



MEAL DELIVERY SYSTEM



## VARIO-THERM

# FIV Meal Delivery System

### Key features

- Single Vario compartment (can be heated or refrigerated)
- Vario compartment can be used as a fridge to hold food then set to oven to cook when desired.

### Control system – the perfect solution

- Intuitive 7" colour smart touch screen controller is user friendly and very easy to use
- Simple program options to fit any operation
- Automatic power sharing to ensure optimal results
- Inbuilt HACCP system with data download options
- Inbuilt fault diagnostic check
- Message bar on controller keeps user aware of current operational status
- Coloured LED mode indicating system clearly shows operating status
- Can be connected via WiFi or LoRa networks for logs, reports & IOT Monitoring

### Oven – True zonal control for consistency & flexibility

- Computer-modelled air flow system ensure even cooking across the entire oven chamber
- Stage profile & multi-stage cooking
- Inbuilt steam evacuation system reduces and removes steam safely
- Air curtain ensures the doors remain cool to touch and allows for safe steam dispersal
- 8 x 1/1 GN size capacity oven

### Refrigeration: Energy saving, low maintenance & fast responding

- Natural refrigeration, low GWP and reduced energy consumption means lower operating costs
- Finless condenser reduces cleaning requirements and ensures continued performance

### Thermally heated hot top: large heated serving area

- Designed to cater for full service operation
- Full incorporated sneeze screen
- Automatic or manual operation to suit operational needs
- Simply wipe clean at end of service

### After service

- National coverage with over 100 certified engineers

### Supplied as Standard

- 8 oven shelves
- Food probe
- Full HACCP data system
- Lockable door
- Integrated door switch to reduce energy
- Black-coated aluminium panel finish
- Non-marking bumpers
- 13A plug on a 1.8m cable



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## Options & Accessories

The internet of things (IOT) – Meaningful data at the touch of button (optional extra)

- IOT compatible – Falcon powered by KoolZone
- Money saving – key data at the touch of a button: Culinary, HACCP, technical information
- HACCP – Automatic data recording & storage
- Asset protection, less downtime & consistency: Pre set thresholds to monitor key data with automatic alert & acknowledgment

Other factory-fitted options:

- Tray slide and utensil holders
- End shelves and waste bag
- Tow bar
- Cassette system
- Dolly and cover

## Similar Models

- **F1H** - One heated compartment
- **F2HR** - One refrigerated and one heated compartment
- **F2VR** - One refrigerated and one Vario compartment

## Power Supply Options

- Single phase 16A / 32A
- Three phase 16A / 32A
- Multi power supply leads available

## Specification *details*

Electrical rating (kW)	3
Electrical supply voltage	230V
Required electrical supply (A)	13
Weight (kg)	115
Packed weight (kg)	130
Packed dimensions (w x d x h - mm)	800 x 800 x 1600
GTIN number	5056466906771

## Compliance and conformity: Achieving the highest standards

- LVD to standard EN60335
- EMC to standard EN55014
- R.E.D. to standard ETS I301489-1
- IPX4 to standard EN60529
- IOT: LoRa network – Military grade encryption network
- CE (UKCA approved from January 2021)

Measurements *in mm*

