

Product Price List

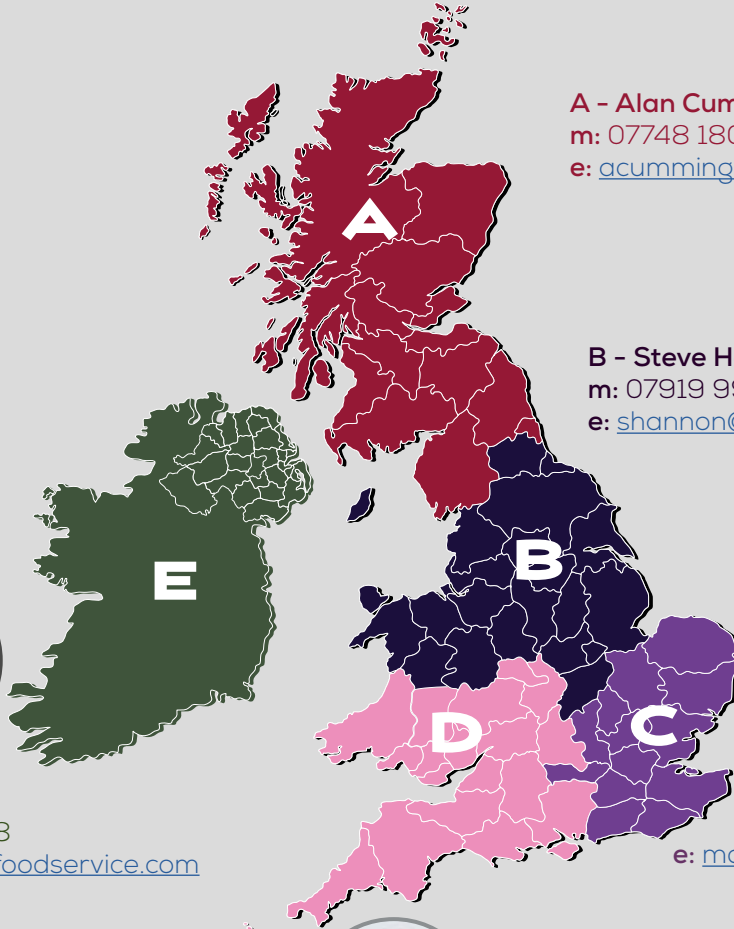


Catering for All

January
2026



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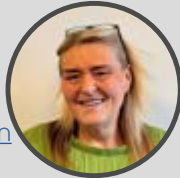


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Option 2 - Warranty

Option 3 - Spares

Option 4 - Technical Support

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With our headquarters located in Stirling, at the foot of the Ochil Hills in the shadows of the Wallace Monument we understand more than most how important our environment is.

We don't just manufacture energy-efficient, carbon-footprint reducing equipment. We're also committed to sustainability within our own operation, with a plan to achieve Net Zero for emissions Scopes 1, 2 and 3 by 2045.



Talk to us today to see how we can help in your journey towards Net Zero!

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Dominator Plus Induction

Instantly makes your kitchen greener! Energy efficient, controllable, easy to use, cleans in seconds, a chef's dream!

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One Series Induction

All induction - Same benefits as standard induction, just lower powered, lower duty & lower price (but same great build quality!) Perfect for caterers with limited demand.

17

Dominator Plus 800 Series

Medium duty, comprehensive product range - create your perfect cookline without compromise (Infinity fryer also included in this section on page 39)

21

F900 Series

Medium-heavy duty, stylish design, seamlessly joins together - perfect for front of house kitchens.

45

Convection Ovens

Countertop or free standing, adds efficiency, capacity and versatility to your kitchen.

60

Cook and Hold Ovens

Double or single chamber models, adds capacity and versatility while also freeing up other equipment

65

Chieftain Heavy Duty

Ideal for high production, always-on kitchens. Range includes heated trolleys and serveries.

68

Groen Bulk Cooking

Choose Groen for your high volume needs - braising pans, steam kettles & boiling pans

76

Vario-Therm Healthcare Range

Bulk meal delivery trolleys, serveries, ScanHeat microwave and regen ovens - perfect for healthcare & education sectors

80



INDUCTION FOR EVERY KITCHEN!

From the busiest of production kitchens to a village coffee shop, we've got the perfect induction for every operator.

SOLID TOP

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F900 &
DOMINATORPLUS

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STANDARD

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F900 &
DOMINATORPLUS

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ONEseries

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ELECTRIC CHARGRILLS



All the great branding, taste and flavour you want from a chargrill, just much more energy-efficient



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90%

**FASTER HEAT
UP THAN
GAS - SWITCH
OFF DURING
QUIETER
TIMES**

**EASY
CLEAN**

**CLEAN SETTING
CARBONISES
DEBRIS THEN
SIMPLY
BRUSHES OFF**

**USER
FRIENDLY**

**EASILY & QUICKLY
ADJUST GRILLING
TEMPERATURE
VIA RESPONSIVE
CONTROLS**

F900 & DOMINATORPLUS****



DOMINATOR **PLUS** HIGH PERFORMANCE FRYERS

Our 400 Series fryers have moved into the Dominator Plus portfolio - new profile, new model numbers but same great performance!



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**DIFFERENT
MODELS TO
CHOOSE FROM
ELECTRIC & GAS,
SINGLE & TWIN
PAN, WITH OR
WITHOUT
ANGEL FRYER**

**INBUILT
FILTRATION
SIGNIFICANTLY
EXTENDS OIL
LIFE AND CAN
BE CARRIED OUT
DURING
SERVICE**

**FALCON
ANGEL
FRYER
PROTECTS YOUR
KITCHEN FROM
FLARE UPS &
FIRES**



FALCON ANGEL FRYER[®]

The Falcon Angel Fryer is a unique integrated fryer safety system that removes the risk to kitchen staff, customers and the general public, while also stopping any direct damage to equipment, premises and surrounding facilities.

Insufficient oil in a pan is one of the most common causes of fryer fires & flare-ups:

- *Try to switch on fryer with no oil in the pan - Falcon Angel Fryer deactivates the fryer!*
- *Try to drain the oil while elements / burners are still on - Falcon Angel Fryer deactivates the fryer!*
- *Try to fry food with not enough oil in the pan - Falcon Angel Fryer deactivates the fryer!*

All done automatically with no reliance on the operator!



Fire Prevention is Much Better than Fire Suppression!



No danger to staff
or premises



No fryer or kitchen
downtime



No mess to clear
up



No costly repairs or
replacements

Verified, Tested
& Approved by



The Safest Fryers On the Market!

For more information and the models available please visit
www.FalconFoodservice.com/FalconAngelFryer



DOMINATOR **PLUS** CERAMIC GLASS TOPS



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24**



**WARNING LIGHT
ON HOB TO
ALERT USERS
WHEN SURFACE
IS HOT**



**FAST HEATING
CIRCULAR
ELEMENTS
BELOW 230MM
SQUARE
MARKED
ZONES**



Falcon induction products are designed with professional kitchens in mind. Commercial components deliver a lifespan of 30,000 hours and ensure units are suitable for a busy cooking environment.

Induction delivers many significant efficiency and operational benefits to any catering operation. In-built pan detection ensures minimal wasted energy. Chefs will love the precise

temperature control, instant heat and rapid heat up. No need for scrubbing at the end of service either. The 6mm toughened glass hobs simply wipe clean. Safety is another consideration, with no naked flames reducing the risk of burns. Pot handles don't even get hot! Induction contributes to a cooler working environment, with minimal heat being emitted into the kitchen.

Dominator Plus induction products are headlined by the unique solid top which provides chefs with usability of a gas solid top coupled with all the benefits of induction. Other products include 4 zone oven ranges and 2 or 4 zone boiling tops.

Dominator Plus Induction



SOLID TOP INDUCTION

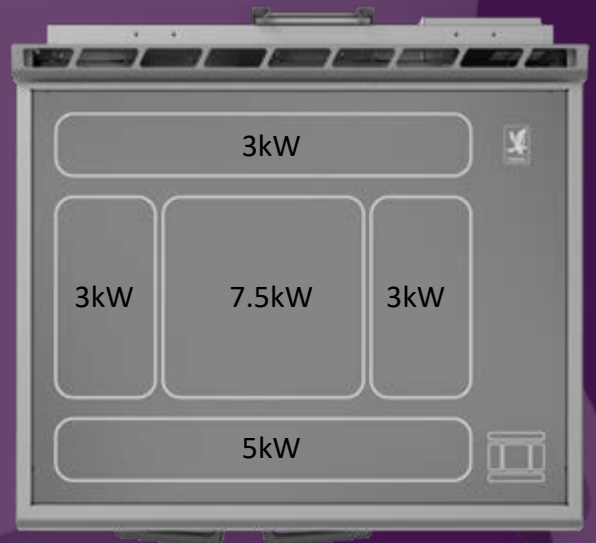


Gas Solid Top Usability With All The Benefits Of Induction

- Highest temperature in the centre of the hob, cooler towards the edges
- Multi-pot cooking - the more pots the better the performance!
- Instant heat
- No wasted energy
- Cooler kitchen
- Easy clean
- Safer

Available Models

Model	Description	Brand
E3917i	Solid top range	Dominator Plus
E3907i	Countertop solid top	Dominator Plus
i9097	Countertop solid top	F900



E3913i Four Zone Induction Top Oven Range

£14815



Dimensions
900mm (w) x 820mm (d) x 890mm (h)

Total electrical rating
20kW

Electrical supply voltage
400V 3N~

Electrical supply
32A three phase

Weight
140kg

Phase loading
L1: 29A, L2: 29A, L3: 29A

4 x 3.5kW cooking zone model
In-built pan detection - no wasted energy
Low heat emission
Instant heat & precise temperature control
6mm toughened glass hob plate from which spillages simply wipe clean
1/1 GN compatible fan-assisted oven
Oven temperature range: 100 - 250°C
Five shelf positions, two shelves supplied

Note - the splashguard and plateshelf CANNOT be fitted to this model

E3914i Four Zone Induction Top Oven Range

£14815



Dimensions
900mm (w) x 820mm (d) x 890mm (h)

Total electrical rating
26kW

Electrical supply voltage
400V 3N~

Electrical supply
63A three phase

Weight
140kg

Phase loading
L1: 38A, L2: 38A, L3: 38A

4 x 5kW cooking zone model
In-built pan detection - no wasted energy
Low heat emission
Instant heat & precise temperature control
6mm toughened glass hob plate from which spillages simply wipe clean
1/1 GN compatible fan-assisted oven
Oven temperature range: 100 - 250°C
Five shelf positions, two shelves supplied

Note - the splashguard and plateshelf CANNOT be fitted to this model

E3917i Solid Top Induction Oven Range

£23740



Dimensions
900mm (w) x 856mm (d) x 890mm (h)

Total electrical rating
27.5kW

Electrical supply voltage
400V 3N~

Electrical supply
63A three phase

Weight
140kg

Phase loading
L1: 39.9A, L2: 39.9A, L3: 39.9A

5 x induction zones - 7.5kW central zone, 3kW zones right, left and rear with 5kW zone to front
In-built pan detection - no wasted energy
Low heat emission
Instant heat & precise temperature control
6mm toughened glass hob plate from which spillages simply wipe clean
Ideal for multi-pot cooking - the more pots the better!
1/1 GN compatible fan-assisted oven
Oven temperature range: 100 - 250°C
Five shelf positions, two shelves supplied

Note - the splashguard and plateshelf CANNOT be fitted to this model

Induction Range Accessories	
Oven shelf (additional)	£170
Suiting kit (1 kit required per 2 units)	£100
Fixed installation kit	£80
Adjustable castors	£225



E3902i Two Zone Induction Boiling Top

£6490



Dimensions
400mm (w) x 820mm (d) x 455mm (h)

Total electrical rating
10kW

Electrical supply voltage
400V 3~

Electrical supply
32A three phase

Weight
42kg

Phase loading
L1: 15.3A, L2: 15.3A, L3: 15.3A

2 x 5kW induction zones

In-built pan detection - no wasted energy

Low heat emission

Instant heat & precise temperature control

6mm toughened glass hob plate from which spillages simply wipe clean

E3903i Four Zone Induction Boiling Top

£12655



Dimensions
900mm (w) x 820mm (d) x 455mm (h)

Total electrical rating
14kW

Electrical supply voltage
400V 3~

Electrical supply
32A three phase

Weight
92kg

Phase loading
L1: 20.4A, L2: 20.4A, L3: 20.4A

4 x 3.5kW induction zones

In-built pan detection - no wasted energy

Low heat emission

Instant heat & precise temperature control

6mm toughened glass hob plate from which spillages simply wipe clean

E3904i Four Zone Induction Boiling Top

£12655



Dimensions
900mm (w) x 820mm (d) x 455mm (h)

Total electrical rating
20kW

Electrical supply voltage
400V 3~

Electrical supply
32A three phase

Weight
92kg

Phase loading
L1: 29A, L2: 29A, L3: 29A

4 x 5kW induction zones

In-built pan detection - no wasted energy

Low heat emission

Instant heat & precise temperature control

6mm toughened glass hob plate from which spillages simply wipe clean



E3907i Solid Top Induction Boiling Top

£18170



Dimensions

900mm (w) x 840mm (d) x 455mm (h)

Total electrical rating

21.5kW

Electrical supply voltage

400V 3N~

Electrical supply

32A three phase

Weight

92kg

Phase loading

L1: 31.2A, L2: 31.2A, L3: 31.2A

5 x induction zones - 7.5kW central zone, 3kW zones right, left and rear with 5kW zone to front

In-built pan detection - no wasted energy

Low heat emission

Instant heat & precise temperature control

6mm toughened glass hob plate from which spillages simply wipe clean

Ideal for multi-pot cooking - the more pots the better!

Induction Accessories	
400mm fixed stand	£665
900mm fixed stand	£785
Suiting kit (1 kit required per 2 units)	£100
Fixed installation kit	£80
Adjustable castors	£225



A GUIDE TO FALCON INDUCTION

Why Buy Induction?

- *Saves Energy* • *Saves Money* • *Saves Time* • *Safer for Staff*

Falcon's Professional Induction (Dom Plus & F900)

- Built to last - 30,000 hours
- Direct replacement for commercial gas / electric
- Shouldn't be compared with domestic products
- Delivers full power for entire life cycle

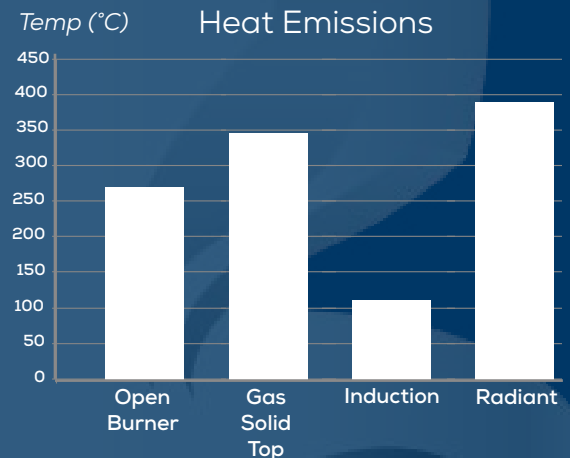


Falcon Induction is Fast

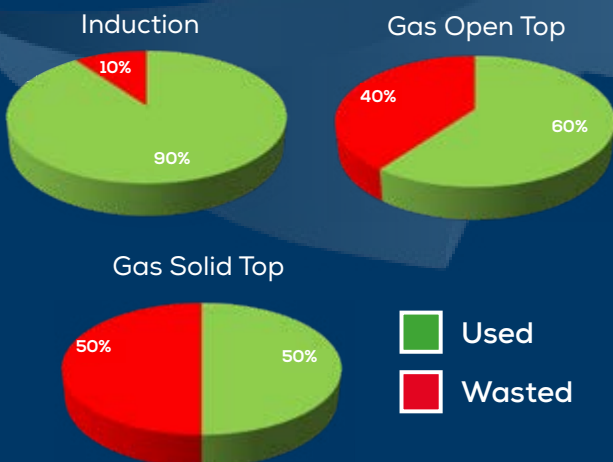
Time taken (minutes) to boil 1 litre of room temperature (20°C) water.

Type	Power	Pot Size 180mm	Pot Size 230mm	Pot Size 250mm
Induction	7.5kW	3.49	2.29	2.17
Induction	5kW	2.17	1.23	1.49
Induction	3.5kW	2.39	2.18	2.31
Induction	1.85kW	4.43	4.00	5.00
Induction	1.5kW	4.44	4.16	5.18
Gas Burner	5.3kW	16.09	7.42	7.07
Electric Hotplate	1.75kW	6.26	8.28	7.59
Ceramic Top	2.3kW	5.32	8.28	5.50

It's not just hot air!



Energy Efficiency



Benefits for Chef

- **Speed** – heat directly to pan for faster heat up time
- **Safer** – low cooking surface temperature, no naked flames
- **Control** – from simmering to boiling is almost instant
- **Versatile/Volume** – multiple pot cooking as heat zones can be shared
- **Easy Clean** – no scrubbing at end of service, simply wipe clean



One Series Induction

Our One Series induction products have been developed especially for those caterers who don't need or just don't have the power available in their kitchen to install a standard Falcon induction appliance.

Retaining the build quality and reliability you have come to expect from Falcon, One

Series induction has been designed for those kitchens that don't need the high power and performance found in standard induction models, such as small care homes, coffee shops and cafés.

There are currently 5 different models to choose from, with 6 and 4 zone

oven ranges and countertop versions available to suit your operation.

With features such as heat zone boost function and digital display the One Series is the perfect companion in your kitchen.



E161i Six Zone Induction Top Oven Range (single phase)

£8150



Dimensions
900mm (w) x 860mm (d) x 890mm (h)

Total electrical rating
13kW

Electrical supply voltage
230V 1N~

Electrical supply
2 x 32A

Weight
116kg

Phase loading
Feed 1 - L: 30.4A Feed 2 - L:26.1A

6 x 1.5kW cooking zones with 3kW boost function

In-built pan detection - no wasted energy

Low heat emission

Instant heat & precise temperature control

6mm toughened glass hob plate from which spillages simply wipe clean

2/1 GN compatible 4kW fan-assisted oven

Oven temperature range: 100 - 250°C

Five shelf positions, two shelves supplied

10,000 hours lifespan

E163i Six Zone Induction Top Oven Range

£8150



Dimensions
900mm (w) x 860mm (d) x 890mm (h)

Total electrical rating
18kW

Electrical supply voltage
400V 3N~

Electrical supply
32A

Weight
116kg

Phase loading
L1: 30A, L2: 30A, L3: 16.1A

6 x 1.85kW cooking zones with 3kW boost function

In-built pan detection - no wasted energy

Low heat emission

Instant heat & precise temperature control

6mm toughened glass hob plate from which spillages simply wipe clean

2/1 GN compatible 6.4kW fan-assisted oven

Oven temperature range: 100 - 250°C

Five shelf positions, two shelves supplied

10,000 hours lifespan

E143i Four Zone Induction Range

£6165



Dimensions
600mm (w) x 890mm (d) x 900mm (h)

Total electrical rating: 18kW

Electrical supply voltage
400V 3N~

Electrical supply: 16A 3ph N

Weight: 72kg

Phase loading
L1: 13.9A, L2: 13.9A, L3: 16A

4 x 1.85kW cooking zones with 3kW boost function

In-built pan detection - no wasted energy

Low heat emission

Instant heat & precise temperature control

6mm toughened glass hob plate from which spillages simply wipe clean

1/1 GN compatible 3.2kW fan-assisted oven

Oven temperature range: 100 - 250°C

Five shelf positions, two shelves supplied

Oven door can be supplied either HR or LH hinge

10,000 hours lifespan





E1603i Six Zone Induction Boiling Top

£6165



Dimensions

900mm (w) x 780mm (d) x 450mm (h)

Total electrical rating

11.1kW

Electrical supply voltage

400V 3N~

Electrical supply

16A 3ph N

Weight

46kg

Phase loading

L1: 13.2A, L2: 13.2A, L3: 13.2A

6 x 1.85kW cooking zones with 3kW boost function

In-built pan detection - no wasted energy

Low heat emission

Instant heat & precise temperature control

6mm toughened glass hob plate from which spillages simply wipe clean

10,000 hours lifespan

E1403i Four Zone Induction Boiling Top

£4220



Dimensions

600mm (w) x 785mm (d) x 450mm (h)

Total electrical rating

6.8kW

Electrical supply voltage

400V 3N~

Electrical supply

16A 3ph N

Weight

34kg

Phase loading

L1: 13.2A, L2: 13.2A, L3: 0A

4 x 1.85kW cooking zones with 3kW boost function

In-built pan detection - no wasted energy

Low heat emission

Instant heat & precise temperature control

6mm toughened glass hob plate from which spillages simply wipe clean

10,000 hours lifespan

One Series Accessories	
Oven shelf (additional)	£170
600mm fixed stand	£750
900mm fixed stand	£785
Adjustable castors	£225





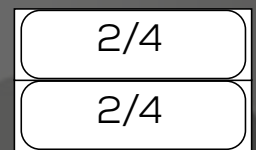
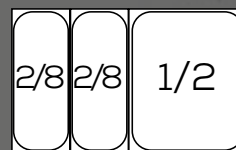
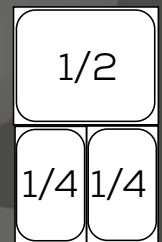
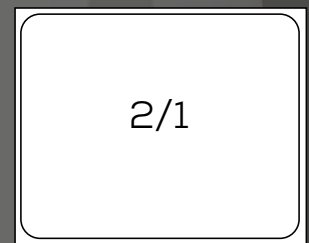
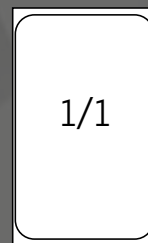
A GUIDE TO GASTRONORM SIZING

Gastronorm sizes are given as a fraction with a full size container code being '1/1 GN'. Sizing can be indicated with and without the 'GN'.

The sizing system represents the container length and width, depth is usually shown as a metric measurement, e.g. millimetres. Each container can have a different depth that will therefore vary individual capacities.

Here is a list of gastronorm container sizes along with the metric dimension:

- 1/9 GN: 108 x 176 mm
- 1/6 GN: 176 x 162 mm
- 1/4 GN: 265 x 162 mm (quarter size)
- 1/3 GN: 325 x 176 mm
- 1/2 GN: 325 x 265 mm (half size)
- 2/3 GN: 354 x 325 mm
- 1/1 GN: 530 x 325 mm (full size)
- 2/1 GN: 650 x 530 mm (double size)



Gastronorm containers can be interchangeable due to the fractional sizing system. For example, if a serving counter has a 1/1 GN capacity, it's possible to use combinations of containers such as 2 x 1/2 GN or one 2/3 GN and a 1/3 GN.



Our Dominator Plus 800 Series is the UK foodservice professional's product of choice.

Robust construction, coupled with reliable, proven components means Dominator Plus delivers outstanding performance, day in, day out.

Many of the products in the series are industry

leading with the main headliners, aside from the induction that's listed previously, being our energy-efficient electric chargrills and the brand new E3196 ceramic glass top oven range. Our 400 Series fryers have now been incorporated into Dominator Plus, adding a whole new range of high performance fryers

that can be added to the cookline.

Dominator Plus is more than these products however. A comprehensive product range encompassing over 90 different models in various widths and configurations ensures you are able to create your ideal cookline without compromise.

Dominator Plus 800 Series



E3101 Three Hotplate Oven Range

£6670



Dimensions
900mm (w) x 845mm (d) x 890mm (h)

Total electrical rating: 14.1kW

Electrical supply voltage: 400V 3N~

Electrical supply: 32A three phase

Weight: 154kg

Phase loading
L1: 14A, L2: 28A, L3: 22A

Three cast iron hotplates
Full width, removable drip tray
2/1 GN compatible oven
Oven temperature range: 100 - 250°C
Five shelf positions, two shelves supplied

E3101 Four Hotplate Oven Range

£6670



Dimensions
900mm (w) x 845mm (d) x 890mm (h)

Total electrical rating: 15.4kW

Electrical supply voltage: 400V 3N~

Electrical supply: 32A three phase

Weight: 155kg

Phase loading
L1: 22A, L2: 22A, L3: 22A

Two cast iron rectangular and two circular fast-heating hotplates
Full width, removable drip tray
2/1 GN compatible oven
Oven temperature range: 100 - 250°C
Five shelf positions, two shelves supplied

E3101P Six Hotplate Oven Range

£6670



Dimensions
900mm (w) x 845mm (d) x 890mm (h)

Total electrical rating: 17kW

Electrical supply voltage: 400V 3N~

Electrical supply: 32A three phase

Weight: 157kg

Phase loading
L1: 24A, L2: 24A, L3: 22A

Pressed hob with six fast-heating circular hotplates
Full width, removable drip tray
2/1 GN compatible oven
Oven temperature range: 100 - 250°C
Five shelf positions, two shelves supplied

E3161 Three Hotplate Oven Range

£6460



Dimensions
600mm (w) x 845mm (d) x 890mm (h)

Total electrical rating: 11.5kW

Electrical supply voltage: 400V 3N~

Electrical supply: 32A three phase

Weight: 144kg

Phase loading
L1: 16A, L2: 14A, L3: 20A

One cast iron rectangular and two circular fast-heating hotplates
Full width, removable drip tray
1/1 GN compatible oven
Oven temperature range: 100 - 250°C
Five shelf positions, two shelves supplied





E3101 OTC Three Hotplate Fan-Assisted Oven Range

£8190



Dimensions
900mm (w) x 845mm (d) x 890mm (h)

Total electrical rating: 16kW

Electrical supply voltage: 400V 3N~

Electrical supply: 32A three phase

Weight: 157kg

Phase loading
L1: 28A, L2: 14A, L3: 28.3A

Three cast iron rectangular hotplates
Full width, removable drip tray
2/1 GN compatible fan-assisted oven
Oven temperature range: 100 - 250°C
Five shelf positions, two shelves supplied
Glass panelled doors and internal light to easily monitor cooking progress

E3101 OTC Four Hotplate Fan-Assisted Oven Range

£8190



Dimensions
900mm (w) x 845mm (d) x 890mm (h)

Total electrical rating: 16.8kW

Electrical supply voltage: 400V 3N~

Electrical supply: 32A three phase

Weight: 159kg

Phase loading
L1: 22.7A, L2: 22.7A, L3: 28.3A

Two cast iron rectangular and two circular fast-heating hotplates
Full width, removable drip tray
2/1 GN compatible fan-assisted oven
Oven temperature range: 100 - 250°C
Five shelf positions, two shelves supplied
Glass panelled doors and internal light to easily monitor cooking progress

E3101P OTC Six Hotplate Fan-Assisted Oven Range

£8190



Dimensions
900mm (w) x 845mm (d) x 890mm (h)

Total electrical rating: 18.4kW

Electrical supply voltage: 400V 3N~

Electrical supply: 32A three phase

Weight: 160kg

Phase loading
L1: 24A, L2: 24A, L3: 28.3A

Pressed hob with six fast-heating circular hotplates
Full width, removable drip tray
2/1 GN compatible fan-assisted oven
Oven temperature range: 100 - 250°C
Five shelf positions, two shelves supplied

Range Accessories	
High flue (600mm) wide	£180
High flue (900mm) wide	£250
Splashplate and plateshelf (600mm) wide	£520
Splashplate and plateshelf (900mm) wide	£655
Oven shelf (additional)	£170
Adjustable castors	£225
Suiting kit (1 kit required per 2 units)	£100
Fixed installation kit	£80





E3196 Ceramic Glass Top Oven Range

£5950



Dimensions
900mm (w) x 920mm (d) x 890mm (h)

Total electrical rating: 20.2kW

Electrical supply voltage
400V 3N~

Electrical supply: 32A three phase

Weight: 115kg

Phase loading
L1: 28A, L2: 30A, L3: 30A

Easy clean ceramic glass top with 6 x 2.3kW elements

Visual display on glass alerts user when surface is hot

Adds flexibility as elements can be used for multipot cooking or larger pots can straddle multiple elements

2/1 GN compatible fan-assisted oven

Oven temperature range: 100 - 250°C

Five shelf positions, two shelves supplied

Glass panelled doors and internal light to easily monitor cooking progress

E3164 Ceramic Glass Top Oven Range

£5100



Dimensions
600mm (w) x 920mm (d) x 890mm (h)

Total electrical rating: 12.4kW

Electrical supply voltage
400V 3N~

Electrical supply: 32A three phase

Weight: 85kg

Phase loading
L1: 14A, L2: 20A, L3: 20A

Easy clean ceramic glass top with 4 x 2.3kW elements

Visual display on glass alerts user when surface is hot

Adds flexibility as elements can be used for multipot cooking or larger pots can straddle multiple elements

1/1 GN compatible fan-assisted oven

Oven temperature range: 100 - 250°C

Five shelf positions, two shelves supplied

Glass panelled door and internal light to easily monitor cooking progress

E3096 Ceramic Glass Top Boiling Top

£3955



Dimensions
900mm (w) x 920mm (d) x 455mm (h)

Total electrical rating: 13.8kW

Electrical supply voltage
400V 3N~

Electrical supply: 32A three phase

Weight: 53kg

Phase loading
L1: 20A, L2: 20A, L3: 20A

Easy clean ceramic glass top with 6 x 2.3kW elements

Visual display on glass alerts user when surface is hot

Adds flexibility as elements can be used for multipot cooking or larger pots can straddle multiple elements

E3064 Ceramic Glass Top Boiling Top

£3105



Dimensions
600mm (w) x 920mm (d) x 455mm (h)

Total electrical rating: 9.2kW

Electrical supply voltage
400V 3N~

Electrical supply: 32A three phase

Weight: 34kg

Phase loading
L1: 20A, L2: 10A, L3: 10A

Easy clean ceramic glass top with 4 x 2.3kW elements

Visual display on glass alerts user when surface is hot

Adds flexibility as elements can be used for multipot cooking or larger pots can straddle multiple elements



E3121 Three Hotplate Boiling Top

£5210



Dimensions
900mm (w) x 770mm (d) x 455mm (h)

Total electrical rating
9.6kW

Electrical supply voltage
400V 3N~

Electrical supply
32A three phase

Weight
70kg

Phase loading
L1: 14A, L2: 14A, L3: 14A

Three cast iron rectangular hotplates
Full width, removable drip tray

Boiling Top Accessories	
400mm fixed stand	£665
600mm fixed stand	£750
900mm fixed stand	£785
Adjustable castors	£225

E3625 Electric Chargrill

£4180



Dimensions
600mm (w) x 785mm (d) x 455mm (h)

Cooking area: 450mm (w) x 590mm (d)

Total electrical rating: 8.4kW

Electrical supply voltage: 400V 3N~

Electrical supply: 32A three phase

Weight: 47kg

Phase loading
L1: 11A, L2: 15A, L3: 11A

Removable grease container requires no water

Fast heat-up

Magnetic sidescreens & upward swivel elements for ease of cleaning

IPX5 rated

E3925 Electric Chargrill

£5775



Dimensions
900mm (w) x 785mm (d) x 455mm (h)

Cooking area: 730mm (w) x 590mm (d)

Total electrical rating: 13.44kW

Electrical supply voltage: 400V 3N~

Electrical supply: 32A three phase

Weight: 62kg

Phase loading
L1: 15A, L2: 22A, L3: 22A

Removable grease container requires no water

Fast heat-up

Two independently-controlled elements
Magnetic sidescreens & upward swivel elements for ease of cleaning

IPX5 rated

Electric Chargrill Accessories	
Condiment tray	£225
Easy-clean lining sheet (600mm)	£60
Easy-clean lining sheet (900mm)	£100
High capacity grease collection system	£370
600mm fixed stand	£750
900mm fixed stand	£785
Adjustable castors	£225



E3830 Single Pan, Single Basket Fryer

£4605



Dimensions
300mm (w) x 770mm (d) x 890mm (h)

Total electrical rating: 10kW

Electrical supply voltage
400V 2N~

Electrical supply: 32A three phase

Weight: 45kg

Phase loading
L1: 21.7A, L2: 21.7A

Oil capacity: 20 litres

Chip output
24kg per hour (pre-blanchd, chilled, 14mm size)

Stainless steel hob with mild steel pan

Basket size:
190mm (w) x 285mm (d) x 135mm (h)

Pan lid supplied

E3840 Single Pan, Twin Basket Fryer

£5730



Dimensions
400mm (w) x 770mm (d) x 890mm (h)

Total electrical rating: 20kW

Electrical supply voltage
400V 3N~

Electrical supply
32A three phase

Weight: 66kg

Phase loading
L1: 29A, L2: 29A, L3: 29A

Oil capacity: 20 litres

Chip output
58kg per hour (pre-blanchd, chilled, 14mm size)

Stainless steel hob with mild steel pan

Basket size:
145mm (w) x 335mm (d) x 145mm (h)

Pan lid supplied

E3840F Single Pan, Twin Basket Fryer with Filtration

£7620



Dimensions
400mm (w) x 770mm (d) x 890mm (h)

Total electrical rating: 20kW

Electrical supply voltage
400V 3N~

Electrical supply: 32A three phase

Weight: 77kg

Phase loading
L1: 29A, L2: 29A, L3: 29A

Oil capacity: 20 litres

Chip output: 58kg per hour (pre-blanchd, chilled, 14mm size)

Automatic, integrated 2-stage filtration increases oil quality and longevity

Manual controls

3 stage switch on ensures operator checks oil levels before powering unit on

Stainless steel hob with mild steel pan

Basket size:
145mm (w) x 335mm (d) x 145mm (h)

Pan lid supplied

E3840FX Twin Basket Fryer with Filtration & Oil Level Sensor

£9015



Dimensions
400mm (w) x 770mm (d) x 890mm (h)

Total electrical rating: 20kW

Electrical supply voltage: 400V 3N~

Electrical supply: 32A three phase

Weight: 77kg

Phase loading
L1: 29A, L2: 29A, L3: 29A

Oil capacity: 20 litres

Chip output: 58kg per hour (pre-blanchd, chilled, 14mm size)

Falcon Angel Fryer™ safety system prevents fires & flare ups

Automatic, integrated 2-stage filtration increases oil quality and longevity

Manual controls

3 stage switch on ensures operator checks oil levels before powering unit on

Stainless steel hob with mild steel pan

Basket size:
145mm (w) x 335mm (d) x 145mm (h)

Pan lid supplied



Falcon Angel Fryer UK Patent Serial No. GB2584184

Units are supplied upon adjustable legs as standard unless otherwise stated.
For installation requirements and full technical information, please refer to unit specification sheets.





E3845 Twin Pan Fryer

£8255



Dimensions
400mm (w) x 770mm (d) x 890mm (h)

Total electrical rating: 20kW

Electrical supply voltage: 400V 3N~

Electrical supply: 32A three phase

Weight: 83kg

Phase loading
L1: 29A, L2: 29A, L3: 29A

Oil capacity: 2 x 10 litres

Chip output: 2 x 25kg per hour (pre-blanching, chilled, 14mm size)

Manual controls

3 stage switch on ensures operator checks oil levels before powering unit on

Stainless steel hob with mild steel pans

Basket size:
145mm (w) x 335mm (d) x 145mm (h)

Pan lid supplied

E3845F Twin Pan Fryer with Filtration

£10145



Dimensions
400mm (w) x 770mm (d) x 890mm (h)

Total electrical rating: 20kW

Electrical supply voltage: 400V 3N~

Electrical supply: 32A three phase

Weight: 94kg

Phase loading
L1: 29A, L2: 29A, L3: 29A

Oil capacity: 2 x 10 litres

Chip output: 2 x 25kg per hour (pre-blanching, chilled, 14mm size)

Manual controls

Automatic, integrated 2-stage filtration increases oil quality and longevity

3 stage switch on ensures operator checks oil levels before powering unit on

Stainless steel hob with mild steel pans

Basket size:
145mm (w) x 335mm (d) x 145mm (h)

Pan lid supplied

E3845FX Twin Pan Fryer with Filtration & Oil Level Sensor

£12925



Dimensions
400mm (w) x 770mm (d) x 890mm (h)

Total electrical rating: 20kW

Electrical supply voltage: 400V 3N~

Electrical supply: 32A three phase

Weight: 94kg

Phase loading
L1: 29A, L2: 29A, L3: 29A

Oil capacity: 2 x 10 litres

Chip output: 2 x 25kg per hour (pre-blanching, chilled, 14mm size)

Falcon Angel Fryer™ safety system in each pan prevents fires & flare ups

Manual controls

Automatic, integrated 2-stage filtration increases oil quality and longevity

3 stage switch on ensures operator checks oil levels before powering unit on

Stainless steel hob with mild steel pans

Basket size:
145mm (w) x 335mm (d) x 145mm (h)

Pan lid supplied

E3845F2X Twin Pan Fryer with Twin Filtration and Oil level Sensor

£14815



Dimensions
400mm (w) x 770mm (d) x 890mm (h)

Total electrical rating: 20kW

Electrical supply voltage: 400V 3N~

Electrical supply: 32A three phase

Weight: 96kg

Phase loading
L1: 29A, L2: 29A, L3: 29A

Oil capacity: 2 x 10 litres

Chip output: 2 x 25kg per hour (pre-blanching, chilled, 14mm size)

Falcon Angel Fryer™ safety system in each pan prevents fires & flare ups

Manual controls

Automatic, integrated 2-stage filtration increases oil quality and longevity per pan

3 stage switch on ensures operator checks oil levels before powering unit on

Stainless steel hob with mild steel pans

Basket size:
190mm (w) x 285mm (d) x 135mm (h)

Pan lid supplied





E3860 Single Pan, Twin Basket Fryer

£6305



Dimensions
600mm (w) x 770mm (d) x 890mm (h)

Total electrical rating
18.25kW

Electrical supply voltage
400V 3N~

Electrical supply
63A three phase

Weight
73kg

Phase loading
L1: 31.7A, L2: 15.85A, L3: 31.7A

Oil capacity
40 litres

Chip output
48kg per hour (pre-blanching, chilled, 14mm size)

Stainless steel hob with mild steel pan

Basket size:
190mm (w) x 285mm (d) x 135mm (h)

Pan lid supplied

E3860F Single Pan, Twin Basket Fryer with Filtration

£8185



Dimensions
600mm (w) x 770mm (d) x 900mm (h)

Total electrical rating
18.3kW

Electrical supply voltage
400V 3N~

Electrical supply
63A three phase

Weight
95kg

Phase loading
L1: 31.7A, L2: 15.85A, L3: 31.7A

Oil capacity
40 litres

Chip output
48kg per hour (pre-blanching, chilled, 14mm size)

Automatic, integrated 2-stage filtration increases oil quality and longevity

Stainless steel hob with mild steel pan

Drain bucket, strainer and filter supplied as standard

Basket size:
190mm (w) x 285mm (d) x 135mm (h)

Pan lid supplied

Supplied on castors

E3865 Twin Pan, Twin Basket Fryer

£6535



Dimensions
600mm (w) x 770mm (d) x 890mm (h)

Total electrical rating
20kW

Electrical supply voltage
400V 3N~

Electrical supply
63A three phase

Weight
80kg

Phase loading
L1: 21.74A, L2: 43.48A, L3: 21.74A

Oil capacity
2 x 20 litres

Chip output
2 x 24kg per hour (pre-blanching, chilled, 14mm size)

Stainless steel hob with mild steel pans

Basket size:
190mm (w) x 285mm (d) x 135mm (h)

Pan lid supplied

Fryer Accessories	
Pair of stainless steel side screens for E3830 / E3840 / E3845	£695
Stainless steel side screens for E3860 / E3865	£815
Suiting kit (1 kit required per 2 units)	£100
Fixed installation kit	£80
Adjustable castors	£225

Falcon Angel Fryer UK Patent Serial No. GB2584184

Units are supplied upon adjustable legs as standard unless otherwise stated.
For installation requirements and full technical information, please refer to unit specification sheets.



E3865F Twin Pan, Twin Basket Fryer with Filtration

£10480



Dimensions
600mm (w) x 770mm (d) x 900mm (h)

Total electrical rating: 20kW

Electrical supply voltage: 400V 3N~

Electrical supply voltage
63A three phase

Weight: 112kg

Phase loading
L1: 21.74A, L2: 43.48A, L3: 21.74A

Oil capacity: 2 x 20 litres

Chip output
2 x 24kg per hour (pre-blanching, chilled, 14mm size)

Automatic, integrated 2-stage filtration increases oil quality and longevity

Stainless steel hob with mild steel pans

Drain bucket, strainer, filter and pan lid supplied as standard

Basket size:
190mm (w) x 285mm (d) x 135mm (h)

Supplied on castors

E3405 Electric Chip Scuttle

£2020



Dimensions
400mm (w) x 770mm (d) x 455mm (h)

Total electrical rating: 1kW

Electrical supply voltage: 230V~

Electrical supply: 13A single phase

Weight: 21kg

Phase loading: L1: 4.4A

Accommodates a single 1/1gn container up to 150mm deep

Supplied with cable and 13A plug

Chip Scuttle Accessories	
400mm fixed stand	£665
Adjustable castors	£225

E3512 Grill

£3910



Dimensions
730mm (w) x 560mm (d) x 500mm (h)

Brander Dimensions
450mm (w) x 410mm (d)

Total electrical rating: 5.2kW

Electrical supply voltage: 230V~

Electrical supply: 32A single phase

Weight: 57kg

Phase loading: L1: 22.5A

Single element controlled by energy regulator

Five position shelf runners

Supplied with brander and grid shelf

E3532 Grill

£2670



Dimensions
785mm (w) x 360mm (d) x 325mm (h)

Brander Dimensions
540mm (w) x 275mm (d)

Total electrical rating: 3.9kW

Electrical supply voltage: 230V~

Electrical supply: 20A single phase

Weight: 31kg

Phase loading: L1: 16.7A

Single element controlled by energy regulator

Five position shelf runners

Supplied with brander and grid shelf

Oil collection tray mounted on grid shelf

Grill Optional Extras	
Brander (additional)	£320
Brander Carrier (additional)	£280
Floor stand	£780
Wall bracket	£225
Bench legs (300mm high)	£665





E3441 Electric Griddle

£2545



Dimensions
400mm (w) x 770mm (d) x 455mm (h)

Cooking area
395mm (w) x 485mm (d)

Total electrical rating
3.44kW

Electrical supply voltage
230V~

Electrical supply
16A single phase

Weight
59kg

Phase loading
L1: 14.97A

Polished steel plate provides even heat distribution

Temperature range: 80 - 290°C

E3441R Ribbed Electric Griddle

£2855



Dimensions
400mm (w) x 770mm (d) x 455mm (h)

Cooking area
395mm (w) x 485mm (d)

Total electrical rating
3.45kW

Electrical supply voltage
230V~

Electrical supply
16A single phase

Weight
59kg

Phase loading
L1: 15A

Polished ribbed steel plate provides even heat distribution

Temperature range: 80 - 290°C

E3481 Electric Griddle

£3375



Dimensions
800mm (w) x 770mm (d) x 455mm (h)

Cooking area
795mm (w) x 485mm (d)

Total electrical rating
6.88kW

Electrical supply voltage
400V 2N~

Electrical supply
32A three phase

Weight
98kg

Phase loading
L1: 14.97A, L2: 14.97A

Polished steel plate provides even heat distribution

Temperature range: 80 - 290°C

E3481R Ribbed Electric Griddle

£3930



Dimensions
800mm (w) x 770mm (d) x 455mm (h)

Cooking area
795mm (w) x 485mm (d)

Total electrical rating
6.88kW

Electrical supply voltage
400V 2N~

Electrical supply
32A three phase

Weight: 98kg

Phase loading
L1: 14.97A, L2: 14.97A

Polished half-ribbed steel plate provides even heat distribution

Temperature range: 80 - 290°C

Griddle Accessories	
400mm fixed stand	£665
800mm fixed stand	£785
Adjustable castors	£225
Suiting kit (1 kit required per 2 units)	£100
Fixed installation kit	£80

Units are supplied upon adjustable legs as standard unless otherwise stated.
For installation requirements and full technical information, please refer to unit specification sheets.



E3800DX Electric Duplex Bratt Pan

£8455



Dimensions
800mm (w) x 770mm (d) x 890mm (h)

Pan Dimensions
720mm (w) x 430mm (d) x 200mm (h)

Total electrical rating: 7.6kW

Electrical supply voltage
400V 3N~

Electrical supply
32A three phase

Weight: 118kg

Phase loading
L1: 11.2A, L2: 11.2A, L3: 11.2A

60 litre duplex steel base provides even heat across pan

Manual tilt via front located handle

Power cuts-off automatically when pan is tilted

Precise temperature control

Integrated water faucet

Bratt Pan Accessories	
Drain Cradle	£310
Steaming Tray	£150
Suiting kit (1 kit required per 2 units)	£100
Fixed installation kit	£80
Adjustable castors	£225

E3741 Flexi Pan

£5055



Dimensions
400mm (w) x 770mm (d) x 890mm (h)

Total electrical rating
7kW (Nett)

Electrical supply voltage
400V 3N~

Electrical supply voltage
32A three phase

Weight
62kg

Phase loading
L1: 10.4A, L2: 10.4A, L3: 10.4A

Multifunctional, can shallow fry, boil, stew, poach, braise & steam

Control panel icons indicate optimum setting for each cooking process

1/1 GN x 200mm deep tray below pan for easy decanting of soups & stews

Temperature range of 60-280°C

Manual fill - no water supply required

Retains heat so food can be kept warm before serving

Flexi Pan Accessories	
Steaming Tray	£145
Lid	£75
Adjustable castors	£225

E3478 Steaming Oven

£6845



Dimensions
600mm (w) x 840mm (d) x 1590mm (h)

Total electrical rating
8.6kW

Electrical supply voltage
400V 3N~

Electrical supply
32A three phase

Weight
103kg

Phase loading
L1: 12.25A, L2: 12.25A, L3: 12.25A

1/1 gn compatible

Six shelves supplied

WRAS approved





E3204 Electric Pasta Cooker

£4520



Dimensions

400mm (w) x 770mm (d) x 890mm (h)

Total electrical rating

8.3kW (Nett)

Electrical supply voltage

400V 3N~ or 230V~

Electrical supply voltage

32A three phase

Weight: 50kg

Phase loading

L1: 12.1A, L2: 12.1A, L3: 12.1A

Stainless steel hob and pan

Water capacity: 25 litres

Integrated manual water fill

Starch draw-off facility

Pasta Cooker Accessories	
Lid	£140
1/6 size basket - 144mm (w) x 164mm (d) x 200mm (h)	£125
1/3 size basket - 297mm (w) x 164mm (d) x 200mm (h)	£175
Adjustable castors	£225

DCL Cabinets



DCL 300

Dimensions

300mm (w) x 770mm (d) x 890mm (h)

Weight: 25kg

DCL 400

Dimensions

400mm (w) x 770mm (d) x 890mm (h)

Weight: 30kg

Generous worktop area

Offers additional storage capacity

DCL 600

Dimensions (Illustrated)

600mm (w) x 770mm (d) x 890mm (h)

Weight: 47kg

DCL 900

Dimensions

900mm (w) x 770mm (d) x 890mm (h)

Weight: 69kg

Shelf can be positioned in one of three heights

DCL 300 Cabinet

£970

DCL 600 Cabinet

£1035

DCL 400 Cabinet

£1015

Cabinet Accessories	
Adjustable castors	£225

Units are supplied upon adjustable legs as standard unless otherwise stated.
For installation requirements and full technical information, please refer to unit specification sheets.





G3101 Six Burner Open Top Oven Range

£4705



Dimensions
900mm (w) x 770mm (d) x 890mm (h)

Total gas rating
38.9kW (Nett)

Gas inlet
¾" BSP

Weight
109kg

Semi-sealed, pressed stainless steel hob with cast iron pan supports
2/1 GN compatible oven
Oven temperature range: 120 - 270°C
Piezo ignition to oven burner
Five shelf positions, two shelves supplied

G3101D Six Burner Oven Range with drop down door

£4705

G3101HD Six Burner Oven Range

£4425



Dimensions
900mm (w) x 770mm (d) x 900mm (h)

Total gas rating
48.5kW (Nett)

Gas inlet
¾" BSP

Weight
140kg

6 x 6.9kW twin flame burners
3 x heavy duty cast iron pan supports
Removable drip sheds catch any spillages
Large 2/1 GN compatible oven
Drop down door with full width door handle
Piezo ignition to oven burner
Five shelf positions, two shelves supplied

G3101 OTC Open Top, Electric Fan-Assisted Oven Range

£7355



Dimensions
900mm (w) x 845mm (d) x 890mm (h)

Total gas rating/electric rating
31.8kW (Nett) / 6.5kW (Nett)

Gas inlet
¾" BSP

Electrical supply / phase loading
400V 2N~ / L1: 14.3A, L2: 13.9A

Weight
114kg

Semi-sealed, pressed stainless steel hob with cast iron pan supports
2/1 GN compatible electric fan-assisted oven
Oven temperature range: 120 - 250°C
Five shelf positions, two shelves supplied

G3106 Open Top, Gas Fan-Assisted Oven Range

£8240



Dimensions
900mm (w) x 845mm (d) x 890mm (h)

Total gas rating
41.3kW (Nett)

Gas inlet
¾" BSP

Electrical supply / phase loading
230V~ / L1: 13A

Weight
116kg

Semi-sealed, pressed stainless steel hob with cast iron pan supports
2/1 GN compatible gas fan-assisted oven
Oven temperature range: 120 - 270°C
Piezo ignition to oven burner
Five shelf positions, two shelves supplied
Supplied with cable and plug





G3161 Four Burner Open Top Oven Range

£4625



Dimensions
600mm (w) x 770mm (d) x 890mm (h)

Total gas rating
26kW (Nett)

Gas inlet
¾" BSP

Weight
88kg

Semi-sealed, pressed stainless steel hob with cast iron pan supports

1/1 GN compatible oven

Oven temperature range: 120 - 270°C

Piezo ignition to oven burner

Five shelf positions, two shelves supplied

G3161D Four Burner Open Top Oven Range with drop down door

£4625

G3107 Solid Top Oven Range

£6005



Dimensions
900mm (w) x 770mm (d) x 890mm (h)

Total gas rating
17.3kW (Nett)

Gas inlet
¾" BSP

Weight
137kg

Chef's cast iron solid top with removable bullseye

Oven temperature range: 120 - 270°C

2/1 GN compatible oven

Piezo ignition to oven burner

Five shelf positions, two shelves supplied

G3107D Solid Top Oven Range with drop down door

£6005

Range Accessories	
Suiting kit (1 kit required per 2 units)	£100
Fixed installation kit (floor fixing feet)	£80
Adjustable castors	£225
High flue (600mm) wide	£180
High flue (900mm) wide	£250
Splashplate and plateshelf (600mm) wide	£520
Splashplate and plateshelf (900mm) wide	£655
Splashplate and plateshelf (G3101HD)	£655
Oven shelf (additional)	£170
Cast aluminium lift-off fryplate (695mm x 300mm)	£660
Lift-off griddle plate (for G3101HD)	£705



G3117 General Purpose Oven

£5930



Dimensions
900mm (w) x 770mm (d) x 890mm (h)

Total gas rating
7.1kW (Nett)

Gas inlet
¾" BSP

Weight
120kg

Stainless steel worktop
2/1 GN compatible oven
Oven temperature range: 120 - 270°C
Piezo ignition to oven burner
Five shelf positions, two shelves supplied

G3117/2 Two Tier General Purpose Oven

£11490



Dimensions
900mm (w) x 770mm (d) x 1310mm (h)

Total gas rating
7.1kW (Nett)

Gas inlet
¾" BSP

Weight
150kg

Mounted upon open stand for a more convenient operating height
2/1 GN compatible oven
Drop down door model option available
Oven temperature range: 120 - 270°C
Piezo ignition to oven burner
Five shelf positions, two shelves supplied

Oven Accessories	
Suiting kit (1 kit required per 2 units)	£100
Fixed installation kit (floor fixing feet)	£80
Adjustable castors	£225
Oven shelf (additional)	£170



G3127 Solid Top Boiling Table

£5210



Dimensions
900mm (w) x 770mm (d) x 890mm (h)

Total gas rating
10.2kW (Nett)

Gas inlet
¾" BSP

Weight
103kg

Chef's cast iron solid top
Central burner delivers graduated heat
Removable central section for direct heat to pans
Mounted upon open stand

G3122 Two Burner Boiling Top

£1865



Dimensions
400mm (w) x 770mm (d) x 455mm (h)

Total gas rating
10.6kW (Nett)

Gas inlet
¾" BSP

Weight
28.5kg

Semi-sealed, pressed stainless steel hob with cast iron pan support
Pan support, burners and hob easily removed for cleaning

G3124 Four Burner Boiling Top

£3780



Dimensions
600mm (w) x 770mm (d) x 455mm (h)

Total gas rating
21.2kW (Nett)

Gas inlet
¾" BSP

Weight
54kg

Semi-sealed, pressed stainless steel hob with two cast iron pan supports
Pan supports, burners and hob easily removed for cleaning

G3121 Six Burner Boiling Top

£4050



Dimensions
900mm (w) x 770mm (d) x 455mm (h)

Total gas rating
31.8kW (Nett)

Gas inlet
¾" BSP

Weight
75kg

Semi-sealed, pressed stainless steel hob with three cast iron pan supports
Pan supports, burners and hob easily removed for cleaning

Boiling Top Accessories	
400mm fixed stand	£665
600mm fixed stand	£750
900mm fixed stand	£785
Adjustable castors	£225
Cast aluminium lift-off fryplate (695mm x 300mm)	£660





G3830 Single Pan, Single Basket Fryer

£4925



Dimensions
300mm (w) x 770mm (d) x 890mm (h)

Total gas rating
16.7kW (Nett)

Gas inlet
½" BSP

Weight
64kg

Oil capacity
15 litres

Chip output
32kg per hour (pre-blanchd, chilled, 14mm size)

Stainless steel hob with mild steel pan

Basket size:
190mm (w) x 285mm (d) x 135mm (h)

Piezo ignition to burner

Supplied with 2 metre cable and lid

G3840 Single pan, Twin Basket Fryer

£6190



Dimensions
400mm (w) x 770mm (d) x 890mm (h)

Total gas rating: 22kW (Nett)

Gas inlet: ¾" BSP

Electrical supply/phase loading
230V~ / L1: 13A

Weight: 79kg

Oil capacity: 18 litres

Chip output
34kg per hour (pre-blanchd, chilled, 14mm size)

Stainless steel hob with mild steel pan

Basket size:
145mm (w) x 335mm (d) x 145mm (h)

Electronic ignition to burner

Supplied with 2 metre cable and lid

G3840F Single Pan, Twin Basket Fryer with Filtration

£8115



Dimensions
400mm (w) x 770mm (d) x 890mm (h)

Total gas rating
22kW (Nett)

Gas inlet
¾" BSP

Electrical/phase loading
230V~ / L1: 13A

Weight
90kg

Oil capacity
18 litres

Chip output
34kg per hour (pre-blanchd, chilled, 14mm size)

Automatic, integrated 2-stage filtration increases oil quality and longevity

Stainless steel hob with mild steel pan

Drain bucket, strainer and filter supplied as standard

Basket size:
145mm (w) x 335mm (d) x 145mm (h)

Electronic ignition to burner

Supplied with 2 metre cable and lid

G3840FX Single Pan Fryer with Filtration & Oil Level Sensor

£9350



Dimensions
400mm (w) x 770mm (d) x 890mm (h)

Total gas rating
22kW (Nett)

Gas inlet: ¾" BSP

Electrical/phase loading
230V~ / L1: 13A

Weight: 90kg

Oil capacity: 18 litres

Chip output
34kg per hour (pre-blanchd, chilled, 14mm size)

Falcon Angel Fryer™ safety system prevents fires & flare ups

Automatic, integrated 2-stage filtration increases oil quality and longevity

Stainless steel hob with mild steel pan

Drain bucket, strainer and filter supplied as standard

Basket size:
145mm (w) x 335mm (d) x 145mm (h)

Electronic ignition to burner

Supplied with 2 metre cable and lid





G3845 Twin Pan, Twin Basket Fryer

£5005



Dimensions
450mm (w) x 770mm (d) x 890mm (h)

Total gas rating
22.8kW (Nett)

Gas inlet
3/4" BSP

Weight
80kg

Oil capacity
2 x 12.8 litres

Chip output
34kg per hour (pre-blanching, chilled, 14mm size)

Stainless steel hob with two mild steel pans

Basket size:
145mm (w) x 335mm (d) x 145mm (h)

No electrical supply required

Pan lid supplied

G3845F Twin Pan, Twin Basket Fryer with Filtration

£10280



Dimensions
450mm (w) x 770mm (d) x 890mm (h)

Total gas rating
22.8kW (Nett)

Gas inlet
3/4" BSP

Weight
100kg

Oil capacity
2 x 12.8 litres

Chip output
34kg per hour (pre-blanching, chilled, 14mm size)

Automatic, integrated 2-stage filtration per pan increases oil quality and longevity

Stainless steel hob with two mild steel pans

Basket size:
145mm (w) x 335mm (d) x 145mm (h)

Pan lid supplied

G3860 Single Pan, Twin Basket Fryer

£6010



Dimensions
600mm (w) x 770mm (d) x 890mm (h)

Total gas rating: 30kW (Nett)

Gas inlet: 3/4" BSP

Weight: 74kg

Oil capacity: 24 litres

Chip output: 54kg per hour (pre-blanching, chilled, 14mm size)

Stainless steel hob with mild steel pan

Basket size:
190mm (w) x 285mm (d) x 135mm (h)

Piezo ignition to burner

Pan lid supplied

G3860F Single Pan, Twin Basket Fryer with Filtration

£8100



Dimensions
600mm (w) x 770mm (d) x 900mm (h)

Total gas rating: 30kW (Nett)

Gas inlet: 3/4" BSP

Electrical supply / phase loading
230V~ / L1: 13A

Weight: 100kg

Oil capacity: 24 litres

Chip output: 54kg per hour (pre-blanching, chilled, 14mm size)

Automatic, integrated 2-stage filtration increases oil quality and longevity

Stainless steel hob with mild steel pan

Drain bucket, strainer and filter supplied as standard

Basket size:
190mm (w) x 285mm (d) x 135mm (h)

Piezo ignition to burner

Pan lid supplied

Supplied on castors



G3865 Twin Pan, Twin Basket Fryer

£7255



Dimensions
600mm (w) x 770mm (d) x 890mm (h)

Total gas rating: 2 x 16.7kW (Nett)

Gas inlet: 2 x ½" BSP
(terminating in ¾" BSP manifold)

Weight: 99kg

Oil capacity: 2 x 15 litres

Chip output: 2 x 32kg per hour
(pre-blanched, chilled, 14mm size)

Stainless steel hob with mild steel pans

Basket size:
190mm (w) x 285mm (d) x 135mm (h)

Piezo ignition to burners

Pan lid supplied

G3865F Twin Pan, Twin Basket Fryer with Filtration

£11295



Dimensions
600mm (w) x 770mm (d) x 900mm (h)

Total gas rating: 2 x 16.7kW (Nett)

Gas inlet: 2 x ½" BSPP
(terminating in ¾" BSP manifold)

Electrical supply / phase loading (A)
230V~ / L1: 13

Weight: 136kg

Oil capacity: 2 x 15 litres

Chip output: 2 x 32kg per hour
(pre-blanched, chilled, 14mm size)

Automatic, integrated 2-stage filtration increases oil quality and longevity per pan

Stainless steel hob with mild steel pans

Drain buckets, strainers and filters supplied as standard

Basket size:
190mm (w) x 285mm (d) x 135mm (h)

Piezo ignition to burners

Pan lid supplied

Supplied on castors

Fryer Accessories	
Pair of stainless steel side screens for G3830 / G3840	£695
Pair of stainless steel side screens for G3845	£815
Pair of stainless steel side screens for G3860 / G3865	£815
Suiting kit (1 kit required per 2 units)	£100
Fixed installation kit (floor fixing feet)	£80
Adjustable castors	£225

G2844F Single Pan, Twin Basket Gas Fryer - Programmable Controls

£11610



Dimensions
400mm (w) x 780mm (d) x 870mm (h)

Total gas rating
22kW (Nett)

Gas inlet: ¾" BSP

Electrical supply: 230V~

Weight: 96kg

Oil capacity: 16 litres

Chip output
50kg per hour (pre-blanched, chilled, 14mm size)

Programmable controls

Automatic 2-stage filtration

Stainless steel hob with mild steel pan

Basket size:
145mm (w) x 435mm (d) x 155mm (h)

Electronic ignition to burner

Lid supplied as standard

Rear castors, front feet





G3425 Radiant Chargrill

£2915



Dimensions
400mm (w) x 770mm (d) x 455mm (h)

Cooking area
360mm (w) x 630mm (d)

Total gas rating: 10.8kW (Nett)

Gas inlet: ¾" BSP

Weight: 79kg

4 x Cast iron reversible brander bars

Full width cooking area for maximum output

Single manually-controlled burner

Cast iron burner radiants

Removable surround as standard

Piezo ignition to burner

G3625 Radiant Chargrill

£4425



Dimensions
600mm (w) x 770mm (d) x 455mm (h)

Cooking area
560mm (w) x 630mm (d)

Total gas rating: 17.2kW (Nett)

Gas inlet: ¾" BSP

Weight: 143kg

6 x Cast iron reversible brander bars

Full width cooking area for maximum output

2 manually-controlled burners

Cast iron burner radiants

Removable surround as standard

Piezo ignition to burners

G3925 Radiant Chargrill

£5615



Dimensions
900mm (w) x 770mm (d) x 455mm (h)

Cooking area
860mm (w) x 630mm (d)

Total gas rating: 26.3kW (Nett)

Gas inlet: ¾" BSP

Weight: 205kg

9 x Cast iron reversible brander bars

Full width cooking area for maximum output

3 manually-controlled burners

Cast iron burner radiants

Removable surround as standard

Piezo ignition to burners

G31225 Radiant Chargrill

£7565



Dimensions
1200mm (w) x 770mm (d) x 455mm (h)

Cooking area
1160mm (w) x 630mm (d)

Total gas rating: 31.8kW (Nett)

Gas inlet: ¾" BSP

Weight: 286kg

12 x Cast iron reversible brander bars

Full width cooking area for maximum output

4 manually-controlled burners

Cast iron burner radiants

Removable surround as standard

Piezo ignition to burner

Chargrill Accessories

400mm fixed stand	£665
600mm fixed stand	£750
900mm fixed stand	£785
1200mm fixed stand	£1,465
Adjustable castors	£225
Suiting kit (1 kit required per 2 units)	£100
Fixed installation kit (floor fixing feet)	£80
Drop on griddle plate	£730

Units are supplied upon adjustable legs as standard unless otherwise stated.
For installation requirements and full technical information, please refer to unit specification sheets.



G3512 Grill

£3220



Dimensions
730mm (w) x 560mm (d) x 505mm (h)

Brander Dimensions
450mm (w) x 410mm (d)

Total gas rating: 8.55kW (Nett)

Gas inlet: ½" BSP

Weight: 60kg

High performance burner system

Variable heat settings
1/1 gastronorm compatible

Supplied with reversible brander and grid shelf

Five position shelf runners

Can be mounted on bench legs, wall shelf or floor stand



G3532 Grill

£2485



Dimensions
785mm (w) x 360mm (d) x 350mm (h)

Brander Dimensions
540mm (w) x 275mm (d)

Total gas rating: 6.65kW (Nett)

Gas inlet: ½" BSP

Weight: 33kg

High performance burner system

Variable heat settings

Supplied with reversible brander and grid shelf

Five position shelf runners

Can be mounted on bench legs, wall shelf or floor stand

Grill Accessories	
Brander (additional)	£320
Brander Carrier (additional)	£280
Floor stand	£780
Wall Bracket	£230
Bench Legs	£665

G3203 Pasta Boiler

£6015



Dimensions
300mm (w) x 770mm (d) x 890mm (h)

Total gas rating
18.2kW (Nett)

Gas inlet
½" BSP

Weight
65kg

Water capacity: 17 litres

Supplied with three baskets

Stainless steel hob with mild steel pan

Piezo ignition to burner

Pasta Boiler Accessories	
Suiting kit (1 kit required per 2 units)	£100
Fixed installation kit (floor fixing feet)	£80
Adjustable castors	£225





G3441 Griddle



Dimensions
400mm (w) x 770mm (d) x 455mm (h)

Cooking area
395mm (w) x 485mm (d)

Total gas rating
5.3kW (Nett)

Gas inlet: ½" BSP

Weight: 75kg

£3185

Polished steel plate provides even heat distribution

Single thermostatically controlled gas burner

Piezo ignition to burner

G3441R Ribbed Griddle



Dimensions
400mm (w) x 770mm (d) x 455mm (h)

Cooking area
395mm (w) x 485mm (d)

Total gas rating
5.3kW (Nett)

Gas inlet: ½" BSP

Weight: 75kg

£3370

Polished steel ribbed plate provides even heat distribution

Single thermostatically controlled gas burner

Piezo ignition to burner

G3641 Griddle



Dimensions
600mm (w) x 770mm (d) x 455mm (h)

Cooking area
595mm (w) x 485mm (d)

Total gas rating
11kW (Nett)

Gas inlet: ½" BSP

Weight: 90kg

£4350

Polished steel plate provides even heat distribution

Two thermostatically controlled gas burners

Piezo ignition to burner

G3941 Griddle



Dimensions
900mm (w) x 770mm (d) x 455mm (h)

Cooking area
895mm (w) x 485mm (d)

Total gas rating
16.5kW (Nett)

Gas inlet: ½" BSP

Weight: 127kg

£5700

Polished steel plate provides even heat distribution

Three thermostatically controlled gas burners

Piezo ignition to burner

G3941R Ribbed Griddle



Dimensions
900mm (w) x 770mm (d) x 455mm (h)

Cooking area
895mm (w) x 485mm (d)

Total gas rating
16.5kW (Nett)

Gas inlet
½" BSP

£5725

Weight
127kg

Polished steel half-ribbed plate provides even heat distribution

Three thermostatically controlled gas burners

Piezo ignition to burner



Griddle Accessories	
400mm fixed stand	£665
600mm fixed stand	£750
900mm fixed stand	£785
Adjustable castors	£225
Suiting kit (1 kit required per 2 units)	£100
Fixed installation kit (floor fixing feet)	£80

G3800DX Duplex Bratt Pan

£8455



Dimensions

800mm (w) x 770mm (d) x 890mm (h)

Pan Dimensions

720mm (w) x 430mm (d) x 200mm (h)

Total gas rating

14kW (Nett)

Gas inlet: ½" BSP

Electrical supply / phase loading

230V~ / L1: 3A

Weight: 118kg

60 litre duplex steel base provides even heat across pan

Manual tilt via front located handle

Power cuts-off automatically when pan is tilted

Precise temperature control

Integrated water faucet

Supplied with 2 metre cable

Bratt Pan Accessories	
Drain Cradle	£310
Steaming Tray	£145
Suiting kit (1 kit required per 2 units)	£100
Fixed installation kit	£80
Adjustable castors	£225

G3478 Steaming Oven

£6845



Dimensions

600mm (w) x 840mm (d) x 1590mm (h)

Total gas rating

N: 12.1kW (Nett) P: 12.7kW (Nett)

Gas inlet

¾" BSP

Weight

96kg

1/1 gn compatible

Piezo ignition to burner

Six shelves supplied

WRAS approved



Have a culinary query? Why not ask our chef?

Our Product Development chef Chris Ewing is based in our development kitchen in our Stirling HQ and has worked in the food service industry for 30 years, across a wide variety of roles and sectors. His primary role is to get the very best from our products through using the equipment every day, doing everything a typical chef would do. It provides him with an intimate knowledge of all our products, which he uses to help advise our customers on what the right products for their kitchens are.



Chris 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

If you have any queries, don't hesitate to ask Chris.

There's lots of ways to get in touch:



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F900 Series

F900 is designed to provide chefs with a range of stylish, versatile and practical equipment that offers flexibility, capacity and functionality to any kitchen.

Modern manufacturing processes such as projection welding allow clean, distinctive styling to create a product range that is ideal for front of house cooking.

Constructed using proven industry-leading components and 304 culinary grade stainless steel with a 2mm thick hob ensures products will withstand even the most harsh kitchen environments.

A comprehensive range of electric, gas and unheated models is available.

Gas models can quickly be converted for use with

natural, propane or butane gas. Servicing may be carried out from the front of the unit to save time and cause minimum disruption to your business.

From boiling tops to bratt pans and griddle plates to a rise and fall grill, F900 is the perfect choice for a busy working kitchen.



Four Zone Induction Fan-assisted Electric Oven Range



In-built pan detection - no wasted energy

Low heat emission

Instant heat & precise temperature control

6mm toughened glass hob plate from which spillages simply wipe clean

i91104C - 4 x 3.5kW induction zones

Dimensions

1000mm (w) x 900mm (d) x 900mm (h)

Total electrical rating: 20.1kW

Electrical supply voltage: 400V 3N~

Electrical supply: 32A three phase

Weight: 163kg

Phase loading

L1: 30.8A, L2: 30.4A, L3: 30.4A

2/1 gn compatible fan-assisted oven

Oven has 5 shelf positions, 2 shelves supplied

Oven temperature range: 80 - 280°C

IPX5 rated

i91105C - 4 x 5kW induction zones

Dimensions

1000mm (w) x 900mm (d) x 900mm (h)

Total electrical rating: 26.1kW

Electrical supply voltage: 400V 3N~

Electrical supply: 63A three phase

Weight: 163kg

Phase loading

L1: 38.6A, L2: 38.6A, L3: 38.6A

[i91104C Four Zone Induction Fan-assisted Electric Oven Range](#)

£20235

[i91105C Four Zone Induction Fan-assisted Electric Oven Range](#)

£22165

[i9097 Solid Top Induction Boiling Top](#)

£20550



Dimensions

900mm (w) x 900mm (d) x 350mm (h)

Total electrical rating

21.5kW

Electrical supply voltage

400V 3N~

Electrical supply

32A three phase

Weight

80kg

Phase loading

L1: 31.2A, L2: 31.2A, L3: 31.2A

5 x induction zones - 7.5kW central zone, 3kW zones right, left and rear with 5kW zone to front

In-built pan detection - no wasted energy

Low heat emission

Instant heat & precise temperature control

6mm toughened glass hob plate from which spillages simply wipe clean

Ideal for multi-pot cooking - the more pots the better!

IPX5 rated

Induction Accessories		
ST40	Fixed Stand (400mm)	£810
ST40D	Fixed Stand with door (400mm)	£1015
ST80	Fixed Stand (800mm)	£1040
ST80D	Fixed Stand with door (800mm)	£1,470
ST90	Fixed Stand (900mm)	£1,085
ST90D	Fixed Stand with door (900mm)	£1,830
Adjustable castors		£225
Additional oven shelf		£170





Two Zone Induction Boiling Top



In-built pan detection - no wasted energy
Low heat emission
Instant heat & precise temperature control

i9042 - 2 x 3.5kW induction zones

Dimensions
400mm (w) x 900mm (d) x 350mm (h)

Total electrical rating: 7kW

Electrical supply voltage: 400V 3~

Electrical supply: 32A three phase

Weight: 41kg

Phase loading
L1: 10.1A, L2: 10.1A, L3: 10.1A

6mm toughened glass hob plate from which spillages simply wipe clean
IPX5 rated

i9043 - 2 x 5kW induction zones

Dimensions
400mm (w) x 900mm (d) x 350mm (h)

Total electrical rating: 10kW

Electrical supply voltage: 400V 3~

Electrical supply: 32A three phase

Weight: 41kg

Phase loading
L1: 14.4A, L2: 14.4A, L3: 14.4A

i9042 Two Zone Induction Boiling Top

£11245

i9043 Two Zone Induction Boiling Top

£11790

Four Zone Induction Boiling Top



In-built pan detection - no wasted energy
Low heat emission
Instant heat & precise temperature control

i9084 - 4 x 3.5kW induction zones

Dimensions
800mm (w) x 900mm (d) x 350mm (h)

Total electrical rating: 14kW

Electrical supply voltage: 400V 3N~

Electrical supply: 32A three phase

Weight: 66kg

Phase loading
L1: 20.2A, L2: 20.2A, L3: 20.2A

6mm toughened glass hob plate from which spillages simply wipe clean
IPX5 rated

i9085 - 4 x 5kW induction zones

Dimensions
800mm (w) x 900mm (d) x 350mm (h)

Total electrical rating: 20kW

Electrical supply voltage: 400V 3N~

Electrical supply: 32A three phase

Weight: 66kg

Phase loading
L1: 28.9A, L2: 28.9A, L3: 28.9A

i9084 Four Zone Induction Boiling Top

£13695

i9085 Four Zone Induction Boiling Top

£14380





E9341 Single Pan, Twin Basket Electric Fryer

£6470



Dimensions
400mm (w) x 900mm (d) x 900mm (h)

Total electrical rating: 19kW

Electrical supply voltage
400V 3N~

Electrical supply: A three phase

Weight: 62kg

Phase loading
L1: 24.75A, L2: 28.88A, L3: 27.5A

Oil capacity: 20 litres

Chip Output: 51kg per hour
(pre-blanching, chilled, 14mm size)

Fast heat up and recovery times

Temperature range of 130-190°C

IPX5 rated

Lid & oil bucket supplied as standard

Basket size:
145mm (w) x 335mm (d) x 145mm (h)

E9341F Single Pan, Twin Basket Electric Fryer with Filtration

£8425



Dimensions
400mm (w) x 900mm (d) x 900mm (h)

Total electrical rating: 19kW

Electrical supply voltage
400V 3N~

Electrical supply: A three phase

Weight: 70kg

Phase loading
L1: 24.75A, L2: 28.88A, L3: 27.5A

Oil capacity: 20 litres

Chip Output: 51kg per hour
(pre-blanching, chilled, 14mm size)

Automatic, integrated 2-stage filtration increases oil quality and longevity

Fast heat up and recovery times

Temperature range of 130-190°C

IPX5 rated

Lid and oil bucket supplied as standard

Basket size:
145mm (w) x 335mm (d) x 145mm (h)

E9342 Twin Pan, Twin Basket Electric Fryer

£8425



Dimensions
400mm (w) x 900mm (d) x 900mm (h)

Total electrical rating: 15kW

Electrical supply voltage
400V 3N~

Electrical supply: A three phase

Weight: 65kg

Phase loading
L1: 21.74A, L2: 21.74A, L3: 21.74A

Oil capacity: 7.5 litres (per pan)

Chip Output: 23kg per hour
(pre-blanching, chilled, 14mm size)

Fast heat up and recovery times

Temperature range of 130-185°C

IPX5 rated

Lid and oil bucket supplied as standard

Basket size:
120mm (w) x 280mm (d) x 120mm (h)

Fryer Accessory	
Side Screens	£725
Adjustable castors	£225





E9460 Electric Chargrill

£5995



Dimensions
600mm (w) x 900mm (d) x 350mm (h)

Cooking area
450mm (w) x 590mm (d)

Total electrical rating: 8.4kW

Electrical supply voltage
400V 3N~

Electrical supply: 32A single phase

Weight: 49kg

Phase loading
L1: 11.1A, L2: 14.55A, L3: 11.1A

Removable grease container requires no water

Fast heat up - only turn on when required

Magnetic sidescreens & upward swivel elements for ease of cleaning

IPX5 rated

E9490 Electric Chargrill

£8005



Dimensions
900mm (w) x 900mm (d) x 350mm (h)

Cooking area
730mm (w) x 590mm (d)

Total electrical rating: 13.44kW

Electrical supply voltage
400V 3N~

Electrical supply: 32A single phase

Weight: 60kg

Phase loading
L1: 14.55A, L2: 22.22A, L3: 22.22A

Removable grease container requires no water

Fast heat up - only turn on when required

Magnetic sidescreens & upward swivel elements for ease of cleaning

IPX5 rated

Electric Chargrill Accessories		
Easy-clean lining sheet (600mm)		£60
Easy-clean lining sheet (900mm)		£100
High capacity grease collection system		£370
ST60	Fixed Stand (600mm)	£850
ST60D	Fixed Stand with door (600mm)	£1,075
ST90	Fixed Stand (900mm)	£1,085
ST90D	Fixed Stand with door (900mm)	£1,830
Adjustable castors		£225

E600 Rise and Fall Grill

£5460



Dimensions
570mm (w) x 580mm (d) x 520mm (h)

Total electrical rating: 4.5kW

Electrical supply voltage
400V 3N~ or 230V~

Electrical supply: 32A three phase

Weight: 69kg

Phase loading
400V: L1: 6.52A, L2: 6.52A, L3: 6.52A
230V: L1: 19.56A

Rapid heat up time delivered by powerful infra-red elements

Automatic plate-sensing technology

1/1 gn compatible

One touch controls

Manual or programmable option

Timer and hold function

Supplied with wall bracket

Rise and Fall Grill Accessory		
Bench Legs		£100





E9541 Electric Griddle

£3405



Dimensions
400mm (w) x 900mm (d) x 350mm (h)

Cooking area
260mm (w) x 640mm (d)

Total electrical rating: 4.4kW

Electrical supply voltage
400V 3N~

Electrical supply
32A three phase

Weight: 47kg

Phase loading
L1: 9.56A, L2: 9.56A, L3: 0A

18mm thick polished steel plate

Thermostatically controlled from 100 - 300°C

Removable grease container

IPX5 rated

E9581 Electric Griddle

£4895



Dimensions
800mm (w) x 900mm (d) x 350mm (h)

Cooking area
660mm (w) x 640mm (d)

Total electrical rating: 8.8kW

Electrical supply voltage
400V 3N~

Electrical supply
32A three phase

Weight: 97kg

Phase loading
L1: 9.56A, L2: 19.12A, L3: 9.56A

18mm thick polished steel plate

Thermostatically controlled from 100 - 300°C

Removable grease container

IPX5 rated

E9581CR Electric Chrome Griddle

£5820



Dimensions
800mm (w) x 900mm (d) x 350mm (h)

Cooking area
660mm (w) x 640mm (d)

Total electrical rating: 8.8kW

Electrical supply voltage
400V 3N~

Electrical supply
32A three phase

Weight: 100kg

Phase loading
L1: 9.56A, L2: 19.12A, L3: 9.56A

18mm thick chromed steel plate

Thermostatically controlled from 90 - 270°C

Removable grease container

IPX5 rated

Griddle Accessories		
ST40	Fixed Stand (400mm)	£810
ST40D	Fixed Stand with door (400mm)	£1,015
ST80	Fixed Stand (800mm)	£1,040
ST80D	Fixed Stand with door (800mm)	£1,470
Adjustable castors		£225



E9781-100 Electric Boiling Pan

£12135



Dimensions

800mm (w) x 900mm (d) x 900mm (h)

Total electrical rating

16kW

Electrical supply voltage

400V 3N~

Electrical supply

32A three phase

Weight

140kg

Phase loading

L1: 23.1A, L2: 23.1A, L3: 23.1A

100 litre capacity

Counter-balanced lid

Integrated water faucet

Starch draw-off facility

Indirect heating system

IPX4 rated

E9781-150 Electric Boiling Pan

£13285



Dimensions

800mm (w) x 900mm (d) x 900mm (h)

Total electrical rating

18kW

Electrical supply voltage

400V 3N~

Electrical supply

32A three phase

Weight

140kg

Phase loading

L1: 26A, L2: 26A, L3: 26A

150 litre capacity

Counter-balanced lid

Integrated water faucet

Starch draw-off facility

Indirect heating system

IPX4 rated

E9881 Electric Bratt Pan

£10410



Dimensions

800mm (w) x 900mm (d) x 900mm (h)

Pan Dimensions

720mm (w) x 560mm (d) x 225mm (h)

Total electrical rating

9.9kW

Electrical supply voltage

400V 3N~

Electrical supply

32A three phase

Weight

143kg

Phase loading

L1: 14.3A, L2: 14.3A, L3: 14.3A

80 litre capacity

Manually-operated easy tilt system

Temperature control from 100 - 290°C

Duplex base provides even heat across pan base

Integrated water faucet

Counter-balanced lid

IPX4 rated

Boiling Pan & Bratt Pan Accessory

Adjustable castors

£225





E9241 Pasta Cooker

£5305



Dimensions

400mm (w) x 900mm (d) x 900mm (h)

Total electrical rating

8.3kW

Electrical supply voltage

400V 3N~

Electrical supply

32A three phase

Weight

46kg

Phase loading

L1: 12.1A, L2: 12.1A, L3: 12.1A

Integrated manual water fill

Water capacity: 25 litres

Starch draw-off facility

IPX5 rated

Pasta Cooker Accessories	
1/6 basket (each)	£125
1/3 basket (each)	£175
Lid	£145
Adjustable castors	£225

E9641 Bain Marie

£3720



Dimensions

400mm (w) x 900mm (d) x 900mm (h)

Total electrical rating

1.37kW

Electrical supply voltage

230V~

Electrical supply

13A single phase

Weight

50kg

Phase loading

L1: 5.99A

1/1 gn compatible

Accommodates containers up to 150mm deep

Manual fill well - no water supply required

Ideal temperature range of 70 - 90°C to hold food at serving temperature

IPX5 rated

Supplied with 13A plug so ready to go as soon as unpacked

Bain Marie Accessory	
Adjustable castors	£225



G9042 Two Burner Gas Boiling Top

£2260



Dimensions
400mm (w) x 900mm (d) x 350mm (h)

G9042 Total gas rating
N: 19kW (Nett) P/B: 14kW (Nett)

Gas inlet
¾" BSP

Weight
38kg

High-powered 9.5kW twin flame burners

Individual cast iron pan supports

Individually protected burner pilots

Sealed burner wells contain spillages



G9084 Four Burner Gas Boiling Top

£3510



Dimensions
800mm (w) x 900mm (d) x 350mm (h)

G9084 Total gas rating
N: 38kW (Nett) P/B: 28kW (Nett)

Gas inlet
¾" BSP

Weight
68kg

High-powered 9.5kW twin flame burners

Individual cast iron pan supports

Individually protected burner pilots

Sealed burner wells contain spillages

G90126 Six Burner Gas Boiling Top

£4735



Dimensions
1200mm (w) x 900mm (d) x 350mm (h)

G90126 Total gas rating
N: 57kW (Nett) P/B: 42kW (Nett)

Gas inlet
¾" BSP

Weight
98kg

High-powered 9.5kW twin flame burners

Individual cast iron pan supports

Individually protected burner pilots

Sealed burner wells contain spillages

G9081 Single Bullseye Gas Boiling Top

£4235



Dimensions
800mm (w) x 900mm (d) x 350mm (h)

G9042 Total gas rating
N: 10.3kW (Nett) P/B: 10.3kW (Nett)

Gas inlet
¾" BSP

Weight
92kg

High performance 10.3kW cast iron hob burner

50mm thick cast iron hob plates

Central burner delivers graduated heat up to 450°C

Removable central section for direct heat to pans

Burner fitter with flame failure device

Boiling Top Accessories

ST40	Fixed Stand (400mm)	£810
ST40D	Fixed Stand with door (400mm)	£1015
ST80	Fixed Stand (800mm)	£1040
ST80D	Fixed Stand with door (800mm)	£1,470
ST120	Fixed Stand (1200mm)	£1,240
Adjustable castors		£225





G9184 Four Burner Gas Oven Range

£6440



Dimensions
800mm (w) x 900mm (d) x 900mm (h)

G9184 Total gas rating
N: 45.5kW (Nett) P/B: 35kW (Nett)

Gas inlet
¾" BSP

Weight
125kg

High-powered 9.5kW twin flame burners
Individual cast iron pan supports
Individually protected burner pilots
Sealed burner wells contain spillages
2/1 GN compatible oven has 5 shelf positions, 2 shelves supplied
Oven temperature range: 80 - 280°C
Metal to metal door seal to retain heat within oven chamber
Piezo ignition to oven

G9181 Single Bullseye Gas Range

£6810



Dimensions
800mm (w) x 900mm (d) x 900mm (h)

Total gas rating
N: 17.8kW (Nett) P/B: 17.3kW (Nett)

Gas inlet
¾" BSP

Weight
155kg

High performance 10.3kW cast iron hob burner
50mm thick cast iron hob plates
Central burner delivers graduated heat up to 450°C
Removable central section for direct heat to pans
Burner fitted with flame failure device
2/1 GN compatible oven has 5 shelf positions, 2 shelves supplied
Oven temperature range: 80 - 280°C
Metal to metal door seal to retain heat within oven chamber
Piezo ignition to oven

Range Accessories	
Adjustable castors	£225
Additional oven shelf	£170

Key:

N: Natural Gas P: Propane Gas B: Butane Gas



G9341 Single Pan, Twin Basket Gas Fryer

£6820



Dimensions
400mm (w) x 900mm (d) x 900mm (h)

Total gas rating
N: 23kW (Nett) **P/B:** 22kW (Nett)

Gas inlet: ¾" BSP

Electrical supply voltage: 230V~

Weight: 86kg

Oil capacity: 18 litres

Chip Output: 32kg per hour
(pre-blanched, chilled, 14mm size)

Fast heat up and recovery times

Temperature range of 130-190°C

IPX5 rated

Lid and oil bucket supplied as standard

Basket size:
145mm (w) x 335mm (d) x 145mm (h)



G9341F Single Pan Gas Fryer with Filtration

£8780



Dimensions
400mm (w) x 900mm (d) x 900mm (h)

Total gas rating
N: 23kW (Nett) **P/B:** 22kW (Nett)

Gas inlet: ¾" BSP

Electrical supply voltage: 230V~

Weight: 94kg

Oil capacity: 18 litres

Chip Output: 32kg per hour
(pre-blanched, chilled, 14mm size)

Automatic, integrated 2-stage filtration increases oil quality and longevity

Fast heat up and recovery times

Temperature range of 130-190°C

IPX5 rated

Lid and oil bucket supplied as standard

Basket size:
145mm (w) x 335mm (d) x 145mm (h)

Fryer Accessories	
Side screens	£725
Adjustable castors	£225





G9440 Gas Chargrill

£3480



Dimensions
400mm (w) x 900mm (d) x 350mm (h)

Cooking area
390mm (w) x 750mm (d)

Total gas rating
N: 8.4kW (Nett) P/B: 9kW (Nett)

Gas inlet: 3/4" BSP

Weight: 55kg

4 x Cast iron reversible brander bars
8.4kW cast iron burner
Cast iron burner radiants
Removable surround as standard
Piezo ignition
Pressed grease collection tray,
removable grease container and full
width debris collection tray supplied

G9460 Gas Chargrill

£4870



Dimensions
600mm (w) x 900mm (d) x 350mm (h)

Cooking area
590mm (w) x 750mm (d)

Total gas rating
N: 16.8kW (Nett) P/B: 18kW (Nett)

Gas inlet: 3/4" BSP

Weight: 115kg

6 x Cast iron reversible brander bars
2 x 8.4kW cast iron burner
Cast iron burner radiants
Removable surround as standard
Piezo ignition
Pressed grease collection tray,
removable grease container and full
width debris collection tray supplied

G9490 Gas Chargrill

£6775



Dimensions
900mm (w) x 900mm (d) x 350mm (h)

Cooking area
890mm (w) x 750mm (d)

Total gas rating
N: 25.2kW (Nett) P/B: 27kW (Nett)

Gas inlet: 3/4" BSP

Weight: 164kg

9 x Cast iron reversible brander bars
3 x 8.4kW cast iron burner
Cast iron burner radiants
Removable surround as standard
Piezo ignition
Pressed grease collection tray,
removable grease container and full
width debris collection tray supplied

G9541 Gas Griddle

£3070



Dimensions
400mm (w) x 900mm (d) x 350mm (h)

Cooking area
260mm (w) x 640mm (d)

Total gas rating
N: 8.2kW (Nett) P/B: 8.8kW (Nett)

Gas inlet: 3/4" BSP

Weight: 50kg
18mm thick polished steel plate
Thermostatically controlled from
100 - 300°C
Piezo ignition
Removable grease container

G9581 Gas Griddle

£4520



Dimensions
800mm (w) x 900mm (d) x 350mm (h)

Cooking area
660mm (w) x 640mm (d)

Total gas rating
N: 16.4kW (Nett) P/B: 17.6kW (Nett)

Gas inlet: 3/4" BSP

Weight: 98kg
18mm thick polished steel plate
Thermostatically controlled from
100 - 300°C
Piezo ignition
Removable grease container

Units are supplied upon adjustable legs as standard unless otherwise stated.
For installation requirements and full technical information, please refer to unit specification sheets.



Chargrill / Griddle Accessories		
ST40	Fixed Stand (400mm)	£810
ST40D	Fixed Stand with door (400mm)	£1,015
ST60	Fixed Stand (600mm)	£850
ST60D	Fixed Stand with door (600mm)	£1,075
ST80	Fixed Stand (800mm)	£1,040
ST80D	Fixed Stand with door (800mm)	£1,470
ST90	Fixed Stand (900mm)	£1,085
ST90D	Fixed Stand with door (900mm)	£1,830
Adjustable castors		£225
Drop on griddle plate (for chargrills)		£730

G9781-100 Gas Boiling Pan

£12295



Dimensions
800mm (w) x 900mm (d) x 900mm (h)

Total gas rating
N: 21kW (Nett) **P/B:** 21kW (Nett)

Gas inlet
¾" BSP

Weight
140kg

100 litre capacity
Counter-balanced lid
Integrated water faucet
Large drain valve
Indirect heating system

G9781-150 Gas Boiling Pan

£13285



Dimensions
800mm (w) x 900mm (d) x 900mm (h)

Total gas rating
N: 21kW (Nett) **P/B:** 21kW (Nett)

Gas inlet
¾" BSP

Weight
140kg

150 litre capacity
Counter-balanced lid
Integrated water faucet
Large drain valve
Indirect heating system

G9881 Gas Bratt Pan

£10410



Dimensions
800mm (w) x 900mm (d) x 900mm (h)

Pan Dimensions
720mm (w) x 560mm (d) x 225mm (h)

Total gas rating
N: 22kW (Nett) **P/B:** 22kW (Nett)

Gas inlet: ¾" BSP

Weight: 139kg

80 litre capacity
Counter-balanced lid
Integrated water faucet
Piezo ignition
Manually-operated tilt system
Temperature control from 100 - 290°C

Boiling Pan & Bratt Pan Accessories

Adjustable castors	£225
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Key:

N: Natural Gas **P:** Propane Gas **B:** Butane Gas



Worktop Units



N940T Dimensions
400mm (w) x 900mm (d) x 350mm (h)

Weight: 18kg

N990T Dimensions
900mm (w) x 900mm (d) x 350mm (h)

Weight: 30kg

N980T Dimensions
800mm (w) x 900mm (d) x 350mm (h)

Weight: 28kg

> [N940T Worktop Unit](#)

£1295

> [N980T Worktop Unit](#)

£2620

> [N990T Worktop Unit](#)

£2950

Open Cabinets



N940 Dimensions
400mm (w) x 900mm (d) x 900mm (h)

Weight: 38kg

N960 Dimensions (Illustrated)
600mm (w) x 900mm (d) x 900mm (h)

Weight: 43kg

> [N940 Cabinet](#)

£1635

> [N960 Cabinet](#)

£2210

Cabinets with Door



N940D Dimensions (Illustrated)
400mm (w) x 900mm (d) x 900mm (h)

Weight: 40kg

N960D Dimensions
600mm (w) x 900mm (d) x 900mm (h)

Weight: 53kg

> [N940D Cabinet](#)

£1840

> [N960D Cabinet](#)

£2975





Stand Unit



ST40 Dimensions (Illustrated)
400mm (w) x 745mm (d) x 650mm (h)

Weight: 13kg

ST60 Dimensions
600mm (w) x 745mm (d) x 650mm (h)

Weight: 19kg

ST80 Dimensions
800mm (w) x 745mm (d) x 650mm (h)

Weight: 22kg

ST90 Dimensions
900mm (w) x 745mm (d) x 650mm (h)

Weight: 24kg

ST120 Dimensions
1200mm (w) x 745mm (d) x 650mm (h)

Weight: 33kg

> ST40 Stand

£810

> ST60 Stand

£850

> ST80 Stand

£1040

> ST90 Stand

£1085

> ST120 Stand

£1240

Stand Unit with Door



ST40D Dimensions (Illustrated)
400mm (w) x 785mm (d) x 650mm (h)

Weight: 17.5kg

ST60D Dimensions
600mm (w) x 785mm (d) x 650mm (h)

Weight: 23kg

ST80D Dimensions
800mm (w) x 785mm (d) x 650mm (h)

Weight: 28kg

ST90D Dimensions
900mm (w) x 785mm (d) x 650mm (h)

Weight: 30kg

ST40D Stand

£1015

ST60D Stand

£1075

ST80D Stand

£1470

ST90D Stand

£1830

Cabinet and Stand Accessory

Adjustable castors

£225

900 Finishing Touches

1 - Kick strips*

Kick strip (100mm)	£110
Kick strip (200mm)	£125
Kick strip (400mm)	£175
Kick strip (600mm)	£195
Kick strip (800mm)	£220
Kick strip (900mm)	£240
Kick strip (1000mm)	£245
Kick strip (1200mm)	£250

2 - Side kick strips

Side kick strip £195

3 - Rear blanking plate £ 95

4 - Infill units

N910 Infill unit (100mm) £920
N920 Infill unit (200mm) £1115



*When specifying kick strips, all ranges, fryers, boiling pans and flexi pans require the vented type.

Convection Ovens



We have an extensive selection of convection ovens to choose from that add capacity, performance and versatility to any kitchen.

Plug in electric countertop models are ideal for smaller kitchens or to add capacity to any operation.

7000 Series convection ovens are all electric and are available in a range of capacities, from a 4 x 1/1 GN oven to stand to a 10 x 2/1 GN free standing model.

Gas and electric true convection ovens and ranges under the Dominator brand offer heavy duty,

powerful performance with completely even cooking for busy, demanding operations.

FE2M 2/3 GN Convection Oven - Manual Controls

£2220



13A Plug & Play



Dimensions
610mm (w) x 685mm (d) x 610mm (h)

Total electrical rating
2kW

Electrical supply voltage
230V~

Electrical supply
13A single phase

Weight
41kg

Phase loading
L1: 9A

Supplied with 13A plug and cable - ready to plug in and use

Manual controls

Oven temperature range: 50 - 260°C

60 minute timer

2/3 GN compatible

Internal LED light

Alarm

3 shelf positions, 3 shelves supplied

FE3D 2/3 GN Convection Oven - Digital Controls

£2650



13A Plug & Play



Dimensions
610mm (w) x 685mm (d) x 610mm (h)

Total electrical rating
2.65kW

Electrical supply voltage
230V~

Electrical supply
13A single phase

Weight
48kg

Phase loading
L1: 11.5A

Supplied with 13A plug and cable - ready to plug in and use

Digital controls

10 programme storage

Oven temperature range: 50 - 260°C

60 minute timer

2/3 GN compatible

Internal LED light

Bi-directional fan

3 shelf positions, 3 shelves supplied

FE4M 1/1 GN Convection Oven - Manual Controls

£2385



13A Plug & Play



Dimensions
770mm (w) x 690mm (d) x 625mm (h)

Total electrical rating
2.65kW

Electrical supply voltage
230V~

Electrical supply
13A single phase

Weight
53kg

Phase loading
L1: 12A

Supplied with 13A plug and cable - ready to plug in and use

Manual controls

Oven temperature range: 50 - 260°C

60 minute timer

1/1 GN compatible

Internal LED light

Alarm

4 shelf positions, 4 shelves supplied



FE4D 1/1 GN Convection Oven - Digital Controls

£3330



Dimensions
770mm (w) x 620mm (d) x 570mm (h)

Total electrical rating
2.65kW

Electrical supply voltage
230V~

Electrical supply
13A single phase

Weight
55kg

Phase loading
L1: 12A

Supplied with 13A plug and cable - ready to plug in and use
Digital controls
10 programme storage
Oven temperature range: 50 - 260°C
60 minute timer
1/1 GN compatible
Internal LED light
Alarm
4 shelf positions, 4 shelves supplied

Convection Oven Accessories	
Oven shelf (additional) 2/3 GN	£50
Oven shelf (additional) 1/1 GN	£60
Stacking kit	£155
Stacking stand	£725
Stand	£855
Adjustable castors (for stand)	£225

E711 Countertop Convection Oven

£3135



Dimensions
770mm (w) x 620mm (d) x 570mm (h)

Total electrical rating
2.65kW

Electrical supply voltage
230V~

Electrical supply
13A single phase

Weight
48kg

Phase loading
L1: 11.5A

Supplied with 13A plug and cable - ready to plug in and use
Oven temperature range: 50 - 270°C
2 hour timer
1/1 GN compatible
6 shelf positions, 3 shelves supplied

E711 Convection Oven Accessories	
Oven shelf (additional)	£50
Stacking kit	£155
Stacking stand	£725
Stand	£855
Adjustable castors (for stand)	£225

E7202 Convection Oven

£4005



Dimensions
665mm (w) x 635mm (d) x 565mm (h)

Total electrical rating
2.7kW

Electrical supply voltage
230V~

Electrical supply
13A single phase

Weight: 50kg

Phase loading
L1: 12.5A

Supplied with 13A plug and cable - ready to plug in and use
Oven temperature range: 50 - 270°C
2 hour timer
2/3 GN compatible
5 shelf positions, 2 shelves supplied



E2112 Convection Oven

£9495



Dimensions
900mm (w) x 835mm (d) x 870mm (h)

Total electrical rating
11kW

Electrical supply voltage
400V 3N~ or 230V~

Electrical supply
32A three phase

Weight
193kg

Phase loading
L1: 12.5A, L2: 12A, L3: 12A

Worktop model

2/1 GN compatible convection oven provides even heating

Oven temperature range: 100 - 250°C

Five shelf positions, four shelves supplied

Must be installed upon heat-resistant insulated floorpad

E2112S Convection Oven on Stand

£10245



Dimensions
900mm (w) x 835mm (d) x 1310mm (h)

Total electrical rating
11kW

Electrical supply voltage
400V 3N~ or 230V~

Electrical supply
32A three phase

Weight
206kg

Phase loading
L1: 12.5A, L2: 12A, L3: 12A

Supplied on stand

2/1 GN compatible convection oven provides even heating

Oven temperature range: 100 - 250°C

Five shelf positions, four shelves supplied

E2112/2 Two Tier Convection Oven

£18325



Dimensions
900mm (w) x 835mm (d) x 1465mm (h)

Total electrical rating
2 x 11kW

Electrical supply voltage
400V 3N~ or 230V~

Electrical supply
32A three phase (per oven)

Weight
343kg

Phase loading
2 x L1: 12.5A, L2: 12A, L3: 12A

2/1 GN compatible

Oven temperature range: 100 - 250°C

Five shelf positions, four shelves supplied (per oven)

Must be installed upon heat-resistant insulated floorpad

Convection Oven Accessories		
Splashplate and plateshelf		£655
Oven shelf (additional)		£170
Cast Aluminium lift-off fryplate (695mm x 300mm)		£660
Factory fitted castors (specify at time of order)		£225
Heat resistant insulated floorpad	(nett)	£525





G2102 Six Burner Open Top Convection Oven Range

£9995



Dimensions
900mm (w) x 855mm (d) x 870mm (h)

Total gas rating
52.8kW (Nett)

Gas inlet
¾" BSP

Electrical supply / phase loading (A)
230V~ / L1: 13A

Weight: 221kg

Cast iron pan supports

Oven temperature range: 100 - 250°C

2/1 GN compatible convection oven provides even heating

Piezo ignition to oven burner

Five shelf positions, four shelves supplied

Must be installed upon heat-resistant insulated floorpad

G2112 Convection Oven

£8150



Dimensions
900mm (w) x 855mm (d) x 870mm (h)

Total gas rating
21kW (Nett)

Gas inlet
¾" BSP

Electrical supply / phase loading (A)
230V~ / L1: 13A

Weight: 211kg

2/1 GN compatible convection oven provides even heating

Oven temperature range: 100 - 250°C

Piezo ignition to oven burner

Five shelf positions, four shelves supplied

Must be installed upon heat-resistant insulated floorpad

G2112S Convection Oven on Stand

£8900



Dimensions
900mm (w) x 855mm (d) x 1310mm (h)

Total gas rating
21kW (Nett)

Gas inlet
¾" BSP

Electrical supply / phase loading (A)
230V~ / L1: 13A

Weight: 224kg

2/1 GN compatible convection oven provides even heating

Oven temperature range: 100 - 250°C

Piezo ignition to oven burner

Five shelf positions, four shelves supplied

G2112/2 Two Tier Convection Oven

£15755



Dimensions
900mm (w) x 855mm (d) x 1465mm (h)

Total gas rating
2 x 21kW (Nett)

Gas inlet
¾" BSP

Electrical supply / phase loading (A)
230V~ / L1: 13A (per oven)

Weight: 362kg

2/1 GN compatible convection oven provides even heating

Oven temperature range: 100 - 250°C

Piezo ignition to oven burners

Five shelf positions, four shelves supplied (per oven)

Must be installed upon heat-resistant insulated floorpad



Cook and Hold Ovens

Our new Cook & Hold ovens have been developed to deliver precise, consistent results with minimal effort. Designed and built in the UK, they combine performance, reliability and ease of use to help kitchens work smarter.

Double oven models feature independently controlled oven chambers, allowing chefs to cook and/or hold different dishes at different temperatures simultaneously.

The intuitive 5" touchscreen controls make operation simple, with clear navigation and all the information the operator needs to see at a glance exactly what's happening in each oven.

For those with models with probes, the inclusion of Dynamic Delta-T cooking automatically adjusts the temperature difference between the oven and the food, ensuring gentle, even

heat transfer. The result is improved yield, exceptional moisture retention and reduced energy use.

Whether used for slow cooking overnight, regenerating food for service or holding dishes ready to serve, our Cook & Hold ovens provide total flexibility, precise control and consistent quality – every time.



Our Cook and Hold ovens gives chefs total control, exceptional energy efficiency and round-the-clock reliability. With double oven models each chamber operates independently, so you can cook, roast and hold at different temperatures – or keep working if one oven / controller is down. Designed around the operator, every feature delivers a clear benefit to your kitchen.

- Frees up your combis and your team –load, leave and let it work overnight
- Produces better yield, flavour and consistency with less supervision
- Easy to service – onsite element replacement means minimal downtime
- Energy-smart design reduces running costs and environmental impact

Benefits:

- Cooks, roasts and holds food at tightly controlled temperatures for consistent results
- Dynamic Delta-T cooking delivers precision, gentle heat transfer and exceptional yields (models with probes only)
- 5" digital touchscreen controllers positioned away from steam path for easy operation
- Simple 3-step start process, plus capacity to store up to 48 recipes and create quick-access favourites
- Connectivity options include Wi-Fi or USB for remote monitoring, recipe sharing and HACCP data download
- Energy monitoring and optimisation systems maximise efficiency and record usage by day, week or month
- Durable construction – grade 316 stainless-steel chamber and castors, removable drip trays, enhanced door gasket and easy-service elements
- Safety and performance features include auto-start on door close, heat recovery, power-failure alerts and 1/1 GN compatibility

Double Chamber Cook & Hold Ovens



Dimensions
600mm (w) x 824mm (d) x 1837mm (h)

Total electrical rating: 5kW

Electrical supply voltage
400V 3N~ or 230V N~

Electrical supply
16A three phase / 32A single phase

Weight: 235kg

Phase loading
L1: 0.4A, L2: 10.85A, L3: 10.85A (3ph)
L1: 22A (single ph)

Two chambers with independent controls

5" digital touch screen controller with zoomed screen per oven

CH30-11 Double Chamber model

£21995

CH30-11P Double Chamber model with probes (2 per oven)

£22995

Double Chamber Cook & Hold Ovens



Dimensions
600mm (w) x 824mm (d) x 1076mm (h)

Total electrical rating: 2.5kW

Electrical supply voltage
230V N~

Electrical supply: 13A

Weight: 139kg

Single chamber model
5" digital touch screen controller with zoomed screen

CH15-11 Single Chamber model

£13995

CH15-11P Single Chamber model with probes (2 per oven)

£14495

Cook and Hold Accessories	
Oven shelf (additional)	£100
Side handles (set of 2) - must be requested at point of order	£140



> High Performance Fryers



Chieftain Heavy Duty



Chieftain units are built to withstand the everyday challenges of tough and busy kitchen environments.

This equipment is especially suitable in providing a high standard of performance to restaurants, hotels, hospitals, prisons or indeed any such high-output catering facility.

All stainless steel construction, heavy duty cast iron pan supports and reinforced, drop-down oven doors are just a few of the features that guarantee long-term product reliability.

Gas range and boiling top burners provide extremely fast heat-up times while the twin bullseye solid top reaches temperatures in excess of 500°C.

The powerful, high capacity fryer burners ensure rapid heat up and recovery times - capable of producing more than 60kg of chips per hour.

Trolleys and Serveries

We also manufacture a number of heated trollies and serveries in a variety of sizes and capacities.

E1006 Three Hotplate Oven Range

£12530



Dimensions
900mm (w) x 940mm (d) x 900mm (h)

Total electrical rating
15.35kW

Electrical supply voltage
400V 3N~

Electrical supply
32A three phase

Weight
227kg

Phase loading
L1: 28.5A, L2: 14A, L3: 22.5A

Three cast iron hotplates

2/1 GN compatible oven with anti-tilt shelves & reinforced drop down door

Oven temperature range: 100 - 250°C

Four shelf positions, two shelves supplied

Range Accessories	
Pot rack (900mm wide)	£640
Pot rack (1800mm wide)	£935
Oven shelf (additional)	£175
Adjustable castors	£225

E1838X Single Pan, Twin Basket Fryer

£7725



Dimensions
600mm (w) x 850mm (d) x 900mm (h)

Total electrical rating
19.2kW

Electrical supply voltage
400V 3N~

Electrical supply
63A three phase

Weight
78kg

Phase Loading
L1: 31.7A, L2: 15.85A, L3: 31.7A

Oil capacity
39 litres

Chip output
54kg per hour (pre-blanching, chilled, 14mm size)

Stainless steel hob with mild steel pan

Pan lid supplied

E1848X Twin pan, Twin Basket Fryer

£9680



Dimensions
600mm (w) x 850mm (d) x 900mm (h)

Total electrical rating
19.2kW

Electrical supply voltage
400V 2N~

Electrical supply
63A three phase

Weight
100kg

Phase Loading
L1: 21.7A, L2: 43.5A, L3: 21.7A

Oil Capacity
2 x 19 litres

Chip Output
54kg (2 x 27kg) per hour (pre-blanching, chilled, 14mm size)

Stainless steel hob with two mild steel pans

Pan lid supplied

Fryer Optional Accessories	
Side screens	£765
Hob capper (to join two units)	£100
Adjustable castors	£225



E2962 Manual Tilt Bratt Pan

£10605



Dimensions
600mm (w) x 770mm (d) x 870mm (h)

Pan Dimensions
500mm (w) x 530mm (d) x 140mm (h)

Total electrical rating: 5.9kW

Electrical supply voltage
400V 2N~ or 230V~

Electrical supply: 32A three phase

Weight: 123kg

Phase Loading: L1: 12.8A, L2: 12.8A

37 litre heavy duty cast iron pan

Manual tilt operation

E2994 Manual Tilt Bratt Pan

£13195



Dimensions
900mm (w) x 770mm (d) x 870mm (h)

Pan Dimensions
800mm (w) x 530mm (d) x 140mm (h)

Total electrical rating: 8.8kW

Electrical supply voltage
400V 3N~ or 230V~

Electrical supply: 32A three phase

Weight: 165kg

Phase Loading
L1: 12.8A, L2: 12.8A, L3: 12.8A

60 litre cast iron pan

Manual tilt operation

Bratt Pan Accessories

Cradle	£340
Adjustable castors	£225

E2522 Heavy Duty Grill

£4305



Dimensions
900mm (w) x 540mm (d) x 500mm (h)

Brander dimensions
660mm (w) x 410mm (d)

Total electrical rating: 7kW

Electrical supply voltage
400V 2N~ or 230V~

Electrical supply: 32A three phase

Weight: 77kg

Phase Loading: L1: 15.2A, L2: 15.2A

Two independently-controlled high power elements

Reversible brander

Five position shelf runners

Removable drip tray

Brander and grid shelf supplied as standard

Grill Optional Accessories

Wall bracket	£240
Bench Legs (stainless steel)	£725
Brander	£350
Brander Carrier	£290
Floor Stand	£815



G1006X Four Burner Open Top Oven Range

£10885



Dimensions
900mm (w) x 940mm (d) x 900mm (h)

Total gas rating
40.1kW (Nett)

Gas inlet
¾" BSP

Weight
240kg

Powerful 7.5kW burners
Individual heavy duty cast iron pan supports
2/1 GN compatible oven with anti-tilt shelves & reinforced drop down door
Oven temperature range: 125 - 275°C
Four shelf positions, two shelves supplied
Piezo ignition to oven burner

G1066X Six Burner Open Top Oven Range

£11005



Dimensions
900mm (w) x 940mm (d) x 900mm (h)

Total gas rating
55.1kW (Nett)

Gas inlet
¾" BSP

Weight
250kg

Powerful 7.5kW burners
Individual heavy duty cast iron pan supports
2/1 GN compatible oven with anti-tilt shelves & reinforced drop down door
Oven temperature range: 125 - 275°C
Four shelf positions, two shelves supplied
Piezo ignition to oven burner

G1006BX Single Bullseye Solid Top Oven Range

£10735



Dimensions
900mm (w) x 940mm (d) x 900mm (h)

Total gas rating
19.7kW (Nett)

Gas inlet
¾" BSP

Weight
245kg

Cast iron solid top plate with removable bullseye
2/1 GN compatible oven with anti-tilt shelves & reinforced drop down door
Oven temperature range: 125 - 275°C
Four shelf positions, two shelves supplied
Piezo ignition to oven burner

G1006FX Twin Bullseye Solid Top Oven Range

£11250



Dimensions
900mm (w) x 940mm (d) x 900mm (h)

Total gas rating
Natural gas: 25.1kW (Nett)
Propane/Butane gas: 21.3kW (Nett)

Natural / Propane gas inlet
¾" BSP

Weight
240kg

Cast iron solid top plates with two removable bullseyes
2/1 GN compatible oven with anti-tilt shelves & reinforced drop down door
Oven temperature range: 125 - 275°C
Four shelf positions, two shelves supplied
Piezo ignition to oven burner



G1060X Six Burner Boiling Table

£6845



Dimensions
900mm (w) x 940mm (d) x 900mm (h)

Total gas rating
45kW (Nett)

Gas inlet: ¾" BSP

Weight: 240kg

Powerful 7.5kW burners

Individual heavy duty cast iron pan supports

Open cabinet storage area with shelf below

G1026BX Single Bullseye Solid Top Boiling Table

£6595



Dimensions
900mm (w) x 940mm (d) x 900mm (h)

Total gas rating
10.5kW (Nett)

Gas inlet: ¾" BSP

Weight: 159kg

Cast iron solid top plate with removable bullseye

Open cabinet storage area with shelf below

Ranges & Boiling Table Accessories	
Pot rack (900mm wide)	£640
Pot rack (1800mm wide)	£935
Oven shelf (additional)	£175
Adjustable castors	£225

G1478 Stockpot Stove

£2595



Dimensions
610mm (w) x 610mm (d) x 480mm (h)

Total gas rating
14.6kW (Nett)

Gas inlet
½" BSP

Weight
40kg

Vitreous-enamelled cast iron hob

High-powered double ring, single burner



G1838X Single Pan, Twin Basket Fryer

£8105



Dimensions
600mm (w) x 850mm (d) x 900mm (h)

Total gas rating
30kW (Nett)

Gas inlet: ¾" BSP

Weight: 92kg

Oil capacity: 24 litres

Chip output
55kg per hour (pre-blanched, chilled, 14mm size)

Stainless steel hob with mild steel pan

Piezo ignition to burner

Pan lid supplied

G1848X Twin pan, Twin Basket Fryer

£10935



Dimensions
600mm (w) x 850mm (d) x 900mm (h)

Total gas rating: 2 x 16.7kW (Nett)

Gas inlet
2 x ½" BSP (terminating in ¾" BSP manifold)

Weight: 116kg

Oil capacity: 2 x 15 litres

Chip output
2 x 32kg per hour (pre-blanched, chilled, 14mm size)

Stainless steel hob with mild steel pans

Piezo ignition to burner

Pan lid supplied

Fryer Optional Accessories	
Side screens	£765
Hob capper (to join two units)	£100
Adjustable castors	£225

G2962 Manual Tilt Bratt Pan

£10685



Dimensions
600mm (w) x 770mm (d) x 870mm (h)

Pan dimensions
500mm (w) x 530mm (d) x 140mm (h)

Total gas rating: 10.3kW (Nett)

Gas inlet: ½" BSP

Weight: 125kg

Electrical supply/rating
230V~ / L1: 3A

37 litre heavy duty cast iron pan

Manual tilt operation

Piezo ignition to burner

G2994 Manual Tilt Bratt Pan

£13030



Dimensions
900mm (w) x 770mm (d) x 870mm (h)

Pan dimensions
800mm (w) x 530mm (d) x 140mm (h)

Total gas rating
16kW (Nett)

Gas inlet: ½" BSP

Weight: 165kg

Electrical supply/rating
230V~ / L1: 3A

60 litre heavy duty cast iron pan

Manual tilt operation

Piezo ignition to burner

Bratt Pan Accessories	
Cradle	£340
Adjustable castors	£225





G1528 Heavy Duty Grill

£5285



Dimensions
900mm (w) x 555mm (d) x 505mm (h)

Brander dimensions
610mm (w) x 420mm (d)

Total gas rating: 13.2kW (Nett)

Gas inlet: ½" BSP

Weight: 82kg

Infra-red burner system
Twin heat control
Variable brander height
Brander, grid shelf and drip tray supplied as standard
Manual lighting with taper

G2522 Heavy Duty Grill

£3910



Dimensions
900mm (w) x 585mm (d) x 505mm (h)

Brander Dimensions
660mm (w) x 420mm (d)

Total gas rating: 13.3kW (Nett)

Gas inlet: ½" BSP

Weight: 74kg

Heated by three high-power gas burners
Twin heat control
Variable brander height
Brander and grid shelf supplied as standard
Manual lighting with taper

Grill Optional Accessories	
Wall bracket	£240
Bench Legs (stainless steel)	£725
Brander	£350
Brander Carrier	£290
Floor Stand	£815

HS3 Heated Servery Counter with Gantry

£5285



Dimensions
1350mm (w) x 700mm (d) x 1270mm (h)

Total electrical rating
3.2kW

Electrical supply voltage
400V 3N~

Electrical supply
32A three phase

Phase Loading

L1: 4A, L2: 6A, L3: 4A
3 x 1/1 gastronorm compatible wells
Thermostatically-controlled hotcupboard below wells
Gantry with heated lamps
Supplied with separating panels to prevent cross contamination
Supplied upon castors

HS3-T Heated Servery Counter with Gantry & Trayslide

£5715



HS4 Heated Servery Counter with Gantry

£5855



Dimensions
1700mm (w) x 700mm (d) x 1270mm (h)

Total electrical rating: 4.4kW

Electrical supply voltage
400V 3N~

Electrical supply: 32A three phase

Phase Loading
L1: 6A, L2: 8A, L3: 5.2A

4 x 1/1 gastronorm compatible wells

Thermostatically-controlled hotcupboard below wells

Gantry with heated lamps

Supplied with separating panels to prevent cross contamination

Supplied upon castors



HS4-T Heated Servery Counter with Gantry & Trayslide

£6310

HS5 Heated Servery Counter with Gantry

£6715



Dimensions
2050mm (w) x 700mm (d) x 1270mm (h)

Total electrical rating: 5.6kW

Electrical supply voltage
400V 2N~

Electrical supply: 32A three phase

Phase Loading
L1: 8A, L2: 10A, L3: 6.5A

5 x 1/1 gastronorm compatible wells

Thermostatically-controlled hotcupboard below wells

Gantry with heated lamps

Supplied with separating panels to prevent cross contamination

Supplied upon castors

HS5-T Heated Servery Counter with Gantry & Trayslide

£7145

Heated Distribution Trolleys



13A Plug & Play

- Easy to clean compartment, choice of two or three door models
- Removable gastronorm racks for 1/1 containers (2 x 10 - HT2 or 3 x 10 - HT3)
- Efficient insulation - reduces energy use and heat loss
- Deadman braking system
- Fast heat-up time - 85°C in 35 minutes
- Pedal-operated door opening system

- Plexiglass panel protects electronic control
- 180° door opening for full access
- LED alert system
- Heavy duty, shock-absorbing bumper rails
- Stainless steel top galley rail
- Robust rubber tyre wheels
- 13A power source with dummy socket

HT2 Two Door Model

Dimensions
700mm (w) x 1080mm (d) x 1200mm (h)

Total electrical rating: 0.92kW

Electrical supply voltage: 230V~

Phase Loading: L1: 10A

Electrical supply: 13A single phase

HT3 Three Door Model

Dimensions
700mm (w) x 1480mm (d) x 1200mm (h)

Total electrical rating: 1.38kW

Electrical supply voltage: 230V~

Phase Loading: L1: 10A

Electrical supply: 13A single phase

HT2 two door trolley

£5140

HT2L two door trolley with power supply at opposite end to handle

£5140

HT3 three door trolley

£5855

HT3L three door trolley with power supply at opposite end to handle

£5855



Groen High Volume Equipment



Groen's commitment to culinary excellence shines through in their line of braising pans, steam kettles and steamers. With a focus on increased efficiency, food safety and optimum quality, every Groen product is engineered to simplify and streamline preparation for any size operation.

Whether space is restricted, product aesthetics or simply ease of cleaning that drives your commercial cooking equipment needs, Groen offers a comprehensive selection of well-built products, each one carefully crafted from industrial-grade materials like corrosion-resistant 316

stainless steel. Developed with chefs and kitchen staff in mind, Groen products feature precision controls, advanced ergonomics and a variety of available power sources and mounting configurations.

AH/1 Steam-Jacketed Boiling Pans



AH/1-20 Dimensions

993mm (w) x 991mm (d) x 1016mm (h)

Total gas rating: 22kW (Nett)

Gas inlet: ½" BSP

Electrical supply / rating / loading

230V~ / 40W / L1: 017A

Weight: 213kg

AH/1-40 Dimensions

972mm (w) x 1143mm (d) x 1067mm (h)

Total gas rating: 25kW (Nett)

Gas inlet: ½" BSP

Electrical supply / rating / loading

230V~ / 40W / L1: 017A

Weight: 282kg

Gas-heated, self-contained steam source

Electronic ignition

Insulated steam jacket

Hinged cover as standard

Low water safety control

Precise thermostatic temperature control

[AH/1-20 Steam-Jacketed Boiling Pan \(76 litres\)](#)

Product Code: 516590212

£POA

[AH/1-40 Steam-Jacketed Boiling Pan \(151 litres\)](#)

Product Code: 516600212

£POA

Boiling Pan Accessories	
Water faucet	POA
Spray with flexible hose	POA

DH Floor-Standing Tilting Kettles



DH-20 Dimensions

890mm (w) x 790mm (d) x 1040mm (h)

Total gas rating: 18.6kW (Nett)

Gas inlet: ½" BSP

Electrical supply / rating / loading

230V~ / 40W / L1: 017A

Weight: 243kg

DH-40 Dimensions

1190mm (w) x 930mm (d) x 1150mm (h)

Total gas rating: 25.4kW (Nett)

Gas inlet: ½" BSP

Electrical supply / rating / loading

230V~ / 40W / L1: 017A

Weight: 293kg

Gas-heated, self-contained steam source

Electronic ignition

Patented fin tube burner assembly is 60-65% efficient

Smooth, gear-assisted manual tilting kettle body

Low water safety control

Precise thermostatic temperature control

Reinforced bar rim and large butterfly-shaped pouring lip

[DH-20 Floor-Standing Tilting Kettle \(76 litres\)](#)

Product Code: 516560212

POA

[DH-40 Floor-Standing Tilting Kettle \(151 litres\)](#)

Product Code: 516570212

POA

DH Tilting Kettle Accessories	
Water faucet	POA
2" tangent draw-off (state when ordering)	POA
Spray with flexible hose	POA
Lift-off cover for DH-20	POA
Lift-off cover for DH-40	POA



BPM Eclipse Gas Braising Pans



BPM-30G Dimensions

984mm (w) x 1010mm (d) x 1100mm (h)

Total gas rating: 27.5kW (Nett)

Gas inlet: ½" BSP

Electrical supply / rating / loading
230V~ / 50W / L1: 217A

Weight: 190kg

BPM-40G Dimensions

1226mm (w) x 1010mm (d) x 1100mm (h)

Total gas rating: 38kW (Nett)

Gas inlet: ½" BSP

Electrical supply / rating / loading
230V~ / 50W / L1: 217A

Weight: 255kg

Heat transfer fins spread heat evenly

60 - 65% efficient

Electronic ignition

Smooth action tilt (23 turns to full tilt)

Heavy duty cover with condensate unit

75mm radius on pan corners

Low water safety control

Faucet bracket

Heavy duty stainless steel pan

[BPM-30G Braising Pan \(114 litres\)](#)

Product Code: 516530212

POA

[BPM-40G Braising Pan \(151 litres\)](#)

Product Code: 516531212

POA

Braising Pan Accessories

Water Faucet with swivel tap	POA
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DEE Floor-Standing Tilting Kettles



DEE/4-20 Dimensions

889mm (w) x 781mm (d) x 1000mm (h)

Total electrical rating: 12kW

Electrical supply voltage:
400V 3N~ or 230V~

Electrical supply: 32A three phase

Phase loading: L1: 17A, L2: 17A, L3: 17A

Weight: 222.5kg

DEE/4-40 Dimensions

1194mm (w) x 876mm (d) x 1026mm (h)

Total electrical rating: 24kW

Electrical supply voltage:
400V 3N~ or 230V~

Electrical supply: 32A three phase

Phase loading: L1: 32A, L2: 32A, L3: 32A

Weight: 268kg

Electrically-heated, self-contained steam source

Smooth gear-assisted manual tilting kettle body

Reinforced bar rim and large butterfly-shaped pouring lip

Precise thermostatic temperature control

Low water safety control

[DEE/4-20 Floor-Standing Tilting Kettle \(76 litres\)](#)

Product Code: 716560612

POA

[DEE/4-40 Floor-Standing Tilting Kettle \(151 litres\)](#)

Product Code: 716570612

POA

DEE Tilting Kettles Accessories

Water faucet with swivel tap	POA
2" tangent draw-off (state when ordering)	POA
Spray with flexible hose	POA
Lift-off cover for DH-20	POA
Lift-off cover for DH-40	POA



TDBC7 Table Top Kettles



TDBC7-20 Dimensions
650mm (w) x 648mm (d) x 587mm (h)

Total electrical rating: 8kW

Electrical supply voltage:
400V 3N~ or 230V~

Electrical supply: 32A three phase

Phase loading:
L1: 11.66A, L2: 11.66A, L3: 11.66A

Weight: 60kg

TDBC7-40 Dimensions
711mm (w) x 648mm (d) x 632mm (h)

Total electrical rating: 13.23kW

Electrical supply voltage:
400V 3N~ or 230V~

Electrical supply: 32A three phase

Phase loading:
L1: 19.1A, L2: 19.1A, L3: 19.1A

Weight: 74kg

Electrically-heated, self-contained steam source

Reinforced bar rim and large butterfly-shaped pouring lip

2/3 jacketed construction

Precise thermostatic temperature control

Low water safety control

Counter-balanced manual tilt

TDBC7-20 Table Top Kettle (19 litres)

Product Code: 716540612

POA

TDBC7-40 Table Top Kettle (38 litres)

Product Code: 716540612

POA

TDBC7 Table Top Kettle Accessories

Stand with pull-out pouring shelf, anti-splash screen drainage facility and adjustable feet	POA
Basket insert for TDBC-20 (one piece)	POA
Basket insert for TDBC-40 (one piece)	POA
Water faucet with swivel tap	POA
Spray with flexible hose	POA
Lift-off cover for TDBC-20	POA
Lift-off cover for TDBC-40	POA

BPM Eclipse Electric Braising Pans



BPM-30E Dimensions
984mm (w) x 1010mm (d) x 1100mm (h)

Total electrical rating: 10.3kW

Electrical supply voltage:
400V 3N~ or 230V~

Electrical supply: 32A three phase

Phase loading:
L1: 14.9A, L2: 14.9A, L3: 14.9A

Weight: 190kg

BPM-40E Dimensions
1226mm (w) x 1010mm (d) x 1100mm (h)

Total electrical rating: 13.8kW

Electrical supply voltage:
400V 3N~ or 230V~

Electrical supply: 32A three phase

Phase loading:
L1: 19.9A, L2: 19.9A, L3: 19.9A

Weight: 255kg

Smooth action tilt (23 turns to full tilt)

Heavy duty cover with condensate unit

75mm radius on pan corners

Faucet bracket

Heavy duty stainless steel pan

BPM-30E Braising Pan (114 litres)

Product Code: 716530612

POA

BPM-40E Braising Pan (151 litres)

Product Code: 716531612

POA

Braising Pan Accessories

Water Faucet with swivel tap	POA
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Vario-Therm Healthcare Range



Introducing Falcon's Vario-Therm Series, a range of products able to cook, chill, or regen food to perfection.

Perfect for the care and health sectors as well as education establishments – the Vario-Therm Series is ideal for any operation where the serving of multiple meals takes place. Comprising of innovative bulk meal delivery systems, serveries and ovens we have a full complement of products for every kitchen.

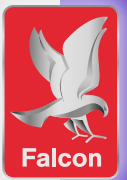
Our **bulk meal delivery system** takes HACCP recording to the next level. With the ability to constantly monitor, record and store data for up to five years, these products make compliance easier than ever.

Our **ScanHeat microwave oven** includes the latest in contactless cooking – allowing you to offer food fast and without fuss. Simply present your food to the oven and the integrated scanning system

will recognise it and proceed to cook to perfection. We also have full size ten and twenty-grid **regeneration ovens** able to heat food at accurate temperatures to achieve the desired core temperature, colour, texture and flavour.

As you would expect we also have the latest in **Serveries** – perfect to present and keep your food hot during service.

MEAL DELIVERY SYSTEM



Packed full of great features, delivering uncompromising cooking and refrigeration performance and so easy to use, the Falcon Meal Delivery System makes catering away from the kitchen simpler and more efficient than ever before.



- » Core to all Bulk Meal Delivery Systems
- » Mobile unit with oven and / or refrigerated sections
- » Anti-microbial coating on handles for added hygiene
- » Hot top and gantry for heated serving
- » Operate Cook / Chill simultaneously
- » 8 x 1/1 GN shelves per oven
- » 61mm space between shelves
- » 4 x 1/1 GN refrigeration shelves (where applicable)
- » Food probe
- » Lockable doors
- » Integrated door switch to reduce energy
- » RGB Coloured LED mode indicator
- » LED main light
- » Glass -thermal panel hot top
- » Off set castors -tight turn arc
- » Hinged hob-maintenance
- » Supplied with 13A plug with 2m cable as standard



GANTRY

- » Sneeze screen glass
- » LED lighting
- » LED mode indicator
- » Extended serving surface
- » Optimum serving height





F1H - One Heated Compartment



Dimensions (mm)
790(w) x 735(d) x 1335(h)
Total electrical rating
3kW
Weight
115kg

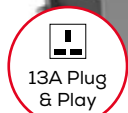


£10365

F2HR - Two Compartments: One Heated, One Refrigerated



Dimensions (mm)
1300(w) x 735(d) x 1335(h)
Total electrical rating
3kW
Weight
176kg

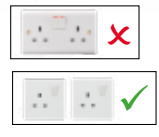
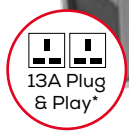


£13450

F2HH - Two Heated Compartments



Dimensions (mm)
1300(w) x 735(d) x 1335(h)
Total electrical rating
3kW
Weight
176kg



**Please note - do not plug both supplies into a 13A double socket*

£13440

F2HRP - Two Compartments: One Heated, One Split Plate Warmer / Fridge



Dimensions (mm)
1300(w) x 735(d) x 1335(h)
Total electrical rating
3kW
Weight
176kg



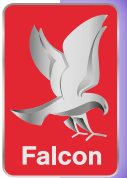
£13695

Optional factory-fitted extras (request at point of order)	Price
Tray Slide (F1 models)	£220
Tray Slide (F2 models)	£240
End Shelf	£200
Waste Bag	£290



E2011 Regen Oven

£6920



Dimensions (mm)

770 (w) x 670 (d) x 1855 (h)

Total electrical rating: 9.83kW (Nett)

Weight: 165kg

- Two individually-controlled 10 x 1/1 GN ovens
- Designed for bulk production
- Triple fans per oven for even heat distribution

- Digital timer and thermostat
- Nickel-plated steel interior with 10 shelves supplied per oven
- Stainless steel door with full height glass panel per oven

E1011 Regen Oven



Dimensions (mm)

820 (w) x 715 (d) x 1740 (h)

Total electrical rating: 5.4kW (Nett)

Weight: 115kg

- Designed for bulk production
- Full 10 x 1/1 GN compatible
- Twin fan for even heat distribution
- Digital timer and thermostat
- Nickel-plated steel interior with shelves supplied

- Stainless steel door with full height glass panel
- 2 x 13A plugs supplied - other power options also available*
- Shipped on stand so ready to go as soon as unpacked - no heavy lifting or tools required
- **Please note - do not plug both supplies into a 13A double socket*

E1011 Regen Oven on Fixed Stand

£5165

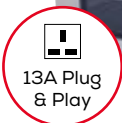
E1011 Regen Oven on Mobile Stand

£5390

Regen Oven Accessories	Price
Additional oven shelf	£50
Single Phase 16A / 32A model	£165
Three Phase 16A / 32A model	£165

E711 Countertop Convection Oven

£3135



Dimensions

770mm (w) x 620mm (d) x 570mm (h)

Total electrical rating: 2.65kW

Electrical supply voltage: 230V~

Electrical supply: 13A single phase

Weight: 48kg

Phase loading: L1: 11.5A

Supplied with 13A plug and cable - ready to plug in and use

Oven temperature range: 50 - 270°C

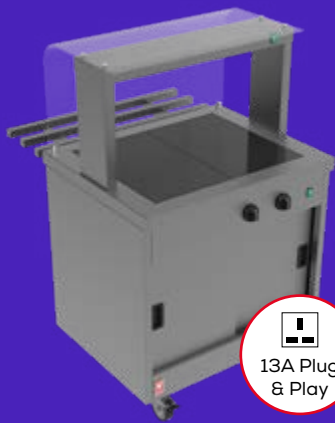
2 hour timer

1/1 GN compatible

Six shelf positions, three shelves supplied

E711 Convection Oven Accessories	
Oven shelf (additional)	£50
Stacking kit	£155
Stacking stand	£710
Stand	£855
Adjustable castors	£225





Heated Serveries - Features

- 1/1 gastronorm compatible two panel glass hot top
- Thermostatically-controlled convection hotcupboard with removable doors and shelving for easy clean
- Individual controls for gantry lights, hotcupboard and hot top
- Various gantry glass options
- Supplied with 13A 2.5m coiled cable so ready to go as soon as it's unpacked

FC2 models

- Dimensions: 830mm (w) x 680mm (d) x 1330mm (h) (trayslide +300mm)
- Total rating: 2.27kW

[FC2 Full glass sneeze screen](#)

£2655

[FC2-T Full glass sneeze screen & trayslide](#)

£2870

[FC2-P Half glass sneeze screen](#)

£2655

[FC2-PT Half glass sneeze screen & trayslide](#)

£2870

[FC2-S Full glass sneeze screen with side glass](#)

£2985

[FC2-ST Full glass sneeze screen with side glass & trayslide](#)

£3200

[FC2-N Heated Cupboard \(900mm high\)](#)

£1655

FC3 models

- Dimensions: 1160mm (w) x 680mm (d) x 1330mm (h) (trayslide +300mm)
- Total rating: 2.65kW

[FC3 Full glass sneeze screen](#)

£3130

[FC3-T Full glass sneeze screen & trayslide](#)

£3365

[FC3-P Half glass sneeze screen](#)

£3130

[FC3-PT Half glass sneeze screen & trayslide](#)

£3365

[FC3-S Full glass sneeze screen with side glass](#)

£3455

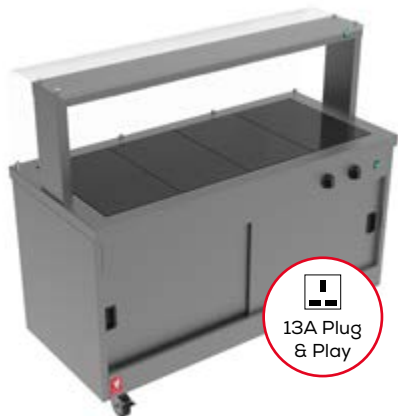
[FC3-ST Full glass sneeze screen with side glass & trayslide](#)

£3695

[FC3-N Heated Cupboard \(900mm high\)](#)

£1755





FC4 models

- Dimensions: 1490mm (w) x 680mm (d) x 1330mm (h) (trayslide +300mm)
- Total rating: 2.83kW



[FC4 Full glass sneeze screen](#)

£3630

[FC4-T Full glass sneeze screen & trayslide](#)

£3890

[FC4-P Half glass sneeze screen](#)

£3630

[FC4-PT Half glass sneeze screen & trayslide](#)

£3890

[FC4-S Full glass sneeze screen with side glass](#)

£3965

[FC4-ST Full glass sneeze screen with side glass & trayslide](#)

£4225

[FC4-N Heated Cupboard \(900mm high\)](#)

£1880

ISM-1800S ScanHeat Microwave

£3055



Dimensions (mm):
420 (w) x 565 (d) x 340 (h)

Total electrical rating: 1.8kW

Capacity: 17 litres

Weight: 32kg

Contactless cooking
Simply Scan, Heat then Eat

Option for the growing Grab & Go Market

Easy to programme

Up to 3-stage cooking

Share programmes via USB

Supplied with 13A plug

Easily stackable for twice the capacity

Microwave Accessory

Oven liner

£260





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