

SERVICELINE

Catering & Refrigeration Equipment Sales  Est. 1989



**FALCON G9440 GAS
F900 CHARGRILL**

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SPECIFICATION DETAILS	NATURAL GAS	PROPANE GAS	BUTANE GAS
Total rating (kW - Nett)	8.4	9	8
Total rating (btu/hr - gross)	28,660	30,708	30,708
Inlet size	3/4" BSP	3/4" BSP	3/4" BSP
Flow rate	0.83m3/hr	0.65kg/h	0.64kg/h
Inlet pressure (mbar)	20	37	29
Operating pressure (mbar)	15	37	29
Burner rating (kW - Nett)	8.4	9	9
Burner rating (btu/hr - gross)	28,660	30,708	30,708
Weight (kg)	55	55	55
Packed weight (kg)	63	63	63
Packed dimensions (mm) (wxdxh)	490x1000x780	490x1000x780	1290x1000x780

KEY FEATURES

- 8.4kW cast iron burner - Quick heat up, reduced waiting time
- Reversible, angled, heavy duty cast iron brander bars - Delivers even heat across entire cooking surface
- Full width cooking area - Maximum output
- Removable stainless steel surround - Ensures adjacent equipment remains spatter free
- Pressed grease collection tray at front of unit - Catches and contains grease and fat
- Full width debris collection tray below unit - Catches all grease and debris
- Large capacity grease collection container - Easy to remove and empty during service
- Cast iron burners with variable control / turndown - Ensures chargrill is at the desired temperature
- Stainless steel panels with Scotch Brite finish - Looks great, ideal for front-of-house kitchens
- Dynamic Link System compatible - Integrated linking system allows quick and easy installation to create a seamless, continuous cookline

ACCESSORIES

- Fixed stand (ST40)
- Griddle plate
- Front hob rail
- Kick strip (for stand)
- Rear blanking plate (for stand)
- Side hob extension
- Factory fitted, adjustable castors

SIMILAR MODELS

- G3425 Dominator Plus 400mm wide gas chargrill
- G9460 F900 600mm wide gas chargrill
- G3625 Dominator Plus 600mm wide gas chargrill
- E9460 F900 600mm wide electric chargrill

SHORT FORM SPECIFICATION

Unit to be Falcon F900 Series high performance gas chargrill having extended cooking zone with single cast iron 8.4kW burner. Unit to be supplied upon adjustable feet or installed upon open stand. Unit will be fitted with removable stainless steel splash-guard to the rear and sides. The unit will have cast iron burner radiants to protect burners and to offer improved heat transfer to cast iron brander bars. Burners to have variable heat settings with heat being distributed evenly.

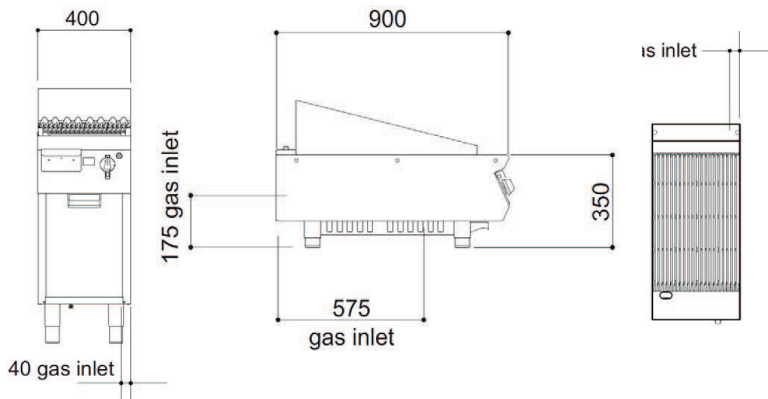
The cast iron brander bars will be a nominal 100mm wide each and cover the full cooking surface – allowing a food resting area at the front section. The bars will be reversible and designed to ensure that grease can flow from food into the full length pressed drip trough and then into the large capacity container.

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.

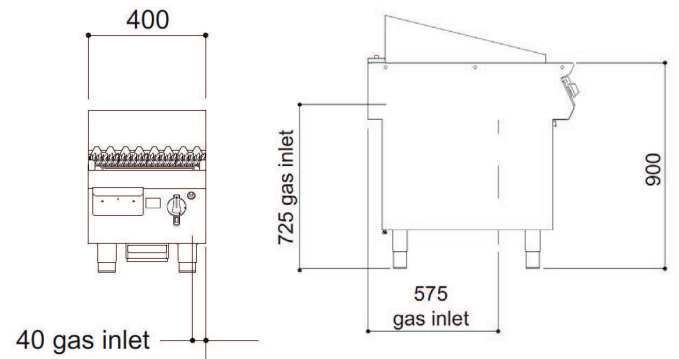
INSTALLATION NOTE

Please consult local legislation with regard to installation of cooking equipment.

DIMENSIONS MEASUREMENTS IN MM



The unit can be connected at the rear or from below



Unit on mobile stand is the same hob height

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