

VARIO-THERM

User instructions.

Meal Delivery System

F1H, F2HH, F2HR, F2HRP

Read these instructions before use.

DATE PURCHASED:

MODEL NUMBER:

SERIAL NUMBER:

DEALER:

SERVICE PROVIDER:

T101047

Rev No 8
Published: 1/4/2024

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.

Phone: 01786 455200



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.



- 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 and plug during transit. If damage has occurred, do not use this appliance.
- Ensure the supply cord is routed free from the appliance to avoid damage.
- As a minimum, we would also advise that the appliance cable & plug are inspected daily. Check for damage to the plug housing, pins and the mains cable is secured to plug with no wires showing.
- 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 oven / fridge shelf = 5 kg (maximum of 40kg per chamber)

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
2.0	WHEN PLUGGING IN.....	10
2.1	DUAL SUPPLY & RCD REQUIREMENTS.....	10
2.2	16A SUPPLY	11
2.3	MANOEUVRING THE TROLLEY.....	11
3.0	OPERATION.....	12
3.1	COMPONENT PARTS.....	12
3.2	STATUS LIGHTS ON GANTRY	13
3.3	TOUCHSCREEN START-UP MENU	13
3.4	BOOST	14
3.5	HOLD.....	14
3.6	CLEANING & ROUTINE MAINTENANCE	14
3.7	COOK.....	15
3.8	PREHEAT	17
3.9	HACCP	19
3.10	HOTPLATE	21
3.11	SWITCH ON/OFF GANTRY LIGHT.....	21
3.12	USING THE OVEN QUICK START	22
3.13	SWITCH ON THE FRIDGE AND SET TEMPERATURE	23
3.14	TOUCHSCREEN INFORMATION MENU.....	24
3.15	LOG	25
3.16	HOURS IN USE	27
3.17	USB DOWNLOAD DATA TRANSFER	28
3.18	WIFI DOWNLOAD DATA TRANSFER (OPTION)	31
3.19	CONNECTED KITCHEN CLOUD DATA TRANSFER (OPTION).....	33
4.0	CONFIGURATION AND AUTO TIMERS	34
4.1	CONFIGURATION MAIN SCREEN	34
4.2	MANAGER SETTING	35
4.3	MANAGER-TEMPERATURE.....	36
4.4	MANAGER TEMPERATURE REFRIGERATION.....	37
4.5	MANAGER TEMPERATURE PLATE WARMER (F2HRP MODELS ONLY)	37

4.6	MANAGER TEMPERATURE HOTPLATE	37
4.7	MANAGER TEMPERATURE BOOST.....	37
4.8	MANAGER TEMPERATURE CLEAN	38
4.9	MANAGER TEMPERATURE HOLD	38
4.10	MANAGER TEMPERATURE PRE-HEAT.....	38
4.11	MANAGER TEMPERATURE COOK SETTINGS	38
4.12	MANAGER SINGLE OVEN MODE.....	39
4.13	MANAGER MANUAL MODE PIN	39
4.14	MANAGER MANUAL PROMPTS.....	39
4.15	MANAGER AUTOMATIC PROMPTS.....	39
4.16	MANAGER MEALTIMES.....	40
4.17	MANAGER HACCP TEMPERATURE	40
4.18	MANAGER BUZZER.....	40
4.19	MANAGER BATTERY TIME (OPTION).....	41
4.20	MANAGER TROLLEY NUMBER.....	41
4.21	MANAGER SELF TEST	41
4.22	OVEN MODE (AUTOMATIC) MAIN MENU	42
4.23	OVEN MODE (SEMI AUTOMATIC) MAIN MENU	48
4.24	SET TIME.....	50
4.25	COMMUNICATIONS MENU.....	51
5.0	CLEANING AND ROUTINE MAINTENANCE.....	52
5.1	BEFORE EACH USE.....	53
5.2	CONDENSER & FAN CLEANING	54
5.3	CLEANING GUIDE	55
5.4	OVEN CLEANING CYCLE.....	56
6.0	FACTORY FITTED ACCESSORIES.....	57
6.1	FOLDING END SHELF AND TRAY SLIDE OPERATION	58
7.0	FAULT FINDING (USER).....	59
8.0	SERVICE INFORMATION.....	61

1.0 APPLIANCE INFORMATION

 Falcon Foodservice Equipment	STD	MODEL		SERIAL NO.				
	CE		UK CA		IP RATING			
	REFRIGERANT		GAS WEIGHT		Kg			
	CO2 EQUIVALENT		GWP					
	RATED ELECTRIC INPUTS		kW		VOLTS		Hz	
	PHASE LOADINGS		L1		L2		L3	

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

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

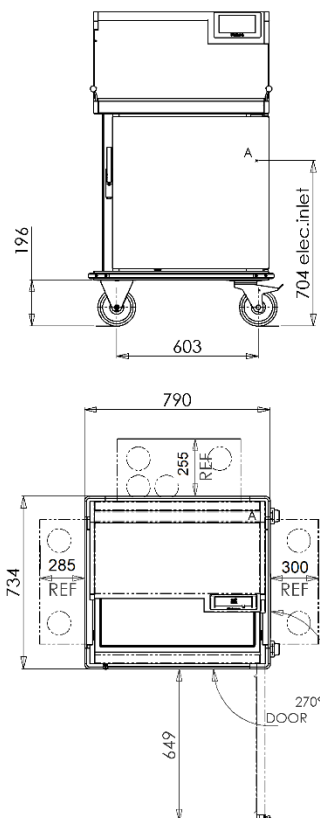
I - Electrical Phase Loading

J - LoRa Frequency

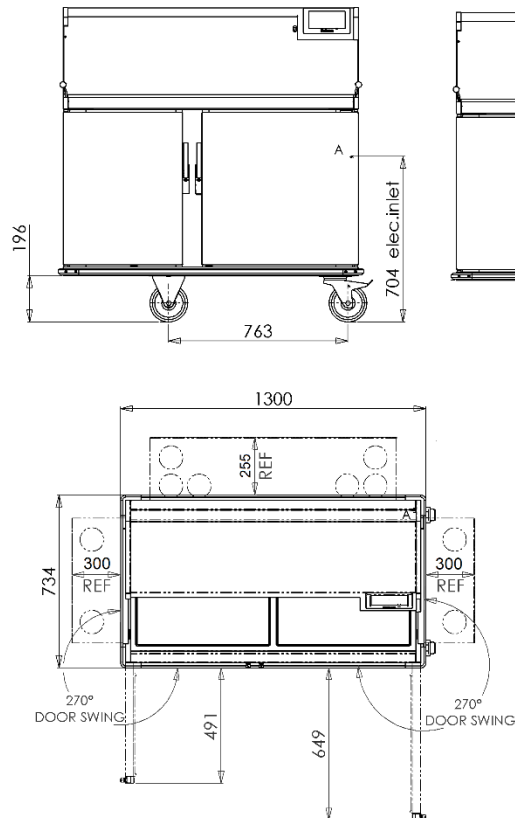
K - Wi-Fi Frequency

1.1 DIMENSIONS / CONNECTION LOCATIONS

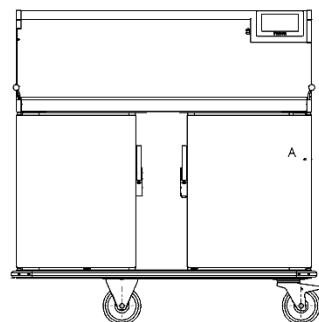
F1H



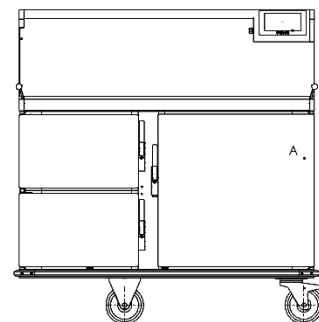
F2HR



F2HH

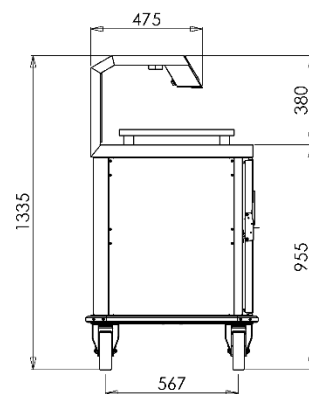


F2HRP



A = ELECTRICAL INLET

TRAYSLIDE + END SHELF
SHOWN FOR REF ONLY
(FACTORY FITTED ACCESSORY)



1.2 APPLIANCE WEIGHT TABLE

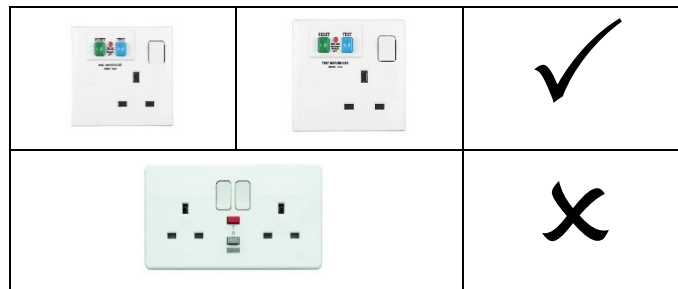
APPLIANCE	UNIT WEIGHT (kg)	PACKED WEIGHT (kg)
F1H	116	138
F2HH	178	203
F2HR	178	203
F2HRP	187	212

2.0 WHEN PLUGGING IN

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)

Before and after each use, it is good practice to inspect your appliance for any signs of physical damage – should you find anything, please report this to the appropriate onsite person who will then take the necessary action.

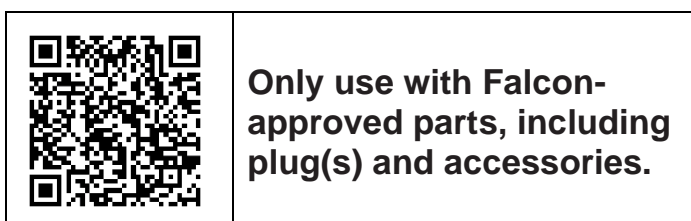
As a minimum, we would also advise that the appliance cable & plug are inspected daily. Check for damage to the plug housing, pins and the mains cable is secured to plug with no wires showing.

When checking the plug and cable the wall socket should also be inspected for damage, discoloration or cracks. If there is any damage to the plug, mains cable or socket the appliance **MUST NOT** be used and it should be reported immediately to the maintenance team/ responsible person, who should then notify the Technical Care Team.

Never plug both supplies into an adaptor, extension lead or a standard 13A double socket. Always ensure both supplies are separate. Do not plug any other appliance along with this appliance into a double socket.

Only use Falcon approved spare parts, including 13A plug.

For more information on maintaining your appliance scan the QR code below.

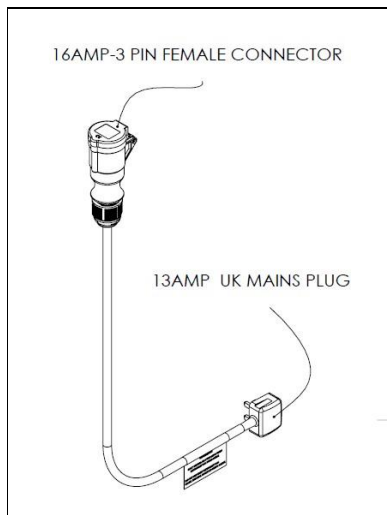


2.2 16A SUPPLY



When a trolley with a 16A commando plug fitted needs to be plugged into a 13A supply, use the 16A to 13A adaptor lead, as shown below.

NOTE: ONLY USE THE ADAPTOR LEAD WHEN THE TROLLEY IS IN HOLD MODE. DO NOT USE WHEN THE TROLLEY IS IN COOK PRE-HEAT, BOOST OR CLEAN MODE.



2.3 MANOEUVRING THE TROLLEY

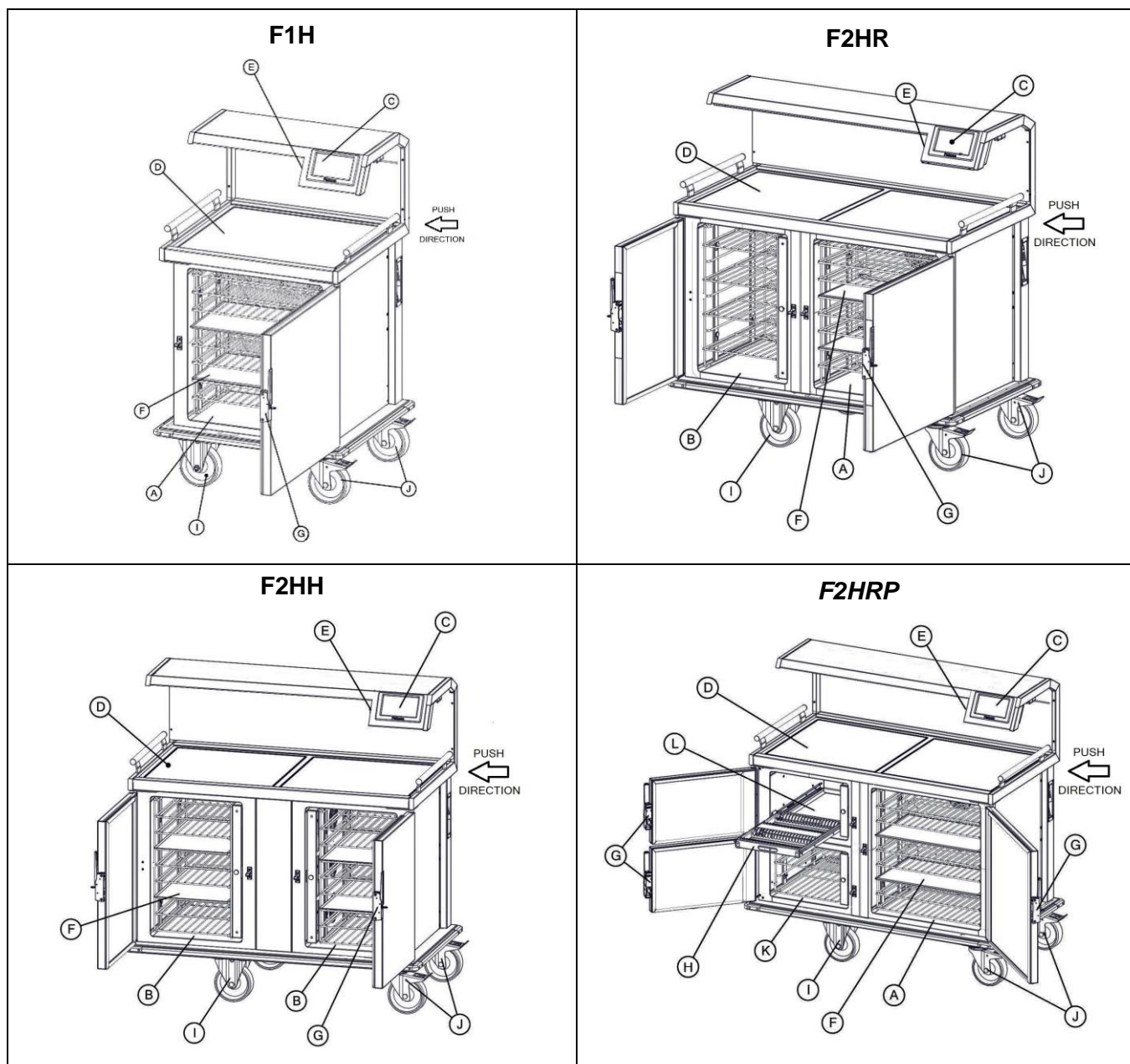


TAKE CARE WHEN MOVING AN APPLIANCE FITTED WITH CASTORS.

- 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.

3.0 OPERATION

3.1 COMPONENT PARTS



A -	Landscape compartment	G -	Lockable door catch + keys
B -	Portrait compartment	H	Plate rack
C -	Touch screen controller	I -	Fixed wheel Castors
D -	Hotplate worksurface	J-	Swivel braked castors
E -	Food probe	K-	Fridge compartment
F -	Oven divider plate	L	Plate warmer compartment


3.2 STATUS LIGHTS ON GANTRY

Plug the trolley into the supply and switch the socket on. The status of the unit will be illuminated via the LEDs on the gantry. The LED's colour will indicate the status of the trolley (see below table for reference:).










LED Colour:	Status:
Green	Unit Idle
Yellow	Oven Pre-Heating
Magenta	Cook/Boost/Hold
Blue	Chilling
LED Colour:	User Prompt:
Yellow Flashing	See fault table
Red Flashing	See fault table
Green Flashing	Food ready

3.3 TOUCHSCREEN START-UP MENU

On start up the touchscreen will have the following display:



Note: When selecting desired function/operation on controller eg COOK Icon the other options are hidden with exception of HACCP and STOP Icon.

	Boost	Boost's food temperature, Configurable in Manager: Temperature Menu .
	Hold	Maintains food temperature. Configurable in Manager: Temperature Menu
	Cleaning	Configurable in Manager: Temperature Menu
	Cook	User or program determined temperature and time.
	Preheat	Heat's oven chamber prior to loading food. Configurable in Manager: Temperature Menu
	HACCP	Defines temperature at acceptable level. Configurable in Manager Menu .
	Hotplate	Enables hotplate. Configurable in Manager: Temperature Menu .
	Light	Illumination of countertop area / Heated gantry (option)
	Chiller start	Starts chilling, temperature. Configurable in Manager: Temperature Menu
1 07:30 01/01/20	Waiting for Start Manual	Ready Message bar operation refer to section 3.14.

3.4 BOOST

Oven boost option is available if food requires additional cook time at the end of the cook cycle. If produce is below the required HACCP Temperature.

3.4.1 To Activate touch the boost  Icon on the main start-up menu.

Pre-set boost settings are set in the manager/ temperature menu screen parameters.

3.5 HOLD


The oven can be used to hold food at a required temperature.

3.5.1 Touch the **HOLD**  icon to activate.

Pre-set hold settings are in the manager / temperature menu screen parameters.

The Main screen will highlight the chamber magenta to show that the oven is holding.

The LEDs on the gantry will change from **Green** to **Magenta**.

This mode will continue for 2 hours or until **STOP**  is pressed.

The LED's on the gantry will change to flashing **Green**.



MESSAGE BAR WILL DISPLAY CURRENT ACTIVITY.

Also note message bar display on screen will display current activity.

3.5.2 Press the **CONFIRM**  to clear the message.

3.6 CLEANING & ROUTINE MAINTENANCE

See section 5 for cleaning procedures.

3.7 COOK

- 3.7.1 Go to start up menu on screen, ensure unit is manual mode as shown below (relevant mode circled in yellow on message bar):





- 3.7.2 Set an oven temperature by touching the top value as circled yellow as below. Please note this will cascade the same temperature onto the other two zones.



- 3.7.3 To individually control the mid and bottom zone temperature touch the relevant temperature zone and enter relevant temperature and touch <ENT> to confirm. **Note: if any of these temperatures is set 0°C then the zone will not operate at all during the time set.**

- 3.7.4 Set oven time by touching the top value to the right of the oven temperature and enter the desired time and touch <ENT> to confirm. Please note this will cascade the same time onto the other two zones. The mid and bottom time zones can also be set individually by entering the time in the relevant zone.

- 3.7.5 Touching the **COOK**  icon will heat the oven to the set temperatures. Timer will countdown and message bar will indicate actual food removal in real time.

- 3.7.6 This mode will continue until the time is met or if **STOP**  Icon is touched.
- 3.7.7 The screen will change to show that the oven is heating. The LED's on the gantry will change from **Green** to **Magenta**.
- 3.7.8 When the cook cycle is complete the screen will display the message shown on the image below. The LED's on the gantry will also change to flashing **Green** accompanied by a buzzer sound, if activated, to indicate that the timer has finished.



- 3.7.9 Touch the **CONFIRM**  to clear the message.



MESSAGE BAR WILL DISPLAY CURRENT ACTIVITY.

HINTS & TIPS

1. Pre-heat oven to factory settings.
2. Load food in a timely manner. (Organise food prior to loading)
3. Keep doors shut during cook cycle. Opening doors will cause the oven to cool and a subsequent 'Boost' cycle may be required.

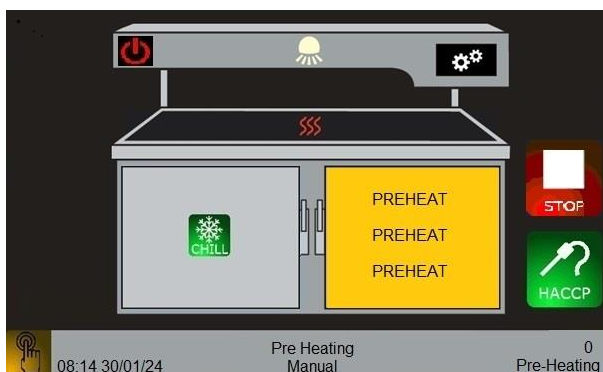
3.8 PREHEAT

- 3.8.1 Go to start up menu on screen, ensure unit is on manual mode as shown below (relevant mode circled in yellow):



- 3.8.2 Touching the **PREHEAT**  icon will begin to preheat the oven.

Note: If the oven is already at or above temperature the screen will display the message 'Ready for loading food' (See image in 3.8.4)




***Shown without temp display**



***Shown with temp display.**

- 3.8.3 The screen will change to show that the oven is preheating. The LEDs on the gantry will change from **Green** to **Yellow**.

- 3.8.4 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. See image below. The LEDs on the gantry will also change to flashing **Green** accompanied by a short buzzing sound to indicate that the timer has finished (if buzzer is switched on).




- 3.8.5 To clear this message open door and load food.

PRE HEAT temperatures can be altered to do this go to the “**MANAGERS: TEMPERATURE MENU**” SETTING as per section 4.10.

3.9 HACCP

HACCP system and probe can be used at any time.

Variance food groups and exit have been assigned an Icon, see below icons for reference:

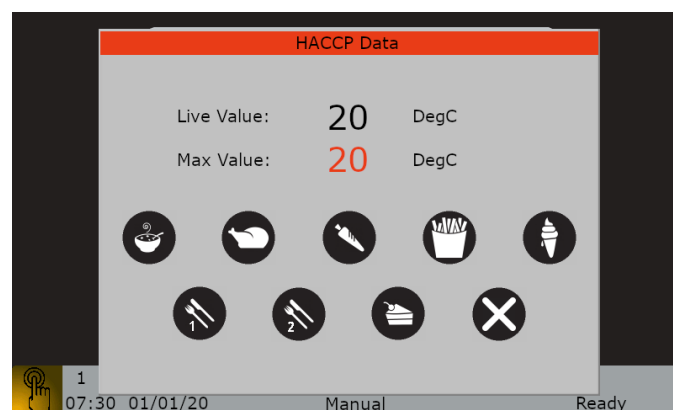
	Soup
	Protein
	Vegetables
	Starch
	Chilled Desert
	Special
	Special
	Hot Desert
	To Exit HACCP

3.9.1 Before process begins, clean the HACCP food probe using sterile wipes, care must be taken as it is sharp.

3.9.2 To Activate touch the HACCP button  on the main start-up menu.

3.9.3 Enter your initials onto keypad <ENT> to confirm.

3.9.4 A new screen will appear (as below).




- 3.9.5 Carefully probe food and observe red value on screen.
- 3.9.6 The temperature will climb, and the red value will change to green when the pre-set HACCP temperature has been achieved. An audible buzzer will also sound to indicate the Temperature has been reached.
- 3.9.7 Once the reading is stable touch the relevant icon in relation to the food you are probing to record and lock in.
- 3.9.8 After the process is complete, clean the HACCP food probe using sterile wipes, care must be taken as it is sharp.

(The HACCP pre-sets are set within the” **MANAGERS HACCP TEMPERATURE**” in Section 4.17)

The data will be logged into the log memory within the trolley which can be downloaded via USB or WIFI (Optional), In Addition If you have subscription Connected Kitchen Network dashboard account (Optional) the data will be sent automatically to the cloud.

To Manually Download the data to a USB Flash Drive, see section 3.17.

3.10 HOTPLATE

- 3.10.1 Touching the **Hotplate**  Icon on the screen will switch on the heating the serving surface.



**HOTPLATE TEMPERATURE CAN BE ADJUSTED SEE
“SECTION 4.6 MANAGER / TEMPERATURE MENU -
HOTPLATE SETTINGS”.**

The Main screen will change the hotplate area from **Black** to **Red** to show that the hotplate is heating.


This heat will continue until the hotplate  Icon is touched again.

Hotplate can also be set to come on at a desired time, this is dependent on power sharing requirements. If sufficient power is unavailable hotplate will not heat. This is not a fault. When sufficient power is available the hotplate will heat.



**IF THE SURFACE IS CRACKED, SWITCH OFF THE
APPLIANCE TO AVOID THE POSSIBILITY OF ELECTRIC
SHOCK.**

3.11 SWITCH ON/OFF GANTRY LIGHT

- 3.11.1 To switch on the countertop illumination, touch the light symbol , to switch off, touch again. This can be operated at any stage when unit is active.

3.12 USING THE OVEN QUICK START

- 3.12.1 Before plugging in:
- 3.12.2 Check the appliance is free from damage.
- 3.12.3 Ensure the Trolley is on a flat surface and the brakes have been applied.
- 3.12.4 Ensure all shelves and dividers are in position.
- 3.12.5 To turn the appliance on, plug the trolley into a mains supply and carry out the following operation:
Refer to section 2.1 for dual supply trolley (F2HH) instructions.
- 3.12.6 Turn on mains power supply on.

The appliance comes with an automatic self-check procedure (if configured in MANAGERS MENU). When appliance is switched on, it 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 LEDs on the gantry to ensure all working within designated parameters.

- 3.12.7 Check what mode the unit is in; this is displayed on the info bar on the bottom of the screen. See below - text circled in yellow is an example of manual mode. There are three options manual, semi-automatic and automatic modes.



When using manual mode, please ensure the oven has been pre-heated to a sufficient temperature.

- 3.12.8 See section 4.10 to set Pre-heat temperatures under the “**MANAGERS / TEMPERATURE MENU**” Settings.
- 3.12.9 Activate Pre-Heat See section 3.8.
- 3.12.10 Once pre-heat is complete to activate Cook see section 3.7.

3.13 SWITCH ON THE FRIDGE AND SET TEMPERATURE



**NOTE: SOME UNITS ARE NOT FITTED WITH CHILLER.
CHECK YOU MODEL NUMBER TO CONFIRM**

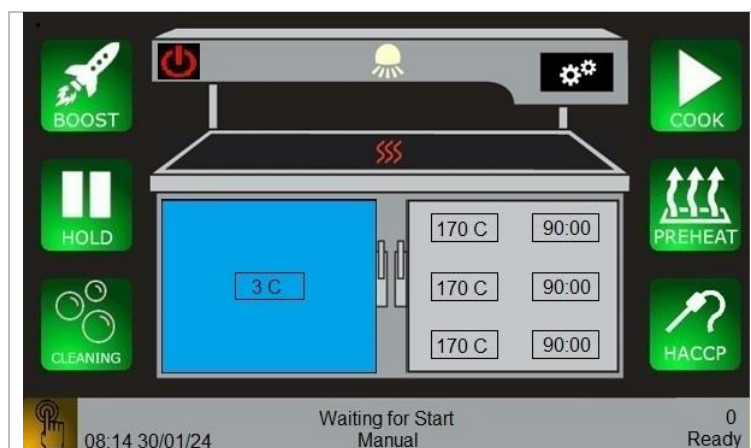
- 3.13.1 Go to start up menu on screen, ensure unit is manual mode as shown below (relevant mode circled in yellow):



- 3.13.2 To set the chiller, touch the chill symbol on the screen. This will switch the chiller on and operate at factory settings.

See section 4.4 to set chiller temperature under the “**MANAGERS / TEMPERATURE MENU / REFRIGERATOR TMP**” Settings.

- 3.13.3 The current temperature will be displayed.



- 3.13.4 To switch off, touch anywhere on the highlighted blue fridge area to switch off, a message shall appear, confirm to switch off.

3.14 TOUCHSCREEN INFORMATION MENU

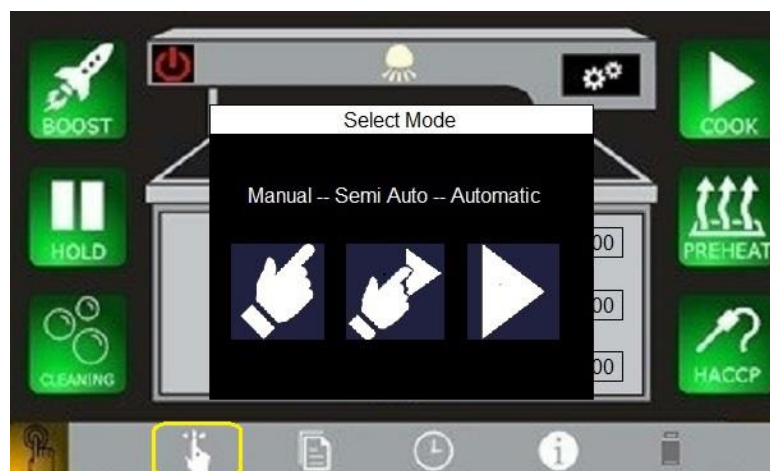
- 3.14.1 To access this menu, touch the grey message bar on the bottom of start-up screen to activate.



	Oven mode toggle	* Allows switching between Manual, Semi-automatic and automatic oven modes. See screen image below.
	Log	Enters the Log screen (See section 3.16)
	Hours ran	Enters the Hours ran screen
	IO Monitor	Enters the IO monitoring screen (See service manual)
	USB	USB Disabled (no USB detected)
	USB	**USB Enabled (USB detected)

* To activate 'Oven mode toggle' access Managers menu (Section 4.2) and switch 'Allow mode toggle' to 'ON'.

** To download log data, see section 3.17.



OVEN TOGGLE MODE SCREEN

3.15 LOG

This option logs all the alarms, events and HACCP data recorded by the trolley.

- 3.15.1 Access the touch screen information menu, by touching the grey message bar on the bottom of start-up screen to activate., The bottom of the screen will change and display a different message bar as shown below:

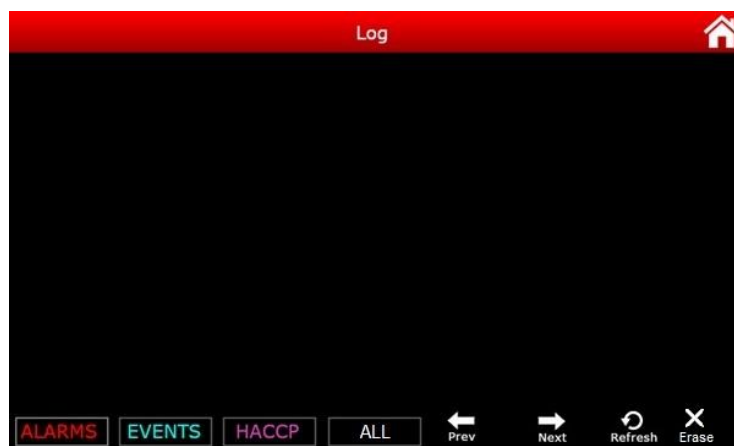



- 3.15.2 Touch the log  icon to access the logbook.

- 3.15.3 Use Manager PIN: <2555> to unlock and access. Screen will be displayed as below, if there are any events they will be listed on this screen.

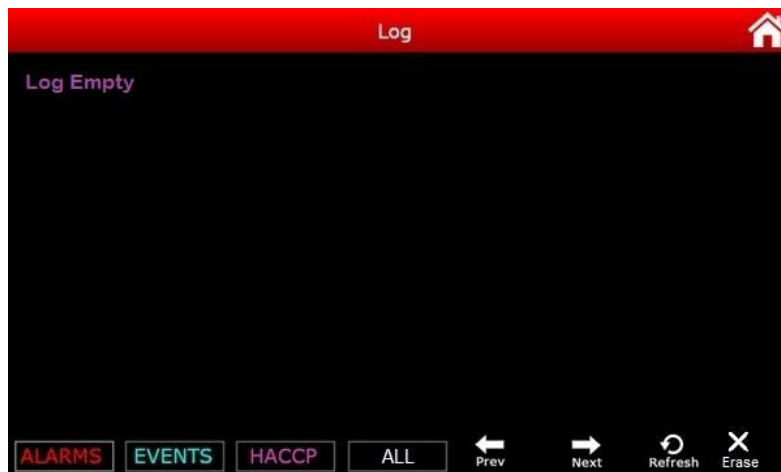
There are three log categories, Alarms, Events and HACCP.
To activate press the required category button.


Note – All three categories can be displayed on the screen by activating the 'ALL' button.




3.15.4 To clear the log screen select the erase icon 

Use PIN: <2512> to start the log erasing process.
On completion the screen below will be displayed.



3.15.5 In the event of the alarm message 'Data Log Full' appearing when the trolley is initially switched on. Select the  icon and follow processes 3.15.1 to 3.15.4.



3.15.6 To exit touch the home  icon.

3.16 HOURS IN USE

The counters of operational time are listed here; these may be reset when the trolley is serviced. This information can help build a preventive maintenance policy in line with the recommended SFG20 maintenance schedules.

- 3.16.1 Access the touch screen information menu, by touching the grey taskbar on the bottom of start-up screen to activate., The bottom of the screen will change and display a different taskbar as shown below:



- 3.16.2 Touch the hours run  icon to access the logbook.

- 3.16.3 Use Manager PIN: <2555> to unlock and access. Screen displayed similar to the one below, Key components run time will be listed.

Hours run			
Service	00226:02	RESET	
Mains Powered	00226:02	RESET	
Battery Powered	00000:01	RESET	
Right Top Htr	00090:32	RESET	
Right Mid Htr	00091:01	RESET	
Right Bot Htr	00091:03	RESET	
Left Top Htr	00000:00	RESET	
Left Mid Htr	00000:00	RESET	
Left Bot Htr	00000:00	RESET	
Compressor	00025:03	RESET	
Hotplate	00000:00	RESET	

- 3.16.4 To reset the count, touch the “reset” word on the screen.

- 3.16.5 To exit touch the home  icon.

3.17 USB DOWNLOAD DATA TRANSFER


To download the trolley log data via USB.

Note : USB STICK MUST BE LESS THAN 32GB AND FORMATTED TO 'FAT32'



- 3.17.1 Access the touch screen information menu, by touching the grey message bar on the bottom of start-up screen to activate., The bottom of the screen will change and display a different message bar as shown below:



- 3.17.2 Plug the USB flash drive into back of control panel case. The greyed-out USB icon  will change to white  to indicate the USB has been detected.

- 3.17.3 Touch the USB  icon to access the USB options screen as below.



- 3.17.4 Touch the write log  icon.
- 3.17.5 Use Manager PIN <2555> to transfer.
- 3.17.6 A message shall appear “Please wait-USB operation in progress” this will be followed by a completed message. The Data will now be on the USB Flash drive.
- 3.17.7 To exit the trolley, touch the home  icon (see next page on how to read data).
- 3.17.8 Ensure the data is available and can be browsed via the PC. It will be a **.txt** file with a filename similar too “Trolley003_04_03_21_09_45” the filename is related to the name of the trolley and the date and time of download.
- 3.17.9 To read this file the user can download a file from the Falcon Website which will organise and filter the data as desired. (See below QR Code for download).



- 3.17.10 Open excel spreadsheet, and load Falcon downloaded file

Note this is an xlsx file so for older versions of Excel (prior to Excel 2007) will not work.

- 3.17.11 Click the select file button and browse for the trolley **.txt** file and open file (as below).

	A	B	C	D	E	F	G	H	I	J	K
1	Version 1.3a	Falcon Connected Kitchen									
2	#####										
3											
4		Select File ...					Date From: #####		HACCP		
5							Date To: #####				
6							Type: #####				
7							Probe: #####				
8	Selection:										
9	Path										
10	File										
11	Trolley ID										
12	Records										
13	Date	Time	Type	Probe	Temp	Group	Result	Rec			
14											
15											
16											
17											
18											
19											
20											

	A	B	C	D	E	F	G	H	I	J	K	
1	Version 1.3a	Falcon Connected Kitchen										
2	#####											
3		Select File ...					Date From:	#####	HACCP			
4							Date To:	#####				
5							Type:					
6		Probe:										
7	Selection:											
8	Path	\\FAL-FP-01\Falcon\Management Systems\QA Forms\QMS Support Folder\D&D Documentation\Project Ma										
9	File	Trolley003_04_03_21_09_45.txt										
10	Trolley ID	3										
11	Records	2924										
12												
13	Date	Time	Type	Probe	Temp	Group	Result					
14	12/01/2021	11:39:18	Event	Power on								
15	12/01/2021	11:39:29	Alarm	I/O Comms Fail								
16	12/01/2021	11:47:32	Event	Power on								
17	12/01/2021	11:47:44	Alarm	Right Door Open								
18	12/01/2021	11:48:40	Event	Man Oven Start								
19	12/01/2021	11:48:53	Alarm	Left Door Open								
20	12/01/2021	11:49:11	Event	Manual Oven End								

3.17.12 Once the import is complete click OK at the Data import complete prompt.

Imported information is displayed, also displayed is the file path used, the file name, the trolley ID and the number of records imported.

The data is automatically filtered allowing further manipulation as required.

3.17.13 To produce the HACCP report, enter a from and to dates in cells H3 and H4 respectively, then click the HACCP button. The dates entered are validated (note by default the maximum date range is 1 week / 7 days, but this is software controlled and can be amended if required) before producing a HACCP report.

This is automatically created in Print Preview mode for easy printing (to hardcopy or PDF).
This data is also updated onto the HACCP tab.

Falcon Connected Kitchen

From: 24/02/2021 To: 02/03/2021 Report Run: 13/05/2021 10:52

Date: 24/02/2021 Trolley Id: 3

Breakfast	Time	Temp	Result	Sign	Lunch	Time	Temp	Result	Sign	Dinner	Time	Temp	Result	Sign
Soup	09:21		293 Pass	sdg										
Spec 1	09:51		293 Pass	sdg										

Breakfast	Time	Temp	Result	Sign	Lunch	Time	Temp	Result	Sign	Dinner	Time	Temp	Result	Sign
					Cold Foods	12:33		89 Pass	hhh					
					Cold Foods	12:34		90 Pass	hhh					
					Protein	12:34		93 Pass	hhh					
					Starch	12:34		82 Pass	hhh					
					Starch	12:35		79 Pass	hhh					
					Protein	12:36		86 Pass	hhh					
					Cold Foods	12:36		81 Pass	hhh					
					Cold Foods	12:36		98 Pass	hhh					
					Vegetable	12:37		115 Pass	hhh					
					Vegetable	12:37		83 Pass	hhh					
					Spec 1	12:38		76 Pass	hhh					
					Spec 2	12:38		86 Pass	hhh					
					Protein	12:39		87 Pass	hhh					
					Starch	12:40		78 Pass	hhh					

end of report

HACCP

Page 1 of 1

3.18 WIFI DOWNLOAD DATA TRANSFER (OPTION)

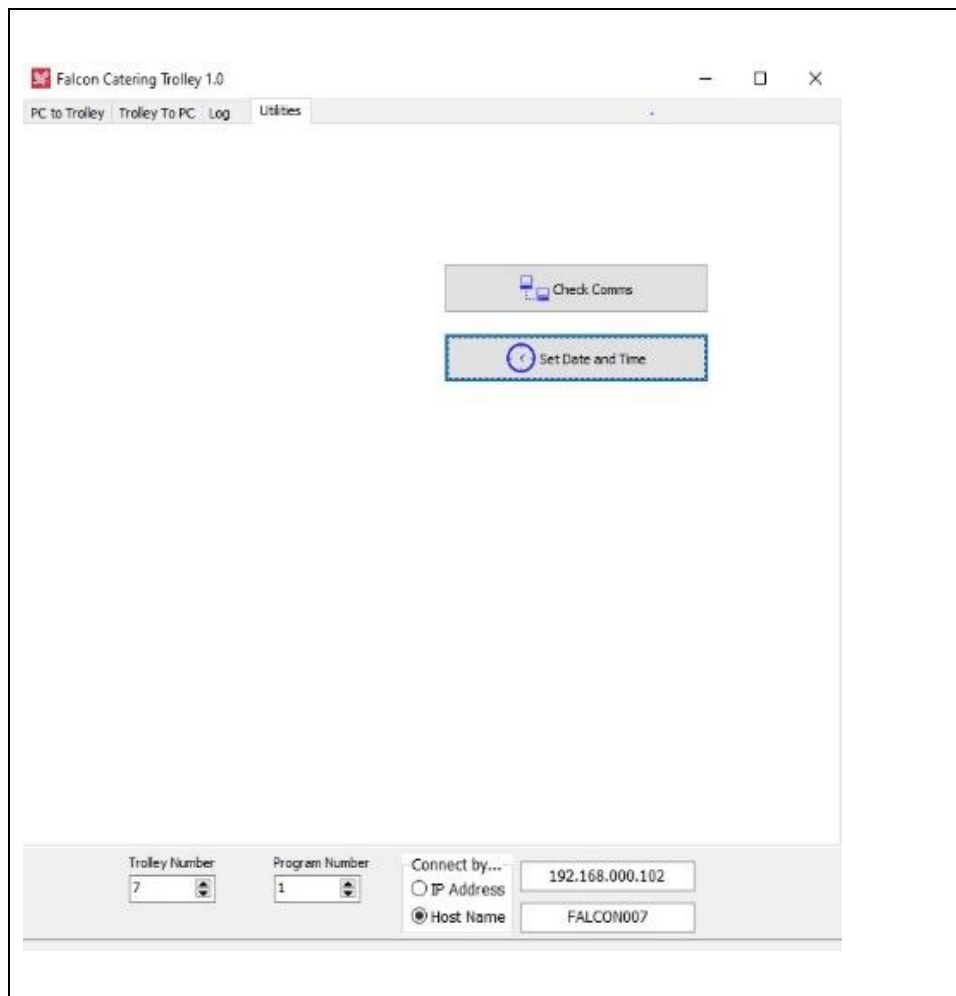


THIS IS A FACTORY FITTED ACCESSORY (MUST BE ORDERED AT TIME OF ORDER). SEE INSTALL AND SERVICE MANUAL FOR COMMISSIONING

To enable wireless transfer of data there is some setup required see section using Wi-Fi download data transfer.

The software enables trolley log data (HACCP) to be read from a PC. This is an alternative to USB Download and provides remote access.

3.18.1 Download PC030 (name to be updated) software onto your computer.



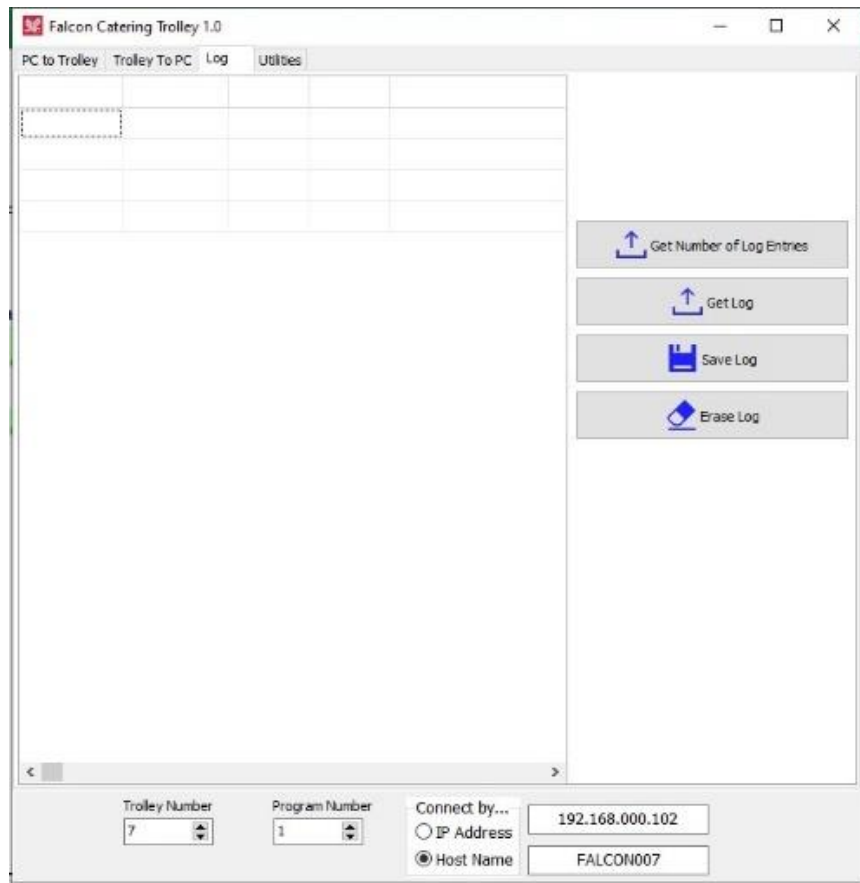
3.18.2 Go to the <utilities>. Tab

3.18.3 Go To Host Name and select Trolley number (see section 4.2 for host name of trolley)

3.18.4 Select <Check Comms>

It will verify communication is okay.

3.18.5 If communication is okay go to “log” Tab



3.18.6 Select “Get Log”

3.18.7 Save CSV file to a relevant working area on either your PC or Network.

The data will be in.” CSV” format. Falcon connected trolley report generator is available on request. This report generator will organize and filter the desired data.

3.18.8 Press the “Select” button and then open the relevant file.

3.19 CONNECTED KITCHEN CLOUD DATA TRANSFER (OPTION)

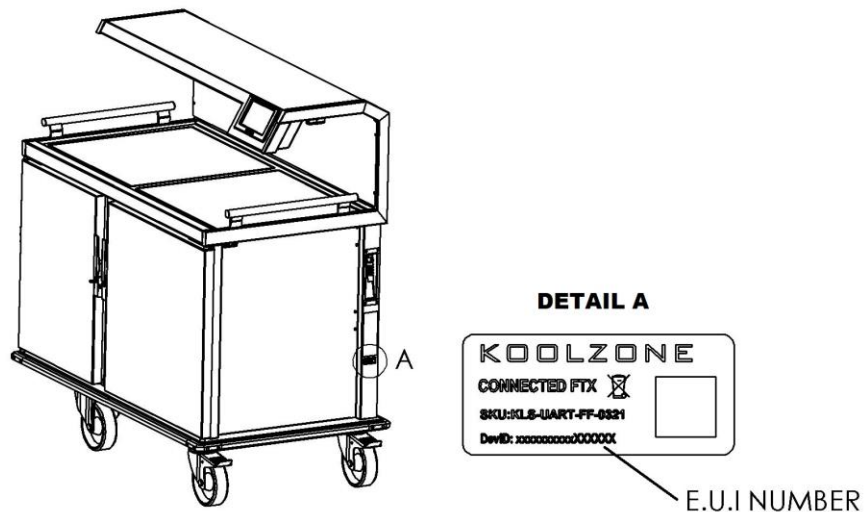
Connected Kitchen is subscription service provided by Koolzone Ltd. This option provides real time data from a Cloud based network. The trolley can be made IOT ready at point of order. Some additional steps are required from Koolzone to enable, for example a site survey and LoRaWAN Gateway. Please contact Koolzone Ltd on the below:

Tel: + 44 3300 88 11 36

Email: info@koolzone.com

Website: www.koolzone.com


Koolzone will require the Equipment Unique Identification (E.U.I Number) to setup, this will be located on the trolley as below.

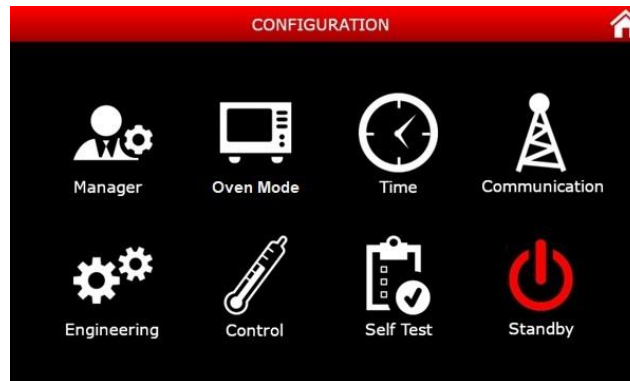


Once LoRaWAN Network has been commissioned and user account setup, a user login and password will be required.

4.0 CONFIGURATION AND AUTO TIMERS

4.1 CONFIGURATION MAIN SCREEN

- 4.1.1 To Access configuration on main screen, touch the cogs icon  on the trolley controller screen.



While using screens Manager/Oven Mode and Time Icon.: Use Manager PIN: <2555> to unlock and access.



Communication/Engineering/Control/Self-Test requires an engineering PIN. (For Qualified Service Personnel). See Install and Service instruction manual.

Standby Icon. Switches off all fans etc... everything apart from the screen (no PIN required).





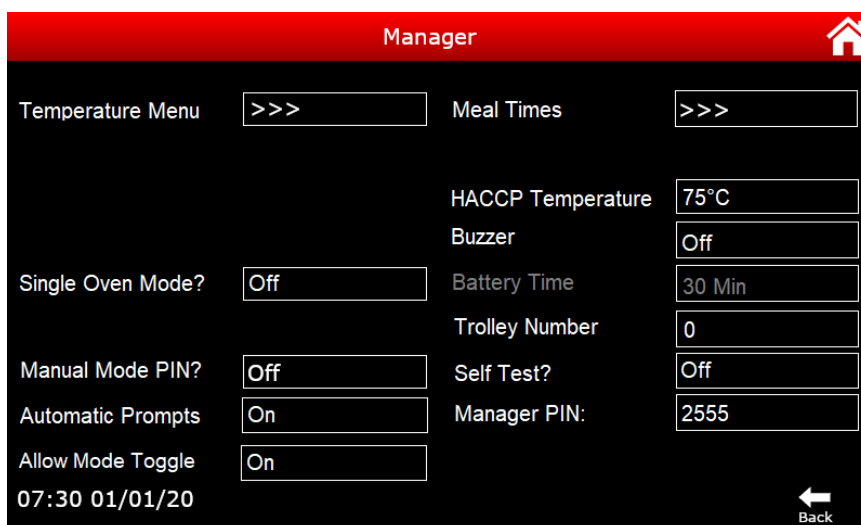
NOTE: STANDBY MODE WILL NOT ENGAGE UNTIL CHILLER AND OVEN IS SWITCHED OFF.

Please note: Unit must be left in standby mode if Oven mode (automatic/semi-automatic) timer is required.

	Back	Returns to the PREVIOUS screen
	Home	Returns to the MAIN screen

4.2 MANAGER SETTING

- 4.2.1 To Access configuration on main screen, touch the cogs icon  on the trolley controller screen.
- 4.2.2 To access the **MANAGER SETTINGS**, touch the  on the configuration screen.
- 4.2.3 Use Manager PIN: <2555> to unlock and access.



Reference	Parameters	Factory Pre-Set
Temperature Menu	Refer to table below	Refer
Single Oven Mode	Adjustable On or Off	Off
Manual Mode PIN?	Adjustable On or Off	Off
Automatic Prompts	Adjustable between On and Off	Off
Allow Mode Toggle	Adjustable between On and Off	Off
Meal Times	Enters the Mealtimes menu (HACCP Mealtime Parameters)	Breakfast 05:00 Lunch: 12:00 Dinner: 16:00
HACCP Temperature	*Adjustable between 63°C and 90°C	75°C
Buzzer	Adjustable On or Off	Off
Battery Time (Option)	Adjustable On or Off	Off
Trolley Number	Selectable trolley I'D Number	As serial no
Self Test	Adjustable On or Off	Off
Managers PIN?	Pre-set to 2555 but can be changed in Managers screen.	2555
Left Hand Unit	**Trolley Setup Info: Unused, "Oven, Fridge and Plate Warmer"	Factory Set
Right Hand Unit	**Trolley Setup Info: Unused, "Oven and Fridge"	Factory Set

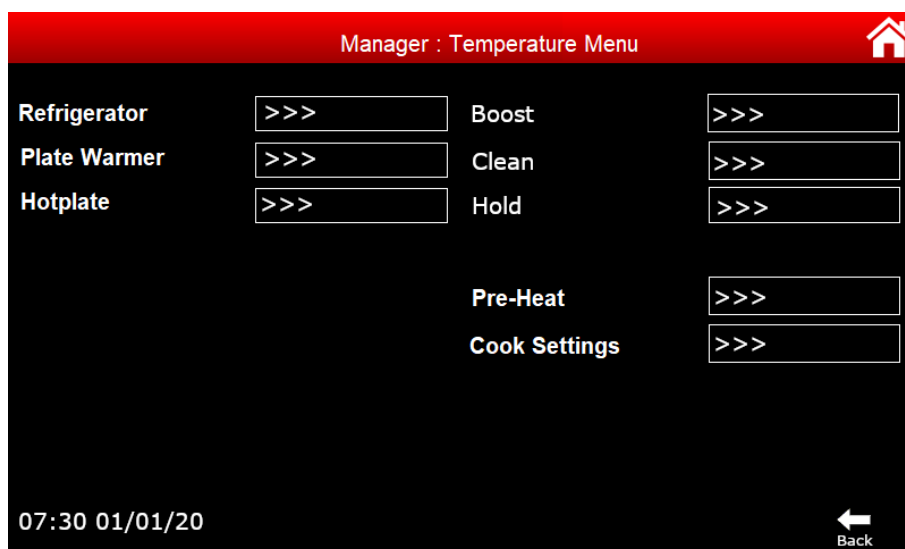
*Refer to your local guidelines and statutory requirements.

** No Adjustment, this must not be altered, will invalidate warranty.

4.3 MANAGER-TEMPERATURE

4.3.1 Access “**MANAGER SETTING**” screen as per Section 4.2.

4.3.2 To change various temperature setting touch the temperature menu. This will display the screen below.



Reference	Parameters	Factory Pre-Set
Refrigerator Temp	Adjustable between 2°C and 5°C where applicable. (Auto defrost settings within this menu)	Temp: 4°C Defrost: Off Cycle: 180 Min Off Time: 10 Min
Plate Warmer Temp	Maximum of 60°C where applicable	50°C
Hotplate	Enters the Hotplate menu (Auto On/Off, start from end of cook & power percentage adjustments within this menu)	On 10 Mins at 80%
Boost	Enters the Boost menu (Boost temperature & time settings within this menu)	Temp: 180°C 10 Mins
Clean	Enters the Clean menu (Clean temperature & time settings within this menu)	Temp: 97°C 45 Mins
Hold	Enters the Hold menu	Temp: 90°C 120 Mins Hold Enable: On After Cook: On
Pre-Heat Temp	Temperature and display On / Off	220°C
Cook Settings	Manual setting of temperature and time for each zone.	As desired.

4.4 MANAGER TEMPERATURE REFRIGERATION

To set the default temperature for the chiller. The standard chiller range is between 2°C and 5°C.

- 4.4.1 Access Manager temperature setting screen as per Section 4.3.
- 4.4.2 To change setting touch the relevant box and enter your desired value <ENT> to confirm.

4.5 MANAGER TEMPERATURE PLATE WARMER (F2HRP MODELS ONLY)

To set the default temperature for the plate warmer. Standard plate warmer temperature is 50°C.

- 4.5.1 Access Manager temperature setting screen as per Section 4.3.
- 4.5.2 To change setting touch the relevant box and enter your desired value <ENT> to confirm.

4.6 MANAGER TEMPERATURE HOTPLATE

This is a time delay option which engages the hotplate to switch on automatically a set-time **from** the end cook time. For example, if set to 20mins the hotplate will switch on 20mins before the food is ready to come out oven.

- 4.6.1 Access Manager temperature setting screen as per Section 4.3.
- 4.6.2 To change setting touch the relevant box and enter your desired value <ENT> to confirm. (See above table for default settings).
- 4.6.3 To change hotplate temperature, reduce power by percentage of what temperature you require. For example, 50% will reduce temperature to approx. 40 degrees.

4.7 MANAGER TEMPERATURE BOOST

Boost can be pre-set here to defined temperature and time. This will activate when the boost icon is touched on the main screen.

- 4.7.1 Access Manager temperature setting screen as per Section 4.3.
- 4.7.2 To change setting touch the relevant box and enter your desired value <ENT> to confirm. (See above table for default settings).

4.8 MANAGER TEMPERATURE CLEAN

Clean can be pre-set here, this is to define temperature and time. This will activate when the clean icon is touched on the main screen. Maximum Time is 60 minutes refer, to cleaning procedure in section 5.4.

- 4.8.1 Access Manager temperature setting screen as per Section 4.3.
- 4.8.2 To change setting touch the relevant box and enter your desired value <ENT> to confirm. (See above table for default settings).

4.9 MANAGER TEMPERATURE HOLD

To setup the time and temperature for hold function

- 4.9.1 Access Manager temperature setting screen as per Section 4.3.
- 4.9.2 To change setting touch the relevant box and enter your desired value <ENT> to confirm. (See above table for default settings).

4.10 MANAGER TEMPERATURE PRE-HEAT

To setup the pre-heat time and temperature.

- 4.10.1 Access Manager temperature setting screen as per Section 4.3.
- 4.10.2 To change setting touch the relevant box and enter your desired value <ENT> to confirm. (See above table for default settings).

Note: Within this menu there is an option to display the pre-heat temperature on the main screen. This option is switched “off” by default. To activate select ‘Show pre-heat temp’ ON.

4.11 MANAGER TEMPERATURE COOK SETTINGS

To setup the cook time and temperature for each oven or zone.

- 4.11.1 Access Manager temperature setting screen as per Section 4.3.
- 4.11.2 To change setting touch the relevant box and enter your desired value <ENT> to confirm. (See above table for default settings).

4.12 MANAGER SINGLE OVEN MODE

This option displays oven as a single cooking zone. This option is switched “off” by default.

4.13 MANAGER MANUAL MODE PIN

This is an option to protect set temperatures on the touchscreen. If selected “on” there will be a requirement to enter the managers passcode to alter temperature.

4.13.1 Access “**MANAGER SETTING**” screen as per Section 4.2.

4.13.2 To change setting touch the on or off.

4.14 MANAGER MANUAL PROMPTS

An overlay of additional information on each command Icon.

4.14.1 Access “**MANAGER SETTING**” screen as per Section 4.2.

4.14.2 To change setting touch the on or off.

4.15 MANAGER AUTOMATIC PROMPTS

This is an option to minimise user interaction when unit is Auto Mode. If selected “off” unit will switch from pre-heat to cook at the end of pre-heat time. Oven will then hold the oven temperature and switch on the hotplate in preparation for serving.

4.16 MANAGER MEALTIMES

This groups times of the day between for example: Breakfast, Lunch and Dinner. It is used in conjunction with the HACCP reporting information.

- 4.16.1 Access “**MANAGER SETTING**” screen as per Section 4.2.
- 4.16.2 To change settings, touch the relevant box and enter your desired value <ENT> to confirm.

4.17 MANAGER HACCP TEMPERATURE

To set the default HACCP requirements. The unit has a range of 63°C to 90°C.



CONSULT YOUR LOCAL GUIDELINES AND STATUTORY REQUIREMENTS. FOR HACCP REQUIREMENTS.

The HACCP food probe should be cleaned using sterile wipes, care must be taken as it is sharp.

- 4.17.1 Access Manager setting screen as per Section 4.2.
- 4.17.2 To change setting touch the relevant box and enter your desired value <ENT> to confirm.

Please refer to section 5

4.18 MANAGER BUZZER

To switch buzzer on or off.

- 4.18.1 Access Manager setting screen as per Section 4.2.
- 4.18.2 To change setting, touch the on or off selection.

4.19 MANAGER BATTERY TIME (OPTION)



THIS IS A FACTORY FITTED ACCESSORY (MUST BE ORDERED AT TIME OF ORDER).

The battery is fitted to monitor temperature data when unit is unplugged whilst in transit between locations. Only used in conjunction with IOT optional extra. The below settings allow the manager the ability to define the adequate time to cover the disconnect time from the mains supply when the unit is in transport. This is set in minutes.

- 4.19.1 Access “**MANAGER SETTING**” screen as per Section 4.2.
- 4.19.2 To change setting touch the relevant box and enter your desired value <ENT> to confirm.

4.20 MANAGER TROLLEY NUMBER

User defined number to identify and track trolley. The number will be displayed on the information bar at the bottom of the main screen.

- 4.20.1 Access “**MANAGER SETTING**” screen as per Section 4.2.
- 4.20.2 To change setting touch the relevant box and enter your desired value <ENT> to confirm.


4.21 MANAGER SELF TEST

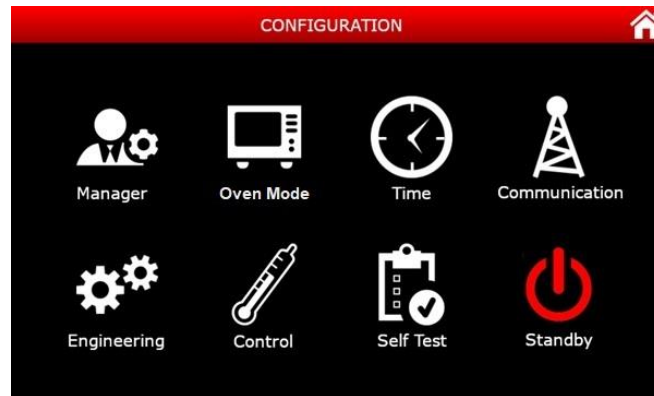
This allows the appliance to automatically self-test each day when first powered up.


- 4.21.1 Access “**MANAGER SETTING**” screen as per Section 4.2.
- 4.21.2 To change setting touch the relevant box and enter your desired value <ENT> to confirm.

4.22 OVEN MODE (AUTOMATIC) MAIN MENU

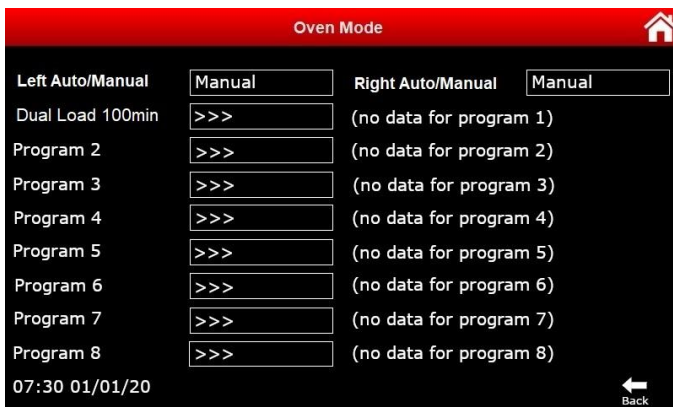
User defined timer programs for repetitive daily servings.

- 4.22.1 To access configuration on main screen, touch the cogs icon  on the trolley controller screen. The configuration screen will be displayed as below:

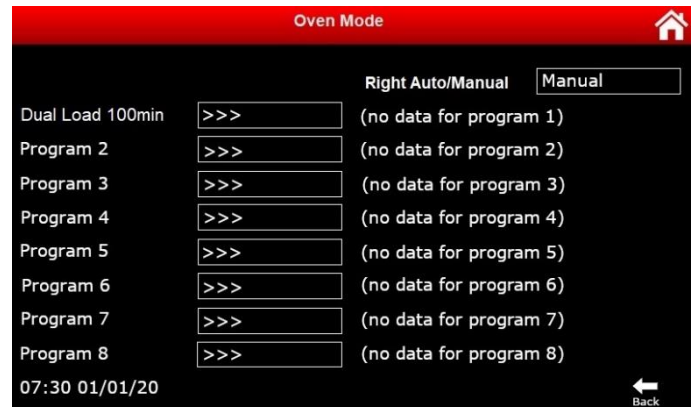


- 4.22.2 To access the oven mode (automatic) settings, touch the  icon on the configuration screen.

- 4.22.3 Use Manager PIN: <2555> to unlock and access.



F2HH Model Shown



F1H, F2HR, & F2HRP Models shown

The screen will be displayed either of the above.

- 4.22.4 To set the trolley to operate in automatic mode change the top “auto/manual” box from manual to the automatic option by touching the box and selecting “auto”.

The trolley is set in auto mode and will operate with the programs that have been set and activated.

4.22.5 To enter a program, touch the relevant box to select your program number.

Non-Active programs will be displayed as ">>>". Active programs will be displayed "(Active)>>>". Once a program is active/enabled the trolley will run as per what is set in the desired program(s) The Trolley can be left in standby mode and will switch on automatically as per the program. See below example of a menu & program:

Oven Mode : Program 1

Enable? On Name Program 1

Program Start Time 12:00

Preheat Menu >>> Left / Right Oven Right

Cook Menu >>>

Fridge Menu >>>

07:30 01/01/20 Back

4.22.6 **Enable?** Touch the box and chose either "on" or "off".

4.22.7 **Left/Right Oven** Chose which chamber that will be in operation. Note this option is only available in a double oven setup (F2HH).

Oven Mode : Program 1 : Preheat Menu

Preheat? On

Preheat Temp 190°C

Preheat Time 30Min

07:30 01/01/20 Back

4.22.8 **Preheat** This enables pre-heat to be switched off in auto mode, Select on or off.

4.22.9 **Preheat Temp** Touch the box and enter desired temperature <ENT> to confirm.

4.22.10 **Preheat Time** Touch the box and enter desired temperature <ENT> to confirm.

Oven Mode : Program 1: Cook Menu	
Enable Cooking	On
Multi-stage cook?	Off
Active Days	MTWTFSS
Top Oven	170°C, 90Min
Mid Oven	170°C, 90Min
Bot Oven	170°C, 90Min
Remaining Food At	0Min

07:30 01/01/20

← Back

4.22.11 **“Cook Menu”** Select what time you wish the **food loading** time to begin. Note if pre-heat is used this will be automatically added in preparation to cook time. <ENT> to confirm. Note: Sufficient pre-heat time must be calculated before cook time. Desired cook start time for example 12:30 Pre-Heat must be set to come on at 11.59 to give a 30 minute pre-heat.

4.22.12 **“Multi-stage cooking”** Select the box and chose either “on” or “off”.

Each oven zone (Top, Mid, Bot oven) can be set to **multi-stage cooking**, allowing for up to 6 different temperatures and times to be entered. This enables greater control over the zones, allowing various foods with different cook times to all be entered at the same time. See images overleaf for examples of the multi-stage cooking screens in OFF and ON mode.

4.22.13 Multistage cooking is defaulted “OFF” but can be activated.

Figure 1:
If Multistage cooking is deactivated “OFF” Program shown as below:



4.22.14 “**Cooking Temp**” Touch the box and enter your desired temperature <ENT> to confirm.

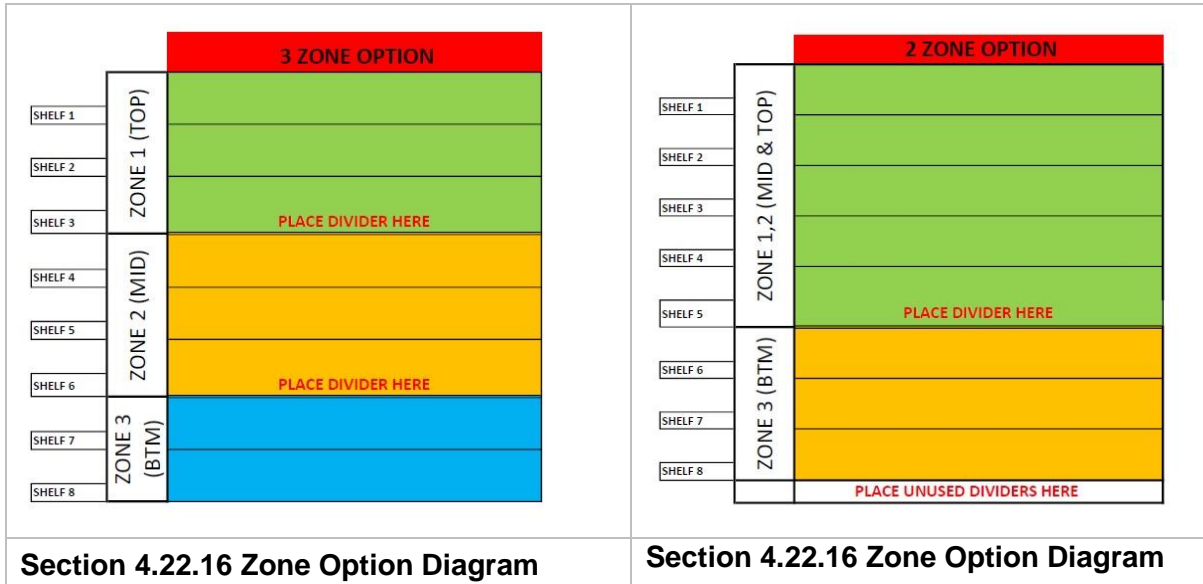
“**Cooking Time**” Touch the box and enter your desired temperature <ENT> to confirm.

4.22.15 If using “**Multistage-stage cook**” **ON** (see below figure 2 example) Touch the box and enter the number of stages of cooking required and continue to enter the relevant **Cooking Temp** and **Cooking Time** data for each stage. Oven chamber can be configured for up to Three Cooking zones.

Figure 2 If Multistage cooking is activated.”ON”	Number of stages = 4	Temperature	Time
	1 st Cook cycle 2 nd Cook cycle 3 rd Cook cycle 4 th Cook cycle	170°C 0°C (off) 170°C 0°C (off)	50 Mins 10 Mins 20 Mins 10 Mins
Above shows “ Btm Oven ” (see section 4.22.16 for Zone Diagram)	Total Cook:		90 Mins

- 4.22.16 To enable additional zones, use the provided shelf dividers in the below positions and change the above software settings to match.

When the shelf dividers are not in use, store them at the bottom of the oven chamber as shown in the right-hand diagram below.



- 4.22.17 To exit touch the home  Icon

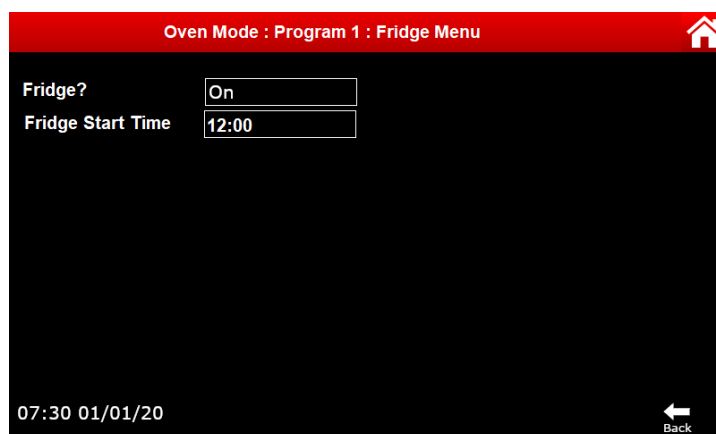
“Copy to Other Ovens” Is only available on the Top Oven settings and will enable the user to cascade down the setting into the other zones.

- 4.22.18 **Active Days** Touch the box and choose which days you wish to enable the program to run.

- 4.22.19 **“Top/Mid/Btm Oven”** Touch the box and one of the below screens will display; depending upon whether the multistage has been activated ON/OFF.

- 4.22.20 **“Remaining Food At”** Touch the box on the screen and enter the required cook time and <ENT> to confirm (This time will be automatically offset from the end of the cook cycle)

This function is for the use of delicate / texture modified food groups where there is a short cook time. The trolley will flash, and a screen message will show, if the buzzer is active this will also sound.




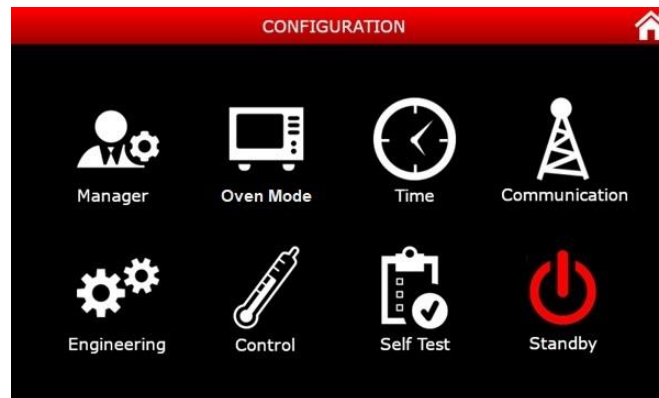
4.22.21 **“Fridge”** Select on or off


4.22.22 **Fridge Start Time”** Select what time you wish the fridge to switch on for. Note depending on which model give approx. 30mins to enable the unit to sufficiently cool down in preparation for loading. <ENT>.

4.23 OVEN MODE (SEMI AUTOMATIC) MAIN MENU

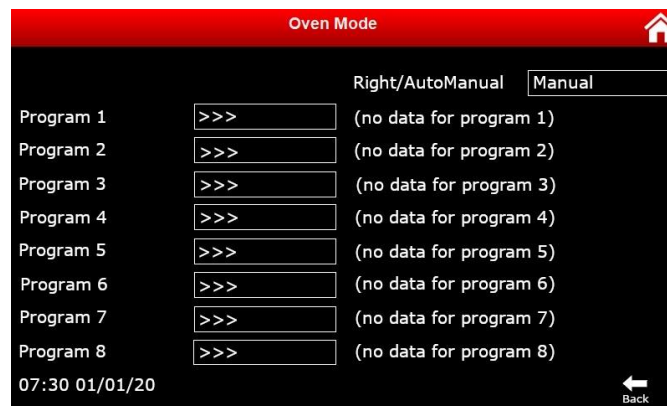
Gives the user the ability to pre-set 3 quick start programs that are displayed on the main screen. This provides a clear and simple user interface.

- 4.23.1 Access configuration on main screen, touch the cogs icon  on the trolley controller screen. The configuration screen will be displayed as below:



- 4.23.2 To access the oven mode (semi-automatic) settings, touch the  icon on the configuration screen.

- 4.23.3 Use Manager PIN: <2555> to unlock and access.



The screen will be displayed as above.

- 4.23.4 To set the trolley to operate in semi-automatic mode change the top right box from manual to the semi-automatic option by touching the box and selecting "semi auto".

The trolley is set in semi auto mode and will operate with the programs that have been set and activated.

4.23.5 To enter a program, touch the relevant box to select your program number.

4.23.6 To create and enter program into the appliance **See Section 4.22.5.**

4.23.7 Touch the home  icon to save and exit.


4.23.8 The main screen will have changed as below.

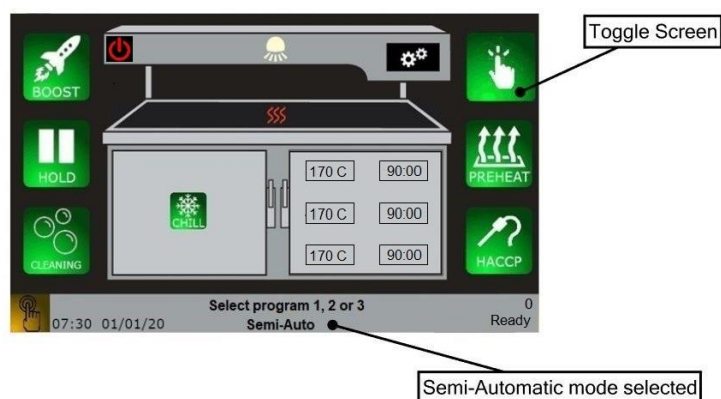
Note: Pre-heat must be started manually on semi-automatic.



4.23.9 Programs 1, 2 and 3 are now available on the main screen. Touch the desired Icon to begin the cook program.


Note With these programs: time, temperature & active days are pulled from the first three programs that are set in the oven mode automatic programs (**See Section 4.22.5**)

Additionally, by touching the toggle  icon the user can access Boost, Hold and Clean as shown below.




4.24 SET TIME

To set time on the appliance.

- 4.24.1 Access configuration on main screen, touch the cogs icon  on the trolley controller start-up screen, screen will change to below.




- 4.24.2 Touch the time icon  to access.

- 4.24.3 Use Manager PIN <2555> to unlock and access. Screen will be displayed as below:



- 4.24.4 Select relevant box and enter details accordingly.

Time	Adjust to current time (24hr)
Date	Adjust to current date (dd:mm:yy)
Day	Adjust to current day
Daylight Saving	Adjustable between EU and US

- 4.24.5 Touch the home  icon to exit.

4.25 COMMUNICATIONS MENU

The communications settings screen and displays IP addresses and parameters. These have been pre-set by the factory and should only be changed by qualified service personnel.

This menu is used in conjunction with the Wi-Fi Accessory Kits.



THIS IS A FACTORY FITTED ACCESSORY (MUST BE ORDERED AT TIME OF ORDER).

5.0 CLEANING AND ROUTINE MAINTENANCE

When removing heavy items to aid cleaning or maintenance particular care should be taken. A manual handling risk assessment is the best way to determine the level of risk to anyone using or maintaining this equipment. To help with such an evaluation we have included the weights of individual components that may present significant risk.

For further help and information on manual handling and associated risk assessment we would refer you to the Health and Safety Executive website; www.hse.gov.uk document ref: manual handling at work INDG143. International customers should default to the health and safety guidelines provided by your government body.

Other useful references for health and safety issues:

- www.hse.gov.uk
- Essentials of health and safety at work ISBN978
- Noise at work INDG362
- Safe systems of work
- Other notes added to the body of the instructions.



**BEFORE ANY DEEP CLEANING IS UNDERTAKEN,
ISOLATE THE APPLIANCE FROM MAINS POWER SUPPLY**

**SUITABLE PROTECTIVE CLOTHING MUST BE WORN
WHEN CLEANING THIS APPLIANCE.**

**THE APPLIANCE MUST NOT BE STEAM CLEANED. DO
NOT USE ACID OR HALOGEN-BASED (E.G. CHLORINE)
DESCALING LIQUIDS, FLAMMABLE LIQUIDS, CLEANING
AIDS OR CLEANING POWDERS.**

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

NOTE: All surfaces are easier to clean if spillages are removed before becoming burnt on, and the appliance is cleaned daily.

It should be noted that certain scouring pads including nylon types can easily mark stainless steel. Care should be exercised during cleaning process. When rubbing stainless steel with a cloth, always rub in the direction of the grain.

MAINTENANCE CHECK



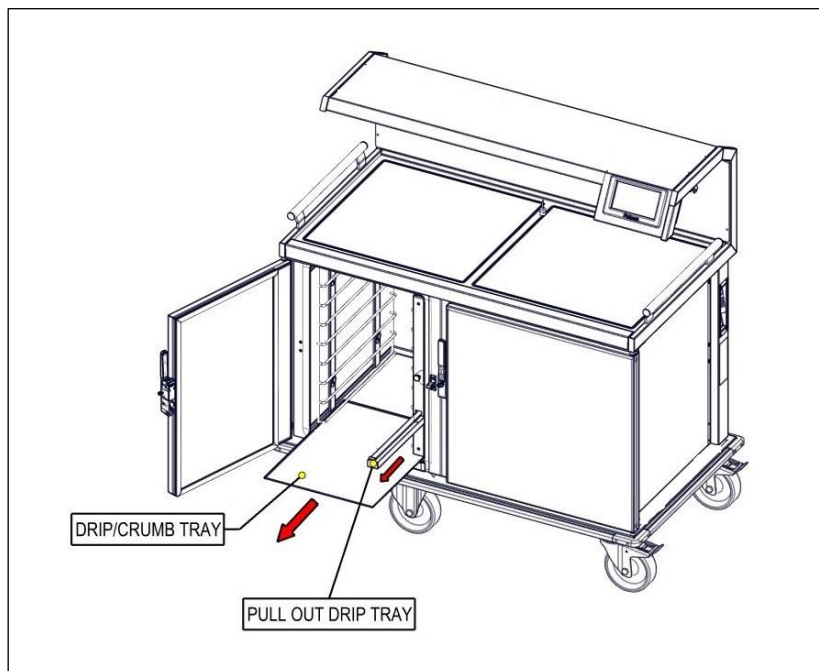
- Regular servicing of the appliance should be undertaken to ensure correct operation, it is functioning as intended, and safe to use. We recommend servicing after 2,500 hours of use, or annually, whichever comes first.
- Any maintenance schedule should be carried out in accordance with SFG20 Maintenance 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.

5.1 BEFORE EACH USE.



**IF THE APPLIANCE IS FITTED WITH A FRIDGE THERE MAY BE A SMALL GATHERING OF WATER ON THE BASE OF THE CHAMBER AND DRIP TRAY.
AT THE END OF EACH DAY, CAREFULLY REMOVE DRIP TRAY AND WIPE DRY BOTH CHAMBER AND TRAY. THIS MAY NEED TO BE REPEATED IN THE MORNING.**

Note – Some trolleys will be fitted with a drip/crumb tray only or a combination of both as shown in the image below.
Trolleys fitted with a loading cassette system will not have a drip/crumb tray.



5.2 CONDENSER & FAN CLEANING

5.2.1 Condenser cleaning routine should be reviewed periodically and checked by qualified service personnel / maintenance service provider. It is the site responsibility to ensure this is regularly inspected and cleaned if required.



NOTE: SOME UNITS ARE NOT FITTED WITH CHILLER. CHECK YOUR MODEL NUMBER TO CONFIRM

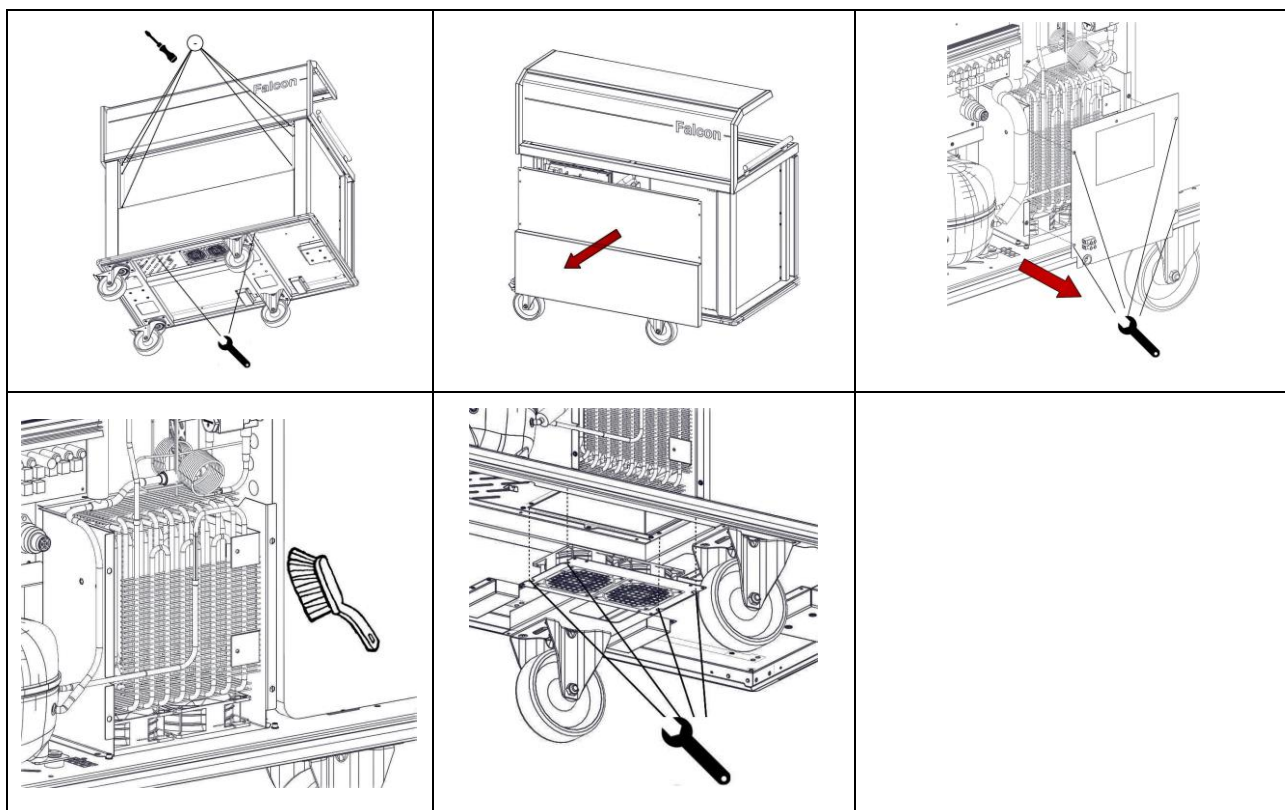
BEFORE CLEANING IS UNDERTAKEN, ISOLATE THE APPLIANCE FROM MAINS POWER SUPPLY



SUITABLE PROTECTIVE CLOTHING MUST BE WORN WHEN CLEANING THIS APPLIANCE.

WHEN CLEANING CONDENSER ENSURE YOU ARE IN A WELL-VENTILATED AREA.

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



5.2.1 Wipe clean condenser fan blades if necessary.

5.3 CLEANING GUIDE

PARTS:	HANDWASH	SANITATION	DISHWASHING	JET WASHING	NOTES FOR: <i>Meal Delivery System</i>
Oven / Fridge Chamber	✓	✓	✗	✗	Wipe dry after cleaning.
Drip tray	✓	✗	✗	✗	Empty and wipe dry. Daily.
Oven Shelves	✓	✓	✓	✗	Do not use abrasive cleaning pads
Interior Surfaces	✓	✓	✗	✗	
Heated glass worktop	✓	✓	✗	✗	Do not use abrasive pads
Exterior Outer Panels	✓	✓	✗	✗	Wipe dry after cleaning
Exterior stainless steel	✓	✓	✗	✗	Use non-abrasive cleaner
Gaskets/Seals	✓	✓	✗	✗	
Touch Screen	✓	✓	✗	✗	Use damp cloth only
Bezel	✓	✓	✗	✗	Use damp cloth only
Food Probe	✓	✓	✗	✗	Use sterile wipes and gently clean as it is sharp
Sneeze screen	✓	✓	✗	✗	Use soft cloth with warm water & mild detergent. Do not use abrasive pads / cleaners or ammonia based products.
Loading Dolly	✓	✓	✗	✓	Wipe dry after cleaning
Cassette	✓	✓	✗	✓	Wipe dry after cleaning



ACCEPTABLE



NOT ACCEPTABLE

5.4 OVEN CLEANING CYCLE

With the appliance powered off. Remove any excessive spillage from the oven chamber.

5.4.1 Place a dish or tray (approx. 0.5 Litre) containing water and mild detergent onto the 2nd shelf (top area of chamber).

5.4.2 Close the oven door.

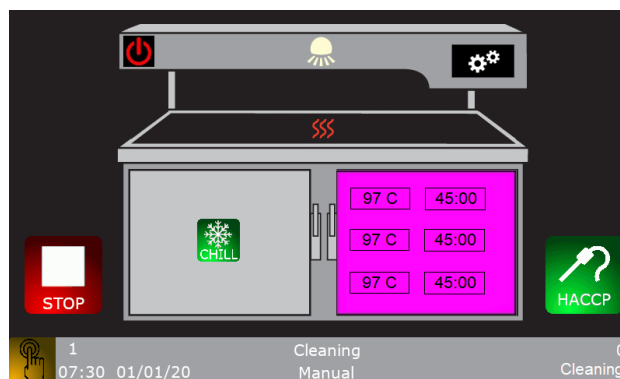
5.4.3 Switch on oven


5.4.4 Pressing the **CLEANING**  button will enter cleaning mode.

This will operate at 97°C for 45 minutes as default (pre-set times can be altered in the managers clean parameters in the “**MANAGERS TEMPERATURE SETTINGS**” menu section 4.8).

The **Main screen** will change to show that the oven is in the clean cycle.

The LEDs on the gantry will change from **Green** to **Magenta**.

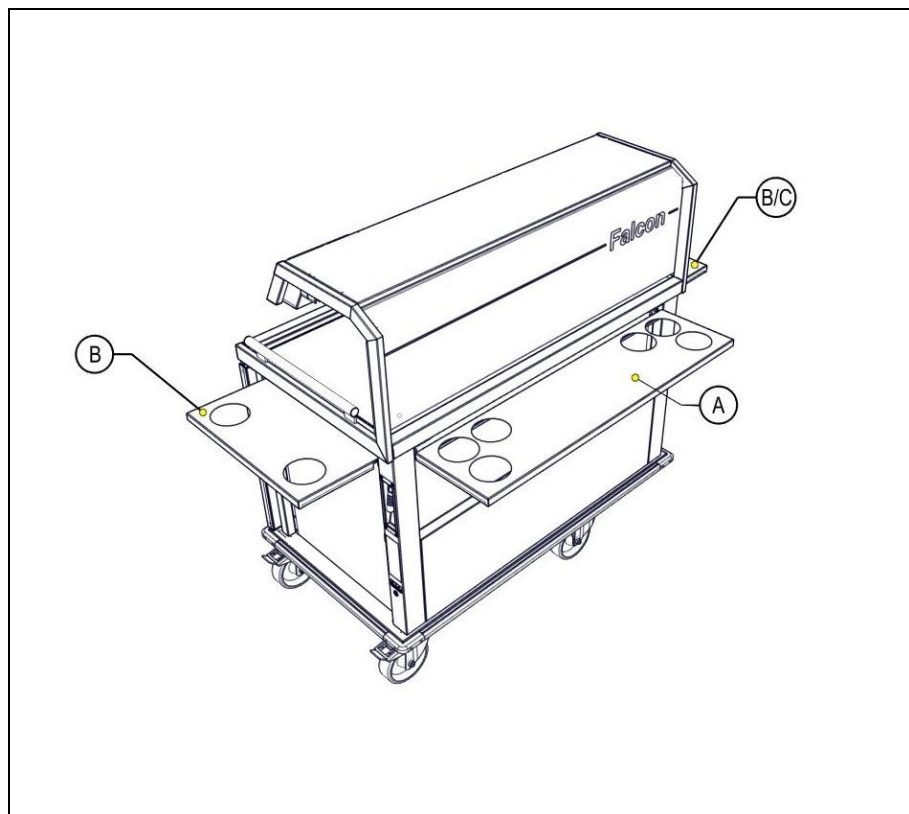


5.4.5 This mode will continue until the Stop  Icon is pressed or if it completes its cycle.

The LEDs on the gantry will change to flashing **Green** to indicate that the timer has finished.

5.4.6 Manual cleaning will be required following oven cleaning cycle.

6.0 FACTORY FITTED ACCESSORIES



A	Vario-Therm tray slide (F1 OR F2 units).
B	Vario-Therm end shelf.
C	Vario-Therm end shelf waste bag holder.
D	Vario-Therm WIFI Network Base Station (1 per network)
E	Vario-Therm WIFI Network Client Station (1 per trolley)

6.1 FOLDING END SHELF AND TRAY SLIDE OPERATION

6.1.1 Lift the end shelf / tray slide using both the circular holes provided. Pull the shelf upwards until the pins locate in the brackets at the rear of the shelf.

(See image 1 below).

Push the rear of the shelf downwards to ensure pins are located properly in the bracket slots. (See image 2 below)

To lower the shelf, raise the rear of the shelf at both sides and the shelf will naturally drop down. (See image 3 below)

End shelves and tray slides should be lowered when moving the trolley.

Ensure the mains cable does not become trapped when the shelf / tray slide is lowered.

NOTE:

1. MAXIMUM UNIFORMLY DISTRIBUTED LOAD / TRAYSLIDE = 5Kg
2. MAXIMUM UNIFORMLY DISTRIBUTED LOAD / END SHELF = 5Kg
3. MAXIMUM UNIFORMLY DISTRIBUTED LOAD / WASTE SHELF = 5Kg

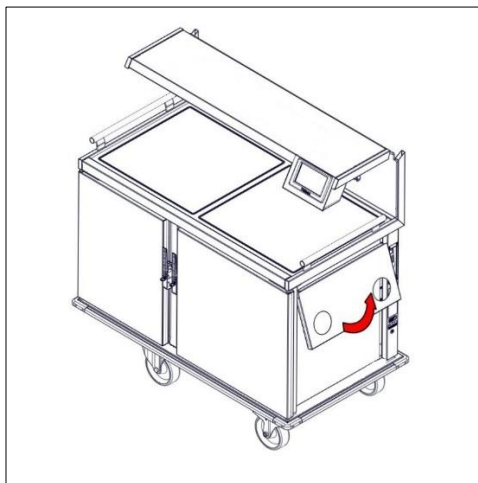


IMAGE 1

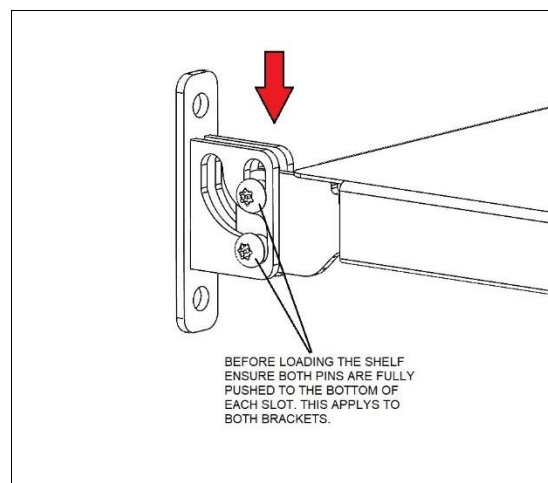


IMAGE 2

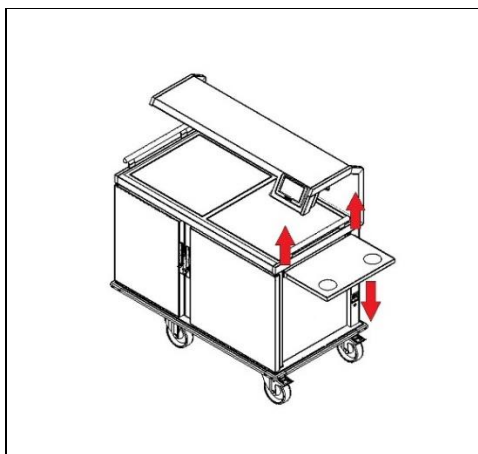


IMAGE 3

7.0 FAULT FINDING (USER)

FAULT	POSSIBLE CAUSES	REMEDY	USER	*ENG
Will not turn" ON"	Not plugged in	Plug In	✓	
Small puddle of water in fridge compartment base	Evaporator coil will generate a small amount of water when returning to ambient temperature.	Wipe drip tray and chamber dry after every service. Check drip tray is fitted.	✓	
Touchscreen blank but trolley running	Ribbon cable from screen to control board in gantry dislodged	Call engineer		✓
Ovens slow to heat	Defective element	Call Engineer		✓
	Element Fuse blown	Call Engineer		✓
Oven over temperature	Convection fans failure	Call engineer		✓
	Convection fans fuse blown.	Call engineer		✓
Fridge not reaching temperature (Over temperature)	Compressor Fuse blown	Call engineer		✓
	Condenser covered in dust	Clean (as section 5.2)	✓	
	Condenser cabinet fans failed	Call engineer		✓
	Condenser cabinet fans fuse blown.	Call engineer		✓
	Loss of refrigerant due to leak	Call engineer		✓
	Incorrect ambient temperature (Max 25°C) or relative humidity. (Max 60%)	Reduce ambient temperature and or relative humidity.	✓	
Fridge frosting over	Faulty thermocouple probe	Call engineer		✓
	Damaged evaporator coils	Call engineer		✓
	Fan failure	Call engineer		✓
	Fan fuse blown.	Call engineer		✓
	Door left open.	Close door.	✓	
	Ambient temperature to high. (Max 25°C)	Reduce ambient temperature.	✓	

FAULT	POSSIBLE CAUSES	REMEDY	USER	*ENG
Fridge frosting over (cont)	Insufficient defrost time.	Switch off unit and allow to defrost.	✓	
	Restricted air flow (Overloading fridge)	Remove products from fridge to allow free air flow.	✓	
Hot-Plate not working	If only one side working, high probability of defective heat pad element	Call engineer		✓
	If both sides are not working, high probability that a fuse has blown.	Call engineer		✓
Ovens slow to heat	Wrong temperature setting	Change to desired temperature setting	✓	
Fridge not starting	Fridge requires to be below 30°C before the compressor will be allowed to start.	Allow fridge cavity to cool down.	✓	
Fridge not reaching temperature	Wrong settings in the managers settings for the Refrigeration Temp	Check and input correct desired temperature.	✓	
	Chamber overloaded – not allowing air flow to recirculate.	Remove some contents to provide better airflow.		✓
Water on floor	Drip tray full.	Empty drip tray and wipe tray and chamber dry.	✓	
Yellow Flashing Light	Door(s) Left Open	Close Door	✓	
Red Flashing Light	Door(s) Left open for prolonged period.	Close Door	✓	
'Service due' message appears on screen.	Service limit reached.	Engineer to service unit. On completion the 'Service' hours field (see section 3.16) should be reset to zero. Note-Service limits should be set in line with the 'Maintenance check' statement on Pg 53.		✓

8.0 SERVICE INFORMATION

This unit carries an extensive mainland UK warranty. The warranty is in addition to and does not change your statutory or legal rights.

The warranty policy can be found on our website which details the conditions of the warranty and the exclusions.

<https://www.falconfoodservice.com/info-centre/policy>



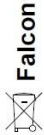


Service calls to equipment under warranty will be carried out in accordance with the conditions of sale.

Warranty calls can be made between 8:30 am and 5:00 pm weekdays only.

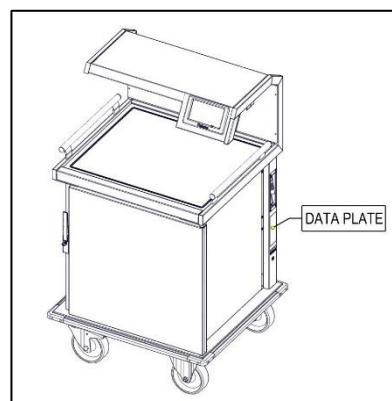
To ensure your warranty enquiry is handled as efficiently as possible, ensure you have the following appliance information prior to calling us:

1. Model number – Found on data plate. (Refer to page 8).
2. Serial number – Found on data plate. (Refer to page 8).
3. Brief description of the issue.

To contact Falcon for a warranty issue dial (UK only) 01786 455 200 and select Warranty Issues from the menu.

	STD -	MODEL		SERIAL NO.			
					I P 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	
	SCRAP					MODEL	

DATA PLATE SAMPLE



DATA PLATE POSITION