



DOMINATOR **PLUS**

Professional Catering Equipment from the UK's leading brand



Product Range Summary

DOMINATOR PLUS

Our 800 Series product is the benchmark for performance in today's busy catering climate. **Dominator Plus** is the foodservice professional's equipment of choice.

Ideal for local authorities, pubs, restaurants, hospitals and hotel kitchens. Perfect form and function is the very essence of **Dominator Plus**.

With a sleek, modern, curved profile and subtle branding - **Dominator Plus** is the ideal choice for front of house applications.



Gas Equipment



Model	Description	Width
Oven Ranges		
G3101 / G3101D	Six burner range - general purpose ovens	900mm
G3161 / G3161D	Four burner range - general purpose ovens	600mm
G3106	Six burner range - fan assisted oven	900mm
G3107 / G3107D	Solid top range - general purpose ovens	900mm
G3101 OTC	Six burner range - fan assisted oven	900mm
G3151 / G3151D	Fusion range - general purpose ovens	900mm
Boiling Tops / Boiling Tables		
G3121	Six burner boiling top	900mm
G3122	Two burner boiling top	400mm
G3124	Four burner boiling top	600mm
G3127	Solid top boiling table	900mm
G3150	Fusion boiling table	900mm
General Purpose Ovens		
G3117 / G3117D	General purpose ovens	900mm
G3117 on stand / G3117D on stand	General purpose ovens on stands	900mm
G3117/2	General purpose oven - two tier	900mm
Fryers		
G3830	Single pan, single basket fryer	300mm
G3840F	Single pan, twin basket fryer - with filtration	400mm
G3840	Single pan, twin basket fryer	400mm
G3860	Single pan, twin basket fryer	600mm
G3865	Twin pan, twin basket fryer	600mm
Radiant Chargrills		
G3425	Radiant chargrill - one burner	400mm
G3625	Radiant chargrill - two burners	600mm
G3925	Radiant chargrill - three burners	900mm
G31225	Radiant chargrill - four burners	1200mm
G31525	Radiant chargrill - five burners	1500mm
Steel Griddles		
G3441	Machined steel griddle - smooth	400mm
G3641	Machined steel griddle - smooth	600mm
G3641R	Machined steel griddle - half ribbed	600mm
G3941	Machined steel griddle - smooth	900mm
G3941R	Machined steel griddle - half ribbed	900mm
Grills		
G3512	Salamander grill - 1/1GN	725mm
G3532	Salamander grill	785mm
Pasta Boilers		
G3203	Pasta boiler - 3 basket	300mm
G3206	Pasta boiler - 6 basket	600mm
Steaming Oven		
G3478	Steaming oven	600mm
Bratt Pan		
G3800	Bratt pan	800mm
G3800 Duplex	Bratt pan	800mm
Open Cabinets (Unheated)		
DCL300	Cabinet	300mm
DCL600	Cabinet	600mm
DCL900	Cabinet	900mm



Induction Range Cooking Suite at Le



Dominator Plus Suite Example

Electric Equipment



Model	Description	Width
Oven Ranges		
E3101 3HP / E3101D 3HP	Three hotplate range - general purpose ovens	900mm
E3161 / E3161D	Three hotplate range - general purpose ovens	600mm
E3101 4HP / E3101D 4HP	Four hotplate range - general purpose ovens	900mm
E3101 OTC 3HP	Three hotplate range - fan assisted oven	900mm
E3101 OTC 4HP	Four hotplate range - fan assisted oven	900mm
E3101 6HP	Six hotplate range - general purpose oven	900mm
E3101 OTC 6HP	Six hotplate range - fan assisted oven	900mm
Boiling Tops / Boiling Tables		
E3121 3HP	Three hotplate boiling table	900mm
E3121 4HP	Four hotplate boiling table	900mm
General Purpose Ovens		
E3117 / E3117D	General purpose oven	900mm
E3117 on stand / E3117D on stand	General purpose oven on stand	900mm
E3117/2	General purpose oven - two tier	900mm
Fryers		
E3830	Single pan, single basket fryer	300mm
E3840F	Single pan, twin basket fryer - with filtration	400mm
E3840	Single pan, twin basket fryer	400mm
E3860	Single pan, twin basket fryer	600mm
Chip Scuttle		
E3405	Chip scuttle	400mm
Steel Griddles		
E3441	Machined steel griddle - smooth	400mm
E3441R	Machined steel griddle - ribbed	400mm
E3481	Machined steel griddle - smooth	800mm
E3481R	Machined steel griddle - half ribbed	800mm
Induction Ranges		
E3913i (4 x 3.5kW)	Four zone induction range - fan assisted oven	900mm
E3914i (4 x 5kW)	Four zone induction range - fan assisted oven	900mm
Induction Boiling Tops		
E3900i	Wok induction boiling top	400mm
E3901i (2 x 3.5kW)	Two zone induction boiling top	400mm
E3902i (2 x 5kW)	Two zone induction boiling top	900mm
E3903i (4 x 5kW)	Four zone induction boiling top	900mm
E3904i (Single wok indent)	Four zone induction boiling top	400mm
i-Top (Single zone)	Single zone induction boiling top	340mm
Grills		
E3512	Salamander grill - 1/1GN	700mm
E3532	Salamander grill	785mm
Pasta Cooker		
E3204	Pasta cooker	400mm
Steaming Ovens		
E3478	Steaming oven	600mm
Bain Marie		
E3407	Bain marie	400mm
Bratt Pan		
E3800	Bratt pan	800mm
E3800 Duplex	Bratt pan	800mm



G3840F Fryer



Complementary Products

A range of complementary products is also available for those kitchens that require a more specialist approach.

Models include a selection of convection ovens and boiling pans.

For further information on all **Falcon** equipment, please e-mail:

info@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.

Accessories

The wide range of Dominator Plus accessories include:

- Extended height flue
- Factory fitted castors
- Splashback and plateshelf
- Open leg stands
- Stainless steel infill tables

Aftercare

Servicing and Spares

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

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



G3481 griddle

