

# HS3 / HS4 / HS5 SERVERY UNITS

## USER INSTRUCTIONS



### SECTION 1 - GENERAL DESCRIPTION

### SECTION 2 - CONTROLS and OPERATION

### SECTION 3 - CLEANING and MAINTENANCE

The appliance has been CE-marked on the basis of compliance with the Low Voltage and EMC 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.

Regular servicing by a qualified person is recommended to ensure continued safe and efficient performance of the unit.

#### **WARNING: THIS APPLIANCE MUST BE EARTHED.**

Upon receipt of this manual, the installer should instruct a responsible person (or persons) as to correct operation of 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 the user wears SUITABLE PROTECTIVE CLOTHING. Attention should also be drawn to the fact that some parts of the unit will, by necessity, become VERY HOT. This could 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 licenced 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.

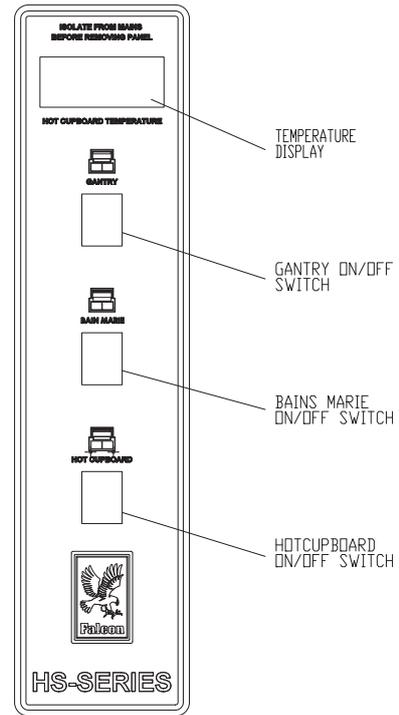
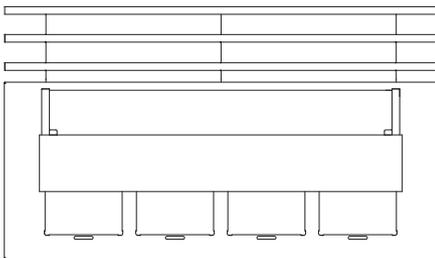
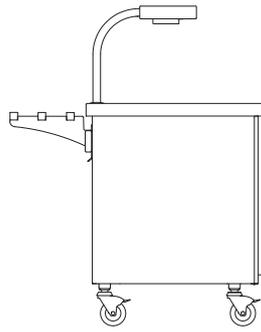
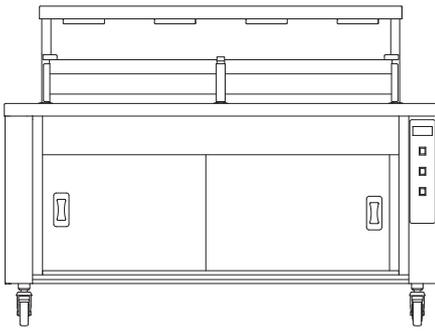
### **SERVICELINE CONTACT**

Phone: 01438 363 000

Fax: 01438 369 900

T100726 Ref.1

## SECTION 1 - GENERAL DESCRIPTION



## SECTION 2 - USING THE SERVERY

The servery should be switched on at least 20 minutes before hot food is placed in bain-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  $\blacktriangle$  or  $\blacktriangledown$  keys. Press "set" to return to temperature display.

### Bains-Marie

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

The bain-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 bain-marie is operated.
- tray lids should be used whenever possible, and removed only when service is imminent.

The bain-marie temperature is preset to maintain a hot food temperature above a minimum of  $76^{\circ}\text{C}$ .

### 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.