



# Product Guide



[www.falconfoodservice.com](http://www.falconfoodservice.com)

# Introduction

## making light work of heavy demands

Falcon Foodservice Equipment is the leading manufacturer of prime cooking equipment in the UK. We have been building high-quality, award-winning appliances for more than 150 years.

The company has earned an industry reputation that encompasses a far broader remit than our core business of unit supply.

Our continued success lies in an inherent commitment to working with customers to understand their business and the key issues that affect them. Legislation, health and safety and of course, energy efficiency is at the forefront of our product development process.

This criteria has created standards that may be measured. Falcon has achieved ISO9001, in addition to the environmental standard ISO14001.

From a bain marie in a bistro to a full island suite in a 5 star hotel, we have the product and ability to be able to supply.

Falcon offer unique catering solutions across the entire business of preparing and cooking food in the commercial catering arena.



*Falcon Foodservice Equipment headquarters based in Stirling, Scotland.*

[www.falconfoodservice.com](http://www.falconfoodservice.com)

# brands of power

In conjunction with our sister companies, Williams Refrigeration, Eloma and Serviceline - we are able to offer a true one-stop solution to all of your catering needs.



**Prime Cooking**  
**KNOW-HOW**

[falconfoodservice.com](http://falconfoodservice.com)

**eloma**



**Combination Oven**  
**KNOW-HOW**

[eloma.com](http://eloma.com)



**Refrigeration**  
**KNOW-HOW**

[williams-refrigeration.com](http://williams-refrigeration.com)



**Service**  
**KNOW-HOW**

[service-line.co.uk](http://service-line.co.uk)

[info@falconfoodservice.com](mailto:info@falconfoodservice.com)

# Falcon Cooking Systems

## Bespoke Solutions

Understanding customer needs is critical to the development of any new product. Never more so than when it comes to designing a bespoke cooking system.

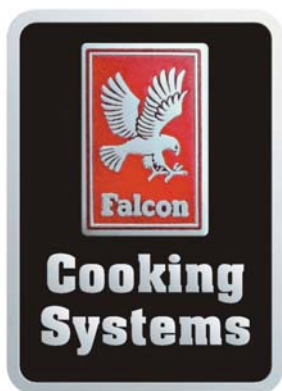
Your ideas will be quickly translated into photo-realistic representations, using computer modelling and animation tools.

These are continually revised until the specification meets your exacting requirements.

Falcon cooking system suites are meticulously engineered and rigorously tested to provide a long life of performance.

A dedicated team is solely focussed on hand-building each suite to exacting standards. For full details with regard to realisation of your dream cooking system, please contact

[sdu@falconfoodservice.com](mailto:sdu@falconfoodservice.com)



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# Designed for Success



*New Street Brasserie*

*The Hoste Arms*



## Tough enough to take on the world

Chieftain heavy duty models deliver the highest standards of performance and reliability which are paramount in busy and demanding commercial kitchens.

The full range of products are designed to endure such everyday rigours. All Chieftain units are manufactured utilising the latest technology and quality materials to guarantee long-term reliability.

Product line:

- Ranges
- Boiling tables
- Fryers
- Grills
- Manual tilt or auto tilt bratt pans
- Bains marie

Ideal for

- Restaurants
- Hotels
- Production kitchens
- Hospitals
- Prisons



# Steaming Ahead

Groen have been developing and building steam-jacketed kettles, braising pans and pressureless steamers since 1907.

Versatility is central to each of the Groen products. They are all multi-functional and save you time, money and space.

Today they are the biggest innovators and manufacturers of this technology in the USA. In a unique partnership with Falcon, their products add an important range and diversity to our existing portfolio.



#### Product Range

- Boiling pans
- Tilting kettles
- Braising pans
- Pressureless steaming ovens
- Table top kettles

#### Ideal for

- Hospitals
- Busy hotels
- Prisons



## Power to the professionals

Dominator is one of the best known equipment brands in the UK. Designed to allow the creation of an individual cookline using “best in class” products such as the Range and Radiant Chargrills.

This series of equipment is the cornerstone in thousands of kitchens. An extensive choice of products provides the user with an ideal solution to all of their foodservice requirements.

### Product line:

- Ranges
- Radiant chargrills
- Boiling tables
- Ovens
- Steaming oven
- Fryers
- Grills
- Griddles
- Pasta Cookers
- Boiling pans
- Stockpot stove
- Dim sum cooker
- Induction

### Ideal for

- Restaurants
- Hotels
- Schools
- Pubs





## Focus on Chargrills

- Extended cooking area
- Even cooking performance
- Easy to clean design with removable parts.
- No charcoal required
- Unique double brander bar system
- Supplied on stand
- Full height splashguard
- Available in 600, 900, 1200, 1500 and 1800mm widths
- Can be utilised with under counter broiler units from Williams Refrigeration



# Eloma Combination Ovens

## Uniquely

Eloma are one of the global giants in the field of combination oven manufacture.

A wide range of models are available to suit every type of operation. From the versatile 2/3 size Joker Series through Multimax B and the programmable Genius T, these innovative products are designed to meet the ever-changing demands of the foodservice marketplace.

Why choose Eloma?

- Ovens reduce water consumption by up to 40%
- Energy usage reduced by 15%
- Fast heat up and cool down times
- Automatic steam drain off
- Genius Scout operating interface
- 67mm between supports will allow an additional tray to be inserted
- Multi-functional display monitor
- Integrated autoclean system reducing labour and cost. (Optional on Joker models).
- A built-in condenser hood is also available to prevent steam escaping into the kitchen
- Full range of compatible Williams Refrigeration blast chillers available



The **HOTSPOT** is a 3 in 1 option to extend your menu.

The non-stick surface shortens cooking time to save energy and reduce operating costs!

# Eloma Combination Ovens



B & T models available  
Electric models only

*Joker*

*If space is a consideration in your kitchen then the Joker models are the ideal solution. Supporting all the benefits of Combination Oven cooking in a much reduced footprint.*



6, 10, 20 and 40 shelf  
models available, in  
electric and gas

*Multimax*

*The Multimax range of ovens is designed for individuals who prefer a more "hands-on" approach to cooking while demanding the very best in performance.*

Supporting the **Multi-Eco**, **Autoclean** and **Live Steam** systems, these ovens are guaranteed to help you and your business.



6, 10, 20 and 40 shelf  
models available, in  
electric and gas

*Genius*

**Genius Touch** offers the ultimate in combi-cooking. In addition to the **Multi-Eco**, **Autoclean** and **Live Steam** systems, these models have a unique graphic control interface.

*Designed to make working with a Combination Oven simple and efficient.*

# Convection Ovens

## Baking made easy

The 7200 series of convection ovens offer superior cooking performance through a combination of the heating and control system.

The generous proportions of the 7204 models will easily accommodate single 1/1 gastronorm containers. 7208 and 7211 models have capacity for 2/1 g/n containers while the countertop E7202 is designed to take 2/3 g/n containers.

Ideal for applications for convenience stores through to bulk production for stadia, Falcon has a convection oven to suit your requirements.



## Whatever the plan, Falcon 350 measures up

Flexibility is the key ingredient. Whether your layout includes gas or electric models, or even a combination of the two. When it comes to kitchen planning and style of operation, Falcon 350 is designed to be as free-thinking as you are.

This is the ultimate compact medium duty equipment solution. Starting an installation from scratch or retro-fitting into an existing format, Falcon 350 will work perfectly to make the most efficient use of your available workspace.

The portfolio contains ranges, fryers, chargrills, boiling tops and griddles. It also includes heated and unheated cupboards, worktop and stand units.

Product line:

- Ranges
- Boiling tops
- Fryers
- Griddles
- Chip scuttle

Ideal for

- Restaurants
- Hotels
- Back bar
- Pubs



# Induction

## Energy efficiency in action

Using induction technology will not only save you money, it will also make your kitchen more efficient. Saving energy is a pre-requisite of Falcon Induction Systems, having an efficiency level of more than 90%. Available as table top units and also for installation within bespoke cooking systems.

For example: with a 3kW output, 5 litres of water can be brought to the boil in approximately 6 minutes. A standard electric hotplate would take more than twice as long.

Cleaning the seamless cooktop is very easy. The low temperature of the ceramic surface eliminates spillage burning on.

### **WHY YOU SHOULD CONSIDER INDUCTION**

*i-Cook saves **TIME** and **MONEY!***

*i-Cook is **EASY** and **CONVENIENT** to **USE** and **CLEAN!***

*i-Cook provides better **USE** of valuable **KITCHEN SPACE!***



# Wok Cooking Stations

## Stir up more business

Our range of high-power **Wok Cooking Stations** deliver the means of creating perfectly authentic oriental cuisine. These models are manufactured to comply with EC regulations, and also conform to the most rigorous hygiene and safety laws.

- *Powerful front jet burners, each delivering 17.5kW (60,000 btu/hr)*
- *Rear twin bar burner, rated at 9kW (30,000 btu/hr) to facilitate simmering*
- *Both burner types have turndown provision of 50%*
- *Spray bar provides constant flow of water over hob to the keep surface cool and clean*
- *Easy to clean front gully and drain system clears cooking debris*
- *Seamless, high grade stainless steel, single-pressed hob*
- *Heavy duty, removable wok setting rings*
- *Full length spice rack*
- *Fitted with a water faucet*



# Infinity Fryers

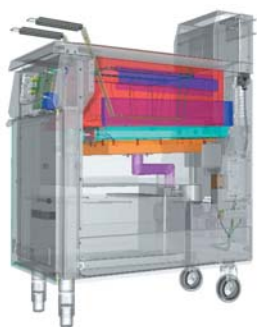
## Infinitely better frying

The revolutionary **Infinity fryer** will help you **SAVE MORE** - with substantial reductions in oil and energy running costs. **PRODUCE MORE** - due to faster heat-up and recovery times. It will also aid you to **CARE MORE** - with lower noise and heat emissions improving your working environment.

- 16 litre pan capacity
- Unique, easy to clean pan
- Requires up to 35% less oil than conventional fryers
- 80% plus efficiency level
- Pre-mix burner technology
- In-built oil filtration as standard
- Reduce energy consumption by up to 60%
- Cut oil change frequency to save on disposal costs
- Low noise and reduced heat emissions
- Optional automatic filtration

Ideal for

- Restaurants
- Hotels
- Fast food outlets
- Pub chains



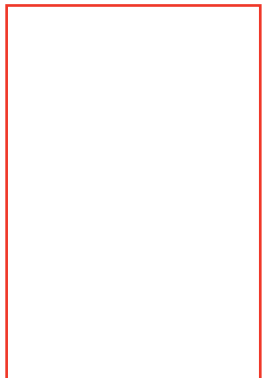


## Frying with **frifri**<sup>®</sup> a FRANKE Company

Fri-fri has been manufacturing superior quality fryers since 1947 and are continuously improving their product through innovation.

Entry level models have classic controls for the user that prefers the “hands-on” approach to frying. Programmable units boast an interface that will guarantee fried product consistency time after time.

- Countertop and freestanding models available
- Drop-in version also available
- 11kW elements as standard
- IPX5 rated
- Energy saving mode increases efficiency
- Easy to clean, pressed pan
- Manual filtration as standard with option of automatic filtration



## A great system for small spaces

Pro-Lite is perfect for the small establishment where space is at a premium and quality is essential. In an industry where set up time = money, the simple installation of this all-electric series means that in most instances, your business could be up and running within minutes of the units being delivered.

### Products include:

- Boiling tops
- Fryers
- Griddles
- Grills
- Convection ovens
- Bains marie
- Chip scuttles
- Heated and ambient cupboards
- Water boilers

### Ideal for

- Pub kitchens
- Kiosks
- Fast food outlets
- Convenience stores
- Staff restaurants



## Adding Value!

Every customer is given the benefit of local support via our nationwide distribution network. We also offer a kitchen planning service, on-site demonstration of purchased equipment and operator training where required.

An integral part of this added value is the ability for customers to visit the controlled environment of our development kitchen. A fully operational, highly-specified professional installation which includes equipment drawn from our sister companies.

As part of our continued commitment to support initiatives that reduce carbon emissions and to encourage the use of energy efficient appliances, we offer free assistance in applying for **Carbon Trust Interest Free Energy Efficiency Loans**. To find out how you can join the many businesses that have already benefitted from this scheme, please contact us directly.

Our website, **www.falconfoodservice.com** provides instant access to all aspects of Falcon. This includes our full product literature and guides designed to help you understand energy management and our product line.

To request literature or the latest cd-rom containing all product information, please e-mail **info@falconfoodservice.com**.



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### **PG0208**

Falcon reserve the right to modify the design, materials and finish in accordance with its progressive development policy.

