



DOMINATOR*PLUS*

Professional Catering Equipment from the UK's leading brand



Boiling Tops / Boiling Tables



G3127 solid top boiling table

Dominator Plus gas boiling tops feature powerful 5.3kW burners, a removable semi-sealed hob and robust cast iron pan supports. The **G3150** Fusion model allows you to extend your menu to include oriental-style cooking utilising the high power wok burner. A single bullseye boiling table provides zonal heat up to 400°C and the flexibility of placing multiple sizes of pot on the solid top cooking surface. Three and four hotplate electric tops further extend the caterers option and an individual brochure featuring the energy-saving Induction boiling tops is also available upon request.

The practical alternative



Model	Fuel	Description	Width
Boiling Tops - Gas			
	Gas	Electric	
G3121		Six burner boiling top	900mm
G3124		Four burner boiling top	600mm
G3122		Two burner boiling top	400mm
G3150		Fusion boiling top (5 burners / 1 wok burner)	900mm
Boiling Table - Gas			
G3127		Solid top boiling table	900mm
Boiling Tables - Electric			
E3121 3HP		Three hotplate boiling table	900mm
E3121 4HP		Four hotplate boiling table	900mm

Features and Benefits

Energy efficient gas burners

Quick heat up, reduced waiting time

Semi-sealed pressed hob

Easily removed with no tools required for fast, efficient cleaning

Chefs' solid top with removable bullseye

Delivers heat up to 400°C

Three and four electric hotplate models

Provides versatility for varied menus

Full depth cast iron hotplates

Fast acting circular hotplates

Complementary Products

Create the perfect cookline

An extensive range of complimentary products are also available for those kitchens requiring a more specialist approach.

From grills to griddles to ovens, we have it covered.

For more information please visit www.falconfoodservice.com

Development Kitchen

Hands on

Visit our fully equipped development kitchen to experience first hand the many benefits of our products - from a single range to a combination oven or a complete cookline.

Our experienced development chef can provide impartial advice to help select the best equipment to create the perfect menu for your business.

Aftercare

Servicing & spares

Working in conjunction with our sister company, **Serviceline** - one of the UK's most experienced service providers - attention to aftercare is unsurpassed.

Their countrywide network of engineers are on standby to meet all of your servicing, maintenance and spares requirements.



G3124 four burner boiling top



G3122 two burner boiling top



01/2014