

FLEXIPAN



Falcon F900 SERIES
Where Form Meets Function



> E9941 Flexi Pan

Add flexibility and capacity to even the smallest kitchen with our multi-functional compact Flexi Pan, model number E9941.

This unit can perform many methods of cookery, including:

- Shallow frying
- Boiling
- Stewing
- Poaching
- Braising
- Steaming

It's essentially a mini bratt pan, large pot, sauté pan, wok, griddle, pan steamer and bain marie all in one unit.



Benefits

- Multiple cooking functions in only 400mm wide unit
- Even heating across the entire cooking surface
- Retains heat so food can be kept warm before service without overcooking
- Internal cabinet compartment features a stainless steel casing with rounded corners for ease of cleaning



> F900

Features

- Control panel icons show optimum setting for each cooking process
- 200mm deep 1/1 GN tray is supplied below pan for easy decanting of soups and stews
- Temperature range of 60 - 280°C
- Capacity of 12 litres
- Manual fill - no water supply required
- IPX5 water resistant
- DLS compatible



Technical Specification

Electrical Rating	7kW
Electrical supply voltage	400V 3N~ 50/60Hz
No of elements	3
Element rating	2.33kW
Capacity	12 litres
Weight	66kg

Make the most of your equipment with some of our great accessories:

- Steaming tray
- Lid
- Castors
- Side hob extension
- Kick strips
- Front hob rail

> Have a culinary query?

Why not ask our chef?

Our Product Development chef Shaune Hall is based in our development kitchen in our Stirling HQ and has worked in the food service industry for over 25 years. His primary role is to get the very best from our products through using the equipment every day, cleaning it and doing everything a typical chef would do. It provides him with an intimate knowledge of all our products.



Shaune is on hand to help you get the most from your Falcon equipment. This includes:

- Product Selection
- Kitchen Layout
- Product Demonstrations
- Hands-on Training
- Menu Development
- Recipes and Timings
- Cleaning Advice

If you have any queries, don't hesitate to ask Shaune.

There's lots of ways to get in touch:

 07770 963446

 01786 455296

 chef@falconfoodservice.com

 @FalconDevChef  shaunevhall

