



VARIO-THERM

Install Instructions

Meal Delivery System

F1H, F1V, F2HH, F2HR, F2VR, F2HRP

Read these instructions before install.

DATE PURCHASED:

MODEL NUMBER:

SERIAL NUMBER:

DEALER:

SERVICE PROVIDER:

T101066

Rev No 3
Published: 15/6/2022

Dear Customer

Thank you for choosing Falcon Foodservice Equipment.

This manual can be downloaded from 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. WEEE/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.

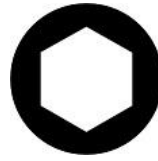
SYMBOLS



SCREWDRIVER



SPANNER



ALLEN KEY



GREASE



WARNING



FLAMMABLE
MATERIAL



- **This appliance may be discoloured due to testing.**
- **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 safety (installation & use) regulations, health and safety at work act, local and national building regulations, fire precautions act.**
- **To prevent shocks, this appliance must be earthed.**
- **Do not flash test, this appliance is unsuitable for the insulation resistance or flash test section of the portable appliance test (PAT).**
- **This appliance should only be plugged into a type A rated R.C.D. socket.**
- **This appliance has been UKCA/CE marked based on compliance with the relevant Electrical and Electromagnetic Compatibility (EMC) Regulations/Directives for the voltages stated on the data plate**
- **This equipment must only be used by trained and competent persons.**
- **The responsible person(s) must instruct the operators of the correct operation and maintenance of the appliance.**
- **Unless otherwise stated, parts which have been protected by the manufacturer must not be adjusted.**
- **To obtain maximum performance from this unit regular servicing of the appliance should be undertaken to ensure correct operation, it is functioning as intended, and safe to use. We recommend servicing in accordance with SFG20 Maintenance Schedules and as a minimum, after 2,500 hours of use, or annually, whichever comes first and that a maintenance contract be arranged with an appointed service contact. Visits may then be made at agreed intervals to carry out adjustments and repairs.**
- **Check that no damage has occurred to the appliance or supply cord during transit. If damage has occurred, do not use this appliance.**
- **Ensure the supply cord is routed free from the appliance to avoid damage.**
- **If the supply cord is damaged it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid hazard.**
- **Always unplug the supply cord before attempting to move the appliance.**
- **This appliance is for indoor use only.**
- **The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.**
- **No recommendations in this document override the risk assessments or policies of the establishment where the appliance is in use.**
- **Maximum load per shelf. 5 kg (maximum of 40kg per rack)**



**REFRIGERANT R290 (CARE 40, PROPANE).
ONLY ENGINEERS WHO HAVE BEEN TRAINED IN THE SAFE
HANDLING AND USE OF HYDROCARBON (HC) REFRIGERANTS
SHOULD WORK ON THIS SYSTEM**

- Work on this system in a well-ventilated area or outside.
- Use a local leak detector to indicate if there is hydrocarbon in the air around the system before and during work on the system (place at a low level - HC's are heavier than air).
- Ensure there are no sources of ignition (flames or sparking electrical components within 3m (10 feet) or your work area.
- If replacing components, use like for like replacements.
- Take great care when brazing to ensure all HC has been removed from the system.
- If glands are used ensure that they are fitted correctly and tightly sealed.
- Keep ventilation openings in the appliance enclosure or in the structure clear of obstruction.
- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- **Condenser must be checked regular for signs of dust build up and cleared accordingly. Failure to do so may invalidate warranty.**

Training and competence

To help ensure the safe use of this appliance there is a requirement for you to provide whatever information, instruction, training, and supervision as is necessary to ensure, so far as is reasonably practicable, the health and safety of all users.

For further help and information on training and competence we would refer you to the Health and Safety Executive website; www.hse.gov.uk document ref: health and safety training INDG345. International customers should default to the health and safety guidelines provided by your government body.

Risk assessment

As part of managing the health and safety of your business you must control any risks identified in your commercial kitchen. To do this you need to think about what might cause harm to people and decide whether you are taking reasonable steps to prevent that harm. This is known as risk assessment. It is important to consider the environment around the product as well as the product itself. For example, oil or food spills will present a significant risk so users so the need to immediately clean up such spills must be reflected in staff training.

For further help and information on risk assessments we would refer you to you the Health and Safety Executive website; www.hse.gov.uk document ref: risk assessment INDG163. International customers should default to the health and safety guidelines provided by your government body.

Electrical Safety and Advice Regarding Supplementary Electrical Protection

Commercial kitchens and foodservice areas are environments where electrical appliances may be located close to liquids or operate in and around damp conditions or where restricted movement for installation and service is evident.

The installation and periodic inspection of the appliance should only be undertaken by a qualified, skilled, and competent electrician; and connected to the correct power supply suitable for the load as stipulated by the appliance data label.

The electrical installation and connections should meet the necessary requirements to the local electrical wiring regulations and any electrical safety guidelines.

We recommend: -

- **Supplementary electrical protection with the use of a type A residual current device (RCD).**
- **Fixed wiring appliances incorporate a locally situated switch disconnector to connect to, which is easily accessible for switching off and safe isolation purposes. The switch disconnector must meet the specification requirements of IEC 60947.**

Your attention is drawn to:-

BS 7671:2018–Guidance Note 8 - 8.13 : Other locations of increased risk

It is recognized that there may be locations of increased risk of electric shock other than those specifically addressed in Part 7 of BS 7671. Examples of such locations could include laundries where there are washing and drying machines in close proximity and water is present, and commercial kitchens with stainless steel units, where once again, water is present.

Where because of the perception of additional risks being likely, the installation designer decides that an installation or location warrants further protective measures, the options available include:

- Automatic Disconnection of Supply (ADS) by means of a residual current device having a residual operating current not exceeding 30mA;
- Supplementary protective equipotential bonding; and
- Reduction of maximum fault clearance time.

The provision of RCDs and supplementary bonding must be specified by the host organization's appointed installation designer or electrical contractor and installed by a suitably qualified and competent electrician so as to comply with Regulations 419.2 and 544.2

Contents

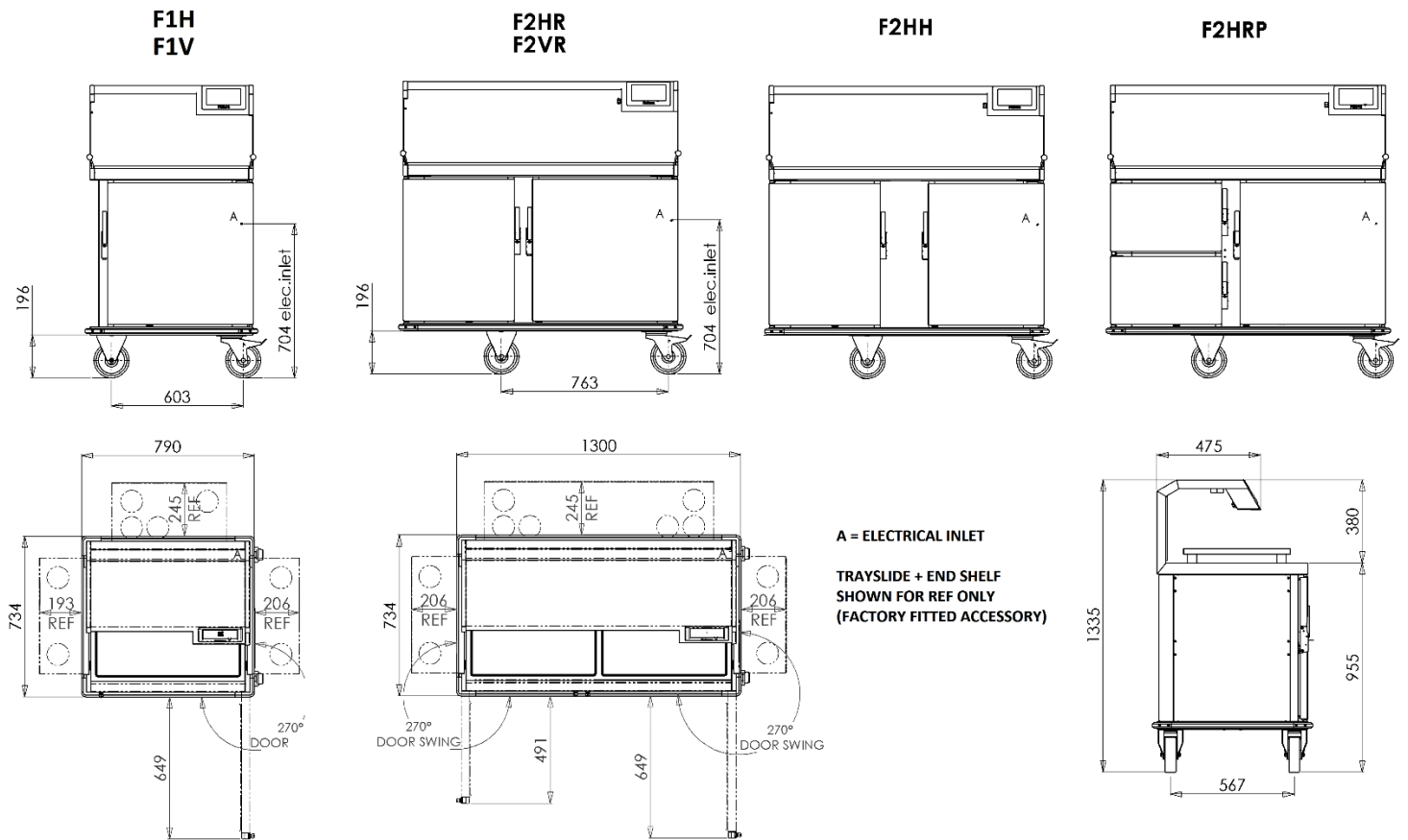
1.0	APPLIANCE INFORMATION	8
1.1	DIMENSIONS / CONNECTION LOCATIONS	9
1.2	APPLIANCE WEIGHT TABLE	9
1.3	TECHNICAL DATA TABLE	10
2.0	INSTALLATION	11
2.1	DUAL SUPPLY & RCD REQUIREMENTS.....	11
2.2	MANOEUVRING THE TROLLEY.....	11
2.3	COMMISSIONING	12
3.0	SERVICING AND MAINTENANCE INFORMATION	15

1.0 APPLIANCE INFORMATION

 Falcon Foodservice Equipment	STD	MODEL	SERIAL NO.		
			IP RATING		
	REFRIGERANT		GAS WEIGHT		Kg
	CO2 EQUIVALENT		GWP		
	RATED ELECTRIC INPUTS	kw	VOLTS	Hz	EXT FUSE A
		kw			EXT FUSE A
	PHASE LOADINGS	L1	L2	L3	LoRa FREQUENCY MHz
		L1			WiFi FREQUENCY GHz

- A - Serial No
- B - Model No
- C – Refrigerant Gas
- D – CO2 Equivalent
- E – Gas Weight
- F – Global Warming Potential
- G - Electrical Rating
- H - Total Electrical Power
- I - Electrical Phase Loading
- J – LoRa Frequency
- K – Wi-Fi Frequency

1.1 DIMENSIONS / CONNECTION LOCATIONS



1.2 APPLIANCE WEIGHT TABLE

APPLIANCE	UNIT WEIGHT (kg)	PACKED WEIGHT (kg)
F1H	116	138
F1V	116	138
F2HH	178	203
F2HR	178	203
F2HRP	187	212
F2VR	178	203

1.3 TECHNICAL DATA TABLE

SINGLE PHASE 13AMP SINGLE SUPPLY

MODEL	PHASE	CURRENT			POWER
		MIN (A) @ 230V	MAX (A) @ 230V	ACTUAL (A) @ 230V	(kW) @ 230V
F1H	L	11.70	13.65	13	3
F1V	L	11.70	13.65	13	3
F2HR	L	11.70	13.65	13	3
F2HRP	L	11.70	13.65	13	3
F2VR	L	11.70	13.65	13	3

SINGLE PHASE 13AMP DUAL SUPPLY

MODEL	PHASE	CURRENT			POWER
		MIN (A) @ 230V	MAX (A) @ 230V	ACTUAL (A) @ 230V	(kW) @ 230V
F2HH	L	11.70	13.65	13	3
	L	11.70	13.65	13	3

SINGLE PHASE 16AMP SINGLE SUPPLY

MODEL	PHASE	CURRENT			POWER
		MIN (A) @ 230V	MAX (A) @ 230V	ACTUAL (A) @ 230V	(kW) @ 230V
F1H	L	15.04	17.6	16	3.68
F1V	L	15.04	17.6	16	3.68
F2HR	L	15.04	17.6	16	3.68
F2HRP	L	15.04	17.6	16	3.68
F2VR	L	15.04	17.6	16	3.68



IF ANY CURRENT IS OUT WITH THESE TOLERANCES, THE CAUSE MUST BE INVESTIGATED AND RECTIFIED.

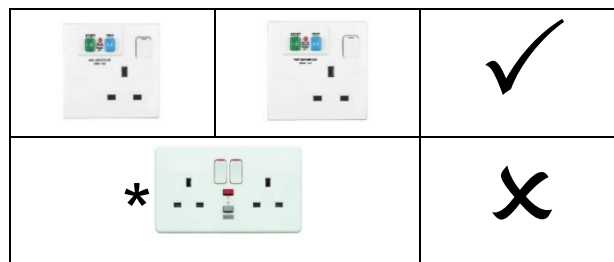
THIS APPLIANCE MUST BE EARTHED

2.0 INSTALLATION

2.1 DUAL SUPPLY & RCD REQUIREMENTS



Warning: On dual supply models do not plug both supplies into adaptor, extension lead or 1x13amp double socket. Ensure both supplies are separate.



We recommend supplementary electrical protection with the use of a 30mA residual current device (RCD)

2.2 MANOEUVRING THE TROLLEY



TAKE CARE WHEN MOVING AN APPLIANCE FITTED WITH CASTORS.

- Check that the Trolley is unplugged before moving, and the cable is stored safely.
- Pushing from the plug side is the preferred method of moving the trolley, pulling the trolley should be kept to a minimum and only when pushing is impractical.
- Proper footwear should be worn.
- Ensure tray slide and side shelves are down.
- Ensure all items on the trolley are well secured within the chambers.
- Due care and attention must be paid during movement to avoid collisions.
- Take care when manoeuvring through doors and into lifts, lock open lift doors if possible.
- Once the destination has been reached, ensure that the trolley is not blocking any gangways, doorways or fire exits. Ensure the supply cord will not create a trip hazard. Apply the foot brakes on castors Plug the Trolley in.
- Do not overload appliance.

- Mobile units may build up a static charge, this is not a fault and charge will be discharged when appliance is plugged in.

2.3 COMMISSIONING


2.3.1 Before plugging in:

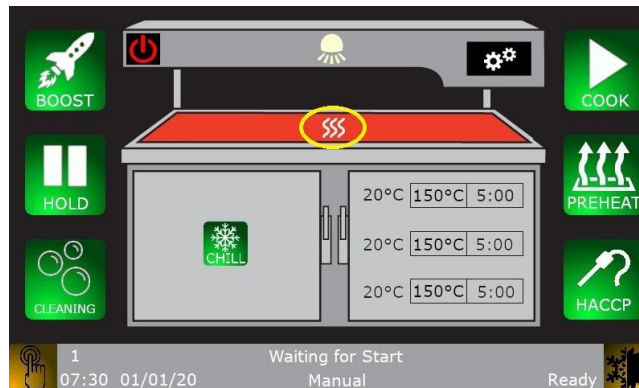
- Ensure all packaging has been removed and disposed of responsibly.
- If required wipe clean the unit as per section 5
- Check the appliance is free from damage.
- Ensure the Trolley is on a flat surface and the brakes have been applied.
- Ensure all shelves and dividers are in position.

2.3.2 When turning appliance on:

- Plug the trolley into a mains supply and carry out the following operation:
- Turn on mains power supply on.
- The appliance comes with an automatic self-check procedure. When appliance is switched on. This will cycle through the self-check when first attached to mains supply (Once per day). This checks elements, compressor, hotplate, buzzer, and cycles through WRGB LED's on the Gantry to ensure all working within designated parameters. Alternatively, within the configuration screen this can be ran manually by a service engineer.
- Ensure control panel cycles through start-up process.
- Ensure trolley in manual mode. (as below text circled in yellow):



- 2.3.3 Check hotplate is operating - touch the hotplate symbol  on the screen to switch on (work surface colour will change to red as below) to switch off touch the symbol again.



- 2.3.4 Using an oven thermometer with probe place the probe in the centre of the oven.
- 2.3.5 Set an oven temperature by touching top value as circled yellow as below. Please note this will cascade the same temperature in the other two zones.

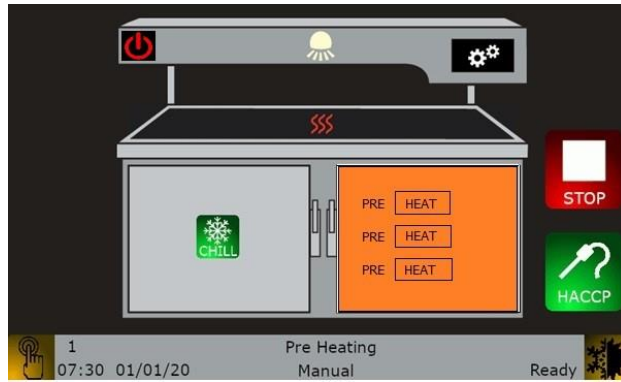



- 2.3.6 Set oven time by touching top value to the right of the oven temperature to 20mins

- 2.3.7 Touch the **PREHEAT**  icon and the oven will begin to preheat.

- 2.3.1 The screen will change to show that the oven is preheating. The LED's on the gantry will change from **Green** to **Magenta**.

- Let the oven heat up. Ensure the temperature begins to rise and stops at the set temperature.
- Confirm the appliance is at temperature.



2.3.2 This mode will continue until the Stop  Icon is touched or if it completes its cycle.

When the pre-heat cycle is complete. A display on the screen will indicate to the user to load food and The LED's on the gantry will change to flashing **Green** accompanied by a short buzzing sound to indicate that the timer has finished (if buzzer is switched on).

2.3.3 To clear this message, open the door and close the door.

- Switch oven(s) off by touching the stop button icon on the top right of screen.



PLEASE FILL OUT THE INFORMATION TABLE ON THE FRONT COVER OF THIS MANUAL AFTER COMMISSIONING.

3.0 SERVICING AND MAINTENANCE INFORMATION

MAINTENANCE CHECK



Regular servicing of the appliance should be undertaken to ensure correct operation, it is functioning as intended, and safe to use. We recommend servicing after 2,500 hours of use, or annually, whichever comes first.

Any maintenance schedule should be carried out in accordance with SFG20 Maintenance Schedules. Should any issues with the integrity of the components be identified these should be replaced. If the appliance is not considered safe the unit should be removed from service and the responsible person advised why the unit is not safe to use and what remedial action is needed. Contents of the maintenance schedule should be agreed with the maintenance provider.

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