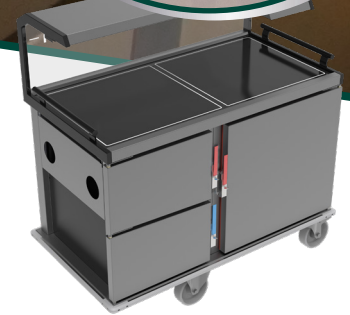# VARIO-THERM

F2HRP Meal Delivery System

Key features

- Two compartments - one split refrigerated / plate warmer and one heated

Control system – the perfect solution

- Intuitive 7'' colour smart touch screen controller is user friendly and very easy to use
- Simple program options to fit any operation
- Automatic power sharing to ensure optimal results
- Inbuilt HACCP system with data download options
- Inbuilt fault diagnostic check
- Message bar on controller keeps user aware of current operational status
- Coloured LED mode indicating system clearly shows operating status
- Can be connected via WiFi or LoRa networks for logs, reports & IOT Monitoring

Oven – True zonal control for consistency & flexibility

- Computer-modelled air flow system ensure even cooking across the entire oven chamber
- Stage profile & multi-stage cooking
- Inbuilt steam evacuation system reduces and removes steam safely
- Air curtain ensures the doors remain cool to touch and allows for safe steam dispersal
- 8 x 1/1 GN size capacity oven

Refrigeration: Energy saving, low maintenance & fast responding

- Natural refrigeration, low GWP and reduced energy consumption means lower operating costs
- Finless condenser reduces cleaning requirements and ensures continued performance
- Compliance: refrigeration can operate even when heating compartment is on

Thermally heated hot top: large heated serving area

- Designed to cater for full service operation
- Full incorporated sneeze screen
- Automatic or manual operation to suit operational needs
- Simply wipe clean at end of service

After service

- National coverage with over 100 certified engineers

Supplied as Standard

- 8 shelves in heated compartment
- 2 shelves in refrigerated compartment
- Food probe
- Full HACCP data system
- Lockable doors
- Integrated door switch to reduce energy
- Black-coated aluminium panel finish
- Non-marking bumpers
- 13A plug on a 1.8m long cable

VARIO-THERM

F2HRP
Meal Delivery System

Options & Accessories

The internet of things (IOT) – Meaningful data at the touch of button (optional extra)

- IOT compatible – Falcon powered by KoolZone
- Money saving - key data at the touch of a button: Culinary, HACCP, technical information
- HACCP - Automatic data recording & storage
- Asset protection, less downtime & consistency: Pre set thresholds to monitor key data with automatic alert & acknowledgment

Other factory-fitted options:

- Tray slide and utensil holders
- End shelves and waste bag
- Tow bar
- Cassette system
- Dolly and cover

Similar Models

- **F1H** - One heated compartment
- **F2HH**– Two heated compartments
- **F2HR** - Two compartments - one refrigerated & one heated

Power Supply Options

- **Single phase 16A / 32A**
- **Three phase 16A / 32A**
- **Multi power adapter supply leads available**

Compliance and conformity: Achieving the highest standards

- Refrigeration R290 - 75g
- LVD to standard EN60335
- EMC to standard EN55014
- R.E.D. to standard ETS I301489-1
- IPX4 to standard EN60529
- IOT: LoRa network - Military grade encryption network
- CE (UKCA approved from January 2021)

Measurements *in mm*

Plate warmer / Oven Portrait loading / Fridge

227 / 884 / 196 / 353 / 276 / 1335 O/A / 942 TO HOT PLATE

1300 O/A BASE
1050 SHELF
734 O/A BASE
531 SHELF
OPTIONAL END SHELVES AND TRAY SLIDES

TWO HOT TOP AREAS 575 X 550mm EACH

POWER CABLE ENTRY POINT

Specification *details*

Electrical rating (kW)	3
Electrical supply voltage	230V
Required electrical supply (A)	13A
Weight (kg)	176
Packed weight (kg)	190
Packed dimensions (w x d x h – mm)	1500 x 800 x 1650
GTIN number	5056466906887