SECTION 1 - Switch On

Switch ON (TC Model)

1. Ensure there is an electrical supply to the unit. Power On ⊘ will glow red.

2. Press ⊘ key. Screen illuminates and unit boiler will fill with clean, cold water. The welcome screen will appear followed by main default display.

   ■ See Screens A and B.

   A choice of two alternatives will be made available :-

   Cook ⌣ **and Help Line (?)**

   Screen Defaults to Cook Mode.

Screen A

Screen B

Switch ON (TMS Model)

1. Ensure there is an electrical supply to the unit. Power On ⊘ will glow red.

2. Press ⊘ key. Screen illuminates and unit boiler will fill with clean, cold water. The welcome screen will appear followed by main default display.

   ■ See Screens A and C.

   A choice of three alternatives will be made available:-

   Cook ⌣ **, Program (P),**

   and Help Line (?)

   Screen Defaults to Cook Mode.

Screen C

SECTION 2 - To Pre-heat

Screen 1

Screen 2

1. From Screen B or C, select

   Press ⬅ to confirm.

   ■ Screen 1 will appear.

2. Screen will default to Convection at 150°C with Convection Mode highlighted.

3. Press ⬅ ➡ keys to change mode.

   Three possible modes are available:-

   Convection ⟨⟨⟨

   Steam

   Combination ⟨⟨⟨

   Cooking modes default to the following temperatures -

   Convection 150°C

   Steam 100°C

   Combination 150°C

4. Press ⬇ key to select temperature.

   Temperature is now highlighted.

5. Press ⬅ to decrease or ➡ to increase temperature.

6. Press ⬅ to confirm chosen mode and temperature, the oven will now heat up. Current temperature is displayed on screen in the ACTUAL column. Also for your convenience, the time will be displayed.

   ■ Screen 2 will appear.

7. Press ESC to stop the heating process when desired pre-heat temperature is reached, alarm will bleep 5 times.

   Food(s) may now be loaded into the oven.

SECTION 3 - To Set Timer

1. Pre-heat oven as detailed in Section 2.

2. Open door carefully.

   Place food(s) inside oven.

3. Close door.

4. Set mode and temperature as detailed in Section 2.

   A display similar to Screen 3 will appear.

5. Press ▼ until time symbol

   is highlighted.

6. To set desired cooking time, press ◀ or ▶ to set time. (Screen 4)

7. Press ◀ to start. Time automatically counts down.

   Remaining time will be displayed in the ACTUAL column.

   A display similar to Screen 5 will appear.

   When set time has elapsed, heating process will stop and the alarm will bleep continuously.

8. Press ESC to stop alarm.

SET	🍲	ACTUAL
)))	MODE	)))
150	🌡°C	150
	🕐	
	🖊	
◀ TO START		

Screen 3

SET	🍲	ACTUAL
)))	MODE	)))
150	🌡°C	150
00:05	🕐	
	🖊	
◀ TO START		

Screen 4

SET	🍲	ACTUAL
)))	MODE	)))
150	🌡°C	150
00:05	🕐	00:04
	🖊	
ESC TO STOP		TO MODIFY SETTINGS PRESS ◀

Screen 5

SECTION 4 - Probe Cooking

TC and TMS ovens are fitted with a core temperature probe to ensure that food can be cooked to the exact specification of the Chef.

The probe monitors core temperature during cooking to an accuracy of 1°C.

Oven will stop automatically when selected core temperature is reached.

The probe should always be handled with an oven glove and requires to be cleaned prior to insertion and also after completion of the cooking process.

Insert the clean probe into food and ensure the tip reaches the core of the thickest food section.

SET	🍲	ACTUAL
)))	MODE	
150	🌡°c	150
	🕐	
75	🖊🌡	3
⏎ TO START		TO MODIFY SETTINGS PRESS ⏎

Screen 6

SET	🍲	ACTUAL
)))	MODE	)))
150	🌡°c	150
	🕐	00:02
75	🖊🌡	4
ESC TO STOP		TO MODIFY SETTINGS PRESS ⏎

Screen 7

Refer to chart on Page 16

1. Pre-heat oven to chosen temperature. (Refer to Section 2).

2. Place food product in the oven.

3. Remove probe from protective sheath. Use glove or oven cloth as probe will be extremely hot.

4. Insert probe in to the food product. Ensure the tip of the probe is located in the centre of the food product.

5. Close oven door.

6. Press ⬆ or ⬇ until probe sign is highlighted.

7. Use ⬅ or ➡ to set desired core temperature as displayed in Screen 6.

9. Press ⏎ to commence cooking.

   Screen 7 will now appear.

   Current core temperature can be viewed on screen When pre-set core temperature has been reached, bleeper will sound continuously.

10. Press ESC to stop bleeper.

11. Remove probe from food. Use a glove or oven cloth as probe will be extremely hot.

12. Carefully clean probe using a bacteriacidal wipe and replace into protective sheath.

SECTION 5 - TC/TMS Ovens

Changing Values whilst Cooking

1. Ensure ESC TO STOP is displayed on screen. This signifies oven is on.

2. Press ⬅ and MODE, 🌡°C , 🕐 or ✏ will highlight and flash. (Highlighter defaults to box last set.)

3. Press ⬆ or ⬇ to highlight box which registers value you wish to change.

4. Press ⬅ to decrease or ➡ increase values. Value will now change and can be viewed in SET column.

5. Press ⬅ to confirm when choice is complete. Flashing highlighter will now cease and ESC TO STOP will be highlighted as in Screen 8.

SET	🍲	ACTUAL
)))	MODE	)))
150	🌡°C	150
	🕐	00:02
75	✏	4
ESC TO STOP		TO MODIFY SETTINGS PRESS ⬅

Screen 8

Oven Light(s)

The 6 grid oven has one single light and the 10 grid has two. The light(s) are located at the left hand side of the oven.

Press 🔆 key to switch the lights on.

The lamps will stay on until 🔆 key is pressed to turn the lamps off.

Stopping The Oven

Press ESC to stop the cooking process. The alarm will bleep 5 times.

Screen Contrast

The screen resolution may be controlled by pressing the ◖ key.

Opening the Door

When cooking on Steam or Combi mode, please pay particular attention to safety when opening door.

Open door slowly with due care. Use door as a shield from escaping steam.

Cool Down Facility

The oven temperature may be cooled quickly to a lower temperature by using the cool down facility.

1. Screen display should read ◀ TO START, signifying that oven is off.

   The actual oven temperature will be displayed at RH side (ACTUAL).

2. Open door fully.

   Warning: Please take care if previous mode was steam or combi as hot steam will escape.

3. Use ◀ to set desired temperature. This will be highlighted in LH column.

4. Press fan key ✶ . Current temperature can be viewed in ACTUAL column. When the desired temperature has been reached, alarm will bleep 5 times and fan will stop.
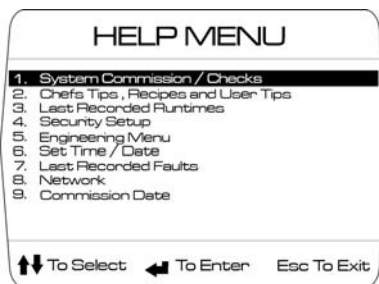
Help Menu ?

Move ➡ to highlight ?

Press ◀ to confirm.

Screen 9 will appear listing several options.

Screen 9

? Chef's Tips/General Guidelines (Option 2)

1. **Chefs Tips** - Ten tips are given over a range of food products.

2. **General Guidelines**

   Always pre-heat the oven before commencing cooking.

   When loading oven with food, keep the door open for as little time as possible to ensure heat retention within the oven cavity.

   When transferring from Convection/Combi modes to Steam Mode, always use the Cool Down facility. NEVER USE STEAM MODE ABOVE 100°C.

The following chart is offered as a guide.

Food Items	State	Core Temp. Range (^{o}C)
Beef	Rare	50 - 55
	Medium - Rare	50 - 60
	Medium	60 - 65
	Medium - Well Done	65 - 75
	Well Done	75 - 85
Lamb	Medium	65 - 75
	Well Done	75 - 85
Chicken, Turkey	Cooked Through	75 - 80
Duck	Cooked Through	70 - 75
Fish	Cooked Through	70 - 75
Gammon	Cooked Through	75 - 80
Goose	Cooked Through	75 - 80
Patés/Terrines	Cooked Through	75 - 80
Pork	Cooked Through	75 - 85
Veal	Medium - Well Done	70 - 75

SECTION 6 - Cleaning the Appliance

Oven Interior

1. Ensure screen reads ◄█ TO START.

2. Cool oven temperature to 50°C. See Cool Down Facility (Page 8).

3. Apply a mild detergent spray cleaner to all internal sections of the oven, i.e. top, base, sides, fan guard, fan, baffle plate, grid supports, grids, glass door, fat filter, door, drip tray, probe and chain.

4. Leave cleaner on sprayed surfaces for time recommended by manufacturer.

5. Set oven to steam mode at 100°C for 10 minutes as detailed in Section 3.

6. Press ◄█ . Oven will steam for 10 minutes. This will aid hygienic removal of food debris and chemical cleaner.

7. Carefully open oven door as detailed on Page 7.

8. Remove grids, grid supports, fat filter and drip tray. Wash by hand in a sink.

9. Use warm water and mild detergent with a soft cloth to wash out interior.

10. Use water hose (if fitted) to spray oven interior with clean cold water. This will thoroughly rinse away any remaining food debris and cleaner.

11. Use a clean, lint-free tea towel to dry all wet areas.

12. Dry all hand washed components thoroughly and re-assemble.

Oven Exterior - Clean these surfaces at regular intervals as necessary.

Fingermarks of a greasy or floury nature may periodically appear on exterior surfaces including the control panel. These can be removed by following this procedure. **Never use excessive water or a scourer**.

Wash with hot, soapy water using a soft cloth.

Rinse away all soapy resdidue using a clean cloth and clean water.

Polish with a dry, lint-free cloth.

Cleaning Recommendations

Falcon recommend that the combi oven be cleaned AT LEAST ONCE A DAY to maintain acceptable hygiene standards.

We do not recommend the use of abrasive cleaning materials such as wire brushes or steel wool scourers on any part of the oven.

The oven has been designed to facilitate cleaning and should not require aggressive detergents if cleaned daily as recommended.

Warning! - This appliance must NEVER be cleaned with a jet of water or be steam cleaned.

Screen 10

Screen 11
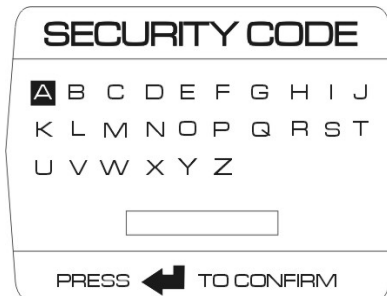
Screen 12

Screen 13

SECTION 7 - Programs (TMS only)

Writing a Program

1. Press ⟨⅙⟩ key.

2. Press ➡ to highlight **P** (Screen 10)

3. Press ⬅ to confirm.

4. Press ➡ to select MODIFY. (Screen 11)

5. Press ⬅ to confirm.

6. Enter security code using arrow keys. After each letter, press ⬅ to confirm and ESC to delete letter (Screen 12).

   Security code must be four letters, default code is C H E F. The commissioning engineer can change this to your personal choice if requested.

7. Ensure NEW is highlighted
   - use ➡ if necessary. (Screen 13)

8. Press ⬅ to confirm.

   Program screen will appear. 75 programs are available

   Program Number is displayed on screen. (Top LH corner)

   Choose programme number by using ⬆ and ⬇ keys. (Screen 14)

9. Press ⬅ to confirm.

   EDIT will now highlight. (Screen 15)

10. Press ⬅ to confirm.

    Actual column reads as Screen 16. i.e. default to Conv. 150°C on Time mode

11. Use ⬆⬇ to select mode, temperature, time and probe. The ⬅ key to increase and ➡ to decrease values.

12. When complete press ⬅ to save stage. Details are now transferred to Stage 1, viewed at LH side of screen.

13. If further stages are required, press ⬇ to highlight Stage 2.

    EDIT will be highlighted. (Screen 15)

14. Repeat Steps 10-12 until all required stages have been written and saved.

15. Press ➡ to highlight SAVE. (Screen 15). Screen 16 appears if any stage is incomplete. Return to Step 14 and complete stages.

16. Press ⬅ to confirm & save program. PROGRAM NAME screen now appears and EDIT is highlighted. (Screen 17)

17. Spell out chosen program name (Maximum 16 letters) by highlighting each letter using the ➡ and ⬅ keys to move left and right. ⬇⬆ keys to move up and down.

    After each letter press ⬅ to confirm.

    Letters chosen appear in name box.

18. When program name is completed, move ➡ to highlight SAVE.

19. Press ⬅ to confirm. Screen appears, listing all written programs.

20. Press ESC once to return to programming Screen 11.

    Screen only shows 11 set programs at any one time.

    Scroll using the ⬇⬆ keys.

Screen 14

Screen 15

Screen 16

Screen 17

Page 11

Pno :DESCRIPTION

01 : Braised Rice
02 : Shortbread Rnds
03 : Baked Jkt Potatoes
04 : Creme Caramel
05 : Yorkshire Puddings
06 : Salmon Supremes
07 : Pavlova
08 : Roast Chicken
09 : Croissants
10 : Roast Leg of Pork

Cook Modify   ↑↓   ESC
                    To Sel TO EXIT

Screen 18

SECURITY CODE

A B C D E F G H I J

K L M N O P Q R S T

U V W X Y Z

★ ★ ★ ★

PRESS ◀— TO CONFIRM

Screen 19

Pno :DESCRIPTION

01 : Braised Rice
02 : New Program
03 : Shortbread Rnds
04 : Baked Jkt Potatoes
05 : Creme Caramel
06 : Yorkshire Puddings
07 : Salmon Supremes
08 : Pavlova
09 : Roast Chicken
10 : Croissants

Edit New Insert Delete   ↑↓   ESC
                          To Sel TO EXIT

Screen 20

Pno :DESCRIPTION

01 : Braised Rice
02 : New Program
03 : Shortbread Rnds
04 : Baked Jkt Potatoes
05 : Creme Caramel
06 : Yorkshire Puddings
07 : Salmon Supremes
08 : Pavlova
09 : Roast Chicken
10 : Croissants

Edit New Insert Delete   ↑↓   ESC
                          To Sel TO EXIT

Screen 21

Deleting A Program

1. Press ⌀ key.

2. Press ➡ to highlight ▮P▮ .

3. Press ◀— to confirm. Program No. and DESCRIPTION Screen 18 will appear.

4. Press ➡ to select MODIFY.

5. Press ◀— to confirm.

   SECURITY Screen 19 appears.

6. Enter personal security code as detailed in Section 7 - Writing A Program.

   Program No. and DESCRIPTION screen will re-appear.

7. Press ⬇ to highlight program requiring deletion.

8. Move ➡ key to highlight DEL (Screen 20).

9. Press ◀— to confirm.
   Program will be deleted from screen.

To INSERT

This facility allows the Chef to write a program and insert it within a Program List location. See Screen 21.

Press ⬇ key to select Program 2.

Program 2 - SHORTBREAD RNDS
              is highlighted.

Move ➡ to highlight INSERT.

Press ◀— to confirm.

When inserted, the new program shall appear as Program 2.

SHORTBREAD RNDS will be renamed as Program 3.

Deleting a Stage

When a program has been written and you wish to delete a stage. If already in Programming Screen, go to Stage 8.

1. Press (⅙) key.

2. Press ➡ to highlight [P] .

3. Press ⬅ to confirm.

   Screen will display program number(s) and corresponding name(s).

4. Press ⬇ . Highlight program to be modified.

5. Press ➡ to highlight modify. (Screen 22)

6. Press ⬅ to confirm.
   SECURITY CODE screen appears.

7. Enter code as detailed in Section 7 - WRITING A PROGRAM. Program No. and description screens will appear with EDIT highlighted. (Screen 23)

8. Press ⬅ to confirm.

9. Ensure EDIT is highlighted. (Screen 24)

10. Press ➡ to select DELETE.

11. Press ⬇⬆ to select one of six stages to be deleted.

12. Press ⬅ to confirm.

    Selected stage will be deleted. Remaining stages will be presented in numerical order.

13. Press ⬅ to highlight SAVE.

14. Press ⬅ to confirm.

    Program Name screen will appear.

Pno :DESCRIPTION

01 : Braised Rice	
02 : Shortbread Rnds	
03 : Baked Jkt Potatoes	
04 : Creme Caramel	
05 : Yorkshire Puddings	
06 : Salmon Supremes	
07 : Pavlova	
08 : Roast Chicken	
09 : Croissants	
10 : Roast Leg of Pork	

Cook Modify   ↑↓ To Sel   ESC TO EXIT

Screen 22

Pno :DESCRIPTION

01 : Braised Rice	
02 : Shortbread Rnds	
03 : Baked Jkt Potatoes	
04 : Creme Caramel	
05 : Yorkshire Puddings	
06 : Salmon Supremes	
07 : Pavlova	
08 : Roast Chicken	
09 : Croissants	
10 : Roast Leg of Pork	

Edit New Insert Delete   ↑↓ To Sel   ESC TO EXIT

Screen 23

P11   ACTUAL

MODE	🌡	⏱	✎	MODE	
1	175	00:12		🌡	
2	185	00:03		⏱	
3				✎	
4					
5					
6					

Edit Save Delete   ESC TO EXIT

Screen 24

15. Press ➡ to highlight SAVE.

16. Press ◀ to confirm.

17. Press ESC to return to Programming Screen 22

Using A Program (TMS only)

1. Press ⌁ .

2. Press ➡ to highlight **P** .

3. Press ◀ to confirm. Screen displays program no.(s) and corresponding name(s) as shown in Screen 25.

4. Use ⬇⬆ to select program choice.

5. Ensure COOK is highlighted by using

6. Press ◀ to confirm.

   Program chosen now appears on screen.
   ◀ TO START is highlighted. (Screen 26).

   Note

   Oven requires to be pre-heated before food(s) can be loaded.

7. Open door and place food in oven.

8. Press ◀ to start program.

   ESC TO STOP is now highlighted.

Stopping A Program Whilst Running

Press ESC.

Follow on-screen instructions.

i.e. ESC - NO (program continues)

   ◀ - YES (program ends)

Screen 25
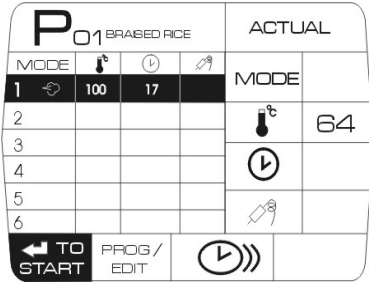
Screen 26

Screen 27

Page 14
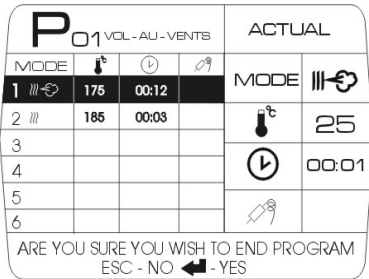
Changing a Program Temporarily Whilst Running

A program may be changed whilst running by the following:

1. Press ◀.

2. Press ▼▲ to highlight mode, temperature, time or probe.

3. Press ◀ ▶ to change values as required.

4. Press ◀ to confirm changes.

Program will now run on amended value.

When program is complete, the original values are retained.
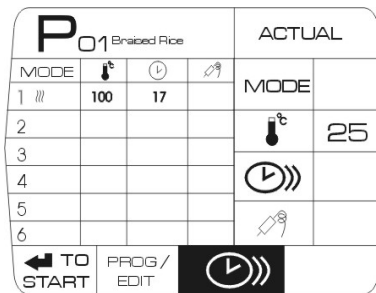
Screen 28

Flexitime

When food product(s) are placed within a pre-heated oven, the food temperature will reduce the oven temperature.

Oven temperature reduction is dependent upon size and temperature of load.

The TMS flexitime function is designed to take the temperature reduction into account. This will increase the cooking duration if a larger load is placed in the oven. By pressing the flexitime function, the time differential is calculated by the software.

i.e. Program 1 is written for a 1/1 gastronorm tray of braised rice. If Chef requires to prepare 5 x 1/1 trays, it is not necessary to log a separate program.

Simply recall Program 1 to screen and move

▶ key to highlight ⏱))) .

Press ◀ to confirm.

GUIDE TO PANEL FUNCTIONS

Power ON
Indicator

ON/OFF
Key

Display
Screen

COOL
DOWN Key

ESCAPE
Key

Move UP
Key

Move LEFT
Key

Move RIGHT
Key

Move DOWN
Key

ENTER/START
Key

OVEN LIGHT
Key

SCREEN
CONTRAST
Key
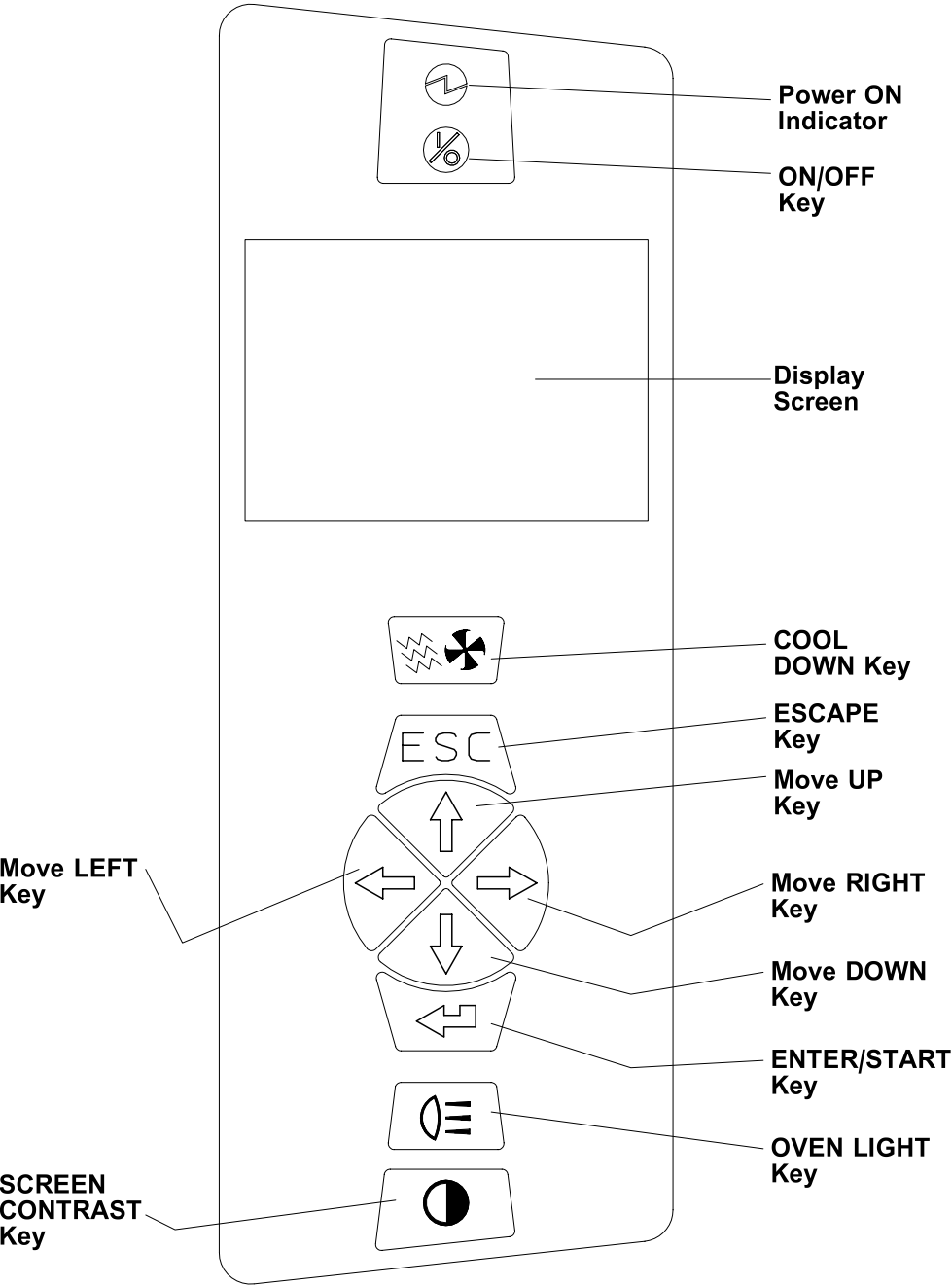
Cooking Charts

The following information will hopefully assist you in the following areas:

■ **Menu compilation**   ■ **Costing**   ■ **Portion Control**   ■ **Time Scheduling**

This information is provided as a guide only. Times and loads should be considered approximate.

Temperatures and timings are generally based on small to medium loads.

Quick Reference Conversions

lb to kg Conversion

lbs	1	2	3	4	5	6	7	8	9	10
kg	0.454	0.91	1.36	1.82	2.278	2.73	3.18	3.64	4.09	4.54

kg to lb Conversion

kg	1	2	3	4	5	6	7	8	9	10
lbs	2.2	4.4	6.6	8.8	11	13.2	15.4	17.6	19.8	22

1 ounce (oz) = 28.3 grams (g)   To convert lbs to kg, divide lbs by 2.2

1 pound (lb) = 454 grams (g)   To convert kg to lbs, multiply kg by 2.2

Gastronorm Containers

Tray size compliant with these models is the 1/1, dimensions 530mm x 325mm. Depth sizes vary as follows:

Size	Depth	per 6 grid	per 10 grid
1	20mm	6	10
2	40mm	3 (poss. 6)	5 (poss. 10)
3	65mm	3	5

Size	Depth	per 6 grid	per 10 grid
4	100mm	3	5
5	150mm	2	3
6	200mm	1	2

This is dependent upon food product. (ie - height and nature)

To illustrate the versatility of your new Falcon Combination Oven we have included the following information as a guide to the cooking times you can expect when using the oven.

As the electric model is likely to heat up quicker than the gas model, we advise that when using a gas model, the pre-heat temperature should be set higher than the desired cooking time.
When the pre-heat temperature has been achieved, the desired cooking temperature can then be set.

Meat

Food	State	Tray/grid	MAXIMUM OUTPUT		Mode	Temp (°C)	Time (mins)	Practical Tips
			6 GRID	10 GRID				
Beef Cottage Pie	*Fresh*	40mm tray 3kg 24 portions	6 x 40 18kg 144 portions	10 x 40 30kg 240 portions	*Combi*	185	45-60	*Piped potato may be brushed with beaten egg.*
Beef Topside	*Fresh*	Grid 3 pieces 3kg each	3 grids 27kg	5 grids 45kg	*Conv.* *Combi*	210 145	15 120	*Roast on grid. Drip tray below. Seal pores for 15 minutes then reduce temperature.*
Lamb Hot Pot (individual)	*Fresh*	Grid 6 portions	3 grids 36 portions	10 grids 60 portions	*Combi*	190	30-40	*Brush sliced potatoes with melted butter.*
Bacon Rashers	*Fresh*	20mm tray 16	6 x 20mm 96	10 x 20mm 160	*Conv.*	220	3-4	*Tray up close together.*
Whole Gammon	*Fresh*	Grid 2 x 6kg	2 grids 4 x 6kg	3 grids 6 x 6kg	*Steam*	100	180 - 190	*Stud cloves before cooking. Collect liquid in drip tray.*
Pork Sausages (8 off)	*Fresh*	20mm tray 32	6 x 20mm 192	10 x 20mm 320	*Conv.*	190	20-25	*Lightly oil before cooking.*

Fish

Food	State	Tray/grid	MAXIMUM OUTPUT		Mode	Temp (°C)	Time (mins)	Practical Tips
			6 GRID	10 GRID				
Kippers	*Fresh*	20mm tray 4	6 x 20mm 24	10 x 20mm 40	*Conv.*	200	6 - 7	*Brush with melted butter before cooking.*
Salmon Steak (170g)	*Fresh*	20mm tray 12	6 x 20mm 72	10 x 20mm 120	*Conv.*	195	5 - 6	*Pass steaks through flour. Brush with melted butter.*
Trout Whole (200g)	*Fresh*	40mm tray 8	6 x 40mm 48	10 x 40mm 80	*Steam*	100	7 - 8	*Squeeze with a little citrus juice before cooking.*
Fish Pie (Potato Top)	*Fresh*	40mm tray 24 portions	6 x 40mm 144 portions	10 x 40mm 240 portions	*Combi Conv.*	185 200	20 - 25 3 - 4	*Brush potato with melted butter before cooking.*
Crumbed Fish Fingers	*Fresh*	20mm tray 30	6 x 20mm 180	10 x 20mm 240 portions	*Conv.*	210	12 - 15	*No need to spray with oil.*

Poultry and Game

| Food | State | Tray/grid | MAXIMUM OUTPUT | | Mode | Temp (°C) | Time (mins) | Practical Tips |
			6 GRID	10 GRID				
Chicken (Roast - Whole)	Fresh	Grid 4 x 1.5kg	3 grids 12 x 1.5kg	5 grids 20 x 1.5kg	Combi.	165	40 - 50	Use drip tray and probe.
Chicken Drumsticks (Crumbed 100g)	Fresh	20mm tray 16	6 x 20mm 96	10 x 20mm 160	Conv.	185	15 - 20	Season/flavour before crumbing. Lightly oil tray.
Chicken (Roast - Whole)	Fresh	40mm tray 3kg 24 portions	3 x 40mm 72	5 x 40mm 120	Combi Conv.	180 195	40 - 45 5 - 10	Last few minutes on Conv ensures crisp crust.
Chicken Liver Paté	Fresh	1 x 1kg loaf tin on grid	3 grids 12 x 1kg loaves	5 grids 20 x 1kg loaves	Steam	85	60 - 70	No need to use a water bain marie.

Farinaceous

Food	State	Tray/grid	MAXIMUM OUTPUT		Mode	Temp (°C)	Time (mins)	Practical Tips
			6 GRID	10 GRID				
Rice Pilaff	*Dried*	65mm tray 2kg	3 x 65mm 6kg	5 x 65mm 10kg	*Steam*	100	17 - 20	*Place rice in tray with twice the volume of stock or water.*
Lasagne Bolognaise	*Fresh*	65mm tray 2kg	3 x 65mm 54 portions	5 x 65mm 90 portions	*Combi Conv.*	190 210	20 3 - 5	*Heat thoroughly on Combi mode. Brown on Conv.*
Macaroni au gratin	*Fresh*	40mm tray 12 portions	6 x 40mm 72 portions	10 x 40mm 120 portions	*Combi Conv.*	160 205	15 - 20 3 - 5	*Heat thoroughly on Combi mode. Brown on Conv.*

Vegetables

Food	State	Tray/grid	MAXIMUM OUTPUT		Mode	Temp (°C)	Time (mins)	Practical Tips
			6 GRID	10 GRID				
Asparagus	*Fresh*	40mm tray (perf.) 1.2kg	6 x 40mm 7.2kg	10 x 40mm 12kg	*Steam*	95	5 - 6	*Trim as necessary.*
Corn on the cob	*Fresh*	40mm tray (perf.) 8 ears	6 x 40mm 48 ears	10 x 40mm 80 ears	*Steam*	100	15 - 18	*Trim as necessary.*
Braised Onions	*Fresh*	65mm tray 2.8kg	3 x 65mm 8.4kg	5 x 65mm 14kg	*Conv.*	165	40 - 50	*Blanch onions. place in with stock. Place lid on tray.*
Parsnips	*Fresh*	40mm tray 1.8kg	6 x 40mm 10.8kg	10 x 40mm 18kg	*Conv.*	195	20 - 25	*Trim to required size. Roast witha little hot oil and season as preferred.*
Peas	*Fresh*	40mm tray (perf.) 2kg	6 x 40mm 12kg	10 x 40mm 20kg	*Steam*	100	3 - 4	*Season after cooking.*
Braised Tomatoes	*Fresh*	20mm tray 3kg	6 x 20mm 18kg	10 x 20mm 30kg	*Combi.*	180	5 - 6	*Cross top and brush with melted butter.*

Potatoes

Food	State	Tray/grid	MAXIMUM OUTPUT		Mode	Temp (°C)	Time (mins)	Practical Tips
			6 GRID	10 GRID				
Baked Jacket Potatoes	*Fresh*	Grid 10-12 oz 16	3 grids 48	5 grids 80	*Combi*	170	45 - 55	*Pierce with fork. No need to individually foil potatoes.*
Dauphinoise Potatoes	*Fresh*	65mm tray 3.5kg	3 trays 10.5kg	5 trays 17.5kg	*Combi* *Conv.*	180 205	15 - 20 5	*Heat thoroughly on Combi mode. Brown on Conv.*
Duchess Potatoes	*Fresh*	20mm tray 18 potatoes	3 trays 54 potatoes	5 trays 90 potatoes	*Conv.*	200	15 - 20	*Brush with beaten egg before cooking.*
Fondant Potatoes	*Fresh*	40mm tray 40 potatoes	6 trays 240 potatoes	5 trays 400 potatoes	*Combi* *Conv.*	190 200	40 - 45 5	*Brush with beaten egg before cooking.*
New Potatoes	*Fresh*	65mm tray (perf.) 4kg	3 trays 12kg	5 trays 20kg	*Steam*	100	15 - 20	*Season after cooking.*

Miscellaneous

Food	State	Tray/grid	MAXIMUM OUTPUT		Mode	Temp (°C)	Time (mins)	Practical Tips
			6 GRID	10 GRID				
Eggs (boiled)	*Fresh*	20mm tray (perf.) 50 eggs	6 trays 300 eggs	10 trays 500 eggs	*Steam*	100	Soft 3 - 4 Hard 9 - 10	*For cold preparation, refresh in cold water immediately.*
Pizza	*Fresh*	20mm tray 8" dia. 2 pizzas	6 trays 12 pizzas	10 trays 20 pizzas	*Conv.*	220	10 - 15	*Lightly oil tray before cooking.*
Quiche Lorraine	*Fresh*	20mm tray 8" dia. 2 QL	6 trays 12 QL	10 trays 20 QL	*Combi*	165	25 - 30	*Cooking time varies according to egg/cream ratio.*
Yorkshire Pudding	*Fresh*	Grid 2 x 12 moulds	3 grids 72 portions	5 grids 120 portions	*Conv.*	190 - 200	25 - 30	*If preparing medium to full loads, pre-heat oven to 210°C.*
Toad in the hole	*Fresh*	40mm tray 24 sausages 12 portions	3 grids 36 portions	5 grids 60 portions	*Conv.*	190 - 200	25 - 30	*If preparing medium to full loads, pre-heat oven to 210°C.*

Bakery Items

Food	State	Tray/grid	MAXIMUM OUTPUT		Mode	Temp (°C)	Time (mins)	Practical Tips
			6 GRID	10 GRID				
Bread Rolls	*Fresh, Pre-proved*	20mm tray 15 rolls	3 x 20mm 45 rolls	5 x 20mm 75 rolls	*Combi* *Conv.*	195 195	12 3	*Last few minutes on Conv. ensures a crisp crust.*
Cornish Pasties	*Fresh*	20mm tray 10 pasties	3 x 20mm 30 pasties	5 x 20mm 50 pasties	*Combi* *Conv.*	175 180	18 - 20 1 - 2	*Last few minutes on Conv. ensures a crisp crust.*
Rock Buns	*Fresh*	20mm tray 18 buns	3 x 20mm 54 buns	5 x 20mm 90 buns	*Conv.*	210	12 - 15	*Using a spoon or scoop, place mixture on tray.*
Sausage Rolls (4")	*Fresh*	20mm tray 20 S. Rolls	3 x 20mm 60 S. Rolls	5 x 20mm 100 S. Rolls	*Combi* *Conv.*	200 200	12 - 15 1 - 2	*Last few minutes on Conv. ensures a crisp outer texture.*
Scones ($^1/_2$")	*Fresh*	20mm tray 20 scones	3 x 20mm 60 scones	5 x 20mm 100 Scones	*Conv.*	185	10	*Brush off excess flour before baking.*
Soda Bread	*Fresh*	20mm tray 2 x 7" dia. loaves	3 trays 6 loaves	5 trays 10 loaves	*Combi.*	200	25 - 30	*Brush with milk before baking.*

Bakery Items (continued)

Food	State	Grid / Tray	6 GRID	10 GRID	Mode	Temp (°C)	Time (mins)	Practical Tips
Victoria Sandwich	*Fresh*	Grid 4 x 20cm dia. tins	3 grids 12 tins	5 grids 20 tins	*Conv.*	185	15	*Lightly grease and lightly flour sponge tins.*
Vol au Vent Cases	*Fresh (De-frosted)*	20mm tray 20	3 trays 60	5 trays 100	*Conv.*	180	16	*Fit fat filter fbefore baking.*

Sweets and Desserts

Food	State	Tray/grid	MAXIMUM OUTPUT		Mode	Temp (°C)	Time (mins)	Practical Tips
			6 GRID	10 GRID				
Bakewell Tart	*Fresh*	20mm tray 24 portions	6 x 20mm 144 portions	10 x 20mm 240 portions	*Conv.*	180	25 - 30	*Egg wash tart before baking.*
Bread and Butter Pudding	*Fresh*	40mm tray 24 portions	6 x 20mm 144 portions	10 x 20mm 240 portions	*Combi Conv.*	145 160	30 - 35 3 - 4	*Complete baking on Conv. to brown evenly. Brush with hot apricot jam.*
Brandy Snap Baskets	*Fresh*	20mm tray 4 baskets	6 x 20mm 24 baskets	10 x 20mm 40 baskets	*Conv.*	160	4 - 5	*Line tray(s) with silicone paper. Mould around Dariole mould on removal.*

Sweets and Desserts (Continued)

Creme Caramels	*Fresh*	20mm tray 18 Dariole moulds	3 x 20mm 54	5 x 20mm 90	*Steam*	75	30 - 35	*No need to use water bain marie.*
Choux Eclairs	*Fresh*	20mm tray 18 eclairs	6 x 20mm 108 eclairs	10 x 20mm 180 eclairs	*Conv.*	200	20 - 25	*Line tray with silicone paper.*
Poached Peaches	*Fresh*	20mm tray 18 peaches	3 x 20mm 108 peaches	5 x 20mm 180 peaches	*Steam*	100	10 - 15	*Poach in stock syrup.*
Spotted Dick	*Fresh*	Grid Steamer sleeves 4 x 15 portions	3 grids 3 x 4 sleeves 180 portions (12 x 15 portions)	5 grids 5 x 4 sleeves 180 portions (20 x 15 portions)	*Steam*	100	90	*Half to three-quarters fill steamer sleeves.*
Sticky Toffee Pudding	*Fresh*	40mm tray 32 peaches	6 x 40mm 192 peaches	10 x 40mm 320 peaches	*Combi*	165 - 170	70 - 80	*Pour toffee sauce over pudding upon removal from oven.*

IMPORTANT! INSTALLATION and SERVICING NOTES

PLEASE READ BEFORE OPERATING OVEN

Installation

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

UK regulations are detailed on the Installation and Service Manual front.

Free Commissioning Service

An AFE Serviceline engineer must commission after installation and before it is used. The FREE Commissioning Service will ensure that the unit has been installed to the required standards.

To inform Falcon that the unit has been installed and is ready to be commissioned please fax the card enclosed to **01438 369900**

Alternatively you can contact us by phone or e-mail:

Telephone: **AFE Serviceline 01438 363000**

e-mail: **service@service-line.co.uk**

Free Demonstration

A free Chef's Demonstration is offered with every unit to ensure that the Oven's versatility and capability can be fully utilised.

Following successful commissioning, the engineer will notify our Development Chef who in turn will contact one of our Demonstration Chefs.

The Demonstration Chef located closest to your establishment will then contact you directly to arrange the demonstration to take place at a mutually agreed date. This will normally take place within two weeks of commissioning.

Regular Servicing

Servicing by a qualified engineer is recommended to ensure safe and efficient performance.

Water Quality

The quality of water being supplied to the boiler should be analysed to ensure that hardness is no greater than 70mg/litre. Water which does not meet this standard MUST be treated by installing a water treatment system.

PLEASE NOTE: THE APPLIANCE WARRANTY DOES NOT COVER
FAILURE DUE TO INADEQUATE WATER QUALITY!

Daily Drainage of Boiler

During normal operation, the boiler should be drained daily to avoid sediment build up.

The oven will drain automatically when switched off. If the oven is used continuously (without being switched off within a 24 hour period) we recommend that the unit be switched off for 5 minutes each day to activate the automatic drain.

Safety at Work

It is the responsibility of the Supervisor or equivalent person to ensure that users wear protective clothing. Attention is drawn to the fact that some parts of the equipment will, by necessity, become very hot and will cause burns if touched accidentally.

WARNING: THIS APPLIANCE MUST BE EARTHED.

THE UNIT WARRANTY MAY BE MADE VOID IF THE ABOVE DETAILS ARE NOT ADHERED TO.

USER MANUAL

for TC/TMS Models

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