

Working towards a greener, more environmentally responsible future



Reducing our environmental impact
Increasing environmental awareness



Falcon Foodservice Equipment



Greenlogic

Our commitment to sustainable foodservice equipment.

Greenlogic is Falcon's commitment to minimising the impact of the manufacturing, operation and disposal of our products on the environment.

It's not limited to product design: Greenlogic covers our plant, manufacturing and management processes too, and our Greenlogic Customer Support helps you make the right decisions for your business and the environment.

As well as helping identify the most energy efficient and sustainable products, Greenlogic Customer Support offers practical advice on how to save energy, time, resources and money, while creating a better working environment.

When it comes to Corporate Social Responsibility (CSR), it's one thing to talk about it and another to put it into action.

Falcon were also amongst the first equipment suppliers to be awarded the prestigious environmental certification ISO 14001. This demands continued implementation of all necessary measures to comply with current directives ensuring that the company impact on the environment is continually reducing.

Greenlogic symbols

Throughout the use of our Greenlogic material you will note the use of key symbols, used to highlight the benefit of a particular process or product on the environment.



Saving Energy



Reducing Waste



Increasing Recycling



Reducing Emissions



Product in focus

Induction cooking is up to 90% efficient making it the ideal way to save energy, and minimise your environmental impact.

No-one is more committed to helping you reduce energy use in your kitchen than Falcon. Perfect examples of this are our high efficiency induction range, boiling tables and countertop units.



Features and benefits

90% Energy efficient heat zones

Instant on, fast heat up, reduced energy consumption

Heavy duty, ceramic glass hob

Spillages are simply wiped away

Variable control settings

Fast, controllable cooking

Fan assisted, 1/1 GN oven

5 shelf positions, 2 shelf cooking

Glass panels in oven doors

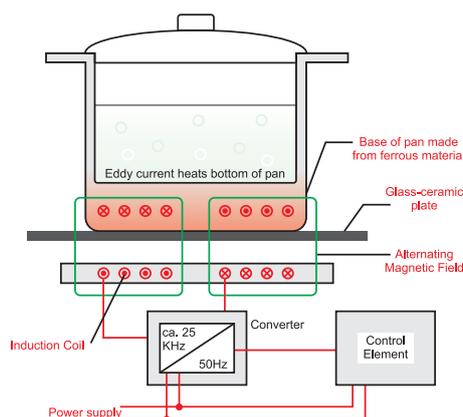
Monitor cooking without losing valuable heat

How induction works

Induction cooking is different from any conventional cooking technique. High frequency alternating current flows through a copper coil below a glass-ceramic plate.

When an iron based pan is placed upon the cooking zone a magnetic field is created and heats the base of the pan.

Heat from the pan base is then transferred directly to the pan contents for faster, more efficient cooking.



Model options

Boiling tables

- 2 zone hob on stand
- 4 zone hob on stand

Range

- 4 zone hob with 1/1GN compatible fan-assisted oven

Countertop units

- Single zone
- Optional wok accessory



Manufacturing

As a manufacturer, Falcon continually strives to improve business performance whilst at the same time reducing the impact of our activities on the environment.



Anyone who has visited our factory in Stirling will understand preserving the environment is not just close to our hearts but, being based in the shadow of the Ochil Hills, is part of our very being.

By working together, we will reap the benefits of the efforts that are made to ensure that our products meet the stringent requirements of **ISO14001**.

Initiatives include the reduction of power and water usage, recycling, scrap minimisation and the provision of literature and instruction manuals in

electronic format to minimise unnecessary printing and waste.

Falcon is continually investing in new techniques and processes, both to improve the efficiency of our operations and minimise the environmental impact of our products - from conception, through use in service, to end of life disposal.

New state-of-the-art equipment includes laser cutting and etching technology, as well as an automated spare parts store, allowing us to operate more efficiently.

Greenlogic Initiatives

- Building management systems
- Motion sensors on factory lighting
- Used paper shredded for packing
- Scrap cardboard, plastic, metal and wood recycled or reprocessed
- Used test cooking oil collected and converted to bio-fuel
- Aim to Reduce, Reuse and Recycle



Customer Support

Supporting you throughout the life of the equipment

The Greenlogic commitment to customer support isn't just about helping you make the right refrigeration buying decision. It's also about supporting you throughout the life of the equipment.

Through Greenlogic Customer Support we'll not only provide you with handy tips and advice - such as how to keep your equipment working as efficiently as possible, but also give you the lowdown on how new legislation may affect your business.

To keep abreast of all the latest developments, register now to receive our regular Greenlogic News e-bulletins at www.greenlogic.info

Easy ways to save

Advise staff of correct equipment heat up times.

Never use hobs as space heating!

Use pans of a size which best suit the hob and keep lids on to increase efficiency.

Use simmer controls where possible.

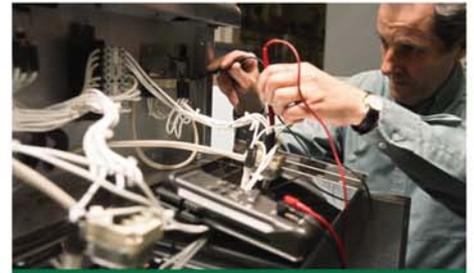
Locate refrigeration in a cool part of the kitchen and ensure that ventilation panels are not obstructed so it doesn't have to work as hard.

Many kitchens have complex gas and electricity tariffs from energy companies. Check every energy bill against the agreement as mistakes by energy suppliers regularly happen. Mostly to the benefit of the energy company.

Old kitchen equipment was not built with today's energy efficiency performance. Replacing old equipment sooner rather than waiting for total collapse can bring considerable energy cost savings.

In today's energy conscious environment, many manufacturers of gas equipment can provide energy efficiency performance data. This is a useful question to ask in the buying process.

Clean and service equipment regularly. This ensures maximum performance and reduces the risk of failures and downtime.



WEEE Directive

In accordance with the WEEE Directive (Waste Electrical and Electronic Equipment), Falcon offers a comprehensive scheme for the decommissioning and removal of products bought since 2007.

Because all our products are 98% recyclable, you can be sure that the range you buy today won't be landfill in thirty be landfill in thirty years time.



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Falcon reserve the right to modify materials and technical content in accordance with its policy of continuous development



Guaranteed Chlorine Free