



INSTALLATION AND OPERATING MANUAL

OF GAS HOB RANGE



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FALCO THE COMPANY

Falco Domestic Appliances was founded in 1991 and is proud to be a trusted name in the South African appliance industry.

Our business has been built on providing higher spec products offered at reduced prices.

More importantly, is the service aspect of our business, we value every customer and will always strive to assist to the best of our ability.

We thank you for supporting our company by purchasing this product and we hope that it will give you many years of use.

USING THIS MANUAL

Before installing the appliance, we strongly recommend that you read through the entire manual which includes safety instructions, proper installation and use of its functions.

It is important that you retain these instructions, proof of purchase for future reference.

Due to ongoing product development Falco reserves the right to alter specifications and appearances without notice.

FOR YOUR SAFETY

“Important: Read these instructions for use carefully so as to familiarize yourself with the appliance before connecting it to its gas container. Keep these instructions for future reference”.

This appliance is adjusted to operate on LPG only.

IF YOU SMELL GAS:

- Turn off gas supply at bottle
- Extinguish all naked flames;
- Do not operate any electrical appliances
- Ventilate the area
- Check for leaks as detailed in this manual

If odour persists, contact your dealer or gas supplier immediately

Do not tamper or modify the appliance.

BURN-BACK (FIRE IN BURNER TUBE OR CHAMBER)

In the event of a burn-back, where the flame burns back to the jet, immediately turn the gas supply off at the control valve on the panel. After ensuring the flame is extinguished, wait for 1 minute and re-light the appliance in the normal manner. Should the appliance again burn back, close the control valve and call a service technician. Do not use the appliance again until the service technician has declared that it is safe to do so.

GAS-PRESSURE REGULATOR

This appliance requires an operating pressure of 2,8 kPa at the appliance. A suitable LPG regulator that complies with the requirements of SANS 1237 must be installed.

IMPORTANT INFORMATION FOR THE USER

This appliance may only be installed by a registered SAQCC Gas installer. All registered installers are issued with a card carrying their registration number. Ask to be shown the card before allowing the installation work to commence and make a note of the Installer registration number. Upon completion of the installation, the installer is required to explain the operational details of the appliance together with the safety instructions. You will be asked to sign acceptance of the installation and be provided with a completion certificate. You should only sign for acceptance of the installation when the installation is completed to your satisfaction.

Note that your invoice is required in the event that you wish to make a guarantee claim.

IMPORTANT INFORMATION FOR THE INSTALLER.

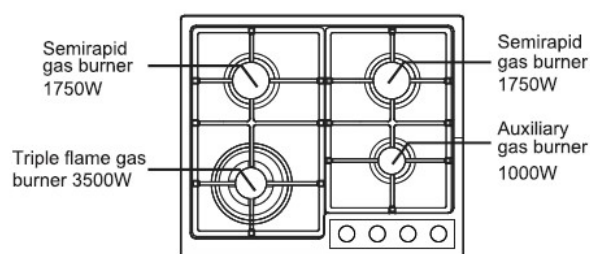
This appliance may only be installed by a gas installer registered with the South African qualification and certification committee (SAQCC). The appliance must be installed in accordance with the requirements of SANS 10087-1 for use with LPG, SANS 827 for use with NG and any fire department regulations and/or local bylaws applicable to the area. If in doubt, check with the relevant authority before undertaking the installation. Upon completion of the installation you are required to fully explain and demonstrate to the user the operational details and safety practices applicable to the appliance and the installation.

WARNING AND SAFETY INSTRUCTIONS

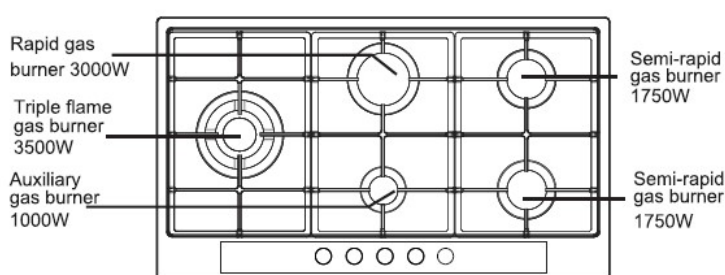
- Incorrect installation, maintenance and repairs could cause harm to the user. Please ensure repairs are carried out by an authorised Falco technician.

- A damaged appliance can be dangerous. Please check for any visible damage before installation and notify your retailer should then be any signs of damage.
- Before connecting the appliance to the electrical mains supply, ensure that the electrical data on the rating label matches that of the electricity supply. Consult your local electrician if in doubt.
- Do not use electrical extension cables or multi-sockets when connecting your appliance electrically as this could cause a fire hazard.
- Any tampering with electrical or mechanical components can cause injury and will also void the product's warranty.
- During installation and repair the appliance must be disconnected from the mains electricity supply.

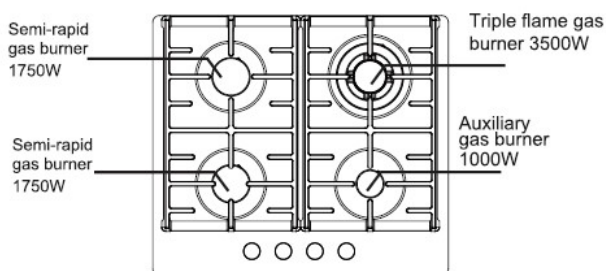
INTRODUCTION



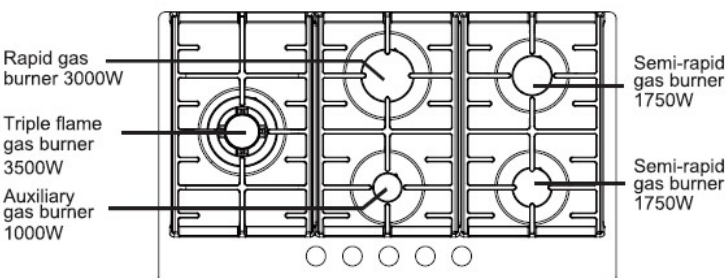
FAL-SSGH-60



FAL-SSGH-90

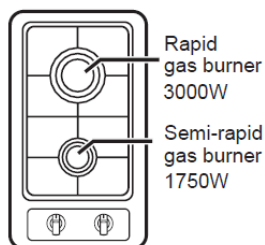


FAL-BGH-60

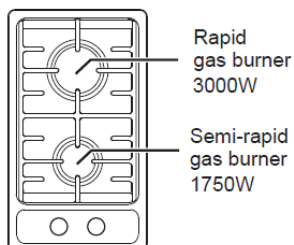


FAL-BGH-90

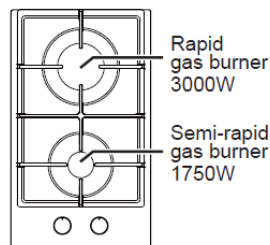
Type	Triple flame gas burner	Rapid gas burner	Semi-rapid gas burner	Auxiliary gas burner	Material	Flame failure device	Power Supply	Size (mm)	Built-in (mm)
FAL-SSGH-60	3.5kW	/	1.75kW	1.0kW	Stainless steel	Yes	AC 220-240V 50Hz	580x500x90	557x477
FAL-BGH-60	3.5kW	/	1.75kW	1.0kW	Glass	Yes		580x510x100	557x477
FAL-SSGH-90	3.5kW	3.0kW	1.75kW	1.0kW	Stainless steel	Yes		860x500x95	832x477
FAL-BGH-90	3.5kW	3.0kW	1.75kW	1.0kW	Glass	Yes		855x510x100	832x477



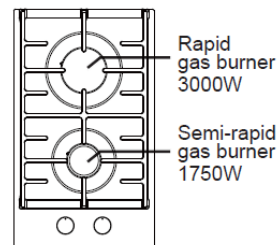
FAL-SSGH-30



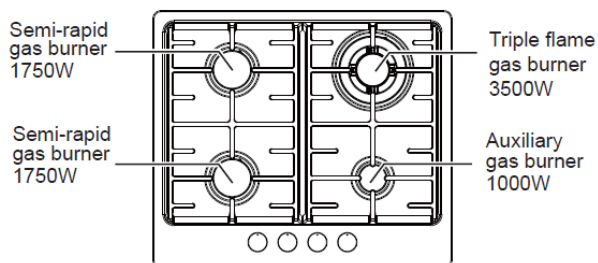
ONL-30XFS



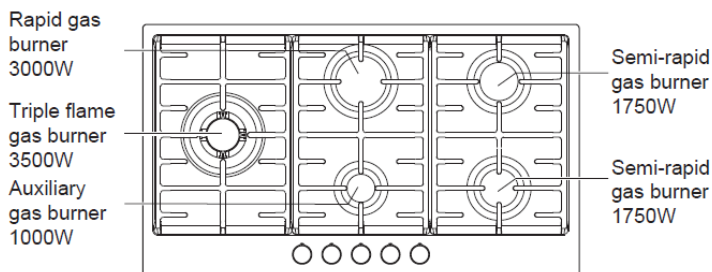
ONL-30XFG



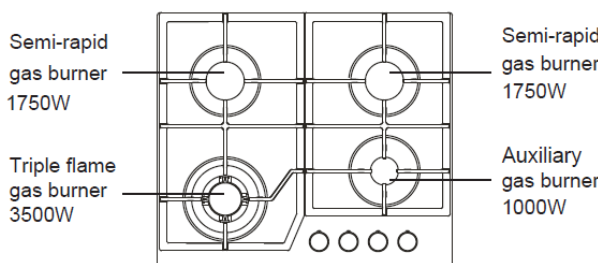
FAL-BGH-30



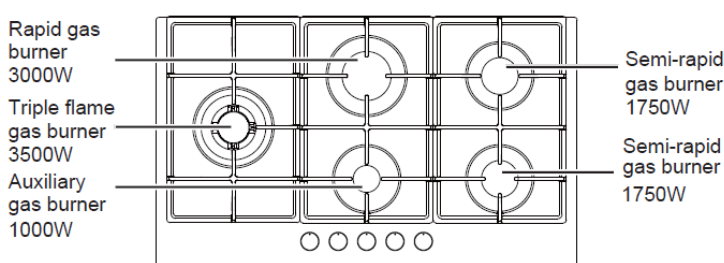
ONL-60XFS



ONL-90XFS



ONL-60XFG



ONL-90XFG

Type	Triple flame gas burner	Rapid gas burner	Semi-rapid gas burner	Auxiliary gas burner	Material	Flame failure device	Power Supply	Size (mm)	Built-in (mm)
FAL-SSGH-30	/	3.0kW	1.75kW	/	Stainless steel	Yes	AC 220-240V 50Hz	297x515x106	283x498
ONL-30XFS	/	3.0kW	1.75kW	/	Stainless steel	Yes		297x515x106	283x498
ONL-30XFG	/	3.0kW	1.75kW	/	Glass	Yes		303x520x110	283x498
FAL-BGH-30	/	3.0kW	1.75kW	/	Glass	Yes		303x520x115	283x498
ONL-60XFS	3.5kW	/	1.75kW	1.0kW	Stainless steel	Yes		580x500x96	557x477
ONL-90XFS	3.5kW	3.0kW	1.75kW	1.0kW	Stainless steel	Yes		860x500x101	557x477
ONL-60XFG	3.5kW	/	1.75kW	1.0kW	Glass	Yes		580x500x112	557x477
ONL-90XFG	3.5kW	3.0kW	1.75kW	1.0kW	Glass	Yes		860x510x109	832x477

CLEANING AND CARE

CAST IRON

In order to clean burner caps and pan supports on your hob, please use a soft cloth and hot soapy water.

Stubborn stains can be removed with a non-abrasive agent, so as not to damage the surface.

STAINLESS STEEL

To clean use a cloth soaked in hot soapy water and avoid using sponges to prevent scratching the surface.

PLASTIC

To clean control knobs, wipe clean with a damp soapy cloth.

Control knobs can be removed for more thorough cleaning.

GLASS

A non-abrasive cleaner should be used on glass surfaces to prevent scratching the glass surface and erasing the control panel markings.

Glass can be effectively cleaning by using a diluted solution of water and mild detergent with a soft cloth.

INSTALLATION

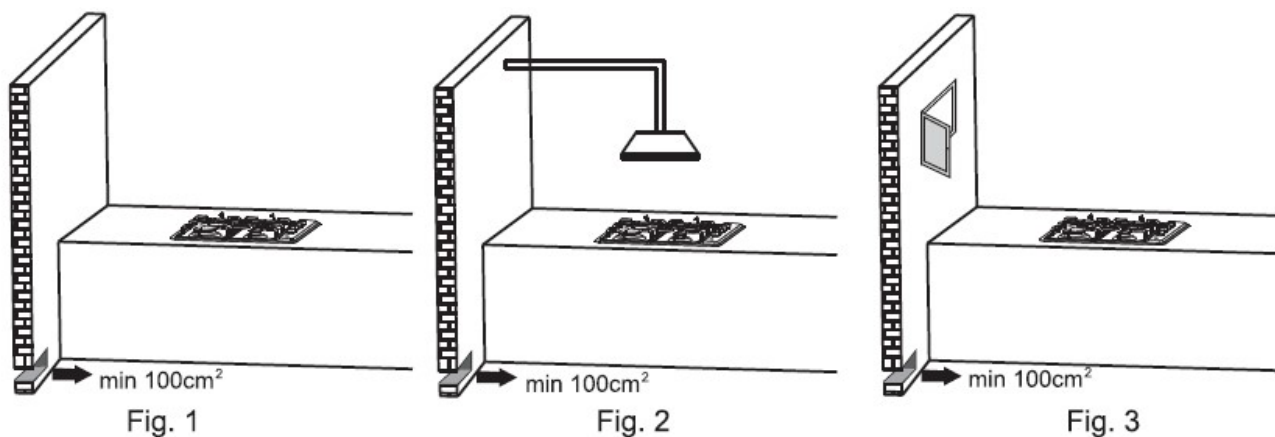
PROVISION FOR VENTILATION

The room in which the gas hob is installed should have adequate ventilation.

The room must have an opening such as a window or equivalent, some rooms may require permanent ventilation. If the room has a volume of between 5m^3 - 10m^3 , an air vent of 50cm^2 effective area is required. If the room has a volume of less than 5m^3 , it will require an air vent of 100cm^2 effective area (FIG. 1). If there are other fuel burning appliances in the same room, air ventilation requirements should be combined.

NOTE: The use of gas appliances results in the production of heat and moisture in the room in which it is used. Always ensure that the kitchen is well ventilated, keep natural ventilation holes open or install a mechanical ventilation device (FIG. 2).

When using more than one hotplate at once, open a window if a mechanical extractor is not present or working (FIG. 3).



UNPACKING THE APPLIANCE

Remove all packaging and make sure there is no damage to the appliance.

Some parts of the appliance are protected by a plastic film. This plastic film must be removed before the appliance is used. The packaging materials should be carefully discarded and not left within easy reach of children as they are a potential hazard.

INSTALLING THE HOB

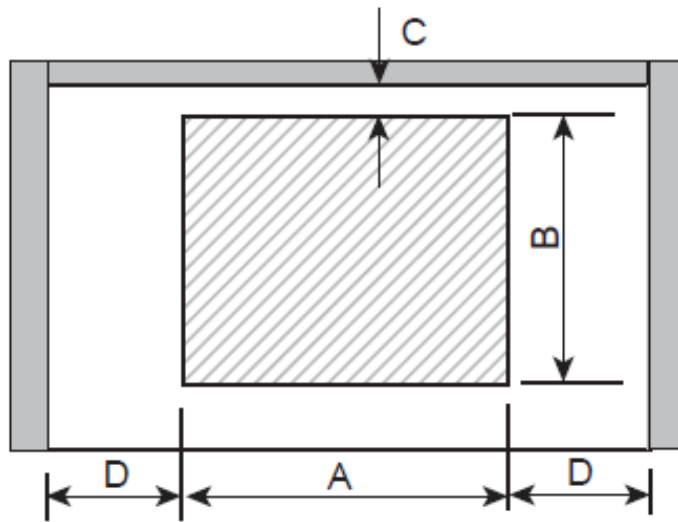
Please ensure that your installation is carried out by a qualified LPGas certified installer.

The appliance can be fitted to a worktop with a thickness of 40mm – 50mm.

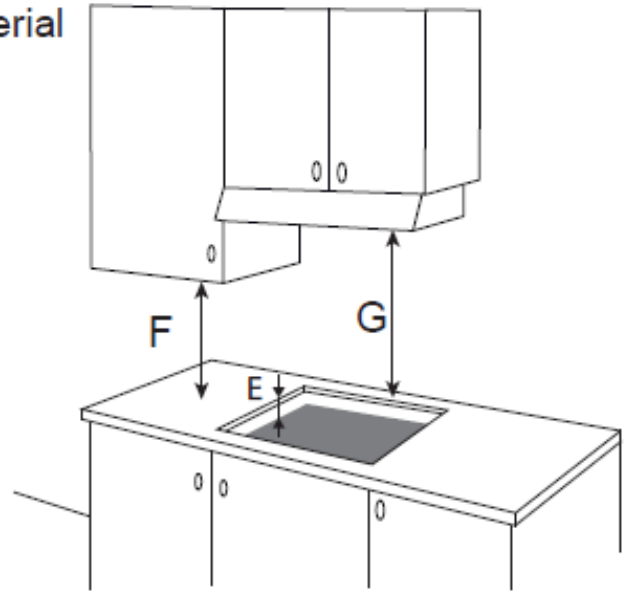
No extractor fan should be fitted closer than 650mm to the gas hob.

The side of adjacent cabinets above the hob may be lower than 650mm, provided they are heat and steam resistant.

Rear wall should be a flame retardant material



Front edge of worktop



MODELS: FAL-SSGH-30 / ONL-30XFS / ONL-30XFG / FAL-BGH-30

A	B	C	D	E	F	G
283mm	498mm	60mm min	150mm min	90mm min	400mm	650mm

MODELS: ONL-60XFG / ONL-60XFS

A	B	C	D	E	F	G
557mm	477mm	60mm min	150mm min	90mm min	400mm	650mm

MODELS: FAL-BGH-60 / FAL-SSGH-60

A	B	C	D	E	F	G
557mm	477mm	60mm min	150mm min	90mm min	500mm	750mm

MODELS: FAL-BGH-90 / FAL-SSGH-90

A	B	C	D	E	F	G
825mm	477mm	60mm min	150mm min	90mm min	500mm	750mm

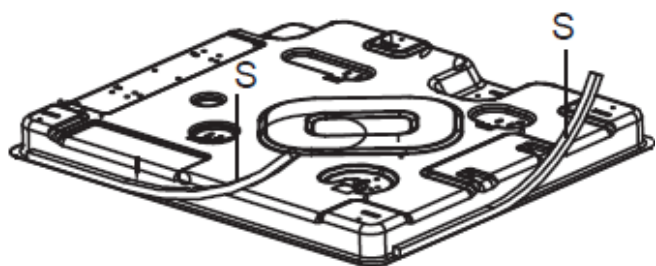
MODELS: ONL-90XFS / ONL-90XFG

A	B	C	D	E	F	G
832mm	477mm	60mm min	150mm min	90mm min	400mm	650mm

These gas hobs are supplied with a special seal which prevents liquids from seeping underneath the appliance. Follow these instructions to properly fit this seal:

Remove the plastic covering from the back of the seals ensuring the sticky transparent section still adheres to the seal.

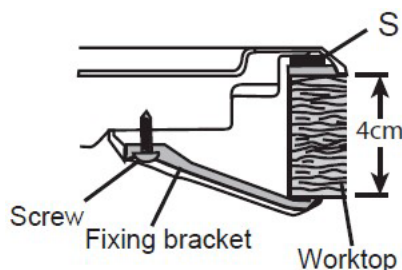
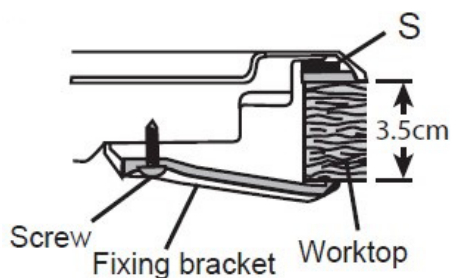
Turn the hob over and place on soft surface, correctly position the seal under the edge of the hob so that the outer part of the seal perfectly matches the outer edge of the hob. The ends of the strips must meet without overlapping. Fix it into place by pressing it down firmly.



FIXING THE HOB DOWN INTO PLACE

Once the seal has been fitted to the underside of the hob place the hob in the cut out of the countertop and push it down firmly so that it is resting firmly in place.

Secure the hob in position by using the brackets supplied. Screw one end of the bracket into the pre-drilled holes on the underside of the hob. The other end of the bracket should be located underneath the worktop to secure the hob into position.



THE GAS CONNECTION

The qualified LPGas certified installer will make the gas connection as per the regulations.

THE ELECTRICAL CONNECTION

We recommend that the electrical connection be carried out by a qualified electrician.

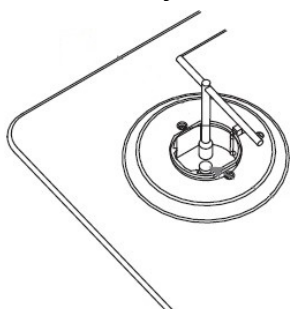
The wires are coloured in accordance with the following code: Green and Yellow = Earth, Blue = Neutral, Brown = Live.

LPGAS TO NATURAL GAS CONVERSION

This conversion must only be carried out by a qualified person (LPGas certified installer).

Instructions to replace the gas jets:

1. Disconnect the appliance from the gas and electrical supplies.
2. Remove burner components and pan supports.
3. Remove injectors with a socket spanner and replace with the corresponding jets



GAS JET REPLACEMENT TABLE

	BURNERS	GAS	NORMAL PRESSURE	NORMAL RATE	INJECTOR DIAMETER	NOMINAL HEAT INPUT (kW)
	DESCRIPTION		mbar	kW	mm (tolerance ± 0.01)	MIN.
1	AUXILIARY	BUTANE PROPANE NATURAL	28-30 37 20	1 (72 g/h) 1 1	0.49 0.49 0.72	0.6 0.6 0.6
2	SEMIRAPID	BUTANE PROPANE NATURAL	28-30 37 20	1.75(127.5 g/h) 1.75 1.75	0.67 0.67 0.97	0.8 0.8 0.8
3	RAPID	BUTANE PROPANE NATURAL	28-30 37 20	3.0(218 g/h) 3.0 3.0	0.86 0.86 1.18	1.2 1.2 1.2
4	TRIPLE FLAME	BUTANE PROPANE NATURAL	28-30 37 20	3.5(255 g/h) 3.5 3.5	0.95 0.95 1.35	2.6 2.6 2.6

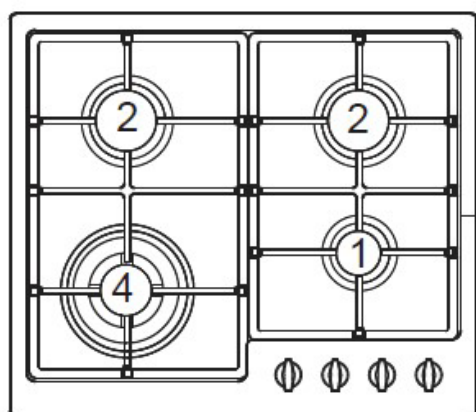
Once the Jets have been replaced, minimum gas flow rates must be adjusted:

1. Turn on the gas supply, ignite the burners and turn the control knobs to the minimum position as indicated by the small flame symbol.
2. Remove the control knobs

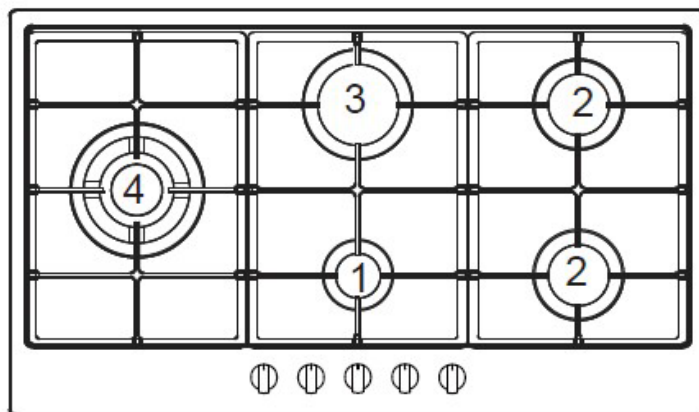
3. Insert a small flat screwdriver into the hole at the top of the brass tap and turn the adjustment screw left or right until the flame of the burner is conveniently regulated to the low position.



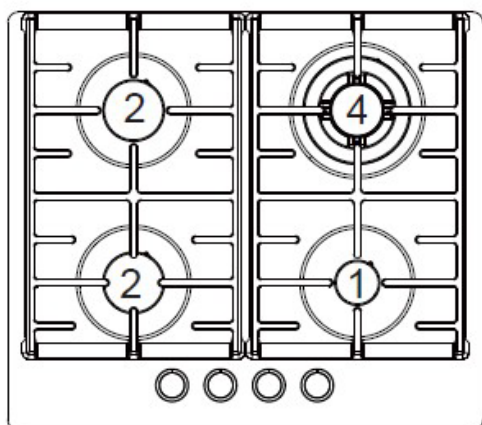
4. Ensure that when quickly turning from the maximum position to the minimum position that the flame does not extinguish.
5. Replace the control knobs.



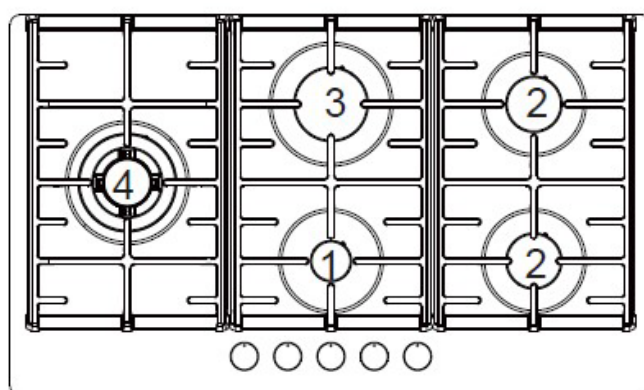
FAL-SSGH-60



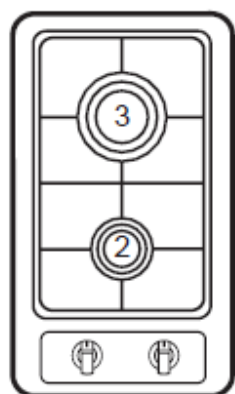
FAL-SSGH-90



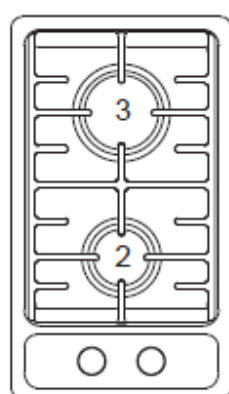
FAL-BGH-60



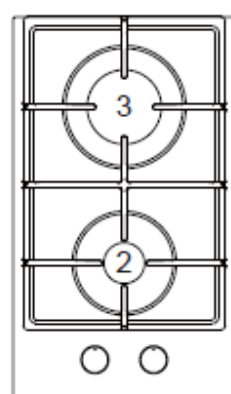
FAL-BGH-90



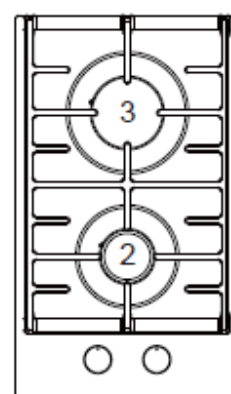
FAL-SSGH-30



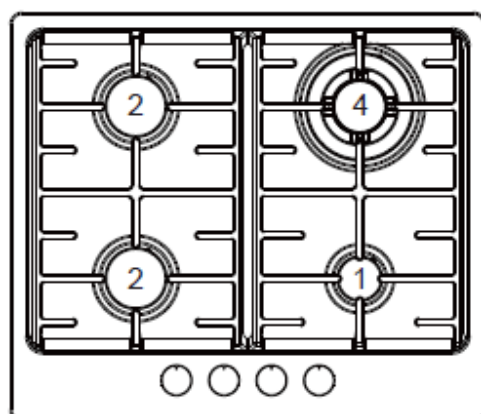
ONL-30XFS



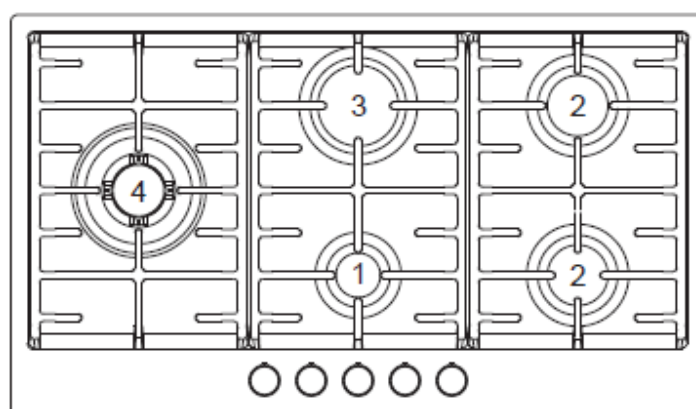
ONL-30XFG



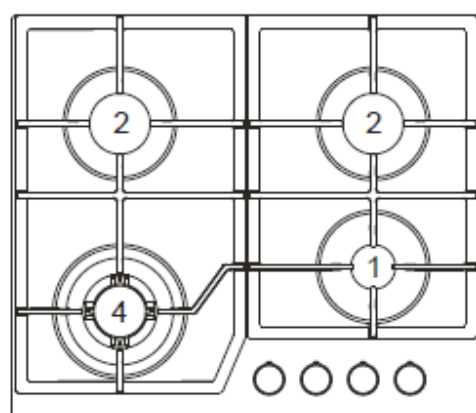
FAL-BGH-30



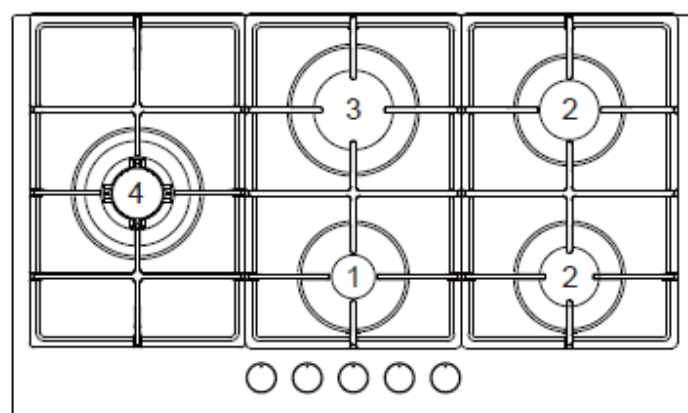
ONL-60XFS



ONL-90XFS



ONL-60XFG



ONL-90XFG

INJECTOR REPLACEMENT TABLE

	BURNERS	GAS	NORMAL PRESSURE	NORMAL RATE	INJECTOR DIAMETER	NOMINAL HEAT INPUT (kW)
	DESCRIPTION		mbar	kW	mm (tolerance ± 0.01)	MIN.
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2	SEMIRAPID	BUTANE PROPANE NATURAL	28-30 37 20	1.75(127.5 g/h) 1.75 1.75	0.67 0.67 0.97	0.8 0.8 0.8
3	RAPID	BUTANE PROPANE NATURAL	28-30 37 20	3.0(218 g/h) 3.0 3.0	0.86 0.86 1.18	1.2 1.2 1.2
4	TRIPLE FLAME	BUTANE PROPANE NATURAL	28-30 37 20	3.5(255 g/h) 3.5 3.5	0.95 0.95 1.35	2.6 2.6 2.6

OPERATING INSTRUCTIONS

- To ignite the burner, push down the appropriate knob and turn anti-clockwise to the large flame symbol:
 - Closed position
 - ★  maximum position
 -  minimum position
- Keep the knob depressed downwards until the burner ignites.
- Turn the knob to the required setting.
- In the event of the flame being extinguished, turn off the burner at the control knob and do not attempt to reignite for at least 1 minute.

NOTE: Matches can be used to light the burners in the event of a power failure.

Keep the control knob pressed in for 1- seconds ensuring the burner stays ignited when released.

If the burner fails to remain ignited when the releasing the control knob, wait 1 minute before reigniting.

IMPORTANT

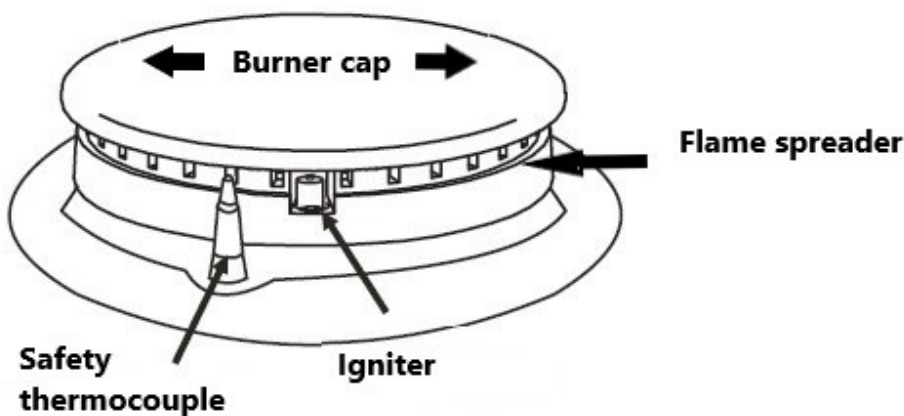
- DO NOT USE POTS OR PANS THAT OVERLAP THE BOUNDARIES OF THE HOB
- DO NOT USE A POT WITH A BOTTOM DIAMETER OF MORE THAN 26CM ON THE MAIN BURNER, AS THE GLASS MAY SHATTER.

Burners	Triple Flame 3500W	Rapid 3000W	Semi-rapid 1750 W	Auxiliary 1000W
φ Pans (cm)	24-26	20-22	16-18	10-14

BURNER CAPS

The burner caps are coated with black enamel.

Discolouration of the caps will occur due to the high temperatures, however this will not affect the normal operation of the burners



TROUBLESHOOTING

1. **FLAME COLOUR** – If the flame is uneven or yellow during operation, rather than the colour blue.

Check the following:

- Are the burner caps fitted correctly?
- Are the holes of the flame spreader possibly blocked?

2. **BURNER FAILING TO IGNITE**

Check that the power is turned on.

Check that the igniter is not coated with food spillage.

If the igniter is sparking but no gas coming out:

Ensure the gas is turned on.

Ensure the holes of the flame spreader are not blocked.

3. **SMELL GAS?**

Ensure the control knobs have all been turned off.

The safety thermocouple should turn off gas supply to the burner if the flames are accidentally extinguished. If this does not occur, turn off the gas at the mains and contact a service agent.

WARNING – DO NOT check for leaking gas with a naked flame.

4. **STILL NOT WORKING?**

Call a service agent.

PARTS AND SERVICE

Falco ovens and hobs are covered by a 2 year “nationwide” guarantee within the borders of South Africa.

Should a service call be required please book a service via the two methods below:

1. Log onto the Falco website www.falco.co.za

On the landing page there will be a service tab on the top of the webpage, click on this tab and follow the prompts.

You will be required to upload your proof of purchase issued by the retailer.

2. You can also send an email to service@falco.co.za for any service bookings or queries.

Should any spare parts be required, please contact us on:

Tel: 010 880 1858 / 011 454 4314

Website: www.falco.co.za

Email: service@falco.co.za

WARRANTY

Warranty and service certificate:

This certificate is issued by Falco Domestic Appliances, supplier of Falco models. Hereinafter referred to as 'The Company', to the original purchaser only, of the product/appliances described on the certificate and shall constitute the only warranty given in respect of this product/appliance.

The Company warrants to the original purchaser that for the period of **TWO YEARS** on domestic products from date of purchase the appliance should be free from defect under normal domestic use, both in workmanship and material.

If not, the warranty is subject to the following conditions:

1. Repair or replacement of any part of this product/appliance, found by The Company to be defective, shall be at the cost of The Company. The Company reserves the right to affect such service through any Service Division authorised by The Company to carry out service on The Company's products/appliances. The cost of the service shall be borne by The Company in full, providing that the product/appliance is located no further than 50km from an authorised service agent.
Where the product/appliance is located beyond the 50km radius, the purchaser shall be liable for the standard travelling charges, as determined by The Company or alternatively, The Company reserves the right to ask the purchaser to deliver any faulty product/appliance to the dealer from which it was bought or nearest service agent, for repairs. After the said repair has been completed, the original purchaser is again responsible for the collection and transportation of said product/appliance.
2. Where the purchaser lives in an outlying area (farms/ remote locations) where appointed Service Agents are limited or non-existent, The Company reserves the right to request such a purchaser to transport the unit to and from the nearest appointed Service Agent for repairs.
3. The Company shall not be held responsible for transportation/other costs other than those incurred within the provisions of Clause 1 and 2 of this Certificate.
4. All fuses, lamps, stove knobs, gas regulators, glass doors (oven,) glass top (hob) and any vitreous enamelware and cosmetics are excluded from these warranties. Abuse, misuse in conflict with the operating instructions or connection to incorrect voltages (generators, solar panels, wind turbines without the additional and compulsory addition of pure sine wave invertors), shall release The Company from all its obligations under warranty. It is an express condition of these warranties that the purchaser takes due care and attention in the installation, use and maintenance of the product/appliance.
5. Any physical damage to the product/appliance that occurred prior to delivery/receipt of the product/appliance will only be included in this warranty provided that it is reported, together with the proof of purchase within 48 hours thereof. Any part on any of the abovementioned products/appliances will be excluded from this warranty, should findings indicate that the parts are damaged or malfunctioning because of any form of physical damage.
6. This warranty shall become void and cease to be valid if the product/appliance is dismantled by, or any repairs to the product/appliance are affected by any person not authorised by The Company, or if replacement parts not approved by The Company are used in any product/appliance, or if the serial number of the product/appliance is removed.
7. These warranties shall not apply if the product/appliance is purchased or used beyond the borders of the Republic of South Africa (Swaziland, Lesotho, Namibia, Botswana and Zimbabwe).
8. The Company shall not be responsible for damages resulting from fire, floods, civil disturbances or any Act of God. The Company shall not, in terms of these warranties be responsible, nor held liable for any consequential loss or damage of any kind caused by or due to the failure or malfunctioning of the appliance/product.
9. Where service is requested under warranty and no fault or any defect is found by the Company service agents, all costs incurred will be for the purchaser's account.
10. The LPGas certificate together with the purchaser's proof of purchase (Invoice from Dealer) will serve as proof of purchase. For warranty purposes, it will be essential to produce this Certificate with the Invoice. Failure to do so will render the purchaser liable for service costs.
11. The Company will not exchange any faulty product/appliance still under warranty EXCEPT if the appointed service agent inspects and confirms with valid proof that the appliance is irreparable.
12. This warranty does not cover rodent or insect infestation.

Appointed call centre:

FALCO DOMESTIC APPLIANCES (PTY) LTD

Service call centre: Tel: (010) 880-1858; Whatsapp: 082-769-2715

E-mail: service@falco.co.za

Alternatively book a service call online using the following link: www.falco.co.za/service.

Any service-related queries should be directed directly to the dealer (store) where the unit was purchased. Alternatively, the purchaser can contact the appointed call centre on the details provided above. The appointed call centre, Falco Domestic Appliances (PTY) Ltd, will allocate the service call under the warranty procedure to one of their closest service agents in the purchaser's area. No service call will be considered under the warranties if no proof of purchase can be presented.

Compliments or Complaints regarding service can be directed to Info@falco.co.za