

HS3 / HS4 / HS5 Servery Units

INSTALLATION and SERVICING INSTRUCTIONS



IMPORTANT

The installer must ensure that the installation of the appliance is in conformity with these instructions and National Regulations in force at the time of installation. Particular attention MUST be paid to –

BS7671 I.E.E. Wiring Regulations

Electricity At Work Regulations

Health And Safety At Work etc. Act

Fire Precautions Act

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.

WARNING - TO PREVENT SHOCKS, ALL APPLIANCES MUST BE EARTHED

On completion of the installation, these instructions should be left with the Engineer-in-Charge for reference during servicing. Further to this, The Users Instructions should be handed over to the User, having had a demonstration of the operation and cleaning of the appliance.

IT IS MOST IMPORTANT THAT THESE INSTRUCTIONS BE CONSULTED BEFORE INSTALLING AND COMMISSIONING THIS APPLIANCE. FAILURE TO COMPLY WITH THE SPECIFIED PROCEDURES MAY RESULT IN DAMAGE OR THE NEED FOR A SERVICE CALL.

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.



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

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T100726 Ref.6

IMPORTANT INFORMATION

ELECTRICAL SAFETY AND ADVICE REGARDING SUPPLEMENTARY ELECTRICAL PROTECTION

Commercial kitchens and foodservice areas are environments where electrical appliances may be located close to liquids or operate in and around damp conditions or where restricted movement for installation and service is evident.

The installation and periodic inspection of the appliance should only be undertaken by a qualified, skilled and competent electrician; and connected to the correct power supply suitable for the load as stipulated by the appliance data label.

The electrical installation and connections should meet the necessary requirements to the local electrical wiring regulations and any electrical safety guidelines.

We recommend: -

- Supplementary electrical protection with the use of a type A residual current device (RCD)
- Fixed wiring appliances incorporate a locally situated switch disconnector to connect to, which is easily accessible for switching off and safe isolation purposes. The switch disconnector must meet the specification requirements of IEC 60947.

Your attention is drawn to: -

BS 7671:2018–Guidance Note 8 - 8.13: Other locations of increased risk

It is recognized that there may be locations of increased risk of electric shock other than those specifically addressed in Part 7 of BS 7671. Examples of such locations could include laundries where there are washing and drying machines in close proximity and water is present, and commercial kitchens with stainless steel units, where once again, water is present.

Where because of the perception of additional risks being likely, the installation designer decides that an installation or location warrants further protective measures, the options available include:

- Automatic Disconnection of Supply (ADS) by means of a residual current device having a residual operating current not exceeding 30mA;
- Supplementary protective equipotential bonding; and
- Reduction of maximum fault clearance time.

The provision of RCDs and supplementary bonding must be specified by the host organization's appointed installation designer or electrical contractor and installed by a suitably qualified and competent electrician so as to comply with Regulations 419.2 and 544.2

SECTION 1 – INSTALLATION

Unless otherwise stated, parts which have been protected by the manufacturer are not to be adjusted by the installer.

1.1 MODEL NUMBERS, NETT WEIGHTS and DIMENSIONS

MODEL	WIDTH mm	DEPTH mm	HEIGHT mm	WEIGHT kg
HS3 Servery	1350	700	1270*	137
HS4 Servery	1700	700	1270*	144
HS5 Servery	2050	700	1270*	195

Hob height is 880mm.

1.2 SITING

The appliance should be installed in a well-lit position on a firm, level, non-combustible floor. Where unit is to be positioned in close proximity to a wall, partition, kitchen furniture, decorative finishes, etc., it is recommended that these are constructed of a non-combustible material.

If this is not possible they should be clad in a suitable non-combustible, heat-insulating material.

Close attention should be paid to Fire Regulations.

It is advised that the appliance is switched on and allowed to run for two hours after installation, to allow for insulation conditioning. During this time, a faint burning smell may be produced as the insulation cures..

1.3 Electrical Supply

The unit is suitable for AC supplies only.

The standard terminal arrangement is:

3 phase/Neutral 5 wire connection (400V 3N~)

WARNING – THIS APPLIANCE MUST BE EARTHED

Phase 1 - BROWN

Phase 2 - BLACK

Phase 3 - GREY

Neutral - BLUE

Earth - YELLOW / GREEN

Or

Single phase / Neutral 3 wire connection (230v N~)

WARNING – THIS APPLIANCE MUST BE EARTHED

Live - Brown

Neutral - Blue

Earth - Yellow / Green

1.4 Electrical Ratings

Electrical loading is as stated on appliance data plate.

After installation, the engineer should check satisfactory operation and demonstrate method of use to kitchen staff.

Location of mains isolating switch should be identified for use in the event of an emergency or during cleaning.

Phase Loadings

HS3 Model (400v)

Phase	Amps (A)	Rating (kW)
L1	4	0.92
L2	6	1.38
L3	3.9	0.90

HS3 Model (230v)

Phase	Amps (A)	Rating (kW)
Live	13.9	3.2

HS4 Model (400v)

Phase	Amps (A)	Rating (kW)
L1	6	1.38
L2	8	1.84
L3	5.2	1.20

HS4 Model (230v)

Phase	Amps (A)	Rating (kW)
Live	19.1	4.4

HS5 Model (400v)

Phase	Amps (A)	Rating (kW)
L1	8	1.84
L2	10	2.30
L3	6.5	1.50

HS5 Model (230v)

Phase	Amps (A)	Rating (kW)
Live	24.4	5.64

SECTION 2 - ASSEMBLY

The servery is supplied fully assembled. Please ensure that all packaging is removed of and disposed of accordingly taking into account good recycling practice.

Check that all gantry lamps are correctly located within the lamp holders.

Ensure that cupboard doors slide freely and that no impediment to their operation is present.

SECTION 3 – Maintenance & Servicing

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.



ELECTRICAL MAINTENANCE Warning

Before attempting any electrical maintenance, SWITCH OFF THE MAIN SWITCH and take steps to ensure that it is not inadvertently switched on.



MAINTENANCE CHECK

Regular servicing of the appliance should be undertaken to ensure correct operation, it is functioning as intended, and safe to use. We recommend servicing after 2,500 hours of use, or annually, whichever comes first.

Any maintenance schedule should be carried out in accordance with SFG20 Maintenance Schedules. Should any issues with the integrity of the components be identified these should be replaced. If the appliance is not considered safe the unit should be removed from service and the responsible person advised why the unit is not safe to use and what remedial action is needed. Contents of the maintenance schedule should be agreed with the maintenance provider.

3.1 Bain Marie Element Replacement

Remove hot-cupboard doors and remove three fixings from below base of Bain Marie well. Support well base when removing last fixing. Allow base panel to hinge down on to middle shelf.

Remove element cables.

Push tails toward each other and pull out element.

Replace element and reassemble in reverse as above.

3.2 Hotcupboard Element Replacement

Remove three fixings from below cupboard base.

Support well base when removing final fixing.

Allow base panel to hinge down on to floor.

Remove element cables.

Push tails toward each other and pull out element.

Replace element and reassemble in reverse as above.

3.3 Switch and Fuse Replacement

Remove two fixings at top of front control panel.

Allow panel to hinge open from top.

The fuses are now accessible.

To remove a switch after removing connected cables, apply pressure to top and bottom of switch while pushing forward.

3.4 Gantry Bulb Replacement

Remove two security screws from the bulb cover.

Holding bulb at one end, push toward opposite end and pull downwards.

Replace bulb, ensuring positive location of end terminals.

SECTION 4 – SPARES

When ordering spare parts, always quote unit type and serial number.

This information can be found on the data plate, located on the LH corner post of the server at the cupboard side.

A short list of parts is provided here for reference.

Description

Digital controller EVCO (Hot-Cupboard)

Digital controller EVCO (Bain-Marie)

Rocker switch (green)

Fuse (2A anti-surge)

Probe for digital controller EVCO

Castor (swivel)

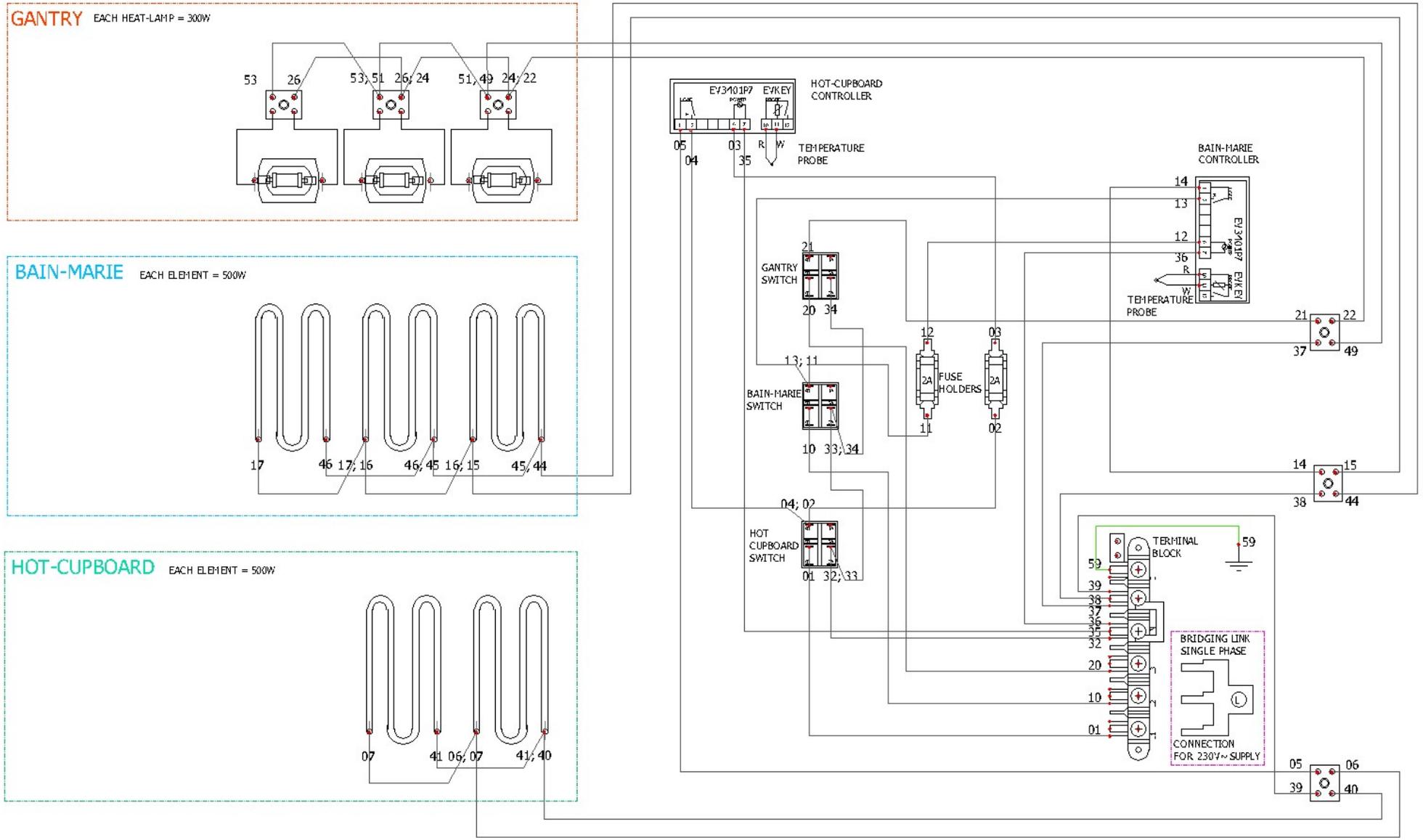
Element (500W)

Quartz lamp

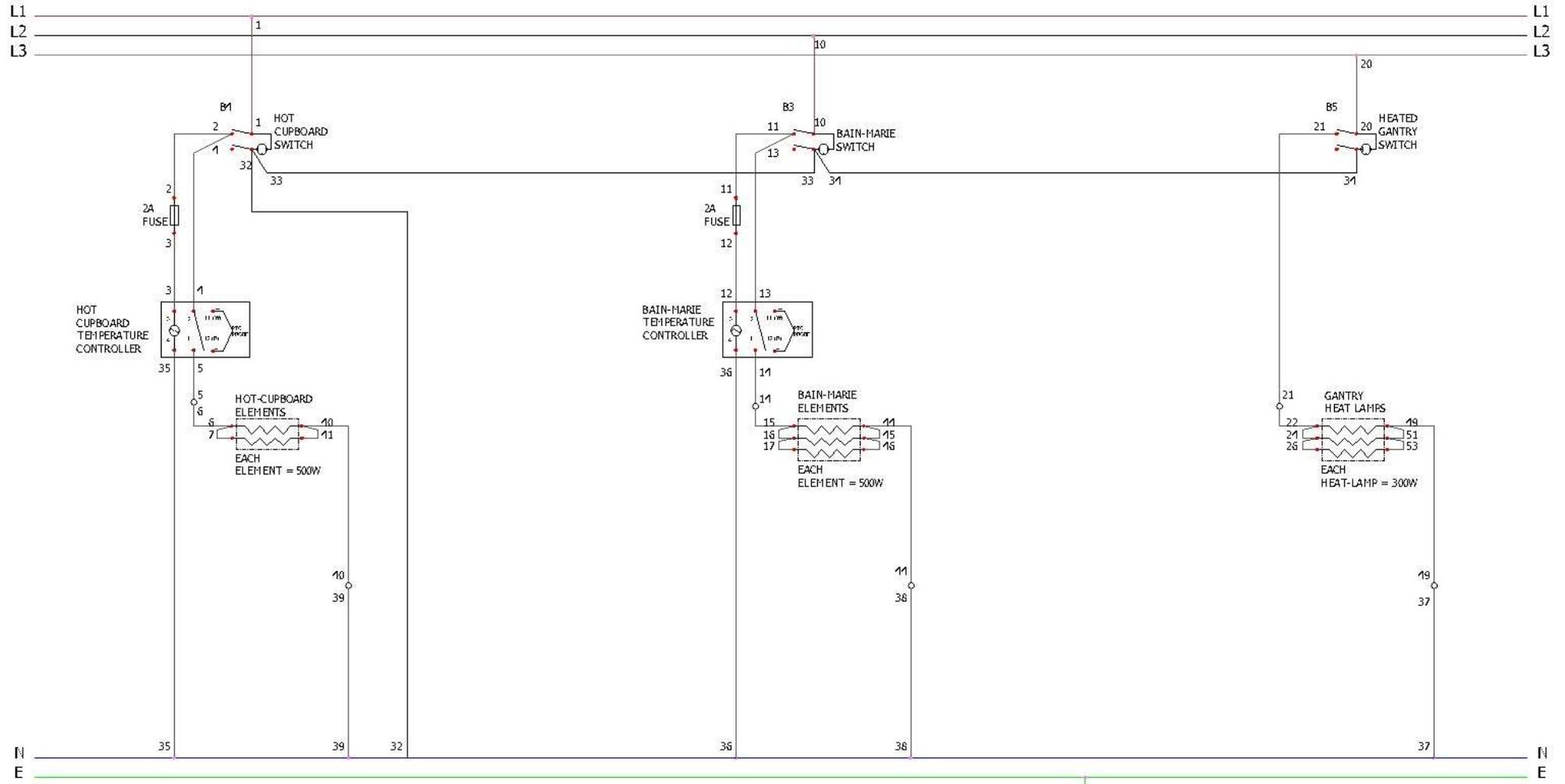
Door runner (nylon)

Door handle (recessed)

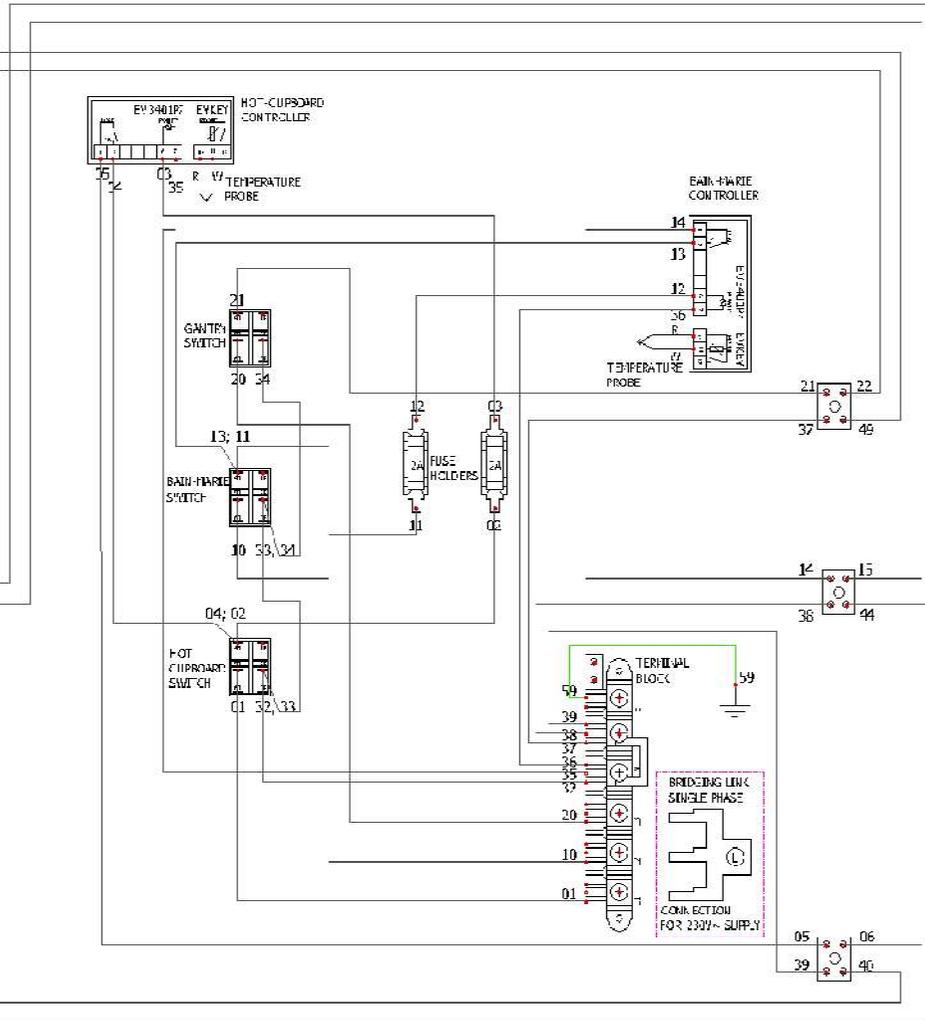
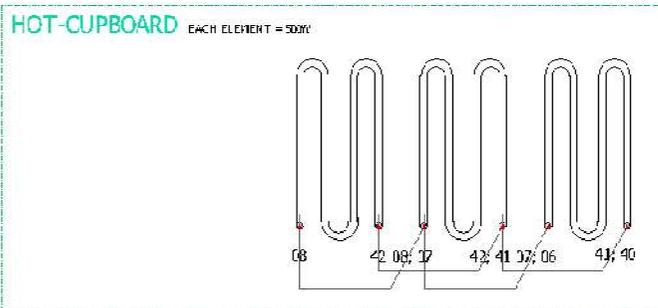
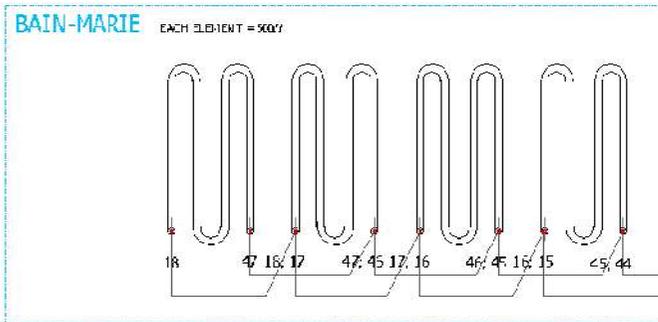
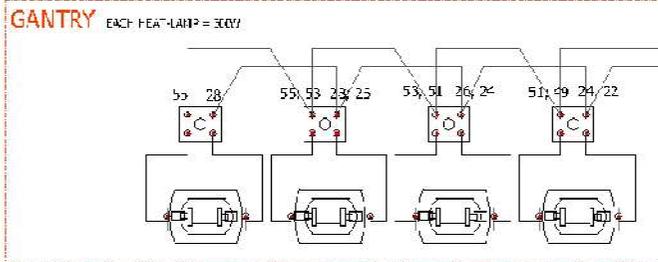
HS3 WIRING DIAGRAM



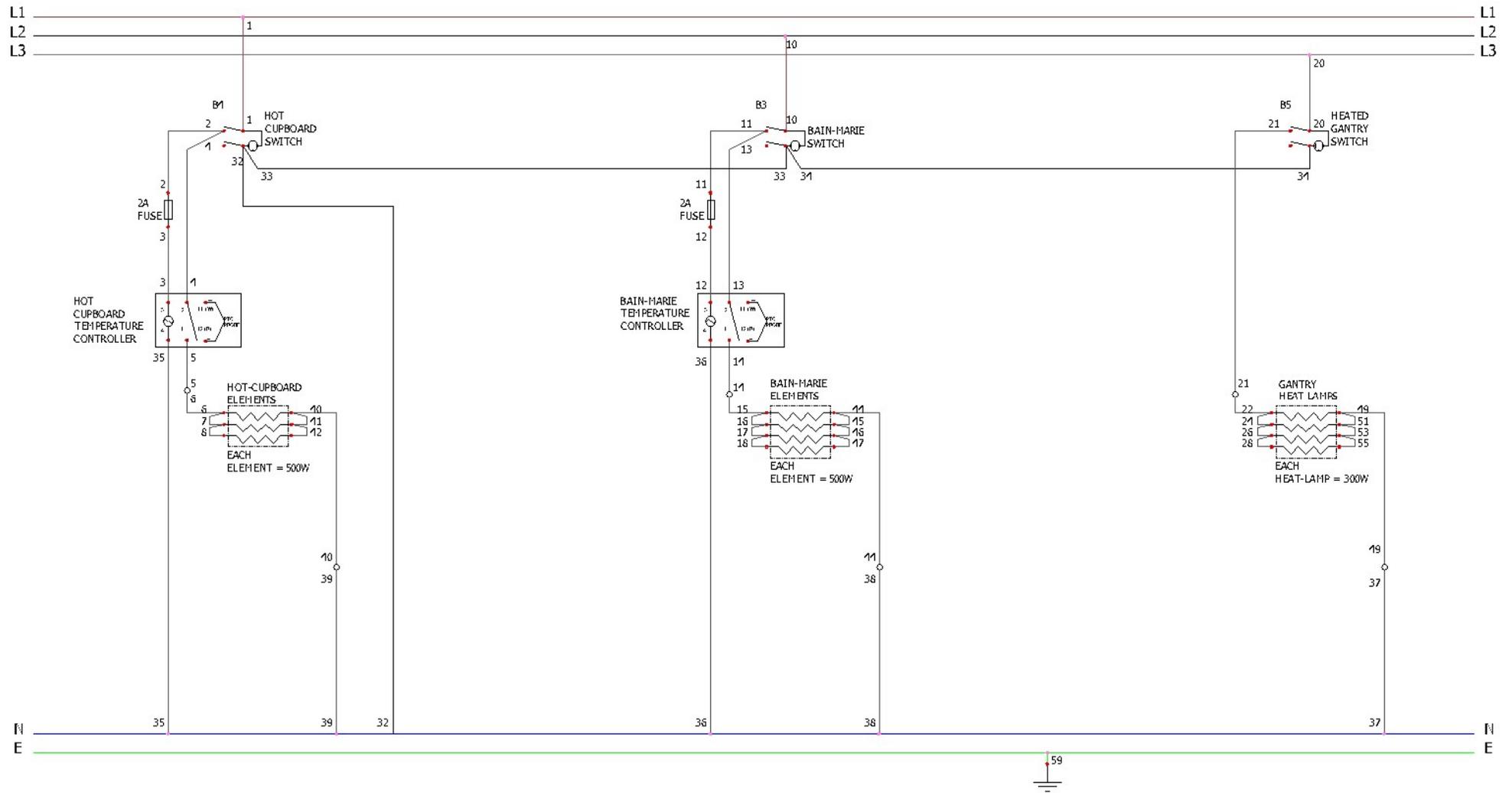
HS3 CIRCUIT DIAGRAM



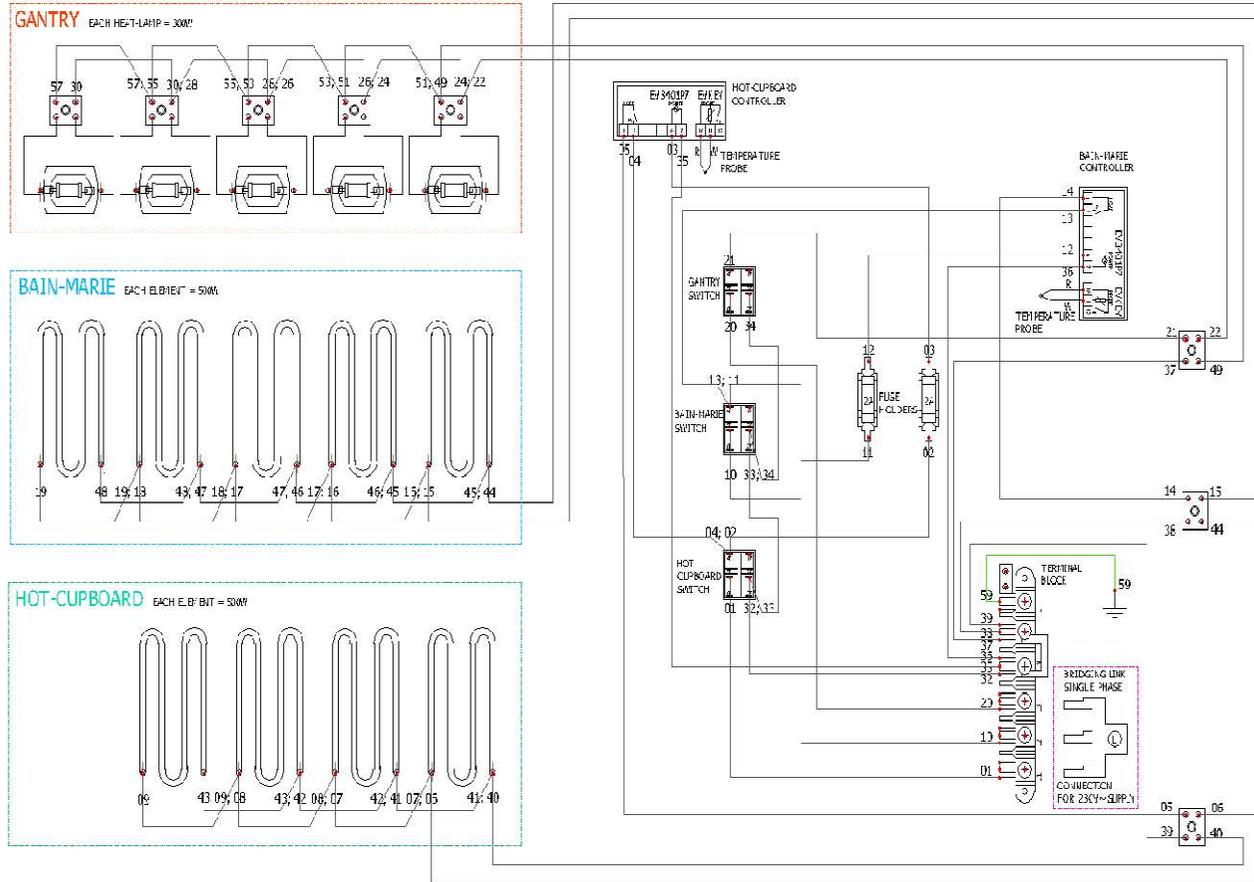
HS4 WIRING DIAGRAM



HS4 CIRCUIT DIAGRAM



HS5 WIRING DIAGRAM



HS5 CIRCUIT DIAGRAM

