

# E711 CONVECTION OVEN

## USER INSTRUCTIONS



### SECTION 1 - GENERAL DESCRIPTION

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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.

#### IMPORTANT

This appliance must only be installed by a competent person in compliance with the regulations in force at the time.

UK regulations are listed on the front of the Installation and Service Manual.

#### 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.

#### WARNING - THIS APPLIANCE MUST BE EARTHED!

Upon receipt of this manual, the installer should instruct a responsible person (or persons) as to the correct operation and maintenance of the unit.

This equipment is designed FOR PROFESSIONAL USE ONLY and be operated by QUALIFIED persons. It is the responsibility of the supervisor or equivalent to ensure that the user wears SUITABLE PROTECTIVE CLOTHING. Attention should also be drawn to the fact that some parts of the appliance will, by necessity, become VERY HOT and could cause burns if touched accidentally.



#### WEEE Directive Registration No. WEE/DC0059TT/PRO

At end of unit life, dispose of appliance and any replacement parts in a safe manner, via a licenced waste handler.

Units are designed to be dismantled easily and recycling of all material is encouraged whenever practicable.

### Falcon Foodservice Equipment

#### HEAD OFFICE AND WORKS

Wallace View, Hillfoots Road,  
Stirling. FK9 5PY. Scotland.

Phone: 01786 455200

T100741 Ref.7

## SECTION 1 - GENERAL DESCRIPTION

The oven interior is enameled. The fan pulls air from the oven chamber through a centre hole to pass over the heating elements that surround the fan. This blows back into the chamber at the top and bottom of the rear panel.

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

## SECTION 2 - CONTROLS and OPERATION

### CONTROLS (Refer to Figure 1)

#### A. Heat On Indicator Neon

This lamp will glow when the oven is heated to the set temperature.

#### B. Temperature Control/Fan Switch

This control allows an oven temperature to be set between 50° and 270°C.

#### C. On/Off Switch

Turns power to the unit on and off.

#### D. Timer

This is a countdown clock with up to 120 minutes (2 hours) of operation or manual operation.

#### E. Oven Light Switch

The oven lamp will light when the button is pressed down.

#### F. Limit Device Reset Button

150mm behind the control panel on the base panel.

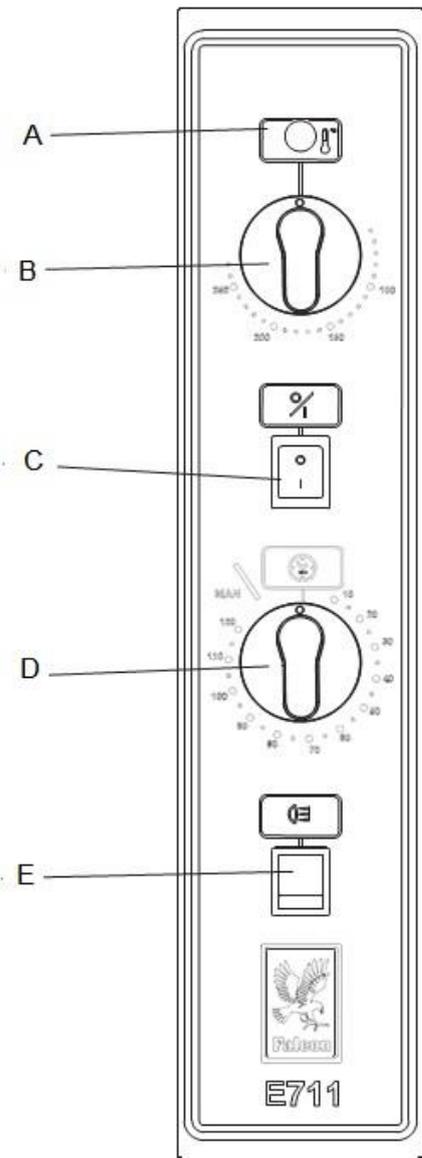


Figure 1

## SECTION 3 – OPERATION

### 3.1 CONNECT TO POWER

Ensure the oven is connected to the electrical power supply.

### 3.2 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.

### 3.3 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).

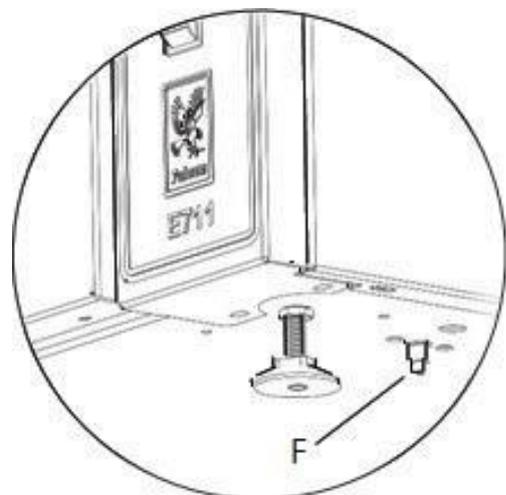


Figure 2

### 3.4 LOADING

When the oven has reached the selected temperature, heat indicator neon (A) will go out. This signals that the oven is now ready to be loaded.



**NOTE:**

**THE ELEMENTS WILL CONTINUE TO GO ON AND OFF TO ENSURE A STEADY TEMPERATURE. HEAT INDICATOR NEON WILL THEREFORE SWITCH ON AND OFF AFTER THE INITIAL HEAT-UP PERIOD**

Load the oven quickly to minimize heat loss. The temperature and amount of food loaded will affect the setting and heat will be supplied when the oven has been loaded and the door is closed.

Overloading will affect cooking performance.



**WARNING**

**IF THE UNIT IS FITTED ON A STAND DO NOT USE THE STAND AS A STEP.**

### 3.5 SHELVES

Three shelves are supplied and six runner positions are available.

A roasting tin should be placed below any meat to collect residual juices for gravy.

This model is designed primarily as a general-purpose oven. However, it can be used to deliver industry-standard baking results across 2 shelves depending on the item(s) being baked.

If greater throughput is required, Falcon offers a range of powerful convection ovens, details of which are available from your preferred dealer.

### 3.6 TIMER

#### 3.5.1 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.

#### 3.5.2 Switching The Timer Off

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

### 3.7 HIGH-TEMPERATURE LIMIT DEVICE

This ensures that the oven does not overheat. If the device trips, it may be reset by pushing a button (F).

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

## SECTION 4 – CLEANING and MAINTENANCE



### **Warning**

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

### 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.

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.

For double tier units, never plug both supplies into an adaptor, extension lead or a standard 13A double socket. Always ensure both 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.

### CLEANING OVEN EXTERIOR

#### **WARNING:**



**ALWAYS TAKE CARE WHEN MOVING THE APPLIANCE AS IT IS HEAVY.**

**ALWAYS USE SAFETY GLOVES AND ENCLOSED FOOTWEAR.**

**DO NOT PULL THE APPLIANCE BY THE HANDLE.**

To remove greasy finger marks, wipe with warm soapy water. Rinse with a cloth dampened in clean water and dry thoroughly.

On occasion, the stainless steel may be polished using a proprietary brand of stainless steel cleaner.

### CLEANING OVEN INTERIOR

#### **WARNING:**



**NEVER ALLOW WATER OR STEAM TO COME INTO CONTACT WITH THE FAN OR ELECTRICS DURING CLEANING.**

**WHEN CLEANING THE OVEN INTERIOR, BE CAREFUL NOT TO DISTURB THE TEMPERATURE CONTROL SENSORS WHICH ARE LOCATED ON THE RH WALL.**

The following steps should be taken during cleaning.

- 1) Allow the oven to cool.
- 2) Remove shelves and both shelf supports. Soak these in a sink filled with soapy water.
- 3) Clean the oven chamber.
- 4) Use a scouring pad to scrub components being soaked in the sink. Rinse parts thoroughly after scrubbing.
- 5) Replace shelf supports and shelves within the oven cavity.

Hint - A tray lined with foil, positioned upon the oven floor will protect the base by catching drips and debris. Remove any staining using a mild sponge scourer moistened with hot soapy water.

Stubborn stains can be cleaned with a proprietary oven spray and observing manufacturer recommendations for use.

## 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 inquiry is handled as efficiently as possible, ensure you have the following appliance information prior to calling us:

- 1) Model number – found on the data plate
- 2) Serial number – found on the data plate
- 3) Brief description of the issue

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