

HT SERIES HEATED TROLLEYS

USER INSTRUCTIONS

CAUTION: Read the instructions before using this appliance



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This 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

This appliance must only be installed by a competent 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 the continued safe and efficient performance of the appliance.

WARNING - THIS APPLIANCE MUST BE EARTHED!

THIS APPLIANCE RELIES SOLELY ON PLUG CONNECTION FOR EXTERNAL ELECTRICAL EARTHING. AS THIS IS A MOBILE UNIT, NO ADDITIONAL EARTH PROVISIONS ARE AVAILABLE.

ENSURE SUPPLY CABLE AND PLUG ARE MAINTAINED IN A GOOD CONDITION. ANY REPLACEMENT CABLE MUST BE TO MANUFACTURERS SPECIFICATION, FITTED BY THE MANUFACTURERS SERVICE AGENT OR OTHER QUALIFIED SERVICE ENGINEER.

Upon receipt of this manual, the installer should instruct a responsible person (or persons) as to the correct operation and maintenance of the unit.

This equipment 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 appliance will, by necessity, become VERY HOT and 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

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SERVICELINE CONTACT

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T100744 Ref 2

SECTION 1 - GENERAL DESCRIPTION

The HT Series Heated Trolleys are mobile units intended for transferring cooked food from kitchen area to remote serving area, and comes in two and three compartment variants.

Each trolley has a single open heated chamber containing segregated rack compartments. Custom-made racks suitable for use with 1/1 gastronorm containers are included. Ten rack runner positions are provided, each positioned 65mm apart allowing containers with lids to be inserted.

Heating elements are fitted below chamber floor.

The trolley is not suitable for cooking food.

SECTION 2 - CONTROLS and OPERATION

A dummy socket has been provided in trolley side panel for retaining plug and associated cable safely above ground, away from castors when unit is not connected to mains power supply.

The unit has no ON/OFF switch. Elements/controls will be energised whenever unit is connected to mains power.

Controller has been pre-programmed at factory for a thermostat setting of 85°C.

When switching power ON to appliance, controller display will run through an initialisation process lasting a few seconds before settling into its operating mode. Under normal operation, ambient chamber temperature will be displayed.

Once fully pre-heated, chamber temperature will cycle around 85°C as elements are switched ON/OFF to maintain set temperature. Empty chamber cycle normally remains within 10° of this setting.

Note: The Power ON neon will illuminate when connected to mains power. However, controller display indicating other than chamber temperature and/or Power ON neon going OFF for longer periods in combination with wide temperature swings when empty would signify an appliance fault. If this happens, contact your Service Agent to have the fault rectified.

SECTION 3 -

FOOD STORAGE and TRANSPORT

The HT heated trolleys are mobile units intended to transport hot, cooked food from kitchen to serving area. Pre-heat trolley before loading with cooked food.

Store, load and unload unit on a level floor in a well lit area.

During use, keep appliance plugged into mains power supply unless in transit between kitchen and serving area. This will allow cabinet temperature to be monitored and boost heat provided if temperature drops below 85°C. Any heat-loss can only be recovered if unit is connected to mains power.

Hot food will add to heat generated by elements during pre-heat, and hence chamber temperature may be higher than thermostat setting.

To avoid losing heat, NEVER leave doors open for longer than is necessary during loading.

THE TROLLEY IS HEAVY.

Take care when manoeuvring unit.

<i>Trolley weight</i>	<i>Empty w/ racks</i>	<i>Anticipated max food load*</i>
HT-2	kg	kg
HT-3	kg	kg

** includes weight of trays and containers*

SECTION 4 -

CLEANING and MAINTENANCE

DISCONNECT FROM ELECTRICAL SUPPLY BEFORE ANY CLEANING IS UNDERTAKEN. DO NOT STEAM CLEAN.

DO NOT USE ACID OR HALOGEN BASED DESCALING LIQUIDS (*such as chlorine*).

Stainless Steel Surfaces

Clean using hot, soapy water and soft cloth. Certain types of scouring pads, including nylon types, may mark stainless steel. Care should be taken when using these. Always rub in the direction of the grain to minimise marking.

Carry out daily cleaning. Remove all trays and tray racks from food compartment and clean. Wipe down internal chamber surfaces and trolley exterior.

Maintenance

It is recommended that the trolley is serviced at regular intervals. Contact your Service Agent if any fault arises between visits. Appliance longevity and reliability will be improved by correct maintenance.