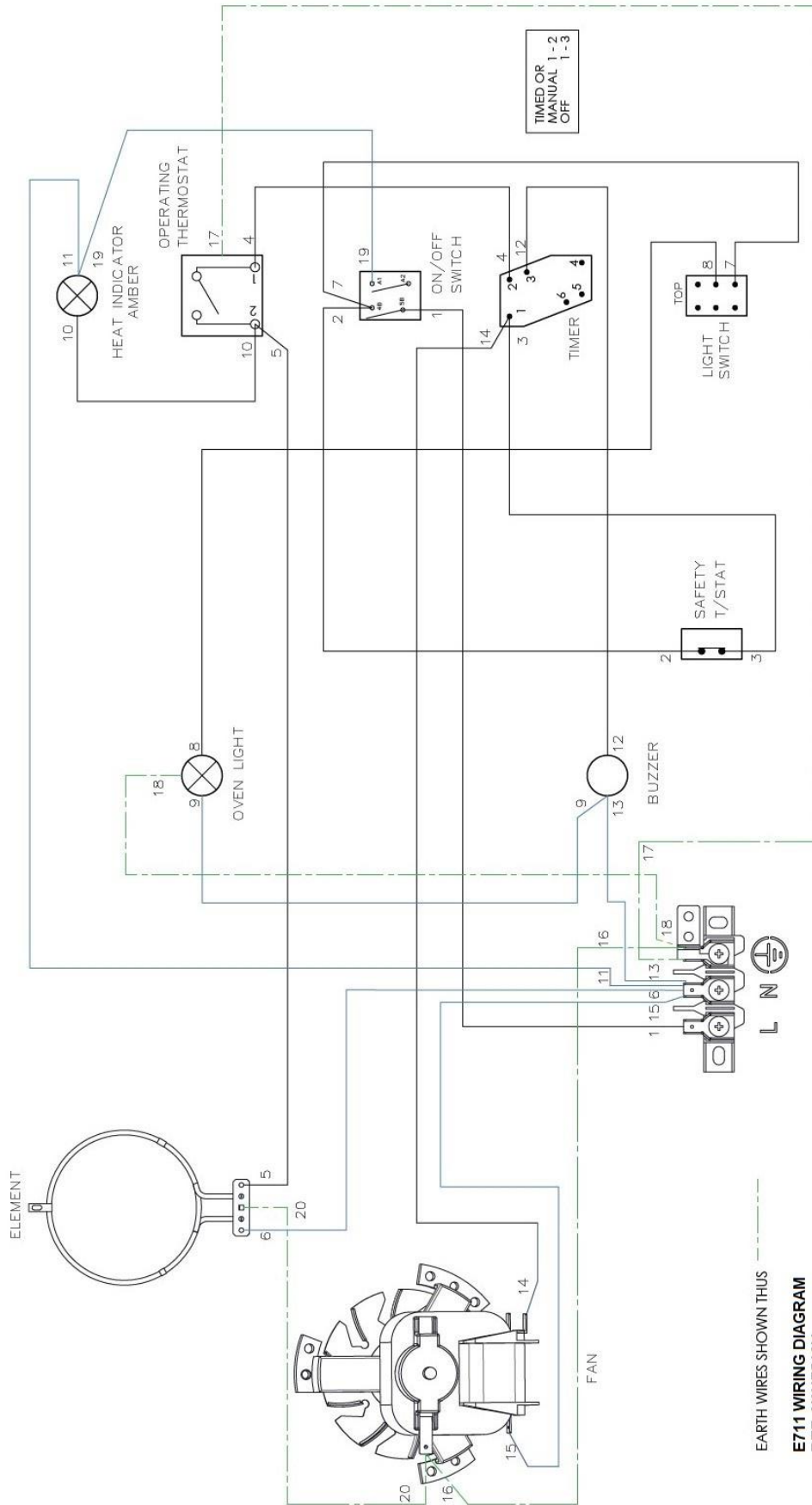
10.2 E711 2-TIER



10.3 711 3-TIER



11.0 WIRING DIAGRAM



E711 WIRING DIAGRAM
 REF:AW47516H

12.0 SPARE PARTS

Visit our website for spares information.

<https://www.falconfoodservice.com>

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.

13.0 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 on weekdays only.

To ensure your warranty enquiry is handled as efficiently as possible, ensure you have the following appliance information prior to calling us:

1. Model number – found on the data plate
2. Serial number – found on 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.