F900 SERIES

G9581CR Gas Chrome Griddle Plate



Short Form Specification

Unit to be Falcon F900 Series gas chromed steel griddle top with two 8.2kW gas burner. Unit to be supplied upon adjustable feet or installed upon optional base unit.

The cooking surface will be made from 18mm thick chromed steel. The cooking surface will be flush with lateral units and front hob to create a plating area. The unit will be thermostatically controlled from 95-270ºC. There will be a grease collection area surrounding the cooking zone leading to a grease collection container.

Burner with flame failure device as standard to guard against being extinguished accidentally. The hob will be constructed from 2mm 304 grade stainless steel. Hobs will be laser cut with right-angled edges to allow joining of units with no gaps between hobs.

Exterior panels are Scotch Brite finish stainless steel. Control knobs to be marked indicating temperature settings and to have a bezel behind each knob to prevent water ingress.

Unit will be for use with natural, propane or butane gas and be supplied with conversion kit.

Key Features

- 18mm thick chromed steel griddle plate
- Thermostatically controlled from 100 - 300ºC
- 360º grease trough around griddle plate
- Large capacity grease collection container
- Variable burner control including stand-by position
- Piezo ignition for ease of lighting
- Supplied upon stainless steel adjustable feet
- 2mm thick 304 grade stainless steel hob
- Laser cut hob allows edge to edge joining of units
- Stainless steel external panels with Scotch Brite finish
- For use with natural, propane and butane gas. Conversion kit supplied with each unit
- Dynamic Link System Compatible

DYNAMIC LINK SYSTEM

Integrated linking system allows quick and easy installation to create a continuous cookline.
Patent pending, application no. GB 1511389.7

Optional Accessories

- Front hob rail
- Fixed or mobile stands

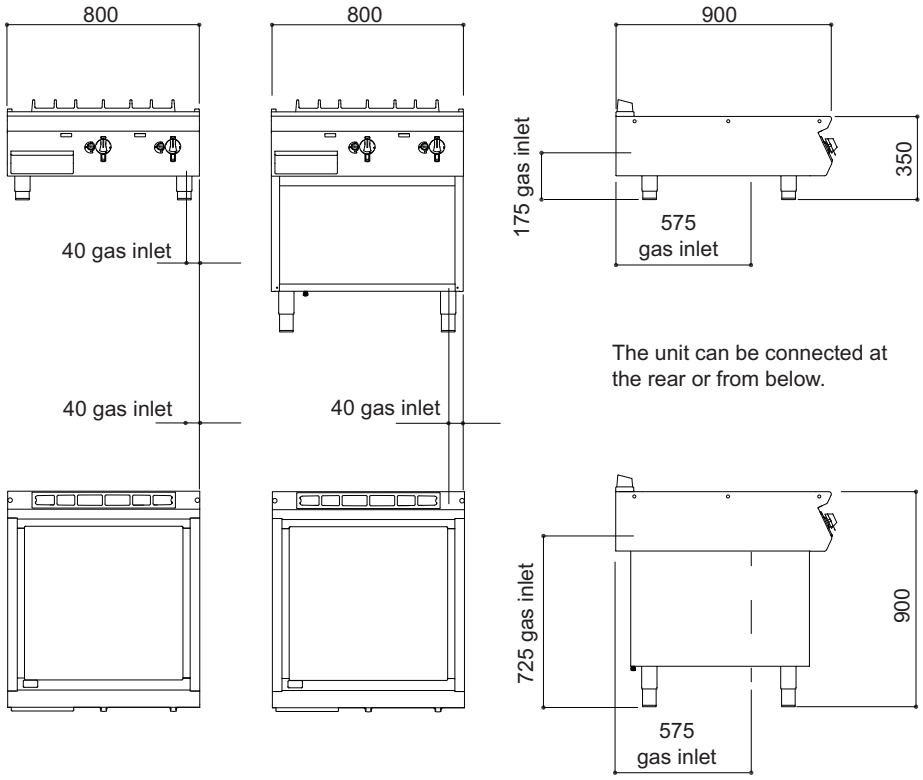
G9581-0915

Falcon Foodservice Equipment, Wallace View, Hillfoots Road, Stirling FK9 5PY Scotland
t: +44 *(0)* 1786 455 200 f: +44 *(0)* 1786 469 454 e: info@falconfoodservice.com www.falconfoodservice.com

F900 SERIES

G9581CR Gas Chrome Griddle Plate

Model Dimensions *(mm)*



Specification Details

	Natural Gas	Propane Gas	Butane Gas
Total rating *(kW - Nett)*	16.4	17.6	17.6
Total rating *(btu/hr - gross)*	55,956	60,051	60,051
Inlet size	3/4” BSP	3/4” BSP	3/4” BSP
Flow rate	1.61m³/hr	1.28kg/h	1.26kg/h
Inlet pressure *(mbar)*	20	37	29
Operating pressure *(mbar)*	15	37	29
Burner rating *(kW - Nett)*	8.2 x 2	8.8 x 2	8.8 x 2
Burner rating *(btu/hr - gross)*	27,978 x 2	30,026 x 2	30,026 x 2
Weight *(kg)*	101	101	101
Packed weight *(kg)*	117.5	117.5	117.5
Packed dimensions *(mm)*	850 *(w)* x 970 *(d)* x 775 *(h)*		

Installation Note:
Please consult local legislation with regard to installation of cooking equipment.