DOMINATORPLUS

User, installation, and servicing instructions

INDUCTION SOLIDTOP COUNTER

E3907I

Read these instructions before use

DATE PURCHASED: _____

MODEL NUMBER: _____

SERIAL NUMBER: _____

DEALER: _____

SERVICE PROVIDER: _____

T101075

Rev No 1
Published: 01/03/2023

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.

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.

SYMBOLS

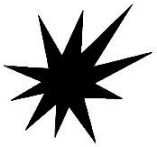
SCREWDRIVER

SPANNER

COOKING OIL

GREASE

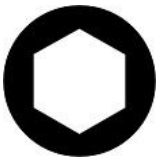
WARNING



SPARK IGNITION

FLAME

VIEWPORT



ALLEN KEY

IGNITER

C SPANNER

REMOVE DEVICE

PLUG REMOVER

NON-IONISING ELECTROMAGNETIC RADIATION

- **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 UKCA/CE marked based on compliance with the relevant Electrical and Electromagnetic Compatibility (EMC) Regulations/Directives for the voltages stated on the data plate.**
- **When using large empty pans that straddle multiple zones, you may experience a buzzing noise/tone coming from the hob**
- **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.**
- **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.**
- **Ensure the supply cord is routed free from the appliance to avoid damage.**

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.

For further help and information on training and competence we would refer you the Health and 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.

Risk assessment

As part of managing the health and safety of your business you must control any risks identified in your commercial kitchen. To do this you need to think about what might cause harm to people and decide whether you are taking reasonable steps to prevent that harm. This is known as risk assessment. It is important to consider the environment around the product as well as the product itself. For example oil or food spills will present a significant risk so users so the need to immediately clean up such spills must be reflected in staff training.

For further help and information on risk assessments we would refer you to you the Health and Safety Executive website; www.hse.gov.uk document ref: risk assessment INDG163. International customers should default to the health and safety guidelines provided by your government body

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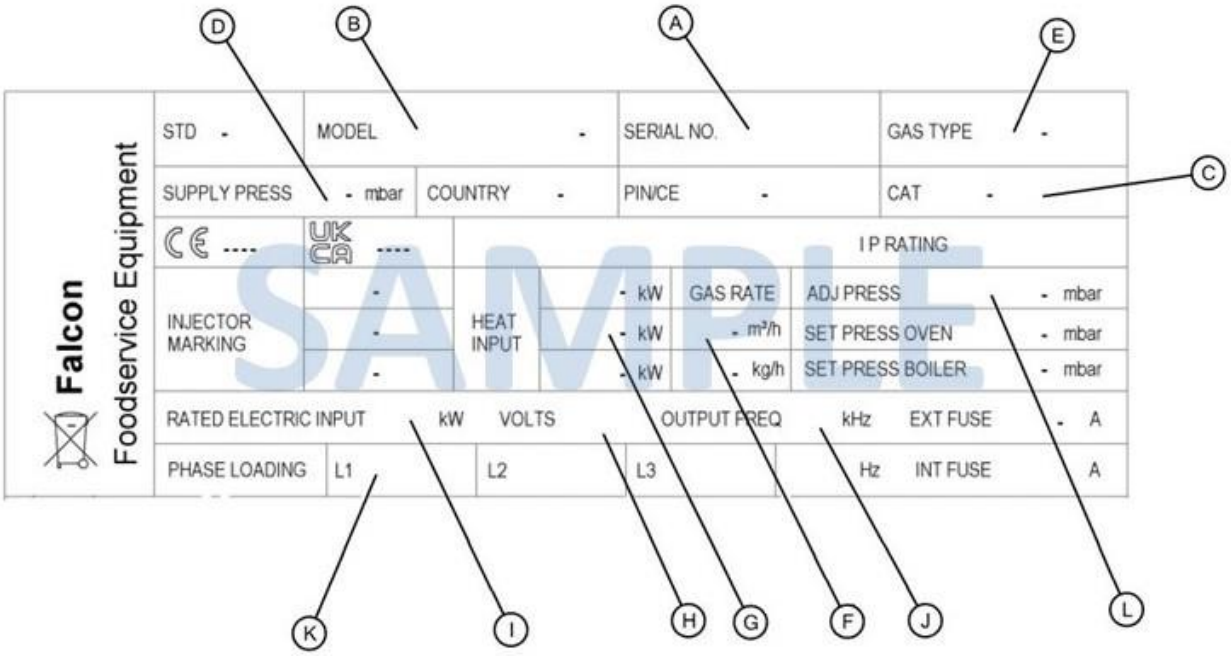
1.0 APPLIANCE INFORMATION

These appliances have been UKCA/CE-marked based on compliance with the Gas Appliance Regulations/Product Safety and Metrology Regulations for the Countries, Gas Types and Pressures as stated on the data plate.



A - Serial No

B - Model No

C- Gas Category

D – Supply Pressure

E- Gas Type

F - Gas Rate

G - Total Heat Input

H- Total Electrical Power

I - Electrical Rating

J - Magnetic Field Frequency

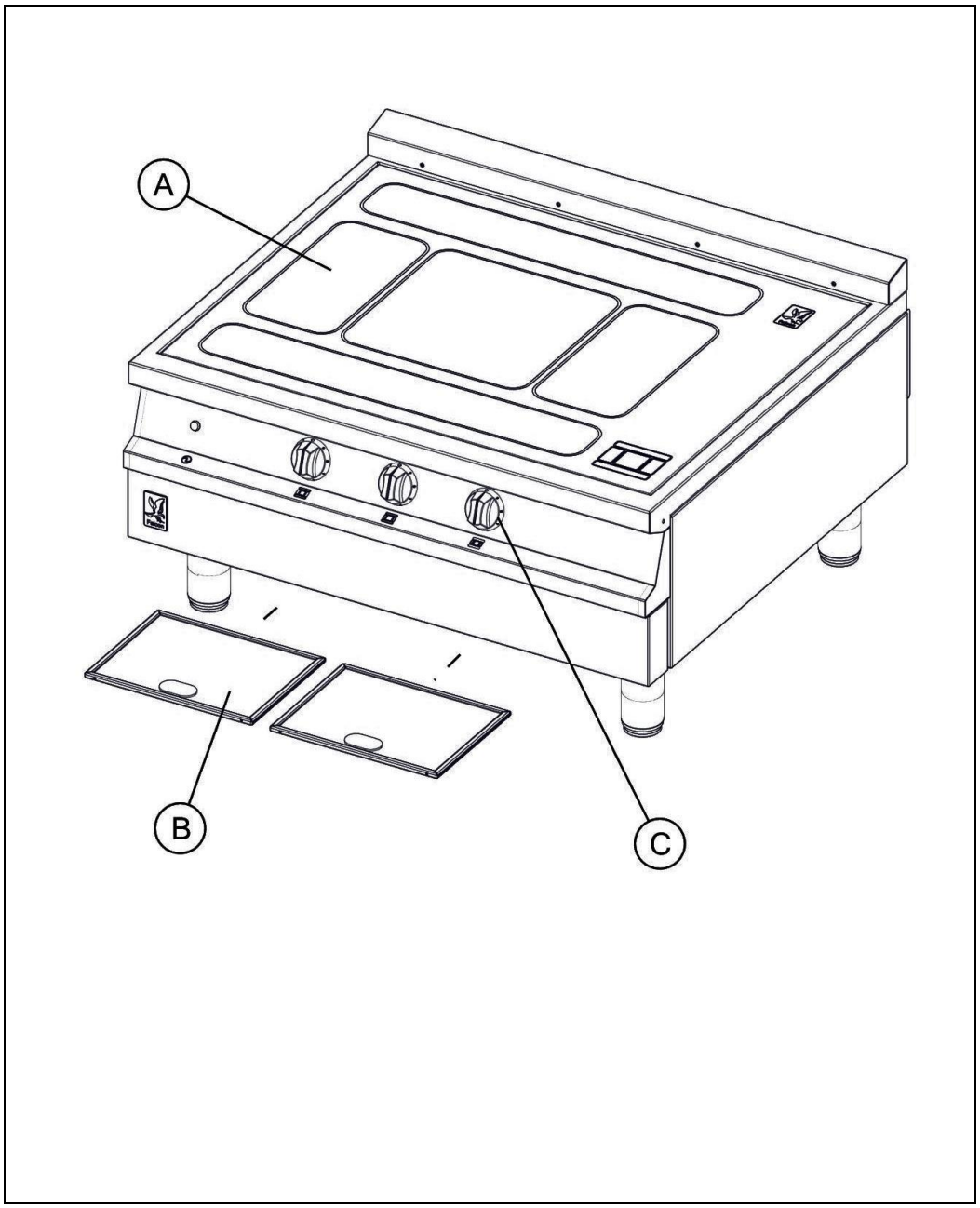
K - Electrical Phase Loading

L- Adjusted Gas Pressure

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 FILTERS 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 25 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 APPLIANCE EFFICIENCY.**

2.1 COMPONENT PARTS

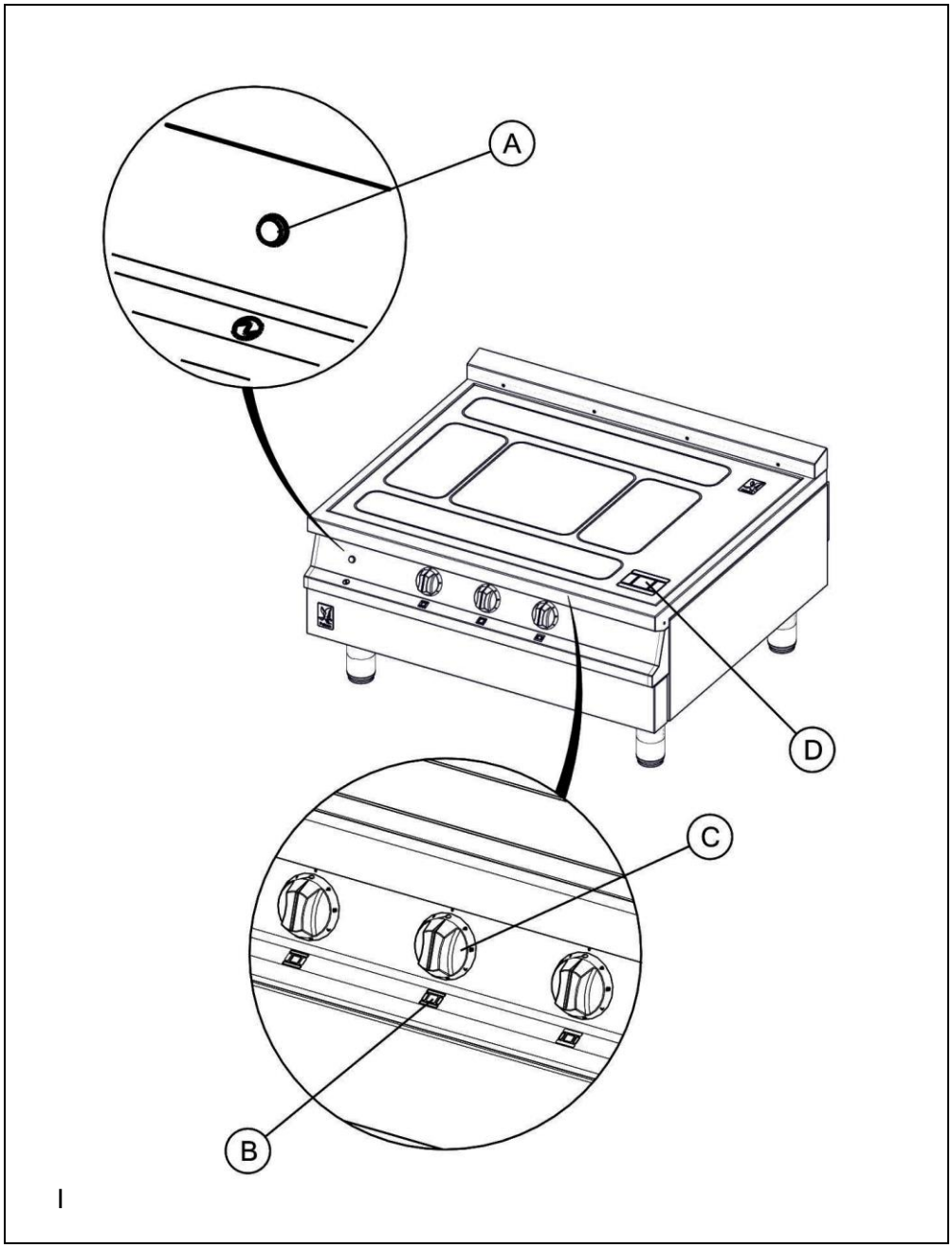


A - Glass Hob

B - Filter

C - Hob Zone Control Switch

2.2 CONTROLS



I

A - Power neon (red)

B - Induction zone indicator

C - Induction control switch

D - Induction zone digital display

2.3 USING THE APPLIANCE

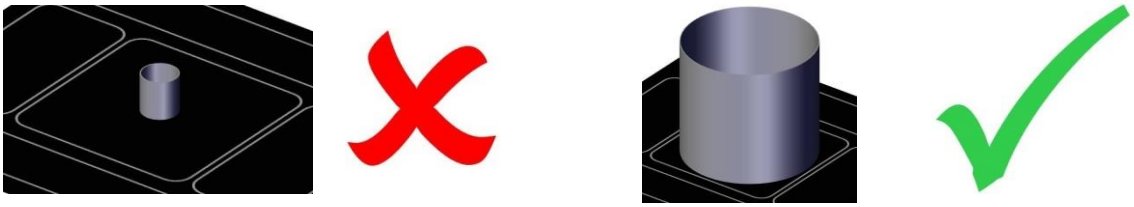
2.3.1 Ensure you use the correct size of pot for each zone. Recommended pot sizes are in the images below.

Front and rear zone

<Ø120 Ø120 – Ø250

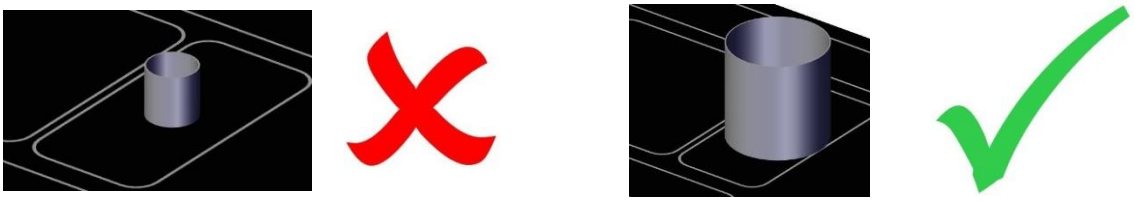
Centre zone

<Ø120 Ø120 – Ø300

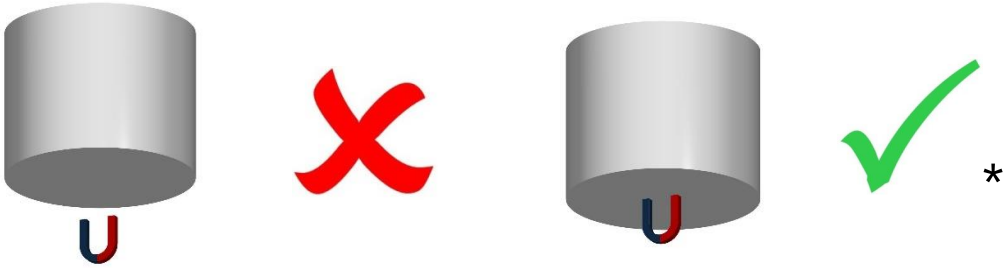


Left hand and right hand zone

<Ø120 Ø120 – Ø250



2.3.2 Ensure you use the correct type of pot .



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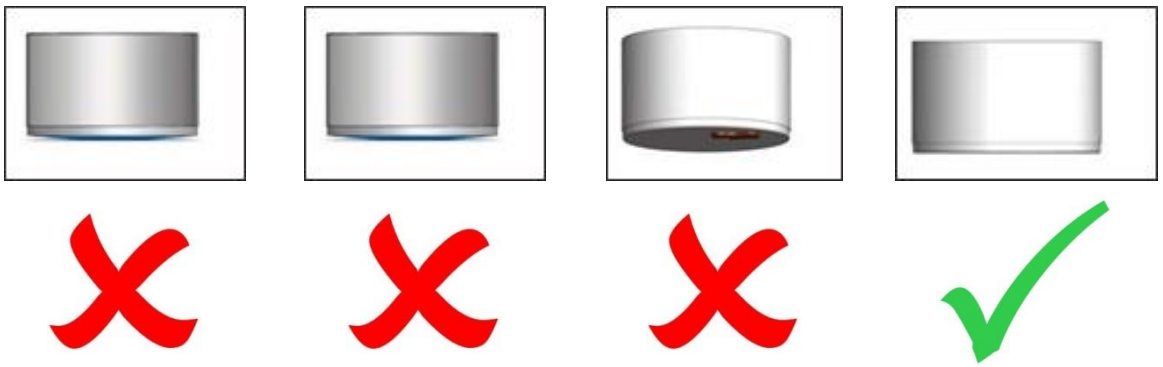
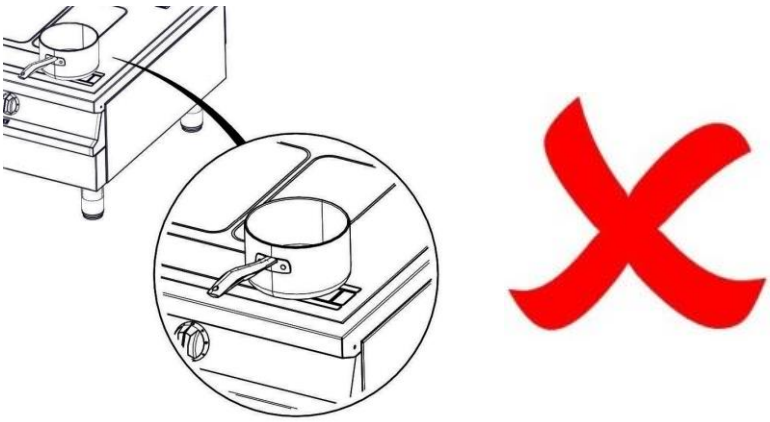
2.3.3 Ensure you use a clean flat bottom pan.



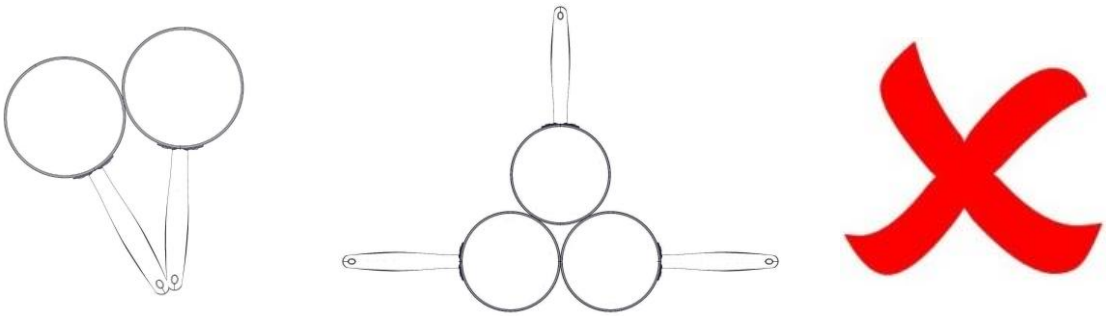
2.4 DO NOT PLACE POT OR PAN OVER DIGITAL DISPLAY

2.4.1 This can result on digital display overheating.



2.5 WARNING WHEN USING MULTIPLE PANS ON THE SAME HOB

2.5.1 Do not arrange pans as below. Pans contacting each other as below can result in welding pans together:



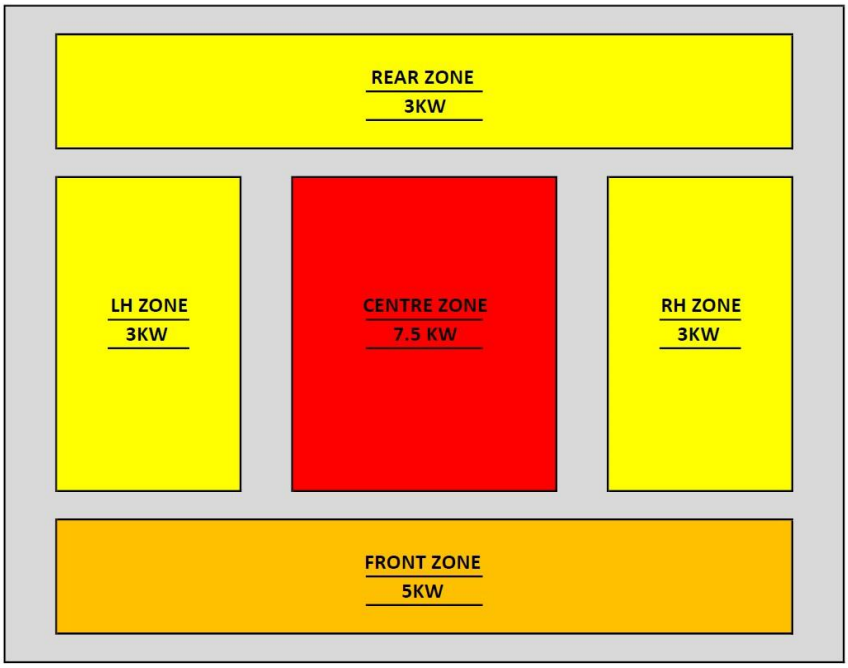
2.5.2 Example of arrangement of pans that can make contact but do not create a stray electrical flows.

2.6 BUZZING NOISE OR TONE WHEN IN OPERATION

When using large empty pans that straddle multiple zones, you may experience a buzzing noise/tone coming from the hob. This noise can be worse when using high power settings. To reduce the noise, lower the power setting.

2.7 HOB COOKING ZONE ENERGY LAYOUT

Each zone has a different maximum power availability. See below diagram of layout:



For example: When boiling we recommend using the centre zone and once boiled move pot to rear or side zone to maintain a simmer.

2.8 HOB SETTINGS 1-9

2.8.1 Each cooking zone is controlled by a marked, variable control from 1 (lowest) to 9 (highest).

2.9 PAN DETECTION

2.9.1 This prevents the zones being turned on without a pan being present. It also switches the zone off as soon as a pan is removed.

Also if the pan is made from the wrong type of material for induction equipment the digital display will read the no pan present symbol on the glass.

2.10 HIGH HEATSINK TEMPERATURE

2.10.1 Occurs when the temperature of the heatsink in the generator goes above 75°C. An 'F' symbol will be displayed and the power output from the device will be limited. Do not switch off the appliance and allow cooling to occur. When the 'F' symbol disappears either continue operation or switch off the appliance.

2.11 DIGITAL DISPLAY CODES

	Power level settings (1-9)
	Protection of restart after disruption of current
	High heat sink temperature
	Phase failure
	Reduction of performance
	Pan detection (no pan present).
	Error codes for generator.

2.12 HOW TO OPERATE

2.12.1 To adjust settings, turn the control switch clockwise and select your preference incrementally

Note: As per solid top the centre zone or “bullseye” has the strongest output. Moving towards the sides , rear and front the output decreases. These zones do no deliver the same power output as the centre. See section 2.7 for diagram of hob energy layout for reference.

DAMAGING THE GLASS:
DO NOT DRAG HEAVY POTS ACROSS THE GLASS SURFACE.
WHEN MOVING LIFT INSTEAD.

TAKE CARE NOT TO DROP HEAVY ITEMS ON TO GLASS

3.0 CLEANING AND MAINTENANCE

When removing heavy items to aid cleaning or 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 you 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.

The cleaning of fryers or other products that use hot oil present significant risks to end users and particular care should be taken. Cold water and hot oil for example are an explosive mix and should be avoided at all costs.

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

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

SUITABLE PROTECTIVE CLOTHING MUST BE WORN WHEN CLEANING THIS APPLIANCE.

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 spillages are removed before becoming burnt on, and the appliance is 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 the direction of the grain.

3.1 CLEANING

3.1.1 Switch off appliance and allow appliance to cool down

CLEAN THE AIR INTAKE FILTERS 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.

3.1.2 The air filters are located on the underside of the countertop. It can be removed by sliding from the guides.

3.1.3 Clean using hot soapy water.

3.1.4 Before returning the filters back into position ensure the filters are completely dry.

Note: Periodic cleaning can also be done by using a soft brush & gently brushing the filter to remove any dust and debris that has collected on the filter.

3.1.5 Clean the Ceran-glass hob with hot soapy water and a soft cloth. DO NOT USE metal scrapers.

AVOID INTENSE CLEANING OVEN HOB ZONE MARKERS.

3.2 MAINTENANCE

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.

4.0 SPECIFICATION

4.1 APPLIANCE WEIGHT TABLE:

APPLIANCE	UNIT WEIGHT (kg)	PACKED WEIGHT (kg)
E3907I	95	113

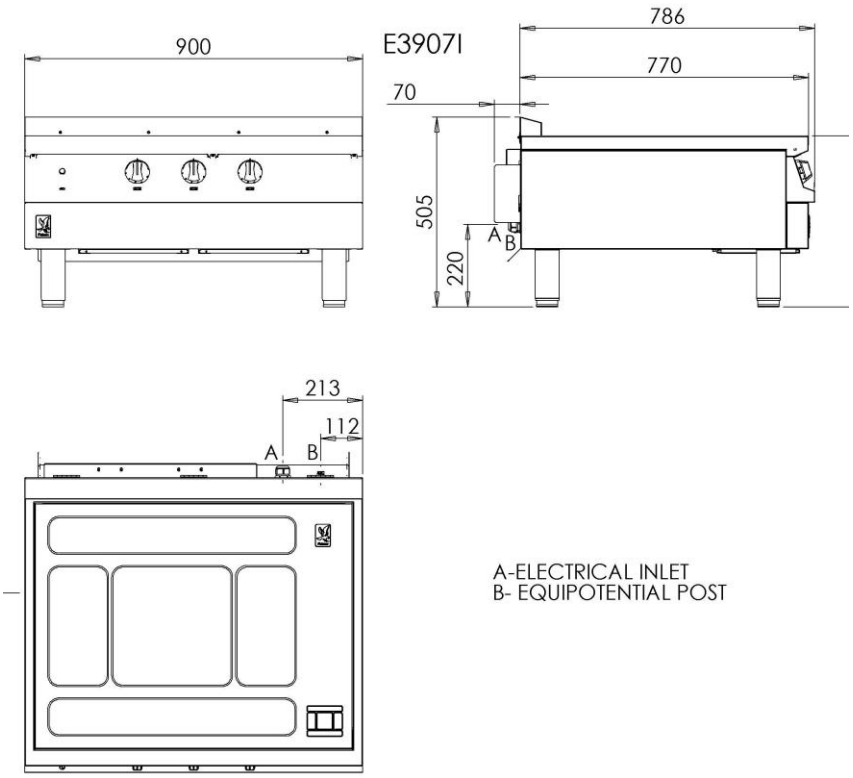
4.2 ELECTRICAL DATA TABLE:

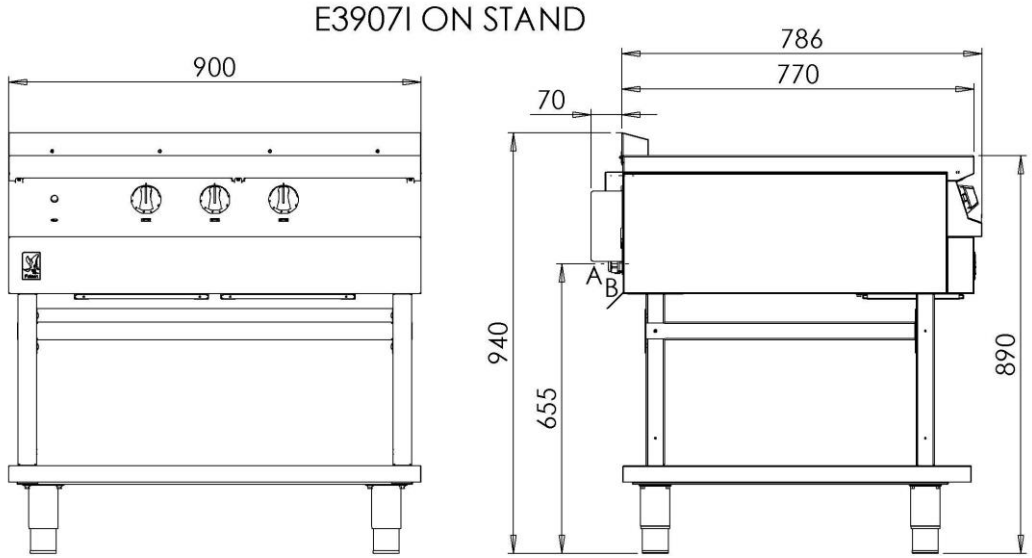
The figures in the table below ate based on the maximum theoretical power draw if all zones were covered by pots capable of drawing maximum power.

Power	21.5kW
Supply voltage	400VAC 3ph N
Current per phase	32A
Frequency	50/60Hz

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

5.0 DIMENSIONS / CONNECTION LOCATIONS





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 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 residual current device (RCD). If fitting an RCD, ensure it is a type B or B+ RCD with a minimum residual operating current of 30mA.**
- **Fixed wiring appliances incorporate a locally situated switch disconnector to connect, 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 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.

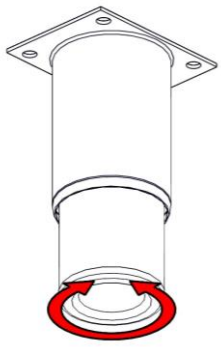
The provision of RCDs and supplementary bonding must be specified by the host organization’s appointed installation designer or electrical contractor and installed by a suitably qualified and competent electrician to comply with Regulations 419.2 and 544.2

6.1 SITING / CLEARANCES

THIS APPLIANCE CAN BE SITED AGAINST A COMBUSTABLE WALL.

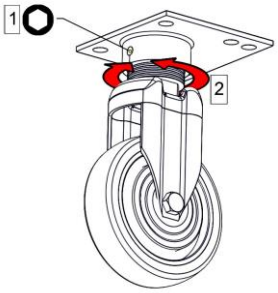
6.2 ASSEMBLY

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



Adjustable feet

6.2.2 To adjust height of unit with feet twist lower half of feet as necessary.



Adjustable castor

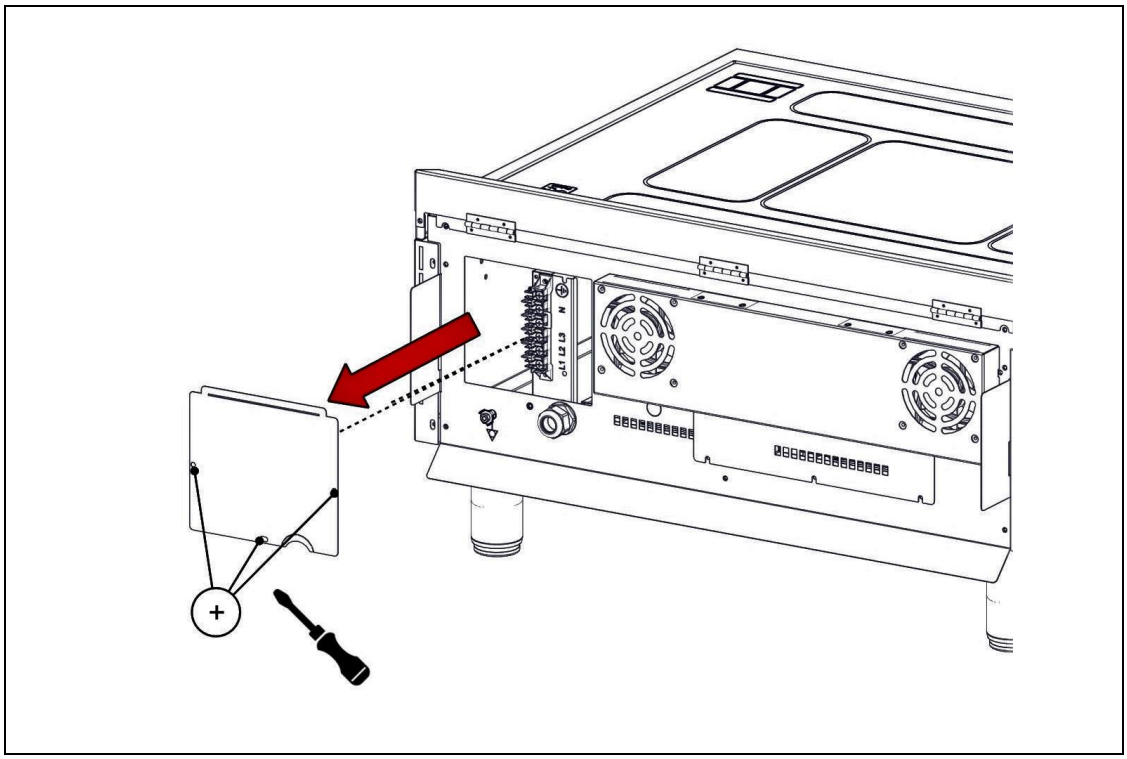
6.2.3 To adjust height of castor loosen grub screw and twist body of castor as necessary.

6.2.4 Once height set to required position tighten grub screw to secure.

TAKE CARE WHEN MOVING AN APPLIANCE FITTED WITH CASTORS.

6.3 ELECTRIC SUPPLY & CONNECTION

The location of the electrical connection is as seen in section 5. this unit is suitable for AC supplies only.



To install the mains cable, remove terminal cover and feed the cable through the cable gland and connect the mains supply to the terminal block.

WARNING: UNIT IS FITTED WITH A CAPACITOR

BEFORE REMOVING ANY LINKS FROM THE MAINS TERMINAL OR DISCONNECTING THE MAINS LEADS, ENSURE THE CAPACITOR IS DISCHARGED OF ANY STORED VOLTAGE.

THIS CAN BE ACHIVED BY BRIDGING THE LIVE TERMINALS OF THE MAINS CONNECTOR WITH THE EARTH LEAD THAY SHALL BE CONNECTED TO THE APPLIANCE.

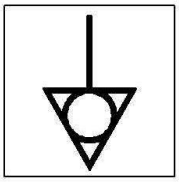
A suitable supply cord is supplied that conforms to BSEN 50525-2-51, cable type JZ-500 HMH-C. This appliance is designed to, and must, be connected to suitably rated isolator. A suitable rated isolating switch with contact separation of at least 3mm in all poles must be installed and wiring executed in accordance with relevant regulations.

On this model. The standard terminal arrangement is Three phase (400V 3N~).
Install an appropriate three phase mains supply cable with a 32amp plug.

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

Note: Screen for mains cable must be connected to earth at the supply and the terminal strip within the appliance.

THIS APPLIANCE MUST BE EARTHED



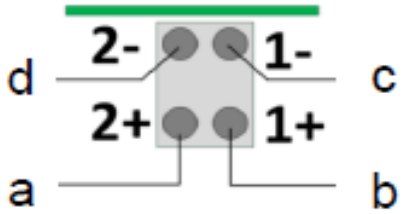
This appliance is also provided with a terminal for connection of an external equipotential conductor. This terminal is an effective electrical contact with all fixed exposed metal parts of the appliance, and shall allow the connection of conductor having a nominal cross-section area of up to 10mm².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

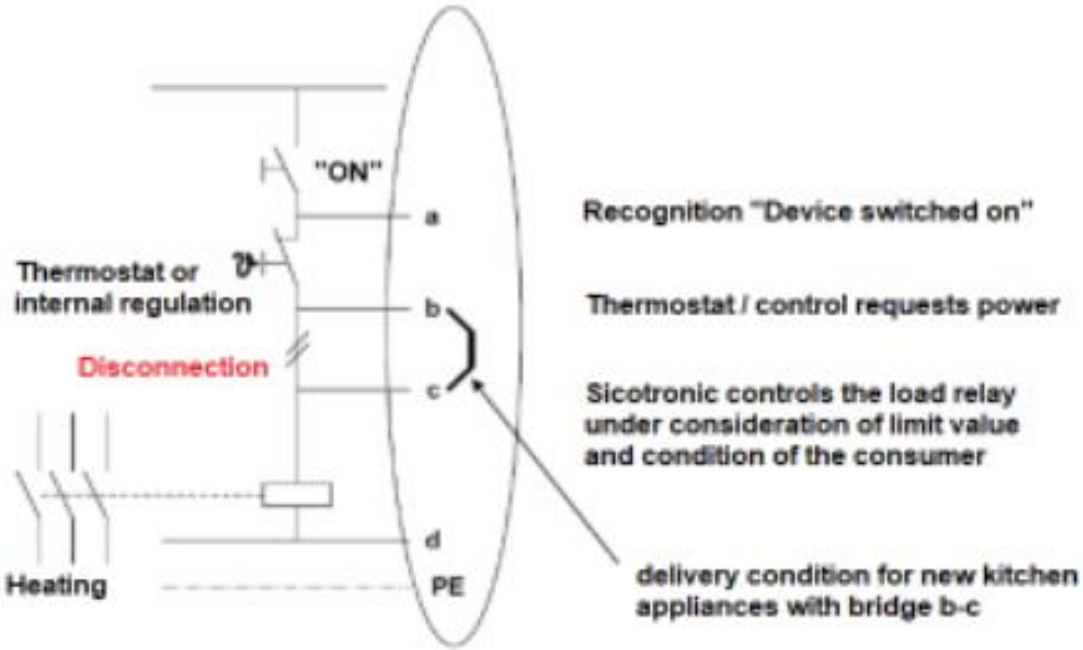
6.4 ENERGY OPTIMIZATION (ACCORDING TO DIN 18875)

The Solid top Hob system is capable of supporting energy optimization in Accordance with DIN 18875.

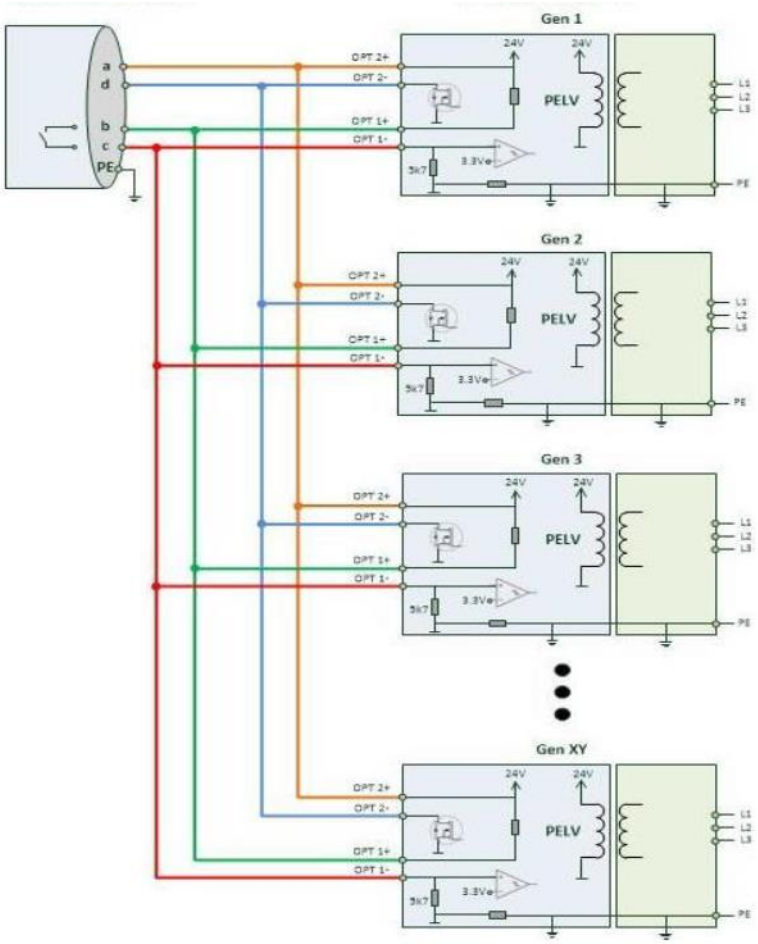
A 4 -pin OPT interface on the generator can be directly connected to a power optimization system (LOA) via a 24V interface module specified in accordance with DIN 18875.

The power can be reduced to the pre-set value which is defined with the parameter “PMG Reduction max”, it will be reduced by a percentage.
The **abcd** signals are connected directly to the generators OPT interface terminals.

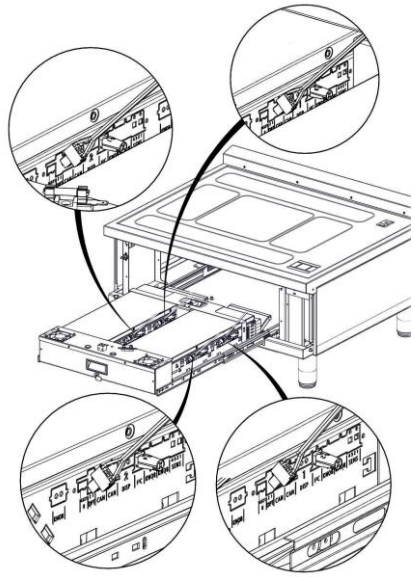




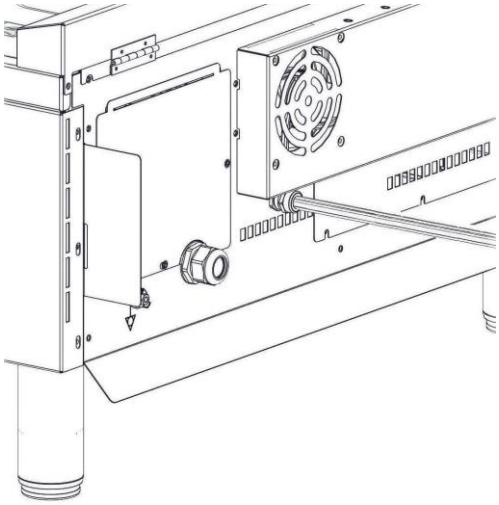
More than one generator can be connected to the same 24V signal module.



For activation the energy optimization over the ABCD-interface, the parameter "**PMG Enable**" needs to be set to "**5**".



4 Pin Opt Interface generator plugs positions shown for ref



Gland nut position shown for ref

Energy optimization kit is an accessory see section 8.1 for further information.
Note This is supplied unwired excluding cables.

6.5 COMMISSIONING

Refer to section 2.0 for operation

Carry out the following operation:

6.5.1 Turn on mains power supply on.

6.5.2 Ensure red neon(s) illuminates,

6.5.3 Ensure LED on Hob Illuminates and begins to flash.

6.5.4 Switch controls to “0”

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

6.5.6 Switch all cooking zones on to position 8

6.4.1 Check that the LEDS on the hob go solid and corresponding digital display on hob illuminates and remains lit. This indicates that “Pan detection” feature is working.

6.5.7 Repeat on all different cooking zones

6.5.8 Leave pots to heat up until water boils and switch controls down to maintain simmer.

6.5.9 Switch controls off.

6.6 INSTRUCTION TO USER

6.6.1 After installation and commissioning have been completed, please hand the user instructions to the user, and provide the required training to ensure that the person/s responsible understands the instructions regarding the correct operation and cleaning of the appliance.

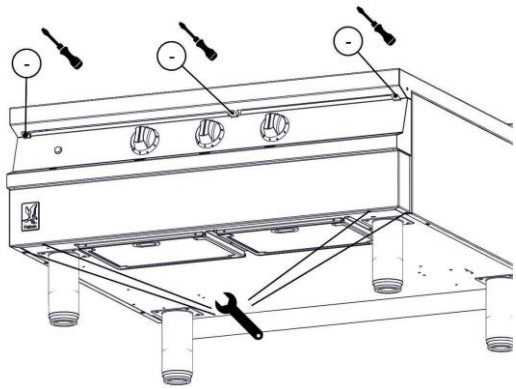
PLEASE FILL OUT THE INFORMATION TABLE ON THE FRONT COVER AFTER COMMISSIONING

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

7.0 SERVICING

7.1 CONTROL PANEL REMOVAL

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



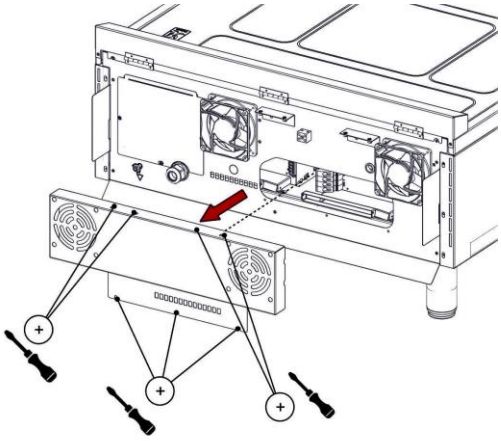
7.1.1

7.1.1 Remove fixings at top control panel and lower control panel

7.1.2 When replacing panel, take care not to trap any connecting wires. Replace shake proof washers below fixings.

7.2 REAR FAN COVER REMOVAL

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

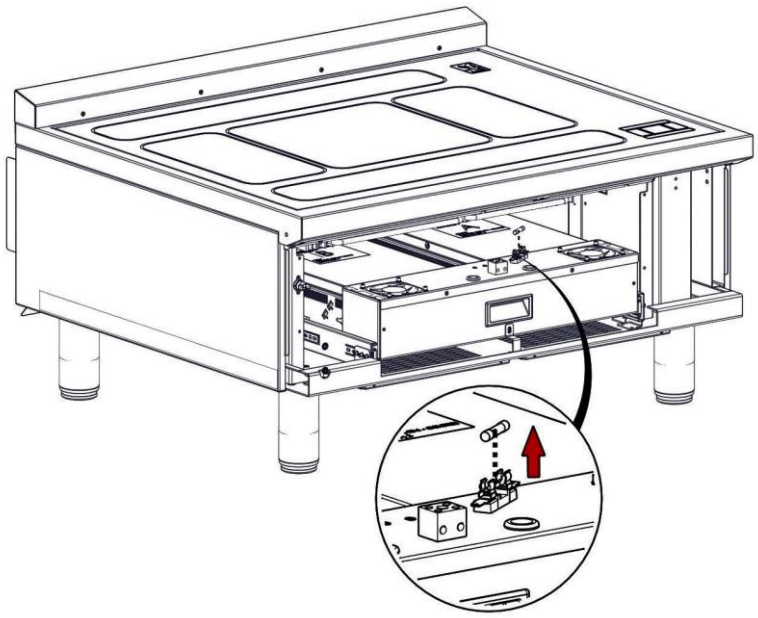


7.2.1

7.2.1 To remove undo screws on the rear fan cover to release panel.

7.3 FUSE REMOVAL

7.3.1 Remove control panel as detailed in section 7.1

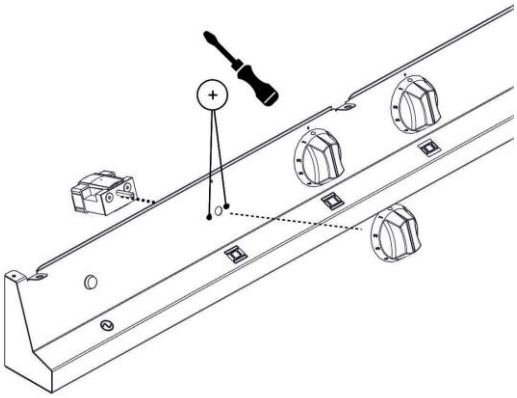


7.3.2

7.3.2 Remove fuse

7.4 CONTROL SWITCHES REMOVAL

7.4.1 Remove control panel as detailed in Section 7.1.



7.4.2

7.4.2 Remove switch connections and note wire arrangement. Pull off control knob. Undo fixings to release switch.

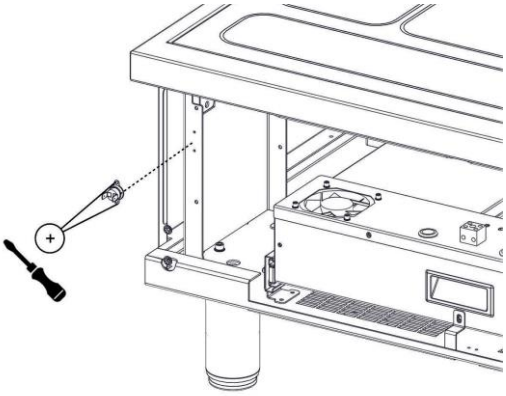
7.4.3 Fit replacement switch, ensuring that shake proof washers are fitted below the fixings

7.5 HOB COOLING THERMOSTAT REMOVAL

7.5.1 The hob chamber temperature is controlled with a thermostat, the thermostat is self-resetting. It is located on the front left hand coil support.

7.5.2 Remove control panel as detailed in section 7.1

7.5.3 Disconnect leads from thermostat



7.5.4

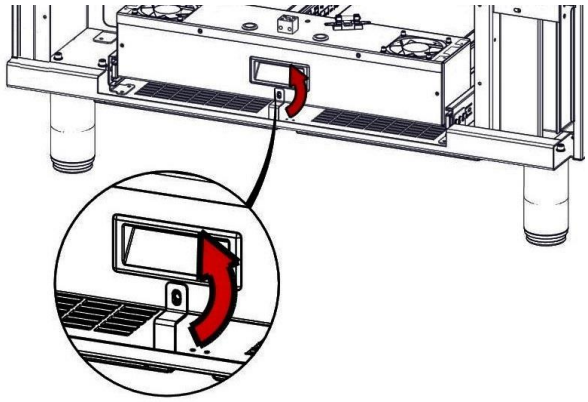
7.5.4 To remove undo two screws on the flanged collar and release.

7.5.5 When re-fitting ensure all electrical connections to be restored as detailed in wiring diagram.

7.6 FRONT COOLING FAN REMOVAL

7.6.1 Remove control panel as detailed in section in 7.1

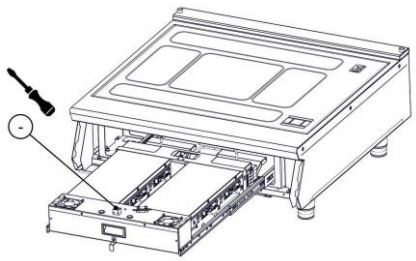
7.6.2 Disconnect generator power cables as detailed in section 7.8



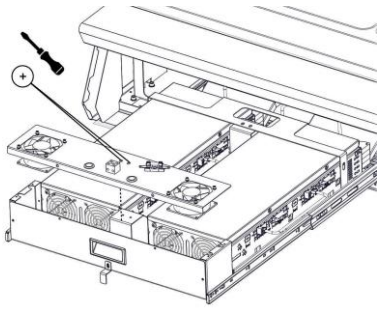
7.6.3

7.6.3 Rotate catch on generator tray to enable tray to slide out.

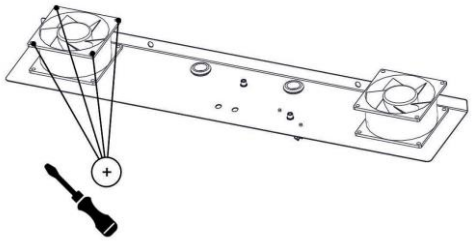
7.6.4 Gently slide out generator tray ensuring not to snag any cabling within the unit.



7.6.5



7.6.6



7.6.7

7.6.5 Disconnect relevant fan leads from terminal block

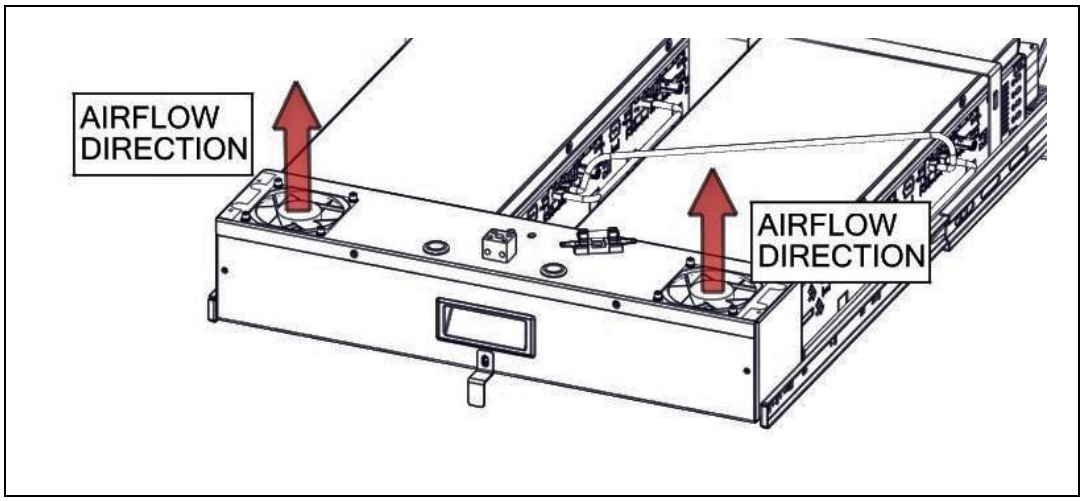
7.6.6 Undo four screws on fan tray to release to tray

7.6.7 Rotate tray and undo screws on relevant fan

7.6.8 When re-fitting ensure all electrical connections are restored as detailed in wiring diagram.

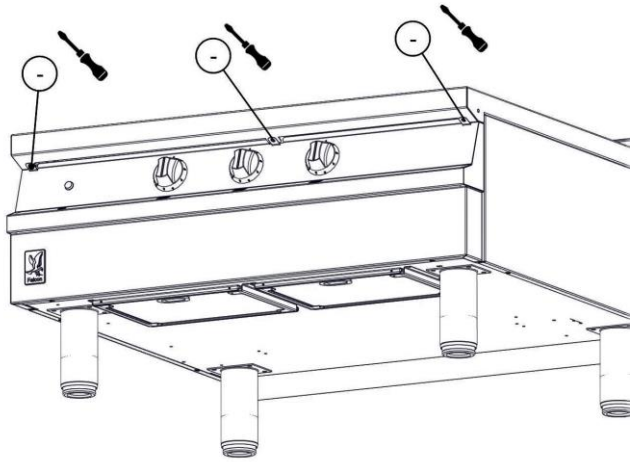
7.6.9 When re-fitting ensure all electrical connections are restored as detailed in wiring diagram.

Note: Two fans at front of appliance induce cold air from outside of the appliance.



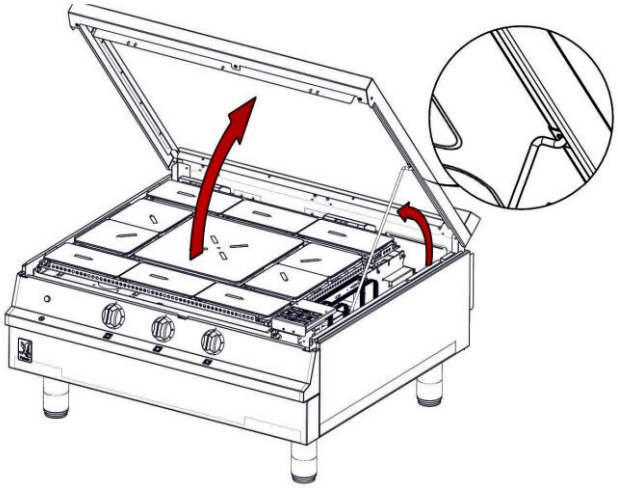
7.7 RELEASE & OPEN HOB

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



7.7.1

7.7.1 Remove fixings at top control panel



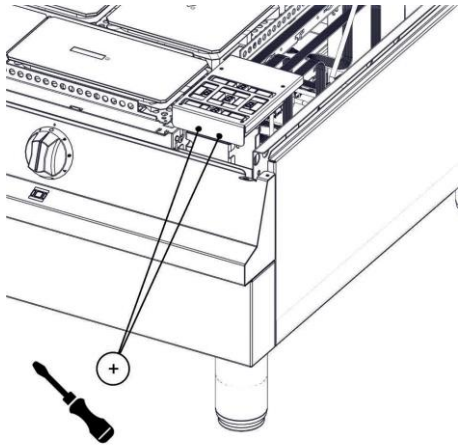
7.7.2

7.7.2 Tilt hob up and lift hob stay into position. Insert cranked end into slot on underside of hob.as shown above. Ensure stay is secure before work is carried out.

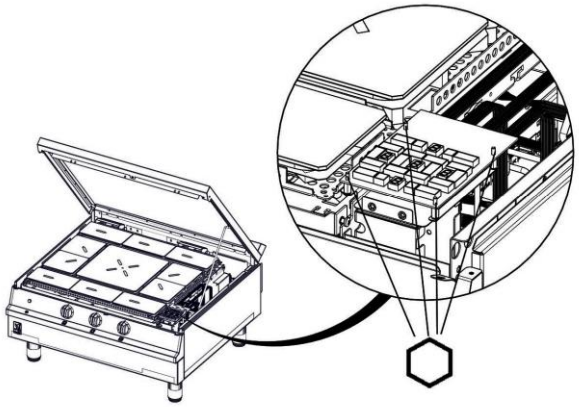
7.8 LED DIGITAL DISPLAY PCB REPLACEMENT

7.8.1 Open Hob as detailed in section 7.7

7.8.2 Un-do two screws on LED circuit board guard.



7.8.2



7.8.3

7.8.3 Using a 5.5mm Socket un-do four plastic nuts on LED circuit board.

7.8.4 Un-plug all display cables from rear of board.

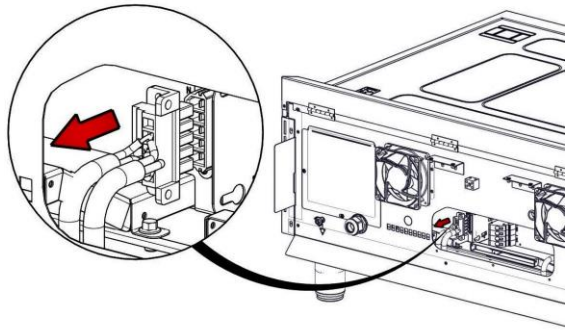
7.8.5 When re-fitting ensure all cable connections are restored as detailed in the wiring diagram.

7.9 DISCONECT GENERATOR POWER CABLES

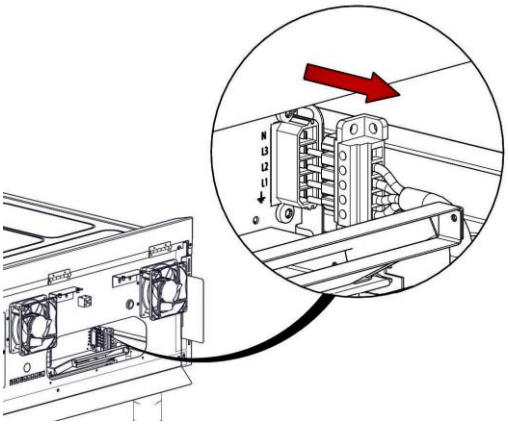
BEFORE ATTEMPTING ANY MAINTENANCE, ISOLATE THE APPLIANCE AT THE MAINS SWITCH AND TAKE STEPS TO ENSURE THAT IT IS NOT INADVERTENTLY SWITCHED ON.

7.9.1 Remove rear fan cover as detailed in section 7.2

7.9.2 Disconnect generator power leads from both generators.



7.9.2



7.9.2

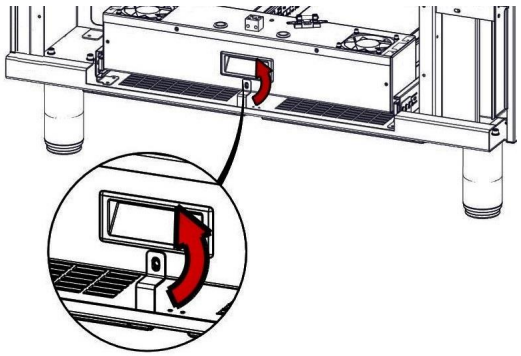
7.10 DISCONECT COIL POWER CABLES

7.10.1 Remove control panels as detailed in section 7.1

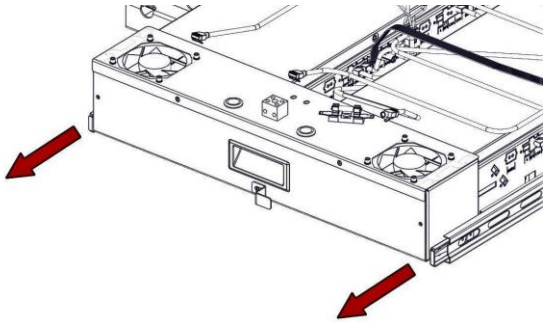
7.10.2 Remove rear fan cover as detailed in section 7.2

7.10.3 Disconnect generator power cables as detailed in section 7.9

7.10.4 Rotate catch on generator tray to enable tray to slide out.



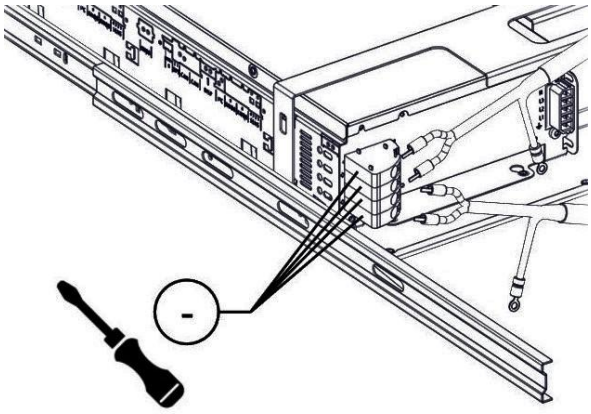
7.10.3



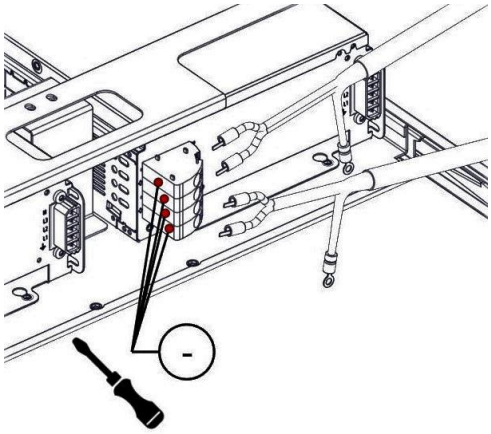
7.10.4

7.10.5 Gently slide out generator tray ensuring not to snag any cabling within the unit.

7.10.6 Disconnect coil power cable and screen from each generator



7.10.6 (Generator A shown)



7.10.6 (Generator B shown)

7.10.7 When re-fitting ensure all electrical connections are restored as detailed in the wiring diagram.

7.11 GENERATOR REMOVAL

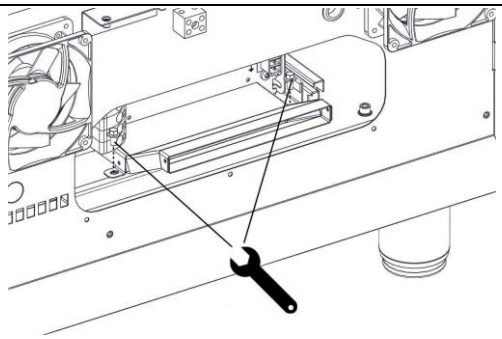
BEFORE ATTEMPTING ANY MAINTENANCE, ISOLATE THE APPLIANCE AT THE MAINS SWITCH AND TAKE STEPS TO ENSURE THAT IT IS NOT INADVERTENTLY SWITCHED ON.

7.11.1 Remove control panel as detailed in section 7.1

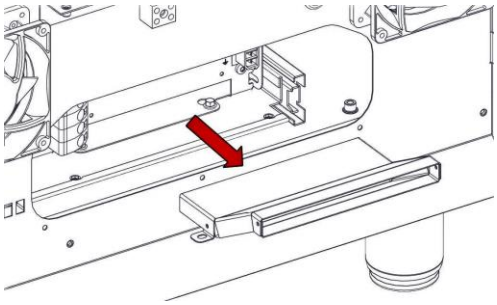
7.11.2 Release and open hob as detailed in section 7.7.

7.11.3 Disconnect relevant generator power cables as detailed section 7.9

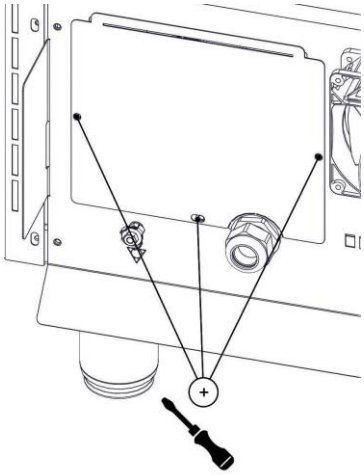
7.11.4 Un-do screws on access panel and release relevant generator exhaust ducts from generator tray



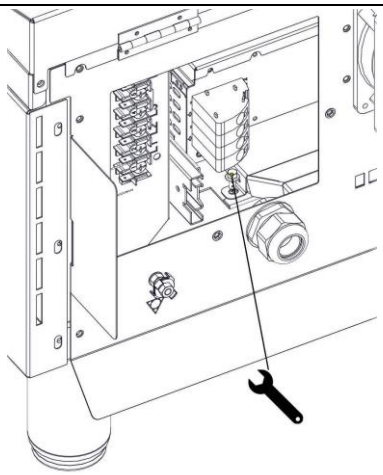
7.11.4 (Generator B exhaust duct)



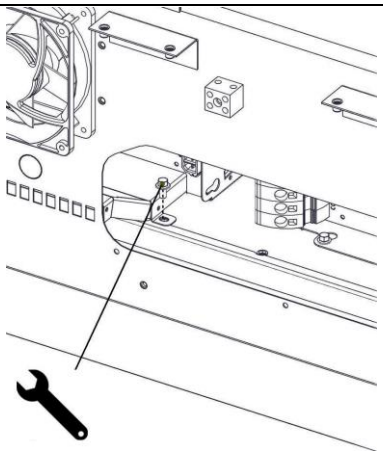
7.11.4 (Generator B exhaust duct)



7.11.4



7.11.4 (Generator A exhaust duct)

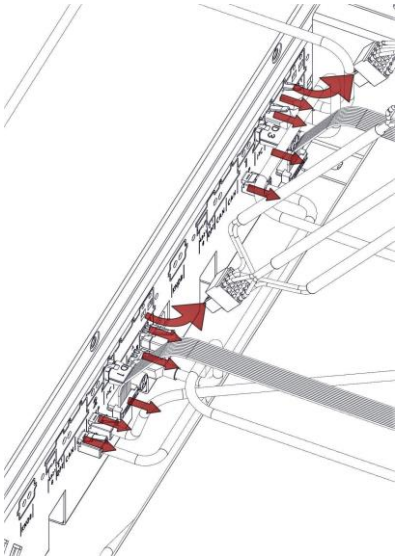


7.11.4 (Generator A exhaust duct)

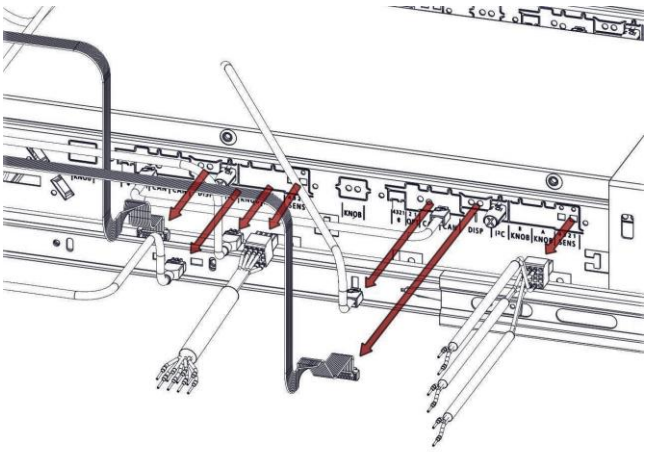
7.11.5 Disconnect relevant earth cable from relevant generator to coil carrier supports.

7.11.6 Disconnect relevant coil power cables as detailed in section 7.10

7.11.7 Un-plug relevant data & sensor cables from relevant generator

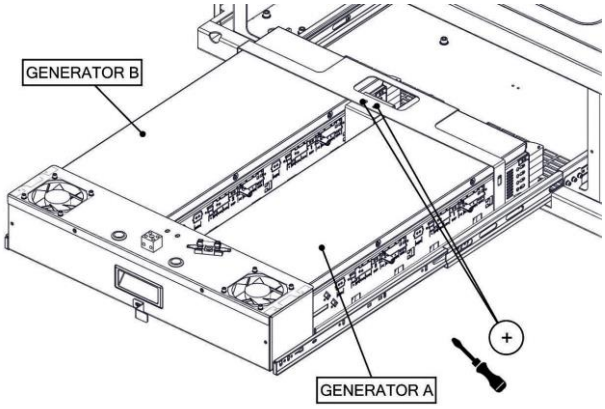


7.11.5 (Generator B shown)

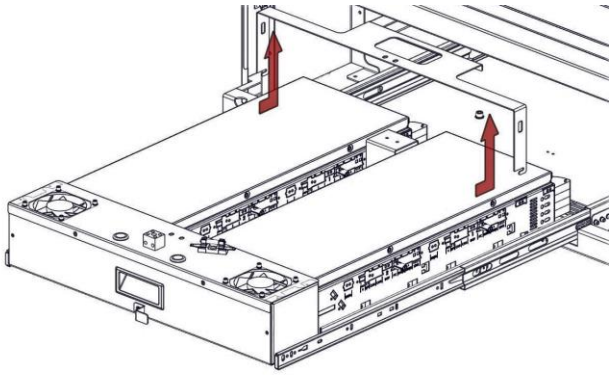


7.11.5 (Generator A shown)

7.11.8 Un-do two screws on fixing strap



7.11.8



7.11.9

7.11.9 Push back fixing strap and pull up to release (**Note**: fixing strap is hooked into generator tray).

7.11.10 Tilt Generator up from rear and lift from tray.

7.11.11 When re-fitting ensure all electrical connections & memory sticks are restored as detailed in the wiring diagram.

7.12 MEMORY STICK REMOVAL

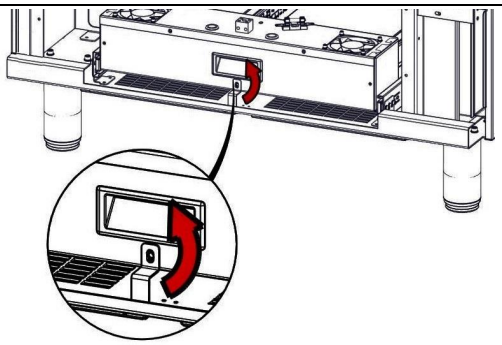
Generators have been fitted with external Memory sticks, this contains specific operating parameters for the appliance.

7.12.1 Remove control panels as detailed in section 7.1

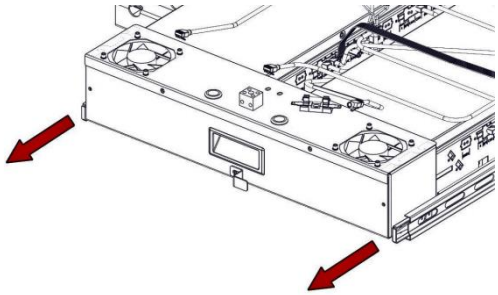
7.12.2 Disconnect generator power cables as detailed in section 7.9

7.12.3 Rotate catch on generator tray.

7.12.4 Gently slide out generator tray ensuring not to snag any cabling within the unit

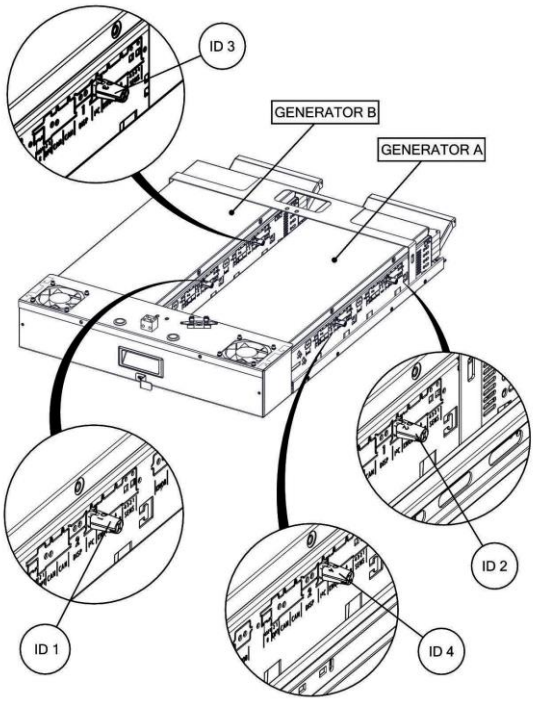


7.12.3

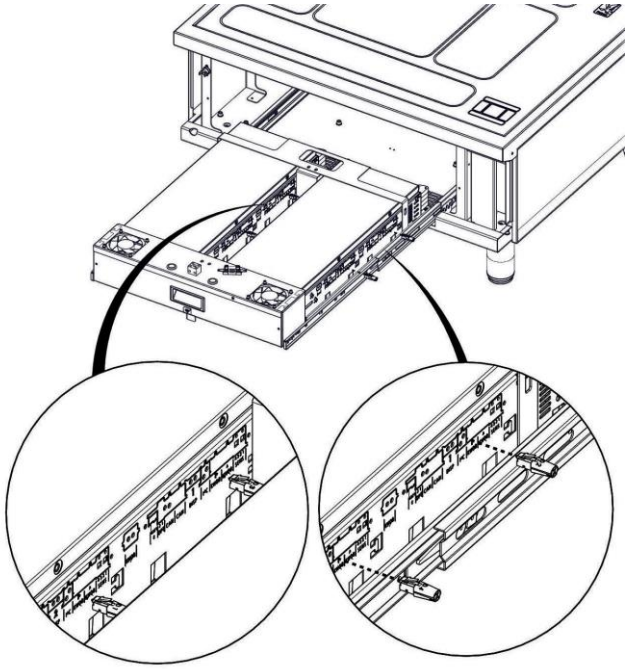


7.12.4

7.12.5 Un plug memory stick (see below image of memory stick locations for ref)



7.12.5



7.12.5

7.12.6 When re-fitting ensure all electrical connections & memory sticks are restored as detailed in the wiring diagram.

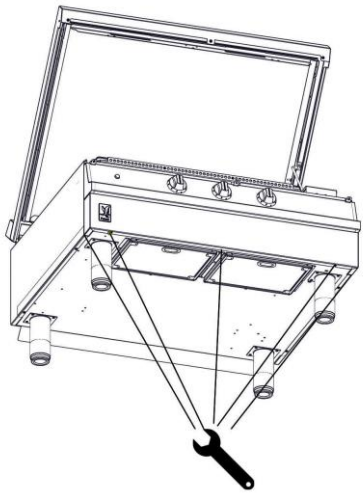
Note: When turning on the appliance the parameters are loaded from the memory stick to the generator.

7.13 INDUCTION HEATER COILS REMOVAL

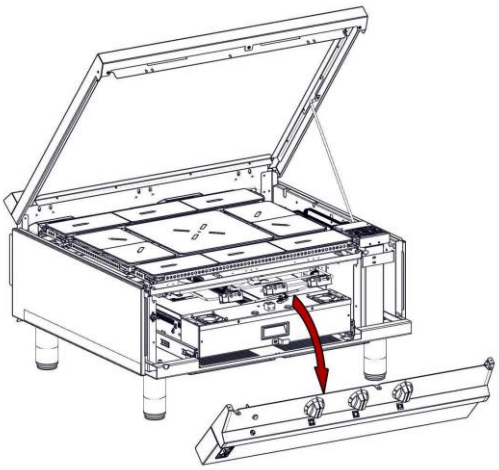
BEFORE ATTEMPTING ANY MAINTENANCE, ISOLATE THE APPLIANCE AT THE MAINS SWITCH AND TAKE STEPS TO ENSURE THAT IT IS NOT INADVERTENTLY SWITCHED ON.

7.13.1 Release and open hob as detailed section 7.7.

7.13.2 Carefully relocate control panel below the unit without disconnecting wiring.



7.13.2

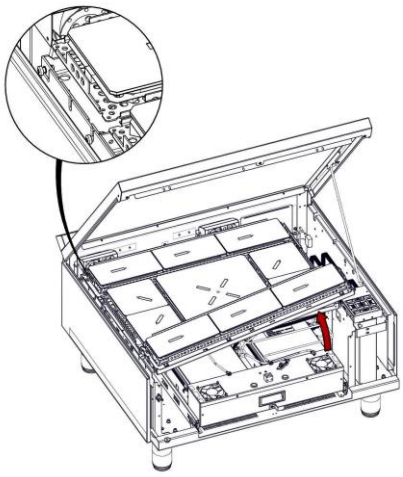


7.13.2

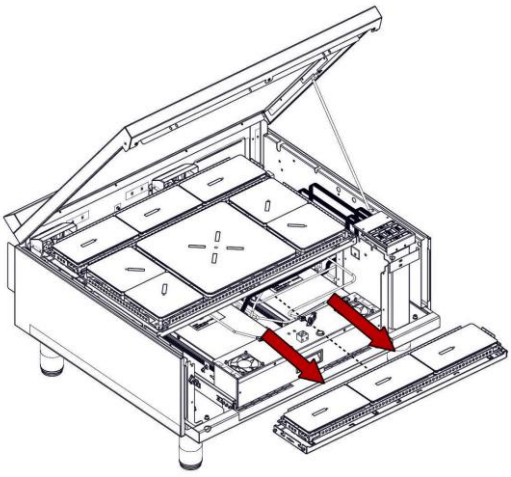
7.13.3 Disconnect relevant coil power wires as detailed in section 7.10

7.13.4 Disconnect relevant earth wires from coil supports

7.13.5 Whilst feeding sensor and power coil cables lift relevant coil carrier from unit



7.13.5



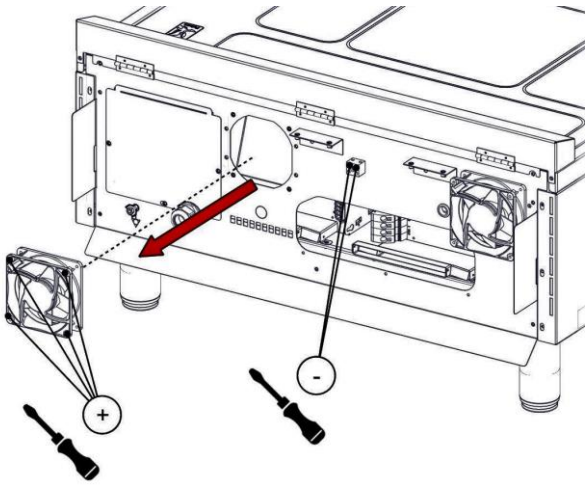
7.13.5

7.13.6 When re-fitting ensure all electrical connections are restored as detailed in the wiring diagram.-

7.14 REAR COOLING FAN REMOVAL

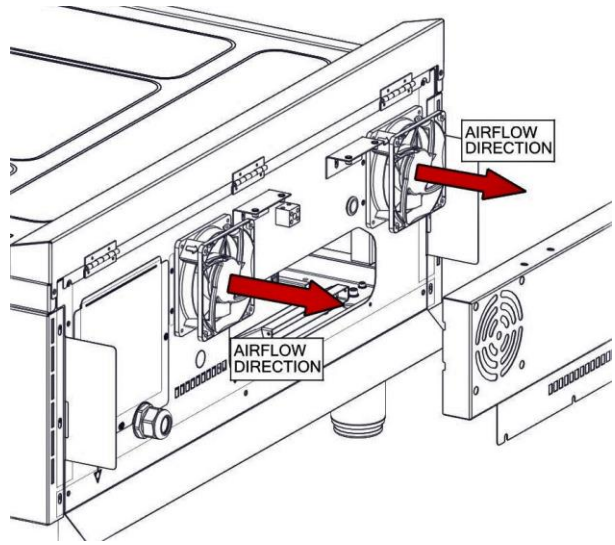
7.14.1 Remove fan rear cover as per section 7.2

7.14.2 Disconnect relevant fan leads from terminal block and undo four screws on fan to release.



7.14.2

Note: Two fans extract the hot air from inside the appliance.



7.14.3 When re-fitting ensure all electrical connections are restored as detailed in the wiring diagram.

7.15 CAPICTOR REMOVAL

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

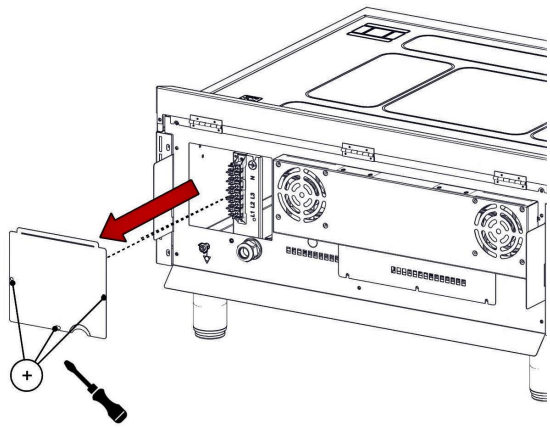
WARNING: UNIT IS FITTED WITH A CAPACITOR

BEFORE REMOVING ANY LINKS FROM THE MAINS TERMINAL OR DISCONNECTING THE MAINS LEADS, ENSURE THE CAPACITOR IS DISCHARGED OF ANY STORED VOLTAGE.

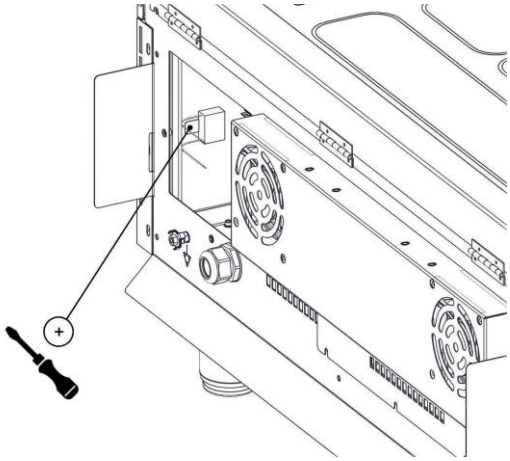
THIS CAN BE ACHIVED BY BRIDGING THE LIVE TERMINALS OF THE MAINS CONNECTOR WITH THE EARTH LEAD THAY SHALL BE CONNECTED TO THE APPLIANCE.

7.15.1 Un-fasten screws on rear terminal plate.

7.15.2 Un-plug capacitor leads from terminal block



7.15.1



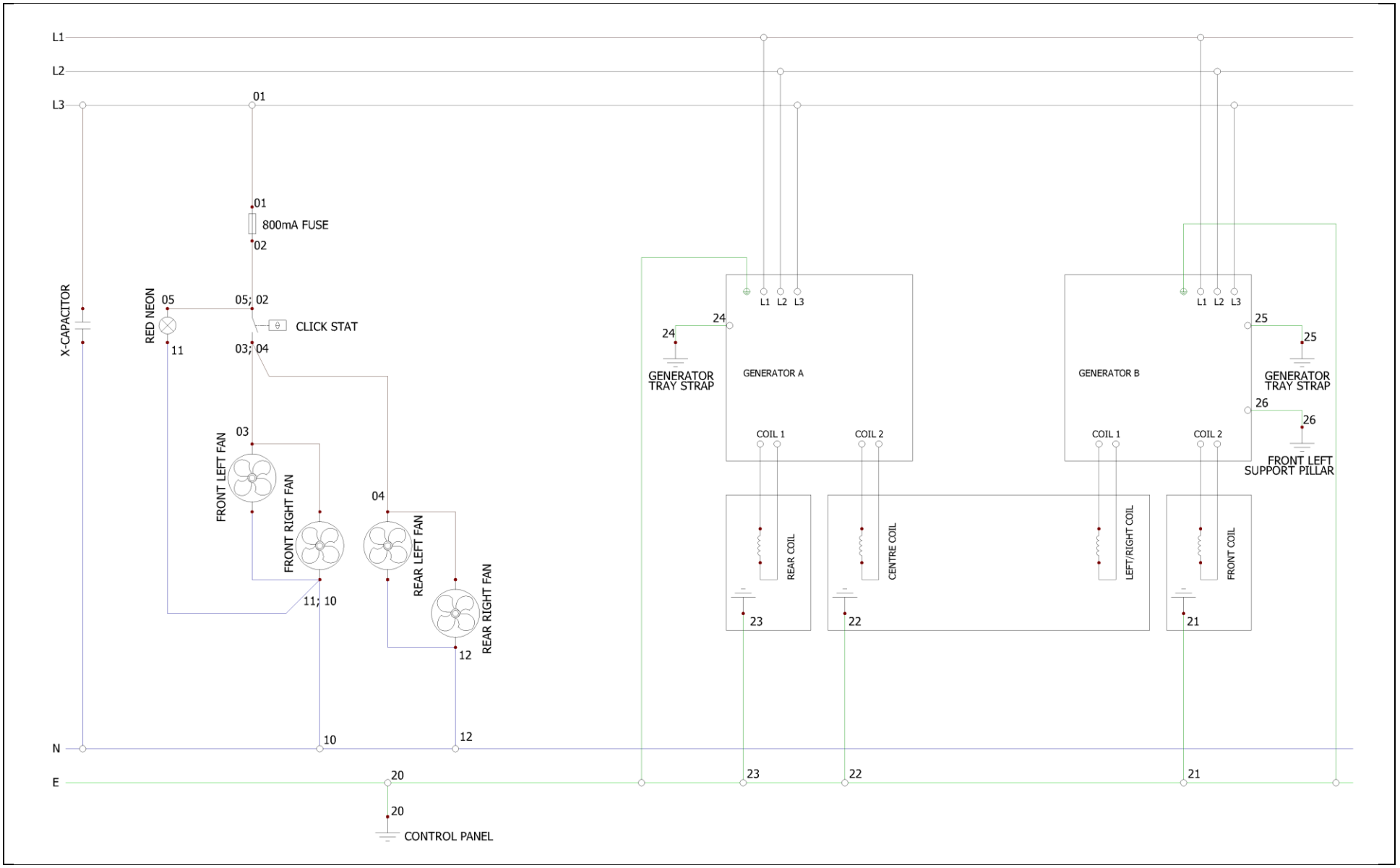
7.15.3

7.15.3 Un-fasten screw on capacitor mounting plate to release

7.15.4 When re-fitting ensure all electrical connections are restored as per detailed in wiring diagram.

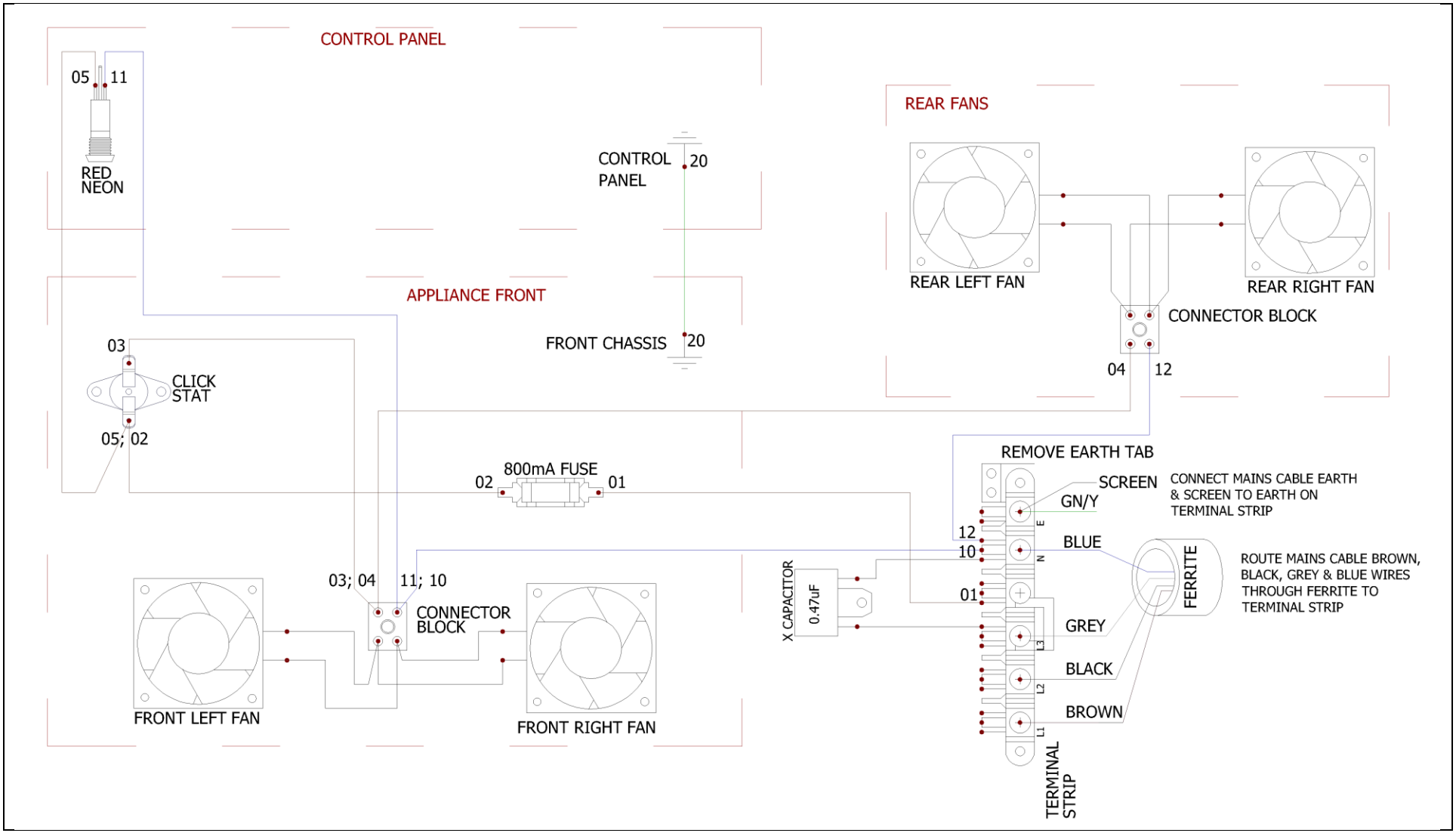
7.16 CIRCUIT DIAGRAMS

7.16.1 E3907I Circuit diagram

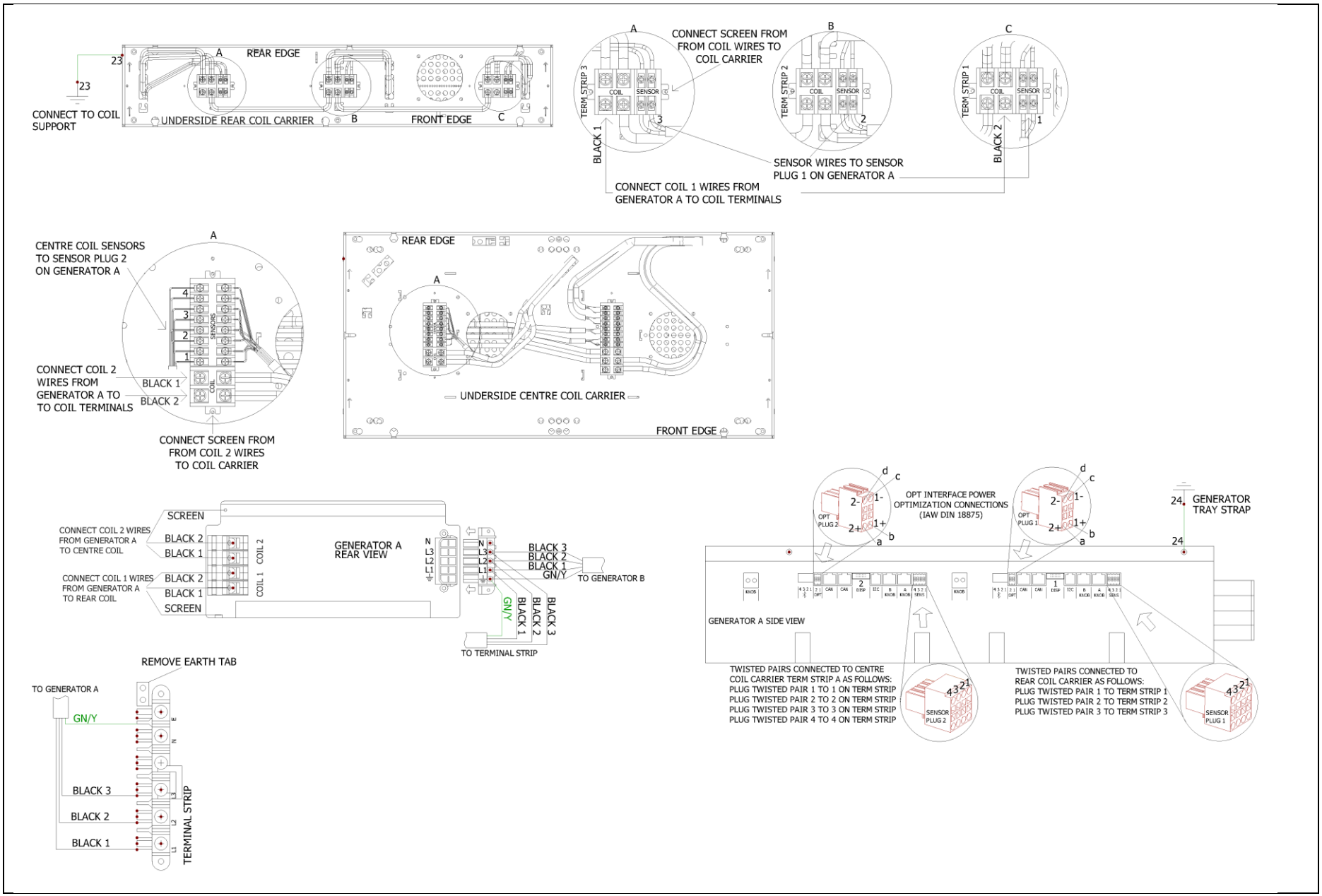


7.17 WIRING DIAGRAMS

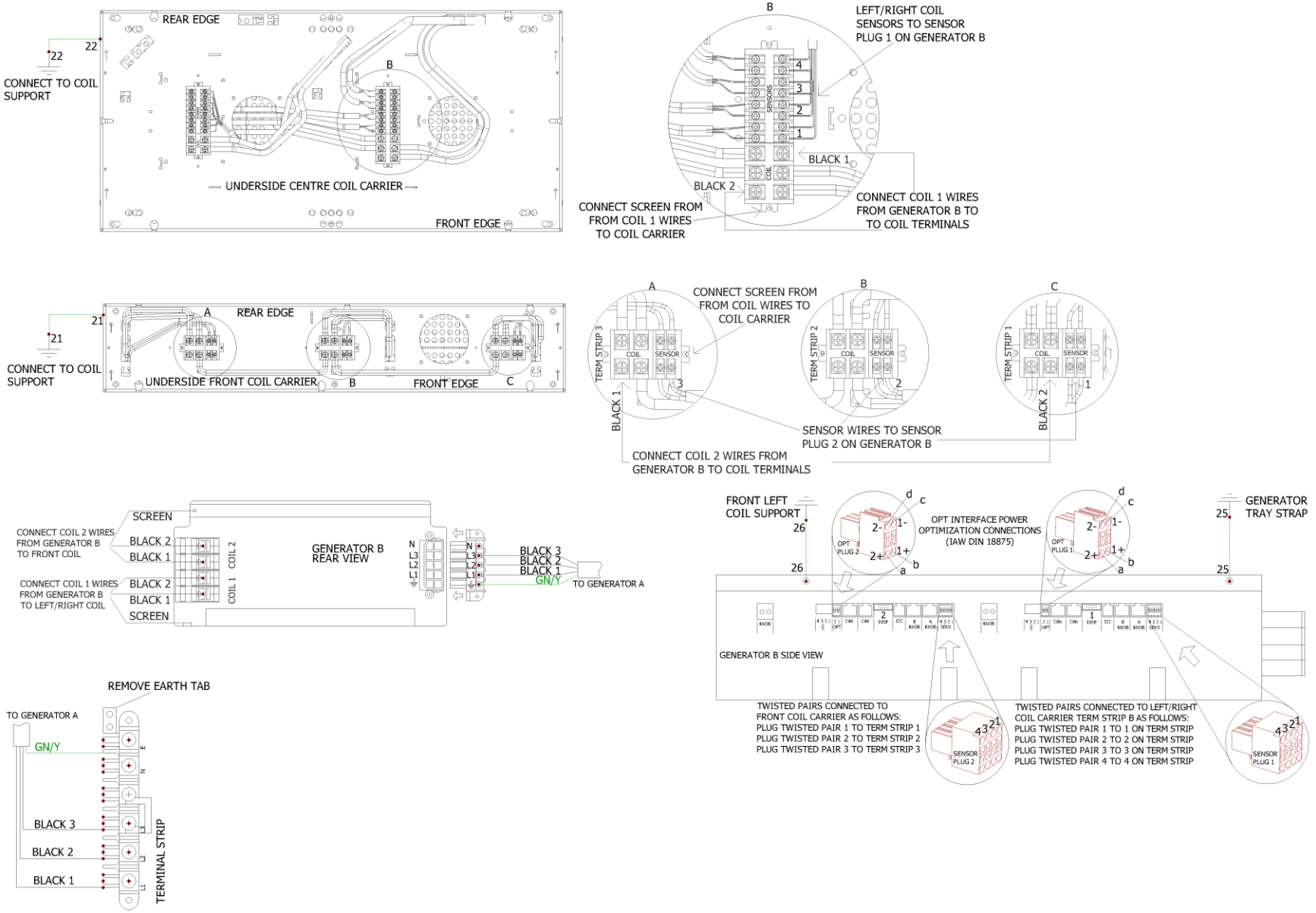
7.17.1 E3907i Fan & neon wiring diagram



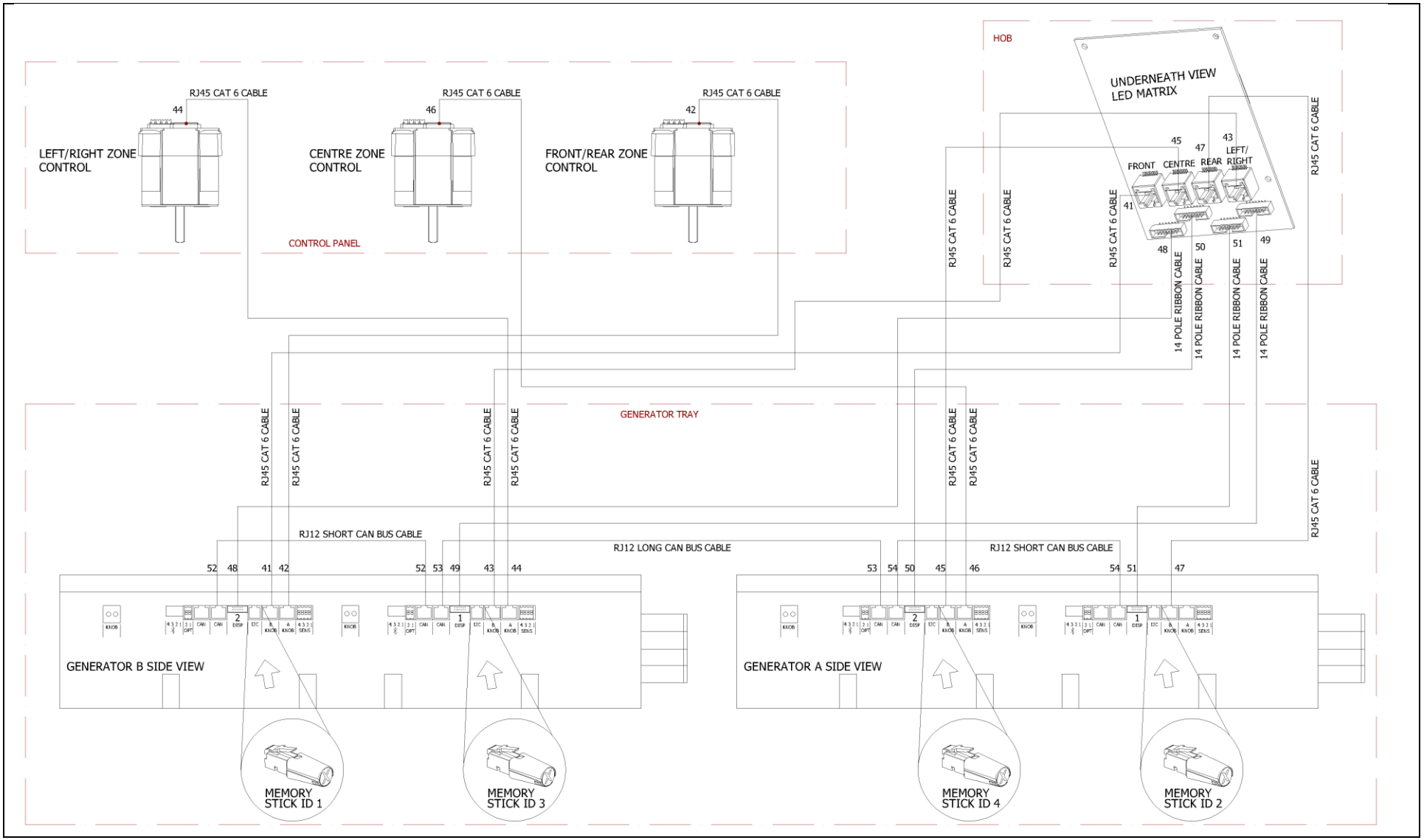
7.17.2 E3907i Generator A diagram



7.17.3 E3907i Generator B diagram

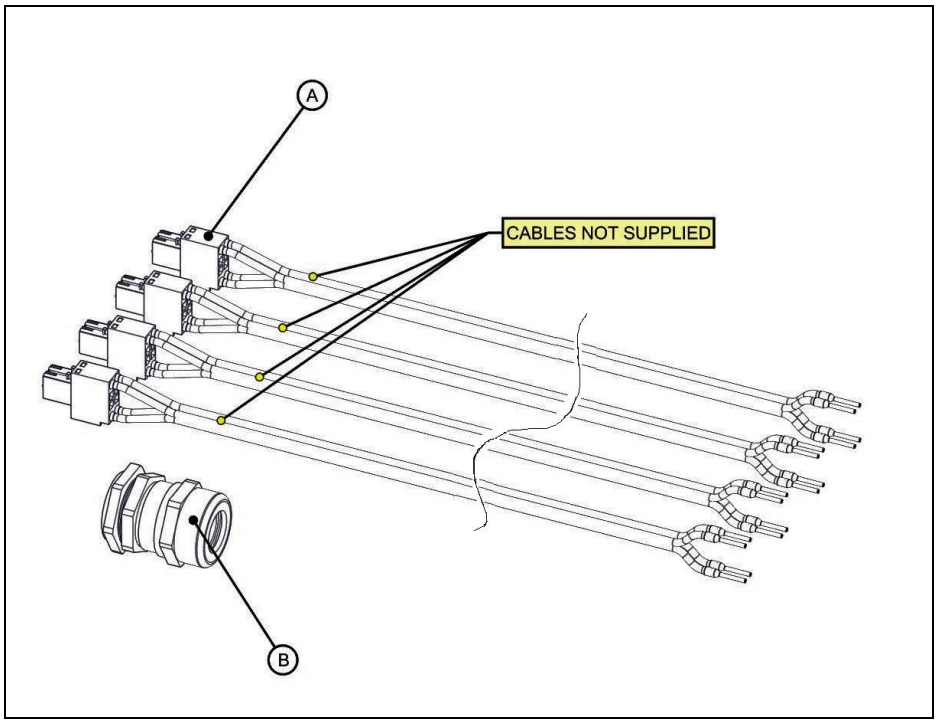


7.17.4 E3907i Control and data wiring diagram



8.0 ACCESSORIES

8.1 ENERGY OPTIMIZATION KIT (DIN 18875)



9.0 FAULT FINDING

9.1 ERROR CODES

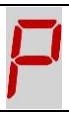
9.1.1 Most faults can be rectified by simply switching unit off for 10 seconds. After this time, turn power back on at mains supply. If fault continues to occur after such action then please refer to the table. This will provide a solution to rectify the condition.

ERROR CODE	DESCRIPTION	POSSIBLE CAUSE OF ERROR	REMEDY
	Pan not detected	Wrong pot size, Wrong pot grade of material.	• Put the wok / pan on the cooking zone. • Use a bigger pan. • Use suitable Induction pans. • Use suitable Induction pans.
E02	Coil power is too strong		• Use suitable Induction pans. • Call engineer
E03	The maximum device temperature is exceeded.	Air supply to appliance is restricted	• Let the appliance cool down. • Check air filters are clean and air ducts are clear of any obstructions.
E04	Empty cooking protection is active.	Empty pans	• Turn knob to zero position. • Remove empty pans from hob. • Allow hob to cool down.
E05	Fault in cooking level specification		• Vary the knob settings to to check wiring. operation.
E06	Expiry of the permitted hours of operation		• Call engineer
E07	IGBT-temperature sensor – error		• Call engineer
E08	Device has excessive temperature	Air supply to appliance is restricted Ambient temperature is too high. Overload of cooktop or empty boiled cookware	• Let the appliance cool down. • Check air filters are clean and air ducts are clear of any obstructions. • Reduce number of pans on hob.
E09	The hob temperature from the pan detection is too hot	Air supply to appliance is restricted. Overload of cooktop or empty boiled cookware.	• Let the appliance cool down.
E10	power supply under voltage (<180VAC)		• Check the mains fuse • Ensure stable power supply

ERROR CODE	DESCRIPTION	POSSIBLE CAUSE OF ERROR	• REMEDY
E11	Communication error	Error/interruption of data bus	• Call engineer
E12	Hob excessive temperature		• Reduce the cooking level • Switch of appliance and let the appliance cool down. • ControlInduc® pans should not be used in continuous operation.
E13	Fault in temperature measure		• Call engineer
E14			• Call the Engineer to contact the manufacturer.
E15	Mutual interaction of wo cooking fields		• Call engineer
E16			• Call the Engineer to contact the manufacturer.
E17	Current monitoring error		• Call engineer
E18			• Call Engineer to contact manufacturer.
E19	Connection error between coil and generator	Control coil connection Control coil cable for interruption	• Call engineer
E20	Safety shutdown due to discrepancy between security and main processor	No double release / interrupt power supply shortly	• Call engineer
E21	Application sensor gradient survey	Power supply not corresponding to measured temperature change. Verify position of application sensor	• Call engineer
E22	Application sensor connection error	Control connection of external temperature sensor Change configuration of device	• Call engineer

ERROR CODE	DESCRIPTION	POSSIBLE CAUSE OF ERROR	REMEDY
E23	Overload	Check mains voltage Check mains connection Magnetic coupling to others Induction systems reduce	• Call engineer
E31	Application sensor connection error	Check connection of application specific temperature sensor of coil A Change configuration of device	• Call engineer
E32	Application sensor excess temperature	Turn off coil A and let cool-down Change configuration of device	• Call engineer
E33	Connection-error coil temperature sensor	Check wiring of temperature sensor of Coil A Change configuration of device	• Call engineer
E34	Coil excess temperature	Turn off heating area of coil A and let cool-down Change configuration of device	• Call engineer
E41	Application sensor connection error	Check connection of application specific temperature sensor of coil B Change configuration of device	• Call engineer
E42	Application sensor excess temperature	Turn off coil A and let cool-down. Change configuration of device	• Call engineer
E43	Connection-error coil temperature sensor	Check wiring of temperature sensor of Coil B Change configuration of device	• Call engineer
E44	Coil excess temperature	Turn off heating area of coil B and let cool-down. Change configuration of device	• Call engineer

ERROR CODE	DESCRIPTION	POSSIBLE CAUSE OF ERROR	• REMEDY
E50	Coil excess temperature	Turn off customer specific coil and let cool-down. Change configuration of device	• Call engineer
E51	Connection-error coil temperature sensor	Check wiring of temperature sensor of customer-specific coil Change configuration of device	• Call engineer
E52	Pyrometer excess temperature	Turn off induction heating and let cool down. Change configuration of device	• Call engineer
E53	Pyrometer connection error	Check wiring to infrared thermometer. Change configuration of device	• Call engineer
E54	Application plug	Control application-specific plug-system	• Call engineer
E55	Pyrometer gradient control	Power supply not corresponding to measured temperature change Check position of pyrometer Change configuration of device	• Call engineer
E56	Ferrite excess temperature	Change configuration of device	• Turn off device and let cool down. • If problem persists, call engineer
E57	Connection-error ferrite temperature-sensor	Check wiring of temperature sensor. Change configuration of device	• Call engineer
E58	Dynamic in temperature measuring too high	Control contacts of temperature sensor. Change configuration of device.	• Call engineer

ERROR CODE	DESCRIPTION	POSSIBLE CAUSE OF ERROR	• REMEDY
	Protection of restart after disruption of current	Change configuration of device	• Turn knob briefly off and select cooking level again. • Call engineer
	High heat sink temperature	Insufficient air flow to generators	• Switch off cooking zone and allow to cool down. • Clean air filter trap
	Phase failure	Loss of phase on supply. Fuse failure	• Control power supply • Check fuses
	Reduction of performance	Energy optimising active. Phase failure. Overheat control device active.	• Call engineer. • Turn off cooking zone and allow to cool.

FAULT	POSSIBLE CAUSES	REMEDY	USER	*ENG
Unit will not turn ON	No power to unit	Check mains power is connected and turned on	✓	
	Fuse has blown	Check Fuse behind cover panel (see section 7.3) and replace as necessary.		✓
Hob cooking zones will not operate	Switch at off position	Change hob control knob to position 1	✓	
A reduction in performance on hob cooking zones.	Blocked air filter	Clean Air filter (See section 3.1.2)	✓	
	Damaged pot/pan	Replace pot/pan	✓	
Pot/pan slow to heat	Low			
	Poor quality induction pot/pan	Replace with quality induction pot/pan	✓	
	Faulty Induction heater	Call Engineer	✓	

PROBLEM	POSSIBLE CAUSES	REMEDY	USER	*ENG
Food keeps burning	Dial setting too high	Lower dial setting	✓	

***ENG** Service engineer only.

10.0 SPARE PARTS

PART DESCRIPTION
Power neon red
LED digital display pcb
Control panel
Control knob
Knob coding switch
Front hob cooling fan
Fuse
Capacitor
Rear hob cooling fan
Hob cooling thermostat
Generator A
Generator B
Memory Stick ID1
Memory Stick ID2
Memory Stick ID3
Memory Stick ID4
Induction Heater On Carrier (Front or Rear Zone)
Induction Heater On Carrier (Lh + Centre + Rh Zone)
Air Filter
Cable Gland

When ordering spare parts please quote the following:

Model Number
Serial number
Gas type

This information will be found on data plate attached to the appliance
Visit our website for further spares information.

11.0 SERVICE INFORMATION

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

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