VARIO-THERM

User, installation, and servicing instructions

Meal Delivery System

HOT HOLD TROLLEY
HH2, HH2-GHT

Read these instructions before use.

DATE PURCHASED: _____

MODEL NUMBER: _____

SERIAL NUMBER: _____

DEALER: _____

SERVICE PROVIDER: _____

T101122

Rev No 1
Published: 24/9/24

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.

Original Instructions

Falcon Foodservice Equipment

HEAD OFFICE

Wallace View, Hillfoots Road,

Stirling. FK9 5PY. Scotland.

Tel: 01786 455200

PREVENTATIVE MAINTENANCE CONTRACT

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.

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.

CONTENTS

1.0 SYMBOLS

WARNING

SCREWDRIVER

SPANNER

DRILL

RISK OF ELECTRIC SHOCK

FIRE HAZARD

2.0 SAFETY GUIDANCE

2.1 GENERAL SAFETY

2.1.1 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.

2.1.2 These appliances have been UKCA/CE-marked based on compliance with the Electrical and Electromagnetic Compatibility (EMC) Regulations/Directives for the Countries as stated on the data plate.

2.1.3 These appliances are for professional use only and must be used by qualified persons.

2.1.4 Never leave these appliances unsupervised when in use and always turn off at the end of service.

2.1.5 The installer must instruct the responsible person(s) of the correct operation and maintenance of these appliances.

2.1.6 Check that no damage has occurred to the appliance or supply cord during transit. If damage has occurred, do not use this appliance.

2.1.7 If fitted to the appliance, ensure the supply cord is routed free from the appliance to avoid damage.

2.1.8 Suitable Protective clothing must be worn when topping up whilst the fryer is hot.

2.1.9 Training and Competence: To help ensure the safe use of these appliances 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.

2.1.10 For further help and information on training and competence we refer you to the Health & 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.

2.1.11 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.

2.1.12 Record the training that you provide and support it by providing safe system of work (SSOW) documents that set out procedures to be followed for potentially hazardous tasks.

2.1.13 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.

2.2 INSTALLATION SAFETY

2.2.1 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.

2.2.2 The installer must instruct the responsible person(s) of the correct operation and maintenance of the appliance.

2.2.3 On gas appliances, only competent persons are allowed to service or convert the appliance to another gas type.

2.2.4 Put a documented system in place for periodic inspections, testing and maintenance of our gas~~/ electrical~~ appliances. Check that the fixed electrical installation has been inspected and tested by a competent electrical contractor (e.g. NICEIC-approved or ECA member) as prescribed in BS7671, within the last 5 years.

2.3 ELECTRICAL SAFETY 

2.3.1 To prevent shocks, this appliance must be earthed.

2.3.2 This unit is fitted with an equipotential connection at the rear on the base.

2.3.3 Before attempting any maintenance, isolate the appliance from the mains at the switch disconnector and take steps to ensure that it is not inadvertently switched on.

2.3.4 We recommend supplementary electrical protection with the use of a type A residual current device (RCD).

2.3.5 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.

2.4 FIRE SAFETY 

Appliances can present various hazards in the catering environment if not correctly used, operated, and maintained. Hazards including fire, burns from hot oil, contact with hot surfaces, fumes from boiling cleaning chemicals, eye injuries from splashes and slips from oil spillages.

Operator Competency and Training

Ensure you are trained in the safe and proper use of the appliances and know how to turn it off and switch the power off at the mains.

2.4.1 Ensure you are familiar with the kitchen fire safety procedures and the location and proper use of correct fire safety equipment.

Fire Safety Equipment

2.4.2 Provide an appropriate BS compliant fire blanket, and an adequate number of fire extinguishers that comply with BS EN 3 (parts 1-6) and carry a BAFE or LPCB approval mark. At least one must be appropriate for use on electrical fires.

Fire Suppression System

2.4.3 We recommend kitchen equipment and extraction systems are protected with a fire suppression system. Check your insurance as this may also be a condition of your policy.

2.4.4 Protect cooking and extraction equipment (including any associated extraction ductwork and hoods inside the building) by having an extinguishing system installed, in line with (or the equivalent of) LPS 1223. The system should include a local alarm, automatic activation by a detection system and manual activation – located a safe distance away from the cooking equipment, preferably by a fire escape route door.

Operational Safety

2.4.5 Do not leave appliances unattended when powered on or when in use.

2.4.6 Always switch the appliances off when not in use.

Cleaning

2.4.7 Ensure appliances are regularly cleaned serviced and maintained by a qualified and competent service provider, and there is enough room around the appliance to do so.

2.4.8 Ensure that the appliance, surrounding work area and extraction system are regularly cleaned, (at least weekly) to avoid the build-up of fats oils and greases that could present a fire risk. A deep clean should be undertaken at least every 6 months by a specialist contractor.

Electrical Isolation Points

2.4.9 Ensure any separate electric switches provided for cooking equipment and/or extractor fans are accessible and clearly labelled.

Thermal and Operational Safety Devices

2.4.10 Appliances are fitted with a thermal safety device. This will stop heating of the oven if it becomes overheated. This appliance will always fail safe so long as there is no damage to the thermal safety device.

2.5 MAINTENANCE SAFETY

2.5.1 Unless otherwise stated, parts which have been protected by the manufacturer must not be adjusted by the installer or end user.

2.5.2 Before any cleaning is undertaken, isolate appliance from mains power supply at isolator switch.

2.5.3 Suitable protective clothing must be worn when cleaning this appliance.

2.5.4 The appliance must not be cleaned with a jet of water or steam cleaned. Do not use acid or halogen-based (e.g., chlorine) descaling liquids, flammable liquids, cleaning aids or cleaning powders.

2.5.5 Failure due to lack of proper cleaning is not covered by warranty.

2.5.6 Take care when cleaning not to dislodge or damage thermostat sensors mounted on the base and side of the pan.

2.5.7 If the glass-ceramic hob surface is cracked, smashed or damaged, switch off immediately. Do not use the appliance. Contact Falcon or your approved service provider to undertake the necessary repairs.

2.5.8 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.

2.5.9 During servicing of the appliance, please check the glass-ceramic hob seal. If the integrity of the seal is compromised, it must be repaired as soon as possible.

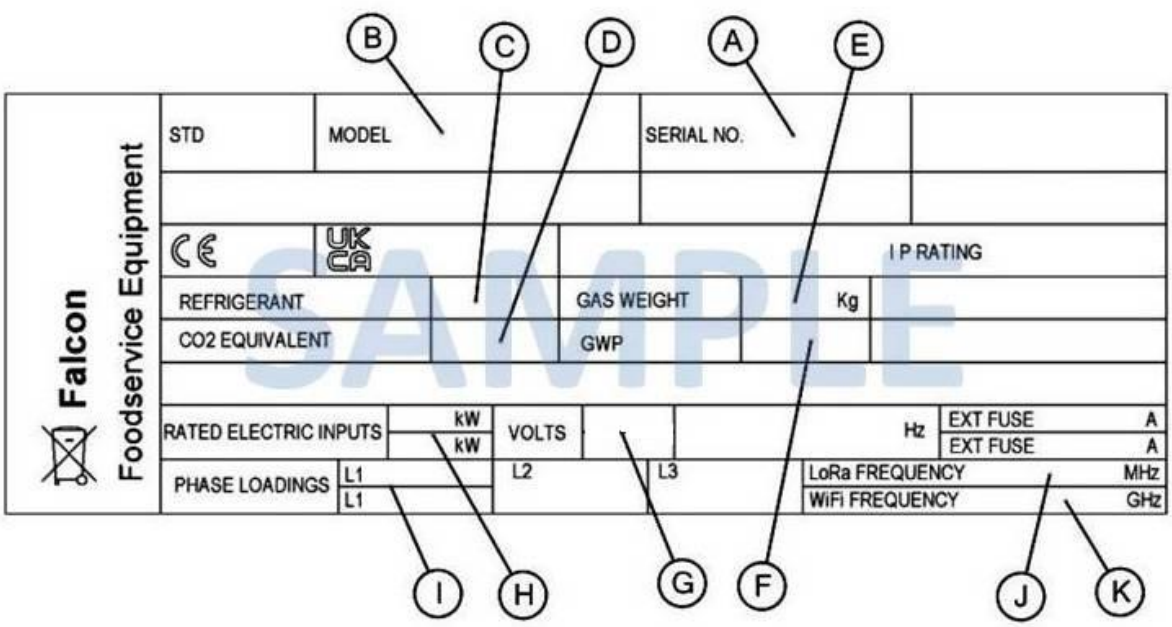
2.6 MANOEUVRING THE TROLLEY

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 shelf are down, if fitted.
- 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 APPLIANCE INFORMATION

The data plate shows model information including relevant UKCA/CE-mark certification reference based on compliance with the Product Safety and Metrology Regulations/GAR, and/or Electrical Safety (LVD) and Electromagnetic Compatibility (EMC) Regulations/Directives for the Countries as stated.



A - Serial No

B - Model No

C – Refrigerant Gas

D – CO2 Equivalent

E – Gas Weight

F – Global Warming Potential

G - Electrical Rating

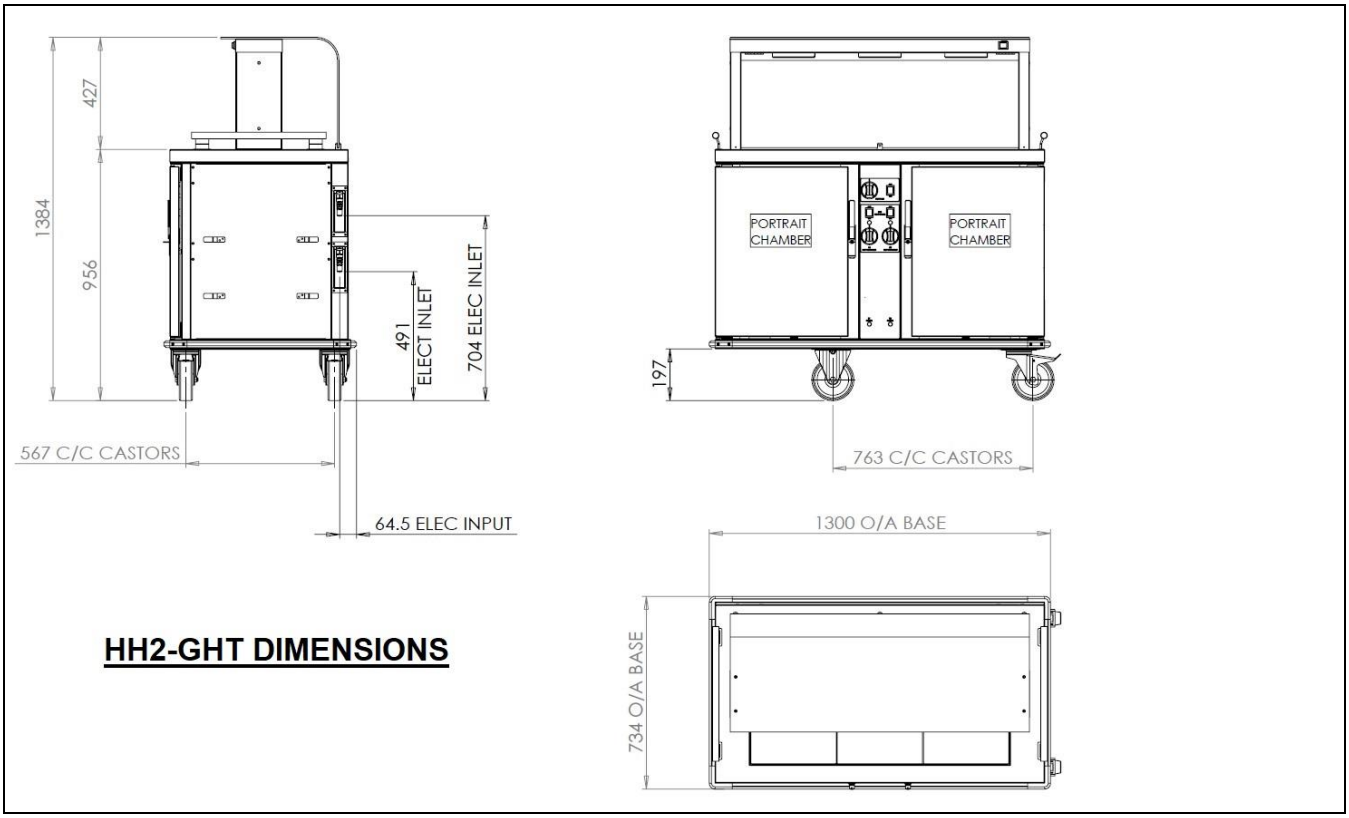
H - Total Electrical Power

I - Electrical Phase Loading

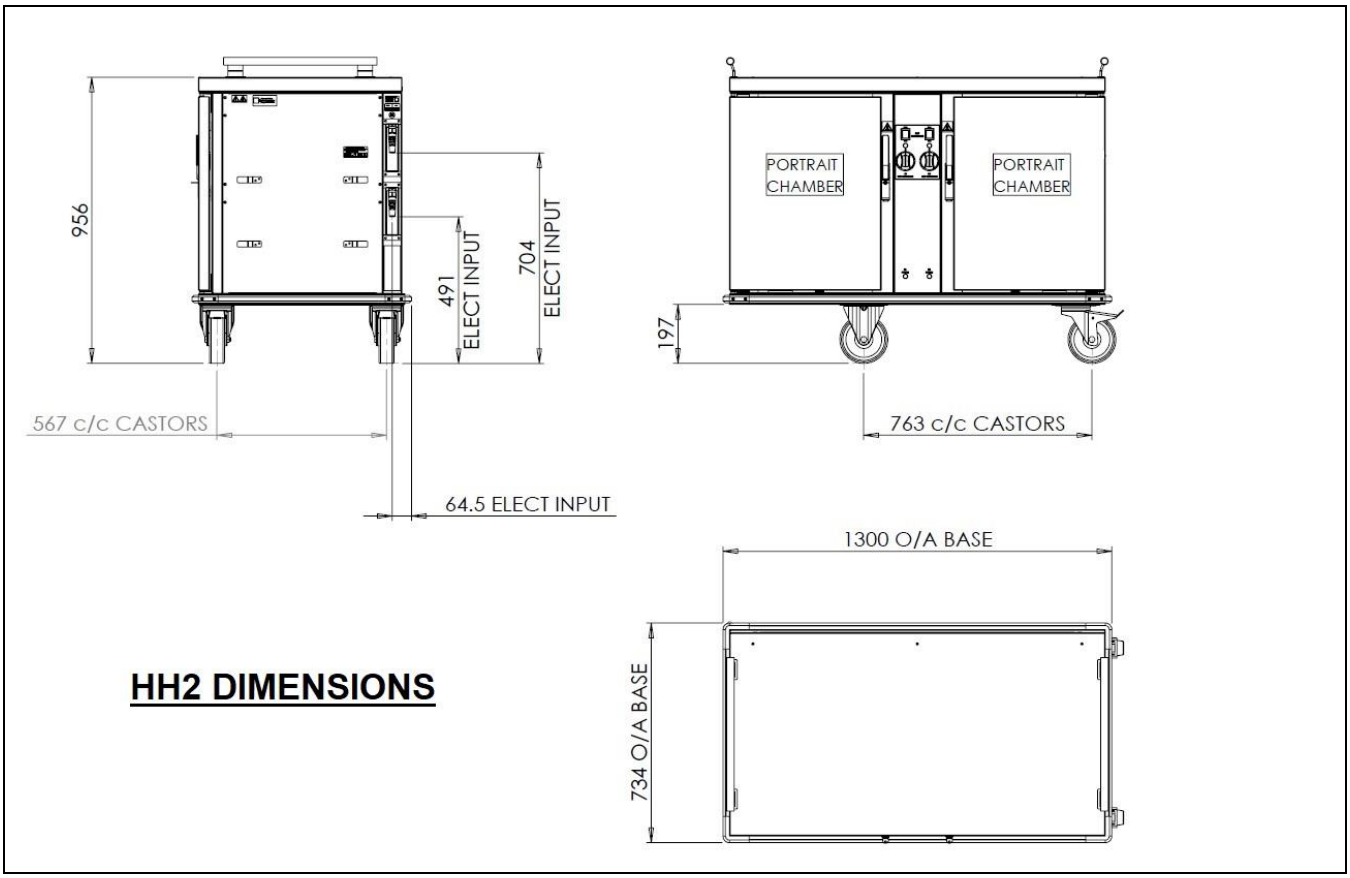
J – LoRa Frequency

K – Wi-Fi Frequency

3.1 DIMENSIONS / CONNECTION LOCATIONS



HH2-GHT DIMENSIONS



HH2 DIMENSIONS

3.2 APPLIANCE WEIGHT TABLE

APPLIANCE	UNIT WEIGHT (kg)	PACKED WEIGHT (kg)
HH2-GHT	173	
HH2	150	

3.3 TECHNICAL DATA TABLE

SINGLE PHASE 13AMP DUAL SUPPLY

		CURRENT	POWER
MODEL	PHASE	ACTUAL (A) @ 230V	(kW) @ 230V
HH2-GHT	L	8.7	2
	L	8.65	1.99
HH2	L	6.3	1.45
	L	6.3	1.45
⚠ Important:		**If any current is outside the above, the cause must be investigated and rectified.**	

4.0 OPERATION

4.1 COMPONENT PARTS & CONTROLS

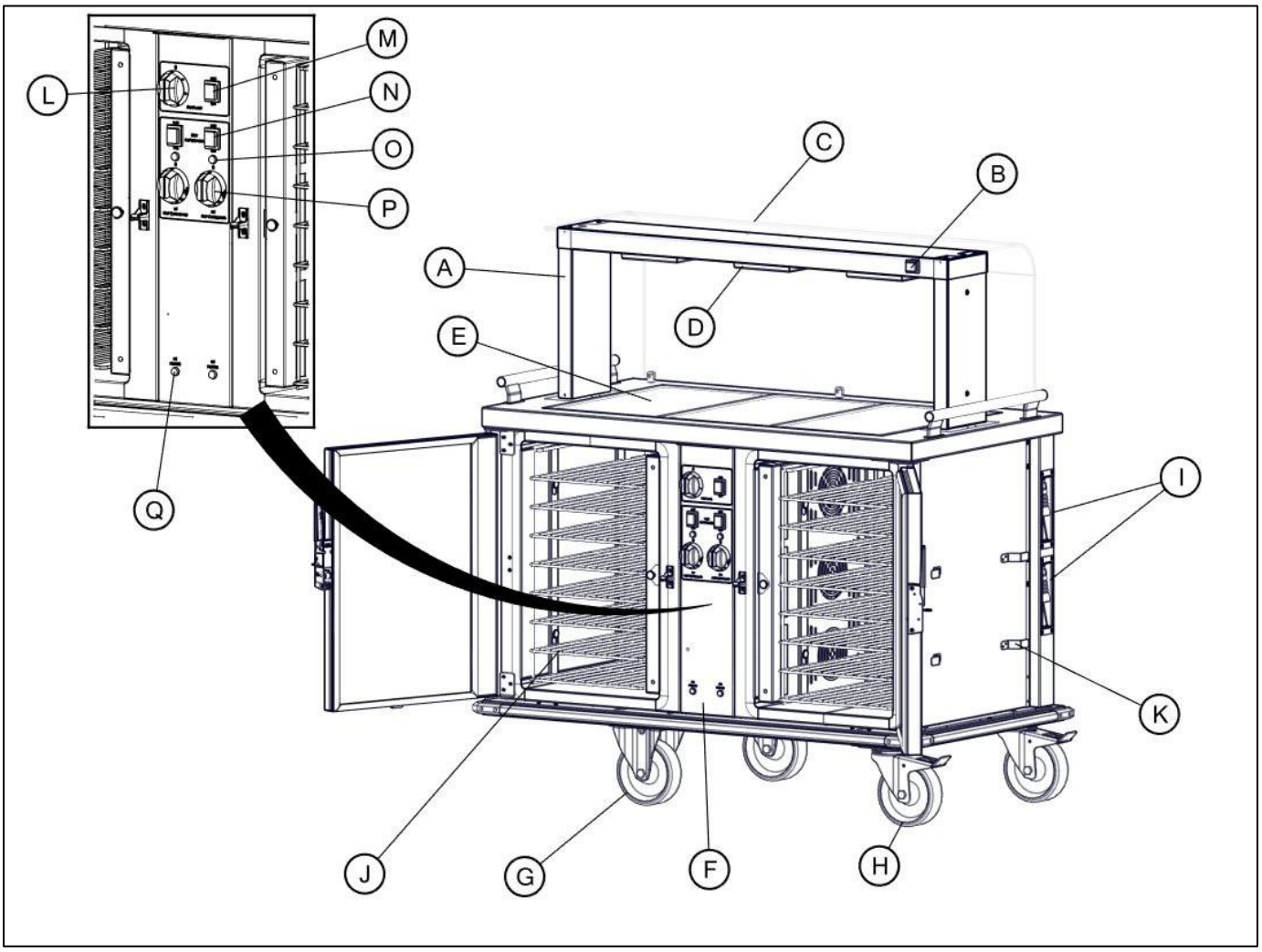


FIG 1

A -	GANTRY	J -	WIRE SHELF (8No / CHAMBER)
B -	GANTRY LIGHT SWITCH	K -	MAINS CABLE TIDY BRACKET
C -	CLEAR GLASS SCREEN	L -	HOTPLATE TEMPERATURE REGULATOR KNOB (1 TO 6)
D -	GANTRY QUARTZ LAMP (3No)	M -	HOTPLATE ON/OFF SWITCH
E -	HOT PLATES (3No)	N -	HOT CUPBOARD ON/OFF SWITCHES (2No)
F -	CONTROL PANEL	O -	HOT CUPBOARD HEAT NEON (AMBER) (2No)
G -	FIXED CASTOR (2No)	P -	HOT CUPBOARD TEMPERATURE CONTROL KNOB (2No)
H -	BRAKED CASTOR (2No)	Q -	HOT CUPBOARD POWER INDICATOR NEON (RED) (2No)
I -	MAINS CABLE EXIT POINTS (2No)		

4.2 CONTROLS (REFER TO FIG 1)

Gantry lights On/Off switch ***(Fig 1B)***
Controls all gantry lights together.

Hot cupboard On/Off switches ***(Fig 1N)***
On/ Off control of the circulating fan and the hot cupboard heating element.

Hot cupboard temperature control knob ***(Fig 1P)***
Controls hot cupboards internal temperature between 70°C and 100°C.

Hotplates On/Off switch ***(Fig M)***
On/ Off control for the hotplates.

Hotplates temperature control knob (1-6) ***(Fig 1L)***
Control for all hotplates working together, with varying surface temperature, up to approximately 130°C max, on setting six.

4.3 USING THE APPLIANCE

IMPORTANT:
Do not use the trolley if any component or fitting appears damaged.
Do not drop heavy containers on to hotplate surface.
Do not push/pull the trolley using the glass screen or gantry uprights. Use handles provided.
Do not manoeuvre the trolley by pulling on the mains cables.
Do not allow mains cables to drag on the floor. Use cable tidy brackets when moving trolley.
Do not stand on any part of this trolley.
Do not use top of gantry as a shelf when serving food.
Do not overload hot cupboard shelves.
Wipe up floor spillages immediately.
This trolley must not be left unsupervised when in use.
Always switch off the trolley at the end of service.

BEFORE USE:

Ensure the mains cables are undamaged.

Ensure all the castor brakes are on, and that the trolley is stable and secure.

NOTE: The hot cupboards are fitted with thermal safety devices. These will prevent the cupboards from overheating. The cupboards will not operate if the thermal safety devices have been activated. If a thermal safety device has activated, contact a suitably qualified service engineer.
The reason for overheating must be identified & resolved before returning the appliance to service.

4.4 HH2-GHT - HOTPLATE

4.4.1 **WARNING – IF THE GLASS-CERAMIC SURFACE IS CRACKED, DAMAGED OR BROKEN, DO NOT USE \ SWITCH OFF APPLIANCE AND ISOLATE FROM MAINS POWER. CONTACT YOUR SERVICE AGENT**

4.4.2 **WARNING – THE GLASS-CERAMIC SURFACE IS HOT DURING & AFTER USE**

4.4.3 Ensure the glass-ceramic hotplate surface is clean & free from any food debris & utensils before use.

4.4.4 To turn the hot plates on, switch the 'hotplate on/off switch' (Fig1-M) to the on position (1)
Note – All three glass hotplates will be activated.

4.4.5 Rotate the 'hotplate temperature control knob' (Fig1-L) to achieve the desired heat output. Knob is marked 1 to 6 with 6 being the hottest setting.

4.4.6 To turn the hotplates OFF – Rotate the 'hotplate temperature control knob' (Fig1-L*)* to the "O" position and switch the 'hotplate on/off switch' (Fig1-M) to the off position (0)

4.5 HH2-GHT – GANTRY LIGHTS

4.5.1 All gantry lights (Fig1-D) are switched on together when gantry switch (Fig1-B) is switched ON (I).
Note: Gantry lights do not operate individually.

4.5.2 Press gantry switch (Fig1-B) to (O) position to switch all lights OFF.

4.6 HH2-GHT – HOT CUPBOARD CHAMBERS

4.6.1 To turn the hot cupboards on, switch the 'hot cupboard on/off switches' (Fig1-N) to the ON position (1) Note: Left switch operates the left cupboard and right switch the right cupboard.

4.6.2 Rotate the relevant 'hot cupboard temperature control knob (Fig1-P) to the desired temperature (70 TO 100°C) The corresponding amber neon (Fig1-O) will illuminate.

4.6.3 Once the hot cupboard(s) have reached temperature, the amber neon(s) will switch off. Loading of the food can commence.

4.6.4 Load the cupboards quickly to minimise heat loss.

HOT CUPBOARD; On/Off Switch and Control knob positions.

Switch Positions	**Result**
Hot cupboards On/Off switches (Fig 1-N) "OFF":	Both cupboard fans and heating elements are OFF.
Hot cupboards On/Off switches (Fig 1-N) "ON", Hot cupboard temperature control knob(s) (Fig 1-P) OFF	Fans only operating, Cupboards will not heat. Hint: This setting can be used to cool hot cupboards with doors open.
Fan and Hot cupboard On/Off switch (fig 1-G) "ON", Hot cupboard temperature control (fig1-H) set between 70 – 100.	Fans and hot cupboards will both work. Hint: Set thermostat control from 70 to 100c for desired hot cupboard temperature.
Hint: Ensure both doors are closed to allow cupboards to reach working temperature, and reduce running costs. Always close the doors when appliance is in use, and after removing food.	

5.0 CLEANING AND ROUTINE MAINTENANCE

Important! 	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 you 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

Important! 	**BEFORE ANY CLEANING IS UNDERTAKEN!** **ISOLATE THE APPLIANCE FROM MAINS POWER SUPPLY and *Unless fixed wiring*, REMOVE PLUG FROM SOCKET.** **TO AVOID BURNS, ENSURE APPLIANCE IS COOL.** **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 CLEANING IS NOT COVERED BY WARRANTY.**

5.1 MAINTENANCE

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.

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 cables & plugs 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 plugs and cables, the wall socket should also be inspected for damage, discoloration or cracks. If there is any damage to the plugs, mains cables or sockets 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 supply into an adaptor or extension lead. 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.

	**Only use with Falcon-approved parts, including plug(s) and accessories.**

5.2 CLEANING

NOTE:
All surfaces are easier to clean if spillages are removed before becoming burnt on, and the appliance is cleaned daily.
Remove all floor spillages immediately.
Do not use excessive water. **Do not use a water jet or steam cleaner.**
It should be noted that certain scouring pads including nylon types can easily mark stainless steel and especially the clear glass screen.
When rubbing stainless steel with a cloth, always rub in the direction of the grain.
Do not use abrasive scourers, cleaners or creams on the clear glass screen.
Care should be exercised during cleaning process.

5.2.1 Switch off appliance, remove plug *(unless fixed wiring),* isolate from mains.
Ensure appliance is cool.

5.2.2 **Gantry,** Wipe with a soft damp cloth and mild detergent.

5.2.3 **Hot cupboard chamber**, Wipe with a damp cloth and a mild detergent. Badly stained removable shelves should be placed into hot water with an approved detergent. Using nylon or scotch cleaning pads will provide good results on shelves.

5.2.4 **Clear glass screen**: Wipe with a soft cloth and a mild detergent. Do not use abrasive scouring pads cleaners or creams, as these will cause unsightly scratches to the screen.
A Glass cleaner specifically designed for this purpose can also be used.

5.2.5 **Hotplates:** Wipe with a soft damp cloth and a mild detergent.

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6.0 TRANSPORT & INSTALLATION

6.1 TRANSPORT & POSITIONING.

General warnings for transport:

6.1.1 Observe the maximum load.

6.1.2 Follow the indications shown on the packaging, any instructions on the equipment, including those on the points where forklift trucks cannot be used.

6.1.3 Danger of crushing during transportation due to the weight of the appliance.

6.1.4 Hands and fingers may be crushed.

6.1.5 Wear suitable protective clothing when transporting.

6.1.6 Danger of overturning during transporting

6.1.7 Danger of crushing due to the appliance overturning on persons.

6.1.8 Take care over the centre of gravity of the appliance.

6.1.9 Take great care to ensure that the appliance does not overturn during transportation, lifting and after installation.

6.1.10 Take care over the width and height of accesses during transportation.

6.1.11 Take care not to damage the appliance due to narrow doorways: doorways less than 80cm wide, remove any handles etc.

6.1.12 Check that all the parts of the appliance are intact and have not been damaged during transportation. If damaged due to transportation, inform the specialised reseller/ haulier immediately.

6.1.13 Remove all packaging materials and peel away the protective plastic film from all external surfaces of the appliance.

UNLESS OTHERWISE STATED, PARTS WHICH HAVE BEEN PROTECTED BY THE MANUFACTURER ARE NOT TO BE ADJUSTED BY THE INSTALLER.

6.1.14 Please ensure that any plastic coatings are removed prior to use.

6.1.15 Discolouration of heated parts is caused by factory testing to ensure a satisfactory unit. It does not affect quality or performance.

6.2 SITING / CLEARANCES

The appliance should be used in well lit positions on firm, level, and Non-combustible floors.
Where appliance is to be positioned near a wall, partition, kitchen furniture, decorative finishes etc, it is recommended that these are constructed of a non-combustible material.
Where this is not possible, they should be clad in a suitable non-combustible, heat insulating material. If this is not possible the appliance should be sited 150mm from the combustible material.

If the appliance is to be installed with and against fixed appliance/s, the Earth Equipotential point should be used.

6.3 ELECTRICAL SUPPLY & CONNECTION

ELECTRICAL SAFETY & ADVICE REGARDING SUPPLLEMENTARY 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: -
18th IET Wiring Regulations 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.

This unit is suitable for AC supplies only.
All Variants: Single phase (230V N~).

Live	Brown
Neutral	Blue
Earth	Yellow/Green

The appliance is fitted with a fixed coiled cable and fused plug, and only requires connection to a suitable 13 Amp socket outlet. This model is rated at 230V A.C. supply. Ensure that the electricity supply is as stated on the model data plate.

	**THIS APPLIANCE MUST BE EARTHED**

6.4 COMMISSIONING. *(REFER TO SECTION 4 FOR OPERATION)*

Check that no damage has occurred to the appliance or supply cord during transit. If damage has occurred, do not use this appliance.

6.4.1 Ensure that all the castor brakes are on, and that the appliance is level, stable and secure.

6.4.2 Ensure Gantry light switch (*fig1-B),* Fan / Hot cupboard switch *(fig 1-G)* and Hotplate(s) switch (fig 1-I) are in the OFF position.

6.4.3 Ensure Hot cupboard Thermostat control *(fig1-H) and* Hotplates Regulator control (1 – 6) *(fig1-J),* are in the OFF position.

6.4.4 Check that all rocker switches operate smoothly and cleanly. Check that control knobs operate smoothly.

6.4.5 Check smooth and secure operation of Tray slide.

6.4.6 Switch mains power on.

6.4.7 Operate Gantry light switch (*fig1-B)* and ensure switch illuminates and that gantry lights operate. Switch OFF.

6.4.8 Operate Fan / Hot cupboard switch *(fig 1-G)* and ensure that only Hot cupboard fan operates.

6.4.9 With switch *(fig 1-G)* still on, turn Hot cupboard thermostat control (*fig1-H)* to 100.
Fan should still be running, and Hot cupboard should now be heating up. Hotplates should not operate.
Turn Thermostat control and Fan / Hot cupboard switch back to OFF.

6.4.10 Operate Hotplate(s) switch (fig 1-I) and turn Hotplate(s) Regulator Control *(fig1-J),* to number 6. Hotplates should begin to heat up.

6.4.11 Turn all switches and control knobs back to OFF and unplug appliance from mains electric supply.

6.4.12 If the appliance does not operate correctly please refer to section 9.0 and rectify the problem.

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

6.5 INSTRUCTION TO USER.

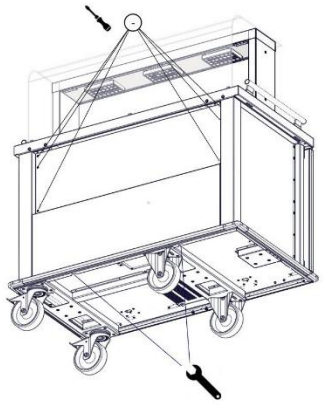
6.5.1 After installation and commissioning is completed, please hand the user instructions to the user and ensure that the person/s responsible understand the instructions regarding correct operation, cleaning and disconnection of the appliance.

7.0 SERVICING

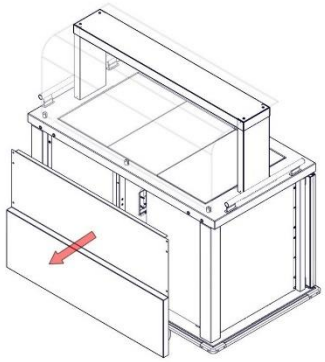
	BEFORE ATTEMPTING ANY MAINTENANCE, ISOLATE THE APPLIANCE AT THE MAINS AND TAKE STEPS TO ENSURE THAT IT IS NOT INADVERTENTLY RE-CONNECTED TO MAINS. Check Cable for Damage. Maintenance should only be undertaken by a qualified and competent Engineer.
	MAINTENANCE CHECK Regular servicing of the appliance 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.

7.1 FRONT PANEL REMOVAL

BEFORE CARRYING OUT ANY MECHANICAL OR ELECTRICAL SERVICING OR MAINTENANCE, THE APPLIANCE MUST BE DISCONNECTED FROM THE ELECTRICITY SUPPLY



7.1.1



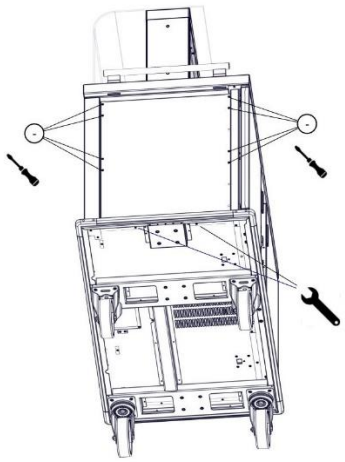
7.1.2

7.1.1 Remove six screws from front panel upper face and remove two bolts from underside of base to release.

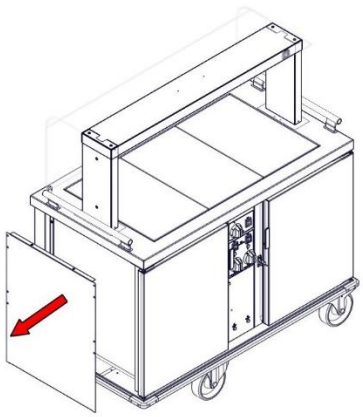
7.1.2 Remove front panel.

7.2 SIDE PANEL REMOVAL

BEFORE CARRYING OUT ANY MECHANICAL OR ELECTRICAL SERVICING OR MAINTENANCE, THE APPLIANCE MUST BE DISCONNECTED FROM THE ELECTRICITY SUPPLY



7.2.1



7.2.2

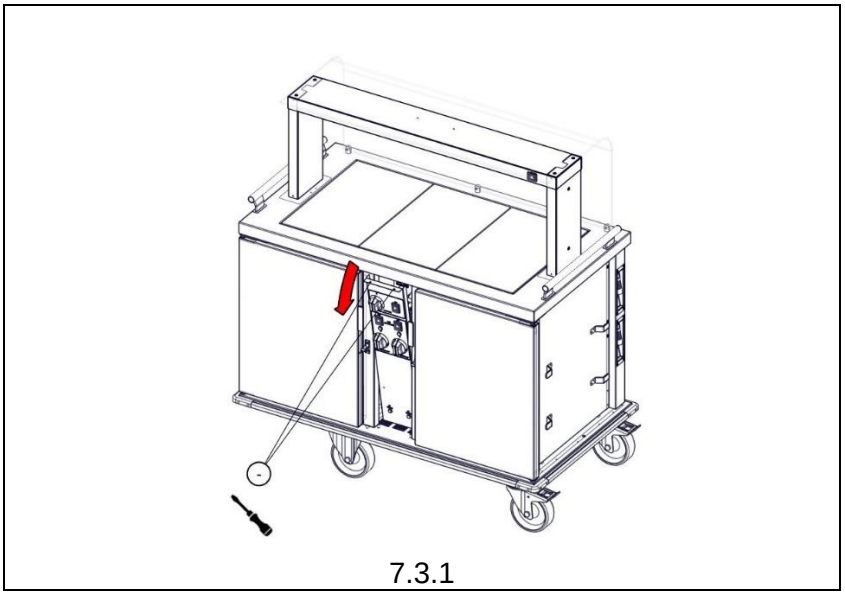
7.2.1 Remove six screws from side panel and remove two bolts from underside of base to release.

7.2.2 Remove side panel.

7.3 CONTROL PANEL REMOVAL / POWER BOARD ACCESS

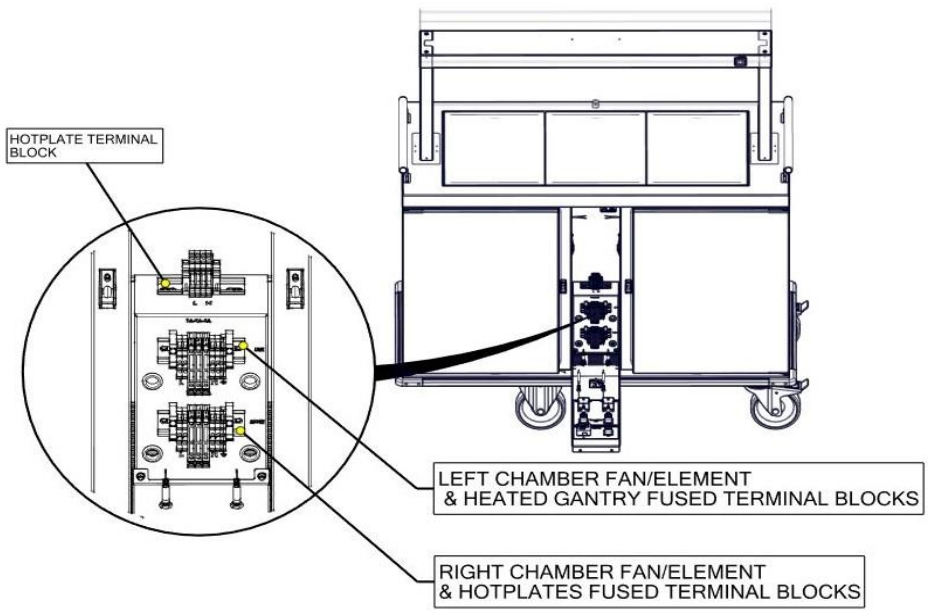
BEFORE CARRYING OUT ANY MECHANICAL OR ELECTRICAL SERVICING OR MAINTENANCE, THE APPLIANCE MUST BE DISCONNECTED FROM THE ELECTRICITY SUPPLY.

7.3.1 Remove 2No slotted screws from the top flange on the control panel. Lift the panel and rotate forward.
This will give access to the control thermostats, neon lights and power board.



7.3.1

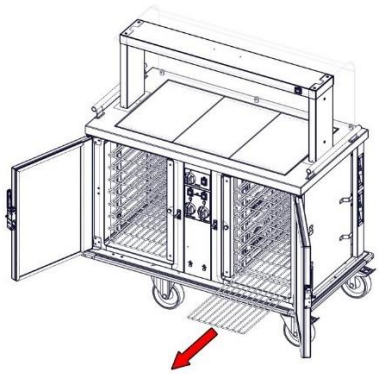
7.3.1 The control panel can be laid flat with bottom pins located in two holes at the base of the power board. Refer to wiring diagrams for wire numbers and components.



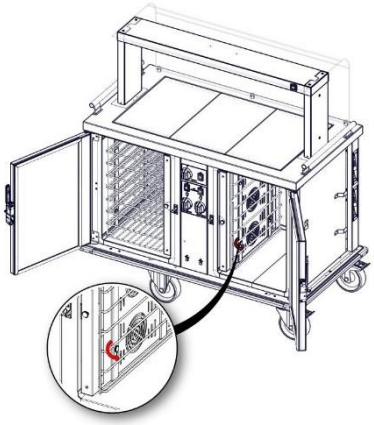
7.3.2

7.4 SHELF HANGER REMOVAL

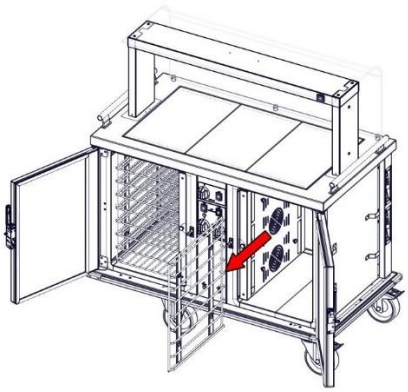
BEFORE CARRYING OUT ANY MECHANICAL OR ELECTRICAL SERVICING OR MAINTENANCE, THE APPLIANCE MUST BE DISCONNECTED FROM THE ELECTRICITY SUPPLY



7.4.1



7.4.2



7.4.3

7.4.1 Remove shelves from appliance.

7.4.2 Loosen 4 No hanger screws from shelf hanger, lift and pull forward. (Note:2No hangers/chamber)

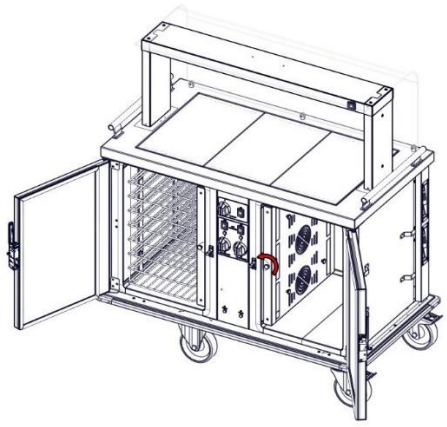
7.4.3 Remove hanger from compartment.

7.5 SIDE BAFFLE REMOVAL

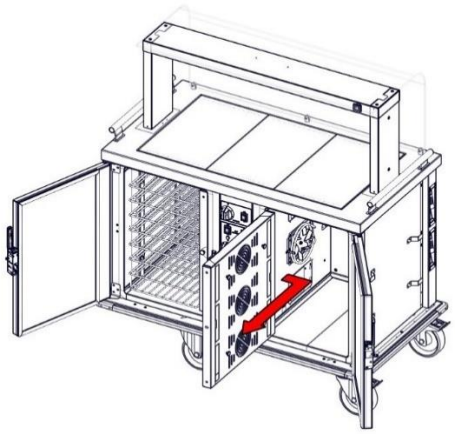
BEFORE CARRYING OUT ANY MECHANICAL OR ELECTRICAL SERVICING OR MAINTENANCE, THE APPLIANCE MUST BE DISCONNECTED FROM THE ELECTRICITY SUPPLY

7.5.1 Remove shelf hangers as Section 7.4 and then remove thumbscrew on baffle.

7.5.2 Remove Baffle.



7.5.1



7.5.2

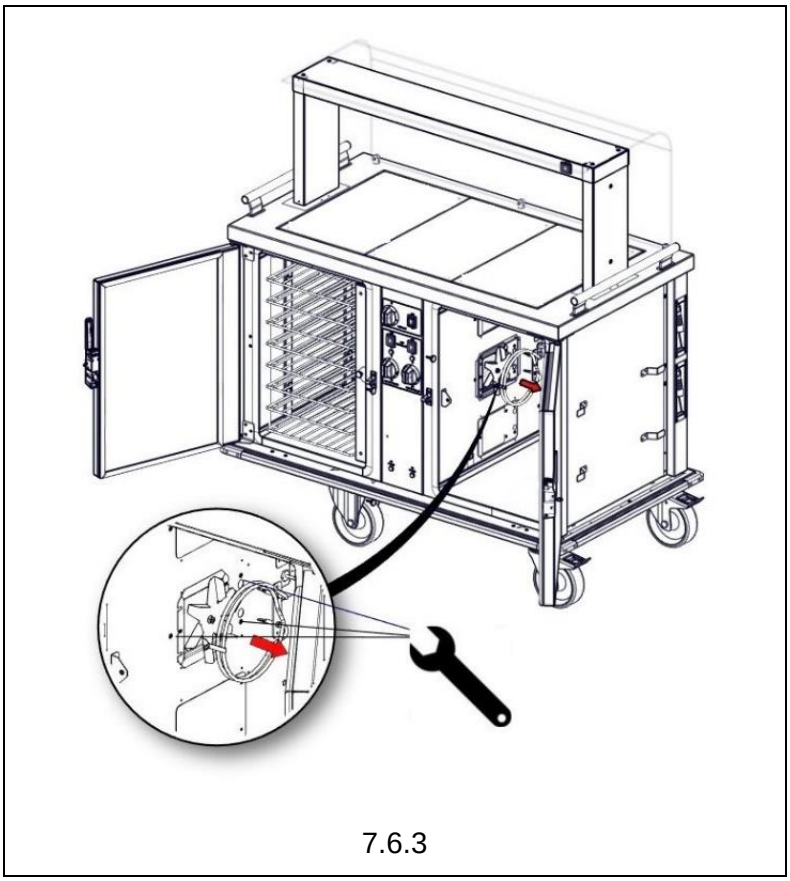
7.6 HEATING ELEMENT REMOVAL

BEFORE CARRYING OUT ANY MECHANICAL OR ELECTRICAL SERVICING OR MAINTENANCE, THE APPLIANCE MUST BE DISCONNECTED FROM THE ELECTRICITY SUPPLY

7.6.1 Remove shelves, oven dividers and shelf hangers as Section 7.4.

7.6.2 Remove baffle as Section 7.5.

7.6.3 Undo 3 No bolts on element once element is loose and with cables still attached feed cables through clearance hole (ensure not to tear or cut the cables when feeding through).



7.6.3

7.6.4 Detach the cables from the element and replace, as necessary.

7.6.5 When re-fitting ensures all electrical connections are as per wiring diagram.

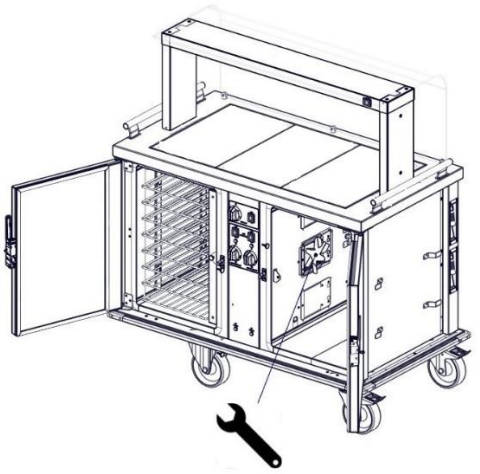
7.7 OVEN FAN REMOVAL

BEFORE CARRYING OUT ANY MECHANICAL OR ELECTRICAL SERVICING OR MAINTENANCE, THE APPLIANCE MUST BE DISCONNECTED FROM THE ELECTRICITY SUPPLY

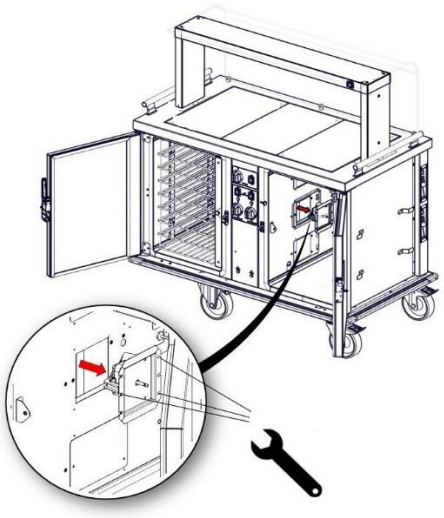
7.7.1 Remove element as section 7.6.

7.7.2 Remove fixing nut from Impellor (note: Impellor nut is a left-hand thread).and remove impellor.

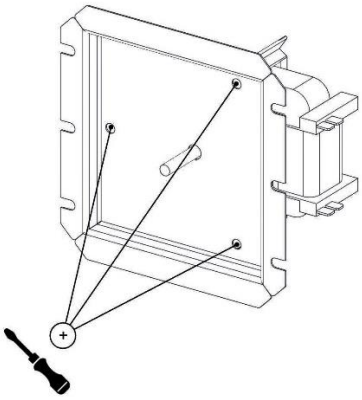
7.7.3 Undo 3 No bolts on mounting plate and with cables still attached to fan, feed cables through the cut-out (ensure not to tear or cut the cables when feeding through).



7.7.2



7.7.3



7.7.4

7.7.4 Detach the cables from the fan and undo 3No screws to remove fan from mounting plate and replace fan motor, as necessary.

7.7.5 When re-fitting ensures all electrical connections are as per wiring diagram.

7.8 HOT CUPBOARD THERMOSTAT REMOVAL

BEFORE CARRYING OUT ANY MECHANICAL OR ELECTRICAL SERVICING OR MAINTENANCE, THE APPLIANCE MUST BE DISCONNECTED FROM THE ELECTRICITY SUPPLY

7.8.1 Remove front panel as Section 7.1.

7.8.2 Remove control panel as Section 7.3

7.8.3 Remove shelf hangers as Section 7.4.

7.8.4 Remove side baffle as Section 7.5

7.8.5 Detach hot cupboard operating thermostat from the rear of the control panel. Secured with 2No pozi screws.

7.8.6 Slacken 2No capillary tube clips inside the chamber to allow capillary tube to become free.

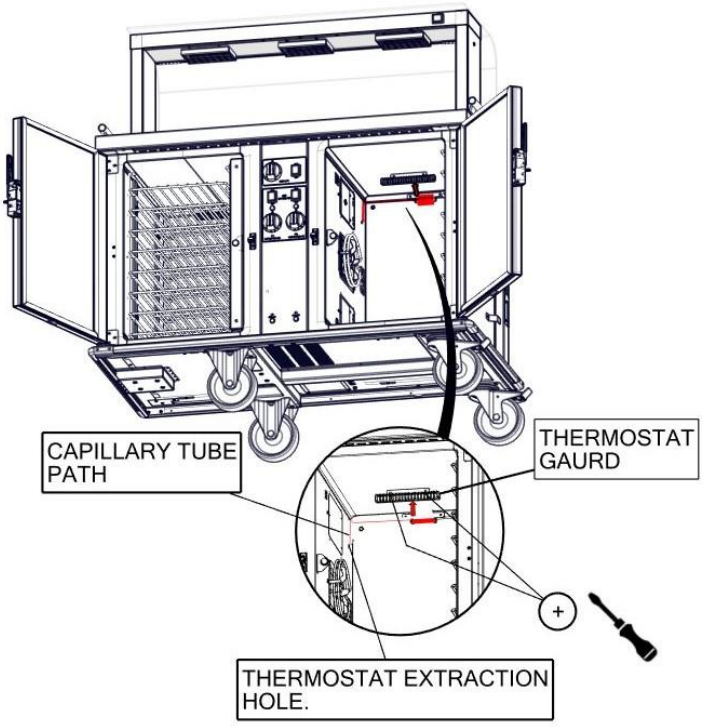
7.8.7 Remove 2No pozi screws retaining the thermostat guard and mounting plate located at the rear / top of the chamber. Unclip thermostat from mounting plate.

7.8.8 Clear and keep insulation around the cable glad nut outside the chamber.

7.8.9 Fully undo, the nut on the outside of chamber. This will allow the thermostat to be pulled through the gland nut fixed to the side of the chamber.

7.8.10 When re-fitting ensures all electrical connections are as per wiring diagram

7.8.11 Re-fit insulation and re-assemble. unit as required.



7.8.7

7.9 SAFETY THERMOSTAT REMOVAL

BEFORE CARRYING OUT ANY MECHANICAL OR ELECTRICAL SERVICING OR MAINTENANCE, THE APPLIANCE MUST BE DISCONNECTED FROM THE ELECTRICITY SUPPLY.

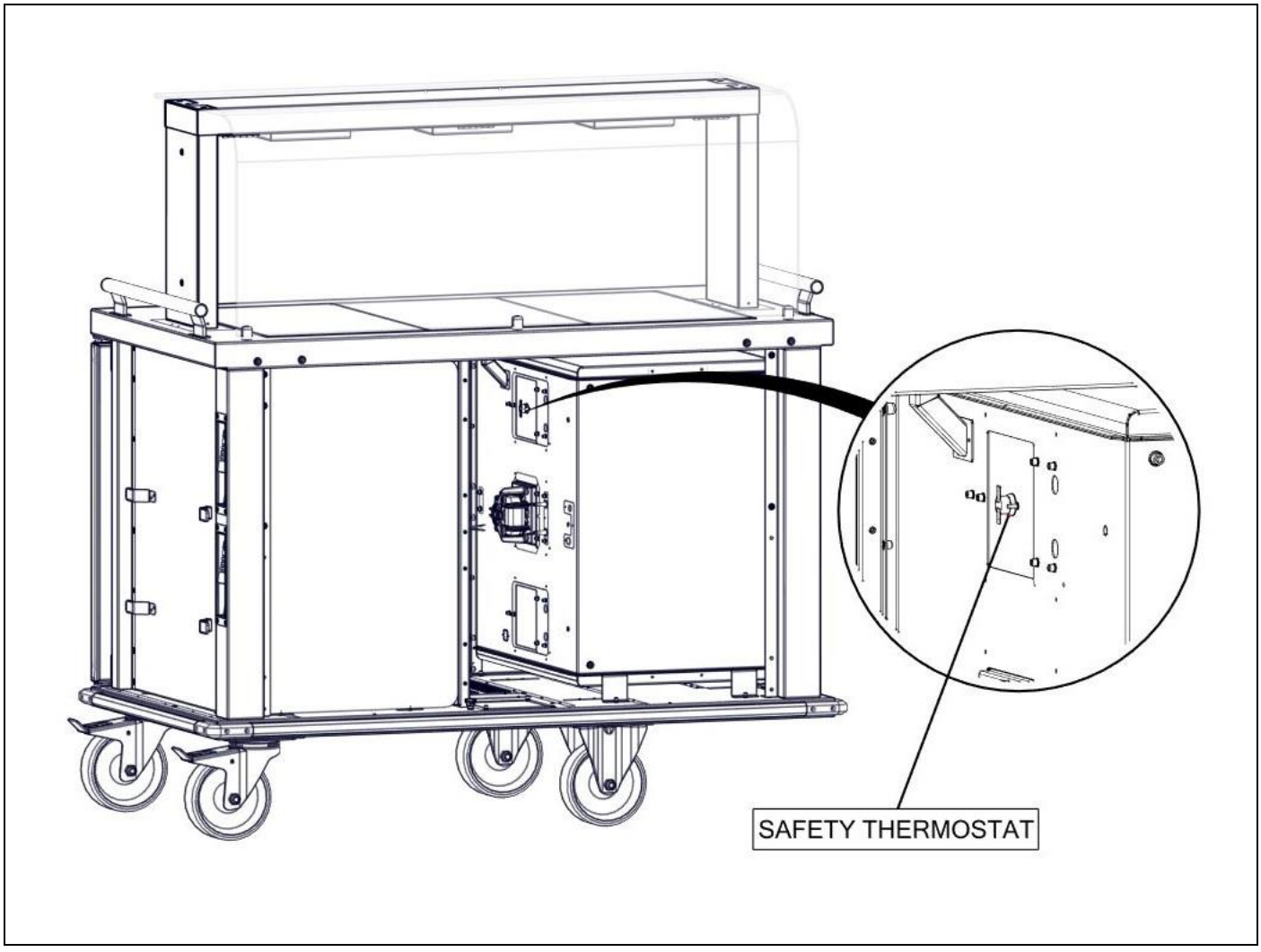
7.9.1 Remove front panel as Section 7.1.

7.9.2 Remove control panel as Section 7.3. to gain access to power board.

7.9.3 Clear and keep insulation around the safety thermostat outside the chamber.
Note image below shows the insulation removed for clarity.

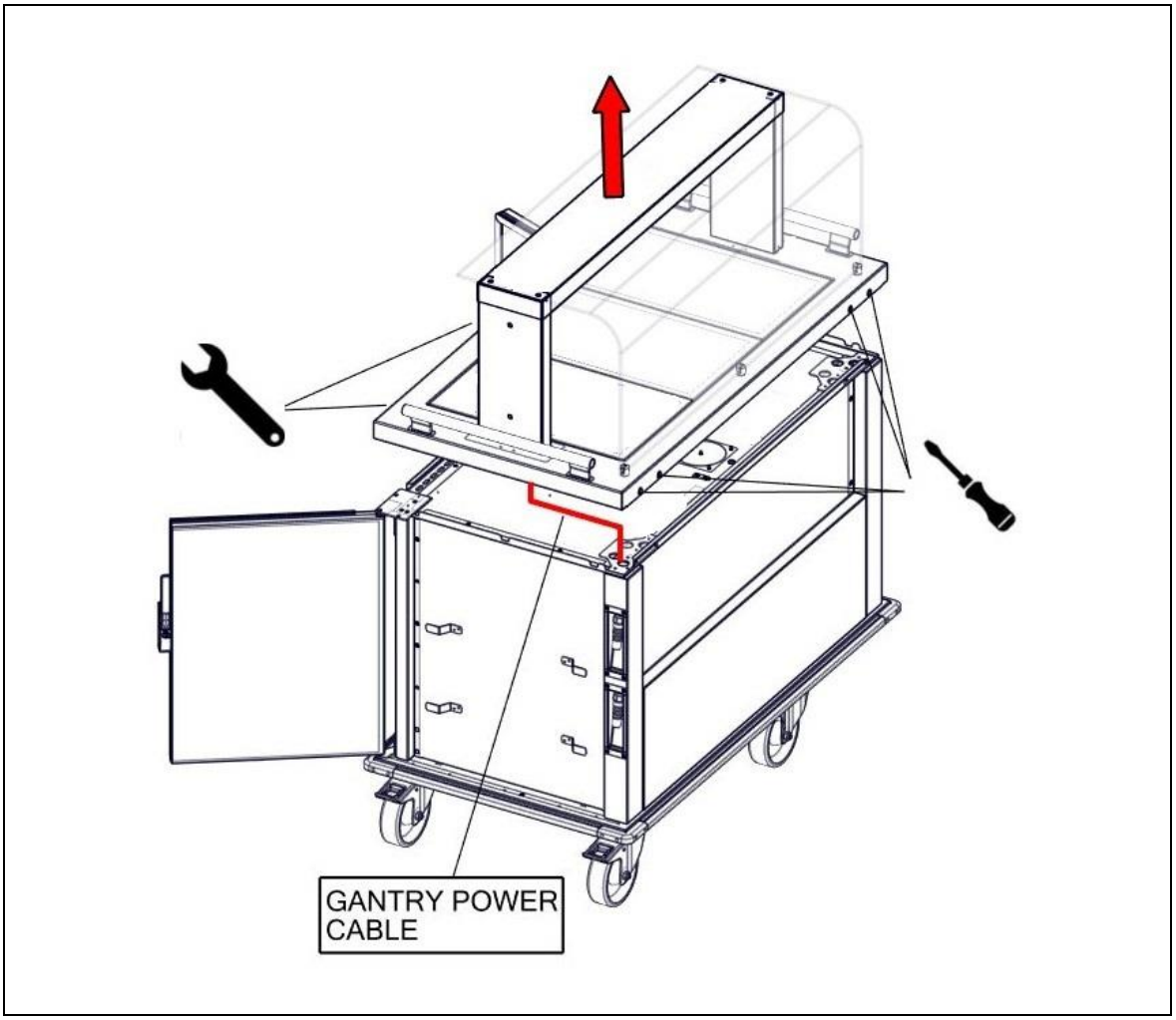
7.9.4 Remove M3 nuts and washers. Disconnect 2No cables. The safety thermostat can now be released.

7.9.5 When re-fitting thermostat ensures all electrical connections are as per wiring diagram and the insulation is reinstated.



7.10 TOP / GANTRY REMOVAL

BEFORE CARRYING OUT ANY MECHANICAL OR ELECTRICAL SERVICING OR MAINTENANCE, THE APPLIANCE MUST BE DISCONNECTED FROM THE ELECTRICITY SUPPLY.



7.10.1 Remove 4No slotted screws to rear down stand of top.

7.10.2 Remove 2No M5 bolts from the underside of top at the front of the trolley.

7.10.3 Raise top/gantry assembly and rest on 4No support blocks at each corner.

7.10.4 Disconnect gantry power cable (split 3-way connector block)

7.10.5 Remove control panel as Section 7.3. to gain access to power board.

7.10.6 Disconnect gantry heat pad wires from power board connector blocks noting positions.

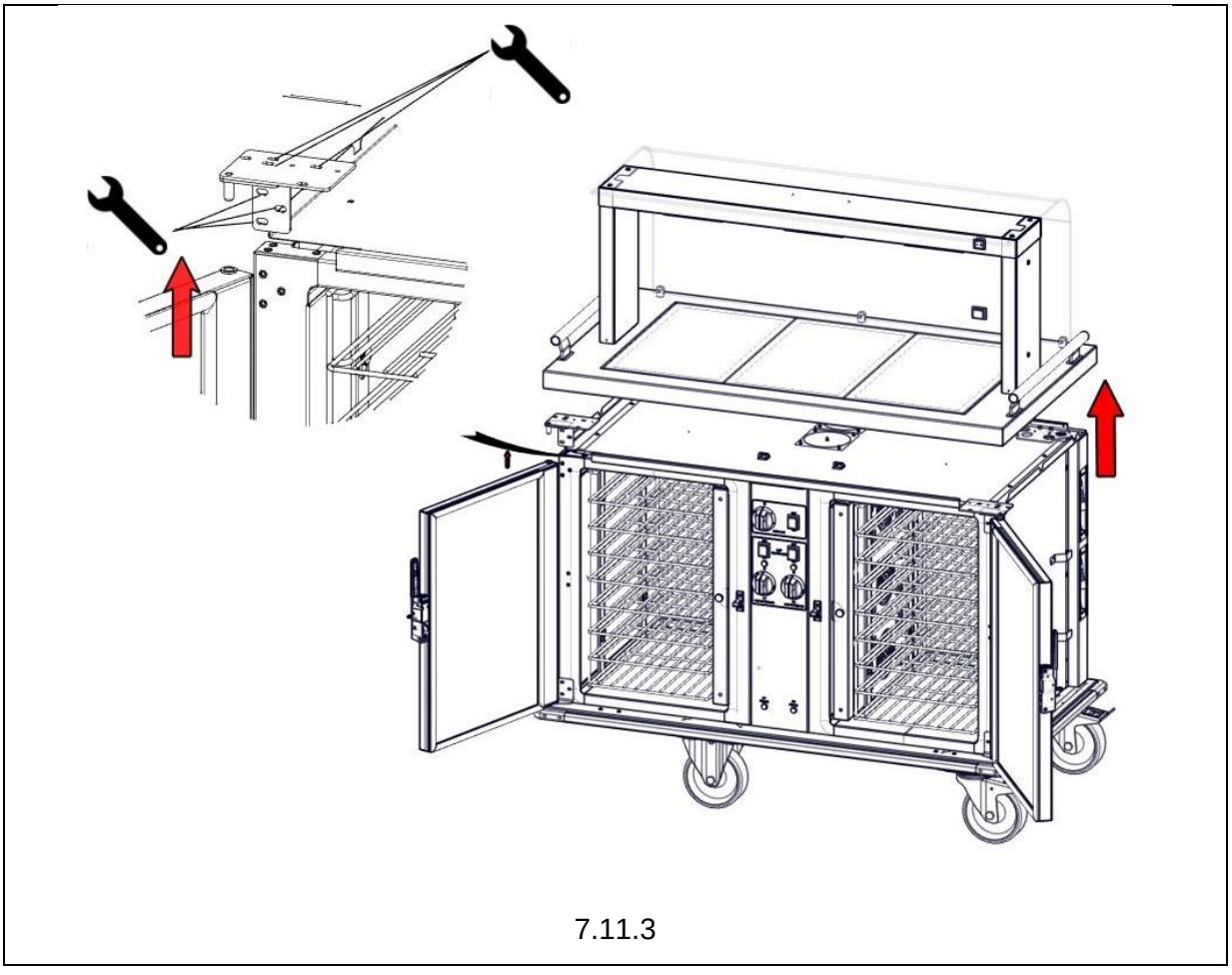
7.11 DOOR REMOVAL

BEFORE CARRYING OUT ANY MECHANICAL OR ELECTRICAL SERVICING OR MAINTENANCE, THE APPLIANCE MUST BE DISCONNECTED FROM THE ELECTRICITY SUPPLY.

7.11.1 Remove top / gantry assembly as Section 7.10

7.11.2 Ensure top is supported at each corner as Section 7.10.3.

7.11.3 Remove 3No M5 bolts from the top and 3No from the front of the hinge plate. The top hinge plate can now be removed, and the door lifted free.

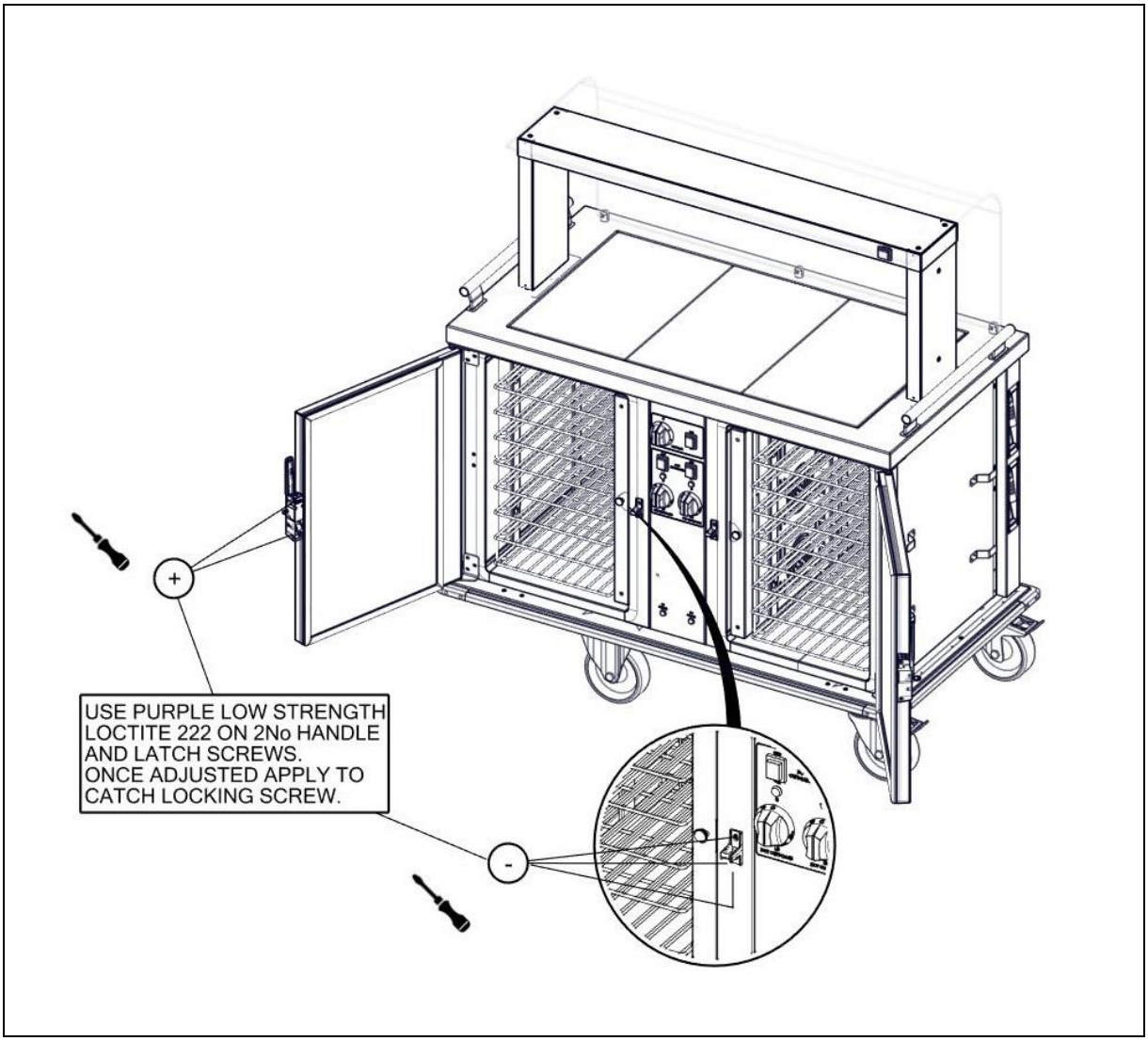


7.11.3

7.11.4 Refit door in reverse order. Adjust door latch snib to ensure there is a good seal between chamber face and silicon door seal all round.

7.12 DOOR HANDLE AND LATCH REPLACEMENT

BEFORE CARRYING OUT ANY MECHANICAL OR ELECTRICAL SERVICING OR MAINTENANCE, THE APPLIANCE MUST BE DISCONNECTED FROM THE ELECTRICITY SUPPLY.



7.12.1 Undo two countersink pozi-drive screws to release the door handle or two slotted screws to release the latch.

7.12.2 Refit new handle or latch using purple low strength Loctite 222 on screw threads.
Note - Clean old Loctite of screw threads before applying new Loctite.

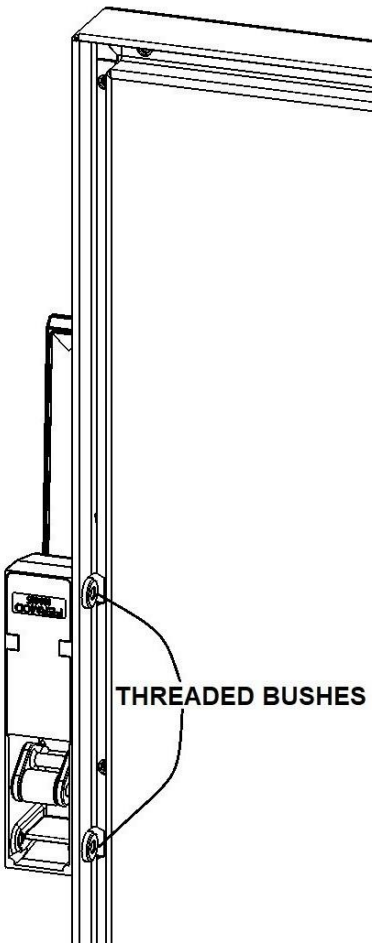
7.12.3 The latch catch will need to be adjusted to create a good seal between the silicon door seal and chamber face. Once the catch position has been determined use purple low strength Loctite 222 on the locking screw threads to secure catch in place.

7.13 DOOR SEAL REPLACEMENT

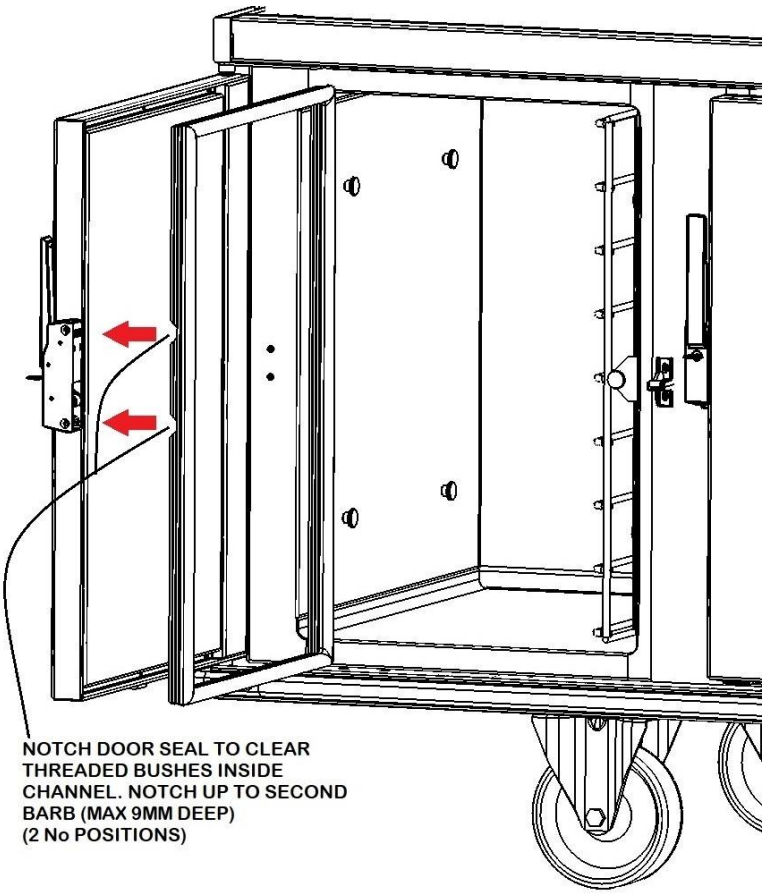
BEFORE CARRYING OUT ANY MECHANICAL OR ELECTRICAL SERVICING OR MAINTENANCE, THE APPLIANCE MUST BE DISCONNECTED FROM THE ELECTRICITY SUPPLY.

7.13.1 Remove existing door seal and clean out any food debris from the door seal channel.

7.13.2 Notch out new door seal in two places to clear threaded bushes in the door seal channel. Max notch depth = 9mm.
See image below.



7.13.2



7.13.2

7.13.3 Fit new seal into channel and check there is a good seal, all round, between seal and oven chamber face. The door latch catch may need to be adjusted to achieve a good seal. Refer to section 7.12.3

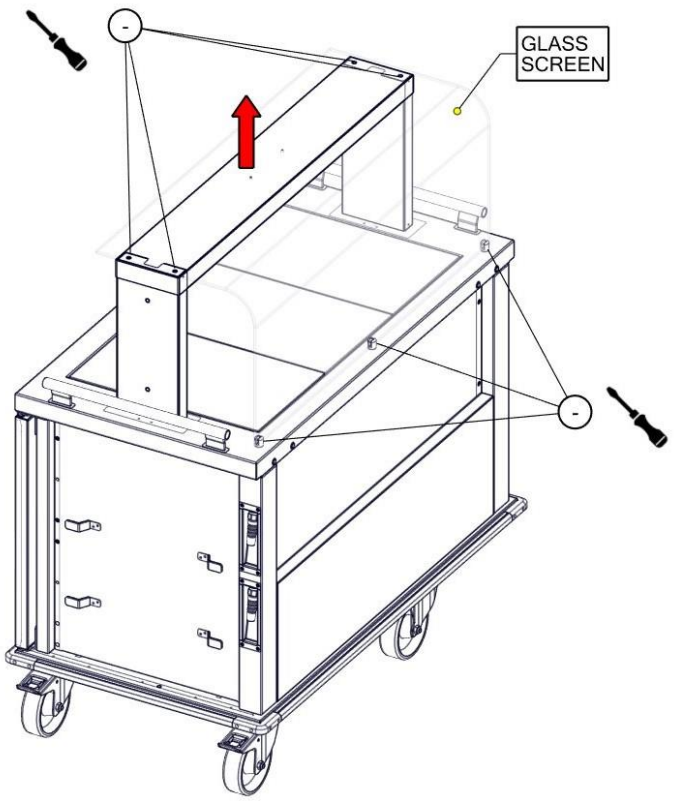
7.14 GLASS SCREEN REMOVAL

BEFORE CARRYING OUT ANY MECHANICAL OR ELECTRICAL SERVICING OR MAINTENANCE, THE APPLIANCE MUST BE DISCONNECTED FROM THE ELECTRICITY SUPPLY

7.14.1 Remove 4No slotted screws from the top face of the glass panel.
Note the position of the nylon bushes and washers for re-assembly.

7.14.2 Slacken 3No slotted nylon grub screws in the support pillars on the hob.
The glass panel can be removed.
Replace in reverse order.

	Caution: Lifting / removing the glass screen should be done using two people, for safety. **Care must be taken whilst handling to avoid breakage.** **Glass Screen weight = 14 Kg**



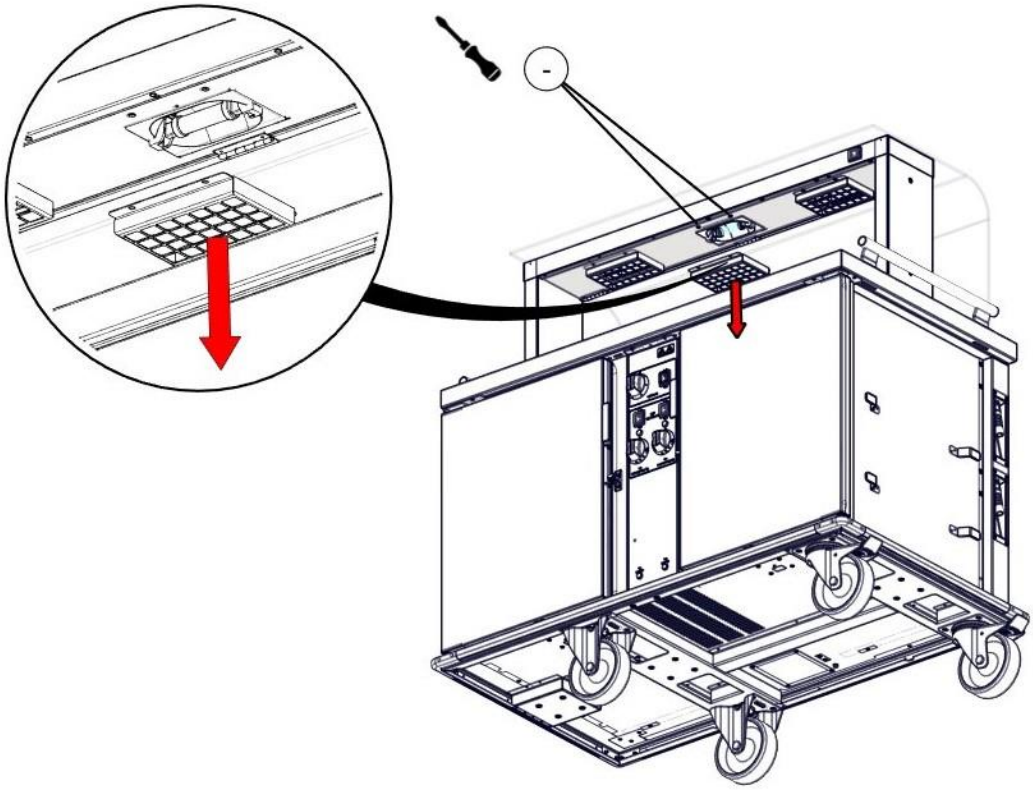
7.14.1 / 2

7.15 QUARTZ BULB REMOVAL

7.15.1 Remove 2No slotted screws retaining the lamp guard.

7.15.2 Holding bulb at one end, push towards the opposite end and gently pull downwards.

7.15.3 Replace bulb, ensuring positive location of end terminals.
Note – Replacements must be jacketed quartz bulbs.

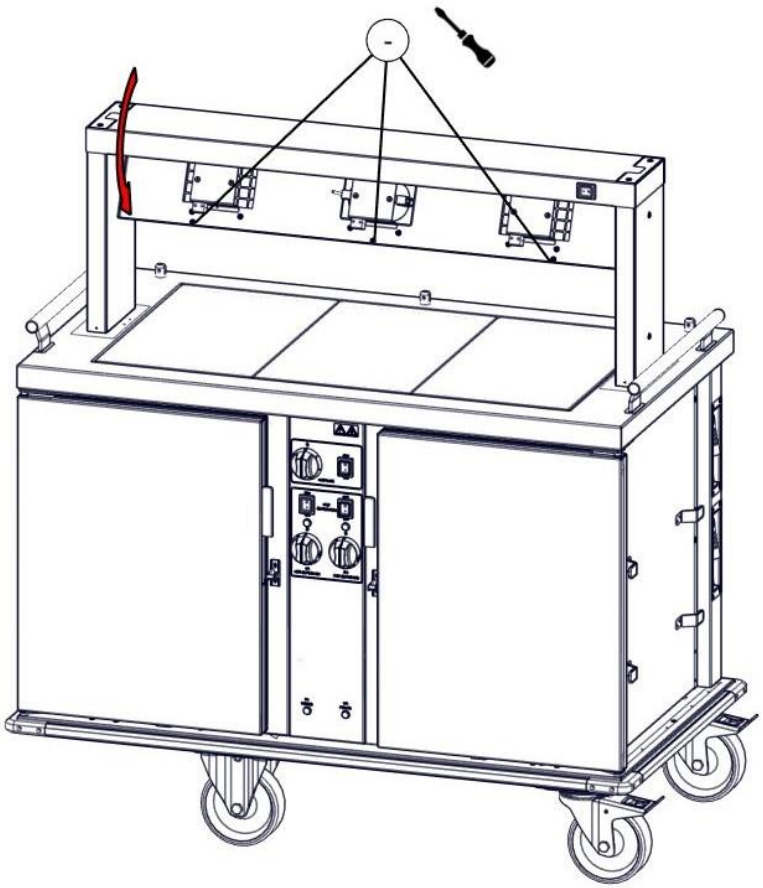


7.15.1

7.16 QUARTZ LAMP HOLDER REMOVAL

7.16.1 Remove bulb as in 7.15.

7.16.2 Remove 3No slotted screen from the underside of the front edge of the gantry top. The panel will hinge down giving access to the lamp holders.



7.16.2

7.16.3 Remove curved reflector panel by removing centre screw.

7.16.4 Undo the two-lamp holder fixing screws.

7.16.5 Remove wires from lamp holder terminal blocks and note their positions.

7.16.6 Pull lamp holder free from front of panel.

7.16.7 Replace in reverse order. Taking care not to trap any wires.

7.17 HOTPLATE REPLACEMENT

7.17.1 Remove top and gantry assembly as in 7.10.

7.17.2 Remove glass screen as in 7.14

7.17.3 Remove control panel as Section 7.3. to gain access to power board.

7.17.4 Disconnect gantry heat pad wires from power board connector blocks noting positions.

7.17.5 Place top/gantry assembly on soft surface to prevent scratches. Tilt to gain access to the underside of the glass.

7.17.6 Drill out 14No rivets to release the glass support angles from the top frame.

7.17.7 Flip the top/gantry assembly back over and carefully cut around the silicon around the perimeter of the glass. Lift the glass/angle assembly clear of the top frame.

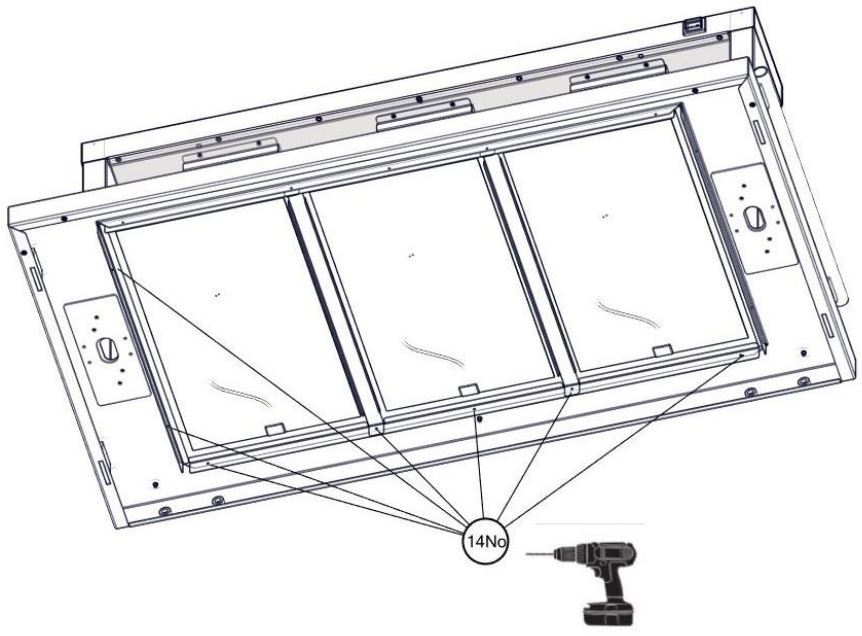
7.17.8 Rivet new glass support angles in place.

7.17.9 Apply a bead of silicon to the top of all the support angles and channels.
Silicon must be applied to the full length of the support angles and channels.
Silicon sealant used: Novasil S56. Black Temperature rating -40°C to +250°C.

7.17.10 Fit the new glass panels and silicon around the perimeter.
Allow silicon to cure as per manufacturer's instructions before use.

7.17.11 Re-wire heat pads as per wiring diagram 9.1

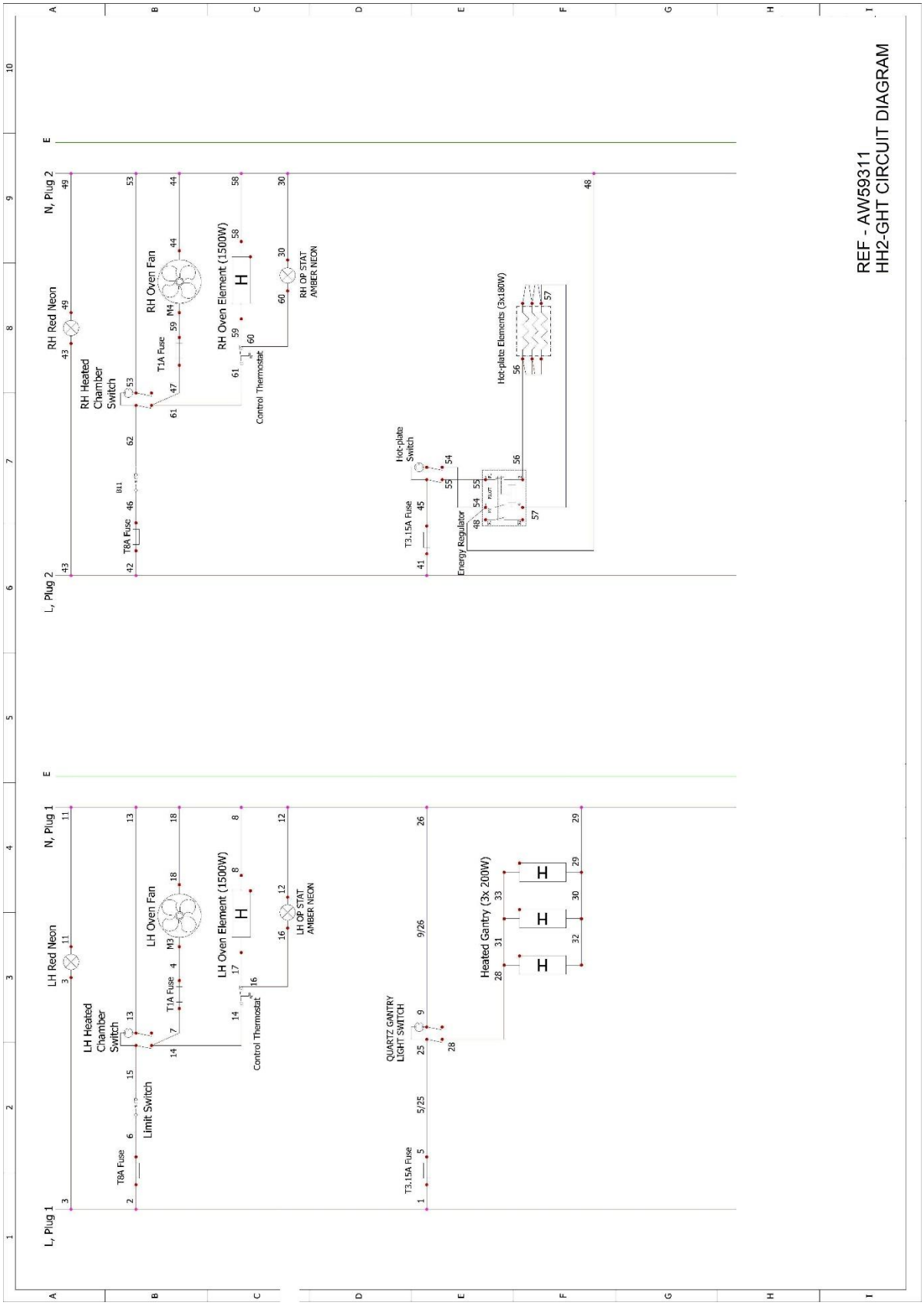
7.17.12 Replace all other components in reverse order.



7.17.6

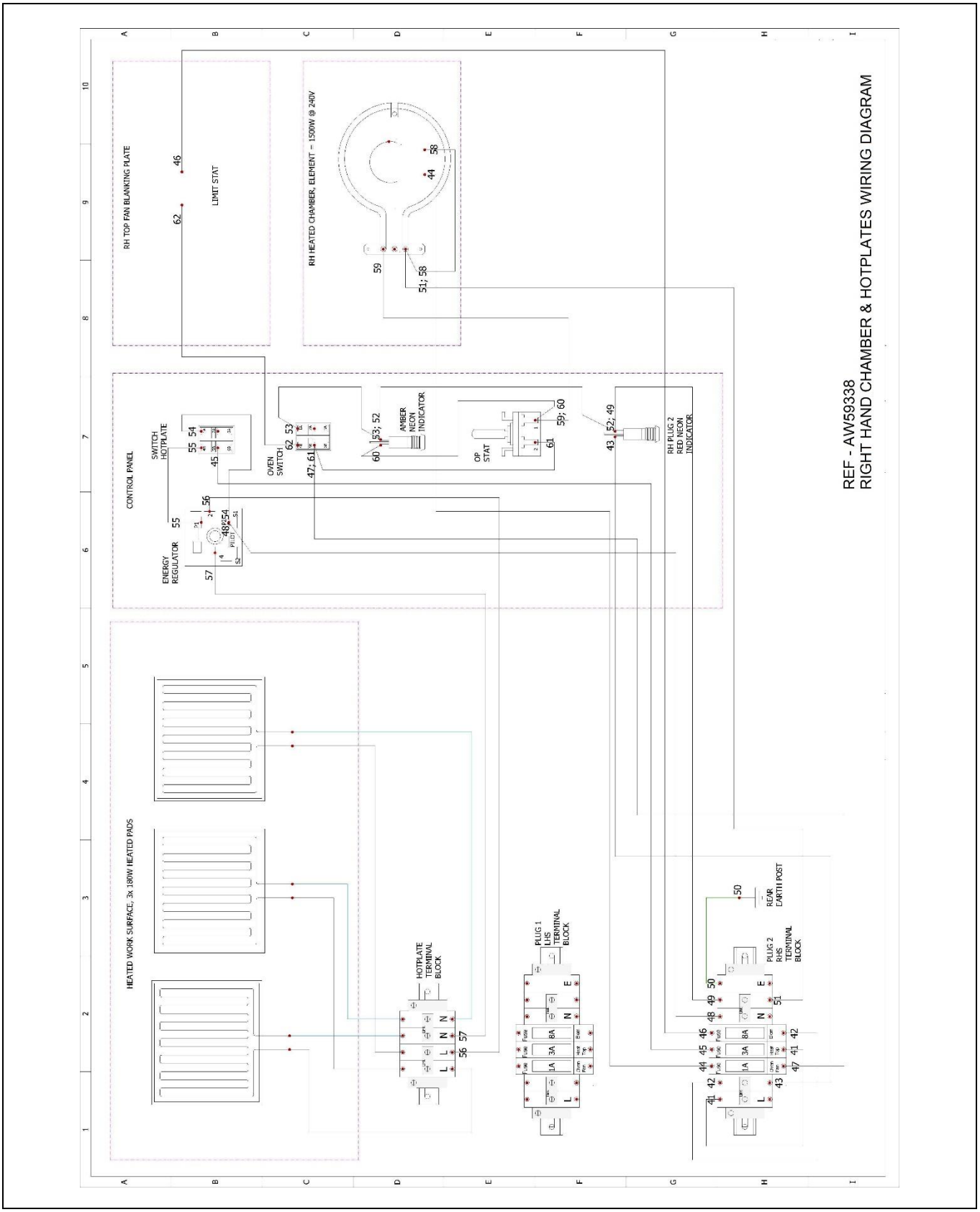
8.0 CIRCUIT DIAGRAMS

8.1 HH2-GHT CIRCUIT DIAGRAM

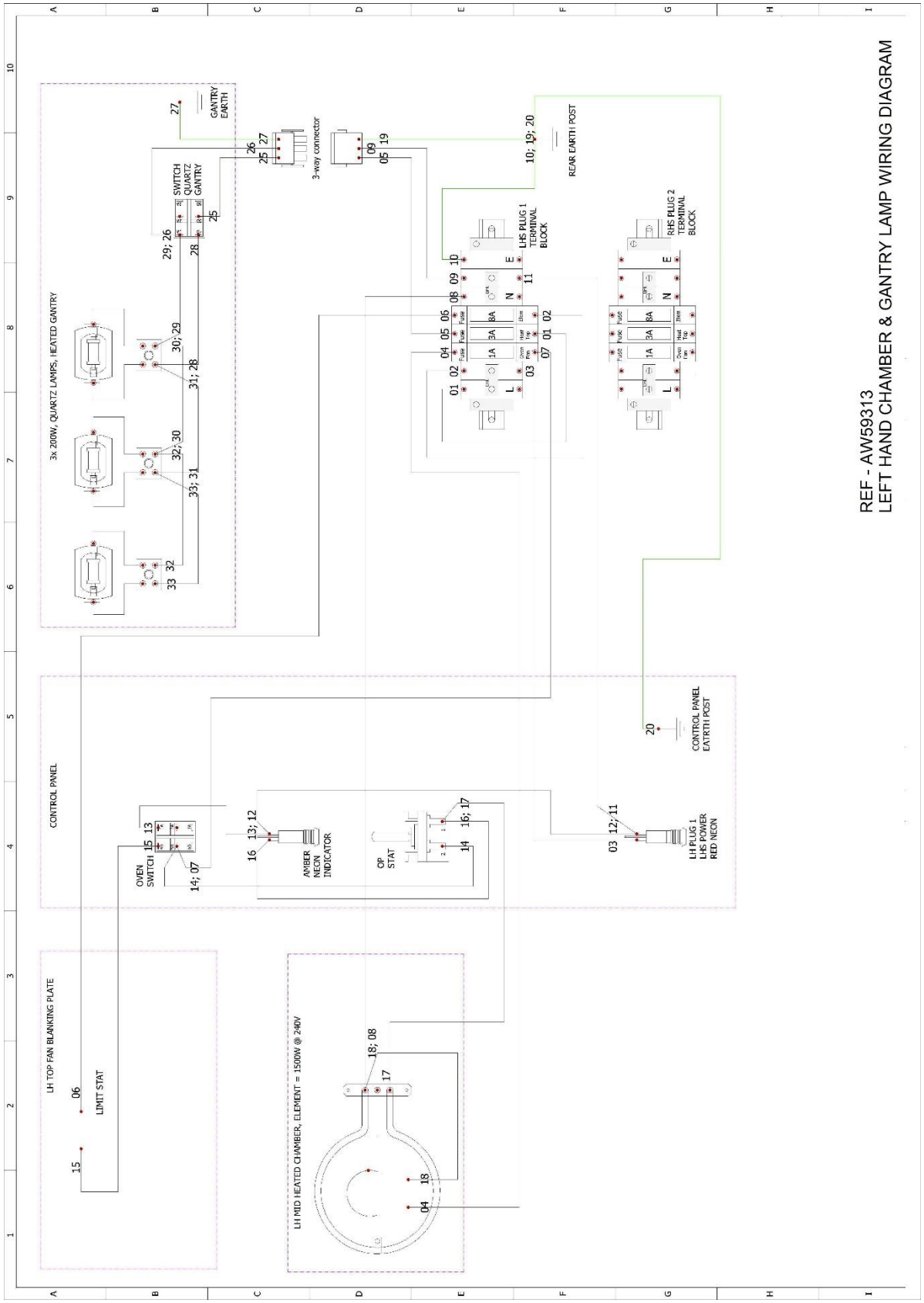


9.0 WIRING DIAGRAMS

9.1 HH2-GHT REF- RIGHT HAND CHAMBER & HOTPLATES WIRING DIAGRAM



9.2 HH2-GHT REF- LEFT HAND CHAMBER & HOTPLATES WIRING DIAGRAM



10.0 FAULT FINDING

	**IMPORTANT:** **BEFORE ATTEMPTING ANY MAINTENANCE, ISOLATE THE APPLIANCE AT THE MAINS BY REMOVING PLUG FROM SOCKET AND TAKE STEPS TO ENSURE THAT IT IS NOT INADVERTENTLY SWITCHED ON.** **Maintenance should only be undertaken by a qualified and competent Engineer.**

FAULT	POSSIBLE CAUSES	REMEDY
Gantry		
On / Off Switch not lighting.	No power to unit	1) Ensure power reaching appliance. 2) Confirm that the plug is plugged in & switched ON, 2x 13A leads fitted to unit. 3) Check Fuse in plug.
	Power to unit but switch not illuminated.	4) Check Internal fuse behind front control panel, middle fuse T3.15A on middle DIN-rail. 5) Wiring fault, check wiring.
One Gantry lamp will not light.	Bulb faulty	1) Replace Bulb. 2) If still not lighting, Check wiring to holder.
All Gantry Lights not lighting	Faulty switch or supply wiring	1) Replace switch, if faulty. 2) Fault find wiring & repair.
Hot Ovens and Circulating Fan.		
Fan and Hot Ovens On/Off switch only not lighting.	Faulty Fuse, switch or supply wiring	1) Check the T8A fuse on the DIN rail behind the control panel. (1 per oven) 2) Check for fault in wiring. 3) Replace switch. If faulty
Fan and Hot Oven On/Off switch lighting, Fan not operating.	Blown Fuse, Faulty Switch, Fan or supply wiring	1) Check T1A Fuse on DIN rail behind control panel. 2) Inspect for fault in wiring, 3) Check fan& replace if necessary.
Fan and Hot Oven On/Off switch lighting, Fan operating, Cupboard not heating.	Faulty Switch, Limit Switch O/C, Element Faulty, Op Stat, Wiring Issue.	Inspect for fault, replace if necessary. 1) Faulty switch 2) Limit open circuit. 3) Element Faulty 4) Thermostat open circuit. 5) Wiring issue
Fan and Hot Oven On/Off switch lighting, Fan operating, Oven not maintaining correct temperature.	1) Faulty Thermostat. 2) Faulty self-resetting Limit Switch.	1) Replace faulty thermostat. 2) Replace self-resetting Limit Switch.
Hotplates.		
Hotplates Regulator knob at settings 1 – 6, but hotplates not heating.	Blown Fuse, Faulty Regulator, Hotplate element or supply wiring.	1) Check T3.15A Fuse on DIN rail. 2) Inspect for fault in wiring. 3) Check energy regulator & replace if necessary.

11.0 SPARE PARTS

PART DESCRIPTION
Fuse T1A
Fuse T3.15A
Fuse T8A
Element 1500W
Hot cupboard fan motor
Mains cable 3 core 4.5Mtr c/w plug
Mains plug UK 3 pin fused 13A (MK 655 BLK)
Hotplate energy regulator
Hot Cupboard operating thermostat
Safety thermostat
Control Knob- Hotplate Regulator
Control Knob- Hot cupboard
On /Off rocker switch
Quartz lamp assembly (Bulb, reflector & holder)
Amber neon light
Red neon light
DIN rail assembly – hot cupboard
DIN rail assembly - hotplate
Castor - Fixed
Castor - Swivel
Hotplate assembly
Hotplate glass panel (single)

When ordering spare parts please quote the following:
Model Number
Serial number
This information will be found on data plate attached to the appliance.
(See section 9 for data plate location location)
Visit our website for further spares information.

12.0 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

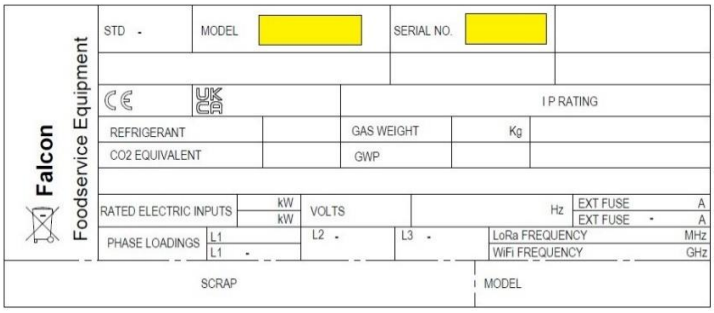
Service calls to equipment under warranty will be carried out in accordance with the conditions of sale.

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

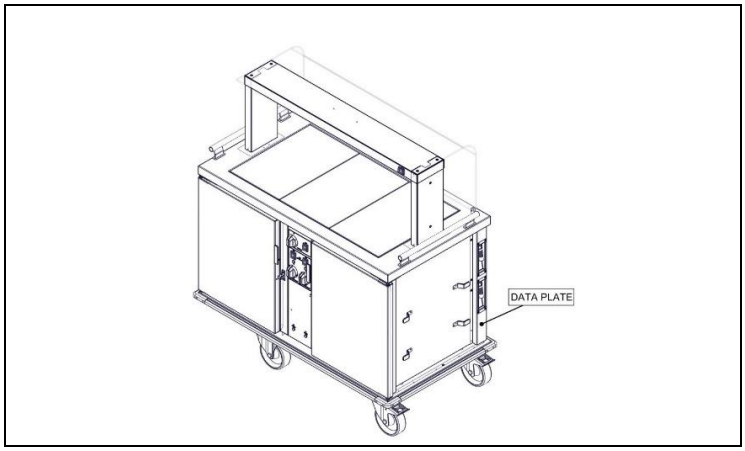
To ensure your warranty enquiry is handled as efficiently as possible, ensure you have the following appliance information prior to calling us:

1. Model number – See highlighted area on data plate sample below.
2. Serial number – See highlighted area on data plate sample below.
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.



DATA PLATE SAMPLE



DATA PLATE POSITION