



# INDUCTION *COOKING*

*Professional Catering Equipment from the UK's leading brand*



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

# Induction range, boiling table and countertop unit

No-one is more committed to helping you reduce energy use in your kitchen than Falcon.

Perfect examples of this commitment are our high efficiency induction products such as the four zone induction boiling table and range.

Delivering not only energy savings but also practical and operational benefits, the induction range really is the ultimate cooking machine.

# reduce energy use



E3914i Range

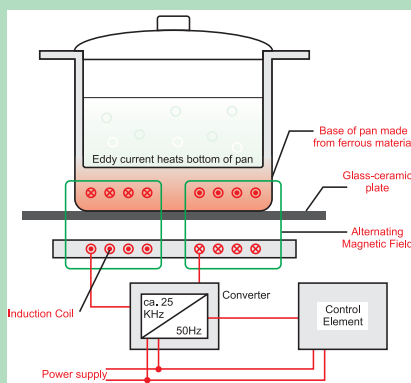
## How induction works

Induction cooking is different from any conventional cooking technique.

High frequency alternating current flows through a copper coil below a glass-ceramic plate.

When an iron based pan is placed upon the cooking zone a magnetic field is created and heats the base of the pan.

Heat from pan base is transferred directly to the pan contents for fast, efficient cooking.



## Features and benefits

**90% Energy efficient heat zones**  
Instant on, fast heat up, reduced energy consumption

**Heavy duty, ceramic glass hob**  
Spillages can be simply wiped away

**Variable control settings**  
Fast, controllable cooking

**Fan assisted, 1/1 GN oven**  
5 shelf positions, 2 shelf cooking

**Glass panels in oven doors**  
Monitor cooking without losing valuable heat



E3904i Boiling Table

## Model options

**Boiling table**  
- 4 x 5kW zone hob

**Range**  
- 4 x 5kW zone hob, fan assisted oven

**Countertop**  
- 3kW zone with wok accessory option



I-Cook Countertop Induction Unit