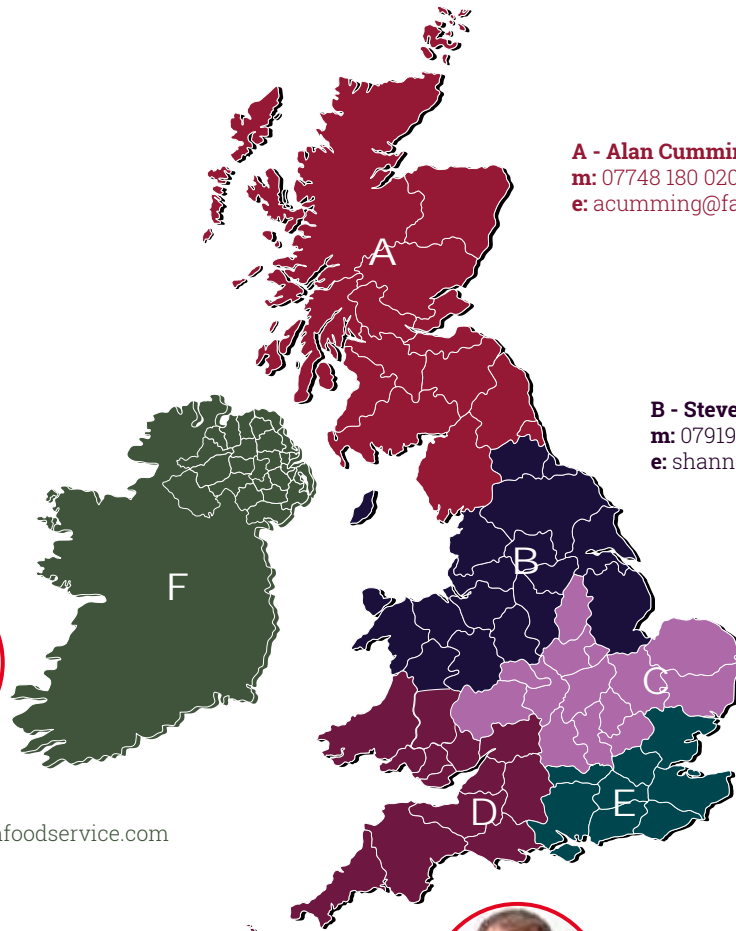


2020



Product
Price List

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Price List Index



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Service & Support

- An extensive stock of spare parts ensures next day delivery is available on most items
- Our nationwide service engineers' vans are fully-stocked, helping them achieve their main objective - a first time fix
- Manned technical help desk ready to assist with any equipment-related issue
- Live chat available for those moments when you can't get to the phone

Delivery

- Free standard three-day delivery available on all ex-stock items to your distributor premises
- Next day or timed deliveries available on request. Contact our customer services department on 01786 455200 for further information and costs.

Sales Advice

- Our experienced CFSP-accredited Area Sales Managers offer pre- and post- sales advice for clients
- Product training is available to staff who require that little bit more

Culinary Expertise

- The best equipped Demonstration Kitchen in the UK at your disposal
- Menu development assistance if required
- Pre and post sale culinary advice
- On site operator and chef training

Quality Built In

- At the forefront of legislative compliance – delivering standards that can be measured
- Integrated management systems ensure focus on quality, the environment and efficiency across the business





> Chieftain

Chieftain Products

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.

Chieftain Design

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 trolleys and serveries in a variety of sizes and capacities.

> **G1006X Four Burner Open Top Oven Range**

£7195



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**

£7275



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**

£7095



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**

£7435



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

For accessories see page 10.

Units are supplied upon adjustable legs as standard unless otherwise stated.

For installation requirements and full technical information, please refer to unit specification sheets.

> G1026X Four Burner Boiling Table

£4450



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

Total gas rating
30kW (Nett)

Gas inlet
¾" BSP

Weight
141kg

Powerful 7.5kW burners

Individual heavy duty cast iron pan supports

Open cabinet storage area with shelf below

> G1060X Six Burner Boiling Table

£4525



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

£4360



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

> G1016X General Purpose Oven

£4450



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

Total gas rating
10.1kW (Nett)

Gas inlet
¾" BSP

Weight
177kg

Worktop hob

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



> **G1808X Single Pan, Single Basket Fryer**

£4630



Dimensions

300mm (w) x 850mm (d) x 900mm (h)

Total gas rating

16.7kW (Nett)

Gas inlet

¾" BSP

Weight

64kg

Oil capacity

15 litres

Chip output

32kg per hour (pre-blached, chilled, 14mm size)

Stainless steel hob with mild steel pan

Piezo ignition to burner

Pan lid supplied

> **G1838X Single Pan, Twin Basket Fryer**

£5360



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-blached, chilled, 14mm size)

Stainless steel hob with mild steel pan

Piezo ignition to burner

Pan lid supplied

> **G1848X Twin pan, Twin Basket Fryer**

£7225



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-blached, chilled, 14mm size)

Stainless steel hob with mild steel pans

Piezo ignition to burner

Pan lid supplied

For accessories see page 10.

Units are supplied upon adjustable legs as standard unless otherwise stated.

For installation requirements and full technical information, please refer to unit specification sheets.

> G2962 Manual Tilt Bratt Pan

£6805



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

£8300



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

> G1478 Stockpot Stove

£1715



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

> **G1528 Heavy Duty Grill**

£3490



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**

£2585



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

Chieftain Accessories

Common Accessories

Factory-fitted castors
(Specify at time of order)

£225

Range Accessories

Pot rack (900mm wide)
Pot rack (1800mm wide)
Oven shelf (additional)

£435

£630

£120

Fryer Accessories

Side screens (1808X)
Hob capper (joins two units)

£520

£ 65

Bratt Pan Accessories

Cradle for 2962 (2/3gn)
Cradle for 2994 (1/1gn)

£230

£230

Grill Accessories

Wall bracket
Bench legs
Brander
Brander carrier
Floor stand

£160

£490

£235

£195

£550

Gas Flow Rates

Model	Natural	Propane
G1006X four burner open top	4.20m³/hr	3.10kg/hr
G1066X six burner open top	5.80m³/hr	4.30kg/hr
G1006BX single bullseye ST	2.00m³/hr	1.40kg/hr
G1006FX twin bullseye ST	2.10m³/hr	1.50kg/hr
G1016X general purpose oven	1.06m³/hr	0.78kg/hr
G1026X four burner BT	3.20m³/hr	2.30kg/hr
G1060X six burner BT	4.80m³/hr	3.50kg/hr
G1026BX single bullseye BT	1.00m³/hr	0.70kg/hr
G1478 stockpot stove	1.55m³/hr	1.14kg/hr
G1808X single pan fryer	1.75m³/hr	1.23kg/hr
G1838X single pan fryer	3.14m³/hr	2.22kg/hr
G1848X twin pan fryer	2 x 1.75m³/hr	2 x 1.23kg/hr
G2962 manual tilt bratt pan	1.08m³/hr	0.79kg/hr
G2994 manual tilt bratt pan	1.68m³/hr	1.24kg/hr
G1528 heavy duty grill	1.40m³/hr	1.02kg/hr
G2522 heavy duty grill	1.40m³/hr	1.02kg/hr

Units are supplied upon adjustable legs as standard unless otherwise stated.

For installation requirements and full technical information, please refer to unit specification sheets.



> E1006 Three Hotplate Oven Range

£8285



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

> E1026 Three Hotplate Boiling Table

£6205



Dimensions

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

Total electrical rating

10.05kW

Electrical supply voltage

400V 3N~

Electrical supply

32A three phase

Weight

150kg

Phase loading

L1: 14A, L2: 14A, L3: 14A

Three cast iron hotplates

Open cabinet storage area

> E2522 Heavy Duty Grill

£2845



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



> **E1808X Single Pan, Single Basket Fryer**

£3705



Dimensions

300mm (w) x 850mm (d) x 900mm (h)

Total electrical rating

9.6kW

Electrical supply voltage

400V 2N~

Electrical supply

32A three phase

Weight

51kg

Phase loading

L1: 21.7A, L2: 21.7A

Oil capacity

19 litres

Chip output

27kg per hour (pre-blanching, chilled, 14mm size)

Stainless steel hob with mild steel pan

Pan lid supplied

> **E1838X Single Pan, Twin Basket Fryer**

£5105



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**

£6395



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

For accessories see page 10.

Units are supplied upon adjustable legs as standard unless otherwise stated.

For installation requirements and full technical information, please refer to unit specification sheets.

> E2962 Manual Tilt Bratt Pan

£6755



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

£8405



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



> **HS3 Heated Servery Counter with Gantry**

£3490



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

> **HS4 Heated Servery Counter with Gantry**

£3870



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

> **HS5 Heated Servery Counter with Gantry**

£4435



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

HS3 with Trayslide

£3780

HS4 with Trayslide

£4170

HS5 with Trayslide

£4720

> Heated Distribution Trolleys



- 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

Specify unit type at time of order:

L = Power supply at opposite end to handle

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 / HT2L two door trolley

£3395

HT3 / HT3L three door trolley

£3780



Have a culinary query?

Why not ask our chef?

Our Product Development chef Shaune Hall is based in our development kitchen in our Stirling HQ and has worked in the food service industry for over 25 years. His primary role is to get the very best from our products through using the equipment every day, cleaning it and doing everything a typical chef would do. It provides him with an intimate knowledge of all our products.



Shaune 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 Shaune.
There's lots of ways to get in touch:



07770 963446



01786 455296



chef@falconfoodservice.com



[shaunevhall](#)



[@FalconDevChef](#)



[@falconddevchef](#)





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 gas, electric 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.

> **G9042 Two Burner Gas Boiling Top**

£1530



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

> **G9042 Two Burner Gas Boiling Top on Fixed Stand**

£2080

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

Weight
51kg

> **G9084 Four Burner Gas Boiling Top**

£2370



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

> **G9084 Four Burner Gas Boiling Top on Fixed Stand**

£3080

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

Weight
87kg

> **G90126 Six Burner Gas Boiling Top**

£3205



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

> **G90126 Six Burner Gas Boiling Top on Fixed Stand**

£4060

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

Weight
131kg

For additional accessories see page 38.
Units are supplied upon adjustable legs as standard unless otherwise stated.
For installation requirements and full technical information, please refer to unit specification sheets.

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



> G9081 Single Bullseye Gas Boiling Top

£2865



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

> G9081 Single Bullseye Gas Boiling Top on Fixed Stand

£3575

Dimensions

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

Weight

111kg

> G9184 Four Burner Gas Oven Range

£4260



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

£4670



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

> G9341 Single Pan, Twin Basket Gas Fryer

£4675



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-blanching, 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)

Fryer accessory
Side screens **£495**

> G9341F Single Pan, Twin Basket Gas Fryer with Filtration

£6040



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

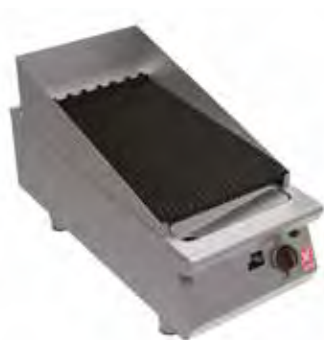
Chip Output
32kg per hour (pre-blanching, chilled, 14mm size)

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, oil bucket and filtration supplied as standard
Basket size:
145mm (w) x 335mm (d) x 145mm (h)

Fryer accessory
Side screens **£495**

> G9440 Gas Chargrill

£2385



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
¾" 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 as standard

Chargrill accessory
Griddle plate **£500**

> G9440 Gas Chargrill on Fixed Stand

£2935

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

Weight
68kg

For additional accessories see page 38.
Units are supplied upon adjustable legs as standard unless otherwise stated.
For installation requirements and full technical information, please refer to unit specification sheets.

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



> G9460 Gas Chargrill

£3340



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
¾" 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 as standard

Chargrill accessory
Griddle plate **£500**

> G9460 Gas Chargrill on Fixed Stand

£3925

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

Weight
134kg

> G9490 Gas Chargrill

£4645



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
¾" 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 as standard

Chargrill accessory
Griddle plate **£500**

> G9490 Gas Chargrill on Fixed Stand

£5385

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

Weight
188kg

> G94120 Gas Chargrill

£5945



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

Cooking area
1190mm (w) x 750mm (d)

Total gas rating
N: 33.6kW (Nett) **P/B:** 36kW (Nett)

Gas inlet
¾" BSP

Weight
215kg

12 x Cast iron reversible brander bars
4 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 as standard

Chargrill accessory
Griddle plate **£500**

> G94120 Gas Chargrill on Fixed Stand

£6800

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

Weight
248kg

> **G9541 Gas Griddle**

£2110



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
¾" BSP

Weight
50kg

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

> **G9541 Gas Griddle on Fixed Stand**

£2660

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

Weight
63kg

> **G9541R Ribbed Gas Griddle**

£2210



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
¾" BSP

Weight
50kg

18mm thick polished ribbed steel plate
Thermostatically controlled from 100 - 300°C
Piezo ignition
Removable grease container

> **G9541R Ribbed Gas Griddle on Fixed Stand**

£2760

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

Weight
63kg

> **G9541CR Chrome Gas Griddle**

£2760



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
¾" BSP

Weight
51kg

18mm thick chromed steel plate
Thermostatically controlled from 90 - 270°C
Piezo ignition
Removable grease container

> **G9541CR Chrome Gas Griddle on Fixed Stand**

£3310

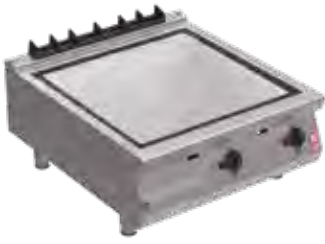
Dimensions
400mm (w) x 900mm (d) x 900mm (h)

Weight
64kg

For additional accessories see page 38.
Units are supplied upon adjustable legs as standard unless otherwise stated.
For installation requirements and full technical information, please refer to unit specification sheets..

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



> **G9581 Gas Griddle****£3100****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**

¾" BSP

Weight

98kg

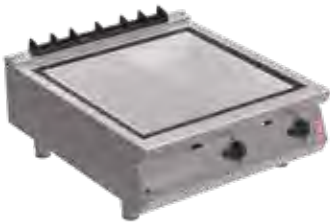
18mm thick polished steel plate
 Thermostatically controlled from
 100 - 300°C
 Piezo ignition
 Removable grease container

> **G9581 Gas Griddle on Fixed Stand****£3810****Dimensions**

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

Weight

120kg

> **G9581R Ribbed Gas Griddle****£3805****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**

¾" BSP

Weight

98kg

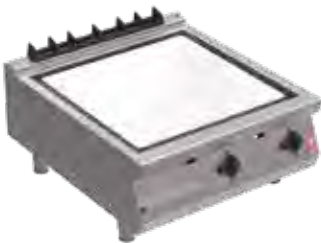
18mm thick polished half-ribbed steel
 plate
 Thermostatically controlled from
 100 - 300°C
 Piezo ignition
 Removable grease container

> **G9581R Ribbed Gas Griddle on Fixed Stand****£4515****Dimensions**

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

Weight

120kg

> **G9581CR Chrome Gas Griddle****£4065****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**

¾" BSP

Weight

101kg

18mm thick chromed steel plate
 Thermostatically controlled from
 90 - 270°C
 Piezo ignition
 Removable grease container

> **G9581CR Chrome Gas Griddle on Fixed Stand****£4775****Dimensions**

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

Weight

123kg



> G9781-100 Gas Boiling Pan

£8275



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

£8940



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

£7010



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

Gas Flow Rates

Model	Natural	Propane	Butane
G9042 two burner boiling top	1.87m³/hr	1.02kg/hr	1.00kg/hr
G9081 solid boiling top	1.01m³/hr	0.75kg/hr	0.74kg/hr
G9084 four burner boiling top	3.73m³/hr	2.04kg/hr	2.00kg/hr
G90126 six burner boiling top	4.47m³/hr	2.545kg/hr	2.503kg/hr
G9181 solid top range	1.75m³/hr	1.258kg/hr	1.237kg/hr
G9184 four burner range	4.47m³/hr	2.545kg/hr	2.503kg/hr
G9341 / G9341F fryers	2.26m³/hr	1.60kg/hr	1.57kg/hr
G9440 chargrill	0.83m³/hr	0.65kg/hr	0.64kg/hr
G9460 chargrill	1.65m³/hr	1.31kg/hr	1.29kg/hr
G9490 chargrill	2.48m³/hr	1.96kg/hr	1.93kg/hr
G94120 chargrill	3.30m³/hr	2.61kg/hr	2.57kg/hr
G9541 / G9541R / G9541CR griddles	0.81m³/hr	0.64kg/hr	0.63kg/hr
G9841 / G9841R / G9841CR griddles	1.61m³/hr	1.28kg/hr	1.26kg/hr

Key:

N: Natural Gas

P: Propane Gas

B: Butane Gas

For additional accessories see page 38. Units are supplied upon adjustable legs as standard unless otherwise stated.

For installation requirements and full technical information, please refer to unit specification sheets.

> E9042 Two Hotplate Electric Boiling Top

£2100



Dimensions

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

Total electrical rating

8kW

Electrical supply voltage

400V 3N~

Electrical supply

32A three phase

Weight

40kg

Phase loading

L1: 17.3A, L2: 17.3A, L3: 0

2 x high performance 4kW cast iron hotplates

Pressed hob well contains spillages

IPX5 rated

Hotplate accessory

Trivet £65

> E9042 Two Hotplate Electric Boiling Top on Fixed Stand

£2650

Dimensions

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

Weight

53kg

> E9084 Four Hotplate Electric Boiling Top

£3530



Dimensions

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

Total electrical rating

16kW

Electrical supply voltage

400V 3N~

Electrical supply

63A three phase

Weight

70kg

Phase loading

L1: 34.6A, L2: 17.3A, L3: 17.3A

4 x high performance 4kW cast iron hotplates

Pressed hob wells contain spillages

IPX5 rated

Hotplate accessory

Trivet £65

> E9084 Four Hotplate Electric Boiling Top on Fixed Stand

£4240

Dimensions

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

Weight

86kg

> E9184 Four Hotplate Electric Oven Range

£5945



Dimensions

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

Total electrical rating

22.3kW

Electrical supply voltage

400V 3N~

Electrical supply

63A three phase

Weight

134kg

Phase loading

L1: 34.6A, L2: 34.6A, L3: 27.6A

4 x high performance 4kW cast iron hotplates

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

IPX5 rated

Hotplate accessory

Trivet £65



> **E9341 Single Pan, Twin Basket Electric Fryer**

£4435



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 and oil bucket supplied as standard

Basket size:

145mm (w) x 335mm (d) x 145mm (h)

Fryer accessory

Side screens **£495**

> **E9341F Single Pan, Twin Basket Electric Fryer with Filtration**

£5790



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)

Fryer accessory

Side screens **£495**

> **E9342 Twin Pan, Twin Basket Electric Fryer**

£5780



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 **£495**

> **E9342B2 Twin Pan, Twin Basket Electric Fryer**

£7105

Dimensions

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

Weight

70kg

All details as E9342 except supplied with two drain buckets

For additional accessories see page 38.

Units are supplied upon adjustable legs as standard unless otherwise stated.

For installation requirements and full technical information, please refer to unit specification sheets.

> E9342F Twin Pan, Twin Basket Electric Fryer with Filtration

£7105



Dimensions

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

Total electrical rating

15kW

Electrical supply voltage

400V 3N~

Electrical supply

A three phase

Weight

82kg

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)

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:

120mm (w) x 280mm (d) x 120mm (h)

Fryer accessory

Side screens **£495**

> E9342F2 Twin Pan, Twin Basket Electric Fryer with Twin Filtration

£8435



Dimensions

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

Total electrical rating

15kW

Electrical supply voltage

400V 3N~

Electrical supply

A three phase

Weight

88kg

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)

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

Fast heat up and recovery times

Temperature range of 130-190°C

IPX5 rated

Lid and 2 x oil bucket supplied as standard

Basket size:

120mm (w) x 280mm (d) x 120mm (h)

Fryer accessory

Side screens **£495**

> E9646 Chip Scuttle

£2060



Dimensions

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

Total electrical rating

0.92kW

Electrical supply voltage

230V~

Electrical supply

13A single phase

Weight

22kg

Phase loading

L1: 4

Heat lamp keeps chips at ideal serving temperature from above

Element heats contents from below

Removable angled base tray makes it easier to scoop up chips

> E9646 Chip Scuttle on Fixed Stand

£2610

Dimensions

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

Weight

35kg

> **E9941 Flexi Pan**

£4325



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

Total electrical rating
7kW

Electrical supply voltage
400V 3N~

Electrical supply
32A three phase

Weight
66kg

Phase loading
L1: 10.14A, L2: 10.14A, L3: 10.14A

Multiple cooking functions - shallow fry, boil, stew, poach, braise & steam

Even heating across the entire cooking surface

Retains heat so food can be kept warm before service without overcooking

Internal cabinet compartment features a stainless steel casing with radiused corners for ease of cleaning

Manual fill - no water supply required

Flexi Pan accessories

Steaming Tray	£105
Lid	£50

> **i9042 Two Zone Induction Boiling Top**

£7710



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

2 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

IPX5 rated

> **i9042 Two Zone Induction Boiling Top on Fixed Stand**

£8260

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

Weight
54kg

> **i9043 Two Zone Induction Boiling Top**

£8085



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

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

IPX5 rated

> **i9043 Two Zone Induction Boiling Top on Fixed Stand**

£8635

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

Weight
54kg

For additional accessories see page 38.

Units are supplied upon adjustable legs as standard unless otherwise stated.

For installation requirements and full technical information, please refer to unit specification sheets.

> **i9084 Four Zone Induction Boiling Top****£9390**

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

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

IPX5 rated

> **i9084 Four Zone Induction Boiling Top on Fixed Stand****£10100**

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

Weight
82kg

> **i9085 Four Zone Induction Boiling Top****£9860**

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

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

IPX5 rated

> **i9085 Four Zone Induction Boiling Top on Fixed Stand****£10570**

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

Weight
82kg

> **i91104 Four Zone Induction Electric Oven Range****£13340**

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

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

2/1 gn compatible oven

Oven has 5 shelf positions, 2 shelves supplied

Oven temperature range: 80 - 300°C

IPX5 rated

> i91105 Four Zone Induction Electric Oven Range

£14665



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: 38.0A, L3: 38.0A

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

2/1 gn compatible oven

Oven has 5 shelf positions, 2 shelves supplied

Oven temperature range: 80 - 300°C

IPX5 rated

> i91104C Four Zone Induction Fan-assisted Electric Oven Range

£13875



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

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

2/1 gn compatible fan-assisted oven

Oven has 5 shelf positions, 2 shelves supplied

Oven temperature range: 80 - 280°C

IPX5 rated

> i91105C Four Zone Induction Fan-assisted Electric Oven Range

£15205



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

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

2/1 gn compatible fan-assisted oven

Oven has 5 shelf positions, 2 shelves supplied

Oven temperature range: 80 - 280°C

IPX5 rated

For additional accessories see page 38.

Units are supplied upon adjustable legs as standard unless otherwise stated.

For installation requirements and full technical information, please refer to unit specification sheets.

> E9460 Electric Chargrill

£4110



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

> E9460 Electric Chargrill on Fixed Stand

£4695

Dimensions

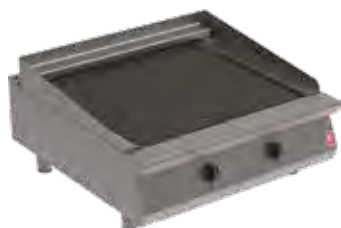
600mm (w) x 900mm (d) x 900mm (h)

Weight

68kg

> E9490 Electric Chargrill

£5490



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

> E9490 Electric Chargrill on Fixed Stand

£6230

Dimensions

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

Weight

84kg

> E600 Rise and Fall Grill

£3745



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 accessories

Bench legs **£65**

> **E9541 Electric Griddle**

£2335



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

> **E9541 Electric Griddle on Fixed Stand**

£2885

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

Weight
60kg

> **E9541R Electric Ribbed Griddle**

£2440



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 ribbed steel plate

Thermostatically controlled from
100 - 300°C

Removable grease container

IPX5 rated

> **E9541R Electric Ribbed Griddle on Fixed Stand**

£2990

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

Weight
60kg

> **E9541CR Electric Chrome Griddle**

£2775



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
48kg

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

18mm thick chromed steel plate

Thermostatically controlled from
90 - 270°C

Removable grease container

IPX5 rated

> **E9541CR Electric Chrome Griddle on Fixed Stand**

£3325

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

Weight
61kg

For additional accessories see page 38.
Units are supplied upon adjustable legs as standard unless otherwise stated.
For installation requirements and full technical information, please refer to unit specification sheets.

> E9581 Electric Griddle

£3355



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

> E9581 Electric Griddle on Fixed Stand

£4065

Dimensions

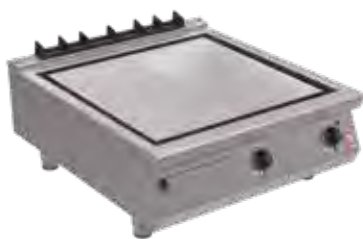
800mm (w) x 900mm (d) x 900mm (h)

Weight

119kg

> E9581R Electric Ribbed Griddle

£3430



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 half-ribbed steel plate

Thermostatically controlled from 100 - 300°C

Removable grease container

IPX5 rated

> E9581R Electric Ribbed Griddle on Fixed Stand

£4140

Dimensions

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

Weight

119kg

> E9581CR Electric Chrome Griddle

£3995



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

> E9581CR Electric Griddle on Fixed Stand

£4705

Dimensions

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

Weight

122kg

> E9781-100 Electric Boiling Pan

£8165



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

£8940



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: 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

£7010



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

For additional accessories see page 38.

Units are supplied upon adjustable legs as standard unless otherwise stated.

For installation requirements and full technical information, please refer to unit specification sheets.

> E9241 Pasta Cooker

£3630



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

1/3 basket (each) **£120**

1/6 basket (each) **£ 85**

Lid **£ 95**

> E9640 Sous Vide Water Bath

£4985



Dimensions

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

Total electrical rating

2kW

Electrical supply voltage

230V~

Electrical supply

13A single phase

Weight

41kg

Phase loading

L1: 8.7A

1 - 99 minute timer

Operating temperature: 5 - 95°C
(+/- 0.2°C)

Pan capacity: 28 litres

Low level sensor, alarm and digital LED display included

Supplied with 13A plug

> E9641 Electric Bain Marie

£2550



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

> 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

£890

> N980T Worktop Unit

£1795

> N990T Worktop Unit

£2025

> 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

£1120

> N960 Cabinet

£1515

> 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

£1260

> N960D Cabinet

£2040

> Cabinet with Runners



N941 Dimensions

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

Weight

38kg

Open cabinet with runners for 1/1 gn container storage

N961 Dimensions (Illustrated)

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

Weight

43kg

Open cabinet with runners for 2/1 gn container storage

> N941 Cabinet

£1450

> N961 Cabinet

£1855

> 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

£550

> ST60 Stand

£585

> ST80 Stand

£710

> ST90 Stand

£740

> ST120 Stand

£855

> 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

£695

> ST60D Stand

£735

> ST80D Stand

£1005

> ST90D Stand

£1255



F900 Accessories

1 - Front hob rail

Front hob rail (400mm)	£120
Front hob rail (600mm)	£160
Front hob rail (800mm)	£200
Front hob rail (900mm)	£220
Front hob rail (1000mm)	£245
Front hob rail (1200mm)	£305

2 - Kick strips

Kick strip (100mm)	£ 75
Kick strip (200mm)	£ 90
Kick strip (400mm)	£120
Kick strip (600mm)	£135
Kick strip (800mm)	£150
Kick strip (900mm)	£160
Kick strip (1000mm)	£165
Kick strip (1200mm)	£170

3 - Side kick strips

Side kick strip - RH	£ 60
Side kick strip - LH	£ 60

4 - Rear blanking plate

£ 60

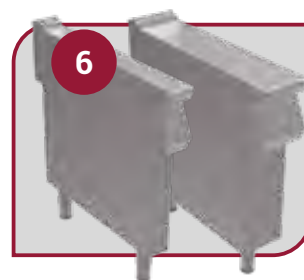
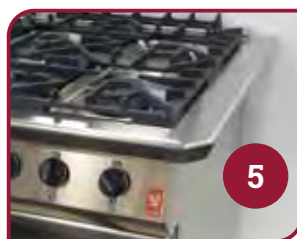
5 - Side hob extension

£210

Factory fitted castors £225
(Specify at time of order)

6 - Infill units

N910 Infill unit (100mm)	£625
N920 Infill unit (200mm)	£765



When specifying kick strips, the following models require the vented type:

G9181 solid top range
G9184 range
E9184 range
E9341 / E9341F fryers
E9342 / E9342F / E9342B2 / E9342F2 fryers
G9341 / G9341F fryers
G9781 boiling pan

E9781 boiling pan
G9881 bratt pan
E9881 bratt pan
E9941 vario pan
i91104 / i91105 induction ranges
i91104C / i91105C induction ranges



Dominator Plus 800 Series

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 being the **G3101** six burner

range, the **G3925** radiant chargin, with it's unbeatable cooking performance and the **E3914i** induction range, the first and still the best induction range on the market. Our electric chargin, which were launched last year, are proving very popular too.

Dominator Plus is more than these products however. A comprehensive product range encompassing over

80 different models in various widths and configurations ensures you are able to create your ideal cookline without compromise.

Sure to be added to the headline products is the new **G3101HD** six burner range, which takes the performance of the G3101 to a new level, with more powerful burners and more robust pan supports.

G3101HD Six Burner Range

The G3101 has long been the cornerstone of kitchens up and down the UK. The new G3101HD takes the great performance of the G3101 to a new level.

Twin flame burners are 30% more powerful and twin cast iron pan supports are bigger and more hard-wearing than ever before.



Features

- > 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 oven with piezo ignition
- > Drop down door with full width door handle
- > High flue as standard
- > Legs at front, castors at rear as standard

Benefits

- > Burners deliver rapid heat up times
- > Additional power offers operators a greater flexibility when cooking

Technical Specifications:

Dimensions

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

Total gas rating

48.5kW (nett)

Gas inlet

3/4" BSP

Weight

140kg

G3101HD accessories

Additional oven shelf	£120
Lift off griddle plate	£500
Splashback & plateshelf	£465
Front castors	£115

£3035

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

£3225



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 Open Top Oven Range

£3225



Dimensions

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

Total gas rating

38.9kW (Nett)

Gas inlet

¾" BSP

Weight

109kg

Drop down door model

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

➤ G3101 OTC Open Top, Electric Fan-Assisted Oven Range

£5240



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

£5865



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

£3290



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

£3290



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

Total gas rating
26kW (Nett)

Gas inlet
¾" BSP

Weight
88kg

Drop down door model

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

> G3107 Solid Top Oven Range

£4275



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

£4275



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

Total gas rating
17.3kW (Nett)

Gas inlet
¾" BSP

Weight
137kg

Drop down door model

Chef's cast iron solid top with removable bullseye

2/1 gn compatible oven

Oven temperature range: 120 - 270°C

Piezo ignition to oven burner

Five shelf positions, two shelves supplied

For accessories see page 54.

Units are supplied upon adjustable legs as standard unless otherwise stated.

For installation requirements and full technical information, please refer to unit specification sheets.

> G3117 General Purpose Oven

£4225



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

> G3117D General Purpose Oven

£4225



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

Total gas rating
7.1kW (Nett)

Gas inlet
¾" BSP

Weight
120kg

Drop down door model
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 General Purpose Oven on Stand

£4780



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

> G3117D General Purpose Oven on Stand

£4780

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

Weight
150kg

> G3117/2 Two Tier General Purpose Oven

£8190



> G3127 Solid Top Boiling Table

£3715



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

£1330



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

> G3122 Two Burner Boiling Top on Fixed Stand

£1805

Dimensions
400mm (w) x 900mm (d) x 890mm (h)

Weight
46.5kg

> G3124 Four Burner Boiling Top

£2690



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

> G3124 Four Burner Boiling Top on Fixed Stand

£3225

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

Weight
76kg

> G3121 Six Burner Boiling Top

£2885



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

> G3121 Six Burner Boiling Top on Fixed Stand

£3440

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

Weight
105kg

For accessories see page 54.
Units are supplied upon adjustable legs as standard unless otherwise stated.
For installation requirements and full technical information, please refer to unit specification sheets.

> G3830 Single Pan, Single Basket Fryer

£3505



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-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

> G3840 Single pan, Twin Basket Fryer

£4330



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-blanching, chilled, 14mm size)

Stainless steel hob with mild steel pan

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

Electronic ignition to burner

Pan lid supplied

> G3840F Single Pan, Twin Basket Fryer with Filtration

£5665



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-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:
145mm (w) x 335mm (d) x 145mm (h)

Electronic ignition to burner

Pan lid supplied

> G3845 Twin Pan, Twin Basket Fryer

£3495



Dimensions

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

Total gas rating

22.8kW (Nett)

Gas inlet

½" 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

£7185



Dimensions

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

Total gas rating

22.8kW (Nett)

Gas inlet

½" 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

£4280



Dimensions

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

Total gas rating

30kW (Nett)

Gas inlet

¾" 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

For accessories see page 54.

Units are supplied upon adjustable legs as standard unless otherwise stated.

For installation requirements and full technical information, please refer to unit specification sheets.

> G3860F Single Pan, Twin Basket Fryer with Filtration

£5605



Dimensions

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

Total gas rating

30kW (Nett)

Gas inlet

¾" BSPP

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

£5170



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-blanching, 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

£7830



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-blanching, 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

> G3425 Radiant Chargrill

£2180



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

> G3425 Radiant Chargrill on Fixed Stand

£2655

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

Weight
97kg

> G3625 Radiant Chargrill

£3310



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

> G3625 Radiant Chargrill on Fixed Stand

£3845

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

Weight
165kg

> G3925 Radiant Chargrill

£4200



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

> G3925 Radiant Chargrill on Fixed Stand

£4755

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

Weight
235kg

> G31225 Radiant Chargrill

£5660



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

> G31225 Radiant Chargrill on Fixed Stand

£6700

Dimensions

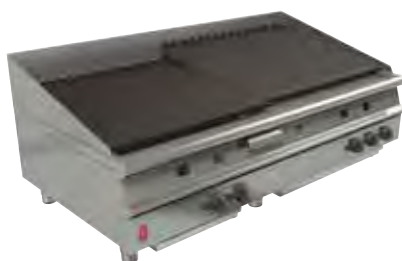
1200mm (w) x 770mm (d) x 890mm (h)

Weight

334kg

> G31525 Radiant Chargrill

£6915



Dimensions

1500mm (w) x 770mm (d) x 455mm (h)

Cooking area

1460mm (w) x 630mm (d)

Total gas rating

37.2kW (Nett)

Gas inlet

¾" BSP

Weight

348kg

15 x Cast iron reversible brander bars
Full width cooking area for maximum output
5 manually-controlled burners
Cast iron burner radiants
Removable surround as standard
Piezo ignition to burners

> G31525 Radiant Chargrill on Fixed Stand

£7995

Dimensions

1500mm (w) x 770mm (d) x 890mm (h)

Weight

412kg

> G3441 Griddle

£2265



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

Polished steel plate provides even heat distribution

Single thermostatically controlled gas burner

Piezo ignition to burner

> G3441 Griddle on Fixed Stand

£2740

Dimensions

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

Weight

93kg

> G3441R Ribbed Griddle

£2400



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

Polished steel ribbed plate provides even heat distribution

Single thermostatically controlled gas burner

Piezo ignition to burner

> G3441R Ribbed Griddle on Fixed Stand

£2875

Dimensions

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

Weight

93kg

> G3641 Griddle

£3100



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

Polished steel plate provides even heat distribution

Two thermostatically controlled gas burners

Piezo ignition to burner

> G3641 Griddle on Fixed Stand

£3635

Dimensions

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

Weight

112kg

> G3641R Ribbed Griddle

£3360



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

Polished steel half-ribbed plate provides even heat distribution

Two thermostatically controlled gas burners

Piezo ignition to burner

> G3641R Griddle on Fixed Stand

£3895

Dimensions

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

Weight

112kg

> G3941 Griddle

£4055



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

Polished steel plate provides even heat distribution

Three thermostatically controlled gas burners

Piezo ignition to burner

> G3941 Griddle on Fixed Stand

£4610

Dimensions

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

Weight

157kg

> G3941R Ribbed Griddle

£4080



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

Polished steel half-ribbed plate provides even heat distribution

Three thermostatically controlled gas burners

Piezo ignition to burner

> G3941R Ribbed Griddle on Fixed Stand

£4635

Dimensions

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

Weight

157kg

> **G3512 Grill**

£2295



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**

£1770



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

> **G3800DX Duplex Bratt Pan**

£5800



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

For accessories see page 54.

Units are supplied upon adjustable legs as standard unless otherwise stated.

For installation requirements and full technical information, please refer to unit specification sheets.

> G3478 Steaming Oven

£5740



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

> G3203 Pasta Cooker

£4285



Dimensions

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

Total gas rating

18.2kW (Nett)

Gas inlet

½" BSP

Weight

57kg

Water capacity: 16 litres

Supplied with three baskets

Stainless steel hob with mild steel pan

Piezo ignition to burner

> G3206 Pasta Cooker

£5070



Dimensions

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

Total gas rating

32.5kW (Nett)

Gas inlet

¾" BSP

Weight

76kg

Water capacity: 32 litres

Supplied with three baskets

Stainless steel hob with mild steel pan

Piezo ignition to burner



Dominator Plus Accessories

Common accessories

Suiting kit (1 kit required per 2 units)	£ 65
Fixed installation kit	£ 55
Factory fitted castors (specify at time of order)	£225

Range accessories

High flue (600mm)	£125
High flue (900mm)	£180
Splashplate and plateshelf (600mm)	£365
Splashplate and plateshelf (900mm)	£465
Oven shelf (additional)	£120
Cast aluminium lift-off fryplate (695mm x 300mm)	£470

Bratt pan accessories

Drain cradle	£225
Steaming tray	£125

Fryer accessories

Stainless steel fryer screen for G+E3830 / G+E3840 / G+E3840F	£495
Stainless steel fryer screen for G+E3860 / 3860F / G+E3865 / 3865F	£575

Grill accessories

Brander (additional) for G+E3512 / G+E3532 (specify at time of order)	£225
Brander carrier (additional) for G+E3512 / G+E3532 (specify at time of order)	£200
Floor stand for G+E3512 / E+G3532	£550
Wall bracket for G+E3512 550mm (w) x 650mm (d) x 300mm (h)	£160
Wall bracket for G+E3532 560mm (w) x 400mm (d) x 205mm (h)	£160
Bench legs for G+E3512 / G+E3532 (300mm high)	£475

Gas Flow Rates

Model	Natural	Propane
G3101/G3101D ranges	4.10m³/hr	2.90kg/hr
G3101HD range	5.10m³/hr	3.70kg/hr
G3101 OTC range	3.30m³/hr	2.30kg/hr
G3106 range	4.31m³/hr	3.21kg/hr
G3161/G3161D ranges	2.70m³/hr	1.90kg/hr
G3107/G3107D ranges	1.83m³/hr	1.34kg/hr
G3121 boiling top	3.30m³/hr	2.30kg/hr
G3122 boiling top	0.82m³/hr	1.11kg/hr
G3124 boiling top	2.20m³/hr	1.60kg/hr
G3127 boiling table	1.10m³/hr	0.80kg/hr
G3117/G3117D GP ovens	0.80m³/hr	0.60kg/hr
G3117/2 GP ovens	2 x 0.80m³/hr	2 x 0.60kg/hr
G3830 fryer	1.91m³/hr	1.41kg/hr
G3840/G3840F fryer	2.43m³/hr	1.78kg/hr
G3860/G3860F fryer	3.44m³/hr	2.41kg/hr
G3865/G3865F fryer	3.83m³/hr	2.81kg/hr
G3845 / G3845F	2.4m³/hr	1.7kg/hr
G3425 chargrill	1.06m³/hr	0.84kg/hr
G3625 chargrill	1.69m³/hr	1.34kg/hr
G3925 chargrill	2.58m³/hr	2.04kg/hr
G31225 chargrill	3.12m³/hr	2.47kg/hr
G31525 chargrill	3.65m³/hr	2.89kg/hr
G3800DX bratt pan	1.46m³/hr	1.09kg/hr
G3441 griddle	0.514m³/hr	0.41kg/hr
G3641 griddle	1.07m³/hr	0.85kg/hr
G3941 griddle	1.60m³/hr	1.30kg/hr
G3441R ribbed griddle	0.514m³/hr	0.41kg/hr
G3641R half ribbed griddle	1.07m³/hr	0.85kg/hr
G3941R half ribbed griddle	1.60m³/hr	1.30kg/hr
G3512 grill	0.90m³/hr	0.66kg/hr
G3532 grill	0.70m³/hr	0.52kg/hr
G3478 steaming oven	1.24m³/hr	0.99kg/hr
G3203 pasta boiler	1.91m³/hr	1.41kg/hr
G3206 pasta boiler	3.44m³/hr	2.41kg/hr

> E3101 Three Hotplate Oven Range

£5870



Dimensions

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

Total electrical rating

14.7kW

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

> E3101D Three Hotplate Oven Range

£5870



Dimensions

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

Total electrical rating

14.7kW

Electrical supply voltage

400V 3N~

Electrical supply

32A three phase

Weight

154kg

Phase loading

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

Drop down door model

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

£5870



Dimensions

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

Total electrical rating

15kW

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

> E3101D Four Hotplate Oven Range

£5870



Dimensions

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

Total electrical rating

15kW

Electrical supply voltage

400V 3N~

Electrical supply

32A three phase

Weight

155kg

Phase loading

L1: 22A, L2: 22A, L3: 22A

Drop down door model

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

£5870



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

Total electrical rating
18.9kW

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

> E3101PD Six Hotplate Oven Range

£5870



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

Total electrical rating
18.9kW

Electrical supply voltage
400V 3N~

Electrical supply
32A three phase

Weight
157kg

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

Drop down door model with 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

> E3101 OTC Three Hotplate Fan-Assisted Oven Range

£6125



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

Total electrical rating
16.2kW

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

> E3101 OTC Four Hotplate Fan-Assisted Oven Range

£6125



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

Total electrical rating
16.5kW

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

> E3101P OTC Six Hotplate Fan-Assisted Oven Range

£6125



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

Total electrical rating
20.2kW

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

> E3161 Three Hotplate Oven Range

£4830



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

> E3161D Three Hotplate Oven Range

£4830



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

Drop down door model

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

> **E3122 Two Hotplate Boiling Top**

£1300



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

Total electrical rating
3.7kW

Electrical supply voltage
230V~

Electrical supply
16A single phase

Weight
25kg

Phase loading
L1: 16A

Two fast-heating circular hotplates

Plunged hob contains spillages and is easy to clean

> **E3122 Two Hotplate Boiling Top on Fixed Stand**

£1775

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

Weight
43kg

> **E3121 Three Hotplate Boiling Top**

£3900



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

Total electrical rating
9.7kW

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

> **E3121 Three Hotplate Boiling Top on Fixed Stand**

£4455

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

Weight
100kg

> **E3121 Four Hotplate Boiling Top**

£3900



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

Total electrical rating
10kW

Electrical supply voltage
400V 3N~

Electrical supply
32A three phase

Weight
71kg

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

Two cast iron rectangular and two circular fast-heating hotplates

Full width, removable drip tray

> **E3121 Four Hotplate Boiling Top on Fixed Stand**

£4455

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

Weight
101kg

> E3117 General Purpose Oven

£4860



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

Total electrical rating
5kW

Electrical supply voltage
230V~

Electrical supply
32A single phase

Weight
102kg

Phase loading
L1: 22A

Worktop model

2/1 gn compatible oven

Oven temperature range: 100 - 250°C

Five shelf positions, two shelves supplied

> E3117D General Purpose Oven

£4860



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

Total electrical rating
5kW

Electrical supply voltage
230V~

Electrical supply
32A single phase

Weight
102kg

Phase loading
L1: 22A

Drop down door model with worktop

2/1 gn compatible oven

Oven temperature range: 100 - 250°C

Five shelf positions, two shelves supplied

> E3117 General Purpose Oven on Stand

£5415



Dimensions
900mm (w) x 845mm (d) x 1310mm (h)

Total electrical rating
5kW

Electrical supply voltage
230V~

Electrical supply
32A single phase

Weight
140kg

Phase loading
L1: 22A

Mounted upon open stand for a more convenient operating height

2/1 gn compatible oven

Drop down door model option available

Oven temperature range: 100 - 250°C

Five shelf positions, two shelves supplied

> E3117D General Purpose Oven on Stand

£5415

Dimensions
900mm (w) x 845mm (d) x 1310mm (h)

Weight
140kg

> **E3117/2 Two Tier General Purpose Oven**

£8855



Dimensions

900mm (w) x 845mm (d) x 1715mm (h)

Total electrical rating

2 x 5kW

Electrical supply voltage

2 x 230V~

Electrical supply

2 x 32A single phase

Weight

204kg

Phase loading

L1: 22A

Two tier oven model

2/1 gn compatible ovens

Oven temperature range: 100 - 250°C

Five shelf positions, two shelves supplied (per oven)

> **E3512 Grill**

£2785



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**

£1900



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 upon grid shelf

For accessories see page 68.

Units are supplied upon adjustable legs as standard unless otherwise stated.

For installation requirements and full technical information, please refer to unit specification sheets.

➤ E3830 Single Pan, Single Basket Fryer

£3280



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-blanching, 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

£4085



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-blanching, 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

£5425



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-blanching, chilled, 14mm size)

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

Stainless steel hob with mild steel pan

Basket size:

145mm (w) x 335mm (d) x 145mm (h)

Pan lid supplied

➤ E3860 Single Pan, Twin Basket Fryer

£4495



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**

£5830



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**

£4655



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

Total electrical rating
20kW

Electrical supply voltage
400V 3N~

Electrical supply voltage
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

> **E3865F Twin Pan, Twin Basket Fryer with Filtration**

£7325



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 and filter supplied as standard

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

Pan lid supplied

Supplied on castors

> E3405 Electric Chip Scuttle

£1440



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

> E3405 Electric Chip Scuttle on Fixed Stand

£1915

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

Weight
39kg

> E3625 Electric Chargrill

£2920



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

> E3625 Electric Chargrill on Fixed Stand

£3455

Dimensions
600mm (w) x 785mm (d) x 890mm (h)

Weight
69kg

> E3925 Electric Chargrill

£4045



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

> E3925 Electric Chargrill on Fixed Stand

£4600

Dimensions
900mm (w) x 785mm (d) x 890mm (h)

Weight
92kg

See page 68 for electric chargrill cleaning accessories

> E3441 Electric Griddle

£1810



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

> E3441 Electric Griddle on Fixed Stand

£2285

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

Weight
77kg

> E3441R Ribbed Electric Griddle

£2040



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

> E3441R Ribbed Electric Griddle on Fixed Stand

£2515

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

Weight
77kg

> E3481 Electric Griddle

£2405



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

> E3481 Electric Griddle on Fixed Stand

£2960

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

Weight
128kg

For accessories see page 68.

Units are supplied upon adjustable legs as standard unless otherwise stated.

For installation requirements and full technical information, please refer to unit specification sheets.

> E3481R Ribbed Electric Griddle

£2805



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

> E3481R Ribbed Electric Griddle on Fixed Stand

£3360

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

Weight
128kg

> E3800DX Electric Duplex Bratt Pan

£5800



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

Supplied with 2 metre cable

> E3478 Steaming Oven

£5740



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

Total electrical rating
8.6kW

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

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



E3741 Flexi Pan

Add flexibility and capacity to even the smallest kitchen with the multi-functional compact E3741 Flexi Pan.

This model can perform many cooking methods, including:

- > Shallow frying
- > Boiling
- > Stewing
- > Poaching
- > Braising
- > Steaming

A flexi pan is a mini bratt pan, large pot, sauté pan, wok, griddle, pan steamer and bain marie - IN ONE UNIT



Features

- > Control panel icons indicate optimum setting for each cooking process
- > 1/1 GN x 200mm deep tray is supplied below pan for easy decanting of soups and stews
- > Temperature range of 60 - 280°C
- > 12 litre capacity
- > Manual fill - no water supply required

Benefits

- > Multiple cooking functions
- > Even heating across the entire cooking surface
- > Retains heat so food can be kept warm before service without overcooking
- > Internal cabinet compartment features a stainless steel casing with radiused corners for ease of cleaning

Technical Specifications:

Dimensions

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

Total electrical rating

7kW

Electrical supply voltage

400V 3N~

Electrical supply

32A three phase

Weight

62kg

Phase loading

L1: 10.14A, L2: 10.14A, L3: 10.14A

Flexi Pan accessories

Steaming Tray **£105**

Lid **£ 50**

£3600

For accessories see page 68.

Units are supplied upon adjustable legs as standard unless otherwise stated.

For installation requirements and full technical information, please refer to unit specification sheets.

> E3204 Electric Pasta Cooker

£3130



Unit shown with optional lid,
details on page 68

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

80kg

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

> E3407 Electric Bain Marie

£1510



Dimensions

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

Total electrical rating

1.5kW

Electrical supply voltage

230V~

Electrical supply

13A single phase

Weight

21kg

Phase loading

L1: 6.5A

Manual fill well

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

Supplied with cable and 13A plug

> E3407 Electric Bain Marie on Fixed Stand

£1985

Dimensions

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

Weight

39kg

> 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

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

Generous worktop area

Offers additional storage capacity

Shelf can be positioned in one of three
heights

> DCL 300 Cabinet

£690

> DCL 600 Cabinet

£740

> DCL 400 Cabinet

£725

> DCL 900 Cabinet

£810

Dominator Plus Accessories

Stands

400mm fixed stand	£475
600mm fixed stand	£535
800mm fixed stand	£555
900mm fixed stand	£555
400mm mobile stand	£700
600mm mobile stand	£760
800mm mobile stand	£780
900mm mobile stand	£780

Common accessories

Suiting kit (1 kit required per 2 units)	£ 65
Fixed installation kit	£ 55
Factory fitted castors (specify at time of order)	£225

Range accessories

High flue (600mm)	£125
High flue (900mm)	£180
Splashplate and plateshelf (600mm)	£365
Splashplate and plateshelf (900mm)	£465
Oven shelf (additional)	£ 120

Bratt pan accessories

Drain cradle	£230
Steaming tray	£125

Fryer accessories

Stainless steel fryer screen for G+E3830 / G+E3840 / G+E3840F	£495
Stainless steel fryer screen for G+E3860 / 3860F / G+E3865 / 3865F	£575

Grill accessories

Brander (additional) for G+E3512 / G+E3532 (specify at time of order)	£225
Brander carrier (additional) for G+E3512 / G+E3532 (specify at time of order)	£200
Floor stand for G+E3512 / E+G3532	£550
Wall bracket for G+E3512 550mm (w) x 650mm (d) x 300mm (h)	£160
Wall bracket for G+E3532 560mm (w) x 400mm (d) x 205mm (h)	£160
Bench legs for G+E3512 / G+E3532 (300mm high)	£475

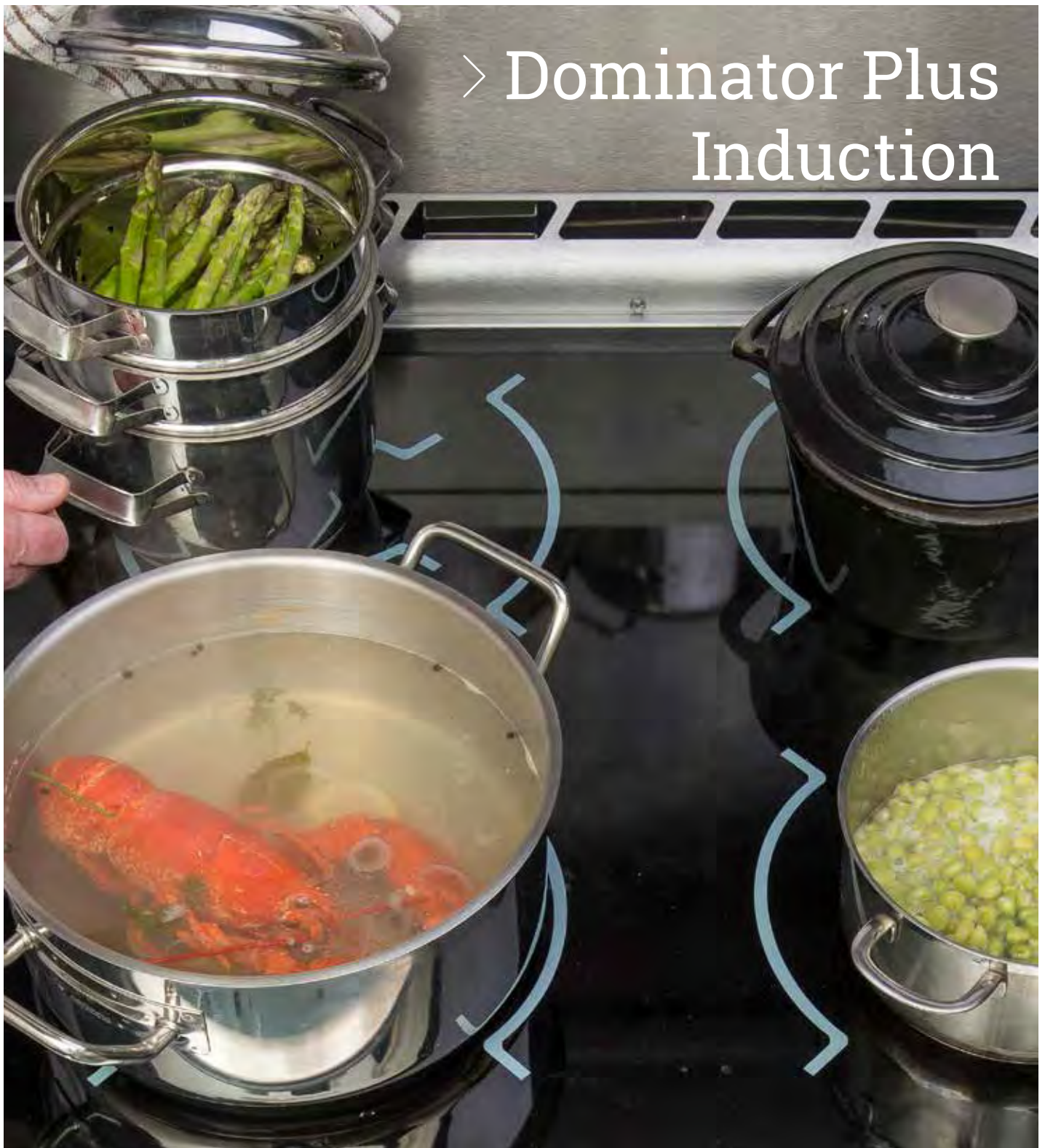
Pasta cooker accessories

Lid	£100
1/6 size basket 144mm (w) x 164mm (d) x 200mm (h)	£ 90
1/3 size basket 297mm (w) x 164mm (d) x 200mm (h)	£125

Electric chargrill accessories

Easy-clean lining sheet (600mm)	£ 45
Easy-clean lining sheet (900mm)	£ 65
High capacity grease collection system	£265

› Dominator Plus Induction



Falcon induction product 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 include 4 zone oven ranges and 2 or 4 zone boiling tops.

> **E3913i Four Zone Induction Top Oven Range**

£7755



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**

£7915



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

> **E3901i Two Zone Induction Boiling Top**

£3750



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

Total electrical rating
7kW

Electrical supply voltage
400V 3~

Electrical supply
32A three phase

Weight
42kg

Phase loading
L1: 10.7A, L2: 10.7A, L3: 10.7A

2 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

> **E3901i Two Zone Induction Boiling Top on Fixed Stand**

£4225

Dimensions
400mm (w) x 820mm (d) x 890mm (h)

Weight
60kg

Induction units are not subject to standard discount terms. Speak to your customer service co-ordinator for further details.

For stands see page 68.

Units are supplied upon adjustable legs as standard unless otherwise stated.

For installation requirements and full technical information, please refer to unit specification sheets.

> E3902i Two Zone Induction Boiling Top

£4015



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

> E3902i Two Zone Induction Boiling Top on Fixed Stand

£4490

Dimensions

400mm (w) x 820mm (d) x 890mm (h)

Weight

60kg

> E3903i Four Zone Induction Boiling Top

£5680



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

> E3903i Four Zone Induction Boiling Top on Fixed Stand

£6235

Dimensions

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

Weight

114kg

> E3904i Four Zone Induction Boiling Top

£6000



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

> E3904i Four Zone Induction Boiling Top on Fixed Stand

£6555

Dimensions

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

Weight

114kg



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

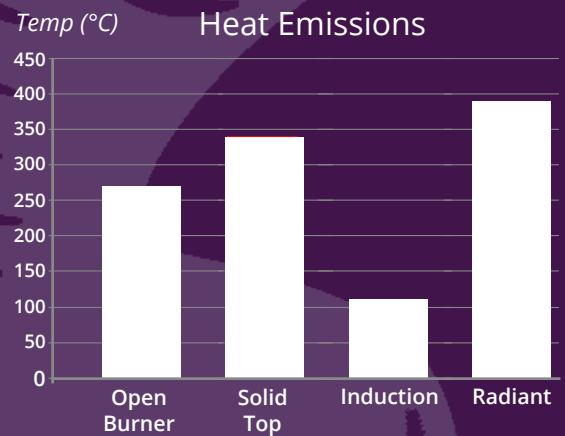


Falcon Induction is Fast

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

Type	Power	Pot Size 180mm	Pot Size 230mm	Pot Size 250mm
Falcon Induction	5kW	2.17	1.23	1.49
Falcon Induction	3.5kW	2.39	2.18	2.31
Gas Burner	5.3kW	16.09	7.42	7.07
Electric Hotplate	1.75kW	6.26	8.03	7.59

It's not just hot air!



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



> Falcon One Series Induction

New for 2020!

Affordable induction:

**6 heat zones
Boost function
Digital display
Fan-assisted oven**

Our new One Series of affordable induction ranges 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 Falcon induction appliance.

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

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

There are two different versions available, including a single phase model, making it easy to install in any kitchen.

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)**

£5810



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**

£5810



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

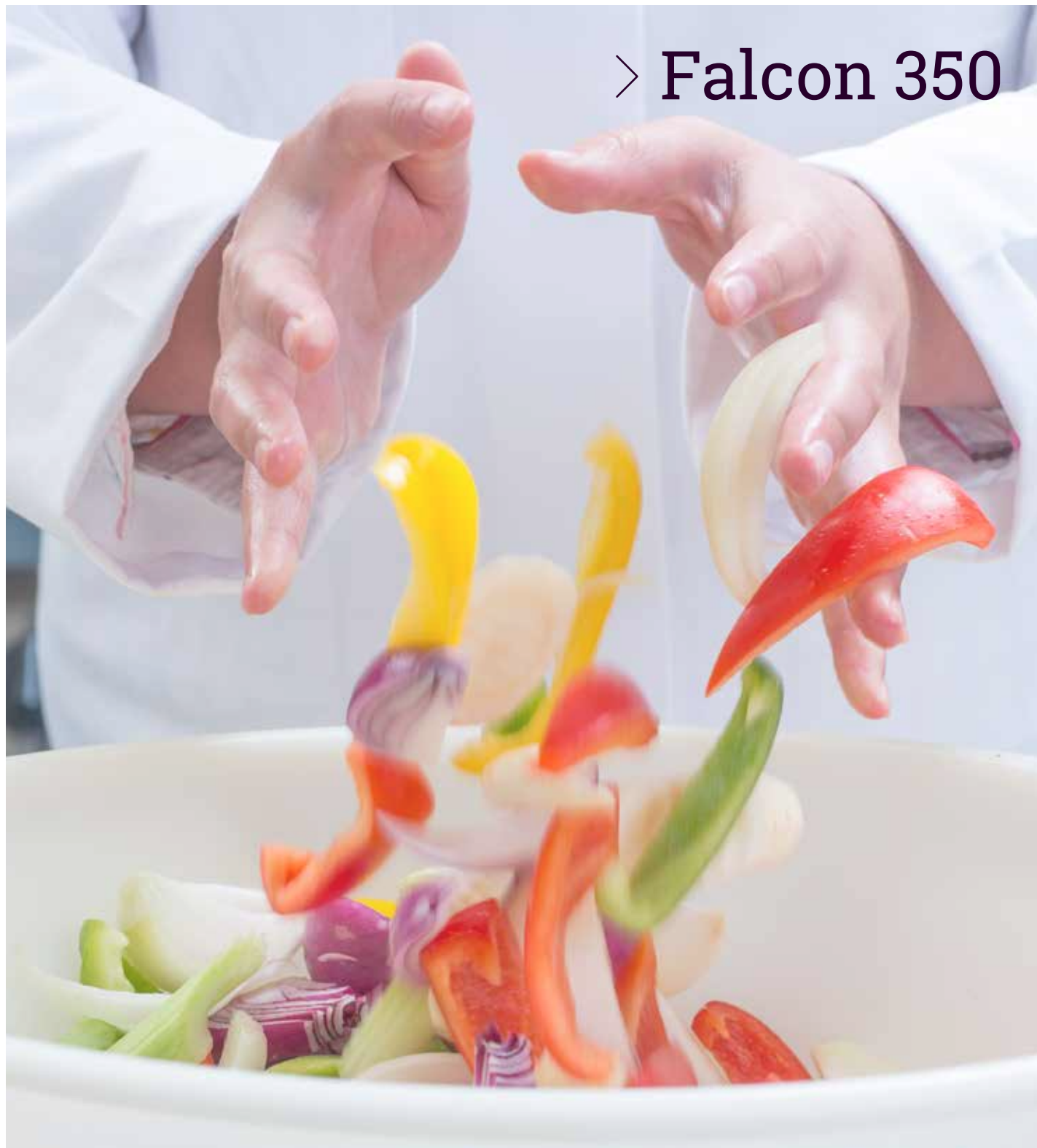
2/1 gn compatible 6.4kW fan-assisted oven

Oven temperature range: 100 - 250°C

Five shelf positions, two shelves supplied

10,000 hours lifespan

> Falcon 350



Falcon 350 Series is a range of compact medium-duty electric equipment that provides a kitchen with flexibility, versatility and performance.

The varied product portfolio includes a range, fryers, boiling tops, griddles and bains marie. Most are available in two widths to allow efficient use of available space without compromise.

Versatile

350mm or 700mm wide, countertop or freestanding, the Falcon 350 product portfolio has everything you need to make the most efficient use of your available kitchen space.

Practical

Falcon 350 Series is fully compatible with standard gastronorm containers.

A wide selection of cupboards and base units complete the cookline, providing invaluable holding and storage space.



> E350/30 Four Hotplate Electric Oven Range

£4690



Dimensions
700mm (w) x 650mm (d) x 870mm (h)

Total electrical rating
11.2kW

Electrical supply voltage
400V 3N~

Electrical supply
32A three phase

Weight
144kg

Phase loading
L1: 16A, L2: 16A, L3: 12.6A

1/1 gn compatible oven

Four circular, fast-heating hotplates

Five shelf positions, two shelves supplied

Oven temperature range: 100 - 250°C

> E350/32 Two Hotplate Electric Boiling Top

£1305



Dimensions
350mm (w) x 650mm (d) x 305mm (h)

Total electrical rating
3.84kW

Electrical supply voltage
230V~

Electrical supply
20A single phase

Weight
23kg

Phase loading
L1: 16.34A

Two circular, fast-heating hotplates

Countertop model

> E350/33 Four Hotplate Electric Boiling Top

£2125



Dimensions
700mm (w) x 650mm (d) x 305mm (h)

Total electrical rating
7.4kW

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

Electrical supply
32A three phase

Weight
38kg

Phase loading
L1: 16A, L2: 8A, L3: 8A

Four circular, fast-heating hotplates

Countertop model

> E350/34 Electric Griddle

£1565



Dimensions
350mm (w) x 650mm (d) x 305mm (h)

Cooking Area
260mm (w) x 455mm (d)

Total electrical rating
3.4kW

Electrical supply voltage
230V~

Electrical supply
16A single phase

Weight
37kg

Phase loading
L1: 15A

Cast iron plate provides even heat distribution

Countertop model

> E350/35 Electric Griddle

£2145



Dimensions
700mm (w) x 650mm (d) x 305mm (h)

Cooking Area
610mm (w) x 455mm (d)

Total electrical rating
6.8kW

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

Electrical supply
32A three phase

Weight
75kg

Phase loading
L1: 15A, L2: 15A

Cast iron plate provides even heat distribution

Countertop model

> E350/36 Electric Free-standing Single Pan, Twin Basket Fryer

£2945



Dimensions
350mm (w) x 650mm (d) x 870mm (h)

Total electrical rating
8.25kW

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

Electrical supply
32A three phase

Weight
37kg

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

Oil capacity
12 litres

Chip output
22.7kg per hour (pre-blanching, chilled, 10mm size)

Stainless steel hob with mild steel pan

Basket size:
125mm (w) x 285mm (d) x 120mm (h)

Pan lid supplied

> E350/37 Electric Free-standing Twin Pan, Four Basket Fryer

£4690



Dimensions
700mm (w) x 650mm (d) x 870mm (h)

Total electrical rating
16.5kW

Electrical supply voltage
400V 3N~

Electrical supply
32A three phase

Weight
62kg

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

Oil capacity
2 x 12 litres

Chip output
2 x 22.7kg per hour (pre-blanching, chilled, 10mm size)

Stainless steel hob with mild steel pans

Basket size:
125mm (w) x 285mm (d) x 120mm (h)

Pan lids supplied

> E350/38 Electric Countertop Single Pan, Twin Basket Fryer

£2210



Dimensions
350mm (w) x 650mm (d) x 305mm (h)

Total electrical rating
5kW

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

Electrical supply
32A three phase

Weight
26kg

Phase loading
L1: 7.25A, L2: 7.25A, L3: 7.25A

Oil capacity
6.5 litres

Chip output
22.7kg per hour (pre-blanching, chilled, 10mm size)

Stainless steel hob with mild steel pan

Basket size:
100mm (w) x 290mm (d) x 110mm (h)

Pan lid supplied



> **E350/39 Electric Countertop Twin Pan, Four Basket Fryer**

£3820



Dimensions

700mm (w) x 650mm (d) x 305mm (h)

Total electrical rating

10kW

Electrical supply voltage

400V 3N~

Electrical supply

32A three phase

Weight

46kg

Phase loading

L1: 14.5A, L2: 14.5A, L3: 14.5A

Oil capacity

2 x 6.5 litres

Chip output

2 x 22.7kg per hour (pre-blanching, chilled, 10mm size)

Stainless steel hob with mild steel pans

Basket size:

100mm (w) x 290mm (d) x 110mm (h)

Pan lids supplied

> **E350/48 Electric Chip Scuttle**

£1575



Dimensions

350mm (w) x 650mm (d) x 305mm (h)

Total electrical rating

1.9kW

Electrical supply voltage

230V~

Electrical supply

16A single phase

Weight

24kg

Phase loading

L1: 8A

Overall height: 745mm

1/1 gn container supplied

Warmed by variable heat elements

Heated by halogen lamp

Countertop model

> **350/44 Stand Unit**



Dimensions:

700mm (w) x 600mm (d) x 590mm (h)

Weight: 18kg

Accommodates 700mm wide counter models

Reinforced undershelf

£505

> **350/60 Stand Unit**

Dimensions:

350mm (w) x 600mm (d) x 590mm (h)

Weight: 15kg

Accommodates 350mm wide counter models

Reinforced undershelf

£425

Falcon 350 Accessories

Splashplate and plateshelf

£320

Frying basket (full size)

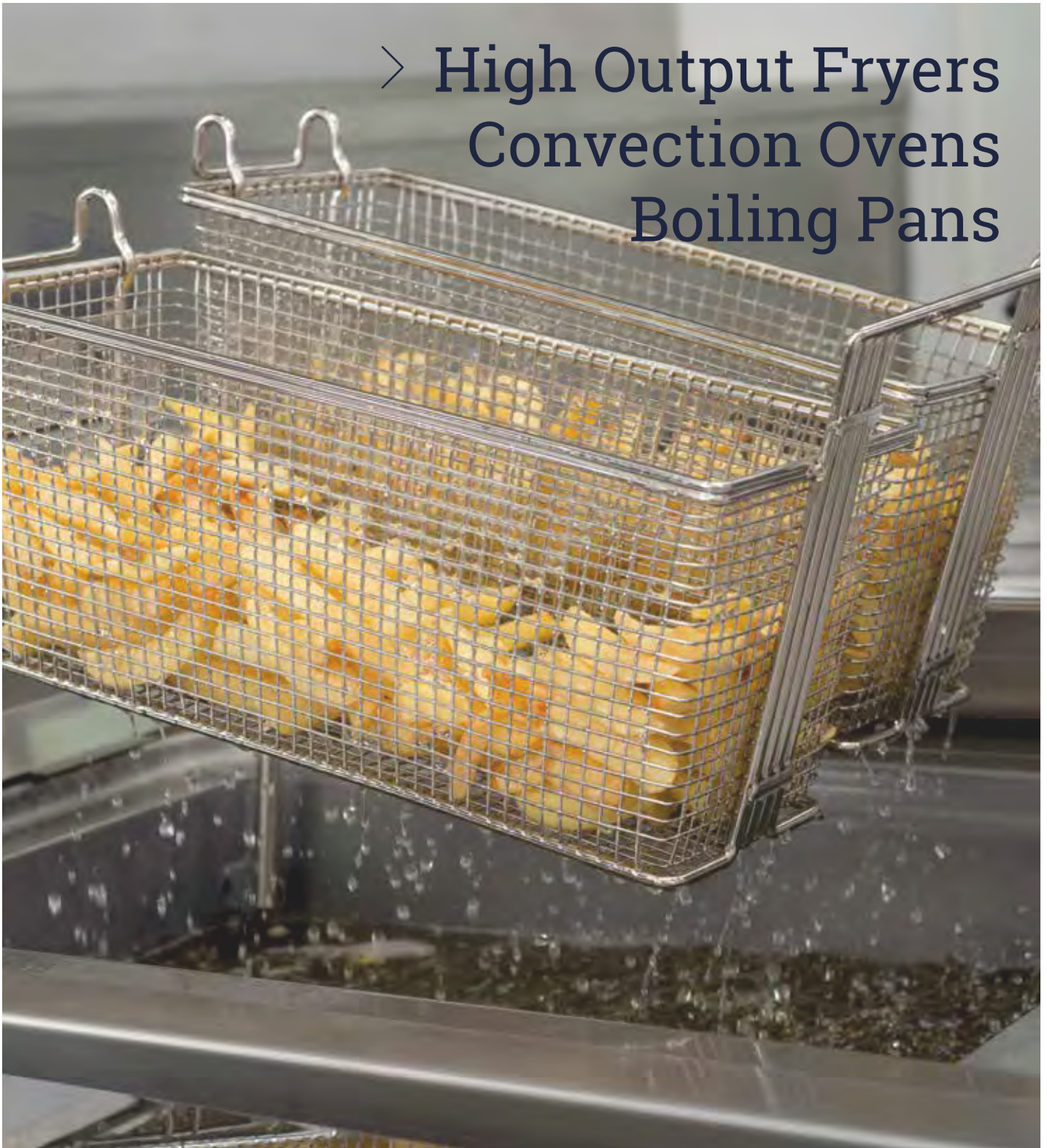
£140

Factory-fitted castors

(specify at time of order)

£225

➤ High Output Fryers Convection Ovens Boiling Pans



Complete your cookline with our range of complementary products. These include high performance fryers, convection ovens and boiling pans.

400 Series and Infinity fryers' rapid heat up and recovery times deliver high output and increased performance, making them ideal for those kitchens with high demand for fried food.

Optional in-built filtration offers another level of convenience and efficiency. Electric fryers now feature a new 3 stage switch on system which reminds the operator to check pan oil levels before turning the unit on.

We have an extensive selection of convection ovens to choose from, including ranges, single and two tier ovens and models on stands.

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

Gas and electric boiling pans with three different capacities are ideal for hospital and prison catering and indeed any high production kitchens.



> **G401F Single Pan, Twin Basket Gas Fryer with Filtration**

£5425



Dimensions

400mm (w) x 850mm (d) x 880mm (h)

Total gas rating

23kW (Nett)

Gas inlet

¾" BSP

Electrical supply / phase loading (A)

230V~ / L1: 13A

Weight

94kg

Oil capacity

18 litres

Chip output

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

Manual controls

Automatic 2-stage filtration

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

> **G401 Single Pan, Twin Basket Gas Fryer**

£4185

Dimensions

400mm (w) x 850mm (d) x 880mm (h)

Weight

83kg

> **G402F Single Pan, Twin Basket Programmable Fryer with Filtration**

£6020



Dimensions

400mm (w) x 850mm (d) x 880mm (h)

Total gas rating

23kW (Nett)

Gas inlet

¾" BSP

Electrical supply / phase loading (A)

230V~ / L1: 13A

Weight

94kg

Oil capacity

18 litres

Chip output

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

Programmable controls

Automatic 2-stage filtration

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

> **G402 Single Pan, Twin Basket Programmable Fryer**

£4700

Dimensions

400mm (w) x 850mm (d) x 880mm (h)

Weight

83kg

400 Series Accessory

Side screens

£495

Gas Flow Rates

Model	Natural	Propane
G401F fryer with filtration	2.43m³/hr	1.78kg/hr
G401 fryer (no filtration)	2.43m³/hr	1.78kg/hr
G402F fryer with filtration	2.43m³/hr	1.78kg/hr
G402 fryer (no filtration)	2.43m³/hr	1.78kg/hr

> E401F Single Pan, Twin Basket Electric Fryer with Filtration

£5180



Dimensions

400mm (w) x 800mm (d) x 880mm (h)

Total electrical rating

20kW

Electrical supply voltage

400V 3N~

Electrical supply

32A three phase

Weight

74kg

Phase loading

L1: 29A, L2: 29A, L3: 29A

Oil capacity

20 litres

Chip output

58kg per hour (pre-blanching, chilled, 14mm size)

Manual controls

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

Automatic 2-stage filtration

Stainless steel hob with mild steel pan

Basket size:

145mm (w) x 335mm (d) x 145mm (h)

Lid supplied as standard

> E401 Single Pan, Twin Basket Electric Fryer

£3855

Dimensions

400mm (w) x 850mm (d) x 880mm (h)

Weight

63kg

> E402F Single Pan, Twin Basket Programmable Fryer with Filtration

£5790



Dimensions

400mm (w) x 800mm (d) x 880mm (h)

Total electrical rating

20kW

Electrical supply voltage

400V 3N~

Electrical supply

32A three phase

Weight

74kg

Phase loading

L1: 29A, L2: 29A, L3: 29A

Oil capacity

20 litres

Chip output

58kg per hour (pre-blanching, chilled, 14mm size)

Programmable controls

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

Automatic 2-stage filtration

Stainless steel hob with mild steel pan

Basket size:

145mm (w) x 335mm (d) x 145mm (h)

Lid supplied as standard

> E402 Single Pan, Twin Basket Electric Fryer

£4460

Dimensions

400mm (w) x 850mm (d) x 880mm (h)

Weight

63kg

> **E421F Twin Pan, Twin Basket Fryer with Filtration**

£6975



Dimensions

400mm (w) x 800mm (d) x 880mm (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

Automatic 2-stage filtration

Stainless steel hob with mild steel pans

Basket size:

145mm (w) x 335mm (d) x 145mm (h)

Lid supplied as standard

> **E421 Twin Pan, Twin Basket Fryer**

£5645

Dimensions

400mm (w) x 850mm (d) x 880mm (h)

Weight

72kg

> **E421F2 Twin Pan, Twin Basket Fryer with Twin Filtration**

£8310

Dimensions

400mm (w) x 850mm (d) x 880mm (h)

Weight

83kg

> **E422F Twin Pan, Twin Basket Programmable Fryer with Filtration**

£7575



Dimensions

400mm (w) x 800mm (d) x 880mm (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)

Programmable controls

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

Automatic 2-stage filtration

Stainless steel hob with mild steel pans

Basket size:

145mm (w) x 335mm (d) x 145mm (h)

Lid supplied as standard

> **E422 Twin Pan, Twin Basket Fryer**

£6250

Dimensions

400mm (w) x 850mm (d) x 880mm (h)

Weight

72kg

400 Series Accessories

Side screens

£495

Units are supplied upon two legs (front) and two castors (rear) as standard unless otherwise stated.
For installation requirements and full technical information, please refer to unit specification sheets.



> G2845F Single Pan, Twin Basket Gas Fryer - Manual Controls

£7445



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-blanching, chilled, 14mm size)

Manual 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

> G2844F Single Pan, Twin Basket Gas Fryer - Programmable Controls

£8270



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-blanching, 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

Gas Flow Rates

Model	Natural	Propane
G2845F fryer - manual	2.33m³/hr	1.71kg/hr
G2844F fryer - programmable	2.33m³/hr	1.71kg/hr

> G2102 Six Burner Open Top Convection Oven Range

£10025



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

Total gas rating
52.8kW (Nett)

Gas inlet
3/4" 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 (see accessories, p88)

> G2112 Convection Oven

£8485



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

Total gas rating
21kW (Nett)

Gas inlet
3/4" 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 (see accessories, p88)

> G2112 Convection Oven on Stand

£9040

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

Weight
224kg

> G2112/2 Two Tier Convection Oven

£16345



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

Total gas rating
2 x 21kW (Nett)

Gas inlet
3/4" 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 (see accessories, p88)

**CONVECTION OVEN RANGES
MUST BE INSTALLED UPON A
NON-COMBUSTIBLE SURFACE**
(see accessories on page 90)

Gas Flow Rates

Model	Natural	Propane
G2102 convection oven range	5.37m³/hr	3.94kg/hr
G2112 convection oven	2.01m³/hr	1.47kg/hr
G2112 convection oven on stand	2.01m³/hr	1.47kg/hr
G2112/2 two tier oven	2 x 2.01m³/hr	2 x 1.47kg/hr

> E2102 Three Hotplate Convection Oven Range

£12555



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

Total electrical rating
18kW

Electrical supply voltage
400V 3N~

Electrical supply
32A three phase

Weight
251kg

Phase loading
L1: 26.5A, L2: 26A, L3: 26A

Three rectangular hotplates

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 (see accessories, p88)

> E2102 Four Hotplate Convection Oven Range

£12555



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

Total electrical rating
18.5kW

Electrical supply voltage
400V 3N~

Electrical supply
32A three phase

Weight
251kg

Phase loading
L1: 28A, L2: 26A, L3: 26A

Two circular and two rectangular hotplates

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 (see accessories, p88)

> E2112 Convection Oven with Worktop

£9455



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

> E2112 Convection Oven on Stand

£10010



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**

£18235



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 (see accessories below)

Convection Oven Accessories

Splashplate and plateshelf	£465
Oven shelf (additional)	£120
Cast aluminium lift off fryplate	£470
Factory fitted castors (specify at time of order)	£225
Heat-resistant insulated floorpad *	£370 (Nett)

* **CONVECTION OVEN RANGES MUST BE INSTALLED UPON A NON-COMBUSTIBLE SURFACE**

> **E711 Countertop Convection Oven**

£2240



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 Oven Accessories

Oven shelf (additional)	£ 45
Stacking kit	£110
Stacking stand	£505
Stand	£615
Factory fitted castors (for stand)	£225

> **E7202 Convection Oven**

£2855



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

Five shelf positions, two shelves supplied

➤ E7204 Electric Convection Oven

£9615



Dimensions

860mm (w) x 1015mm (d) x 1470mm (h)

Total electrical rating

10.8kW

Electrical supply voltage

400V 3N~

Electrical supply

32A three phase

Weight

170kg

Phase loading

L1: 14.3A, L2: 13A, L3: 19.6A

Oven temperature range: 50 - 250°C

1/1 gn compatible

Eight shelf positions, four shelves supplied

Supplied upon fixed stand (mobile stand also available)

➤ E7208 Electric Convection Oven

£11600



Dimensions

1000mm (w) x 1070mm (d) x 1525mm (h)

Total electrical rating

13.3kW

Electrical supply voltage

400V 3N~

Electrical supply

32A three phase

Weight

170kg

Phase loading

L1: 15.5A, L2: 14.1A, L3: 28.2A

Oven temperature range: 50 - 250°C

2/1 gn compatible

Eleven shelf positions, six shelves supplied

Supplied upon fixed stand (model shown is on castors)

➤ E7208/2 Electric Two Tier Convection Oven

£22500

Dimensions

1000mm (w) x 1070mm (d) x 1910mm (h)

Total electrical rating

2 x 13.3kW

Electrical supply voltage

400V 3N~

Electrical supply

32A three phase (per oven)

Weight

420kg

Phase loading

L1: 15.5A, L2: 14.1A, L3: 28.2A (per oven)

➤ E7211 Electric Convection Oven

£14430



Dimensions

1000mm (w) x 1080mm (d) x 1525mm (h)

Total electrical rating

20.8kW

Electrical supply voltage

400V 3N~

Electrical supply

63A three phase

Weight

270kg

Phase loading

L1: 29.6A, L2: 28.2A, L3: 32.6A

Oven temperature range: 50 - 250°C

2/1 gn compatible

Ten shelf positions, ten shelves supplied

7000 Convection Oven Accessories

Oven shelf (additional)

£ 115

Loading rack for rack-type shelves (specify model) PRICE DOES NOT INCLUDE SHELVES

£1060

Rack shelf (additional - specify model)

£ 140

Loading trolley for E7208 single tier oven or E7211 oven (specify at time of order)

£1655

Factory fitted castors (specify at time of order)

£ 225

> G2078-45 litre Round-Cased Boiling Pan

£4440



Dimensions
840mm (w) x 870mm (d) x 840mm (h)

Total gas rating
8.5kW (Nett)

Gas inlet
½" BSP

Weight
88kg

One piece stainless steel pan
15mm water connection
Piezo ignition to burner
Water faucet and lift-off lid supplied

> G2078-90 litre Round-Cased Boiling Pan

£5520



Dimensions
960mm (w) x 990mm (d) x 840mm (h)

Total gas rating
16.5kW (Nett)

Gas inlet
½" BSP

Weight
108kg

One piece stainless steel pan
15mm water connection
Piezo ignition to burner
Water faucet and lift-off lid supplied

> G2078-135 litre Round-Cased Boiling Pan

£6240



Dimensions
1060mm (w) x 1090mm (d) x 865mm (h)

Total gas rating
21kW (Nett)

Gas inlet
½" BSP

Weight
152kg

One piece stainless steel pan
15mm water connection
Piezo ignition to burner
Water faucet and lift-off lid supplied

Gas Flow Rates

Model	Natural	Propane
G2078-45 litre boiling pan	0.90m³/hr	0.61kg/hr
G2078-90 litre boiling pan	1.74m³/hr	1.18kg/hr
G2078-135 litre boiling pan	2.22m³/hr	1.15kg/hr

> **E2078-45 litre Round-Cased Boiling Pan****£6055****Dimensions**

995mm (w) x 850mm (d) x 840mm (h)

Total electrical rating

6.7kW

Electrical supply voltage

400V 3N~

Electrical supply

32A three phase

Weight

86kg

Phase loading

L1: 11.5A, L2: 8.5A, L3: 8.5A

One piece stainless steel pan

15mm water connection

Water faucet and lift-off lid supplied

> **E2078-90 litre Round-Cased Boiling Pan****£6545****Dimensions**

1070mm (w) x 970mm (d) x 840mm (h)

Total electrical rating

11kW

Electrical supply voltage

400V 3N~

Electrical supply

32A three phase

Weight

122kg

Phase loading

L1: 14.7A, L2: 17.5A, L3: 17.5A

One piece stainless steel pan

15mm water connection

Water faucet and lift-off lid supplied

> **E2078-135 litre Round-Cased Boiling Pan****£7620****Dimensions**

1120mm (w) x 1070mm (d) x 865mm (h)

Total electrical rating

13.9kW

Electrical supply voltage

400V 3N~

Electrical supply

32A three phase

Weight

145kg

Phase loading

L1: 17.5A, L2: 20.5A, L3: 20.5A

One piece stainless steel pan

15mm water connection

Water faucet and lift-off lid supplied

Boiling Pan Accessories

Lift-out pan kit (G/E2078-45)

£2465

Lift-out pan kit (G/E2078-90)

£2885

Lift-out pan kit (G/E2078-135)

£3370

**Direct steam
SAPIENS combi
ovens now
available!**



**Benefits of direct
steam models:**

- No descale chemicals required
- More energy efficient
- Uses less water

Please see our 2020 combi oven pricelist for more details

› Pro-Lite



Pro-Lite equipment is designed for use in smaller outlets. This comprehensive series of light duty, modular products provide flexibility and versatility required to maximise the kitchen's available cooking space.

All models are electric, the majority being supplied with a 13 amp plug so

installation can be quick and easy. Your kitchen can be up and running in next to no time.

Models include boiling tops, fryers, griddles and bains marie, with various base units available for countertop models, including a convection oven, hotcupboards and open shelf units.

Countertop model bases are flat, meaning they can be situated on any suitable non-combustible surface.

This portability and ease of install also makes Pro-Lite ideal for adding capacity to larger kitchens.

> Boiling Tops

Model	Width	Depth	Height	Weight	Rating	Supply	Loading (A)	Price
LD1 two ring boiling top	300mm	630mm	285mm	11kg	3kW	230V~	13	£370
LD2 four ring boiling top	600mm	630mm	285mm	20kg	7kW	230V~	30.4	£530



> Free-Standing Fryers

Model	Width	Depth	Height	Weight	Rating	Supply	Loading (A)	Price
LD46 single pan fryer	300mm	630mm	965mm	29kg	6kW	400V 2N~	L1: 13/L2: 13	£1000
LD48 twin pan fryer	600mm	630mm	965mm	50kg	2 x 6kW	400V 2N~	2 x L1: 13/L2: 13	£1435

Model	No. of baskets	Basket size (w x d x h)	Chip output
LD46 single pan fryer	1	200mm x 300mm x 100mm	20kg per hour
LD48 twin pan fryer	2	200mm x 300mm x 100mm	2 x 20kg per hour



LD2 four ring boiling top



LD7 griddle



LD48 twin pan fryer

> Countertop Fryers

Model	Width	Depth	Height	Weight	Rating	Supply	Loading (A)	Price
LD50 single pan fryer	300mm	630mm	315mm	12.5kg	2.75kW	230V~	13	£575
LD56 twin pan fryer	600mm	630mm	315mm	25kg	2 x 2.75kW	230V~	2 x 13	£970



Model	No. of baskets	Basket size (w x d x h)	Chip output
LD50 single pan fryer	1	200mm x 300mm x 100mm	8.5kg per hour
LD56 twin pan fryer	2	200mm x 300mm x 100mm	2 x 8.5kg per hour

> Chip Scuttle * total height is 610mm

Model	Width	Depth	Height	Weight	Rating	Supply	Loading (A)	Price
LD60 chip scuttle	450mm	630mm	* 285mm	17.5kg	1.25kW	230V~	5.4	£1380



> Griddles

Model	Width	Depth	Height	Weight	Rating	Supply	Loading (A)	Price
LD5 machined steel griddle	300mm	630mm	285mm	31kg	2.75kW	230V~	13	£520
LD6 machined steel griddle	450mm	630mm	285mm	43kg	2.75kW	230V~	13	£590
LD7 machined steel griddle	600mm	630mm	285mm	45kg	2.75kW	230V~	13	£680



> Grills

Model	Width	Depth	Height	Weight	Rating	Supply	Loading (A)	Price
LD22 grill with toast rack	600mm	350mm	285mm	23kg	2.8kW	230V~	13	£455
LD23 grid shelf/wall bracket	-	-	-	-	-	-	-	£160
LD25 bench stand/legs	-	-	-	-	-	-	-	£180



> LD203 Water Boiler



Output of 28 litres per hour
Electric controls
Automatic fill
Powder coated finish is easy to clean



LD22 Grill

> Bains' Marie (4.5 Litre Round Pots)

Model	Width	Depth	Height	Weight	Rating	Supply	Loading (A)	Price
LD33 dry heat model - 2 pot	300mm	630mm	285mm	15kg	0.48kW	230V~	2.1	£380
LD36 dry heat model - 4 pot	450mm	630mm	285mm	18kg	0.75kW	230V~	3.26	£530
LD34 wet heat model - 2 pot	300mm	630mm	285mm	15kg	1kW	230V~	4.34	£500
LD37 wet heat model - 4 pot	450mm	630mm	285mm	18kg	1kW	230V~	4.34	£595



> Bains' Marie (Gastronorm Compatible) * denotes containers not supplied

Model	Width	Depth	Height	Weight	Rating	Supply	Loading (A)	Price
LD38 dry heat model (1/4)	300mm	630mm	285mm	15kg	0.48kW	230V~	2.1	£435
LD39 dry heat model *	600mm	630mm	285mm	22kg	0.75kW	230V~	3.26	£485
LD43 wet heat model *	600mm	630mm	285mm	22kg	2kW	230V~	8.7	£595



> **Pasta Cooker**

Model	Width	Depth	Height	Weight	Rating	Supply	Loading (A)	Price
LD69 pasta cooker	300mm	630mm	315mm	12.5kg	2.75kW	230V~	13	£840



> **Convection Oven**

Model	Width	Depth	Height	Weight	Rating	Supply	Loading (A)	Price
LD64 convection oven	600mm	550mm	650mm	41kg	3kW	230V~	13	£1440



> **Water Boiler (Automatic Fill)**

Model	Width	Depth	Height	Weight	Rating	Supply	Loading (A)	Price
LD203 water boiler	250mm	450mm	490mm	9kg	2.8kW	230V~	13	£640



> **Hotcupboard Pedestals**

Model	Width	Depth	Height	Weight	Rating	Supply	Loading (A)	Price
LD115 hotcupboard pedestal	300mm	550mm	650mm	18kg	0.48kW	230V~	2.1	£590
LD117 hotcupboard pedestal	600mm	550mm	650mm	28kg	0.48kW	230V~	2.1	£670



> **Open Shelf Units**

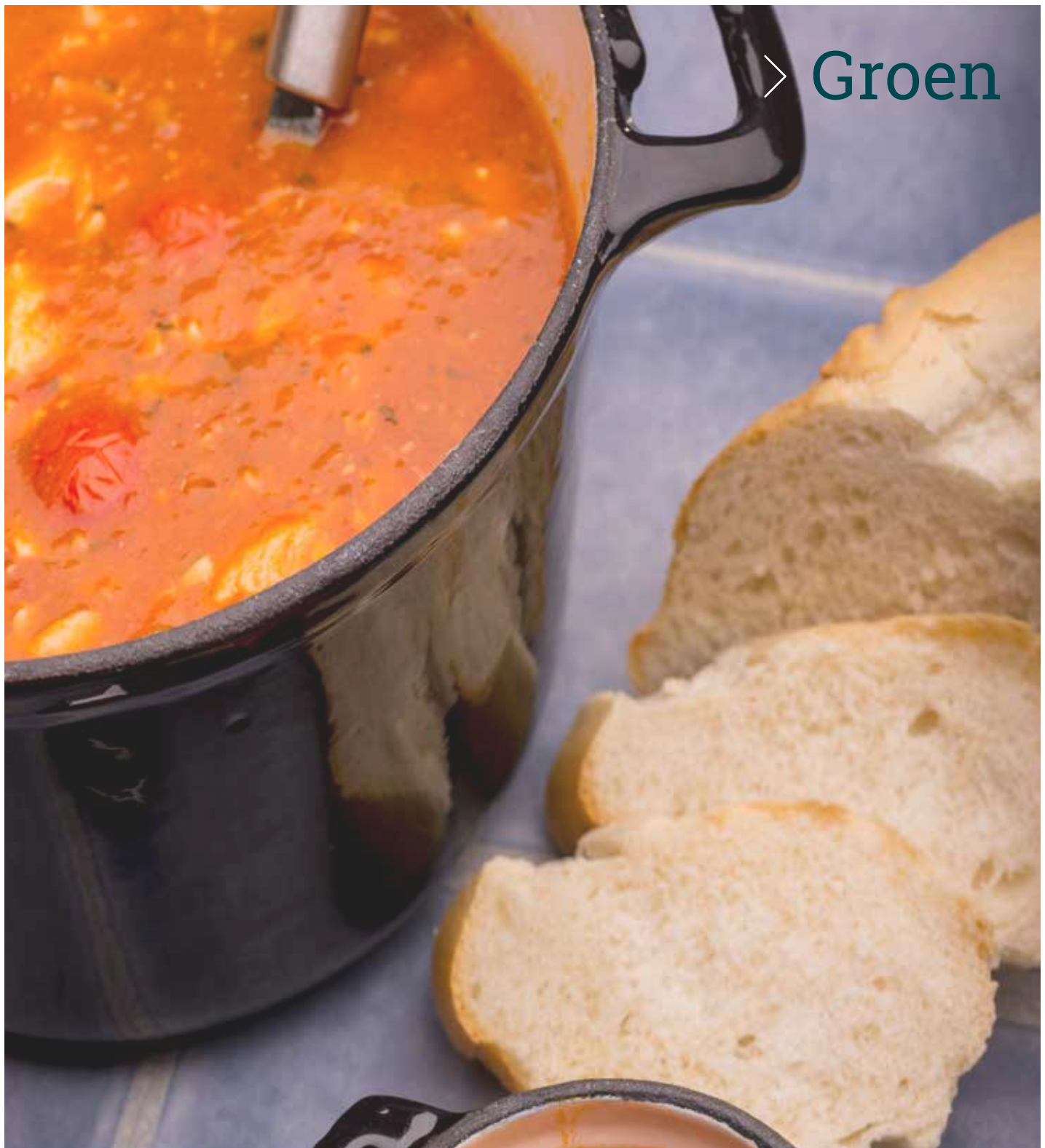
Model	Width	Depth	Height	Weight	Price
LD129 open shelf unit	300mm	550mm	650mm	12.9kg	£350
LD130 open shelf unit	450mm	550mm	650mm	13kg	£395
LD131 open shelf unit	600mm	550mm	650mm	15.4kg	£450



LD64 Convection Oven



LD117 hotcupboard



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

Gas-heated, self-contained steam source

Electronic ignition

Insulated steam jacket

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

Hinged cover as standard

Low water safety control

Precise thermostatic temperature control

> **AH/1-20 Steam-Jacketed Boiling Pan (76 litres)**

Product Code: 516590212

£20600

> **AH/1-40 Steam-Jacketed Boiling Pan (151 litres)**

Product Code: 516600212

£22970

AH/1 Boiling Pan Accessories

Water faucet with swivel tap

£ 915

Spray with flexible hose

£1545

> **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

Gas-heated, self-contained steam source

Electronic ignition

Patented fin tube burner assembly is 60-65% efficient

Smooth, gear-assisted manual tilting kettle body

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

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

£32960

> **DH-40 Floor-Standing Tilting Kettle (151 litres)**

Product Code: 516570212

£40170

DH Tilting Kettle Accessories

Water faucet with swivel tap

£ 915

Spray with flexible hose

£1545

2" tangent draw-off (state when ordering)

£2615

Lift-off cover for DH20

£ 880

Lift-off cover for DH40

£1340

> 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

£23485

> BPM-40G Braising Pan (151 litres)

Product Code: 516531212

£26780

BPM Braising Pan Accessories

Water faucet with swivel tap

£ 915

Gas Flow Rates

Model	Natural	Propane
AH/1-20 boiling pan	1.95m³/hr	1.56kg/hr
AH1/1-40 boiling pan	2.21m³/hr	1.77kg/hr
DH-20 tilting kettle	1.64m³/hr	1.32kg/hr
DH-40 tilting kettle	2.2m³/hr	1.73kg/hr
BPM-30 braising pan	2.9m³/hr	2.13kg/hr
BPM-40 braising pan	4.02m³/hr	2.95kg/hr



> 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

£27810

> **DEE/4-40 Floor-Standing Tilting Kettle (151 litres)**

Product Code: 716570612

£35020

DEE Tilting Kettle Accessories

Water faucet with swivel tap

Spray with flexible hose

2" tangent draw-off (state when ordering)

Lift-off cover for DEE/4-20

Lift-off cover for DEE/4-40

£ 915

£1545

£2615

£ 880

£1340

Units are supplied upon adjustable legs as standard unless otherwise stated.

For installation requirements and full technical information, please refer to unit specification sheets.

> 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

Electrically-heated, self-contained steam source

Reinforced bar rim and large butterfly-shaped pouring lip

2/3 jacketed construction

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

Precise thermostatic temperature control

Low water safety control

Counter-balanced manual tilt

> TDBC7-20 Table Top Kettle (76 litres)

Product Code: 716540612

£10900

> TDBC7-40 Table Top Kettle (151 litres)

Product Code: 716540612

£13800

TDBC7 Kettle Accessories

Basket insert for TDBC7-20

£ 785

Basket insert for TDBC7-40

£1650

Water faucet with swivel tap

£ 915

Spray with flexible hose

£1545

Lift-off cover (one piece) for TDBC7-20

£ 880

Lift-off cover (one piece) for TDBC7-40

£1340

Stand with pull-out pouring shelf, anti-splash screen drainage facility and adjustable feet

£1480

> 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

Smooth action tilt (23 turns to full tilt)

Heavy duty cover with condensate unit

75mm radius on pan corners

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

Faucet bracket

Heavy duty stainless steel pan

> BPM-30E Braising Pan (114 litres)

Product Code: 716530612

£22455

> BPM-40E Braising Pan (151 litres)

Product Code: 716531612

£25750

BPM Braising Pan Accessories

Water faucet with swivel tap

£ 915



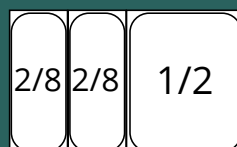
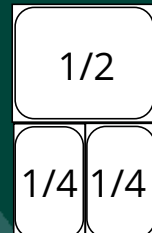
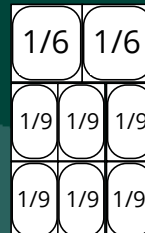
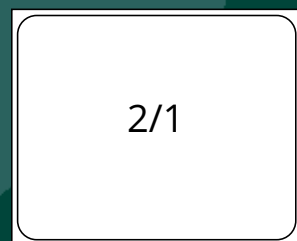
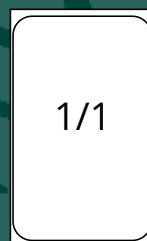
A GUIDE TO GASTRONORM SIZING

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.



Definitions and General

The Company – Falcon Foodservice Equipment

The Buyer – the person or company contracting with “The Company”

The Contract – any contract between “The Company” and “The Buyer” for the sale and purchase of goods upon these terms and conditions.

All orders are accepted subject to these Conditions of Sale. No variation, waiver or addition to these conditions shall have effect unless agreed in writing by the Company.

1. Description

Although every effort has been made to ensure that the descriptions and illustrations in our catalogues, brochures and website are correct, they will not form part of the contract and therefore any important details to the buyer should be verified before placing an order. We reserve the right to modify or vary the design, specification or finish of any of our products without notice.

2. Prices

The price of the Goods shall be the price listed in the published price list current at the date of order less any agreed discount or as per the detail contained within issued quotations or tender documents. Prices are exclusive of VAT, which will be charged at the applicable rate at the date of invoice.

Prices do not include the cost of carriage and/or installation / site access unless specifically stated. All installation work whether included as part of the price quoted or as a separate quotation, will be undertaken only at the risk of the Buyer.

3. Orders

The buyer will be responsible for the accuracy of any order placed on the Company. Order acknowledgements will be sent to the email address nominated by the Buyer. The Buyer is responsible for ensuring that the correct email address is provided and maintained.

4. Payment

The buyer shall pay the price of the goods (Inc VAT) without any deductions within 30 days of the end of the month in which the goods were invoiced or within the time agreed in writing. This may include a proforma basis.

If payment is not made to terms we shall be entitled at our option to rescind the contract and repossess the goods or to take such other steps as we think fit including but not limited to the suspension of future deliveries. All costs involved in the recovery of overdue payment including solicitor’s fees and costs shall be covered by the buyer.

5. Delivery

Delivery of goods shall be made by the Company delivering the goods to an agreed address. On delivery of your goods, your goods will be off loaded and moved to a location at the kerbside. We are not under any obligation to move the goods further than the kerbside and shall not be required to enter any premises or carry your

goods up any stairs. Delivery of goods will be charged at £25 per order, when delivery of goods is not directly to the Buyer.

Whilst every effort is made to meet the quoted delivery date(s), should the Company be unable for any reason not to fulfill a delivery on the specified date, the Company will not be deemed to be in breach of Contract, nor will the Company have any liability to the Buyer for direct, indirect or consequential loss.

Any costs incurred due to inadequate site access shall be charged to the Buyer.

In the event of deferment of delivery after an item has been made ready against Buyers requirements, we reserve the right to charge expenses incurred in storing said goods.

There will be additional charges payable for each attempted repeated delivery.

It is the Buyer’s responsibility to inspect the goods at the time of the delivery. The Company accepts no responsibility for alleged non-delivery, shortfall of goods, damage on delivery or other discrepancies unless notification in writing is received 72 hours from date of delivery. In the absence of such notification, the Buyer will be deemed to have accepted the goods.

All proof of delivery documentation should be signed noting the condition the goods were delivered.

Any assistance given by the carrier beyond the stated delivery address shall be at the sole risk of the Buyer who will keep the carrier indemnified against all claims or demands which may arise notwithstanding that property in the goods may not yet have passed to the Buyer.

6. Risk and Property

The property of the goods shall not pass to the Buyer until the full purchase price has been paid to the Company together with any sums owing; and the Buyer expressly agrees:

- (a) not to resell, hire, lend, gift, pledge or otherwise dispose of the goods until the full purchase price has been paid; and
- (b) until the full price is paid, to store the goods in such a way that they are clearly identifiable as our property; and
- (c) until the full price is paid, to act as our agent in respect of the goods.

Until property is passed, we may enter upon any premises where such goods are stored or where they may be reasonably be thought to be stored for the purpose of re-possessing said goods and recovering same.

Risk of damage, loss or destruction of the goods shall pass to the Buyer upon delivery of the goods to the designated delivery point. Notwithstanding that property in the goods has not yet passed to the Buyer; and the Buyer shall insure accordingly.

Until such time as the property in the goods passes to the Buyer, the Company shall be entitled at any time to require the Buyer to deliver up the goods to the Company and if the Buyer fails to do so forthwith to enter upon the premises of the Buyer or any third party where the goods are stored and repossess the goods. The Buyer hereby grants an irrevocable license to the Company for this purpose.

The designated delivery point shall be as follows:

(a) EX WORKS - as soon as the goods are loaded on to the transport for transit to the Buyer.

(b) BY US TO A SPECIFIED PLACE - the place or destination specified; providing that we shall not be liable for damage caused during unloading.

(c) WHERE TENDER INCLUDES INSTALLATION

OR OTHER WORK - the site specified for installation or other works; providing that we shall not be liable for damage caused during unloading.

7. Returns

Any goods agreed by the Company as acceptable for return, excluding facility goods, will be subject to a 20% restocking charge of the invoiced price along with any further reimbursement of expenses incurred by the Company, including return carriage costs.

Goods or parts damaged during transit shall be replaced free of charge providing:

(a) that the Buyer notifies us within three days of receipt of any damages or shortages; and

(b) that delivery notes have been clearly marked as damaged; and

(c) that damaged goods are returned to us within 14 days

In the event of non-arrival or shortage of goods, no claim will be entertained unless we receive written confirmation of non-arrival within fourteen days of our dispatch date.

8. Cancellation

If a Buyer cancels an order for standard items of equipment after that order has been dispatched, we reserve the right to hold the Buyer liable to pay 20% of the invoice price to cover administrative and other costs.

For an item of equipment which has been made or purchased to the Buyers specific requirements this will be deemed to be neither returnable nor refundable unless the equipment is faulty. The item will be delivered as initially agreed.

9. Warranty

This section applies only to equipment of our own manufacture which bears our nameplate and/or trademark. We undertake to replace, free of charge or to rectify any piece of equipment which is found to be faulty in material or workmanship within twelve calendar months from the date of dispatch from our works (or by special agreement from the date of installation) providing that it has been used under normal conditions.

This guarantee covers breakdowns experienced during normal working conditions inclusive of fair wear and tear. However, equipment failure as a result of neglect and/or misuse and failure to maintain the equipment as directed in the product instruction manuals will not be covered by the guarantee. A copy of our most up to date warranty policy is available on our website.

Equipment which is the subject of a guarantee claim should be returned to us for inspection. We regret that we cannot accept liability for any item which has been repaired before we have been able to inspect it or given authority for repair work to be carried out or in cases where other than genuine Falcon components have been used.

We undertake to replace free of charge or to rectify any part which is found to be faulty in material or workmanship within three calendar months from the date of dispatch, providing that it has been used under normal conditions. This guarantee excludes breakdowns from fair wear and tear, misuse or

damage and faulty installation by other contractors.

Where parts or equipment is not of our manufacture, our liability is confined to the guarantee given to us by the maker.

We do not undertake to pay for the cost of disconnecting or reconnecting any equipment or the carriage charges involved in returning it to us.

10. Liability and Indemnity

10.1 - Nothing in these Conditions shall limit or exclude either Party's liability for death or personal injury caused by its negligence, or the negligence of its employees, agents or subcontractors (as applicable); fraud or fraudulent misrepresentation; or in respect of any matter where it would be unlawful to exclude or restrict liability.

10.2 - Subject to clause 10.1, we shall under no circumstances whatever be liable to you, whether in contract, tort (including without limitation negligence), breach of statutory duty, or otherwise, for any loss of profit, loss of business, loss of goodwill, loss of revenue, or loss of anticipated savings (whether direct or indirect in each case) or for any indirect or consequential loss arising under or in connection with the Contract.

Subject to Clause 10.1, the Company's total aggregate liability arising under or in connection with the Contract, whether in contract, tort (including without limitation negligence), breach of statutory duty, or otherwise, shall in no circumstances exceed a sum equivalent to the price of the Goods purchased under the Contract.

The Buyer shall indemnify the Supplier in respect of all damage, injury or loss occurring to any person or property and against all actions, suits, claims, demands, charges or expense in connection therewith arising from the condition or use of the goods in the event that the damage, injury or loss shall have been occasioned partly or wholly by the carelessness of the Buyer or his servants, invitees or agents or by any breach by the Buyer of its obligations to the Company hereunder.

11. Force Majeure

The Company shall not be liable in respect of any breach of contract due to any cause beyond its reasonable control including Act of God, inclement weather, flood, lightning or fire, industrial action or lock outs, actions of government department, war, riot, or terrorism or the action of any party for whom the Company is not directly responsible.

12. Severability

If any condition or part of the Contract is found by any court, tribunal, administrative body or authority of competent jurisdiction to be illegal, invalid or unenforceable then that provision will, to the extent required, be severed from the Contract and will be ineffective without, as far as possible, modifying any other provision or part of the Contract and this will not affect any other provisions of the Contract which will remain in full force and effect.

The company reserves the right to amend its policy without notice. Please refer to our website at www.falconfoodservice.com for the latest edition.

Dealer Stamp



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an Ali Group Company



The Spirit of Excellence