



*Making  
Care Home  
Catering Easier*

Falcon Foodservice Equipment are experts in care home catering, having been supplying equipment into care home kitchens for many years. It's not just six burners and grills we manufacture however, we've recently launched a range of products developed specifically for the healthcare sector. Our Vario-Therm range contains all the products you need to make providing healthy, nutritious and tasty food for your residents and visitors easy and hassle-free.



### Headlining the range is the **Meal Delivery System:**

- Mobile unit with one or two compartments that can be refrigerated, heated or Vario (heated & refrigerated)
- Ideal for providing meals to areas remote from kitchen
- State-of-the-art touch screen controls
- 4 different models to choose from (single or twin compartments)
- Fridge, oven, heated top and gantry lights all run off 13A supply



### **Mobile Serveries**

- Mobile servery complete with independently-controlled heated compartments, hot top and gantry
- Easily manoeuvre to/from serving area
- Choice of 2, 3 or 4 x 1/1GN hot top, with various sneeze screen and tray slide options
- Fan-assisted heated compartment keeps food at ideal temperature throughout service period



### **Regeneration Oven**

- Digital timer and thermostat guarantees precise time and temperature control
- 10 x 1/1 GN compatible so simple to transfer to serving equipment or to/from other kitchen appliances
- Supplied ready assembled on mobile stand complete with 2 x 13A plugs so no installation expense
- Twin fans deliver even heating across the entire oven chamber, ensuring no cool spots and consistent cooking results.



Our single and twin stack **Heated Plate Dispensers** are the perfect accompaniment to the serveries:

- Fully adjustable to suit different plate sizes
- Holds up to 60 plates per stack
- 2.5m cable with 13A plug and corner bumpers



The final product in the range is the **ScanHeat microwave.**

- Easy to use, just scan product barcode and the microwave does the rest, delivering perfect results
- Minimal contact points so hygiene benefits for users and operators
- Supplied with 13A plug so ready to use as soon as unpacked



# Affordable Induction

Our One Series induction ranges are absolutely tailor-made for care home caterers. Developed specifically for those kitchens that want to utilise the many benefits of induction technology but don't have either the demand, power supply or budget to justify the cost of standard commercial induction models.

## One Series induction:

- 6 x 180mm heat zones which deliver instant heat and are easily controllable
- Boost function increases power rating of an individual zone up to 3kW for a short time
- Digital display on the glass shows which setting each zone is operating at
- In-built pan detection - no heat generated until a pan is placed on the hob, meaning no wasted energy
- 6mm toughened glass hob - robust and spillages simply wipe clean, no scrubbing required
- Very little heat emitted into kitchen - contributes to a more pleasant working environment and existing ventilation doesn't have to work as hard
- 2/1 GN compatible fan-assisted oven with glass panelled doors & internal lights



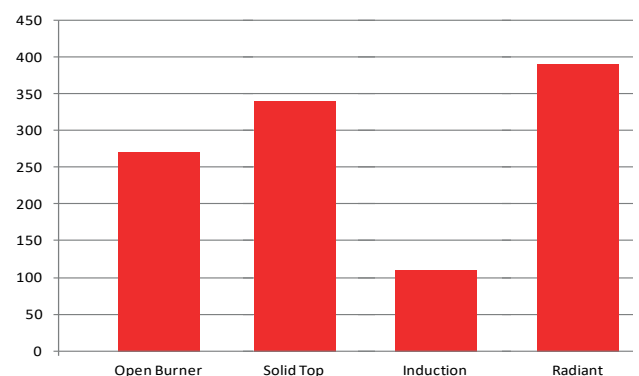
## Benefits of Induction

*Saves Energy  
Saves Money  
Saves Time  
Is Cleaner*

## Benefits for Chef

- Speed - heat goes directly into pan for faster heat up times
- Safer - low cooking surface temperature and no naked flames
- Control - from simmering to boiling in next to no time
- Versatile - multiple pot cooking as heat zones can be shared
- Easy clean - no scrubbing at end of service, simply wipe clean

## It's not just hot air! Heat Emmissions



# Falcon Support



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.

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



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