

# Falcon F900 SERIES

Where Form Meets Function



**SALES BROCHURE**

# ABOUT FALCON



## Market-leading

Falcon Foodservice Equipment is the UK's leading manufacturer of high quality professional cooking equipment.

We've been in business for almost 200 years, providing the UK and International catering industry with a comprehensive range of reliable, practical and proven products, all made to the highest quality standards in our modern manufacturing facility in Scotland.

We have invested significantly in manufacturing processes to ensure that our highly skilled, flexible and committed workforce have the best possible tools and equipment to continue to produce outstanding products to meet the needs of the catering industry now and in the future.

## Your partner

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.



# F900

“ Where Form  
Meets Function ”

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# ABOUT F900 SERIES

The F900 Series has been designed to provide chefs with a range of stylish, versatile and practical cooking equipment that delivers flexibility, capacity and functionality to any kitchen, resulting in a five star cooking experience.



## Form

Good design is when form and function come together in perfect balance. This is illustrated with the **F900 Series**. Modern manufacturing processes such as projection welding allow clean, distinctive styling and precision build. This, combined with optional extras such as hob rails, kick strips and end panels result in a product range that is ideal for front of house.

## Function

Subtle and intelligent design, constructed using proven industry-leading components makes the **F900 Series** the perfect choice for busy kitchens. 304 culinary grade stainless steel combined with a 2mm thick hob ensure products will withstand even the most harsh kitchen environments.

**F900 Series** offers a comprehensive range of gas, electric and unheated models. With features such as high-power burners offering fast heat-up times and fryers with built in filtration to extend oil life, functionality is at the heart of **F900** design.

Functionality isn't only for cooking performance. All **F900** gas models can be converted onsite quickly and easily to operate using natural, propane or butane gas. Servicing can be carried out from the front of the unit, saving time and causing the minimum of disruption to busy working kitchens. They can also be connected to the gas supply from below or the rear of the unit, again offering choices at the installation stage.

**F900**

**F900**



# ABOUT F900 SERIES



## Hygienic

**Good design makes the chef's job easier and more pleasurable. The F900 Series does exactly that. Cleaning appliances and keeping them clean is easier with F900.**

- Edge to edge suiting of units means no more gaps between equipment for grease and debris to build up.
- Open top models have a one-piece hob with sealed burner wells to contain spillages. With wide radiused corners, individual pan supports and removable burners cleaning is no longer a chore.
- Griddle plates are completely surrounded by a grease trough. This enables quick and easy cleaning of the plate, ready for the next menu item.
- Most units with electrics are IPX5 water resistant certified.
- Chargrill brander bars are reversible. This means food items can be cooked on cleaner bars even during busy service periods. With all major components easily removable - brander bars, radiants, burners, sidescreens, grease container and debris collection tray - cleaning is simpler, therefore performance can be maintained for years to come.

# DYNAMIC LINK SYSTEM



The Dynamic Link System (DLS)\* allows the F900 Series range of equipment to be joined tightly together quickly and without fuss. This provides the look, feel and hygiene advantages of a single piece top with the many benefits of separate units, such as ease of installation, service and maintenance.

*\*Patent pending, application no. GB 1511389.7*



# GAS OPEN TOPS

**Chefs can depend upon F900 open top models to cope with the busiest of demands under the most harsh conditions.**

Each unit features powerful 9.5kW twin flame burners as standard, individual cast iron pan supports and sealed burner wells with radiused corners. These help make the hobs easy to clean and keep clean. Oven range models feature a 2/1 gastronorm compatible oven with a metal to metal door seal, ensuring heat is kept where you need it - in the oven.



## Benefits

- **Fast heat up** with powerful 9.5kW burners as standard
- Configure individual burners to **suit your needs** – choice of 9.5kW or 4.2kW burners on all models
- Individual cast iron pan supports easily **cope with tough treatment**
- **Easy to clean**, one-piece pressed hob with sealed burner wells
- **Individually protected** burner pilots
- Oven temperature of 80-280°C is **ideal for variety of food items**



# F900



**Did you know?**

The double ring burners direct flame onto pan base, perfect for any size of pan.

# GAS SOLID TOPS

**Perfect for multi-pot cooking, the cast iron plate provides up to 450°C heat at the centre, graduating outwards.**

The chef's solid top is the ideal choice for most kitchens, particularly those offering à la carte and requiring lots of pan work and high temperatures. The plate is level with the surrounding hob - creating a larger work area.

The oven range model features a 2/1 gastronorm compatible oven with a metal to metal door seal, temperature range of 80-280°C and piezo ignition.



## Benefits

- Powerful, central cast iron burner **delivers graduated heat** across the cooking surface
- Removable centre section for **direct heat to pans**
- Heavy cast iron plate able to **withstand harsh pan work**
- Oven range models feature an **easy to light 2/1 gastronorm** oven with piezo ignition as standard
- Oven range models feature **5 shelf positions**, with 2 shelves supplied as standard

# ELECTRIC HOTPLATES



**F900 electric boiling tops and ranges feature high performance cast iron hotplates.**

Each unit features powerful 4kW square hotplates with six heat positions as standard, set in pressed hob wells with radiused corners. These contain spillages, helping make the hobs easy to clean and keep clean. Oven range models feature a 2/1 gastronorm compatible oven with a metal to metal door seal, ensuring heat is kept where you need it - in the oven.



## Benefits

- **Fast heat up** with powerful 4kW hotplates as standard
- Square cast iron hotplates easily **cope with tough treatment**
- Each hotplate has six heat positions for **added temperature control**
- **Easy to clean**, one-piece pressed hob with deep drawn wells to **contain spillages**
  - Oven temperature of 80-300°C is **ideal for variety of food items**



# FRYERS

## Enjoy fast and fuss-free frying with F900 gas and electric fryers.

High output and fast recovery times, combined with the option of inbuilt filtration make the F900 fryer 'The Ultimate Frying Machine'.

The open pan design with integrated debris collection zone create the perfect frying environment to create crisp, high quality food, time and time again.



## Benefits

- Fast heat up and recovery times deliver **high quality food** and **greater output**
- **Reduced running costs** due to low oil capacity to power ratio
- **Increase oil longevity** and **food quality** with optional integrated filtration model
- Supplied with pan lid as standard to **preserve oil** when not in use



# F900



## **Did you know?**

The inbuilt filtration system takes less than six minutes to completely filter the oil ready for the next batch of food.

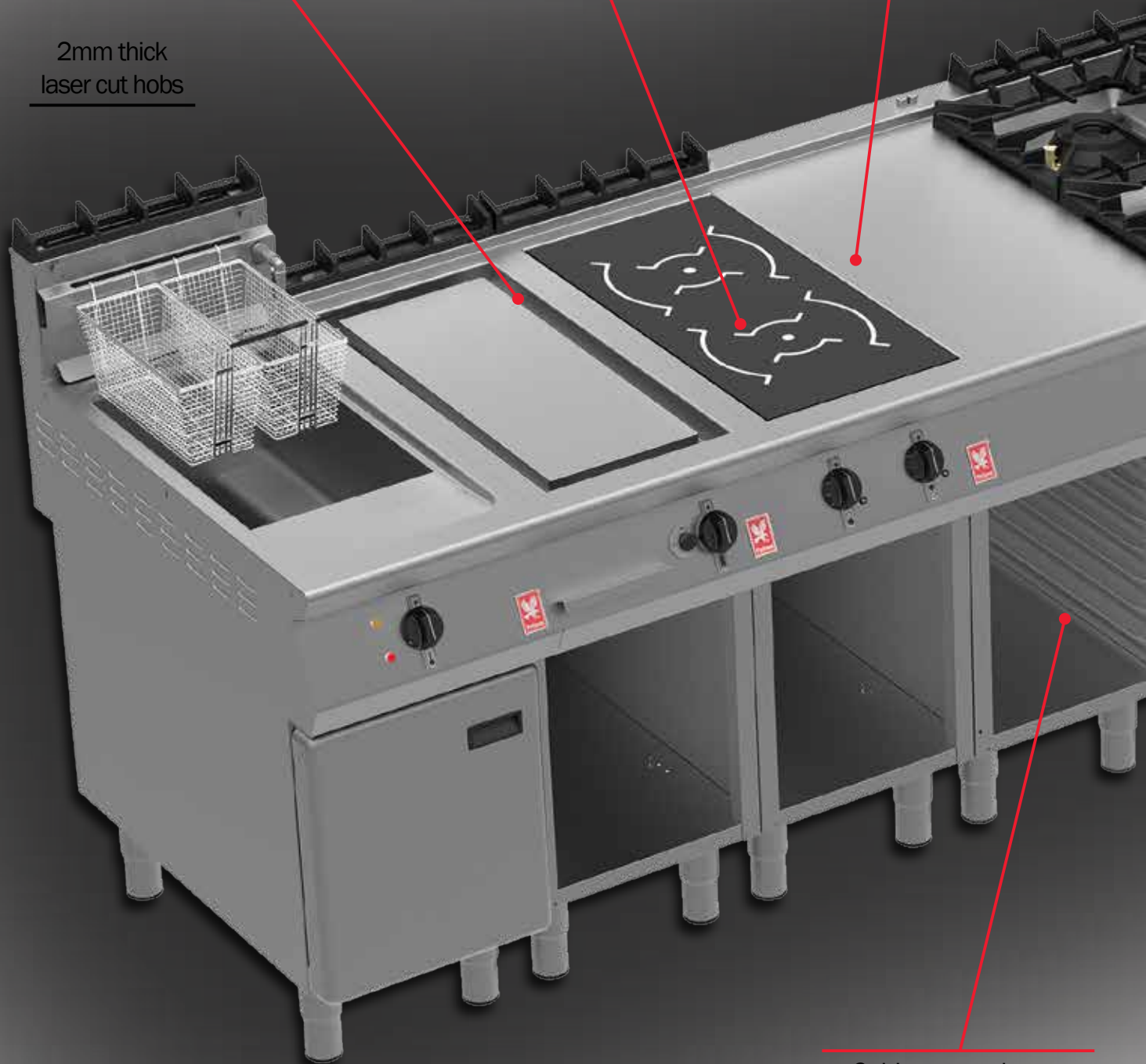
# F900 SERIES FEATURES

Griddle plate completely surrounded by grease trough for ease of cleaning

3.5 or 5kW heat zones - all kitchens can discover the benefits of induction regardless of available electrical supply

Invisible welding to hobs

2mm thick laser cut hobs



Cabinets can be closed, open or with pressed runners



Radiused corners make cleaning quick and easy

Gas models suitable for natural, propane and butane gas supply

Full width cooking area ensures maximum output

Front servicing

Models with electrics IPX5 water resistant certified

Sealed burner wells contain any spillages

Edge to edge suiting with Dynamic Link System (DLS)\*

\*Patent pending, application no. GB 1511389.7

# F900

**Where Form Meets Function**

# INDUCTION

**Energy efficient, fast heat up, instant and precise control plus low heat emissions combine to deliver the perfect cooking experience.**

Manufactured from commercial, industry-leading induction components that are guaranteed to last, **F900** induction delivers the professional kitchen a true alternative to traditional gas tops.



## Benefits

- Move from gentle simmer to a rolling boil in seconds with **instant temperature control**
- **Choice of 3.5 or 5kW heat zone** options to suit available kitchen power
- Hob simply wipes clean, **no need to scrub**
- **Cooler kitchen environment** as minimal heat emissions
- **Safer for kitchen staff** as no flames means less chance of burns
- Costly gas interlocking **not required**



# F900



**Did you know?**

A 5kW heat zone can bring one litre of water to the boil in less than 100 seconds.

# GAS CHARGRILLS

**Chargrilling food? The F900 chargrill is everything you could possibly want in a chargrill, delivering perfectly cooked and branded food for your customers to enjoy.**

Chefs will love the full-width cooking zone, easy-clean pressed drip tray and reversible cast iron brander bars. The entire cooking surface is evenly heated to maximise cooking area. Chef's can also create different temperature zones with variable height brander positions and individually controlled burners.



## Benefits

- **Higher output** with full width cooking
- Reversible brander bars **offer two-sided cooking** - perfect for those long service periods
- **Temperature is maintained** by cast iron radiants that protect burners from food debris while also **preventing flare up**
- Resting area **keeps food warm without overcooking**
- Brander bars, radiants, burners, grease collection tray and debris collection tray all removable for **ease of cleaning**



# F900



### **Did you know?**

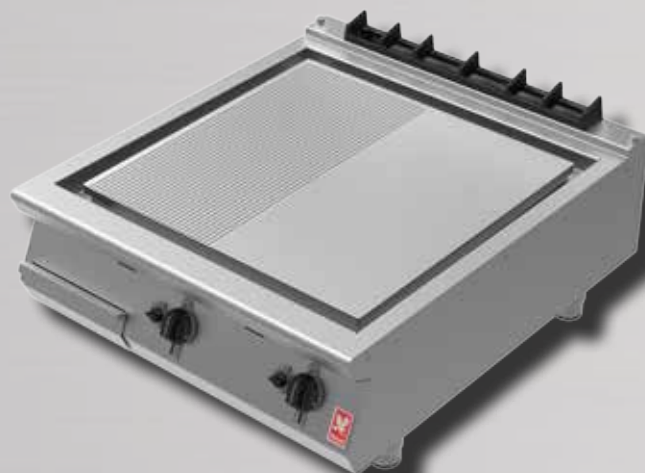
Chargrilling's unique flavour is due to the food being cooked via two methods of heat transfer - conduction and radiation.

# GRIDDLES

**From pancakes and eggs to steaks and chicken, F900 has a model to suit all your griddling needs.**

A choice of smooth, ribbed or chromed finish in either 400 or 800mm widths, all in either gas or electric, are available to best suit your own individual requirements.

Achieve perfect results every time from the thermostatically controlled polished steel or chromed plate with temperatures of 90 - 300°C.



## Benefits

- **Choice** of 18mm thick polished steel, chromed or ribbed plate
- **Easy to clean** as grease trough completely surrounds plate
- Thermostatically-controlled to deliver **more even cooking** and **precise temperature control** across the entire griddle surface
- Temperature range of 90-300°C makes the range of **F900** griddles perfect for all **kinds of food items**



# F900

**Did you know?**

With low heat emissions and ease of cleaning, the chrome griddle is ideal for front of house cooking.

# COMPLEMENTARY PRODUCTS

Finish your F900 cookline with one of our fantastic electric complementary products.

The **E9241 pasta cooker** is ideal for kitchens producing plenty of pasta, while the **E9641 wet well bain marie** and **E9646 chip scuttle** hold food at optimum temperature. The **E600 rise and fall grill** is deal for heating, holding or finishing food.

## Pasta Cooker

- Makes producing **bulk quantities** or **individual** portions simple
  - 1/3 and 1/6 baskets available to **suit specific requirements**
- This unit can also be used to **cook other foods**, such as eggs or vegetables
  - Powerful elements ensure **faster heat-up times**
  - Starch draw-off ensures **clean water during cooking**



## Rise and Fall Grill

- **Instant heat** delivered by powerful infra-red elements
- Automatic plate sensing technology **saves time** and **energy**
- 1/1 GN compatible, making it **easy to transfer food** directly from other equipment for finishing
- **Precise control** of time, temperature and element height ensures **perfect cooking results**





## Chip Scuttle

- Chips heated from **above** and **below** to ensure they are kept at **optimum temperature**
- **Simple on/off switch** operation
- Supplied with **removable, angled, perforated base** to make it easier to scoop up chips
- Can be supplied on **fixed** or **mobile stand** if required



## Bain Marie

- Accommodates **1/1 GN containers** up to 150mm deep
  - **Manual fill well** means no water supply required
  - **Drain water easily** through valve located at front of unit
- Temperature range of 70-90°C ensures food held at **ideal temperature**
  - **Full height** model



# BULK COOKING

**When large quantities of food need to be produced look no further than F900 to provide the solution.**

**F900** gas and electric boiling and bratt pans are ideal to suit bulk production kitchens, with capacities large enough to deliver.

Both models feature an integrated water faucet for ease of filling and cleaning.



## Bratt Pan

- **80 litre capacity**
- Features an integrated water faucet for **ease of fill** and **cleaning**
- 304 grade stainless steel pan with duplex steel base provides **added longevity**
  - Manual tilting allows **precise decanting** of food
  - Counter-balanced lid enables **incremental opening** as required



## Boiling Pan

- **100 litre capacity** 316 stainless steel pan
- Features an integrated water faucet and drain for **ease of use**
- Dual pan delivers indirect heat to ensure your **food is protected** from fierce direct heat
- Counter-balanced lid enables **incremental opening** as required
- Square-casing allows for **fully integrated cookline**





# STANDS, CABINETS & INFILLS



**F900 cabinets and infill units finish off the cookline, provide additional workspace and storage and can be suited with other models in the F900 portfolio.**

Cabinets have the option of pressed runner shelves, creating storage space for 1/1 or 2/1 gastronorm trays.

A cabinet designed to locate a standard size Falcon combination oven is also available. This makes the combi a part of the stylish **F900** cookline.



## Variations

- Cabinets available in **400** or **600mm** widths
- Can be supplied **open**, with **runners** or with a **door**
- Two door cabinet available for **standard Falcon combination ovens** to sit upon
- Infill units of **100** and **200mm** available to complete the cookline
- Stands are available for all countertop units - **400, 600, 800, 900** and **1200mm**

## Accessories

- Front hob rail
- Side hob extension
- Factory fitted castors
- End panel
- Side infill
- Kick strip

# PRODUCT RANGE

Model	Description	Fuel	Width
<b>Oven Ranges</b>			
E9184	Four hotplate oven range	Electric	800mm
G9184	Oven range, (4 x 9.5kW)	Gas	800mm
G9184A	Oven range, (2 x 9.5kW, 2 x 4.2kW)	Gas	800mm
G9184B	Oven range, (3 x 9.5kW, 1 x 4.2kW burner)	Gas	800mm
G9181	Solid top oven range	Gas	800mm
<b>Boiling Tops</b>			
E9042	Two hotplate boiling top	Electric	400mm
E9084	Four hotplate boiling top	Electric	800mm
G9042	Boiling top (2 x 9.5kW burner)	Gas	400mm
G9042A	Boiling top (1 x 9.5kW, 1 x 4.2kW burner)	Gas	400mm
G9084	Boiling top (4 x 9.5kW burner)	Gas	800mm
G9084A	Boiling top (2 x 9.5kW burner 2 x 4.2kW)	Gas	800mm
G9084B	Boiling top (3 x 9.5kW, 1 x 4.2kW burner)	Gas	800mm
G90126	Boiling top (6 x 9.5kW burner)	Gas	1200mm
G90126A	Boiling top (3 x 9.5kW, 3 x 4.2kW burner)	Gas	1200mm
G90126B	Boiling top (5 x 9.5kW, 1 x 4.2kW burner)	Gas	1200mm
G9081	Solid top boiling top	Gas	800mm
<b>Fryers</b>			
E9341	Twin basket fryer	Electric	400mm
E9341F	Twin basket fryer with inbuilt filtration	Electric	400mm
G9341	Twin basket fryer	Gas	400mm
G9341F	Twin basket fryer with inbuilt filtration	Gas	400mm
<b>Chip Scuttle</b>			
E9646	Chip Scuttle	Electric	400mm
<b>Chargrills</b>			
G9440	Chargrill (1 x burner, 4 x brander bars)	Gas	400mm
G9460	Chargrill (2 x burners, 6 x brander bars)	Gas	600mm
G9490	Chargrill (3 x burners, 9 x brander bars)	Gas	900mm
G94120	Chargrill (4 x burners, 12 x brander bars)	Gas	1200mm
<b>Induction</b>			
i9042	Induction boiling top (2 x 3.5kW zones)	Electric	400mm
i9043	Induction boiling top (2 x 5kW zones)	Electric	400mm
i9084	Induction boiling top (4 x 3.5kW zones)	Electric	800mm
i9085	Induction boiling top (4 x 5kW zones)	Electric	800mm
<b>Griddles</b>			
E9541	Machined steel griddle - smooth	Electric	400mm
E9541R	Machined steel griddle - ribbed	Electric	400mm
E9541CR	Machined steel griddle - chrome	Electric	400mm
E9581	Machined steel griddle - smooth	Electric	800mm
E9581R	Machined steel griddle - half ribbed	Electric	800mm
E9581CR	Machined steel griddle - chrome	Electric	800mm

Model	Description	Fuel	Width
<b>Griddles</b>			
G9541	Machined steel griddle - smooth	Gas	400mm
G9541R	Machined steel griddle - ribbed	Gas	400mm
G9541CR	Machined steel griddle - chrome	Gas	400mm
G9581	Machined steel griddle - smooth	Gas	800mm
G9581R	Machined steel griddle - half ribbed	Gas	800mm
G9581CR	Machined steel griddle - chrome	Gas	800mm
<b>Bratt Pan</b>			
E9881	Bratt pan (80 litres)	Electric	800mm
G9881	Bratt pan (80 litres)	Gas	800mm
<b>Boiling Pan</b>			
E9781	Boiling pan (100 litres)	Electric	800mm
G9781	Boiling pan (100 litres)	Gas	800mm
<b>Pasta Cooker</b>			
E9241	Pasta cooker	Electric	400mm
<b>Bain Marie</b>			
E9641	Bain Marie	Electric	400mm
<b>Rise and Fall Grill</b>			
E600	Rise and fall grill	Electric	600mm
<b>Cabinets / Worktop units</b>			
N940	Cabinet	n/a	400mm
N940D	Cabinet with door	n/a	400mm
N941	Cabinet with runners	n/a	400mm
N960	Cabinet	n/a	600mm
N961	Cabinet with runners	n/a	600mm
N9100	Combi oven cabinet	n/a	1000mm
N940T	Worktop unit	n/a	400mm
<b>Infill Units</b>			
N910	Infill unit	n/a	100mm
N920	Infill unit	n/a	200mm
<b>Stands</b>			
ST40	Stand for 400mm wide units	n/a	400mm
ST60	Stand for 600mm wide units	n/a	600mm
ST80	Stand for 800mm wide units	n/a	800mm
ST90	Stand for 900mm wide units	n/a	900mm
ST120	Stand for 1200mm wide units	n/a	1200mm



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