

SERVICELINE

Catering & Refrigeration Equipment Sales  Est. 1989



**FALCON G9181 GAS
F900 SINGLE BULLSEYE RANGE**

FALCON G9181 GAS F900 SINGLE BULLSEYE RANGE

SPECIFICATION DETAILS	Natural Gas	Propane Gas	Butane Gas
Total rating (kW - Nett)	17.8	17.3	17.3
Total rating (btu/hr - gross)	66,826	64,949	64,949
Inlet size	3/4" BSP	3/4" BSP	3/4" BSP
Flow rate - natural (m ³ /hr)	1.75 m ³ /hr	1.258 kg/h	1.237 kg/h
Flow rate - natural (m ³ /hr)	20	37	29
Operating pressure (mbar)	15	37	29
Hob burner rating * (kW)	10.3	10.3	10.3
Hob burner rating * (btu/hr)	38,669	38,669	38,669
Oven burner rating * (kW)	7.5	7	7
Oven burner rating * (btu/hr)	28,157	26,280	26,280
Oven dimensions (w x d x h - mm)	565 x 730 x 300	565 x 730 x 300	565 x 730 x 300
Oven shelf (w x d - mm)	535 x 700	535 x 700	535 x 700
Gastronorm compatibility	2/1	2/1	2/1
Weight (kg)	155	155	155
Packed weight (kg)	171	171	171
Packed dimensions (w x d x h - mm)	850 x 970 x 1105	850 x 970 x 1105	850 x 970 x 1105

KEY FEATURES

- High performance 10.3kW cast iron burner - Quick heat up, reduced waiting time
- 50mm thick cast iron plates - Conducts and retains heat efficiently
- Removable central sections - Heat pans on direct heat when required
- Central burner delivers graduated heat up to 450°C - Ensures plate has different temperatures for maximum versatility
- Wide oven temperature range of 80 - 280°C- Ideal to prepare a wide variety of food
- Piezo ignition to oven - Simple, trouble-free operation
- Fully pressed metal to metal door seal - Keeps heat where it's needed - in the oven chamber
- Oven has 5 shelf positions and allows 2 shelf cooking - Versatile, ideal for a wide range of menu items
- 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

- Oven shelf
- Front hob rail
- Kick strip
- Rear blanking plate
- Side hob extension
- Factory fitted, adjustable castors

SIMILAR MODELS

- G9081 solid top boiling top
- G9184 four burner oven range
- E9184 four hotplate electric oven range

SHORT FORM SPECIFICATION

Unit to be Falcon F900 Series gas solid top range having a 10.3kW central gas burner and a 2/1 GN gas oven below with 5 shelf positions to be supplied upon adjustable feet. Burner with flame failure device as standard

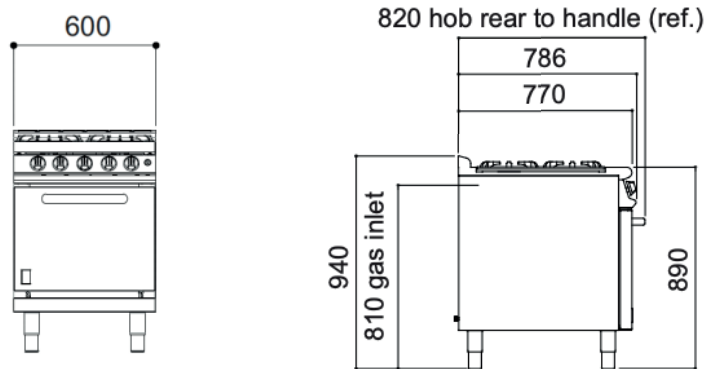
The cooking surface will be made from cast iron and will be in sections to allow removal for ease of cleaning.

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. Oven to be 2/1 GN compatible on runners. Unit will be for use with natural, propane or butane gas and be supplied with conversion kit.

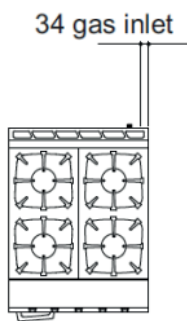
INSTALLATION NOTE

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

DIMENSIONS MEASUREMENTS IN MM



End Elevation



Unit on castors is same height

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