

# **G7204, G7208 and G7211 FORCED CONVECTION OVENS USERS INSTRUCTIONS**



## **SECTION 1 - GENERAL DESCRIPTION**

## **SECTION 2 - LIGHTING and OPERATIONS**

## **SECTION 3 - COOKING HINTS**

## **SECTION 4 - CLEANING and MAINTENANCE**

**These appliances have been CE-marked on the basis of compliance with the Gas Appliance Directive, EMC and Low Voltage Directive for the Countries, Gas Types and Pressures as stated on the Data Plate.**

These appliances **MUST BE** installed by a competent person in compliance with the **INSTALLATION AND SERVICING INSTRUCTIONS** and National Regulations in force at the time. Particular attention **MUST** be paid to the following:

### **I.E.E. Regulations for Electrical Installations**

### **Electricity at Work Regulations**

### **Gas Safety (Installation & Use) Regulations**

### **Health and Safety at Work Act**

Furthermore, if a need arises to convert the unit for use with another gas, a competent person must be consulted. Those parts which have been protected by the manufacturer **MUST NOT** be adjusted by the User.

Users should be conversant with the appropriate provisions of the Fire Precautions Act and the requirements of the Gas Safety Regulations. In particular the need for regular servicing by a competent person to ensure the continued safe and efficient performance of the appliance.

### **WARNING - TO PREVENT SHOCKS, ALL APPLIANCES WHETHER GAS OR ELECTRIC, MUST BE EARTHED!**

Upon receipt of the User's Instruction manual, the installer should instruct the responsible person(s) of the correct operation and maintenance of the appliance.

This equipment is **ONLY FOR PROFESSIONAL USE**, and shall be operated by **QUALIFIED** persons. It is the responsibility of the Supervisor or equivalent to ensure that users wear **SUITABLE PROTECTIVE CLOTHING** and to draw attention to the fact that, some parts will, by necessity, become **VERY HOT** and will 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 -**

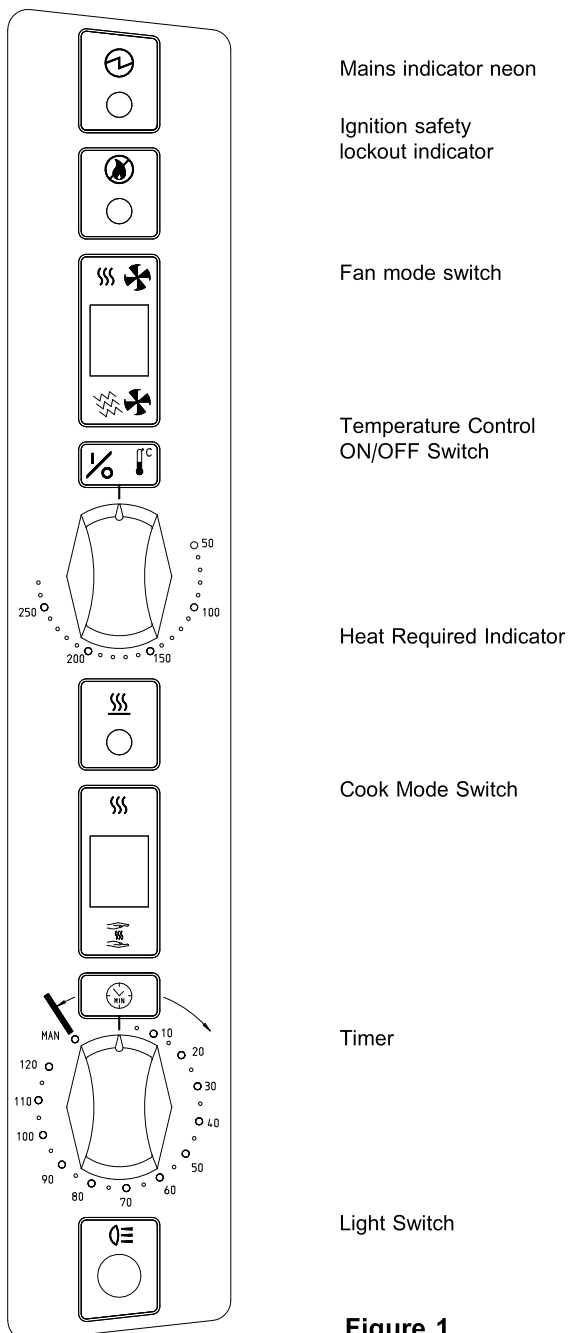
PHONE: 01438 363 000      FAX: 01438 369 900

T100635 Ref. 1

## SECTION 1 - GENERAL DESCRIPTION

The G7204, G7208 and G7211 are forced convection ovens utilising an energy saving re-circulation principle. The heated air from the two burners flows in ducts behind the side and over the top of the oven chamber to be sucked down into the fan and circulated with the air inside the oven. The air inside the oven is further heated as it flows along the boundary walls of the oven chamber before being drawn over the food being cooked in the oven.

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

Ignition safety  
lockout indicator

Fan mode switch

Temperature Control  
ON/OFF Switch

Heat Required Indicator

Cook Mode Switch

Timer

Light Switch

Figure 1

## 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. White neon warning that burner ignition has failed.



3. Fan mode switch for Cool Down and Heat-up operation.



4. Cook thermostat controls temperature during Cook heating cycle. This is also the on/off switch.



5. Amber lamp indicates chamber temperature is below the set point.



6. Cook mode switch for Cook Only or Cook/Hold operation.



7. Timer with audible buzzer. Buzzer operates in Cook Only mode.



8. 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 (4). 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

##### Note

The ignition system is protected by a safety lock-out device. If the controls lock out, this will be indicated by the white ignition warning light being lit. Re-ignition cannot be achieved until 5 seconds have elapsed.

1. Switch on mains. Red neon (1) should illuminate.
2. Close oven door.
3. Ensure fan mode switch (3) is set to 'Heat-up operation'.



4. Select cook mode (6) - COOK ONLY or COOK and HOLD.

### 2.2.2 If COOK ONLY mode is selected:

1. Set timer (7) to a required time or to manual on position (marked MAN on dial).
2. Turn cook thermostat (4) to chosen temperature whereupon the ignition sequence will proceed as follows: an initial flame detector and purging period of 6 seconds occurs then gas flows to the burners whilst sparks are generated simultaneously at the burner electrodes. The burners should light instantly and smoothly. If the burners do not light within the safe period of 5 seconds then the flame detectors will signal the controller to go into the safety lockout state (2). Turn cook thermostat (4) to OFF position and wait at least 5 seconds. Then turn the cook thermostat (4) to the chosen cooking temperature. The burner should now light.

### 2.2.3 If COOK and HOLD mode is selected:

1. Set timer (7) to required cooking time.
2. Turn cook thermostat (4) to chosen temperature whereupon ignition sequence will proceed as detailed in Section 2.2.2.
3. At the end of cook time, oven control will be switched from cook to hold thermostat.

#### Note

If cook thermostat is turned to such a low setting that the gas extinguishes, wait at least 6 seconds before turning to a higher setting or the controls will go to lockout. Should this occur, turn cook thermostat to OFF position and wait 6 seconds before setting desired temperature.

### 2.2.4 If HOLD ONLY is required:

1. Set cook mode switch (6) to Cook and Hold.
2. Set timer knob (7) in 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 (4) 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 (3) to cool down.
3. Turn thermostat (4) 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 (4) 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 G7204 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 G7208 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 G7211 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 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 underside of guide brackets to allow more rack control and to enable a degree of lift over track wheel stop. When returning rack to trolley ensure 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 G7204 and G7208 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.

IN EVENT OF A GAS ESCAPE, ISOLATE AT SUPPLY. VENTILATE AREA AND CALL GAS SUPPLIER.

DO NOT SEARCH FOR GAS ESCAPES WITH NAKED FLAMES.