

HS3 /HS4 / HS5 Servery Units

USERS INSTRUCTIONS



SECTION 1 - GENERAL DESCRIPTION
SECTION 2 – CONTROLS and OPERATION
SECTION 3 - CLEANING and MAINTENANCE

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.

IMPORTANT

The appliance must only be installed by a qualified person, in compliance with the regulations in force at the time.

UK regulations are listed on the front of the installation and Service manual.

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.

WARNING - TO PREVENT SHOCKS, ALL APPLIANCES, MUST BE EARTHED.

Upon receipt of the User's Instruction manual, the installer must instruct the responsible person(s) of the correct operation this unit.

The unit is designed FOR PROFESSIONAL USE ONLY, and be operated by QUALIFIED persons. It is the responsibility of the Supervisor or equivalent to ensure that users wear SUITABLE PROTECTIVE CLOTHING and to draw attention to the fact that, some parts will, by necessity, become VERY HOT and will cause burns if touched accidentally.



WEEE Directive Registration No. WEE/DC0059TT/PRO

At end of unit life, dispose of appliance and any replacement parts in a safe manner, via a licensed waste handler.

Units are designed to be dismantled easily and recycling of all material is encouraged whenever practicable.

Falcon Foodservice Equipment

HEAD OFFICE AND WORKS

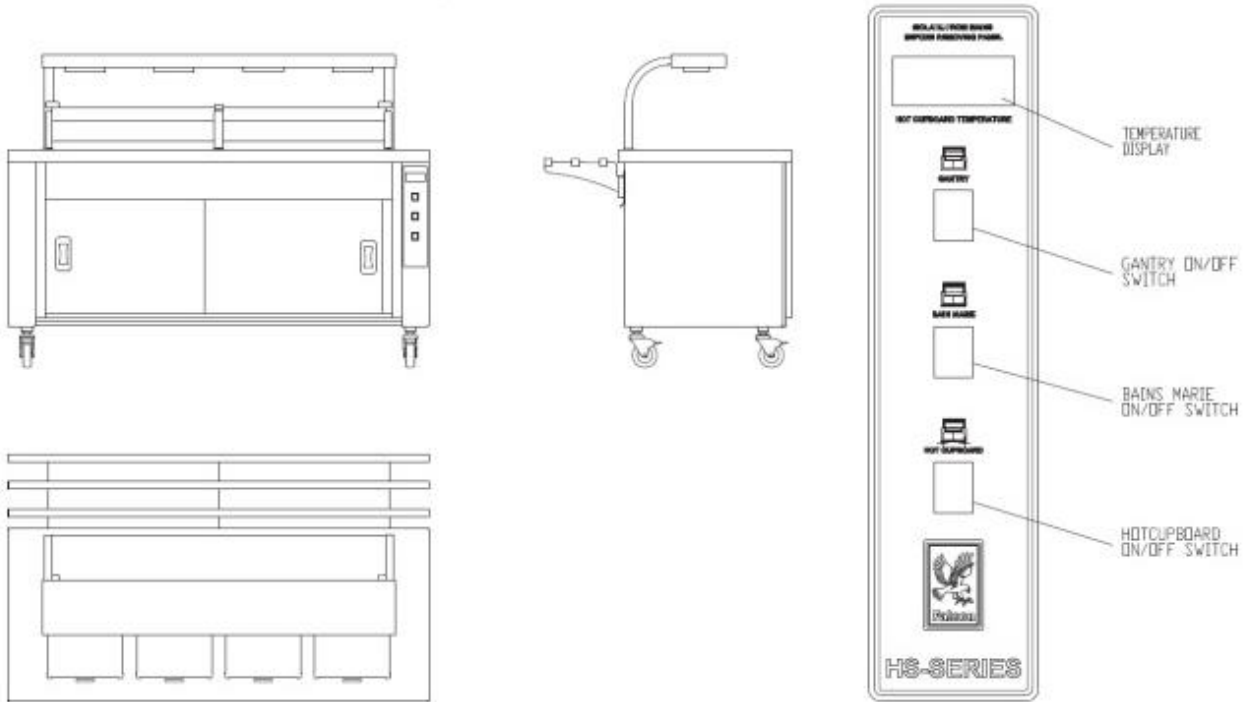
Wallace View, Hillfoots Road,

Stirling. FK9 5PY. Scotland.

Phone: 01786 455200

T100726 Ref. 3

SECTION 1 - GENERAL DESCRIPTION



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.

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 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.

SECTION 2 – Using the Servery

The servery should be switched on at least 20 minutes before hot food is placed in bains-marie or hot-cupboard.

Each area can be operated individually or in combination, by means of three green-illuminating rocker switches.

Hotcupboard

Switching on lowest rocker switch operates hotcupboard.

The appliance is supplied with a digital controller that displays cupboard temperature.

To maintain efficiency, hotcupboard doors should be closed as soon as trays are inserted or removed.

Controller temperature display will cycle above and below the set temperature by $\pm 15^{\circ}\text{C}$ approximately.

Set temperature can be adjusted if required.

To adjust hotcupboard set temperature, press “set” on controller and adjust temperature using ▲ or ▼ keys.

Press “set” to return to temperature display.

Bains-Marie

Switching on the middle green-illuminating rocker switch operates the bains-marie.

The bains-marie is a dry-well type, therefore no water is required in the well. The hob apertures will accommodate gastronorm trays up to 150mm deep.

For best practice and maximum efficiency;

- trays should be in place when the bains-marie is operated.
- tray lids should be used whenever possible, and removed only when service is imminent.

The bains-marie temperature is preset to maintain a hot food temperature above a minimum of 76°C .

Overhead Gantry

The top green-illuminating rocker switch operates the gantry lamps.

These are used to heat the ambient air above food containers.

SECTION 3 – Cleaning and Maintenance

The unit must never be cleaned with a water jet or pressurised spray.

Always switch off and disconnect from mains before cleaning and allow appliance to cool before cleaning.

Clean using hot, soapy water and a soft cloth.

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
2. Serial number – found on data plate
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.