



DOMINATOR **PLUS**

Professional Catering Equipment from the UK's leading brand



Product Guide



Why Falcon?

We Understand

As a leading manufacturer of high-quality, commercial catering equipment we understand how important it is to deliver reliable, robust products to your business.

Providing solutions for customers is demonstrated through our pursuit of supplying equipment that is practical to operate, delivering energy savings and enhanced performance.

Knowledge

Working in association with our network of preferred distributors and leading industry bodies such as FCSI, CEDA, CESA and LACA, we have access to an unrivalled wealth of knowledge and experience within the catering industry.

Greenlogic

Greenlogic is our commitment to minimising the impact of the manufacturing, operation and disposal of our products on the environment - helping our customers work towards a more efficient, sustainable future.

Quality built in

ISO 9001:2008

Every item in our portfolio is manufactured in accordance with the internationally recognised ISO 9001:2008 quality management system standard. This guarantees the quality of product you would expect and demand from a leading manufacturer.

ISO 14001

Falcon was one the first foodservice equipment manufacturers to be awarded the prestigious ISO 14001 environmental accreditation.

From concept to creation to our customers, product quality is guaranteed.

Award winning

Outstanding Service

We are proud to have been presented with the CEDA award for "Outstanding Customer Service" and also "Outstanding Supplier of the Year" by LACA.

Best in Class

Not only has our Dominator Range been voted "Best In Class" for 2 years in a row by chefs throughout the country, Falcon's unique Induction Range has been awarded the title of FCSI "Sustainable Product of the Year".

These awards are testimony to our commitment in providing the very best products and service to you.



DOMINATOR *PLUS*

We have taken our award-winning Dominator Series, already regarded as the best range of professional catering equipment, to a new level of practicality and performance to create **Dominator Plus**.

From ranges to boiling tables, ovens to fryers, chargrills to griddles and of course, our latest energy-saving induction products, **Dominator Plus** has every product your kitchen deserves.

the best just got
better!



Why choose Dominator Plus?

New Products

Our range of market leading products is now even more extensive.

Additions such as smooth and ribbed griddles, pasta boilers and infill tables allow you to create your ideal cook line - without compromise.

New Design

Perfect form and function – the very essence of Dominator Plus. With its sleek, modern, curved design and subtle branding – Dominator Plus is the ideal choice for front of house applications.

New Features

Unique features such as laser etched control panel markings that will never wear out or the suiting system that allows equipment to be fastened together quickly and easily, all go towards making Dominator Plus the choice of professionals.

Ranges, ovens and boiling tables



G3101 Six burner range.
Setting the standard.

The range. Regarded as the cornerstone of every professional kitchen – being one of the most versatile pieces of equipment available.

The Falcon Dominator range is considered the benchmark against which all others are measured.

Whether fuelled by gas or electricity, with open top burners, electric hotplates or a chef's solid top, we have the product to suit your requirements.

The **cornerstone** of every **kitchen.**

Features and benefits

Energy efficient, high performance 5.8kW burners on gas open tops

Quick heat up, reduced waiting time

Semi-sealed pressed hob on gas open tops

Easily removed with no tools required for fast, efficient cleaning

Chefs' solid top with removable bullseye

Delivers heat where required, up to 400°C

Three and four electric hotplate models

Provides versatility for varied menus

2/1 GN compatible ovens

General purpose or fan assisted options available

Vitreous enamelled oven chamber

Easy to clean and to keep clean

Model options

Ranges

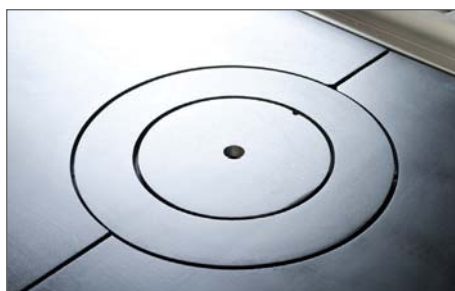
- Four burner gas
- Six burner gas
- Solid top gas
- Three hotplate electric
- Four hotplate electric
- Fan assisted oven electric

Boiling Tables

- Four burner gas
- Six burner gas
- Three hotplate electric
- Four hotplate electric

General Purpose Ovens

- Single tier
- Double tier
- Gas or electric



E3121 4HP Boiling Table



Induction range and boiling table

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

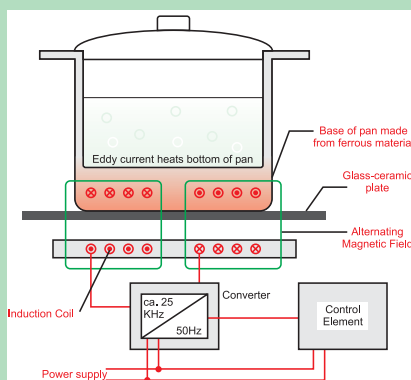
How induction works

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 zone hob

Range
- 4 zone hob, fan assisted oven





Radiant Chargrills



G3925 Chargrill

seared & succulent

Add succulent, perfectly branded food to your menu with our range of high performance chargrills.

Advanced radiant design ensures optimum heat transfer and distribution to produce outstanding cooking performance while eliminating cool spots.

Features and benefits

Heavy duty brander bars

Produce perfect branding results

Cast iron burners and radiants

Deliver controllable, constant heat

Variable burner control with turndown position

Reduces energy consumption

Extended cooking area

Greater output with even cooking

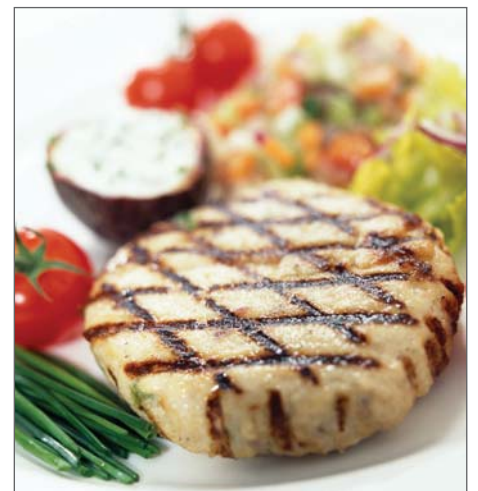
Model options

Widths

- 600mm with 2 burners
- 900mm with 3 burners
- 1200mm with 4 burners
- 1500mm with 5 burners

Stands

Optional stainless steel leg stands with undershelf are available for all units.







smooth or ribbed

Perfect pancakes, brilliant burgers, all easily achievable with our new range of steel griddles.

Available in highly polished smooth or ribbed versions, each provide an excellent even temperature across the plate and feature piezo ignition as standard.



G3941 Griddle

Features and benefits

18mm thick polished steel plate

Provides consistent, even heat

Smooth or ribbed plate units

Greater menu versatility

Temperature range of 140 - 300°C

Prepare a wide range of food items

Thermostatically controlled

Reduces energy consumption and improves controllability

Model options

Widths

- 600mm flat with 2 burners
- 600mm half ribbed with 2 burners
- 900mm flat with 3 burners
- 900mm half ribbed with 3 burners

Stands

Optional stainless steel leg stands with undershelf are available for all units.





Every product your kitchen deserves



DOMINATOR PLUS



Fryers

Our range of gas and electric, single and twin pan fryers, are all designed to be easy to use and easy to clean.

High output and fast recovery times ensure that you cope with the busiest service periods, whilst features such as the removable basket hanger make cleaning quick and easy.

No mess and no fuss - just frying made simple.

simplicity as standard



G3865 Fryer

Features and benefits

Stainless steel hob / mild steel pan
Robust construction to withstand busy demands

Sediment collection zone
Keeps oil cleaner for longer

Full height splashguard
Protects surrounding areas

Lid supplied as standard
Protects and extends oil life

Fish grid supplied as standard
Keeps cooked portions off pan base



Model options

Single pan
- 300mm wide single basket
- 600mm wide twin basket

Twin pan
- 600mm wide twin basket





Salamander Grills

The perfect compliment to any busy kitchen. Our latest range of gas and electric salamander grills give you power and flexibility when you need it.

Featuring multiple grilling positions, menu extending cast aluminium brander plate and easy to clean stainless steel exterior, you're guaranteed to achieve grilling perfection every time.

All grills are available on floor stands, bench legs or wall brackets.



G3532 Salamander Grill

great for grilling

Features and benefits

Cast aluminium brander plate

Perfect for steaks

Five position shelf runners

Allows flexible cooking options

Cast iron linings

Retains heat within cooking chamber

Removable drip tray

Catches debris, easier to clean

Mounting options

Floor stand, bench legs or wall brackets available

Model options

Gas

- G3512 (1/1 GN compatible)
- G3532

Electric

- E3512 (1/1 GN compatible)
- E3532





Pasta Boilers

Introduce a taste of Italy to your menu with our latest range of Dominator Plus pasta boilers.

Ideal for individual portions or bulk production, these versatile units come in two width options to suit your business, no matter the size.

Supplied with either three or six stainless steel baskets, both units also feature an in-built water faucet and protective lid as standard.

pasta perfection



G3206 Pasta Boiler

Features and benefits

Three or six basket models
To suit your scale of business

In-built water faucet
Fill and top up pan with ease

Individual baskets as standard
Ideal for regeneration of portions

Protective lid supplied
Protects pan contents when not in use

Powerful burner system
Ensures fast heat up times



Model options

300mm wide
- 3 basket pasta boiler

600mm wide
- 6 basket pasta boiler







G3478 Steaming Oven

For the ultimate in simplicity and practicality, the Dominator Plus 1/1 GN compatible steaming oven provides the perfect solution for low cost, bulk food production.

Available in gas and electric variants, both feature simple to use manual controls and come supplied with 6 perforated shelves as standard.

For added convenience, shelf hangers are removable making cleaning the oven interior quick and easy.

Both models are also **WRAS** Approved Products providing peace of mind for local authority compliance.

steaming made easy

Features and benefits

1/1 GN compatible

Allows direct transfer to serving areas

Six shelf positions

Ideal for bulk or individual food items

Manually operated drain system

Reduced installation time

304 stainless oven interior

Guaranteed for long life of service

Removable shelf hangers

Oven chamber can be cleaned easily

Model options

Gas

- G3478

Electric

- E3478

WRAS
APPROVED
PRODUCT





Infill Cabinets & Accessories

Dominator Plus infill cabinets make the perfect addition to your cookline.

Available in 300mm, 600mm and 900mm widths, each provides generous undercounter storage and worktop space - ideal as a lay down area or for mounting your Dominator Plus salamander grill.

Additionally, our range of accessories such as factory fitted castors, suiting kits and fixed installation kits go a long way to creating a more effective and efficient kitchen.

Falcon realise that no two kitchens are the same. That's why we offer a wide range of accessories and options for all of our products to ensure we provide the best solution to your business needs.



DCL 900 Infill Cabinet

Accessories

- Extended height flue
- Factory fitted castors
- Splashback and plateshelf
- Open leg stand
- Suiting kits
- Fixed installation kits



Dominator Plus suite on castors with extended height flues



As winners of the CEDA “**Outstanding Customer Service**” award, we pride ourselves in offering a service that goes that little bit further.

Our preferred distributors are able to offer you a wealth of experience and knowledge, allowing a full understanding of your operational objectives and requirements.

We are also extremely proud to have been awarded “**Outstanding Supplier of the Year**” by LACA, the professional body representing catering in the Public Sector.

outstanding customer service



Development kitchen

Hands on

Visit our fully equipped development kitchen to experience first hand the many benefits of our products - from a single range to a combination oven or a complete cookline.

Our experienced development chef can provide impartial advice to help select the best equipment to create the perfect menu for your business.

Aftercare

Servicing & Spares

Working in conjunction with our sister company, Serviceline - one of the UK's most experienced service providers - attention to aftercare is unsurpassed.

Their countrywide network of engineers are on standby to meet all of your servicing, maintenance and spares requirements.






































Manufacturing Excellence

In line with our Manufacturing Excellence ethos, Falcon has recently invested substantially in new cutting edge equipment including laser cutting and etching technology as well as an automated spare parts store for our modern UK based manufacturing facility.

Our commitment, to excellence extends across all areas of our business.

From design and development, through manufacturing, to our award winning customer service centre, we aim to provide the highest levels of quality and service that our customers have come to expect from the UK's leading catering equipment brand.



Model	Fuel	Description
Ranges		
G3101		Six burner range - general purpose oven
G3161		Four burner range - general purpose oven
G3107		Solid top range - general purpose oven
G3101 OTC		Six burner range - fan assisted oven
E3101 3HP		Three hotplate range - general purpose oven
E3161		Three hotplate range - general purpose oven
E3101 4HP		Four hotplate range - general purpose oven
E3101 OTC 3HP		Three hotplate range - fan assisted oven
E3101 OTC 4HP		Four hotplate range - fan assisted oven
Boiling tables		
G3121		Six burner boiling table
G3124		Four burner boiling table
G3127		Solid top boiling table
E3121 3HP		Three hotplate boiling table
E3121 4HP		Four hotplate boiling table
General Purpose Ovens		
G3117		General purpose oven
G3117 on stand		General purpose oven on stand
G3117/2		General purpose oven - two tier
E3117		General purpose oven
E3117 On Stand		General purpose oven on stand
E3117/2		General purpose oven - two tier
Fryers		
G3830		Single pan, single basket fryer
G3860		Single pan, twin basket fryer
G3865		Twin pan, twin basket fryer
E3830		Single pan, single basket fryer
E3860		Single pan, twin basket fryer
Radiant Chargrills		
G3625		Radiant chargrill - two burners
G3925		Radiant chargrill - three burners
G31225		Radiant chargrill - four burners
G31525		Radiant chargrill - five burners
Steel Griddles		
G3641		Machined steel griddle - smooth
G3641R		Machined steel griddle - half ribbed
G3941		Machined steel griddle - smooth
G3941R		Machined steel griddle - half ribbed
Range - Induction Top		
E3914i		Four zone induction range - fan assisted oven
Boiling Table - Induction		
E3904i		Four zone induction boiling table
Grills		
G3512		Salamander grill - 1/1 GN
G3532		Salamander grill
E3512		Salamander grill - 1/1 GN
E3532		Salamander grill
Pasta Boilers		
G3203		Pasta boiler - 6 basket
G3206		Pasta boiler - 3 basket
Steaming ovens		
G3478		Steaming oven
E3478		Steaming oven

Complimentary products

An extensive range of complimentary products are also available for those kitchens requiring a more specialist approach.

From salamander grills to steaming ovens, we have it covered.

For more information on all **Dominator Plus** products available, please email:

info@falconfoodservice.com

Accessories

The wide range of Dominator Plus accessories include:

Extended height flue

Factory fitted castors

Splashback and plateshelf

Open leg stand

Stainless steel infill cabinets



E3914i Induction Range

 Gas  Electric  Dual fuel

DP-FC0212

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