

E7204, E7208 and E7211 Forced Convection Ovens

USERS INSTRUCTIONS



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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.

IMPORTANT

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

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

Regular servicing by a qualified person is recommended to ensure the continued safe and efficient performance of the appliance.

WARNING - THIS APPLIANCE MUST BE EARTHED!

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

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



WEEE Directive Registration No. WEE/DC0059TT/PRO

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

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

Falcon Foodservice Equipment

HEAD OFFICE AND WORKS

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

SERVICELINE CONTACT -

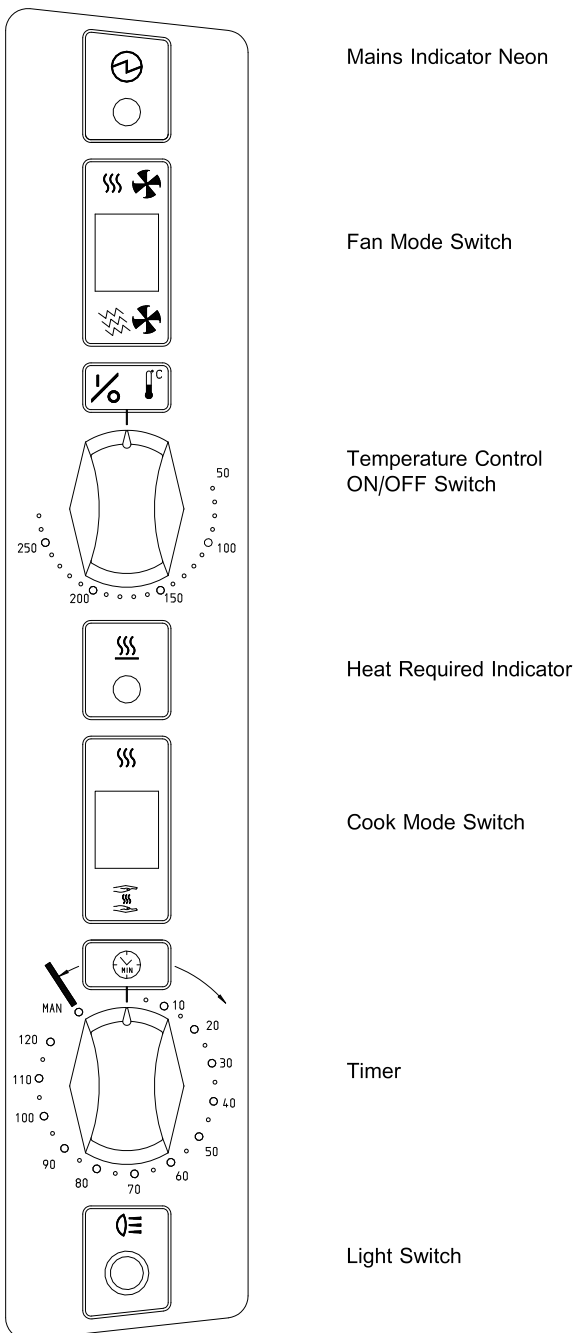
PHONE: 01438 363 000 FAX: 01438 369 900

T100683 Ref. 1

SECTION 1 - GENERAL DESCRIPTION

The E7204, E7208 and E7211 are forced convection ovens. The fan draws air from the oven to pass it back over the elements that surround the fan before returning the air into the oven around the sides of the fan baffle. The fan rotates both clockwise and anti-clockwise throughout the heating cycle.

The system provides a product of comparable quality to that of food prepared in a natural convection oven. In most cases this is achieved at a lower temperature without manipulation and in a shorter time. The oven also incorporates a cook and hold facility to allow the user to roast meat at a low temperature with automatic changeover to a hold condition whereupon the product will remain at a constant tenderising temperature until required for carving.



Mains Indicator Neon

Fan Mode Switch

Temperature Control ON/OFF Switch

Heat Required Indicator

Cook Mode Switch








Timer

Light Switch

SECTION 2 - CONTROLS and OPERATION

2.1 CONTROLS

The controls are mounted on a panel at the RH side of the oven as shown below. These consist of :

1. Red neon indicates that power is being fed to the unit. 
2. Fan mode switch for Cool Down and Heat-up operation. 
3. Cook thermostat controls temperature during Cook heating cycle. This is also the on/off switch. 
4. Amber lamp indicates chamber temperature is below the set point. 
5. Cook mode switch for Cook Only or Cook/Hold operation. 
6. Timer with audible buzzer. Buzzer operates in Cook Only mode. 
7. Oven light switch with automatic spring return action. Light illuminates when button is pressed in and is a feature of the E7204 and E7208 models only. 


The oven is fitted with a door microswitch. This will shut off power to the fan and element when door is opened during a heating cycle.

The hold thermostat is concealed within the controls compartment and is pre-set to a temperature of 80°C.

Note: A power on/off switch for the operational controls is integral to the cook thermostat (3). To switch the controls on, the knob must be rotated clockwise from the off position.

2.2 HEATING THE OVEN

2.2.1 SWITCHING ON

1. Switch on mains. Red neon (1) should illuminate.
2. Close oven door.
3. Ensure fan mode switch (2) is set to 'Heat-up operation'. 
4. Select cook mode (5) - COOK ONLY or COOK and HOLD.

2.2.2 If COOK ONLY mode is selected:

1. Set timer (6) to a required time or to manual on position (marked MAN on dial).
2. Turn Cook thermostat (3) to chosen cooking temperature. At this stage, amber heat neon (4) will light. There will be a slight delay while the fan comes up to speed.

Figure 1

2.2.3 If COOK and HOLD mode is selected:

1. Set the timer (6) to the required cooking time.
2. Turn Cook thermostat (3) to chosen temperature. The amber heat neon (4) will come on. There may be a slight delay while the fan comes up to speed.
3. At the end of the cook time, oven control will be switched from the Cook to the Hold thermostat.

2.2.4 If HOLD ONLY is required:

1. Set the cook mode switch (5) to Cook and Hold.
2. Set timer knob (6) in the upright position.

Remember to allow oven to heat up before inserting the food requiring to be kept warm.

2.2.5 SWITCHING OFF

1. Turn Cook thermostat (3) fully anti-clockwise to off position. This will also cut power to all controls.
2. Isolate at main supply.

2.3 RAPID COOLING OF THE OVEN

If the oven has been operating at a much higher temperature than required for the next load, the rapid cooling facility should be utilised to cool the oven to the desired value.

1. Open oven doors.
2. Set fan mode switch (2) to cool down.
3. Turn thermostat (3) to lower setting.

The fan will now run and lower oven temperature.

When oven has cooled, carry out switching on procedure.

N.B. - If gentle cool down is required keep doors ajar rather than fully open.

2.4 TIMER

The knob is marked in minutes and should be set to the required time when food is placed in the oven. Turn fully clockwise and back to desired setting.

2.4.1 Cook Only Mode

When set time has elapsed, the elements will be switched OFF.

Warning buzzer will sound continuously until the operator switches oven off by turning thermostat (3) fully anti-clockwise to the Off position or switch timer to 'MAN'.

Manual On position ('MAN') switches on oven with no timer setting.

2.4.2 Cook and Hold Mode

When set time has elapsed, oven temperature control will switch from cook to hold thermostat.

2.5 PRE-HEAT TIME

Allow at least 30 minutes pre-heat from cold irrespective of desired setting. Insert food quickly and close doors firmly.

SECTION 3 - COOKING HINTS

3.1 E7204 Model

All four shelves can be used simultaneously. Under normal circumstances, no manipulation of food product on the shelves is necessary. Most pastry items and shallow containers should be prepared at shelf positions 2, 4, 6 and 8, the lowest number being the top. Frozen multi-portion entree packs should also be reconstituted at these positions.

When food types of larger dimensions require to be cooked then shelves should be arranged to suit the operators requirements.

3.2 E7208 Model

All six shelves can be used simultaneously. Under normal circumstances, no manipulation of food product on the shelves is necessary. Most pastry items and shallow containers should be prepared at shelf positions 1, 3, 5, 7, 9 and 11, the lowest number being the top.

Frozen multi-portion entree packs should also be reconstituted at these positions. When food types of larger dimensions require to be cooked then shelves should be arranged to suit the operators requirements.

3.3 E7211 Model

A rack and trolley are provided for quick and easy loading. The rack is supplied with 10 shelves to be used in any number of permutations and can be loaded on the trolley prior to insertion into the oven.

To load the rack into the oven, proceed as follows:

- a) Open doors and present trolley to the oven. Ensure trolley rails align with those in oven.
- c) Apply wheel brakes.
- d) Push rack from trolley into oven and ensure rack is fully home.
- e) Undo wheel brakes and pull back trolley.
- f) Close oven doors.

Rack Removal

When removing a loaded rack from the oven, the handle should be inserted from the underside of the guide brackets to allow more rack control and to enable a degree of lift over the track wheel stop. When returning the rack to the trolley ensure the rack engages in catch.

SECTION 4 - CLEANING and MAINTENANCE

Warning

BEFORE ANY CLEANING IS UNDERTAKEN, ISOLATE THE POWER SUPPLY FROM THE MAINS. THE APPLIANCE MUST NOT BE CLEANED WITH A JET OF WATER, OR STEAM CLEANED.

The internal and external unit surfaces are stainless steel. A glass panel is mounted within the doors of E7204 and E7208 models.

General cleaning of surfaces to remove light staining and spillage may be achieved by washing with a slightly damp cloth and soap detergent. This practice, if carried out daily, will prevent build-up of stubborn baked-on deposits. Wipe surfaces down with a soft cloth rinsed in fresh water which has been squeezed free of excess liquid.

Stubborn stains and baked-on deposits are best removed by nylon scouring pads or oven spray-on materials.

The glass panel may be cleaned with proprietary glass spray-on materials. Cold water must not be applied to the glass when hot as cracking of the special toughened panel could occur.

Oven shelves and support grids can be removed for cleaning. This will also facilitate cleaning of the cavity walls.

Some internal areas of oven around the fan will not be accessible to kitchen staff. Since build-up of deposits in these areas could be detrimental to the oven performance, these should be cleaned periodically by service personnel.

Falcon Foodservice Equipment or their distributor(s) can organise a Servicing Contract during which specialized cleaning can be undertaken.

Service

Contact the AFE Serviceline number on the cover of this manual.