



DOMINATOR **PLUS**

Professional Catering Equipment from the UK's leading brand



Induction Models

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E3914i range on castors

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

Perfect examples of this commitment are our high efficiency induction ranges and boiling tops. A floor-standing stockpot model and twin zone table top variant have recently been added to extend choice.

All induction units deliver not only energy savings they also offer practical and operational benefits.

Dominator Plus induction products really are the ultimate cooking machines. For further information, visit www.falconfoodservice.com

reduce energy use



E3904i Four zone boiling table on optional stand

Features and benefits

90% Energy efficient heat zones

Instant on, fast heat up, reduced energy consumption

Heavy duty, ceramic glass hob

Simply wipe spillages away

Variable control settings

Fast, controllable cooking

Safe operation

No excessive heating of components as with conventional equipment

Model options

Ranges

- 4 x 3.5kW or 4 x 5kW zone hob with fan-assisted 1/1 gastronorm compatible oven

Boiling tops

- 2 or 4 x 3.5kW / 5kW zone and wok indent hob models, leg stands available

Floor-standing

- Stockpot model supplied with Ø500 x 500mm pot as standard

Table top models

- Single and twin zone versions

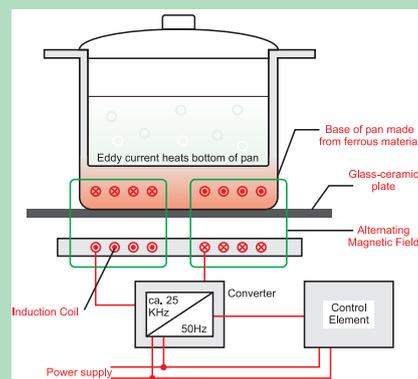
How induction works

High frequency alternating current flows through a copper coil below the glass-ceramic plate. When an iron-based pan is positioned, a magnetic field is created to heat the base. Heat transfers directly into the pan contents to provide fast, efficient cooking.

Falcon induction units have been designed to be used in commercial kitchens as a direct alternative to gas and electric equipment. Models have a lifespan of 30,000 hours – the equivalent of 10 hours per day for 8 years. Many competitor models are based around the typical domestic specification and are nowhere near as robust or long-lasting.



i-TOP DUO twin zone model





Model	Fuel	Description	Width
Induction Range			
E3913i (4 x 3.5kW)	⚡	Four zone induction hob with oven	900mm
E3914i (4 x 5kW)	⚡	Four zone induction hob with oven	900mm
Induction Boiling Tops			
E3900i (Wok indent)	⚡	Wok induction boiling top	400mm
E3901i (2 x 3.5kW)	⚡	Two zone induction boiling top	400mm
E3902i (2 x 5kW)	⚡	Two zone induction boiling top	400mm
E3903i (4 x 3.5kW)	⚡	Four zone induction boiling top	900mm
E3904i (4 x 5kW)	⚡	Four zone induction boiling top	900mm
i-TOP (Single zone)	⚡	Single zone induction boiling top	340mm
i-TOP DUO (Twin zone)	⚡	Twin zone induction boiling top	355mm
Induction Stockpot Unit	⚡	Single zone induction stockpot stove	600mm

Accessories

Induction accessories include:

Suiting kits

Extended height flues

Stand with factory fitted castors

Stainless steel infill tables

⚡ Electric

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.

Complimentary Products

Create the perfect cookline

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

From grills to griddles, we have it covered.

For more information please visit www.falconfoodservice.com

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.



E3902i Two zone boiling top



Induction stockpot
- supplied with
Ø500 x 500mm
pot as standard



E3900i Wok boiling top



i-TOP Single zone model

