



# F900 SERIES

User, installation and servicing instructions

## GAS CHARGRILL

G9440, G9460, G9490, G94120

**Read these instructions before use**

**DATE PURCHASED:**

**MODEL NUMBER:**

**SERIAL NUMBER:**

**DEALER:**

**SERVICE PROVIDER:**

**T100873**

REV. 2

Dear Customer,  
Thank you for choosing Falcon Foodservice Equipment.

This manual can be downloaded from [www.falconfoodservice.com](http://www.falconfoodservice.com) or scan here.



**IMPORTANT:** Please keep this manual for future reference.

## **Falcon Foodservice Equipment**

### **HEAD OFFICE**

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



### **WEEE Directive Registration No. WEE/DC0059TT/PRO**

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

## SYMBOLS



• SPANNER



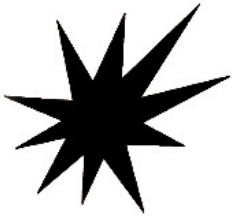
• SCREWDRIVER



• COOKING OIL



• GREASE



• SPARK IGNITION



• FLAME



• WARNING



• VIEWPORT



• ALLEN KEY



•IGNITER



**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: gas safety (installation & use) regulations, health and safety at work act, local and national building regulations, fire precautions act.**

**To prevent shocks, all appliances must be earthed.**

**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.**

**Only competent persons are allowed to service or convert the appliance to another gas type.**

**Gas appliances must have a stop cock fitted in the supply pipe work. The user must be familiar with the location and operation of this device in order to turn off the supply of gas in the event of an emergency.**

**Unless otherwise stated, parts which have been protected by the manufacturer must not be adjusted by the installer.**

**Take care when moving an appliance fitted with castors.**

**The appliance must be serviced regularly by a qualified person. Service intervals should be agreed with the service provider.**

**This appliance may be discolored due to testing.**




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## 1.0 APPLIANCE INFORMATION

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

<b>Falcon Foodservice Equipment</b>				P.I.N. <input type="text"/>		STD. <input type="text"/>					
<b>A</b>	Ser No. <input type="text"/>		<b>B</b> MODEL <input type="text"/>		<b>C</b> TYPE <input type="text"/>		I.P. <input type="text"/>				
<b>D</b>	Cat.		p mbar		GAS TYPE		GAS RATE		<b>I</b> EL.		
<b>E</b>	20;28-30/37		28-30/37		20;30		30		20;50		20;30
<b>F</b>	G20		G30		G31				Hz		
<b>G</b>	m³/h		kg/h		kg/h				<b>J</b> Σ kW		kW
<b>H</b>	kW		kW		kW		kW		<b>K</b> 		kHz
										<b>L</b> L1 A L2 A L3 A	

**A** - Serial No

**B** - Model No

**C** - Flue Type

**D** - Gas Category

**E** - Gas Pressure

**F** - Gas Type

**G** - Gas Rate

**H** - Total Heat Input

**I** - Electrical Rating

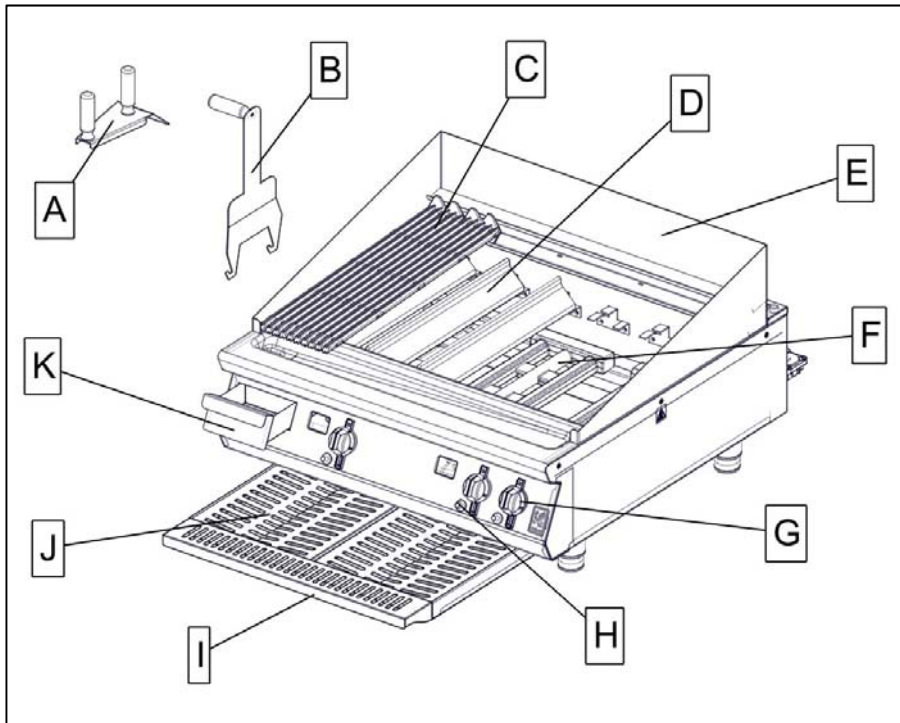
**J** - Total Electrical Power

**K** - Magnetic Field Frequency

**L** - Electrical Phase Loading

## 2.0 OPERATION

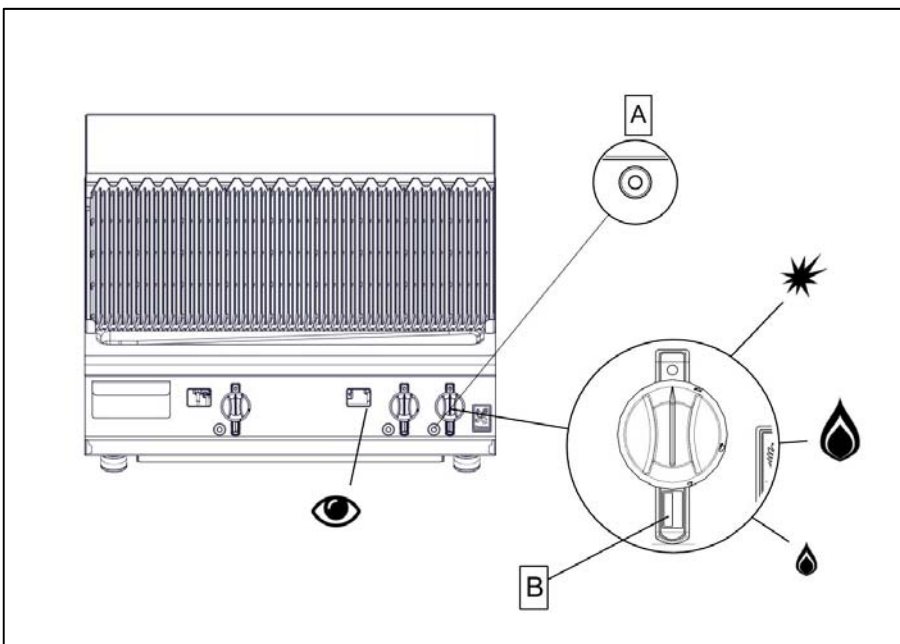
### 2.1 COMPONENT PARTS



- A – Scraper
- B – Lifting Tool
- C – Brander Bar
- D – Burner Baffle
- E – Splashguard
- F – Burner
- G – Control Knob
- H – Spark Igniter
- I – Drip Tray
- J\* – Deflector
- K – Fat Jug

\* Not required in G9440.

### 2.2 CONTROLS

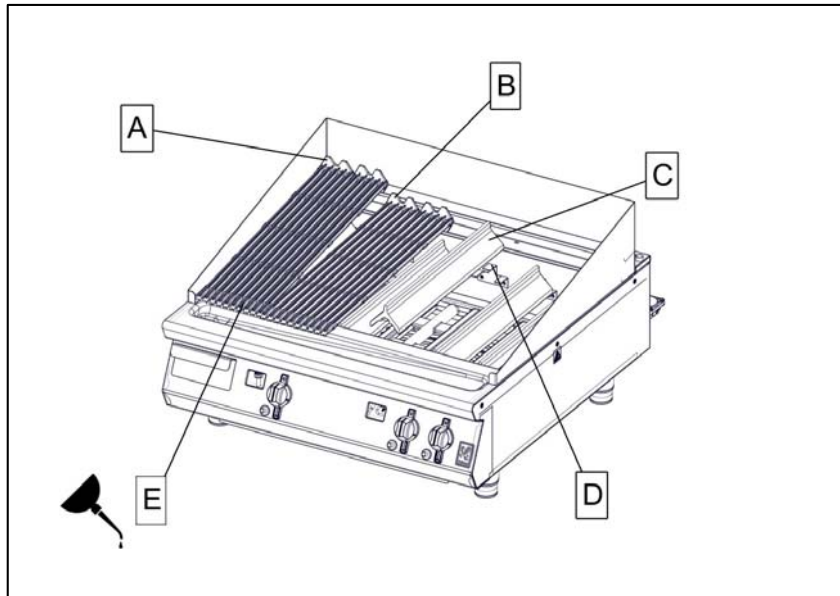


- A – Spark Igniter
- B – Zone Indicator

## 2.3 USING THE APPLIANCE

2.3.1 Before use, clean the appliance inside and out. See section 3.

2.3.2 Position burner baffles and brander bars correctly.



A - High position

B - Low position

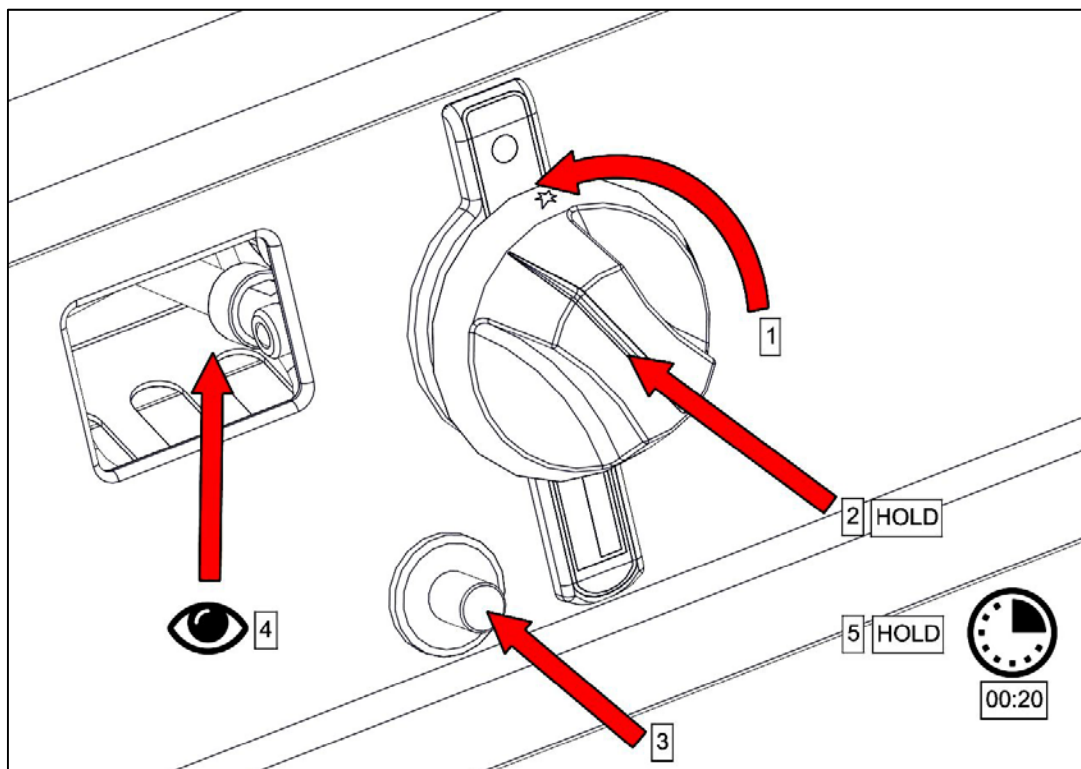
C - Burner Baffle

D - Baffle support

E - Lightly oil bars

2.3.3 Fill about a 1/3 of the drip tray with water.

2.3.4 Ignite the burners as shown. Push the knob in to turn.







**THE DRIP TRAY DEFLECTORS MUST ALWAYS BE IN PLACE WHEN THE CHARGRILL IS IN OPERATION.**

**IF A BURNER TURNS OFF, WAIT 3 MINUTES BEFORE RE-LIGHTING.**

2.3.5 Ensure water in drip tray does not dry up by topping up periodically.

**2.3.6 TURNING THE BURNER OFF**

Turn knob to 'Off' position. Look through the view port to make sure the burner is off.

## **3.0 CLEANING AND MAINTENANCE**

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- 3.1 Turn off and cool down.
- 3.2 Remove brander bars.
- 3.3 Scrape off burnt on food.
- 3.4 Remove other debris using a cloth.
- 3.5 Dry and brush with vegetable oil.
- 3.6 Remove splashguard, burner baffles and fat jug and clean.
- 3.7 Wipe burners with a damp cloth.
- 3.8 Clean internal area occasionally with a chemical spray. Refer to product's instructions for use.
- 3.9 Remove drip tray and deflectors and clean.
- 3.10 Dry and replace all removed components.



**DRIP TRAY DEFLECTORS MUST BE REPLACED AFTER CLEANING.**

**THIS APPLIANCE MUST BE CLEANED BEFORE USE TO AVOID RISK OF FIRE FROM OILS FROM PREVIOUS COOKING.**

**FAILURE DUE TO LACK OF PROPER CLEANING IS NOT COVERED BY WARRANTY.**

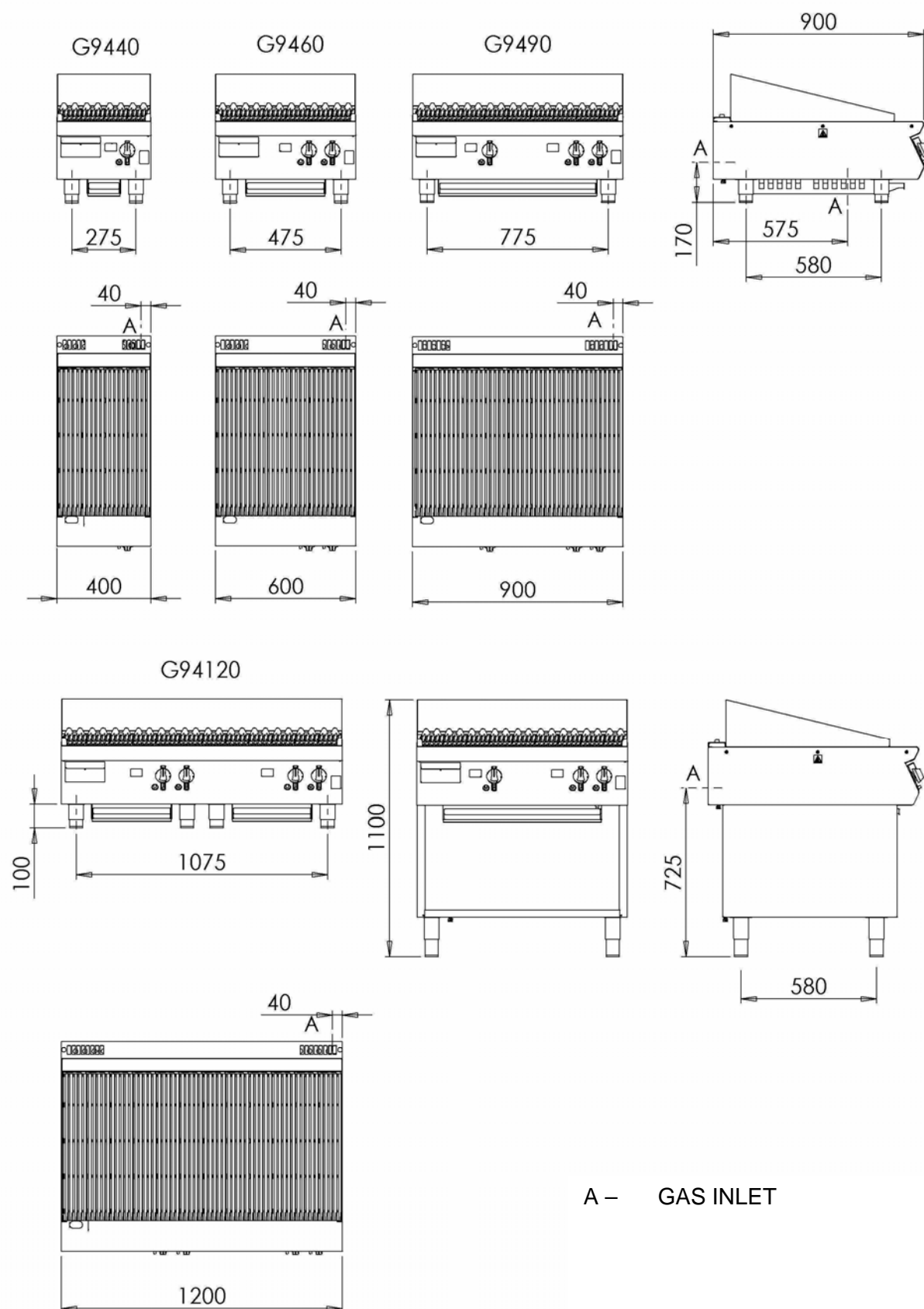
## 4.0 SPECIFICATION

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INJECTOR SIZES				
Gas Type		G20	G30	G31
G9440		Ø2.5	Amal 310	Amal 310
G9460		Ø2.5	Amal 310	Amal 310
G9490		Ø2.5	Amal 300	Amal 300
G94120		Ø2.5	Amal 310	Amal 310
Pilot Injectors		31.2	25	25
Supply Pressure	mbar	20	29/50	37
Operating Pressure	mbar	15	29	37

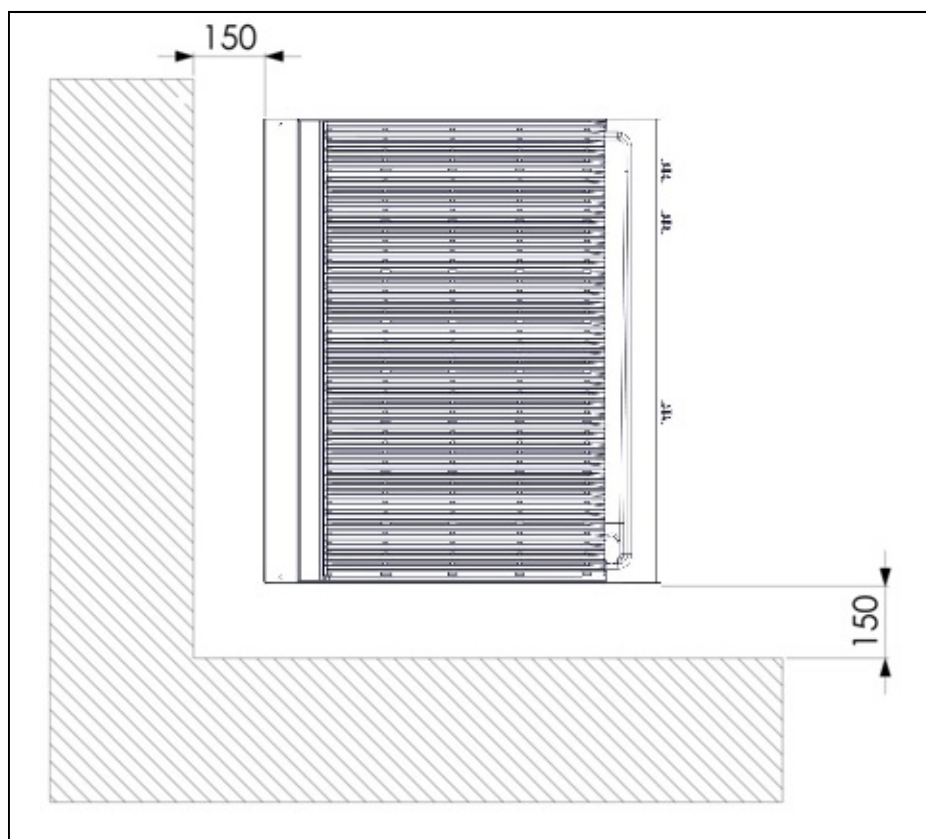
HEAT INPUTS (kW)						
	G20		G30		G31	
	Full	Low	Full	Low	Full	Low
G9440	8.4	5.5	9	5.5	9	5.5
G9460	16.8	11.0	18	11.0	18	11.0
G9490	25.2	16.5	27	16.5	27	16.5
G94120	33.6	22.0	36	22.0	36	22.0

## 5.0 DIMENSIONS / CONNECTION LOCATIONS



## 6.0 INSTALLATION

### 6.1 SITING / CLEARANCES



**CAUTION: WALLS CLOSER THAN 150mm TO THE APPLIANCE MUST BE NON COMBUSTABLE. IF SUITING THE NECESSARY CLEARANCES TO ANY CUMBUSTIBLE WALL MUST BE THE LARGEST FIGURE GIVEN FOR INDIVIDUAL APPLIANCES INSTRUCTIONS.**

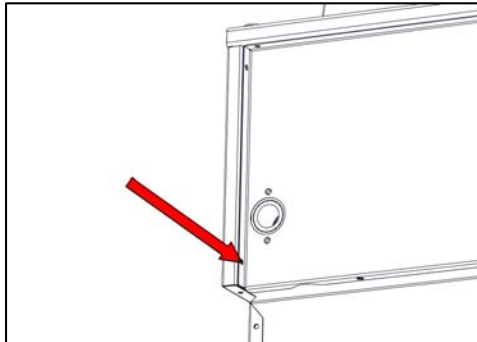
### 6.2 VENTILATION

This appliance must be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which they are installed. Installer must consult any additional local / national regulations.

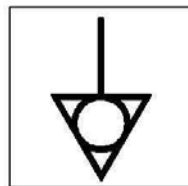
COMBUSTION AIR REQUIREMENTS				
	G9440	G9460	G9490	G94120
G20	7.5m <sup>3</sup> /h	15m <sup>3</sup> /h	22.5m <sup>3</sup> /h	30m <sup>3</sup> /h
G30	7.8m <sup>3</sup> /h	15.6m <sup>3</sup> /h	23.4m <sup>3</sup> /h	31.2m <sup>3</sup> /h
G31	7.8m <sup>3</sup> /h	15.6m <sup>3</sup> /h	23.4m <sup>3</sup> /h	31.2m <sup>3</sup> /h

## 6.3 GAS SUPPLY & CONNECTION

- 6.3.1 Installation pipe work should be fitted in accordance with local / national standards. The pipe work must not be smaller than unit gas inlet connection, i.e.  $Rp\frac{3}{4}$  ( $\frac{3}{4}$ " B.S.P.). If using flexible hosing, the hose must be sized to conform with the hose manufacturers specifications and the length must not exceed 1.5m. An isolating valve must be located close by for shut-down during an emergency or servicing.
- 6.3.2 If flexible hose is used, it shall comply with national requirements. These must be periodically examined and replaced as necessary. If a retention chain is required then attach this to the fixing shown below.

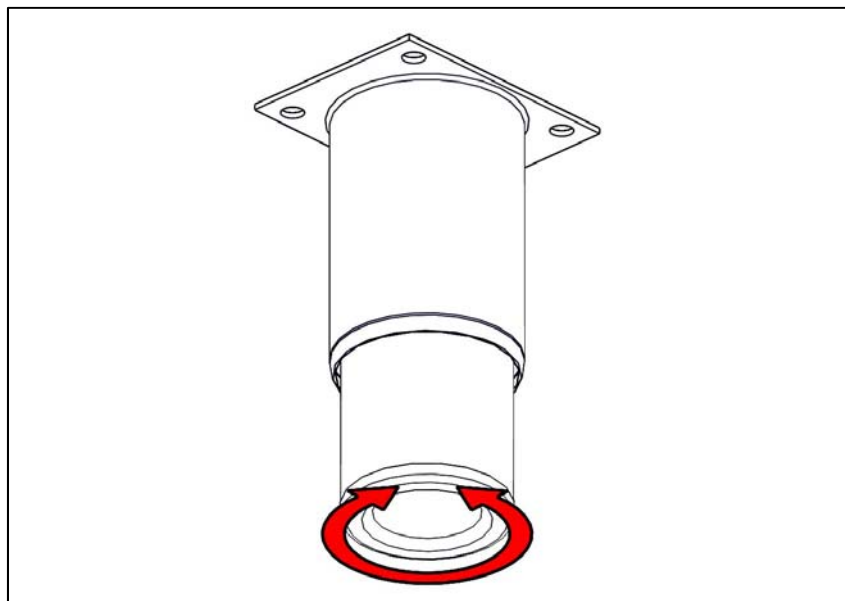


- 6.3.3 Supplied governor must be fitted to the rear of the appliance. (see 8.6)
- 6.3.4 This appliance is also provided with a terminal for connection of an external equipotential conductor. This terminal is in effective electrical contact with all fixed exposed metal parts of the appliance, and shall allow the connection of conductor having a nominal cross-section area of up to 10mm<sup>2</sup>. 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 ASSEMBLY

6.4.1 Position appliance and level using feet adjusters as shown below.



6.4.2 Connect appliance to gas supply and test for gas tightness (see 6.3)

## 6.5 COMMISSIONING

- 6.5.1 Remove brander bars and burner baffles.
- 6.5.2 Ensure burner pressure is correct (see 4.0 for operating pressures. See 8.6 for governor adjustment)
- 6.5.3 Light all pilots and ensure all stay lit.
- 6.5.4 Turn on main burners. Ensure correct cross lighting occurs.
- 6.5.5 Check for flame stability.
- 6.5.6 Operate taps between 'high' and 'low' settings ensuring they operate correctly.
- 6.5.7 Turn off appliance.
- 6.5.8 Replace brander bars and burner baffles.

If the appliance does not operate correctly please refer to section 8.0 and rectify the problem.



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

## 7.0 CONVERSION

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**BEFORE INSPECTION, SERVICING OR CONVERSION, TURN OFF GAS AT ISOLATOR AND REMOVE BRANDER BARS AND BURNER BAFFLES.**

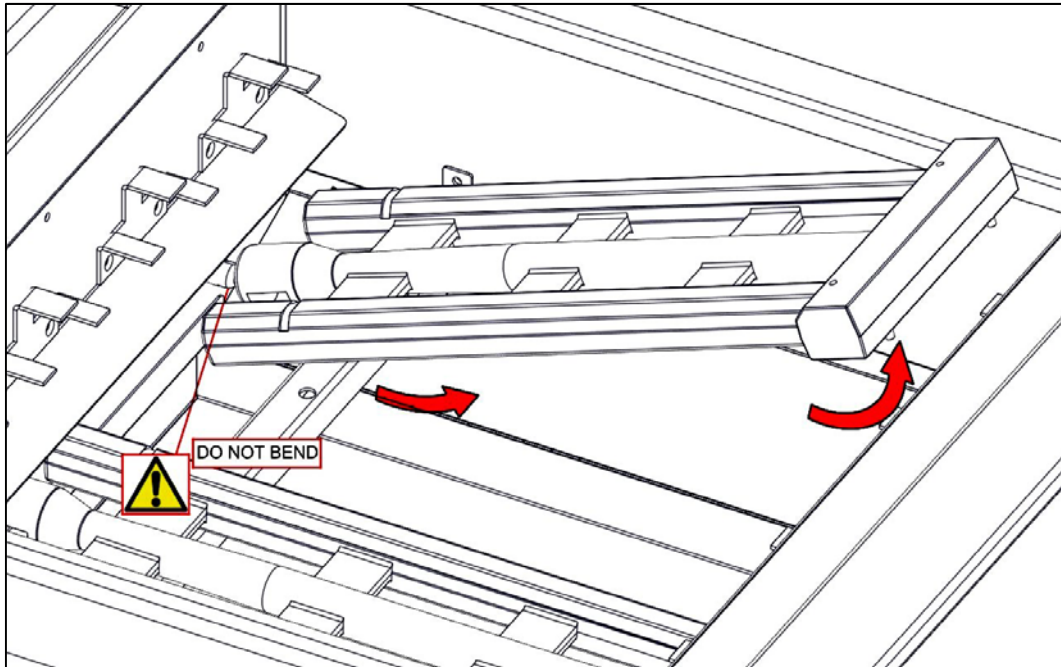
### 7.1 GAS CONVERSION CHECK LIST

- ☐ Change injectors in burner(s) and pilots(s) (see 8.2 & 8.4)
- ☐ Change gas type label.
- ☐ Adjust burner aeration shroud (see 8.1.4).
- ☐ For G31, remove governor.
- ☐ For G30, remove governor if supply pressure is 29mb or adjust governor if supply pressure is higher than 29mb (see 8.6).

## 8.0 SERVICING

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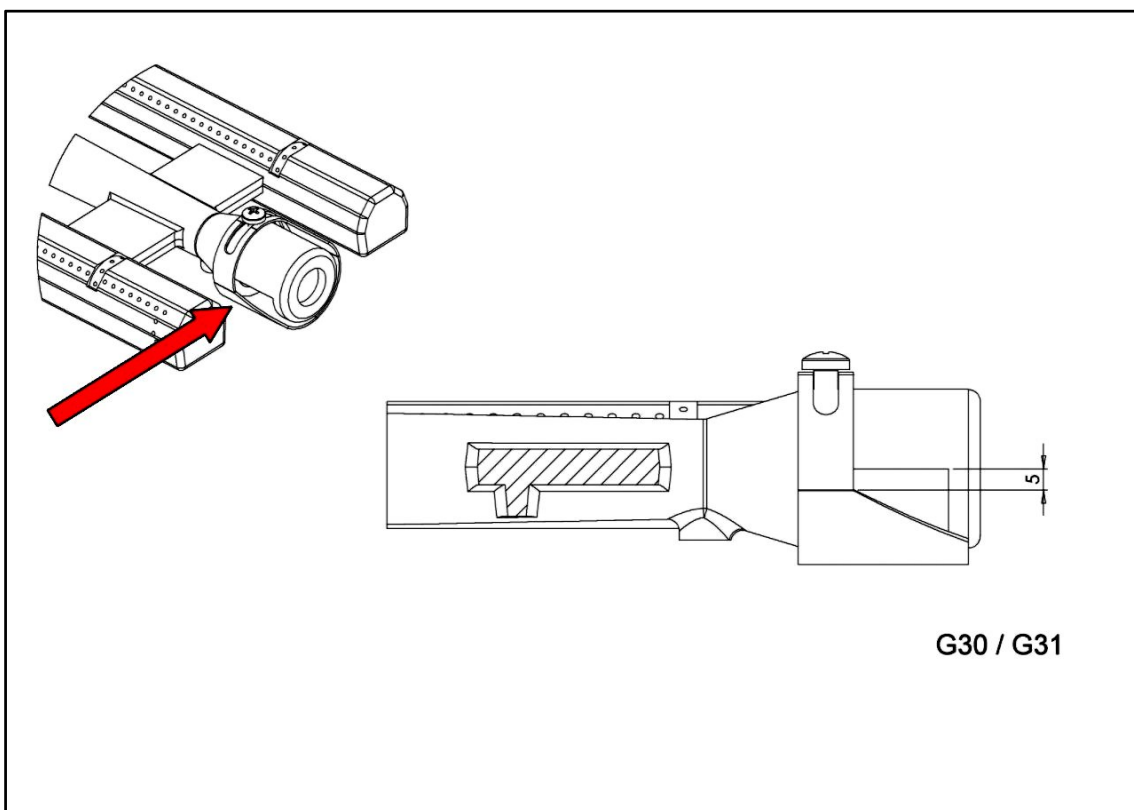
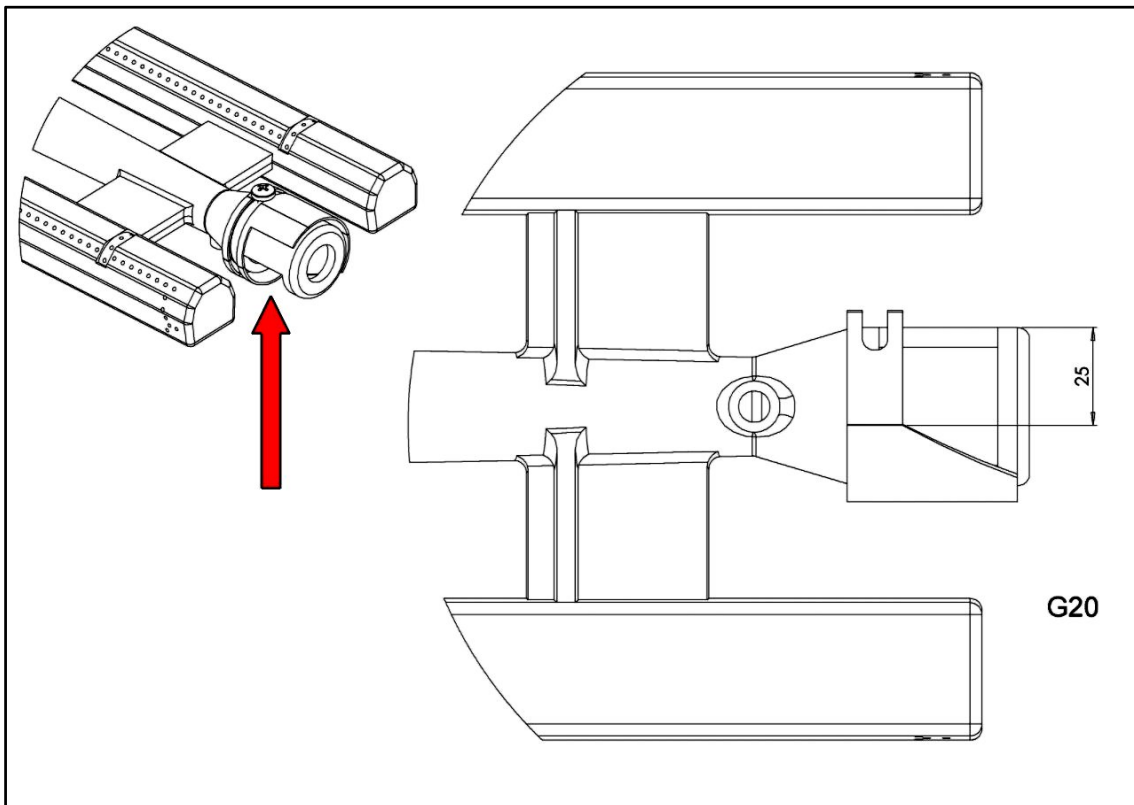
### 8.1 BURNERS



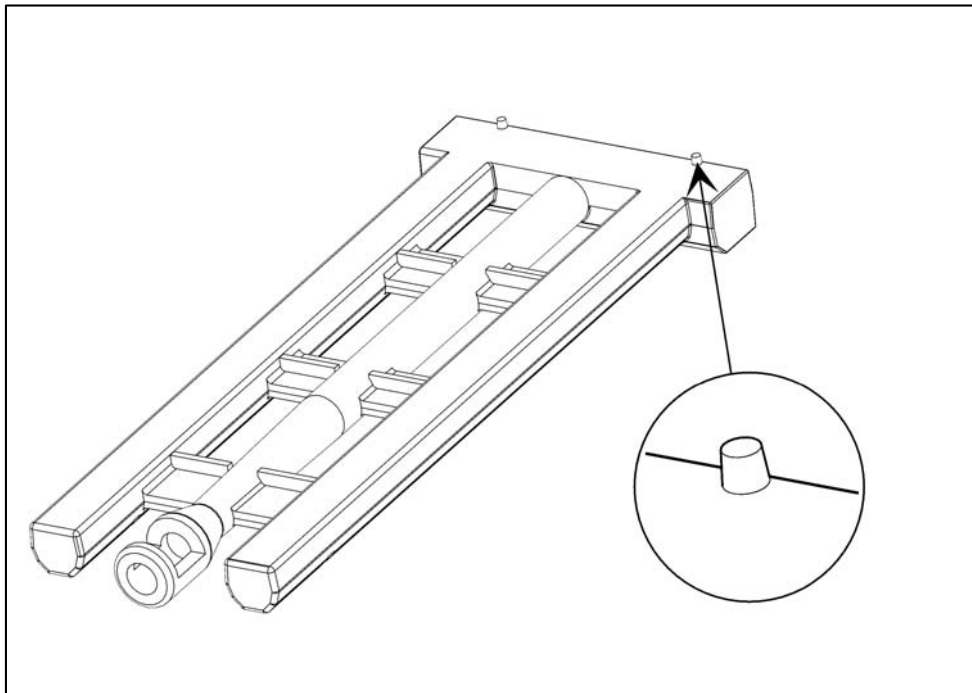
- 8.1.1 Remove burners as shown.
- 8.1.2 Clean burners (see section 3).
- 8.1.3 Clean ports.



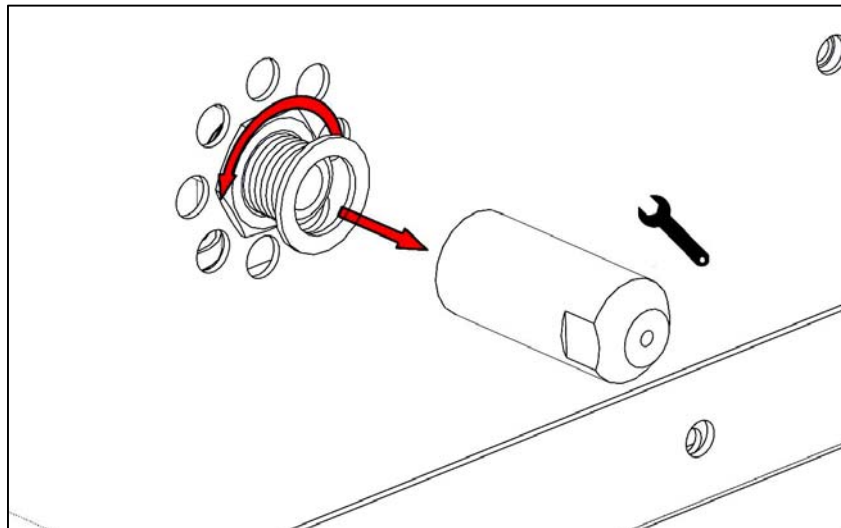
8.1.4 For conversion, adjust aeration shroud as shown.



8.1.5 When replacing burner, ensure locating lugs locate in the rear support bar correctly.



## 8.2 INJECTORS



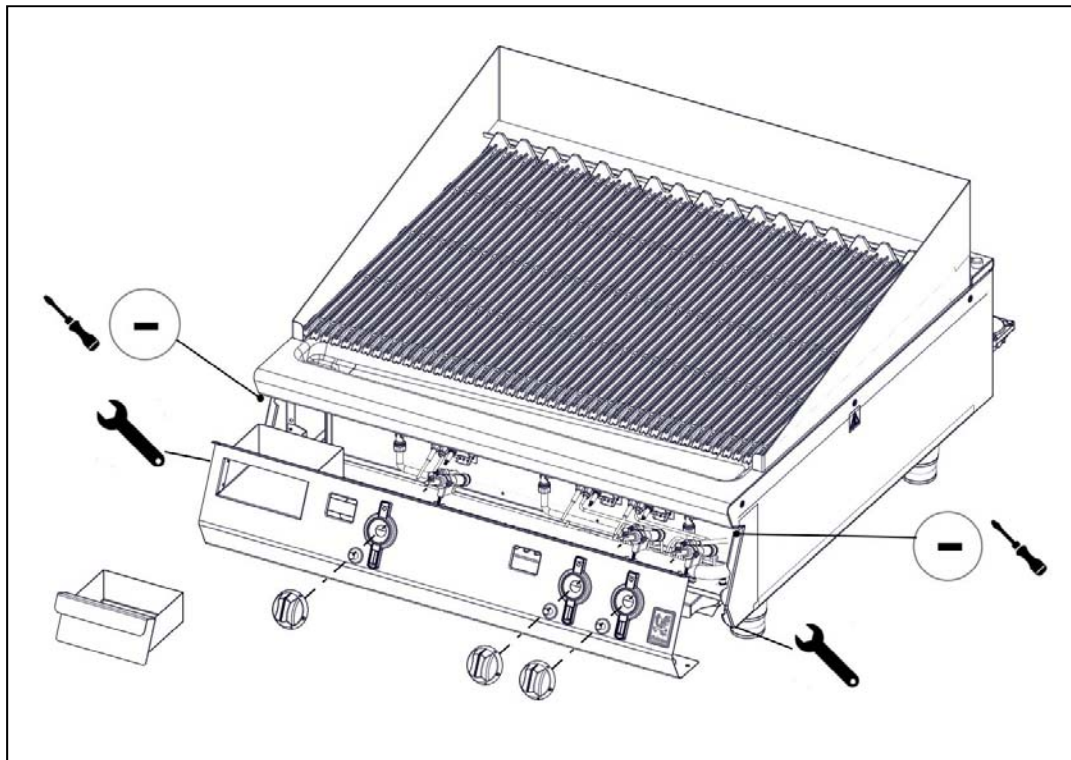
8.2.1 Remove injector as shown.

8.2.2 Clean injector.

8.2.3 Check washers are clean and serviceable.

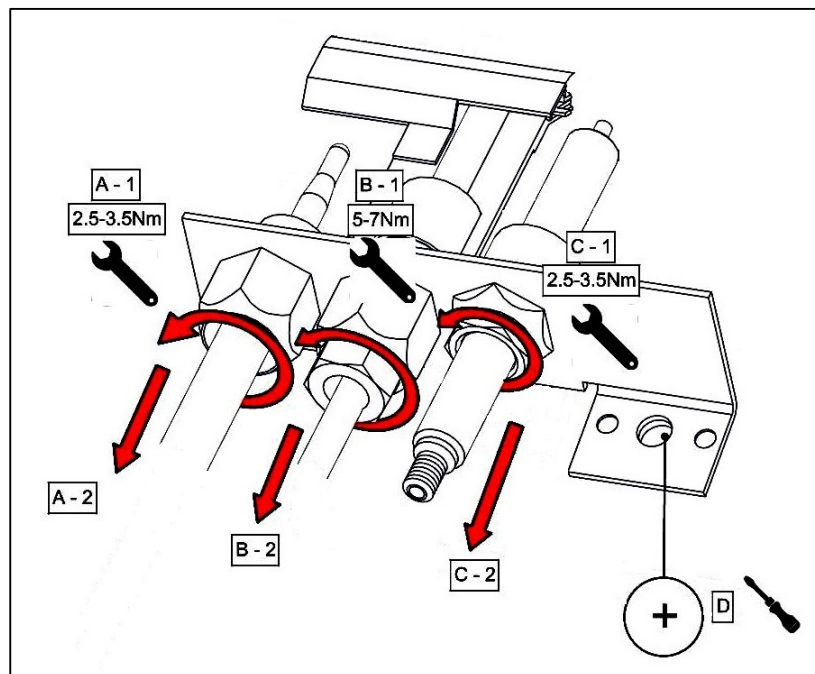
8.2.4 After replacement, check burner performance.

### 8.3 CONTROL PANEL



8.3.1 Remove as shown.

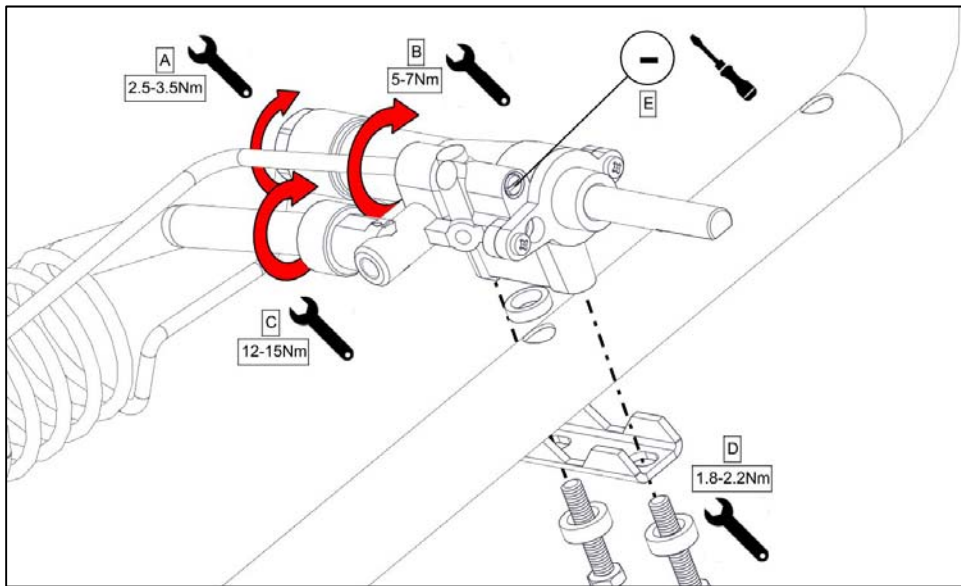
### 8.4 PILOT ASSEMBLY



8.4.1 Remove pilot components as shown.

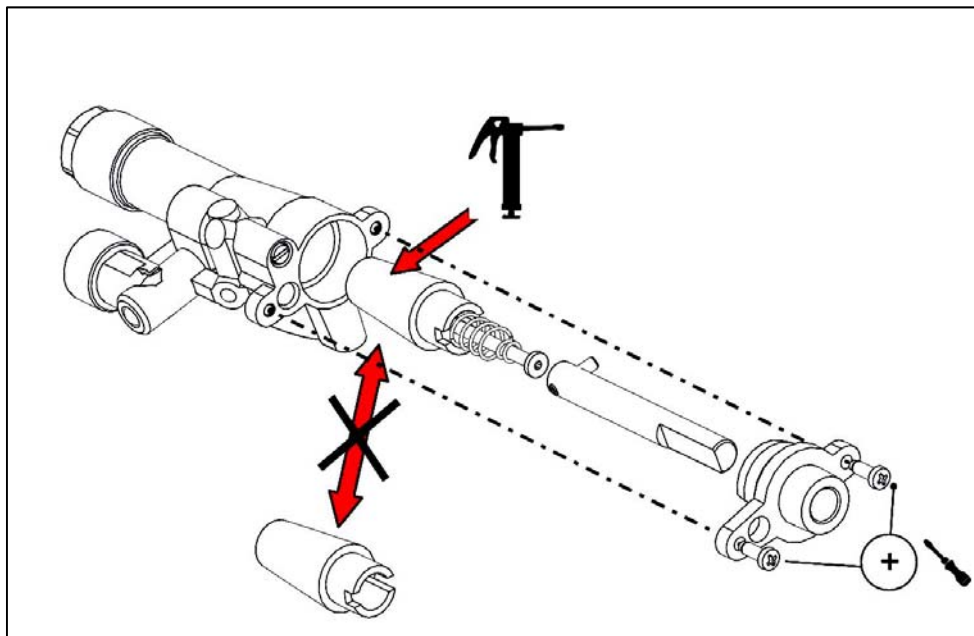
- A – Thermocouple
- B – Pilot gas pipe
- C – Spark electrode
- D – Pilot bracket

## 8.5 GAS VALVE



8.5.1 Remove gas valve as shown.

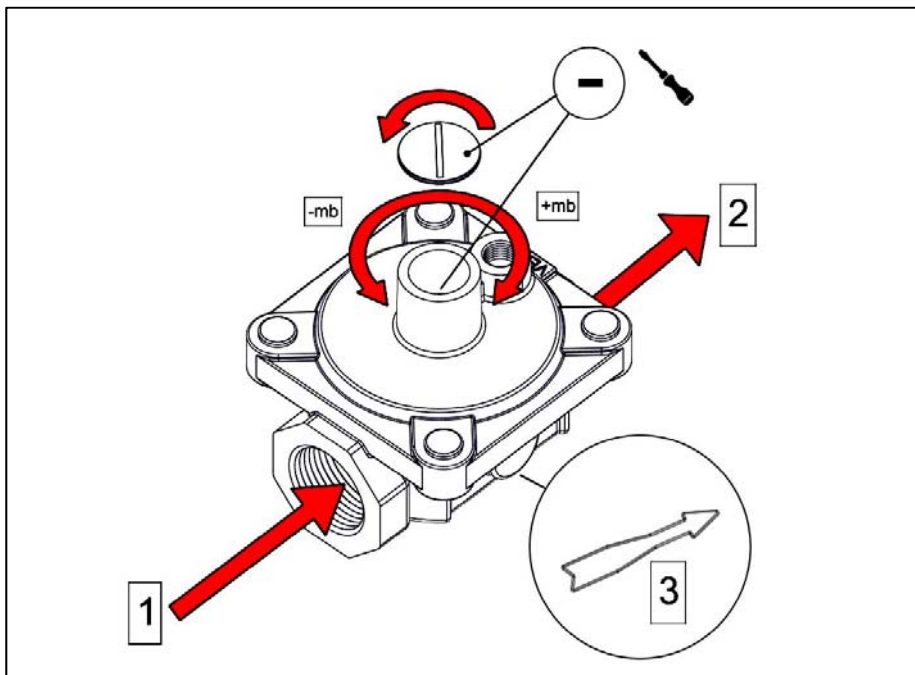
- A – Thermocouple
- B – Pilot gas pipe
- C – Main gas pipe
- D – Valve clamp
- E – Bypass screw



8.5.2 Service valve as shown.

## 8.6 GOVERNOR

8.6.1 This applies to G20 and G30 (50mb) models only.



- 1 – Gas in
- 2 – Gas out
- 3 – Direction of flow



**GOVERNOR SUPPLIED IS MAINTENANCE FREE. ENSURE THE BLUE DUST CAP COVERING THE VENT IS FITTED AND IN GOOD CONDITION.**

## 9.0 FAULT FINDING

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FAULT	POSSIBLE CAUSES	REMEDY
Pilot does not light.	No gas supply.	Restore supply.
	Faulty spark igniter.	Test igniter button, lead and electrode. Replace as necessary.
Pilot does not stay lit.	Faulty thermocouple.	Check thermocouple is tight and tip is in pilot flame.
Main burner(s) does not light.	Gas pressure too low.	Check pressure, adjust as necessary.
	Injector(s) blocked or damaged.	Clear nozzle(s) or replace.
	Burner ports blocked.	Clear ports or replace.
	Gas tap(s) seized or blocked.	Clear or replace as necessary.
Slow/Poor heating.	Governor out of adjustment.	Adjust as necessary.
	Valve pressure wrong.	Check pressure and adjust if necessary.
	Burner ports blocked.	Check burner and clean if dirty.
	Low mains gas pressure.	Check with gas supplier.
	Gas supply isolated/off.	Restore supply. Check with gas supplier.

## 10.0 SPARE PARTS

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Main spare parts:

- Gas valve
- Pilot assembly
- Thermocouple
- Fat jug
- Drip tray
- Drip tray deflector
- Control knob
- Spark igniter

When ordering spares, quote the following:

**Model Number**

**Serial number**

**Gas Type**

This information is found on data plate on front panel. (See section 1.0)

Visit our website for further spares information.

## 11.0 SERVICE INFORMATION

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

**SERVICELINE CONTACT:**

**(UK only)**

**Phone: +441438 363 000**

### **Warranty Policy Shortlist**

For our warranty policy please go to [www.falconfoodservice.com](http://www.falconfoodservice.com)