



*Catering for All*



*Perfect  
Products for the  
Care Sector*

Falcon Foodservice Equipment have a comprehensive range of equipment to help any care kitchen provide top quality, consistent food. Whether you are catering for 20 or 200 people, cooking from scratch or regening bought-in food, we've got the equipment that will make every caterer's life easier! Our equipment is easy to use, easy to clean, easy to maintain and its easy to buy appliances and spare parts from us.

## Oven Ranges and Boiling Tops

Have been the cornerstone of the kitchen for decades and is the most versatile piece of equipment a kitchen can have - performs 10 of the 12 methods of cookery.

Options include :

- open top gas burners
- solid cast iron tops
- electric hotplates (rectangular & circular)
- Light, medium or heavy duty construction
- 600, 800 or 900mm widths in ranges (oven underneath) or 400, 600, 800, 900 or 1200mm boiling tops.

Option to have countertop unit or oven underneath.



## Electrifying Your Kitchen

There is a growing trend in care homes towards the electrification of kitchens, with greater energy efficiency and the lowering of an operation's carbon footprint two key drivers of this. We have developed products that make it easy to make the jump from gas to electric, regardless of your budget, kitchen size or demands placed on it:

Heavy Duty Induction - perfect for busy care homes and care villages catering for large numbers of residents and guests. Various models available, including 2 zone, 4 zone and solid top. These models are built using industrial-grade components guaranteed to operate for 30,000 hours.

Light Duty Induction - ideal for those smaller care homes where demand, available power or budget are key considerations. 10,000 hours operation, same great quality of build.

Electric Ceramic Top Range - these units have a ceramic glass top with 6 round elements underneath, and provide an easy and cost-effective way to make a move away from gas (or a more versatile, faster and easier to clean version of traditional electric hobs).

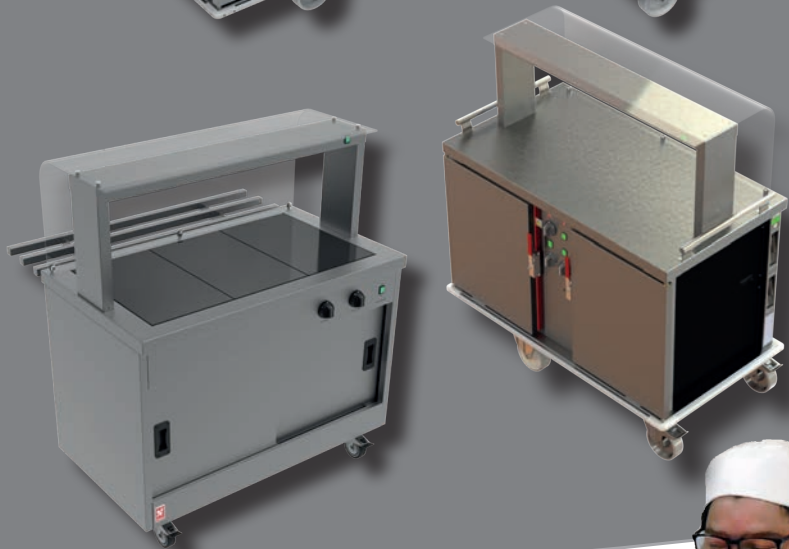
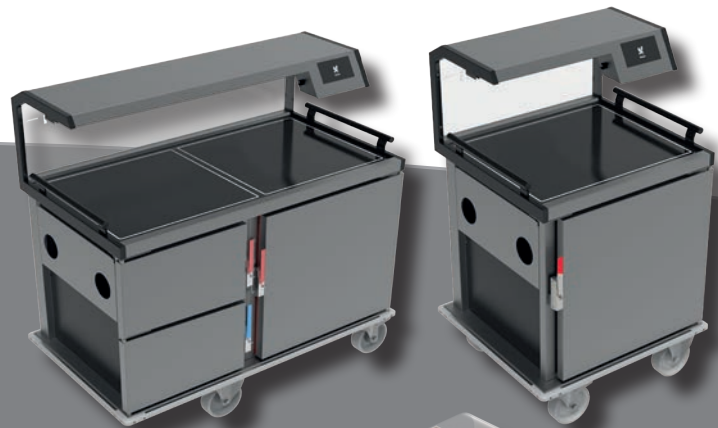






## Meal Delivery Trolleys

- Mobile trolley with hot top and gantry for serving hot and chilled food away from the kitchen.
- Single or twin compartments, can be oven or fridge.
- Easy to use 7" touch screen controls.
- Automatic full systems check up on start.
- Integrated HACCP data gathering
- Offers additional capacity and flexibility to any catering operation



## Heated Serveries

- Fan-assisted hotcupboard with a glass hot top and heated gantry
- Available in different widths to cater for any size of operation
- Range of options to suit any type of care home service
  - Full height sneeze screen
  - Half height sneeze screen
  - Side glass
  - Trayslide
- Individual controls for all three heated areas
- Supplied with a 13A plug

## Hot Holding

- Variety of options to hold your food at optimum temperature away from the kitchen
- Hotcupboards with plain tops or hot hold trolleys with optional servery gantry provide numerous solutions.



## Combination Ovens

- Another incredibly versatile appliance that so many operators can't do without
- Provides the ability to cook on dry heat, steam or a combination of both
- Offers great capacity and consistency of cooking results regardless of who's operating the appliance
- Automatic cleaning in all models
- So many options to choose from
  - standard or compact width
  - 2/3, 1/1 or 2/1 GN capacity
  - 6, 7, 10, 16, 20 or 40 shelf capacity
  - Programmable touch screen or manually controlled
  - Boiler or direct steam
  - Gas or electric
- Range of accessories to enhance the appliance, including floor stands, condenser hoods, special cooking trays and cleaning chemicals
- Ideal for any operation, from a small cafe through to a banqueting kitchen



## ScanHeat microwave

- Easy to use, just scan product barcode and the microwave does the rest, delivering perfect results
- Minimal contact points so hygiene benefits for users and operators
- Supplied with 13A plug so ready to use as soon as unpacked

## Regen Ovens

- Single and double 10 x 1/1 GN capacity, fan-assisted ovens available
- Easy to use controls with digital timer and thermostat
- Designed for bulk production
- Full height glass panelled door to easily monitor cooking progress
- Single ovens supplied on mobile stand as standard and can be supplied with 2 x 13A plugs for easy install





## Convection Ovens



- Fan-assisted ovens countertop 3 or 4 shelf models available
- Ideal for adding capacity and flexibility to any kitchen
- Supplied with 13A plug so can be located anywhere and can be stacked for additional capacity within the same footprint
- Also have selection of floor mounted convection ovens



## Grills

- Salamander grills have been around for ever and can be found in most kitchens.
- They offer the ability to cook and finish / brown various food items
- Gas and electric models available with a choice of floor stand, bench legs or wall bracket
- Rise and fall grills now becoming a firm favourite of chefs due to their greater energy efficiency, speed and controllability. The operator can move the heat source as close or as far away from the food as they desire.
- Our rise and fall grill features a plate detection system (which minimises energy wastage), instant heat via infra-red elements and can be programmed



## Fryers:

Offering fried food is a huge part of many menus

- Huge choice of models available - gas or electric; single pan (1 or 2 baskets) or twin pan; with or without automatic filtration; manual or programmable controls and with or without oil level sensor technology
- Electric typically offer faster heat up and recovery times and are more efficient as the elements are located in the pan so they heat the oil directly.
- Twin pan models allow for greater provision of allergen specific food items as it minimises chances of oil contamination as one pan can be kept for certain foodstuffs.
- Regular filtration can double the life of expensive cooking oil so automatic filtration models definitely worth considering. Can be done during service with oil still warm, takes less than 6 minutes and doesn't require any manual lifting.



# Space Saving Solutions

When kitchen space is at a premium and you need more capacity to meet demand yet don't have space available for another appliance, what do you do? We've got lots of clever space saving solutions to help caterers deliver the menu they want without compromise.

## Compact equipment

Need a variety of different appliances to produce a wide range of menu items but don't have the space for a large cookline? How about mixing things up with a selection of 400mm wide appliances? We've got boiling tops (gas, electric and induction), chargrills, griddles, fryers, pasta cookers, chip scuttles, bains marie and flexipans to name but a few of the options available.



We've also got compact combis at only 510mm wide, that can provide so much versatility and capacity to any kitchen, regardless of the size.



## Go Higher!

Another option to increase capacity is to go higher, with stacked appliances able to double the output within the same footprint. General purpose ovens, convection ovens, combination ovens and even high speed ovens can all be doubled up.

# Energy-Efficient Appliances

Energy efficiency and lowering carbon footprint is becoming a key driver in equipment purchasing decisions these days and we've got a wide range of models to help operators on their quest to net zero.

Most energy efficient products are induction (more of which on next page) and:



Electric Chargrills

*Fast heat up so no need to keep switched on during quieter periods*



Twin Pan Electric Fryers

*Use only one pan during quieter periods & faster heat up & recovery times due to elements heating oil directly*



Rise & Fall Grill

*Automatic plate sensor means heat only generated when container is placed under elements, which offer instant heat*



Combi Oven

*Multifunctional, automatic washing system, real-time energy monitoring, can produce variety of dishes at same time, optimising capacity*

# Focus on Induction

Induction technology provides an array of benefits to operators, chefs and owners of businesses. These include:

## Energy efficient

- with induction, +90% of the energy is directed straight into the pot (gas is typically 50%), leading to rapid heat up times and minimal wasted energy.

## Minimal installation expense

- no need for expensive gas interlocking

## Contributes to a more pleasant working environment

- minimal heat emissions means cooler kitchen so staff are more comfortable and extraction doesn't have to work so hard, saving energy and money.

## Easy to clean surface

- no more scrubbing at the end of service - hob is simply wiped clean as soon as the spillage occurs!

## Safer for kitchen staff

- no visual flames means less risk of burns.  
- handles on good quality pots and pans will remain safe to touch, eliminating the need for additional cloths or gloves when moving / lifting these.

## Temperature instantly controllable

- immediately change hob temperature as and when required, moving from a gentle simmer to a rolling boil in seconds.

## Faster than other alternatives

- rapid heat-up times so overall cooking times are shorter.



### Benefits of Induction

Saves Energy  
Saves Money  
Saves Time  
Is Cleaner



Types of induction / Zone power rating	
Solid top	7.5 centre, 5 rear, 3kW back + sides
Two zone	3.5 or 5kW
Four zone	1.85, 3.5 or 5kW
Six zone	1.5, 1.85, 3.5 or 5kW
With or without oven underneath	

## It's not just hot air! Heat Emissions



## Falcon Induction is Fast

Time taken (minutes) to boil 1 litre of room temperature (20°C) water (no lid on pan).

Type	Power	Pot Size 180mm	Pot Size 230mm	Pot Size 250mm
Induction	7.5kW	3.49	2.29	2.17
Induction	5kW	2.17	1.23	1.49
Induction	3.5kW	2.39	2.18	2.31
Induction	1.85kW	4.43	4.00	5.00
Induction	1.5kW	4.44	4.16	5.18
Gas Burner	5.3kW	16.09	7.42	7.07
Electric Hotplate	1.75kW	6.26	8.03	7.59



# Sustainability



With our headquarters located in Stirling, at the foot of the Ochil Hills in the shadows of the Wallace Monument we understand more than most how important our environment is.

We don't just manufacture energy-efficient, carbon-footprint reducing equipment. We're also committed to

sustainability within our own operation, with a plan to achieve Net Zero for emissions Scopes 1, 2 and 3 by 2045.

Talk to us today to see how we can help in your journey towards Net Zero!

Find out more about what we're doing by visiting our website.

## Culinary Support

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 30 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



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 @keepitcooking\_01

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