

# SERVICELINE

Catering & Refrigeration Equipment Sales  Est. 1989



**FALCON G2102 GAS  
DOMINATOR OVEN TOP CONVECTION OVEN RANGE**

## FALCON G2102 GAS CHIEFTAIN FOUR BURNER OVEN TOP RANGE

SPECIFICATION DETAILS	G2102
Total rating (natural and propane - kW - Nett)	52.8
Total rating (natural and propane - btu/hr - gross)	198,200
Inlet size (natural and propane)	3/4" BSP
Flow rate - natural (m <sup>3</sup> /hr)	5.37
Flow rate - propane (kg/hr)	3.94
Inlet pressure (natural and propane - mbar)	15 / 37
Operating pressure (natural and propane - mbar)	15 / 37
Hob burner rating * (natural and propane - kW)	5.3 x 6
Hob burner rating * (natural and propane - btu/hr)	19,900 x 6
Oven burner rating * (natural and propane - kW)	21
Oven burner rating * (natural and propane - btu/hr)	78,800
Electrical supply voltage	230V N~
Amps per phase	3
Oven dimensions (w x d x h - mm)	620 x 505 x 425
Oven shelf (w x d - mm)	620 x 505
Gastronorm compatibility	2/1
Weight (kg)	221
Packed weight (kg)	231
Packed dimensions (w x d x h - mm)	1000 x 1000 x 1100

### KEY FEATURES

- Energy efficient, high performance 5.3kW burners - Quick heat up, reduced waiting time
- Semi-sealed, pressed stainless steel hob - Easy to remove and keep clean
- Twin cast iron pan supports - Long-lasting and robust
- Large capacity convection oven - 2/1 GN compatible chamber delivers even heating
- Easy to monitor cooking progress in oven - Internal oven light & glass panelled doors
- Wide oven temperature range of 100 - 250°C - Ideal to prepare a wide variety of food
- Piezo ignition to oven - Simple, trouble-free operation
- Twin oven doors with individual catches - Retains heat within the oven chamber
- Oven has 5 shelf positions and allows 4 shelf cooking - Versatile, ideal for a wide range of menu items - 4 anti-tilt shelves supplied

### ACCESSORIES

- Oven shelf
- Rollers (specify at time of order)
- Heat resistant insulated floorpad
- Cast aluminium lift off fryplate

### SIMILAR MODELS

- G3106 6 burner gas fan-assisted oven range
- E2102 3 hotplate convection oven range

### INSTALLATION NOTE

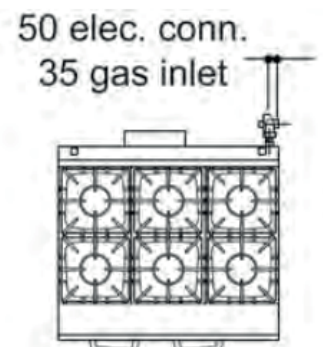
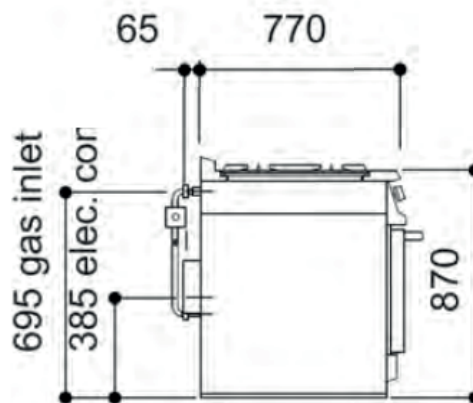
#### Ventilation

Adequate ventilation, whether natural or mechanical, must be provided to supply sufficient fresh air for combustion and to allow easy removal of such products that may present risk to health. Recommendations for ventilation of appliances are given in BS5440:2 and HVCA specification DW/172. For multiple installations, requirements for individual appliances should be added together. Installation of any such system must be completed in accordance with local and/or national regulations that apply at time of commissioning.

#### Siting

Install range on a level, fireproof surface in a well-lit, draught free position. If floor is made of a combustible material, local fire requirements must be checked to ensure compliance. A clearance of 150mm should be observed between appliance rear and any combustible wall. Minimum vertical clearance of 1200mm should be maintained above top edge of range and 450mm above oven flues. Flue discharges vertically through hob rear grille. No direct connection of flue should be made to any mechanical extraction system or to the outside air.

## SPECIFICATIONS AND DIMENSIONS



Unit on castors is same height



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