



FALCON COMBINATION OVENS



PRODUCT RANGE



WHAT'S IN THE BOX?

Our aim at Falcon is simple - to provide our customers with products that will help them produce the best possible quality of food.

Our range of combination ovens meet that challenge. They are packed full of useful features that makes producing high quality food easy, time after time.

No matter the size of your kitchen or demand, we've got a model to suit. From standard units with 7, 10 or 20 x 1/1 GN capacity to compact models that are only 510mm wide, every kitchen can take advantage of the benefits of combi oven cooking.

At Falcon we believe that a product such as a combination oven should be supplied with the items that allow you to get the most from it. That's why every Falcon combi oven comes with a **food probe** and **handwash spray** as standard.

To keep the oven chamber in prime condition, an automatic washing system is installed in every model. This features five different cleaning modes, from a quick rinse all the way through to a hard wash for when the oven is heavily soiled.

We also provide the CALOUT Oven Protection System for all units with boilers, which ensures your oven remains in ideal condition.

7 and 10 shelf models have a compartment built in to the oven that houses the detergent and descaler cartridges.

Two detergent cartridges and one descaler cartridge are supplied with each oven (20 shelf models are supplied with 2 x 10 litre containers - one of detergent and the other of descaler).

Standard Features

- Multi-point probe
- Hand shower
- Automatic washing system
- Fast dry system for quickly removing moisture from the oven chamber
- Automatic humidity control
- Energy management system to optimise efficiency
- Water management system reduces amount of water used



TOUCH SCREEN "T" MODELS



7" high definition colour touch screen
Easy to use drag and drop functionality.

Unlimited recipe storage

Upload / input as many recipes as you need.

Easily configurable home screen

Display your most popular menu items on the homescreen or create folders with different food types, making them instantly accessible.

Multilevel (ML) cooking mode

Enables different items to be cooked simultaneously (at same temperature) with the oven alerting user when each item is cooked.

Just in Time (JIT) cooking mode

Enables different items to be cooked simultaneously (at same temperature), with all being ready at the same time. The oven alerts user when it's time to load each item.

Intelligent recognition

Oven automatically identifies stored recipes that can be cooked on the current settings.

Add notes and images to recipes

Make your recipes more readily identifiable with bespoke images. Add in cooking instructions, ensuring kitchen staff can deliver food to the same standard.



MANUALLY CONTROLLED "S" MODELS



Manual controls with alphanumeric display

Simply turn the scrollers to set cooking parameters.

Manual cooking with three cooking modes

Convection from 30°C to 300°C,
Steam from 30°C to 130°C,
Combination from 30°C to 300°C.

99 recipe storage

Create and save your most popular cooking recipes.

Multi-step recipes

Create recipes with up to 4 cycles in automatic sequence to produce the very best cooking results.





FEATURES

FAST DRY®



Crisp and au gratin, excellence is served.

FAST DRY® makes it possible to produce perfectly crispy and gratinéed fried or grilled food, desserts and breads.



AT-CLIMA®



In the cooking chamber, everything is under control.

Softness and succulence are guaranteed thanks to perfect climate management in the cooking chamber, with automatic temperature and humidity settings to suit the food being cooked.



ECOSPEED, GREEN FINE TUNING, ECOVAPOR



Even saving is simple.

Ecospeed Dynamic System: based on the quantity and type of product, the oven optimises and controls energy distribution, constantly maintaining the right cooking temperature and avoiding fluctuations.



Green Fine Tuning: thanks to a new burner modulation system and patented high-efficiency exchanger, power wastage is prevented and emissions are reduced.



EcoVapor: delivers a net reduction in water and energy consumption due to the automatic control of vapour saturation in the cooking chamber.

CLEANING SYSTEM

All automatic, with 100% recyclable cartridges. Impeccable results.

No need for a separate cleanser with the automatic cleaning system that uses a liquid detergent supplied in a 100% recyclable cartridge.

No more dangerous product handling and pouring. Simply select the desired cycle and cleaning is automatic, without the need for any intervention.





COMPACT MODELS

Now even the smallest kitchens can experience the benefits of combi oven cooking.

Our compact combination ovens are ideal when space or demand is limited. They may be compact in size, but they don't lack in features.

PORTRAIT MODELS

Only 510mm wide

Ideal for those kitchens with limited space or demand

Choice of controls

Manually controlled "S" models or Touch Screen Controlled "X" models available

Boilerless

Direct steam injection means no descaler needed but a water treatment system must be installed



LANDSCAPE MODELS

Units only 650mm deep

Trays are loaded sideways

Choice of controls

Manually controlled "S" models or Touch Screen Controlled "X" models available

Great value

Get a combination oven packed full of features without breaking the bank



ACCESSORIES



Extraction

To resolve the problem of steam produced in visible installations in front of house locations, all Falcon electric models can be equipped with a practical stainless steel hood with motorised suction and condensate removal pump.



Cooking Accessories

Make the very most from your combi with our range of specific accessories for all types of cooking, such as perforated trays, skewers, grids and non-stick pans.

Stacking

Minimal space in the kitchen, but at the same time need lots of diversification and large production quantities? No problem - the solution can be found by stacking two units one on top of the other.

The following combinations are possible:

LBE / LBG 071 + 071

LBE / LBG 071 + 101

FCC 6 + 6

FCC 6 + 10

FSC 6 + FSC 6



Banqueting

Thanks to our banqueting accessories it is easy to serve 10 - 100 high quality dishes at any point in time.

Prepare dishes in advance then in just ten minutes, the dishes can be ready.

Banqueting accessories include:

- Removable rack
- Removable plate rack
- Adjustable trolley
- Thermal cover

Please see our combi oven accessories brochure for full details of all our accessories, stands and banqueting options.





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