

SERVICELINE

Catering & Refrigeration Equipment Sales  Est. 1989



**FALCON G90126 GAS
F900 SIX BURNER BOILING TOP**

FALCON G90126 GAS F900 SIX BURNER BOILING TOP

SPECIFICATION DETAILS	Natural Gas	Propane Gas	Butane Gas
Total rating (kW - Nett)	57	42	42
Total rating (btu/hr - gross)	213,993	157,679	157,679
Inlet size	3/4" BSP	3/4" BSP	3/4" BSP
Flow rate	5.60m ³ /hr	3.05kg/h	3.00kg/h
Inlet pressure (mbar)	20	37	29
Operating pressure (mbar)	20	37	29
Hob burner rating (kW - Nett)	9.5 x 6	7 x 6	7 x 6
Hob burner rating (btu/hr - gross)	35,666 x 6	26,280 x 6	26,280 x 6
Weight (kg)	98	98	98
Packed weight (kg)	120	120	120
Packed dimensions (mm) (wxdxh)	1290 x 1000 x 780	1290 x 1000 x 780	1290 x 1000 x 780

KEY FEATURES

- 6 x high performance 9.5kW burners
- Individually protected burner pilots
- Burners fitted with flame failure device as standard
- Individual cast iron pan supports
- Pressed, sealed burner well to contain spillage
- Supplied upon adjustable stainless steel feet
- 2mm thick 304 grade stainless steel hob
- Laser cut hob allows edge to edge joining of units
- Stainless steel external panels with
- Scotch Brite finish
- For use with natural, propane and butane gas.
- Conversion kit supplied with each unit
- Dynamic link system compatible

ACCESSORIES

- Fixed stand (ST120)
- Front hob rail
- Side hob extension
- Kick strip (for stand)
- Rear blanking plate (for stand)
- Factory fitted, adjustable castors for stand

SIMILAR MODELS

- G9042 two burner boiling top
- G9084 four burner boiling top
- G9184 four burner oven range
- E9084 four hotplate boiling top

SHORT FORM SPECIFICATION

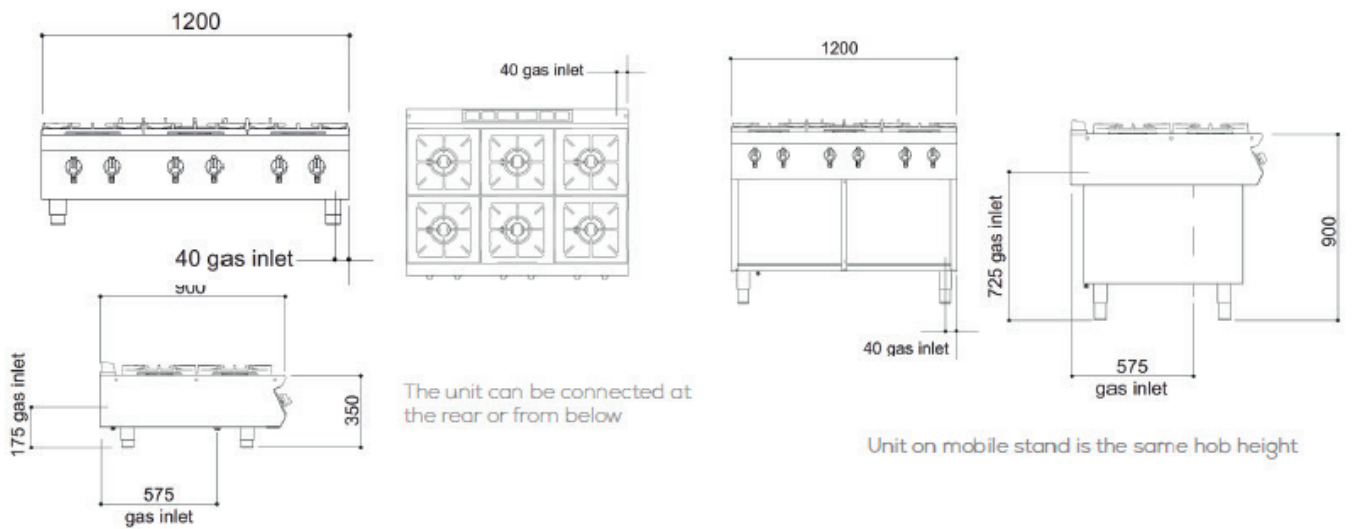
Unit to be Falcon F900 Series six burner gas boiling top having 6 x 9.5kW gas burners. Unit to be supplied upon adjustable feet or upon optional base unit. Unit will have six individual cast iron pan supports.

High performance burners with removable cap for ease of cleaning to have flame failure device as standard to stop gas supply to in the event of the burners being extinguished in error. Each burner is to be lit by means of a pilot which will have a protection hood – to prevent clogging. The burners will be held within a deep drawn pressed well to contain spillages and allowing easy cleaning.

The hob will be constructed from 2mm 304 grade stainless steel. Hobs will be laser cut with right-angled edges to allow joining of units with no gaps between hobs. Exterior panels are Scotch Brite finish stainless steel. Control knobs to be marked showing gas positions and to have a bezel behind each knob to prevent water ingress.

Unit will be for use with natural, propane or butane gas and be supplied with conversion kit.

DIMENSIONS MEASUREMENTS IN MM



SERVICELINE

Catering & Refrigeration Equipment Sales  Est. 1989



01438 363 040

ServiceLine 1 Icen Ct, Icknield Way, Letchworth Garden City SG6 1TN