



Vario-Therm Product Brochure



*Creating new
standards for
healthcare
catering*

“Falcon is more than just an equipment manufacturer”



Falcon F

About Falcon

Market-leading

Falcon Foodservice Equipment is the UK's leading manufacturer of high quality professional cooking equipment.

We've been in business for 200 years, providing the UK and International catering industry with a comprehensive range of reliable, practical and proven products, all made to the highest quality standards in our modern manufacturing facility in Scotland.

We have invested significantly in manufacturing processes to ensure that our highly skilled, flexible and committed workforce have the best possible tools and equipment to continue to produce outstanding products to meet the needs of the catering industry now and in the future.

Your partner

Falcon is more than just a manufacturer and supplier of equipment. Buying from us is just the start of the experience.

Award-winning customer service, responsive technical support and a team of highly knowledgeable and dedicated sales professionals are available to provide information that allow you to make the correct choice for your business and kitchen.

Being a market leader is more than just sales - it's about setting the standard. We are at the forefront of delivering customer focussed solutions. Whether it be menu development, bespoke product solutions or energy efficiency, we have the capabilities at Falcon to deliver.

Heat, Hold, Serve

Introducing Falcon's Vario-Therm Series, a range of products able to cook, chill, or regen food to perfection.

Perfect for the care and health sectors as well as education establishments - the Vario-Therm Series is ideal for any operation where the serving of multiple meals takes place. Comprising of innovative bulk meal delivery systems, serveries, ovens we have a full complement of products for every kitchen.

The Falcon Vario-Therm Series ensures that you can be ready for service, anywhere and at any time. Convenient, mobile, flexible, efficient and connected.

Supporting the Falcon Connected Kitchen, our bulk meal delivery system takes HACCP recording to the next level. With the ability to constantly monitor, record and store data for up to five years, the Vario-Therm products are making compliance easier than ever.

Our ScanHeat microwave ovens include the latest in contactless cooking - allowing you to offer food fast and without fuss. Simply present your food to the oven and the integrated scanning system will recognise it and proceed to cook to perfection. We also have a full size ten-grid regeneration oven able to heat food at accurate temperatures to achieve the desired core temperature, colour, texture and flavour.

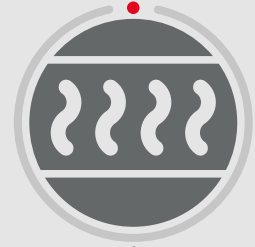
As you would expect we also have the latest in Serveries - perfect to present and keep your food hot during service. Single or double well mobile heated plate dispensers which can be set to accommodate a variety of plates, bowls and sizes are also available.

We pride ourselves in offering award winning customer care and after sales support to all our customers and have been doing so for over 200 years.

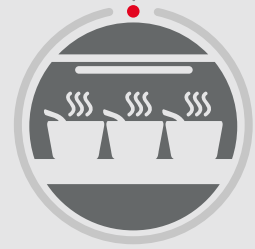
Each product from Falcon has undergone intensive development, culinary assessments and are verified by industry expert,

Falcon - setting the standards by which others are measured.

Heat



Hold



Serve



MEAL DELIVERY SYSTEM



FALCON



Meal Delivery System

Packed full of great features, delivering uncompromising cooking and refrigeration performance and so easy to use, the Falcon Meal Delivery System makes catering in hospital wards simpler and more efficient than ever before.



- » Core to all Bulk Meal Delivery Systems
- » Mobile unit with oven and / or refrigerated sections
- » Anti-microbial coating on handles for added hygiene
- » Hot top and gantry for heated serving
- » Operate Cook / Chill simultaneously
- » Integrated HACCP Data gathering via Falcon Connected Kitchen
- » 8 oven shelves per oven
- » 4 refrigeration shelves (where applicable)
- » Food probe
- » Lockable doors
- » Integrated door switch to reduce energy
- » RGB Coloured LED mode indicator
- » LED main light
- » Glass -thermal panel hot top
- » Off set castors -tight turn arc
- » Hinged hob-maintenance

Gantry

Sneeze screen glass

- » LED lighting
- » LED mode indicator
- » Extended serving surface
- » Optimum serving height



HACCP



**PREDICTIVE
MAINTENANCE**



**ENERGY
EFFICIENCY**



**KITCHEN
4.0**



CONNECTIVITY



Connectivity

- Remote monitoring for instant access
- Predictive maintenance
- Simple data integration for storage or analysis
- Complete HACCP compliance system
- Reduce paperwork costs
- Reduce manual data recording
- Option to utilize secure data transfer through LoRA network

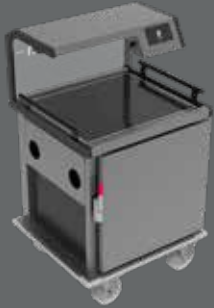
Control Panel

- 7" colour touch screen
- Automatic full systems check up on start up
- HACCP/ touch probe
- Predictive servicing option
- Simple to use
- USB / Wifi / LoRa data transfer – user definable



Models

With a choice of configurations there's sure to be a meal delivery system that is right for you.



F1H

One heated compartment



F1V

One Vario compartment



F2HR

One heated and one refrigerated compartment



F2VR

One refrigerated and one Vario compartment

Refrigeration

- » R290 Natural Refrigerant reduces energy, saving money and Global Warming Potential.
- » Finless condenser requires minimal maintenance and increases lifespan of fridge
- » Simultaneously chill and regen food with no compromise on performance
- » Fan airflow system delivers responsive and fast temperature control

Options & Accessories

- » Tray slide and utensil holders
- » End shelves and waste bag
- » Tow bar
- » Cassette system
- » Bespoke vinyl panel finish
- » Dolly and cover



Serveries

Our range of serveries make providing hot food to your residents easy and problem-free.



- » Mobile serving station with fan assisted hot cupboard and hot top
- » 1/1 GN Compatible chamber with stainless steel shelves and panels.
- » Independent controls to hotcupboard, gantry and hot top
- » 200W bulbs and hot top ensure food is kept warm throughout service
- » Full height glass sneeze screen
- » 13amp with 2.5m cable – simply plug and play
- » Choice of models to suit any demand



Options

- » Trayslide
- » Gantry glass options - full / half / side screens
- » Fixed rail (if no gantry fitted)



FC2-T
Two hot top model
with trayslide



FC3-T
Three hot top model
with trayslide



FC4-T
Four hot top model
with trayslide



Model Variations

Model	No Hot Tops	Hotcupboard	Gantry	Full Glass	Half Glass	Tray Slide	Side Glass
FC2/3/4	2/3/4	✓	✓	✓			
FC2/3/4-T	2/3/4	✓	✓	✓		✓	
FC2/3/4-S	2/3/4	✓	✓	✓			✓
FC2/3/4-ST	2/3/4	✓	✓	✓		✓	✓
FC2/3/4-P	2/3/4	✓	✓		✓		
FC2/3/4-PT	2/3/4	✓	✓		✓	✓	



Flou Regen Oven

- » Designed for bulk production
- » Full 10 x 1/1 GN compatible
- » Twin fan for even heat distribution
- » Digital timer and thermostat
- » Nickel-plated steel interior with shelves supplied
- » 2 x 13A plugs supplied - other power options also available
- » Supplied on mobile stand as standard
- » Shipped on stand so ready to go as soon as unpacked - no heavy lifting or tools required





“Falcon offer a comprehensive range of products for any healthcare catering operation”

Scan and Heat

Microwaving made even easier with our fantastic ScanHeat technology



- » Contactless cooking
- » Simply Scan, Heat then Eat
- » Option for the growing Grab & Go Market
- » Easy to programme
- » Up to 3-stage cooking
- » Share programmes via USB
- » Supplied with 13A plug



Heated Plate Dispenser

The perfect accompaniment to the serveries, providing plates at the perfect temperature



- » Mobile safe plate storage
- » Integrated 13A power cord
- » Adjustable temperature control
- » Single or double stack models
- » Holds up to 60 x 260mm plates per stack
- » Supplied with lid to retain heat before service
- » Non marking corner bumpers protect unit and walls when being moved



Product Range

Model	Description
Meal Delivery System	
F1H	One heated compartment
F1V	One Vario compartment
F2HR	One refrigerated and one heated compartment
F2VR	One refrigerated and one Vario compartment
Servery	
FC2	2 panel glass hot top servery
FC2-T	2 panel glass hot top servery with trayslide
FC3	3 panel glass hot top servery
FC3-T	3 panel glass hot top servery with trayslide
FC4	4 panel glass hot top servery
FC4-T	4 panel glass hot top servery with trayslide
Regeneration Oven	
E1011	10 x 1/1 GN regen oven on stand
Heated Plate Dispensers	
PH1	Single stack plate dispenser
PH2	Double stack plate dispenser
Microwave	
ISM-1800S	ScanHeat contactless microwave



Service & Support

Class leading warranty

- » Backed by UK leading service provider
- » UK manufacturer
- » Local access to parts and advice
- » Backed by team of 50+ engineers located across the UK
- » Fast after-service response
- » Reduced downtime
- » Simple to service
- » Lower operating costs









Have a culinary query? Our chef is on hand!

Our Product Development chef Shaune Hall is based in our development kitchen in our Stirling HQ and has worked in the food service industry for almost 30 years. His primary role is to get the very best from our products through using the equipment every day, cleaning it and doing everything a typical chef would do. It provides him with an intimate knowledge of all our products.

Shaune is on hand to help you get the most from your Falcon equipment. This includes:

- | | |
|------------------------|---------------------|
| Product Selection | Menu Development |
| Kitchen Layout | Recipes and Timings |
| Product Demonstrations | Cleaning Advice |
| Hands-on Training | |

If you have any queries, don't hesitate to ask Shaune. There's lots of ways to get in touch:

- | | |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  chef@falconfoodservice.com |  shaunevhall |
|  07770 963446 |  01786 455296 |
|  @FalconDevChef |  @keepitcooking_01 |





Falcon Foodservice Equipment

Wallace View, Hillfoots Road, Stirling,

FK9 5PY, Scotland, UK

t: +44 (0) 1786 455 200

e: info@falconfoodservice.com

www.FalconFoodservice.com



an Ali Group Company



The Spirit of Excellence

HCPB/01/21