



F900 SERIES

User, installation and servicing instructions

ELECTRIC SINGLE WELL FRYER

E9341, E9341F

Read these instructions before use

DATE PURCHASED:

MODEL NUMBER:

SERIAL NUMBER:

DEALER:

SERVICE PROVIDER:

T100949

REV. 5

Published: 03/05/18

Dear Customer,
Thank you for choosing Falcon Foodservice Equipment.

This manual can be downloaded from www.falconfoodservice.com or scan here



IMPORTANT: Please keep this manual for future reference.

Falcon Foodservice Equipment

HEAD OFFICE

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

WEEE Directive Registration No. WEEE/DC0059TT/PRO



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

SYMBOLS



• SPANNER



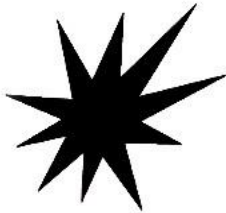
• SCREWDRIVER



• COOKING OIL



• GREASE



• SPARK IGNITION



• FLAME



• WARNING



• VIEWPORT



• ALLEN KEY



• IGNITER



• C SPANNER



- **This appliance may be discoloured due to testing.**
- **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.**
- **To prevent shocks, this appliance must be earthed.**
- **This unit is fitted with an equipotential connection at the rear on the base.**
- **This appliance has been CE-marked on the basis of compliance with the Low Voltage and EMC Directives for the voltages stated on the data plate.**
- **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 or supply cord during transit. If damage has occurred, do not use this appliance.**
- **Installation, periodic testing, repair and fixed wiring connections should only be undertaken by a competent electrician.**
- **Ensure the supply cord is routed free from the appliance to avoid damage.**
- **We recommend supplementary electrical protection with the use of 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.**
- **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.**



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1.0 APPLIANCE INFORMATION

This appliance has been CE-marked on the basis of compliance with the relevant EU directives for the heat inputs, gas pressures and voltages stated on the data plate.

Falcon Foodservice Equipment  P.I.N. STD. 

A Ser No. **B** MODEL **C** TYPE I.P.

	AT, CH, CY, CZ, DK, EE, FI, GR, IT, LT, NO, RO, SE, SI, SK	BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, PT, SI, SK	DE, PL, RO	AT, BE, CH, CY, CZ, DE, DK, EE, FR, GB, GR, HU, IT, LT, NI, PL, RO, SE, SI, SK	CH, CY, CZ, ES, GB, GR, IE, IT, LT, PT, SI, SK	DE, PL, RO	AT, CH, CY, CZ, DK, EE, ES, FI, FR, GB, GR, IE, IT, LT, LV, NL, NO, PT, RO, SE, SI, SK	BE, CY, ES, FI, FR, GB, GR, IE, PT	BE, CH, CZ, ES, FR, GB, GR, IE, IT, LT, NI, PL, PT, SI, SK
D Cat.	I12H3B/P	I3+	I12E3B/P	I3B/P	I12H3+	I2E	I2H	I3B	I3P
E p mbar	20;30;50	28-30/37	20;30;50	30;50	20;28-30/37	20	20	28-30	37
F GAS TYPE	G20	G30	G31	I EL. <input type="text"/> Hz					
G GAS RATE	m3/h	kg/h	kg/h	J Σ kW <input type="text"/> kW		K <input type="text"/> kHz			
H Σ Qn	KW	KW	kW	L L1 <input type="text"/> A L2 <input type="text"/> A L3 <input type="text"/> 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

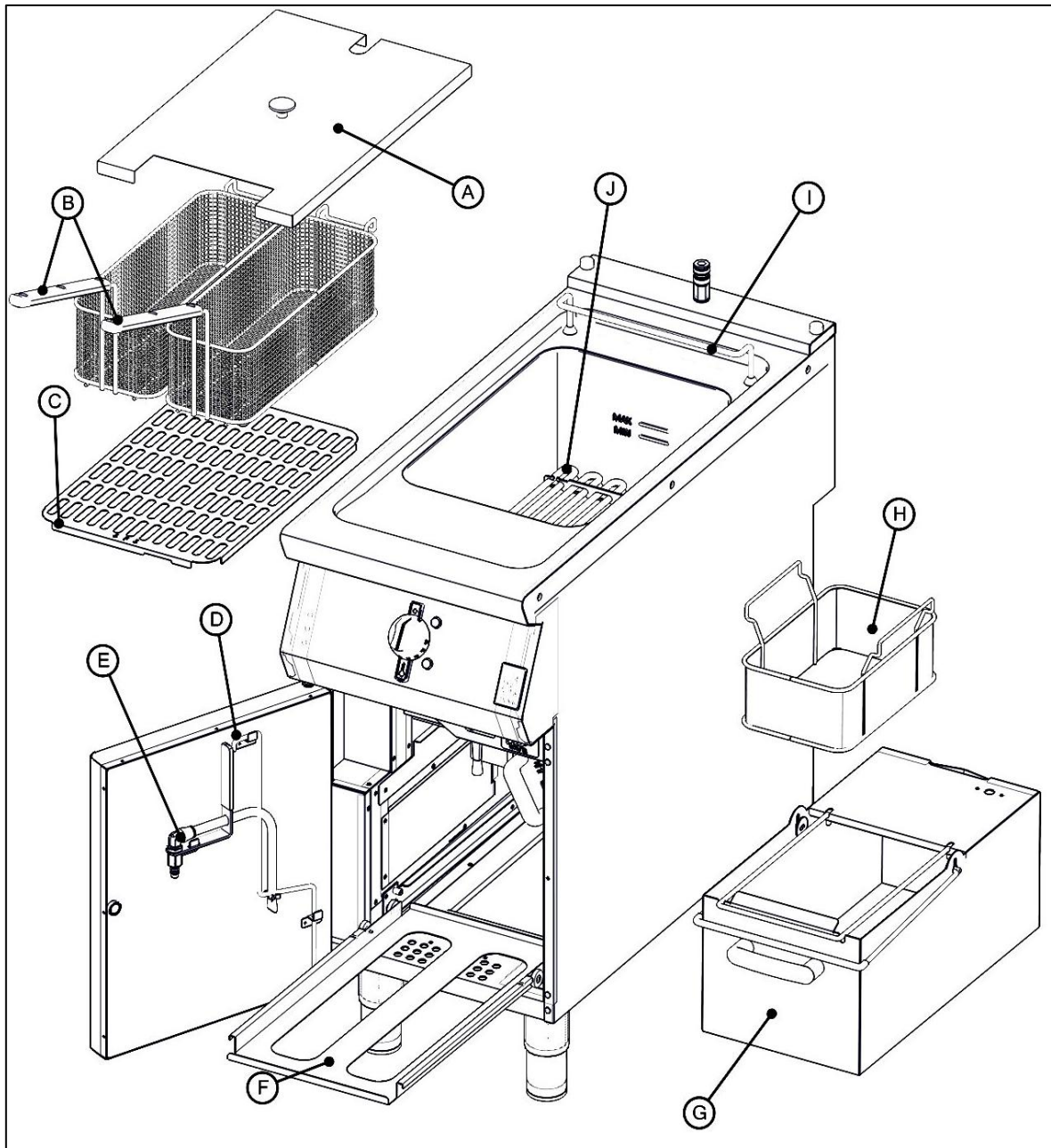
J - Total Electrical Power

K - Magnetic Field Frequency

L - Electrical Phase Loading

2.0 OPERATION

2.1 COMPONENT PARTS



A – Dust Cover

B – Half Baskets (2 Off)

C – Fry Plate

D – Drain Prod / Lifting / Scraping Tool

E – Oil Return Pipe
(E9341F Only)

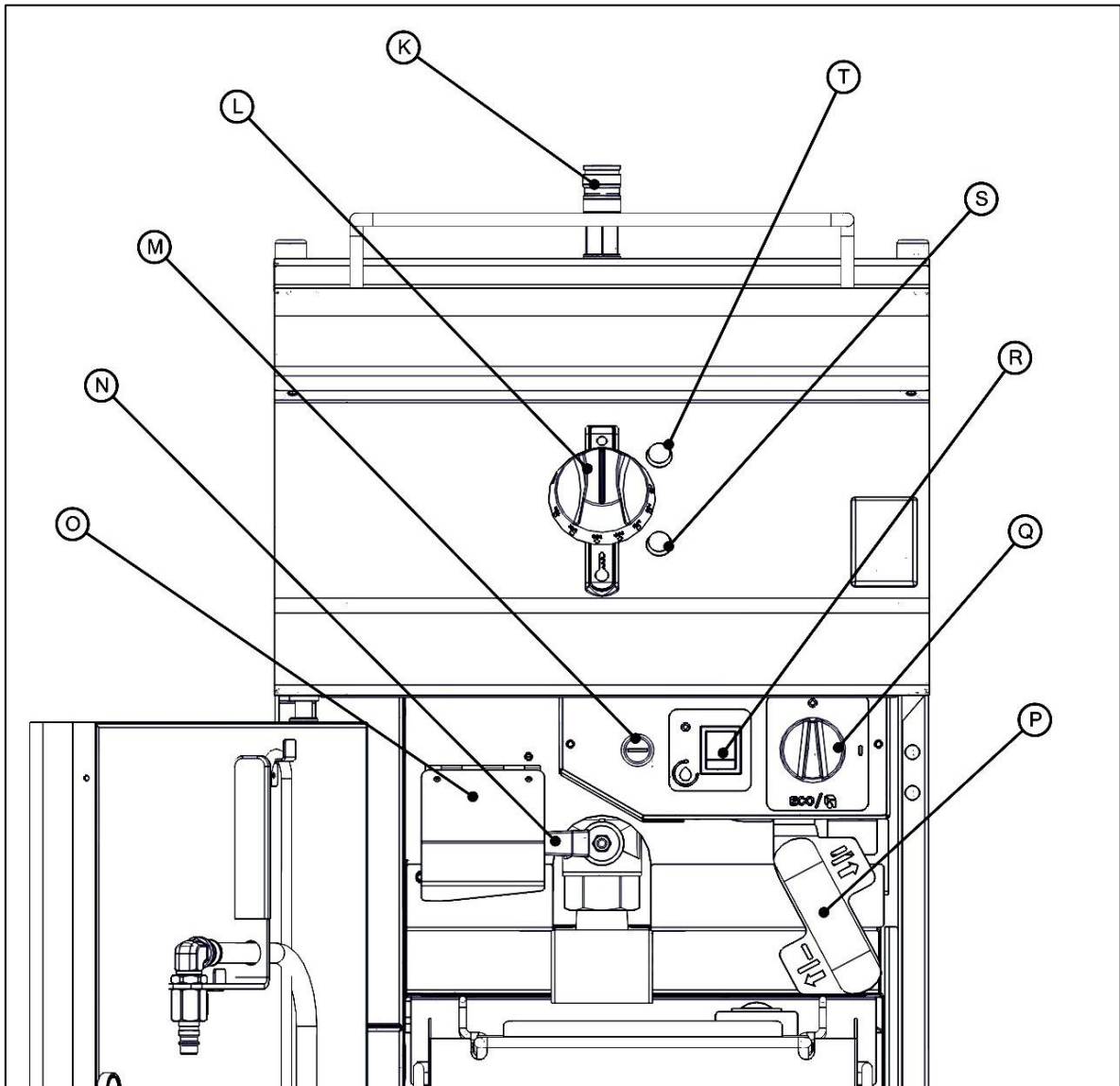
F – Bucket Runner Cradle

G – Oil Bucket

H – Filtration Basket and Mesh Filter

I – Basket Hanger

J – Heating Elements



K – Quick Release Connection
(E9341F Only)

L – Temperature Control

M – Safety Thermostat Reset

N – Drain Valve

O – Drain Valve Safety Flap

P – Element Rotating Handle

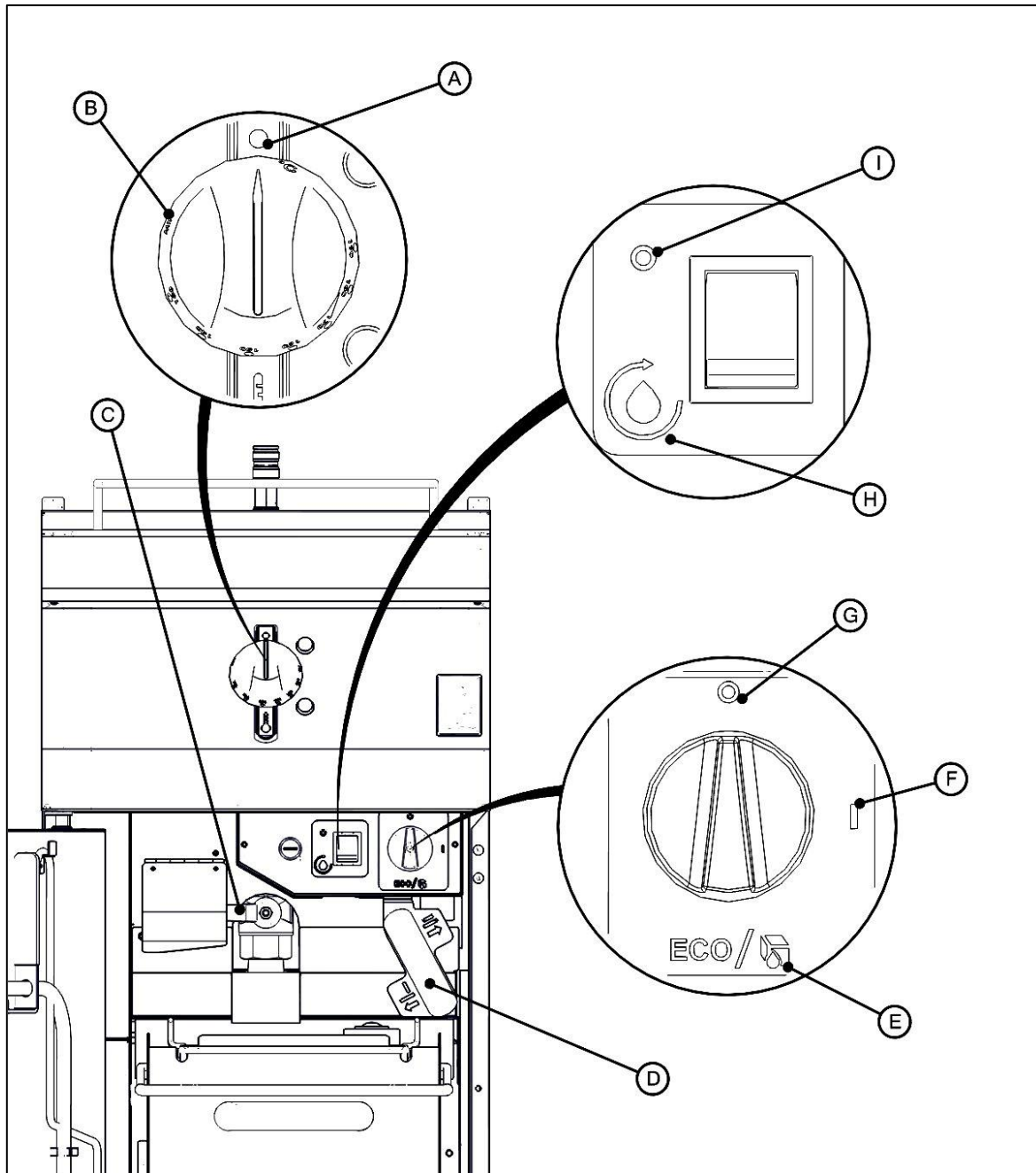
Q – Mode Control

R – Filtration Pump Switch
(E9341F Only)

S – Heat Demand Neon (Amber)

T – Power Neon (Red)

2.2 CONTROLS



A – TEMPERATURE CONTROL
OFF POSITION

B – TEMPERATURE CONTROL
MINIMUM MARK

C – DRAIN VALVE CLOSED POSITION

D – ELEMENTS DOWN POSITION

E – ECO/FAT MELT MODE

F – ELEMENT ON

G – ELEMENT OFF

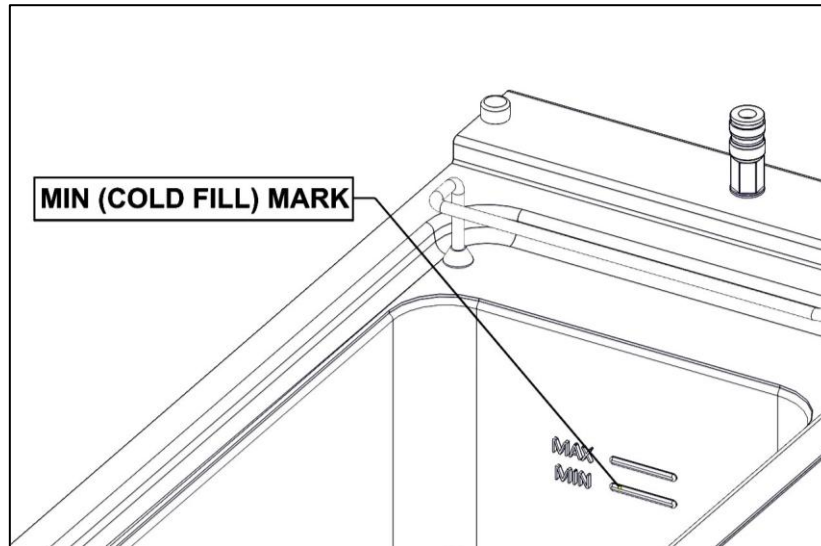
H – FILTRATION PUMP ON

I – FILTRATION PUMP OFF

2.3 USING THE FRYER – NORMAL OPERATION

2.3.1 Before use, clean the appliance inside and out. See section 3.0.

2.3.2 Ensure drain valve is closed. Fill pan with cold cooking medium to -MIN- (*cold fill*) mark as shown below. Once cooking medium is hot, it will expand and reach the – MAX- (*hot oil*) mark.



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

MAX- LEVEL MARK: NEVER ALLOW COOKING MEDIUM TO GO ABOVE THIS MARK.



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.

NEVER ADD WATER TO FRYING MEDIUM AT ANY TIME!

2.3.3 Power Neon (red) will light when there is mains power to the appliance.

2.3.4 Turn Mode Control Knob to “Element On”.

2.3.5 Turn Temperature Control Knob to desired temperature. Heat Demand Neon (amber) will light as the heating elements heats the cooking medium. Heat Demand Neon (amber) and the heating elements will turn off when the set temperature is reached.

2.3.6 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
Pre-blanching chilled fries	1.7*	3.4*	175
Frozen fries	1.25**	2.5**	185

* This equates to roughly filling the basket 1/2 way up.

** This equates to roughly filling the basket 1/3 way up.



OVERLOADING THE BASKETS WILL AFFECT THE FRYER PERFORMANCE.

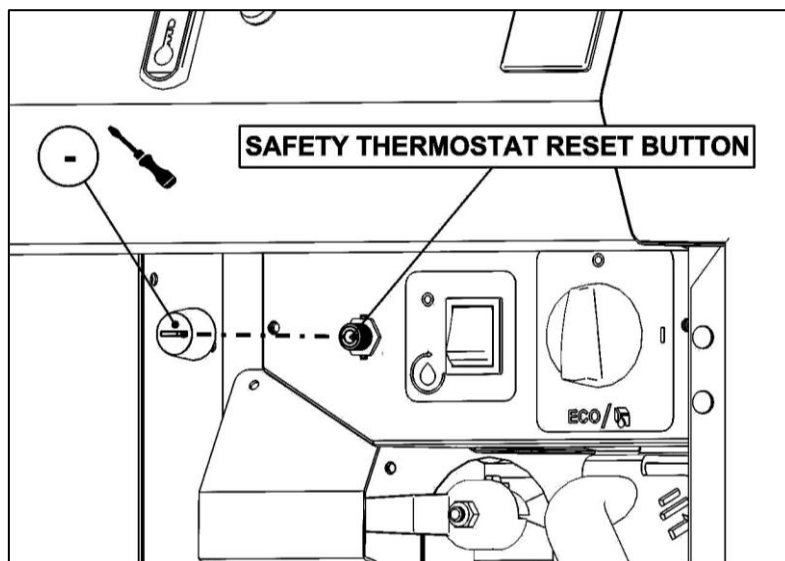
SETTING THE OIL TEMPERATURE ABOVE THE RECOMMENDED VALUE MAY REDUCE THE LIFE OF OIL.

NEVER LEAVE A WORKING UNIT UNATTENDED.

NOTE: The fryer is fitted with a thermal safety device. This will stop the heating of the medium if it becomes overheated. This appliance will always fail safe.

2.3.7 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”
- Turn Mode Control Knob to “Element Off”.
- Allow oil to cool below 180°C.
- Remove the black dust cover on the safety thermostat and reset the red button with a pen or similar item as shown below.



- Turn Mode Control Knob to “Element On”.

- f) Turn Temperature Control Knob to desired temperature.
 - g) If the safety thermostat reactivates call a qualified technician to carry out an investigation.
- 2.3.8 To switch appliance off, turn Temperature Control Knob to “Off Position” and turn Mode Control Knob to “Element Off”.

2.4 USING THE FRYER – ECO MODE

Use ECO mode for pre-heating. It will help to prolong the life of oil and reduce energy consumption.

- 2.4.1 Turn Mode Control Knob to “ECO/Fat Melt Mode”.
- 2.4.2 Turn Temperature Control Knob to a suitable preheating temperature, e.g. 130°C.

2.5 USING THE FRYER – FAT MELT

- 2.5.1 Turn Mode Control Knob to “ECO/Fat Melt Mode”.
- 2.5.2 Turn Temperature Control Knob to “Minimum Mark”.



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

2.6 FILTRATION

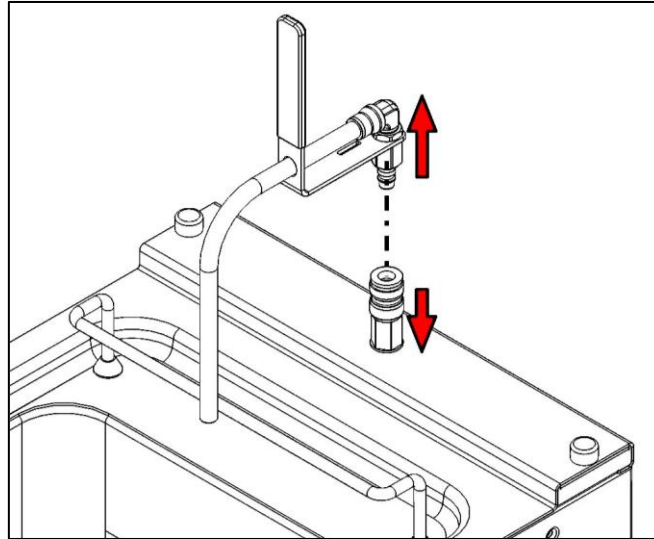
- 2.6.1 Ensure the Heating Elements are turned off.
- 2.6.2 Wait 15/20 minutes to allow oil to cool.
- 2.6.3 Ensure Filtration Basket & Mesh Filter are clean and dry and locate them in the Oil Bucket.
- 2.6.4 Ensure Oil Bucket is clean and dry. Place it on the Runner Cradle and slide it back into the appliance until it engages with the pump.
- 2.6.5 Open drain valve and allow oil to drain from pan.
- 2.6.6 Attach the Oil Return Pipe by pushing it into the Quick Release Connection.
- 2.6.7 Switch on filtration pump.
- 2.6.8 Clear pan of debris as stated in section 3.6-3.8.
- 2.6.9 Cycle oil until pan is clear of debris.
- 2.6.10 Close drain valve and allow pan to fill.
- 2.6.11 Once Pan is full, switch off the filtration pump.

2.6.12 After filtering wait 30 seconds before removing bucket.



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

2.6.13 To remove the Oil Return Pipe, pull down on the Quick Release Connection and pull off the Oil Return Pipe as shown below.



3.0 CLEANING AND MAINTENANCE



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!

OIL MUST BE ALLOWED TO COOL TO A SAFE TEMPERATURE BEFORE DRAINING. DO NOT OVERFILL OIL BUCKET.

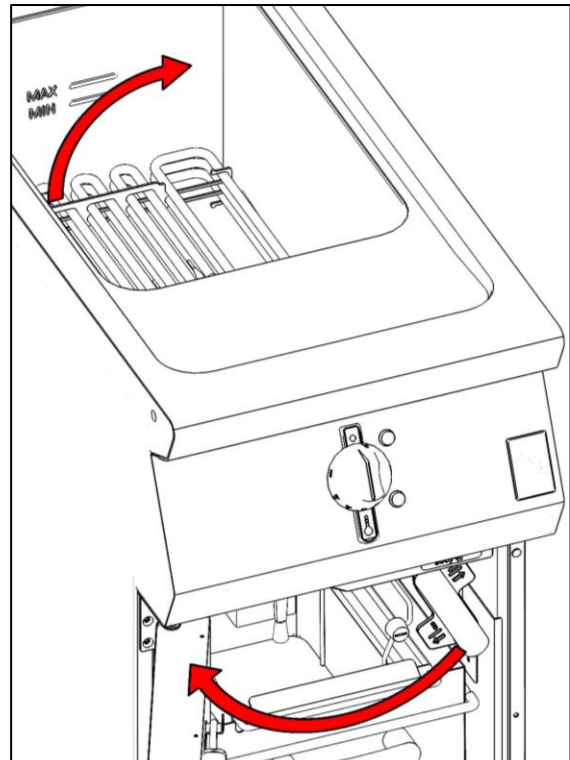
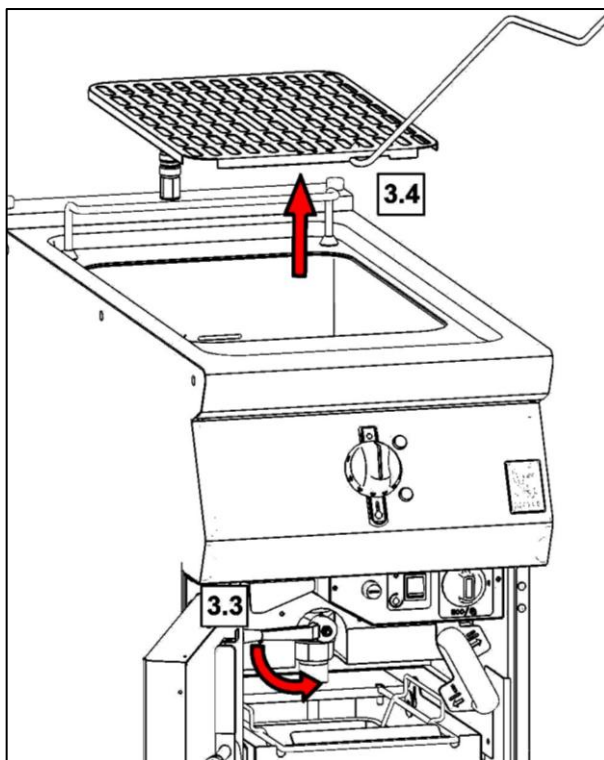
THE APPLIANCE MUST NOT BE STEAM CLEANED. DO NOT USE ACID OR HALOGEN-BASED (E.G. CHLORINE) DESCALING LIQUIDS, FLAMMABLE LIQUIDS, CLEANING AIDS OR CLEANING POWDERS.

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.

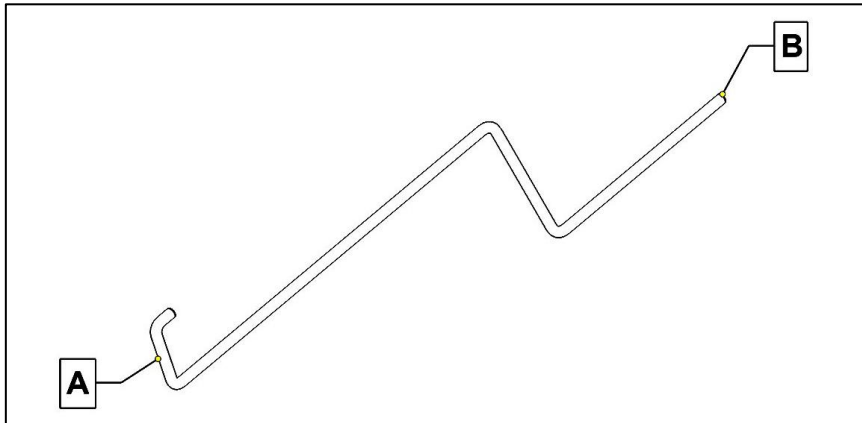
It should be noted that certain scouring pads including nylon types can easily mark stainless steel. Care should be exercised during cleaning process. When rubbing stainless steel with a cloth, always rub in grain direction.

- 3.1 Switch appliance off and cool down.
- 3.2 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.
- 3.3 Turn Drain Valve to drain oil from pan as shown in below left.
- 3.4 Remove Baskets and Fry Plate. If the Fry plate is hot, use the Drain Prod/ Lifting / Scraping Tool as shown in below left.
- 3.5 Use the Element Rotating Handle to rotate the Heating Elements up as shown below right if required to clean pan.

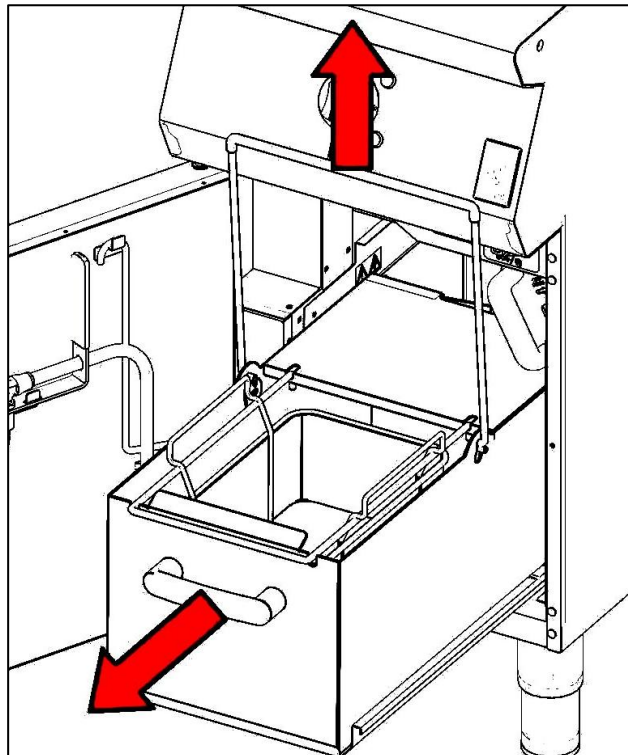


- 3.6 Attach the Oil Return Pipe and switch on the filtration pump. Move Oil Return Pipe from side to side to wash away debris.

- 3.7 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.



- 3.8 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.
- 3.9 After filtering wait 30 seconds before removing bucket.
- 3.10 Remove Oil Bucket by pulling it forward then lifting it upwards by the wire handle as shown below.



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

- 3.11 Remove the Filtration Basket & Mesh Filter and discard the collected debris.
- 3.12 Empty oil from the Oil Bucket into a separate container. Replace the Oil Bucket back in the fryer.
- 3.13 Soak Baskets, Fry Plate, Filtration Basket & Mesh Filter in hot soapy water.
- 3.14 Wash, rinse and dry above components thoroughly.
- 3.15 Close drain Valve and fill pan with hot soapy water to the MIN mark.
- 3.16 Clean pan with soft, clean cloth and rub away any stubborn staining with scouring pad.



TAKE CARE NOT TO DISLODGE OR DAMAGE THERMOSTAT SENSORS ON THE HEATING ELEMENTS AS SEEN IN SECTION 7.6.1.

- 3.17 Open Drain Valve to empty water into Oil Bucket.
- 3.18 Rinse pan and dry thoroughly.
- 3.19 Remove Oil Bucket and empty the water into the sink.
- 3.20 Wash, rinse and dry Oil Bucket thoroughly.
- 3.21 Rotate the Heating Elements back down using the Element Rotating Handle.



ALWAYS USE THE ELEMENT ROTATING HANDLE TO ROTATE HEATING ELEMENTS. DO NOT ROTATE ELEMENTS BY HAND OR ANY OTHER TOOL.

- 3.22 Close Drain Valve and replace all removed components. When replacing the Fry Plate, ensure the “F” mark is towards the front of the appliance.

4.0 SPECIFICATION

4.1 Appliance Weight Table

APPLIANCE	UNIT WEIGHT (kg)	PACKED WEIGHT (kg)
E9341	62	72
E9341F	70	80

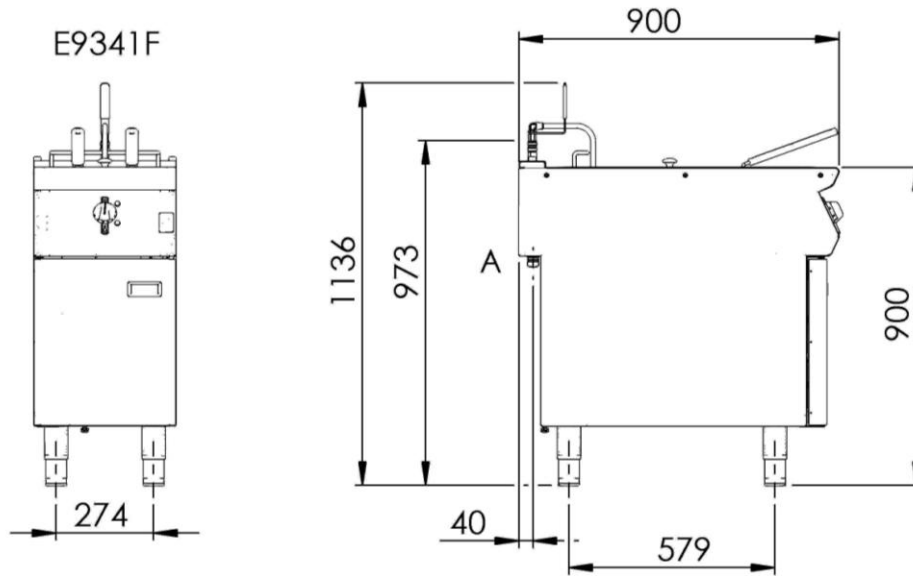
4.2 Technical Data Table – E9341 & E9341F

PHASE	CURRENT			POWER
	MIN (A) @ 230V	MAX (A) @ 230V	ACTUAL (A) @ 230V	(kW) @ 230V
L1	24.75	28.88	27.5	6.33
L2	24.75	28.88	27.5	6.33
L3	24.75	28.88	27.5	6.33



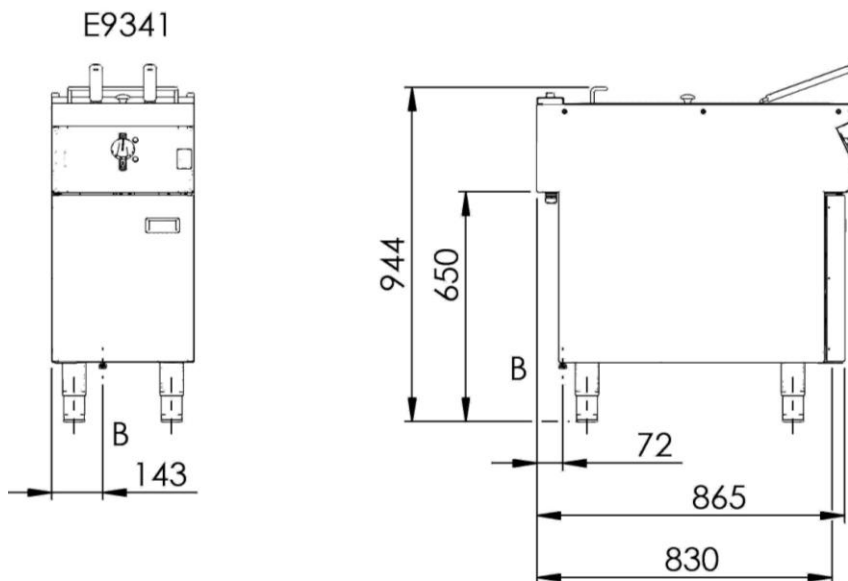
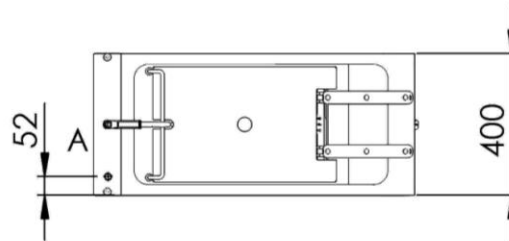
IF ANY CURRENT IS OUT WITH THESE TOLERANCES, THE CAUSE MUST BE INVESTIGATED AND RECTIFIED.

5.0 DIMENSIONS / CONNECTION LOCATIONS



A - ELECTRICAL INLET

B - EQUIPOTENTIAL POST



6.0 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 load as stipulated by the appliance data label.

The electrical installation and connections should meet the necessary requirements to local electrical wiring regulations and electrical safety guidelines.

We recommend:-

- Supplementary electrical protection with use of 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.

6.1 SITING / CLEARANCES

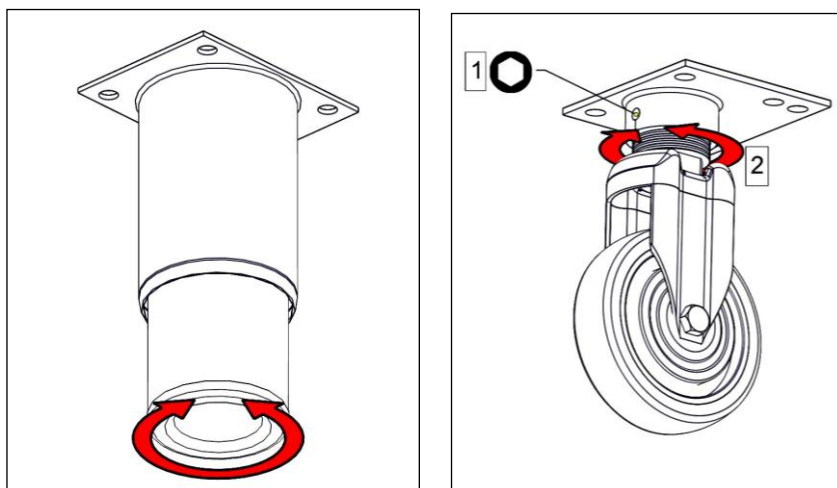
This appliance can be sited next to a combustible wall.



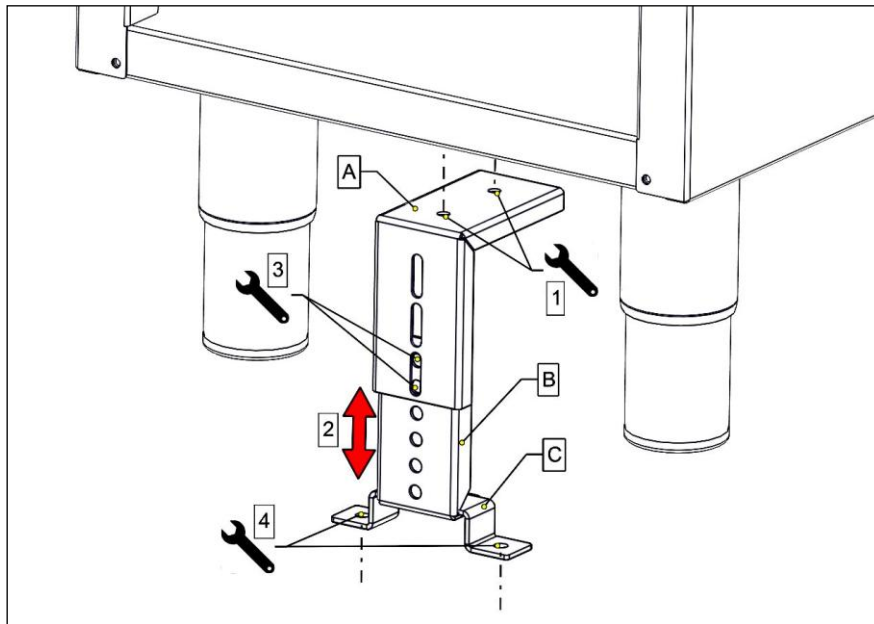
IF SITING THE NECESSARY CLEARANCES TO ANY COMBUSTIBLE WALL MUST BE THE LARGEST FIGURE GIVEN FOR INDIVIDUAL APPLIANCES INSTRUCTIONS.

6.2 ASSEMBLY

6.2.1 Position appliance and level using feet adjusters or castors as shown below.



6.2.2 Appliance to be fixed to the floor using the supplied anti tilt device as shown below.



6.3 ELECTRIC SUPPLY & CONNECTION

The location of the electrical inlet is as seen in section 5.0. This unit is suitable for AC supplies only. The standard terminal arrangement is Three phase (400V 3N~) for all variants.

Live 1 (Phase 1)	Brown
Live 2 (Phase 2)	Black
Live 3 (Phase 3)	Grey
Neutral	Blue
Earth	Yellow/Green

Install an appropriate Three phase mains supply cable with a 32A plug.

To install the mains supply cable, remove rear access panel as shown in section 7.13 and feed the cable through to the front. Open Terminal Block Access Panel as shown in section 7.7 and connect the mains supply to the terminal block.



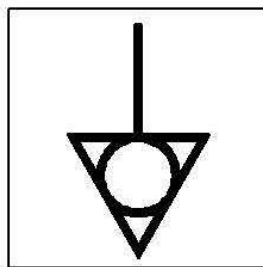
THIS APPLIANCE MUST BE EARTHED.

6.4 COMMISSIONING

Refer to section 2.0 for operation. If safety thermostat is activated, refer to section 2.3.7 to reset it.

- 6.4.1 Fill pan with cold oil to the MIN mark.
- 6.4.2 Turn mains power supply on.
- 6.4.3 Ensure red neon illuminates.
- 6.4.4 Turn elements on and turn temperature control knob to 190°C.
- 6.4.5 Ensure amber neon illuminates.
- 6.4.6 Rotate the heating elements up as shown in section 3.5.
- 6.4.7 Ensure amber neon switches off.
- 6.4.8 Rotate elements back down.
- 6.4.9 Ensure amber neon illuminates. If amber neon switches on and off by raising and lowering the heating elements, the microwitch is operating correctly.
- 6.4.10 Let cooking oil heat up. When amber neon switches off, check the oil temperature in the middle of the pan. Ensure it reaches between 190°C-210°C.
- 6.4.11 Switch appliance off.

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 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.



If the appliance does not operate correctly please refer to section 9.0 and rectify the problem.

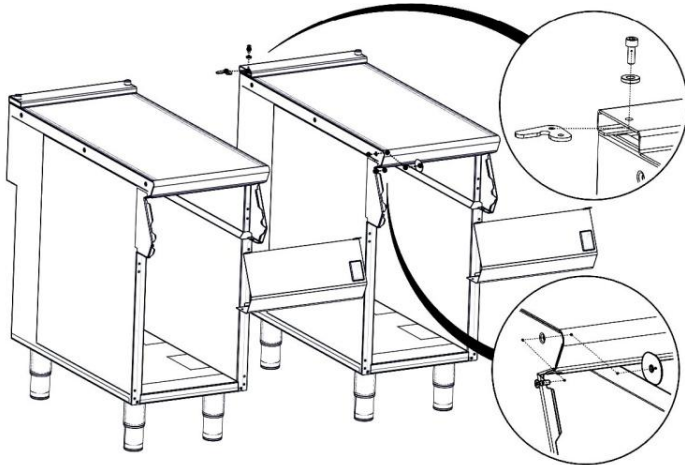


PLEASE FILL OUT THE INFORMATION TABLE ON THE FRONT COVER AFTER COMMISSIONING.

6.5 SUITING

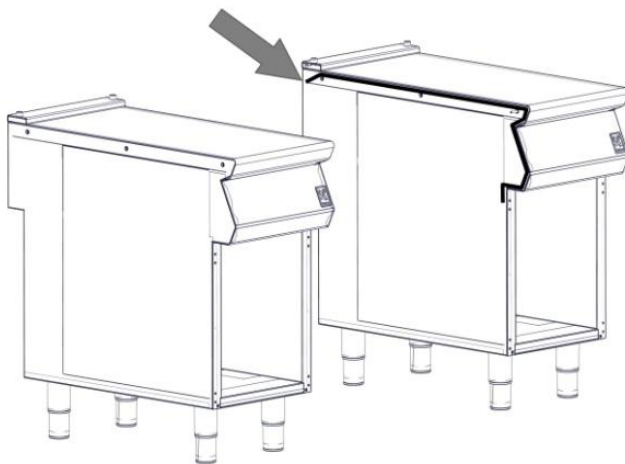
“Patent No. GB 2540131”

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

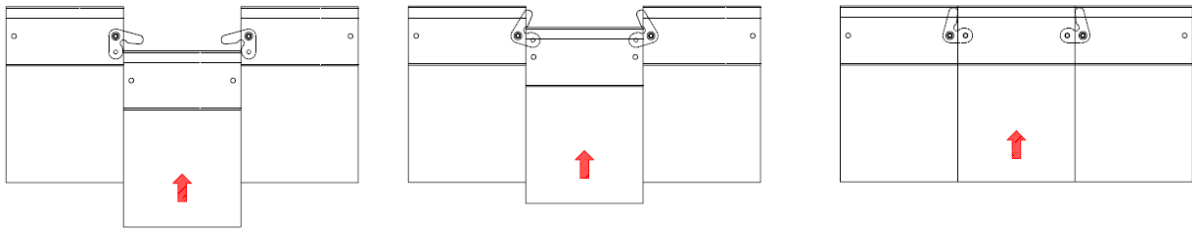


NOTE: The DLS system is designed to give a quick and easy suiting solution. If you require an improved seal between appliances we recommend you use, a food grade, high temperature silicon sealant. This can be supplied by Falcon part no – 523400021

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



6.5.6 Slide suited units into position.

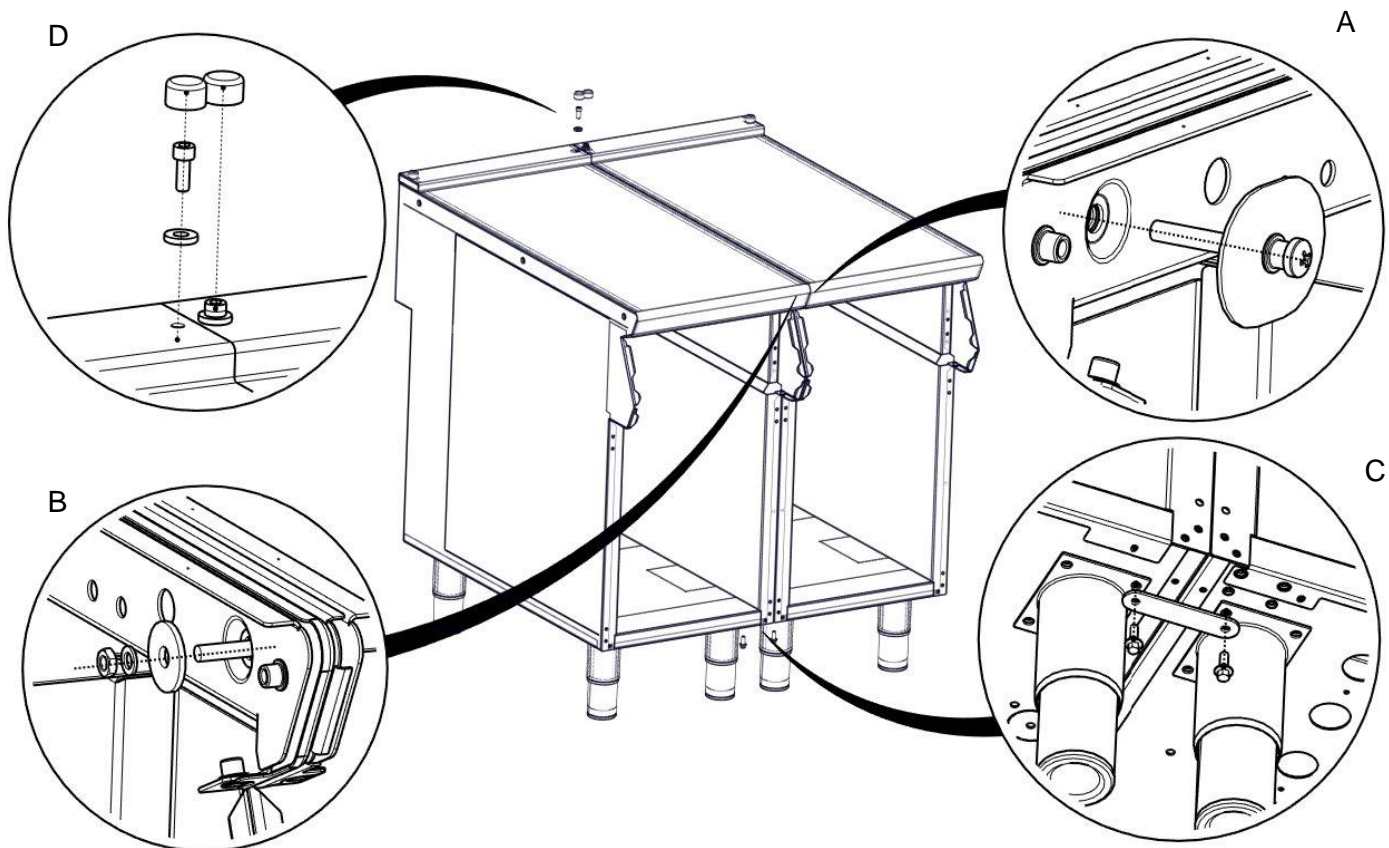


6.5.7 Right hand unit: Screw the M5 x 40 screw (supplied in the kit) into one of the suiting plates as shown and then insert through the front fixing holes of both units.

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

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

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



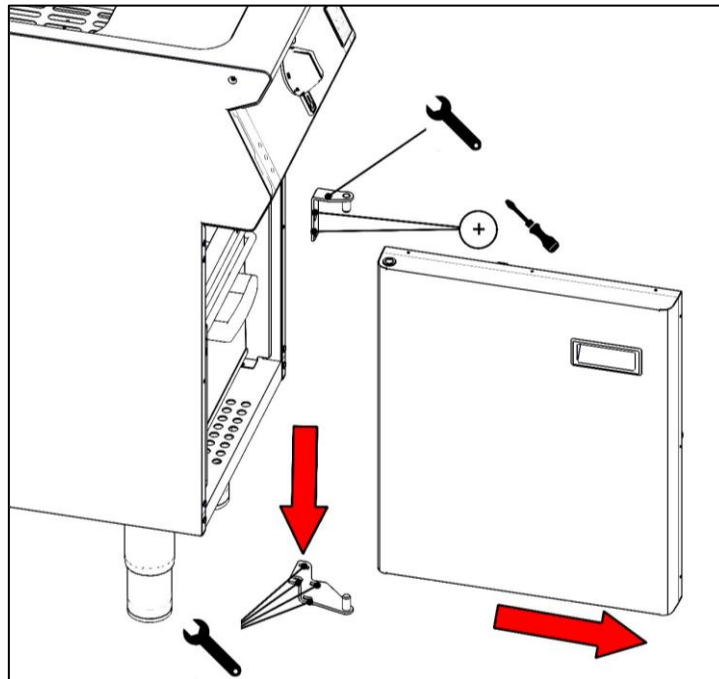
6.6.10 Replace control panel.

7.0 SERVICING

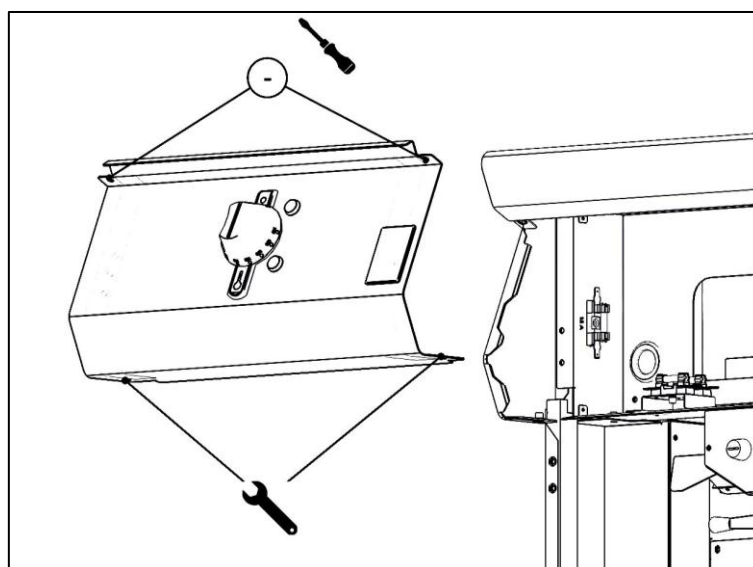


BEFORE ATTEMPTING ANY MAINTENANCE, ISOLATE THE APPLIANCE AT THE MAINS SWITCH AND TAKE STEPS TO ENSURE THAT IT IS NOT INADVERTENTLY SWITCHED ON.

7.1 DOOR REMOVAL

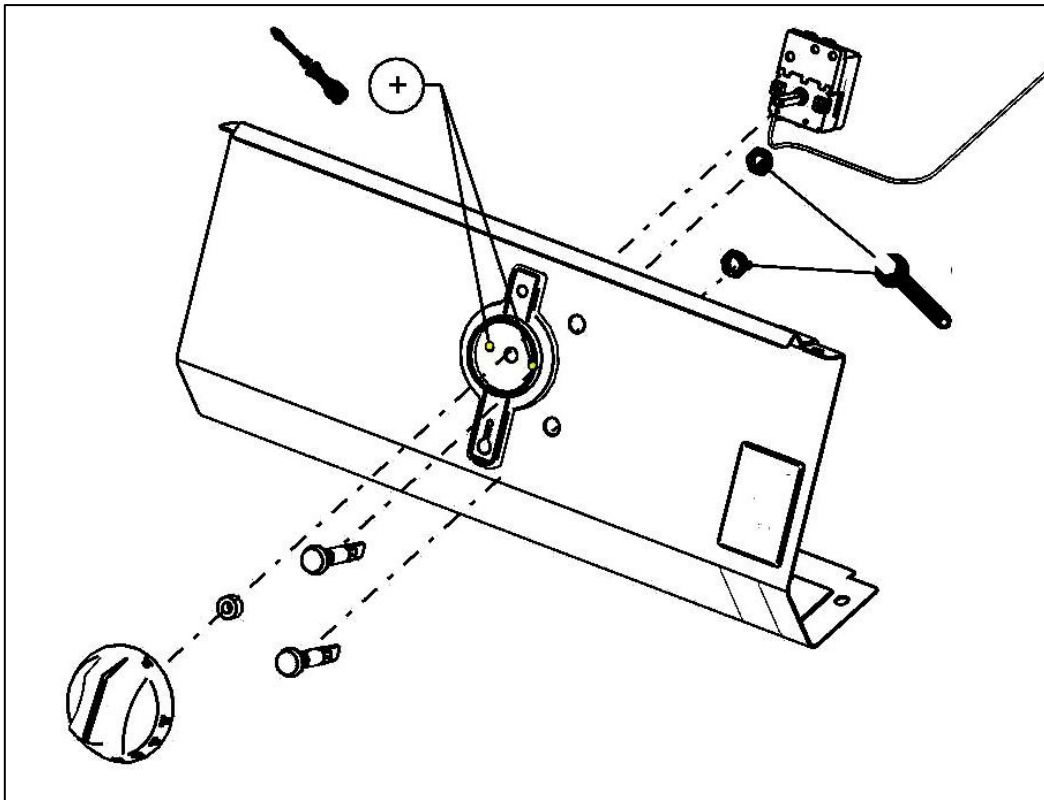


7.2 CONTROL PANEL REMOVAL (REMOVE DOOR FIRST)

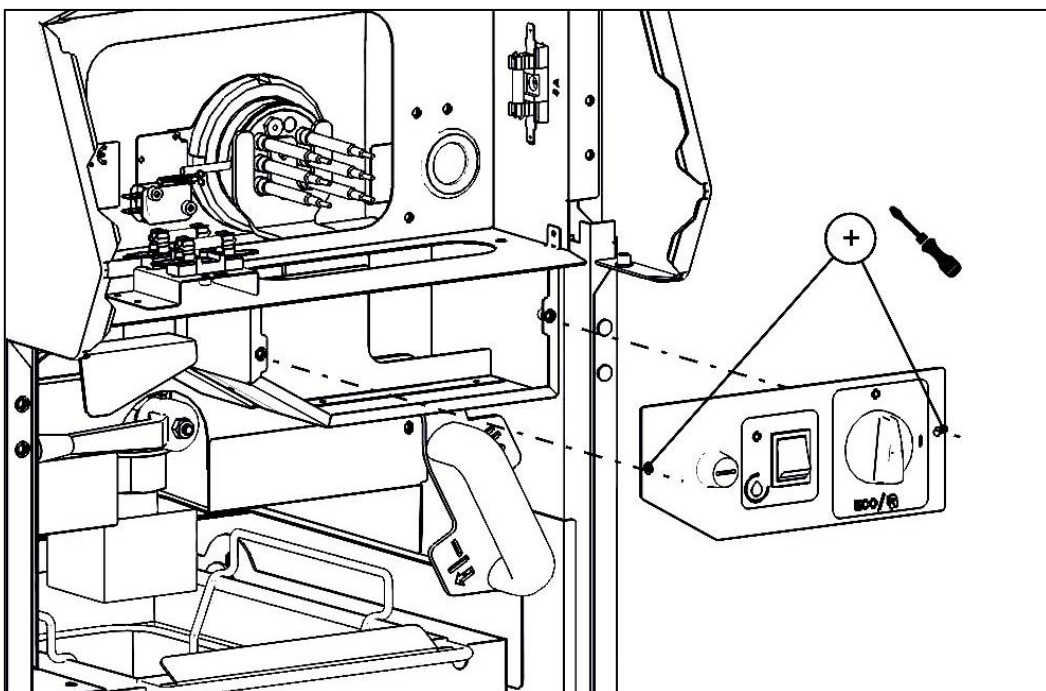


All fuses are located behind the control panel.

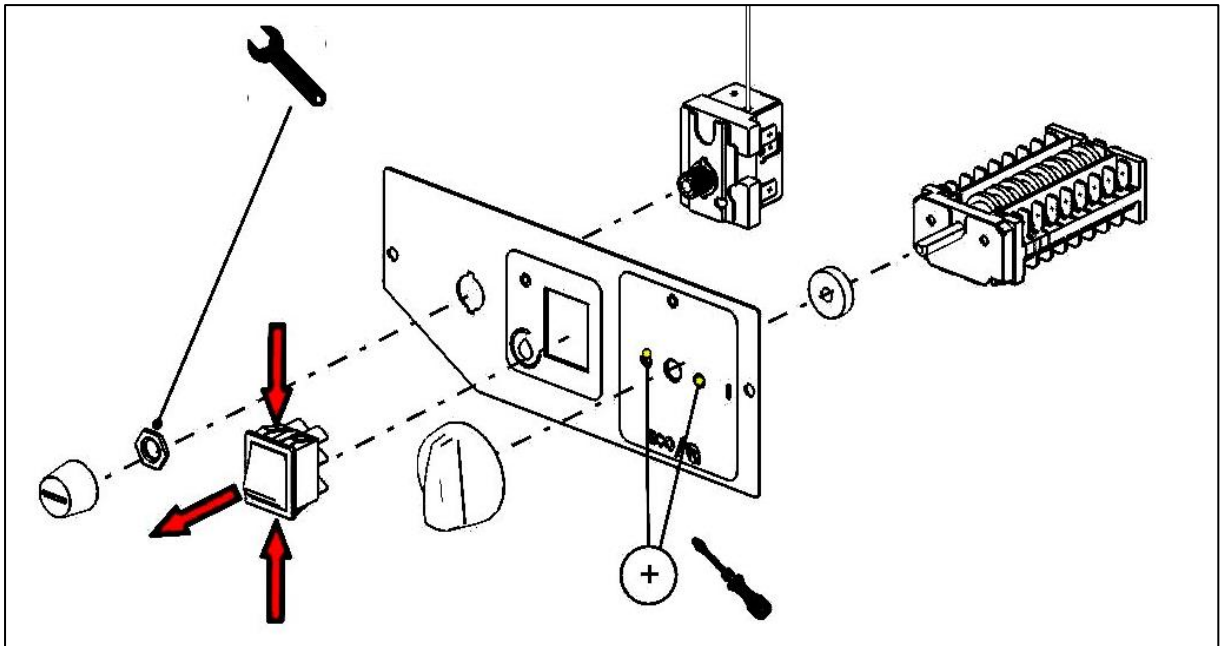
7.3 TEMPERATURE CONTROL & NEONS REMOVAL



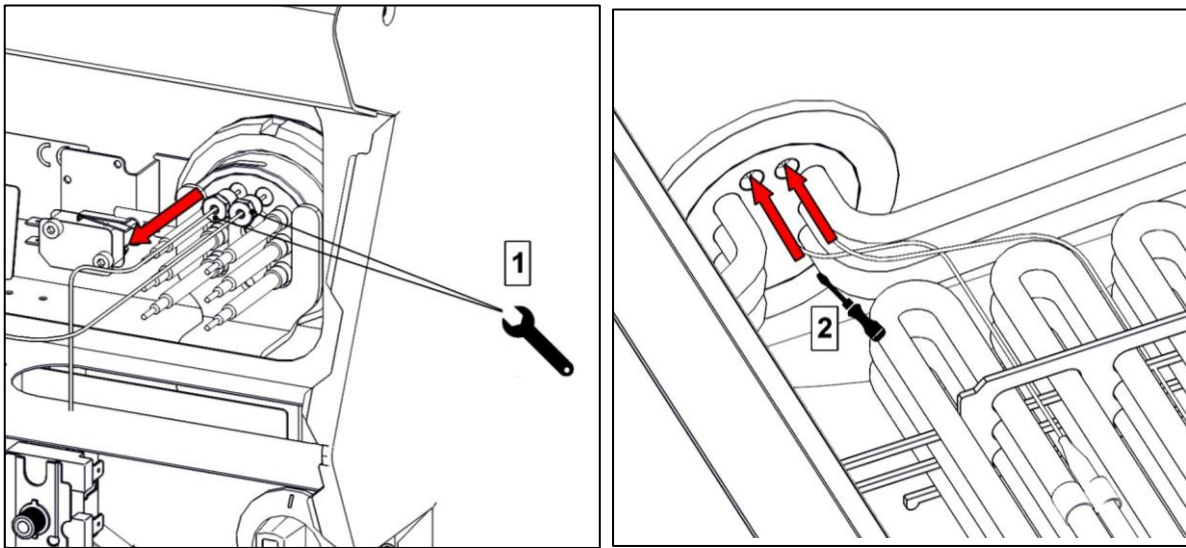
7.4 SWITCH BOX FRONT PANEL REMOVAL



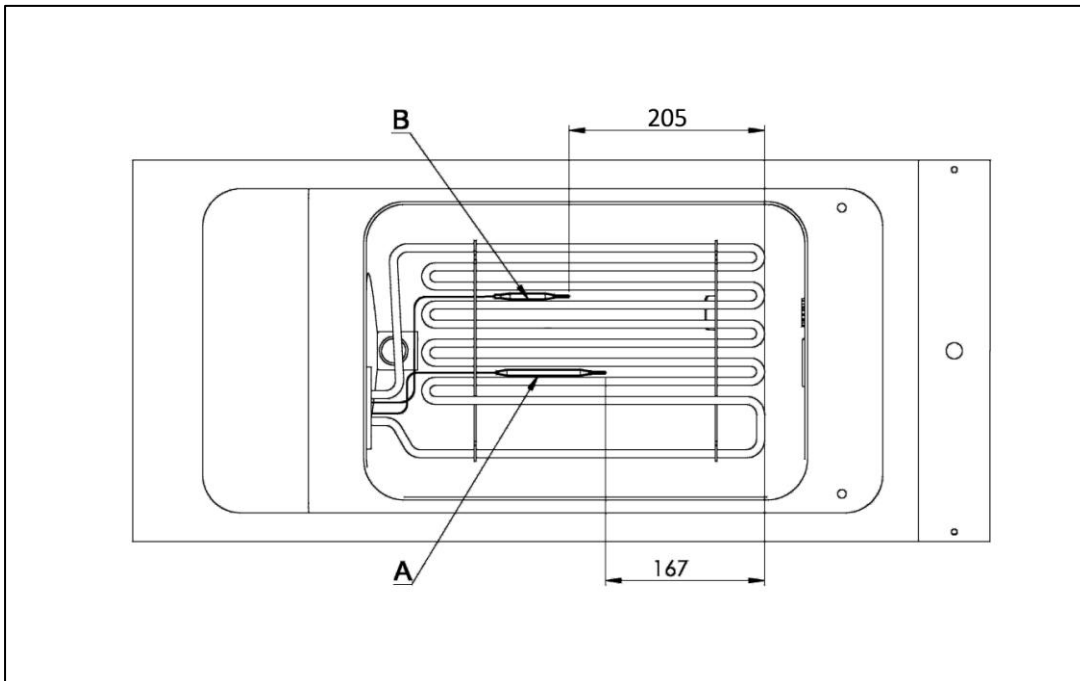
7.5 MODE CONTROL, PUMP SWITCH & SAFETY THERMOSTAT REMOVAL



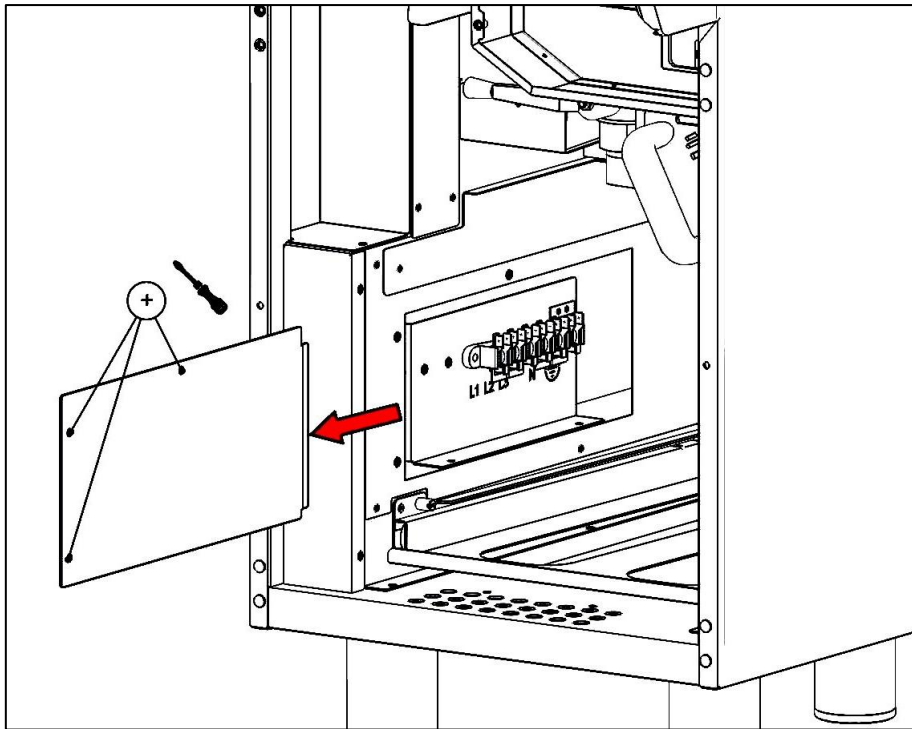
7.6 OPERATING AND SAFETY THERMOSTAT SENSOR REMOVAL



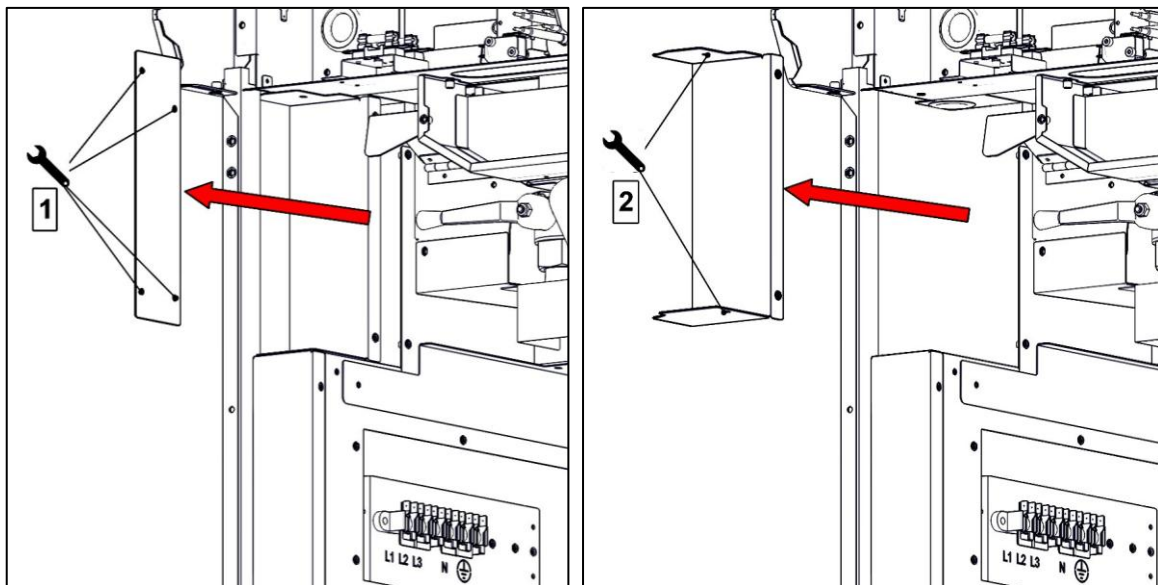
7.6.1 Replace thermostat sensors onto the heating elements clip as shown below. Ensure the distance from the end of the heating elements to the tip of the operating thermostat "A" is 167mm and to the tip of the safety thermostat sensor "B" is 205mm from the end and 1-2mm above the top of the element.



7.7 TERMINAL BLOCK ACCESS PANEL REMOVAL

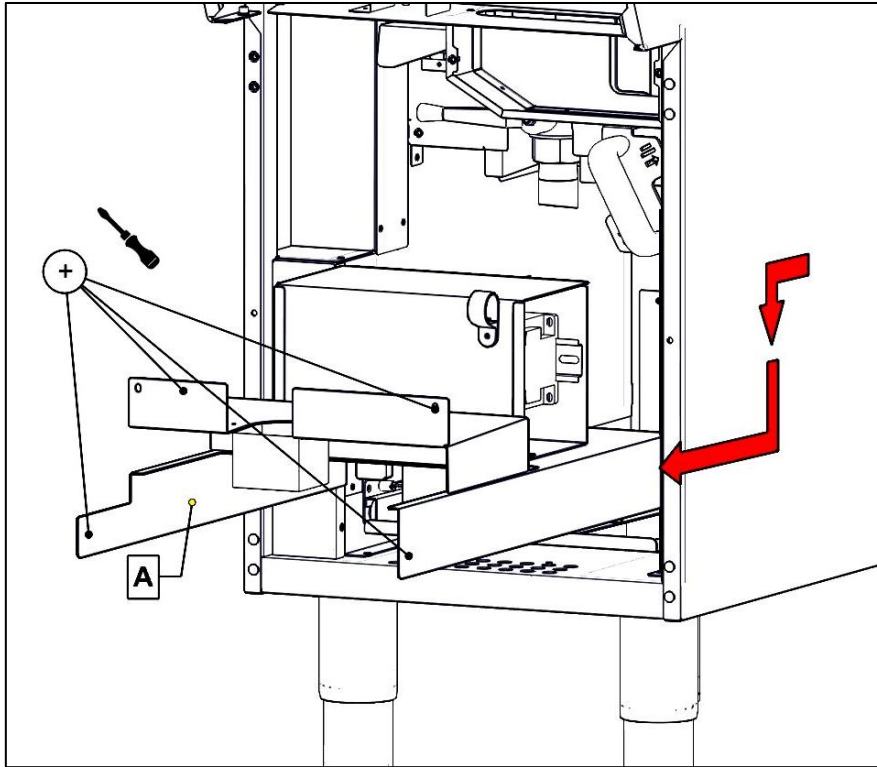


7.8 WIRE ACCESS PANEL REMOVAL

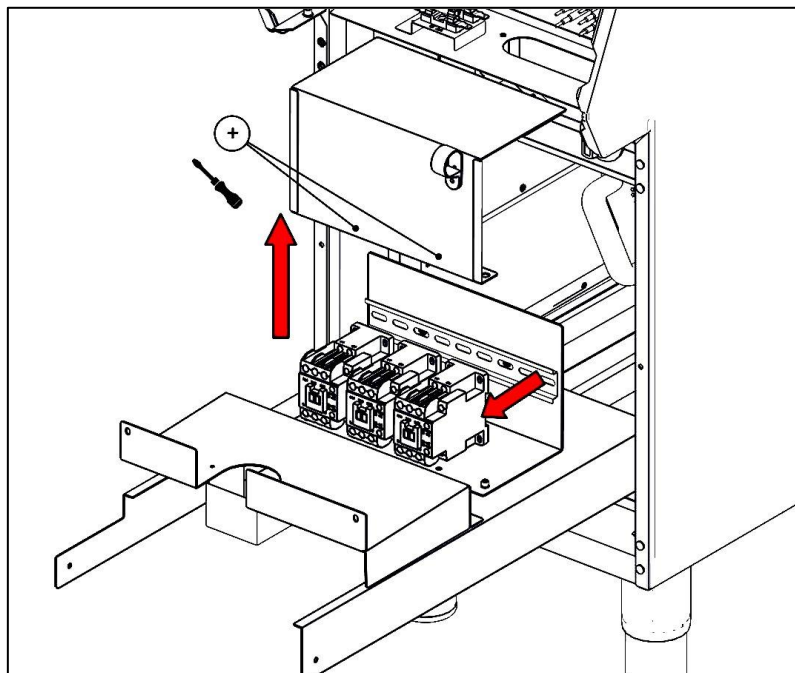


7.9 CONTACTOR REMOVAL

- 7.9.1 First remove the Bucket Cover (A) as shown. Remove screws and pull the panel slightly forward to clear the locating lugs at the rear then drop it down and slide the whole assembly forward.



- 7.9.2 Now remove contactor cover and the contactors as shown.



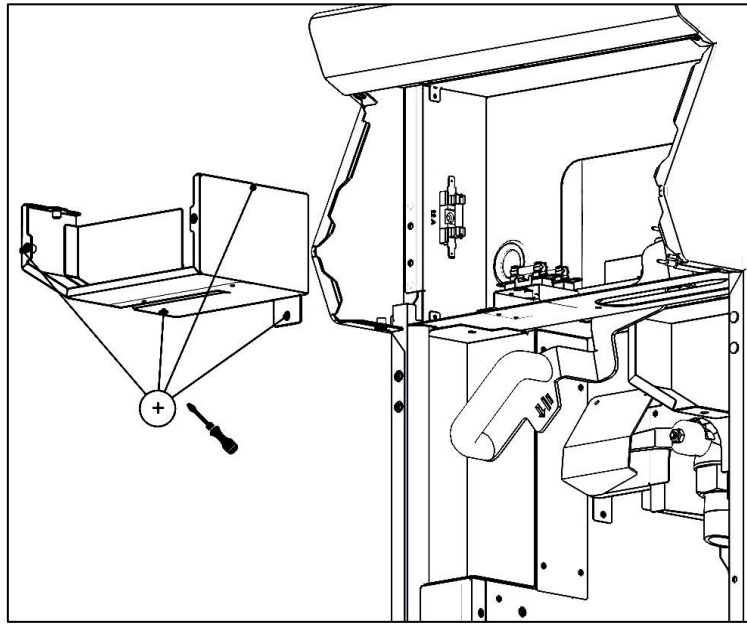
7.9.3 Replace components in reverse order.



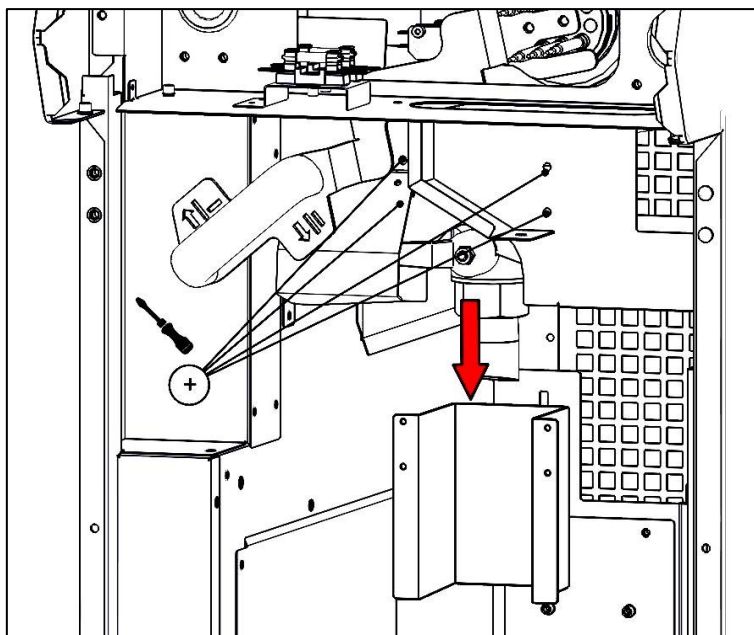
TAKE CARE NOT TO TRAP ANY WIRES WHEN REPLACING THE BUCKET COVER IN PLACE.

7.10 ELEMENT ROTATING HANDLE REMOVAL

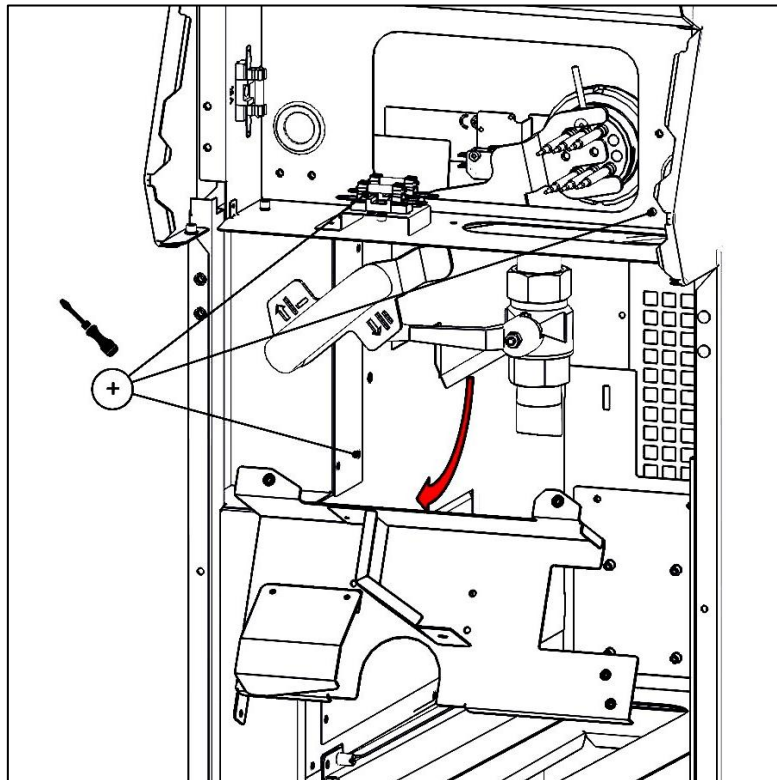
7.10.1 First remove the switch box as shown.



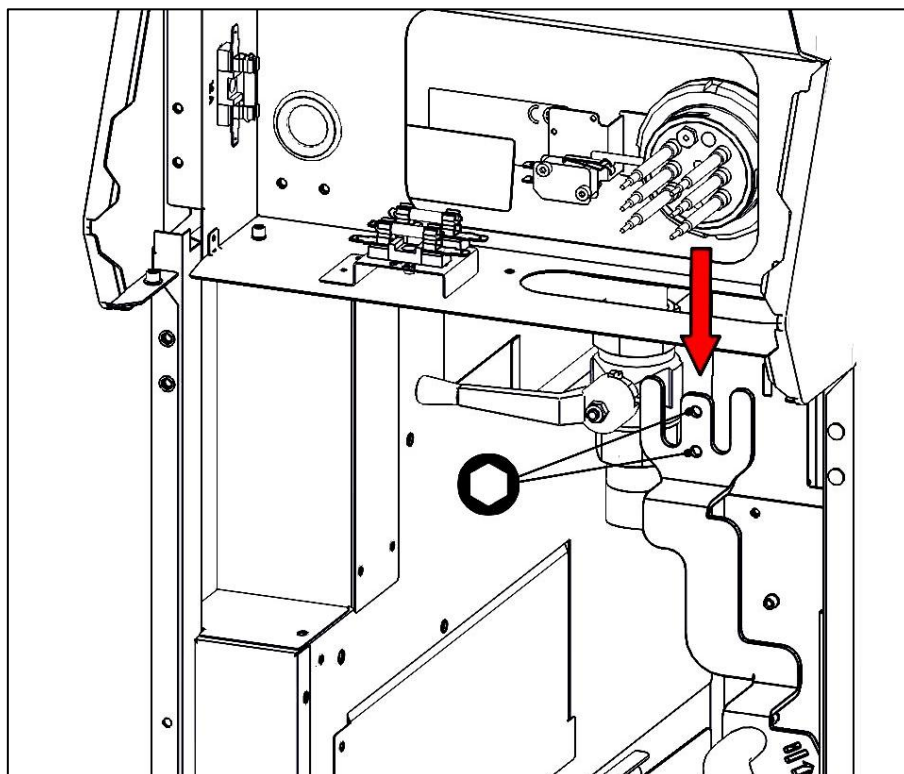
7.10.2 Then remove drain cover as shown.



7.10.3 Then remove the pan front cover as shown.

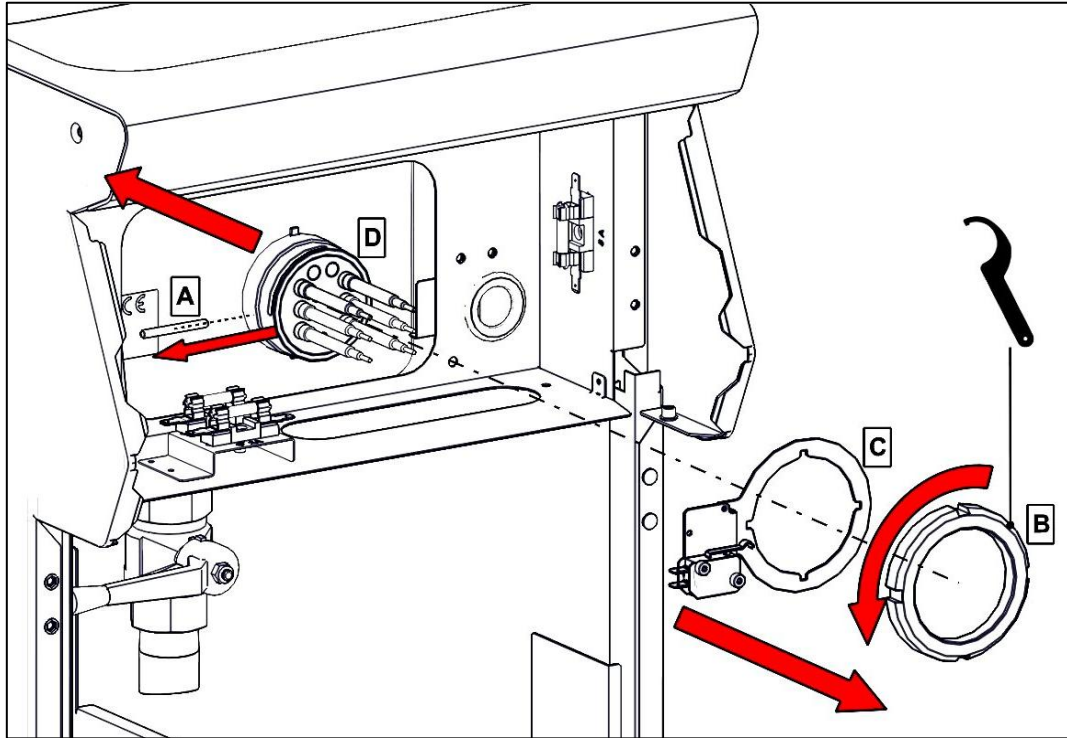


7.10.4 Now remove the element rotating handle as shown.

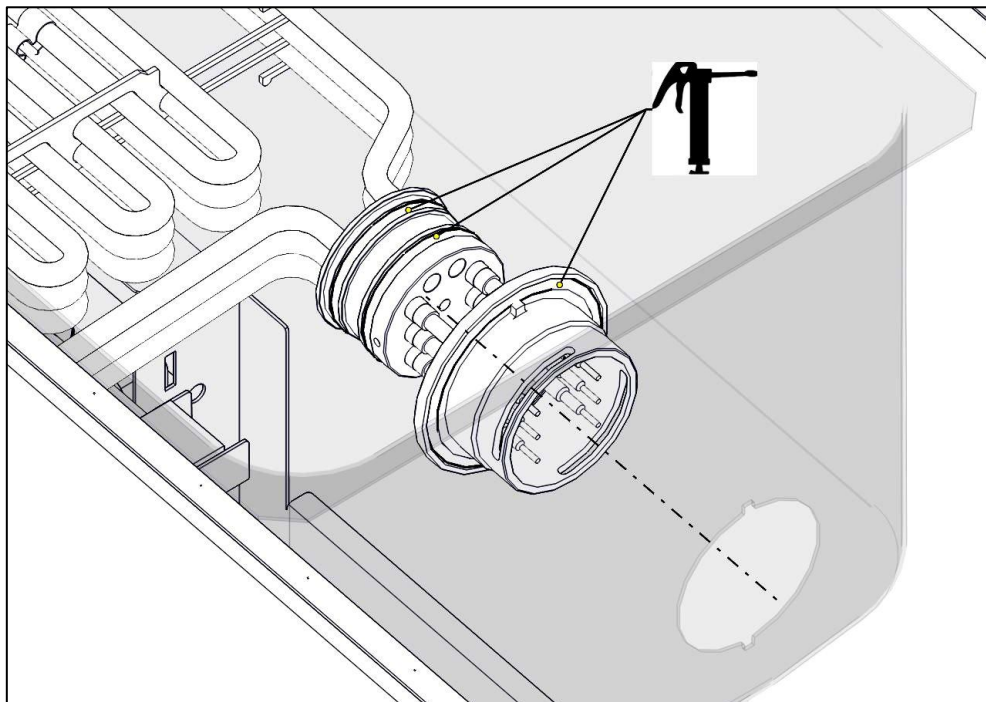


7.11 HEATING ELEMENTS AND MICROSWITCH REMOVAL

7.11.1 First remove the element rotating handle. Then remove microswitch rod (A) as shown. Then remove the locking nut (B) and pull forward to remove the microswitch assembly (C) as shown. Now pull out the heating elements (D) into the pan to remove as shown.

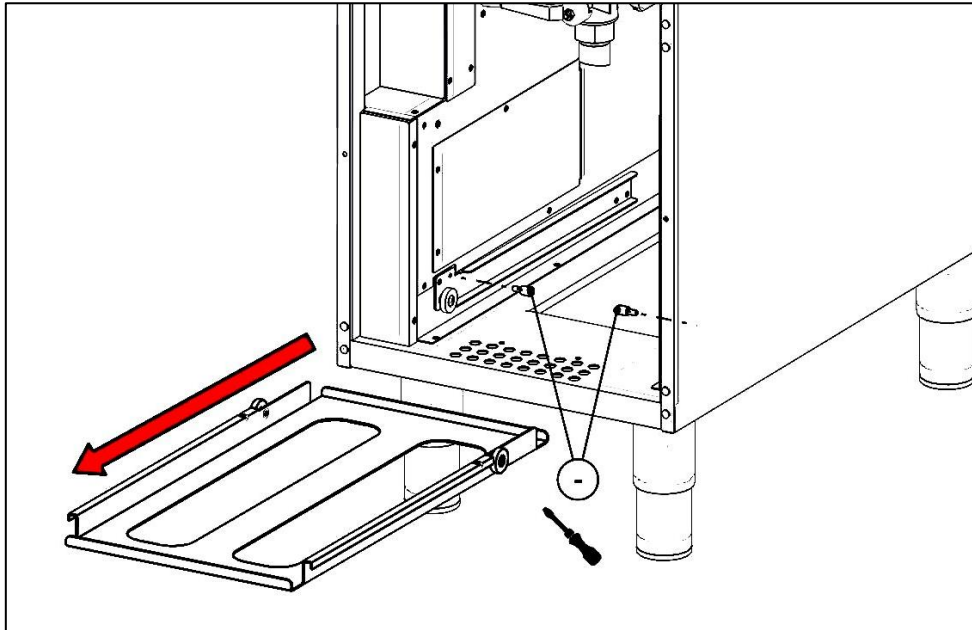


7.11.2 When replacing the elements, ensure to apply food grade grease around the O-rings as shown below. This grease can be supplied by Falcon part No. 0000000.

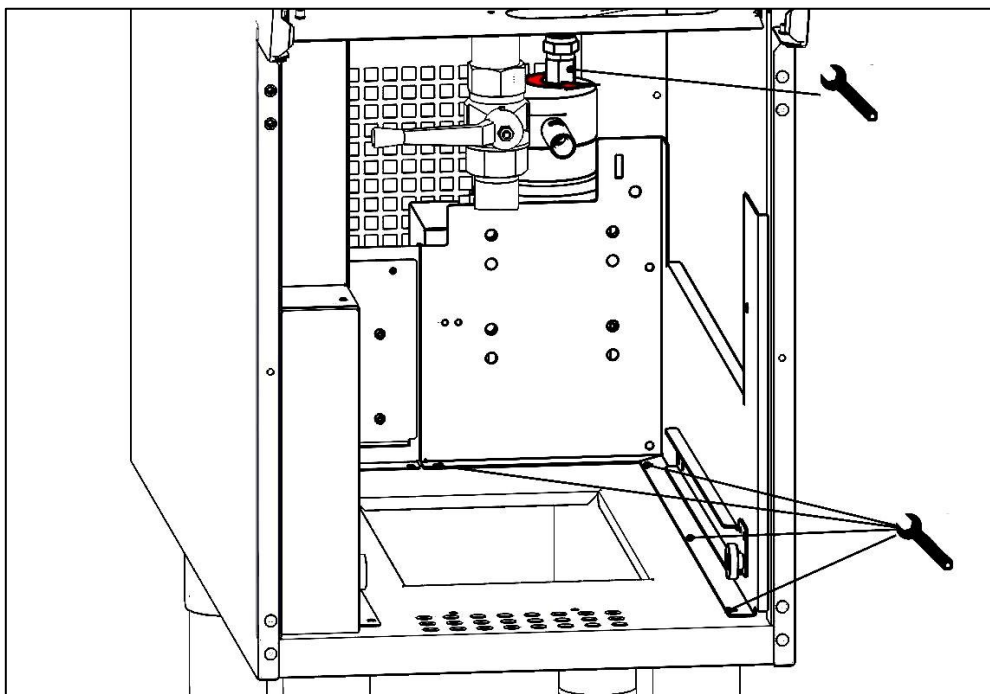


7.12 PUMP & TIMER REMOVAL (FROM FRONT)

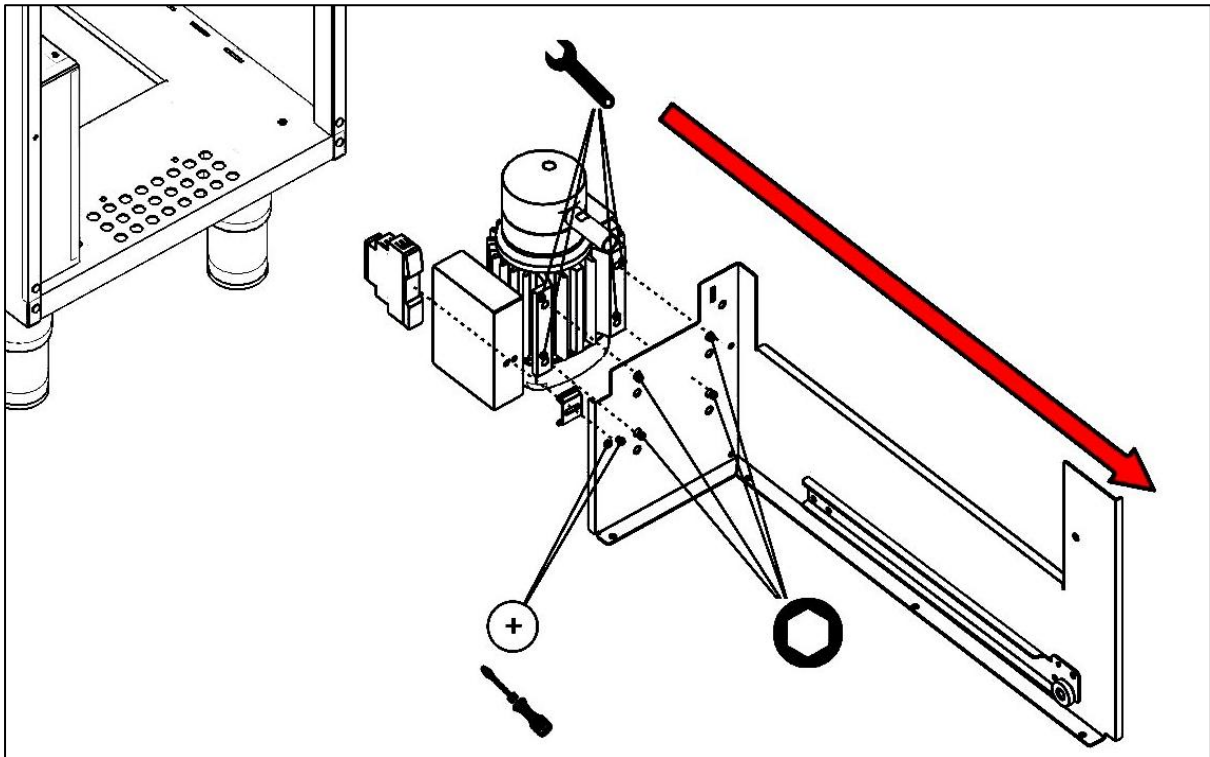
7.12.1 First remove the bucket cover as shown in 7.9.1. Then remove the bucket runner cradle as shown.



7.12.2 Then remove pipe connection from the pump and right hand runner support fixing screws as shown.

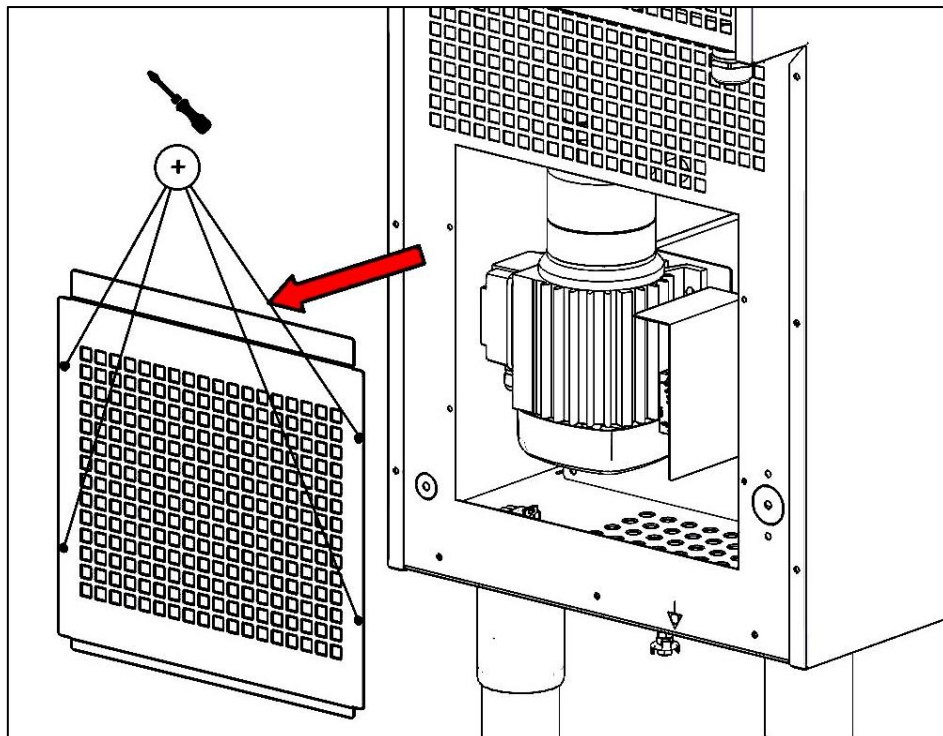


7.12.3 Now pull forward the right hand runner support assembly and remove the pump and timer as shown.



7.13 PUMP & TIMER REMOVAL (FROM REAR)

7.13.1 First remove rear access panel as shown.



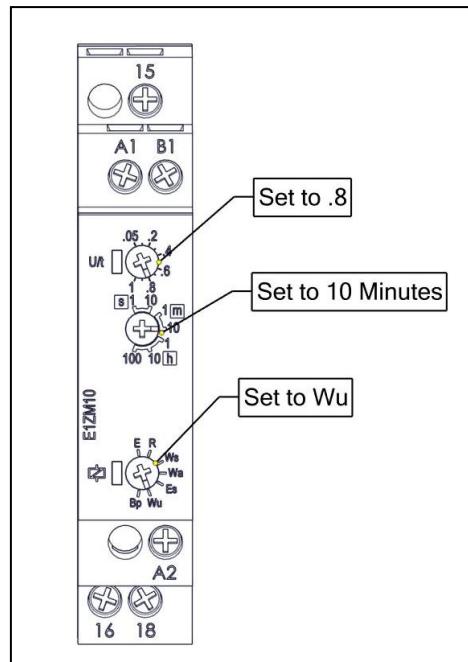
7.13.2 Now remove pump and timer as shown in 7.12.3.

7.14 PUMP TIMER SETTINGS FOR 230V

7.14.1 Set top function to "0.8".

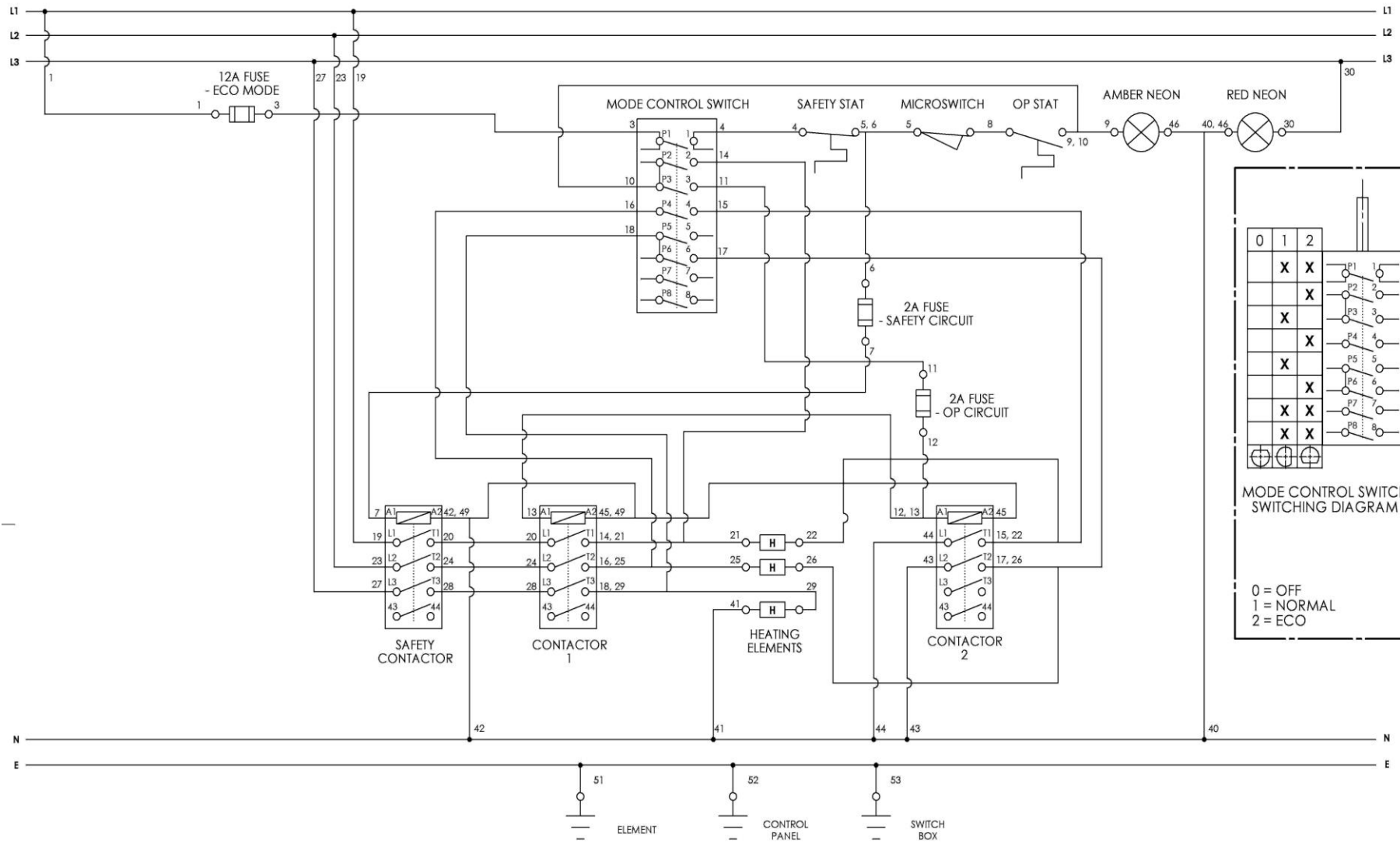
7.14.2 Set middle function to "10" minutes

7.14.3 Set base function set to "Wu".

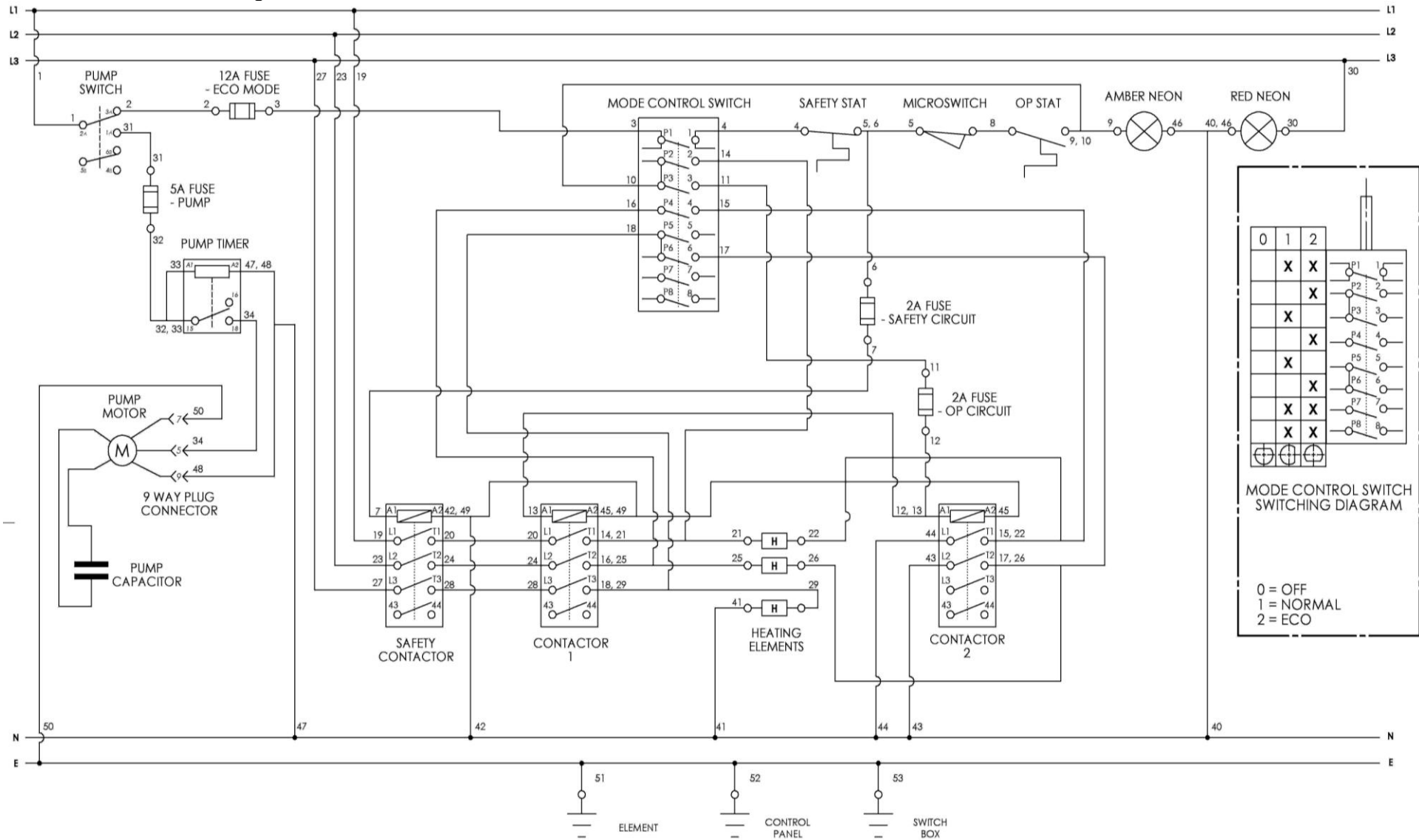


7.15 CIRCUIT DIAGRAMS

7.15.1 E9341 Circuit Diagram

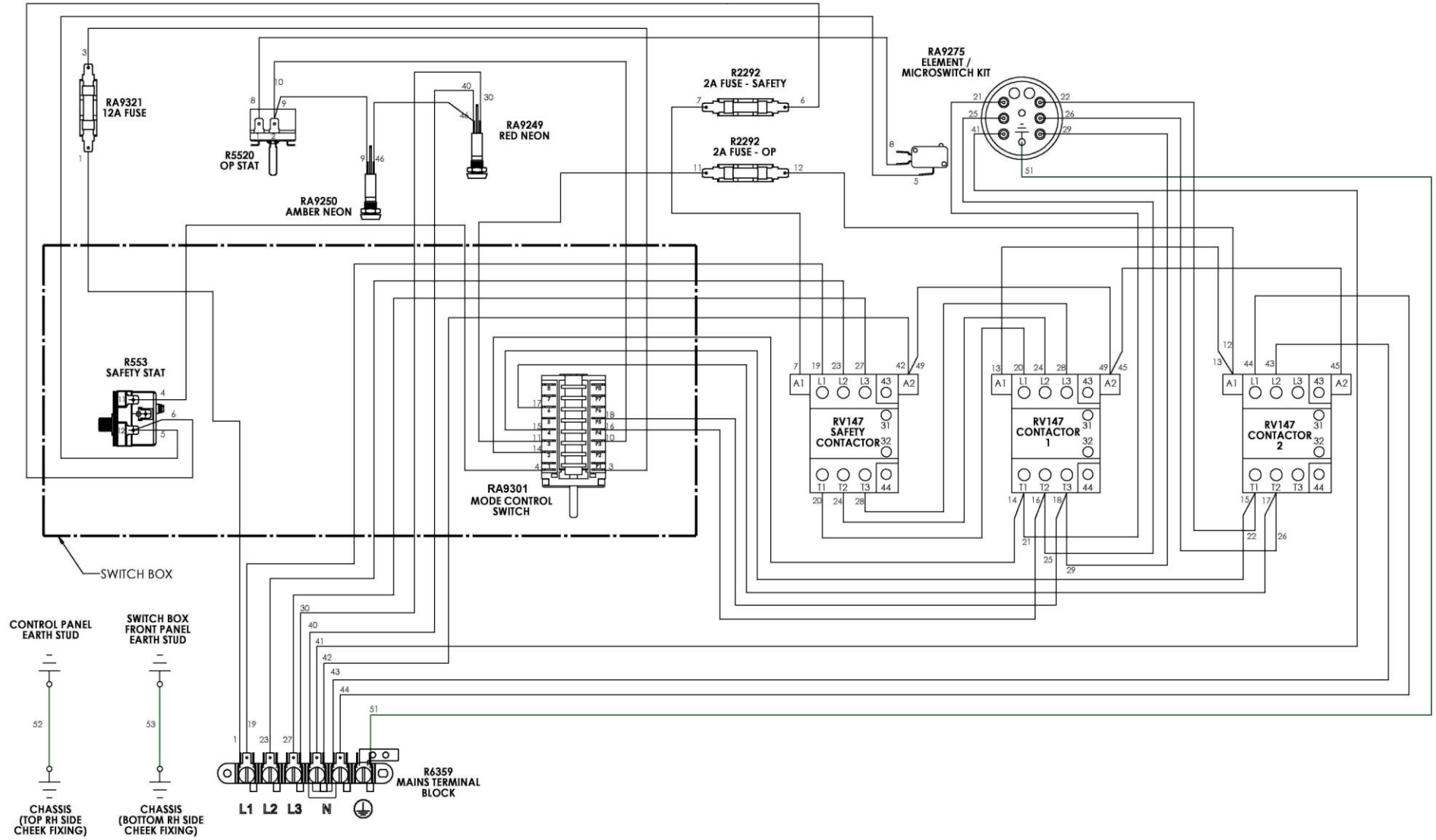


7.15.2 E9341F Circuit Diagram

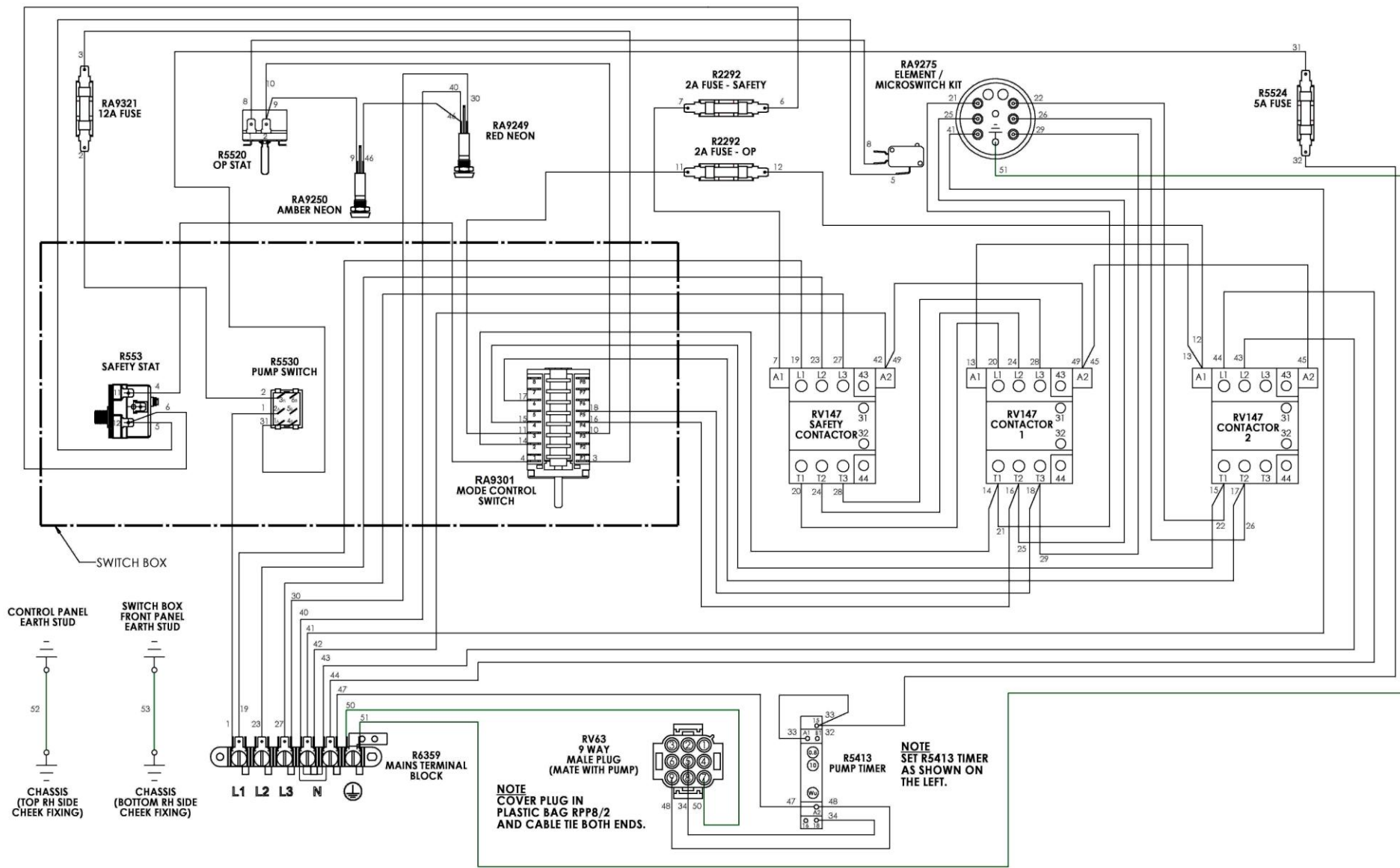


7.16 WIRING DIAGRAMS

7.16.1 E9341 Wiring Diagram

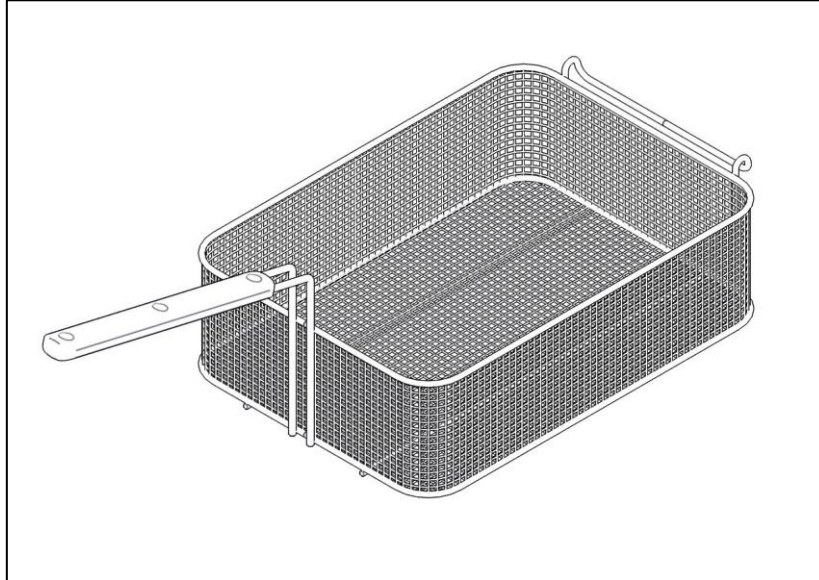


7.16.2 E9341F Wiring Diagram



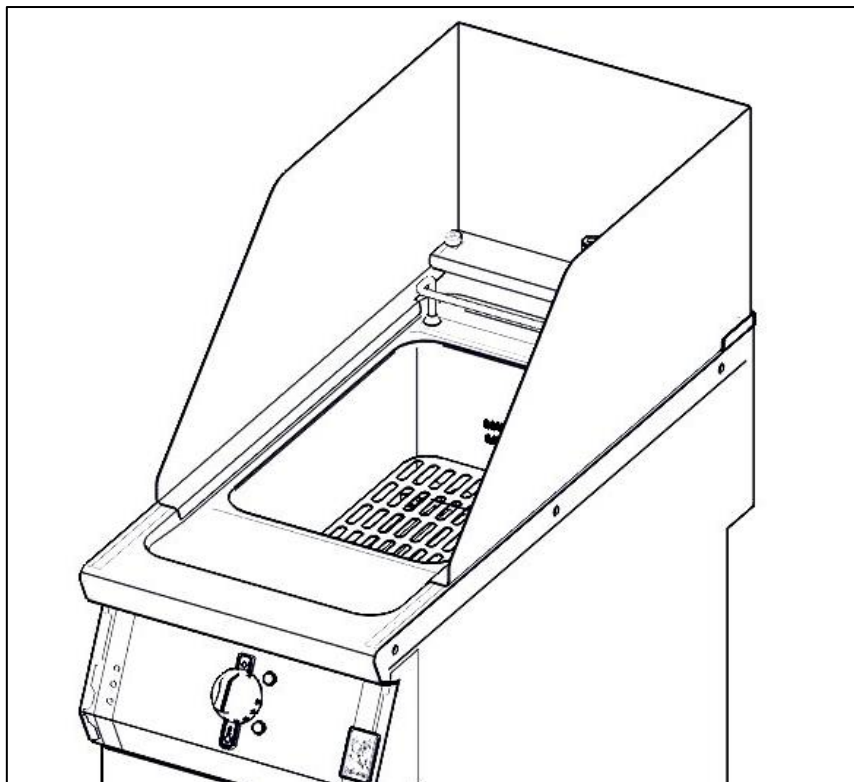
8.0 ACCESSORIES

8.1 FULL SIZE BASKET



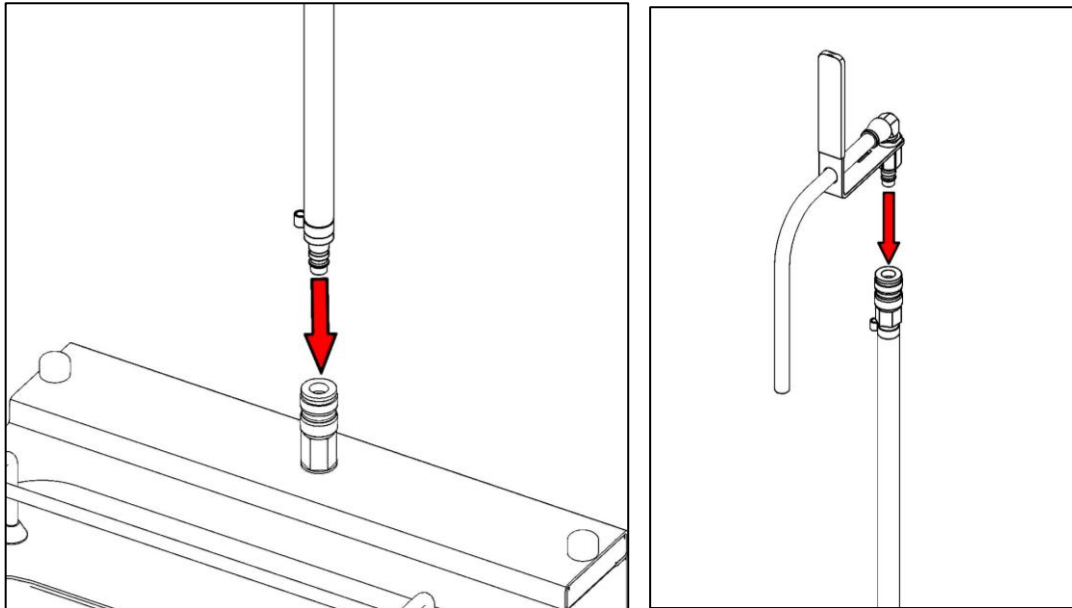
8.2 SPLASHGUARD

8.2.1 Place splashguard on top of the unit as shown.



8.3 OIL RETURN HOSE

8.3.1 Attach drain hose to the quick release connection as shown. On the other end of the drain hose, attach the oil return pipe as shown.



9.0 FAULT FINDING

FAULT	POSSIBLE CAUSES	REMEDY
Unit will not turn ON	No power to unit	Check mains power is connected and turned on
Safety thermostat activated	Overheating	Allow to cool below 180°C
Safety thermostat activated	Low oil level	Add oil to min level mark
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
Heating elements will not turn ON	Safety thermostat has tripped.	Reset safety thermostat.
	Fuse has blown.	Check fuse behind control panel and replace as necessary.

PROBLEM	POSSIBLE CAUSES	REMEDY
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 is 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

10.0 SPARE PARTS

PART DESCRIPTION	SPARES NUMBER
Power neon red	730962010
Heat demand neon amber	730962040
Operating thermostat	731300190
Temperature control knob	733500011
Safety thermostat kit	733500026
Mode control switch C/W knob	733500017
Filtration pump	535770077
Filtration pump switch kit	733500013
Pump timer	536470007
Fine mesh filter	737101159
Filtration basket	535770032
Half baskets	733500001
Fry plate	733500002
Oil return pipe assembly (E9341F only)	733500003

When ordering spare parts please quote the following;

Model Number

Serial number

This information will be found on data plate attached to the appliance

Visit our website for further spares information.

11.0 SERVICE INFORMATION

It is recommended to have a maintenance contract with a local service provider.

SERVICELINE CONTACT:

(UK only)

Phone: +441438 363 000

Warranty Policy Shortlist

For our warranty policy please go to www.falconfoodservice.com