



The RANGE.





Image courtesy of Fired Earth - Elise 110 Black



NEXUS 90 White

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Why choose FALCON?

With a Falcon at the heart of the kitchen, the kitchen is always the heart of the home. That's why you'll find a Falcon in more homes across Europe than any other range cooker. So, why buy a Falcon? If being Britain's No.1 range cooker manufacturer isn't reason enough, read on to find out why we're in more homes than any other.



01

Style and choice.

We offer the biggest range of style, size and fuel types, making it easy for you to find the perfect Falcon match for your kitchen.

02

A family of over 1 million owners.

When you buy a Falcon, you're joining a family. If you're new to range cooking, you'll never think of buying anything else again. If you're already a Falcon owner looking to upgrade, you won't be disappointed. Today, much has changed at Falcon but our principle of creating beautiful, functional, market leading appliances - built by hand in Royal Leamington Spa (U.K.) - continues to underline our success.



03

The right ingredients.

It can take weeks to carefully craft a Falcon. The highest gauge steel is pressed, cut, washed, polished, and finally enamelled with Endurance finish. The frame is triple folded, creating a unique encasement for some of the highest quality components on the market.



04

Quality and testing.

Falcon is Europe's No.1 range cooker brand, and is highly rated by consumers as well as international committees such as the Plus X Award, who distinguish selected products with prizes for innovation, quality and functionality.

05

When it comes to cooking, experience matters.

For more than 185 years, the Leamington Spa (U.K.) plant has been striving for excellence. Generations of local families have played their part in making Falcon the success it is today. Our people are passionate and proud of making the best range cookers on the market.

We can rightly say that our products are based on experience.

CHOOSING YOUR colour...

While Stainless Steel looks fantastic in many kitchens, it needn't be the only choice. Bring your kitchen alive by choosing a range cooker from an array of stunning colours.



01
STAINLESS STEEL



02
CREAM



03
CHERRY RED



04
BLACK* / MATT BLACK**
*GLOSS BLACK
**MERCURY ONLY



05
REGAL BLUE



06
WHITE



13
FAWN



07
CRANBERRY



08
SLATE



09
RACING GREEN



10
ROYAL PEARL



11
OLIVE GREEN



12
CHINA BLUE



14
IVORY



Deluxe 1000 Cherry Red

YOUR DESIGN...



YOUR STATEMENT...

A RANGE COOKER for every style

Buying a new cooker is a big decision, so to help you decide which Falcon model is for you, we've created a Style Guide on the most popular kitchen looks. The style guide is theme-based, takes into account the most popular trends. It offers something for everyone, from a more traditional feel such as Cottage Chic, Trendy Shaker and Parisian Bistro to the contemporary look of Simply Modern, Urban Industrial and Scandinavian Living.

We've also covered kitchens with colour in our Eastern Inspired and Coastal Retreat schemes.

With plenty of inspiration to get you started, our mood boards will help you pinpoint the look that suits you and your home. We've also suggested some Falcon models to consider – each carefully chosen for its looks, functions, features and finish.



Classic Deluxe 90 Cream



COMPACT kitchen?

Don't be fooled into thinking that range cookers are only suited to homes blessed with big kitchens. In reality, there's no reason why those with compact kitchens shouldn't benefit from a feature-packed range cooker.

In fact, designers recommend creating a focal point in a small space and what better solution than an eye-catching range cooker positioned centre-stage? If space is restricted, opt for a 90cm-wide model, which offers all the features of the larger sizes in a smaller package.

urban INDUSTRIAL

CHOOSING YOUR COOKER

We recommend the following cookers to sit perfectly in the Urban Industrial style. Alternatively, you can choose from the full Falcon collection, see pages 30 - 45.

To complete your style, add one of our Falcon hoods and splashbacks (pages 47 - 49).



INFUSION

Available in 90cm and 110cm

Complete with:

- 2 Ovens:
 - 90 Models: LH - programmable fan oven; RH - tall fan oven
 - 110 Models: LH - conventional oven; RH - programmable fan oven
- Separate Glide-Out Grill™ with 2-way trivet (dual-circuit)
- 90 Model:
 - Gas hob with 5 burners, including a multi-ring burner, or induction hob with 5 cooking zones
- 110 Model:
 - Gas hob with 6 burners, including a multi-ring burner, or induction hob with 5 cooking zones
- Storage drawer (110 models)

Black Stainless Steel

Slate

Trim: Chrome



NEXUS SE

Available in 110cm

Complete with:

- 3 Ovens: 1 x Multifunction, 1 x Fan, 1 x Slow cook
- Separate deluxe Glide-Out Grill™ with 4-way trivet (dual-circuit)
- Rapid Response™
- Gas hob with 5 burners, including a multi-ring burner, a wok cradle and a multi-zone with two ceramic cooking zones and a griddle

Black Stainless Steel

Slate Ivory

Trim: Brushed Chrome

Upgrade to the Semi-Professional range:



900S

Available in 900mm

Complete with:

- Large single cavity multifunctional oven
- Catalytic-lined Energy Saving Panel (ESP) to create smaller oven
- Integrated grill
- Hob options:
 - Dual Fuel: 5 Burners (including a large 5kW burner), and a wok cradle
 - Induction: 5 Cooking zones
- Professional-quality oven shelves with lock system
- Storage drawer

Black* Stainless Steel*

White** Slate**

Cream* Cherry Red**

China Blue**

Trim: Chrome*
Brushed Chrome**

Perfect for open-plan spaces and loft living, the Urban Industrial look is all about raw, natural materials and a stripped-back utilitarian feel with exposed brick work, reclaimed timber shelving, poured concrete worktops and flooring and old-school pendant lamps.

Think chunky taps, rectangular wall tiles and plenty of metallic accents with steel and copper added to the mix.



Mixed metal, Grey and Warm Reds contribute to creating an Urban Industrial look in your kitchen.



COASTAL retreat

CHOOSING YOUR COOKER

We recommend the following cookers to sit perfectly in the Coastal Retreat style. Alternatively, you can choose from the full Falcon collection, see pages 30 - 45.

To complete your style, add one of our Falcon hoods and splashbacks (pages 47 - 49).



CLASSIC

Available in 90cm, 100cm and 110cm

Complete with:

- 2 Ovens:
 - 110 Models: 1 x Conventional, 1 x Fan
 - 90/100 Models: 2 x Fan
- Separate Glide-Out Grill™ with 2-way trivet
- Hob options:
 - Dual Fuel 90/100: 5 Burners, (including a multi-ring burner) and a griddle
 - Dual Fuel 110: 6 Burners (including a multi-ring burner) and a griddle
 - Induction: 5 Cooking zones
 - Ceramic 90: 5 Cooking zones
 - Ceramic 110: 6 Cooking zones and 2 warming zones
- Storage drawer (110 models)

Black Cream

Cranberry

Trim: Chrome



ELISE

Available in 90cm, 100cm and 110cm

Complete with:

- 2 Ovens: 1 x Multifunction, 1 x Fan
- Separate Glide-Out Grill™ with 2-way trivet
- Hob options:
 - Dual Fuel 90: 5 Burners (including a multi-ring burner) and wok cradle
 - Dual Fuel 110: 6 Burners (including 2 multi-ring burners) and a wok cradle
 - Induction: 5 Cooking zones
- Storage drawer (110 models)

Black Stainless Steel

White Slate

Cream China Blue

Cherry Red

Trim: Brushed Chrome

Upgrade to the Semi-Professional range:



DELUXE

Available in 900mm, 1000mm and 1092mm

Complete with:

- 2 Ovens: 1 x Multifunction, 1 x Fan
- Separate deluxe Glide-Out Grill™ with 4-way trivet
- Hob options:
 - Dual Fuel: 5 burners (including a large 5kW burner) and wok cradle
 - Induction: 5 Cooking zones
- Professional-quality oven shelves with lock system
- Storage draw with anti-slip mat (110 models)

Black* Stainless Steel*

White** Cherry Red**

Cream* China Blue**

Slate** Fawn

Trim: Chrome*
Brushed Chrome**

This nautical trend is a fresh, contemporary take on the New England style, with hues of blue and crisp whites taking centre stage. Painted wooden cabinetry makes a statement while marble surfaces, brushed steel brassware and glossy brick tiles add a sophisticated finish.

Accessorise with fisherman's pendant lamps, striped fabrics and sanded wooden flooring to complete the picture.



Use Blue, White and Cream for a Coastal Retreat feel.



Parisian BISTRO

CHOOSING YOUR COOKER

We recommend the following cookers to sit perfectly in the Parisian Bistro style.
Alternatively, you can choose from the full Falcon collection, see pages 30 - 45.

To complete your style, add one of our Falcon hoods and splashbacks (pages 47 - 49).



CLASSIC DELUXE

Available in 90cm, 100cm and 110cm

Complete with:

- 2 Ovens: 1 x Multifunction, 1 x Fan
- Separate Deluxe Glide-Out Grill™ with 4-way trivet
- Rapid Response™
- Hob:
 - Dual Fuel 90/100: Hob with 5 burners (including a multi-ring burner), a griddle and a wok cradle
 - Dual Fuel 110: Hob with 5 burners (including a multi-ring burner), a wok cradle and a ceramic multi-zone with a griddle
 - Induction: 5 Cooking zones
 - Ceramic 90: 5 Cooking zones
 - Ceramic 110: 6 Cooking zones and 2 warming zones
- Proving drawer/Storage drawer (110 models)

	Black		Royal Pearl
	Cream		Cranberry
	White		Racing Green
	Olive Green		
	Regal Blue		
Trim: Chrome Brass			



ELISE

Available in 90cm, 100cm and 110cm

Complete with:

- 2 Ovens: 1 x Multifunction, 1 x Fan
- Separate Glide-Out Grill™ with 2-way trivet
- Hob options:
 - Dual Fuel 90: 5 Burners (including a multi-ring burner) and wok cradle
 - Dual Fuel 110: 6 Burners (including 2 multi-ring burners) and a wok cradle
 - Induction: 5 Cooking zones
- Storage drawer (110 models)

	Black		Stainless Steel
	White		Slate
	Cream		China Blue
	Cherry Red		
Trim: Brushed Chrome			

Upgrade to the Semi-Professional range:



1092 CONTINENTAL

Available in 1092mm

Complete with:

- 2 Ovens: 1 x Multifunction, 1 x Fan
- Integrated grill
- Hob:
 - Dual Fuel: 5 Burners (including a 5kW burner) and a wok cradle
 - Induction: 5 Cooking zones
- Professional-quality oven shelves with lock system
- Storage drawer

	Black*		Stainless Steel*
	White**		Slate**
	Cream*		Cherry Red**
	China Blue**		
Trim: Chrome* Brushed Chrome**			

The Parisian Bistro style is an invitation to conviviality and warmth in a busy kitchen. Raw materials like bricks, wood and metals are a must to achieve an authentic feel. The Parisian Bistro theme suits both modern and more traditional interiors; it is easily accessorised to give the personality you choose.

Finally, a Falcon range cooker will only add its unique touch thanks to its chunky and trendy look.



Red, White and Green are beautiful colours to use in a Parisian Bistro kitchen in combination with raw materials like slate.



COTTAGE chic

CHOOSING YOUR COOKER

We recommend the following cookers to sit perfectly in the Cottage Chic style.
Alternatively, you can choose from the full Falcon collection, see pages 30 - 45.

To complete your style, add one of our Falcon hoods and splashbacks (pages 47 - 49).



CLASSIC

Available in 90cm, 100cm and 110cm

Complete with:

- 2 Ovens:
 - 110 Models: 1 x Conventional, 1 x Fan
 - 90/100 Models: 2 x Fan
- Separate Glide-Out Grill™ with 2-way trivet
- Hob options:
 - Dual Fuel 90/100: 5 Burners, (including a multi-ring burner) and a griddle
 - Dual Fuel 110: 6 Burners (including a multi-ring burner) and a griddle
 - Induction: 5 Cooking zones
 - Ceramic 90: 5 Cooking zones
 - Ceramic 110: 6 Cooking zones and 2 warming zones
- Storage drawer (110 models)

Black Cream

Cranberry

Trim: Chrome



CLASSIC DELUXE

Available in 90cm, 100cm and 110cm

Complete with:

- 2 Ovens: 1 x Multifunction, 1 x Fan
- Separate Deluxe Glide-Out Grill™ with 4-way trivet
- Rapid Response™
- Hob:
 - Dual Fuel 90/100: Hob with 5 burners (including a multi-ring burner), a griddle and a wok cradle
 - Dual Fuel 110: Hob with 5 burners (including a multi-ring burner), a wok cradle and a ceramic multi-zone with a griddle
 - Induction: 5 Cooking zones
 - Ceramic 90: 5 Cooking zones
 - Ceramic 90: 6 Cooking zones and 2 warming zones
- Proving drawer/Storage drawer (110 models)

Black Royal Pearl

Cream Cranberry

White Racing Green

Olive Green

Regal Blue

Trim: Chrome
Brass



ELAN

Available in 90cm and 110cm

Complete with:

- 2 Ovens: 1 x Multifunction, 1 x Fan
- Separate Glide-Out Grill™ with 2-way trivet
- Hob:
 - Dual Fuel 90: 5 Burners (including a multi-ring burner), a griddle and a wok cradle
 - Dual Fuel 110: 6 Burners (including 2 multi-ring burners), a griddle and a wok cradle
 - Induction: 5 Cooking zones
- Storage drawer (110 models)

Black Royal Pearl

Cream Cranberry

Olive Green

Trim: Chrome

Forget twee and traditional, this style blends cottage chic with a classic, timeless feel that suits all interiors. Timber worktops are teamed with wooden cabinetry in a soft, muted palette while appliances are robust and sturdy.

Make an impact with a butler sink and finish your Cottage Chic kitchen with stone flooring and a practical wooden table and chairs.



Neutral colours, including White and Cream, mixed with light wood help create a Cottage Chic look.



Classic Deluxe 110 White

simply MODERN

CHOOSING YOUR COOKER

We recommend the following cookers to sit perfectly in the Simply Modern style. Alternatively, you can choose from the full Falcon collection, see pages 30 - 45.

To complete your style, add one of our Falcon hoods and splashbacks (pages 47 - 49).



PROFESSIONAL+ FX / FXP

Available in 90cm

Complete with:

- Large single cavity multifunctional oven
- Energy Saving Panel (ESP) to create a smaller oven
- Integral grill
- Hob options:
 - Dual Fuel : 5 Burners (including a multi-ring burner), a Teppanyaki griddle and a wok cradle
 - Induction (FX only): 5 Cooking zones
- Storage drawer

Black Stainless Steel
Cream Cranberry
 Trim: Chrome



PROFESSIONAL DELUXE

Available in 90cm, 100cm and 110cm

Complete with:

- 2 Ovens: 1x Multifunction, 1 x Fan
- Separate deluxe Glide-Out Grill™ with 4-way trivet
- Rapid Response™
- Hob:
 - Dual Fuel 90/100: Hob with 5 burners (including a multi-ring burner), a griddle and a wok cradle
 - Dual Fuel 110: Hob with 5 burners (including a multi-ring burner), a wok cradle and a ceramic multi-zone with a griddle
 - Induction: 5 Cooking zones
- Proving drawer/Storage drawer (110 models)

Black Stainless Steel
White Slate
Cream Cranberry
 Trim: Chrome



NEXUS

Available in 90cm and 110cm

Complete with:

- 2 Ovens: 1 x Multifunction, 1 x Fan
- Separate Deluxe Glide-Out Grill™ with 4-way trivet
- Rapid Response™
- Hob options:
 - Dual Fuel 90: 5 Burners (including a multi-ring burner), a griddle and a wok cradle
 - Dual Fuel 110: 5 burners, a wok cradle and a ceramic multi-zone with a griddle
 - Induction: 5 Cooking zones
- Proving drawer/Storage drawer

Black Stainless Steel
White Slate
 Trim: Brushed Chrome

Less is more for this look, as this modern style focuses on clean lines and a clutter-free finish. Flush-fit hobs and sinks and a professional-style range cooker complement handle-less slab doors while a palette of whites, greys, metallics and timber will enhance the sleek, contemporary effect.

Storage is also key – with clever corner units, larders and pull-outs maintaining the minimal feel.



Neutral and light shades create a clean modern feel.



EASTERN inspired

CHOOSING YOUR COOKER

We recommend the following cookers to sit perfectly in the Eastern Inspired style.
Alternatively, you can choose from the full Falcon collection, see pages 30 - 45.

To complete your style, add one of our Falcon hoods and splashbacks (pages 47 - 49).



PROFESSIONAL⁺

Available in 90cm, 100cm and 110cm

Complete with:

- 2 Ovens:
 - 90/100 Models: 2 x Fan
 - 110 Models: 1 x Conventional, 1 x Fan
- Separate Glide-Out Grill™ with 2-way trivet
- Hob:
 - Dual Fuel 90/100: Hob with 5 burner (including a multi-ring burner), a griddle and a wok cradle
 - Dual Fuel 110: Hob with 6 burners (including a multi-ring burner), a griddle and a wok cradle
 - Induction: 5 Cooking zones
- Storage drawer (110 models)

- | | | | |
|--------------|-------|--|-----------------|
| | Black | | Stainless Steel |
| | Cream | | Cranberry |
| Trim: Chrome | | | |



ELISE

Available in 90cm, 100cm and 110cm

Complete with:

- 2 Ovens: 1 x Multifunction, 1 x Fan
- Separate Glide-Out Grill™ with 2-way trivet
- Hob options:
 - Dual Fuel 90: 5 Burners (including a multi-ring burner) and wok cradle
 - Dual Fuel 110: 6 Burners (including 2 multi-ring burners) and a wok cradle
 - Induction: 5 Cooking zones
- Storage drawer (110 models)

- | | | | |
|--|------------|----------------------|-----------------|
| | Black | | Stainless Steel |
| | White | | Slate |
| | Cream | | China Blue |
| | Cherry Red | Trim: Brushed Chrome | |

Upgrade to the Semi-Professional range:



MERCURY

Available in 1000mm, 1082mm and 1200mm

Complete with:

- 2 Ovens: 1 x Multifunction, 1 x Fan
- Separate deluxe Glide-Out Grill™ with grill pan carriage and 4-way trivet
- Hob:
 - Dual Fuel 5 Burners (including a large 5kW burner) and a wok cradle
 - Induction: 5 Cooking zones
- Soft-close storage drawer with anti-slip mat (1200 models)
- Full stainless steel side panels

- | | | | |
|--|-----------------|--------------|-------------|
| | Matt Black | | Gloss Black |
| | Stainless Steel | Trim: Chrome | |

A Eastern Inspired theme is a great way of introducing colour and pattern to your kitchen. Use wall and floor tiles in bold intricate prints, add a feature area to an open-plan kitchen-diner with fabulous wallpaper and showcase an exotic selection of herbs and spices.

Finish with Moorish inspired crockery, lanterns, cushions and plenty of leafy houseplants.



Use Blue and White as the main colours and add metal touches, like silver or gold, to get that Oriental Inspired feel.



SCANDINAVIAN living

CHOOSING YOUR COOKER

We recommend the following cookers to sit perfectly in the Scandinavian Living style. Alternatively, you can choose from the full Falcon collection, see pages 30 - 45.

To complete your style, add one of our Falcon hoods and splashbacks (pages 47 - 49).



PROFESSIONAL+ FX / FXP

Available in 90cm

Complete with:

- Large single cavity multifunctional oven
- Energy Saving Panel (ESP) to create a smaller oven
- Integral grill
- Hob options:
 - Dual Fuel: 5 Burners (including a multi-ring burner), a Teppanyaki griddle and a wok cradle
 - Induction (FX only): 5 Cooking zones
- Storage drawer

Black Stainless Steel

Cream Cranberry

Trim: Chrome



NEXUS SE

Available in 110cm

Complete with:

- 3 Ovens: 1 x Multifunction, 1 x Fan, 1 x Slow cook
- Separate deluxe Glide-Out Grill™ with 4-way trivet (dual-circuit)
- Rapid Response™
- Gas hob with 5 burners, including a multi-ring burner, a wok cradle and a multi-zone with two ceramic cooking zones and a griddle

Black Stainless Steel

Slate Ivory

Trim: Brushed Chrome

Upgrade to the Semi-Professional range:



MERCURY

Available in 1000mm, 1082mm and 1200mm

Complete with:

- 2 Ovens: 1 x Multifunction, 1 x Fan
- Separate deluxe Glide-Out Grill™ with grill pan carriage and 4-way trivet
- Hob:
 - Dual Fuel 5 Burners (including a large 5kW burner) and a wok cradle
 - Induction: 5 Cooking zones
- Soft-close storage drawer with anti-slip mat (1200 models)
- Full stainless steel side panels

Matt Black Gloss Black

Stainless Steel

Trim: Chrome

The Scandinavian Living or Nordic style keeps the kitchen light, bright and airy with slick whites and graphite greys for a clean, contemporary look. Create contrast and interest by adding pops of colour with conical pendants, cookware and patterned textiles.

Patchwork prints, hexagonal mosaics and a feature area finished with a geometric wallpaper design will add a unique twist.



White is at the heart of the Scandinavian Living style. Add colourful accessories to add fun and a trendy style to your kitchen and to match your personality.



trendy SHAKER

CHOOSING YOUR COOKER

We recommend the following cookers to sit perfectly in the Trendy Shaker style. Alternatively, you can choose from the full Falcon collection, see pages 30 - 45.

To complete your style, add one of our Falcon hoods and splashbacks (pages 47 - 49).



PROFESSIONAL⁺

Available in 90cm, 100cm and 110cm

Complete with:

- 2 Ovens:
 - 90/100 Models: 2 x Fan
 - 110 Models: 1 x Conventional, 1 x Fan
- Separate Glide-Out Grill™ with 2-way trivet
- Hob:
 - Dual Fuel 90/100: Hob with 5 burner (including a multi-ring burner), a griddle and a wok cradle
 - Dual Fuel 110: Hob with 6 burners (including a multi-ring burner), a griddle and a wok cradle
 - Induction: 5 Cooking zones
- Storage drawer (110 models)

Black Stainless Steel

Cream Cranberry

Trim: Chrome



EXCEL

Available in 110cm

Complete with:

- 3 Ovens: 1 x Multifunction, 1 x Fan, 1 x Slow cook
- Separate Glide-Out Grill™ with 2-way trivet
- Rapid Response™
- Hob:
 - Dual Fuel: 5 Burners (including a multi-ring burner), a wok cradle, and a ceramic multi-zone with a griddle
 - Induction: 5 Cooking zones

Black Stainless Steel

Slate Cranberry

Trim: Chrome

Upgrade to the Semi-Professional range:



1092 CONTINENTAL

Available in 1092mm

Complete with:

- 2 Ovens: 1 x Multifunction, 1 x Fan
- Integrated grill
- Hob:
 - Dual Fuel: 5 Burners (including a 5kW burner) and a wok cradle
 - Induction: 5 Cooking zones
- Professional-quality oven shelves with lock system
- Storage drawer

Black* Stainless Steel*

White** Slate**

Cream* Cherry Red**

China Blue**

Trim: Chrome*
Brushed Chrome**

Key to the Shaker kitchen style is framed and inset panelled furniture with classic proportions. Functional and practical, this traditional look can be given a modern update with an on-trend charcoal or grey painted finish, nickel handles and a steel or colourful cooker taking centre stage. Perfect for homes of all styles and sizes.



Green, Light Grey and Slate Blue are perfect shades in a shaker kitchen.



COOKING PERFORMANCE

Falcon Specialist Features

Alexandra, our Home Economist, plays a vital role at Falcon. She ensures that our products are designed to meet the cooking expectations of Falcon customers. So whether you cook daily for a large family, are a keen home baker, have a passion for Asian cooking or are simply a food fanatic you will not be disappointed with your Falcon cooker.

Our products are built to stand the test of time, with everyday use in mind, Falcon range cookers are made from the highest quality materials to ensure longevity and durability.

Whatever style of cooking you prefer, Falcon cookers offer a unique choice of features to make your life easier, creating perfect results every time.





GRIDDLE

Made from robust cast aluminium, the griddle plate sits snugly on top of the gas hob, when required. The flat plate is ideal for cooking bacon and French toast, while the grooved plate provides fat drainage, offering a healthier way to sear steaks, burgers and fish.



WARMING ZONE

Whether you're feeding the family or entertaining friends, our handy warming zone will keep food warm prior to serving. Perfect for sauces, starters and soups, it reaches a maximum temperature of 70°C.



TEPPANYAKI GRIDDLE

Cook healthy food Japanese-style with the unique Teppanyaki-style griddle plate that fits snugly over the burners. It is coated for non-stick easy cleaning.



MULTI-ZONE

Choose between two ceramic 1.1kW cooking zones, or slot a durable non-stick griddle plate over the top to provide a healthy cooking surface.



MULTI-RING BURNER

Create authentic Asian cuisine on our multi-ring burner, which can hold a specially designed wok cradle.



PYROLYTIC CLEANING

Turn the oven to this function and it literally cleans itself. The oven will heat up to 450°C. Once it reaches this temperature, the oven carbonises all cooking residue to a fine ash; at the end of the cycle all that is left to do is simply wipe away the ash with a damp cloth.



GLIDE-OUT GRILL™

Positioned on smooth-action telescopic runners, our Glide-Out Grill™ does exactly that. Not only is it easier to check up on your food as it's grilling, but it's also safer as it reduces the risk of pulling the grill out too far.



BREAD PROVING DRAWER

Our bread proving drawer is a unique feature to range cooking, enabling you to rest and rise your dough before baking.



IMPROVED GRILL

The improved grill offers even more cooking flexibility and capacity thanks to its deeper pan design. It also includes a four-way trivet for four grilling depth options to suit every type of dish.



LARGE OVEN CAPACITY

With an average main oven capacity of 73L (83L conventional) and up to 114 litres, the Falcon oven leads the way for size and performance. A-rated across the board and ultrafast pre-heating with Rapid Response™ make Falcon ovens the largest and most efficient available.

MULTIFUNCTION oven

Falcon multifunction ovens offer up to eight functions for really flexible cooking. The ovens combine fan and conventional functions with grilling, base heat and browning elements, all of which can be used individually. Use the base heat to crisp the base of your pizza; fan grill whole fish; brown a pasta bake; cook your roasts using the fan assisted function or bake using the conventional function.



FAN ASSISTED OVEN

Uses the top and bottom oven elements alongside the fan. It creates different temperature zones - with the hottest being at the top; ideal for crisping and browning the top and bottom of dishes as well as cooking them through



FANNED GRILLING

Uses the top oven element in conjunction with the fan. Fan grilling provides a grilled effect without the need to turn the food. Grill with the door closed.



CONVENTIONAL OVEN

Traditional cooking method using top and bottom heat and zoned cooking. Much hotter at the top than the bottom. Ideal for traditional baking, e.g soufflé.



FAN OVEN

Uses an element at the back of the oven. The fan draws air from the interior of the oven, heats it up and forces it back into the cavity. The heat within the oven is evenly distributed making it ideal for multi-level cooking (batch cooking or the cooking of different foods at the same temperature)



BROWNING ELEMENT

Uses the exposed top element only to create a very high intense heat for browning and toasting.



DEFROST

Uses the fan only - no heat. Cold air is drawn from the frozen food to speed up the defrosting process.



BASE HEAT

Uses only the bottom element. Base heat can be used for slow, gentle cooking or, when turned up to high, for crisping up the base of dishes.



RAPID RESPONSE™

Preheats fan ovens up to 30% faster than when using the fan alone. Allows cooking to start immediately.



Choosing your COOKING HOB...



All our ovens are electric. However, you can choose the hob that best suits your preferred way of cooking.

Gas - Dual Fuel models (LPG CONVERTIBLE)

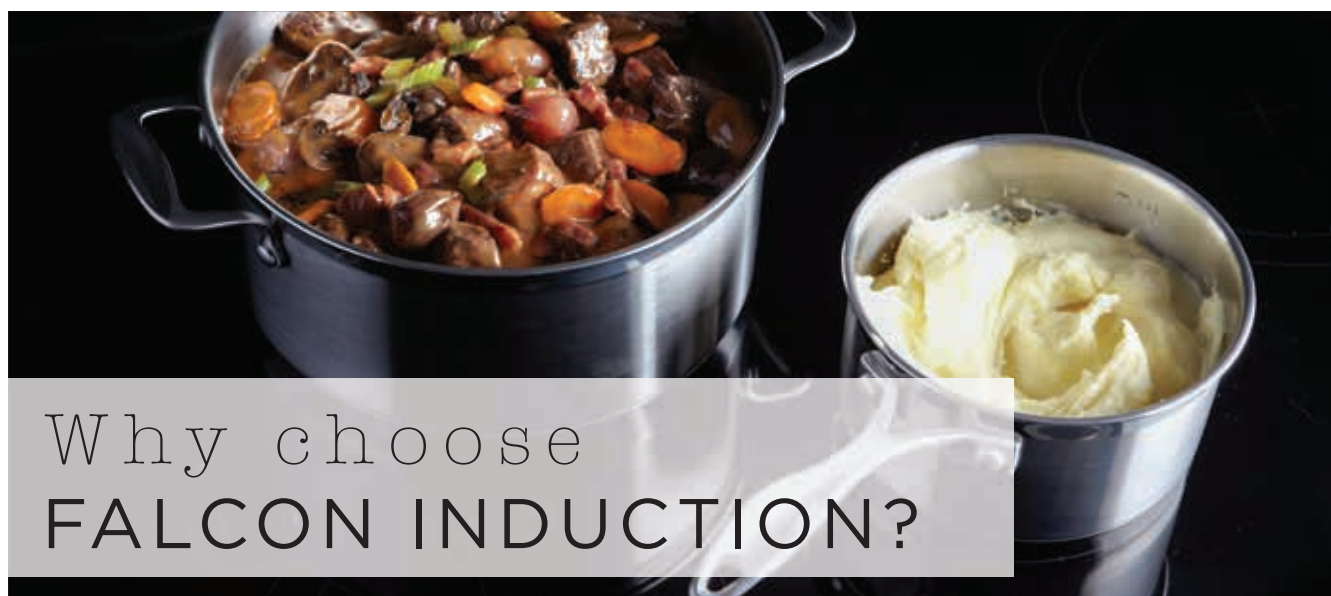
The most popular hob fuel choice is gas. Gas offers instant heat that is completely controllable and evenly distributed. All Falcon gas hobs can be converted to accept liquid petroleum gas (LPG) using a conversion kit.

Induction

Fast, responsive and incredibly controllable, an induction hob offers the ultimate in speed and energy efficiency. No wonder it's the fastest growing hob choice today. Boasting a wealth of safety features, all Falcon induction hobs harness i5™ induction technology for the most eco-friendly hob-top cooking possible.

Ceramic

Falcon ceramic hobs boast impressive heat-up times and are very responsive. They are the perfect alternative for people who have a limited budget but who prefer the streamlined glass look and the ease of cleaning of an induction hob.



Why choose FALCON INDUCTION?

All Falcon induction models are equipped with our premium i5™ technology - smart, intelligent and ultra-efficient.

A **AUTOMATIC HEAT UP SETTING**
Applies maximum power to the selected zone for a brief period. Ideal for cooking rice and pasta.

L1 **PREPARATION SETTING**
Pre-set temperature setting of 40°C. Ideal for melting butter or chocolate.

L2 **OPTIMUM SIMMER**
Pre-set temperature setting of 90°C. Perfect for simmering vegetables.

1-9 **ZONE POWER SETTINGS 1 - 9**
9 Power settings giving instant response and full controllability through rotary controls.

P **POWER BOOST SETTING**
Makes additional power available therefore quicker cooking times giving greater flexibility and control.

H **RESIDUAL HEAT INDICATOR**
A safety feature. The residual heat indicator symbol will appear in the display to show that a zone is still hot; it shows that the cooking zone temperature is above 60°C and may still cause burns.



MAKING YOUR CHOICE...

Whether you want a traditional style or the clean, sophisticated lines of something a little more contemporary, a Falcon range cooker will become the cornerstone of your kitchen. Distinctive, efficient, highly versatile and made to our exacting standards, every Falcon is designed to make cooking a pleasure, not a chore.





CLASSIC



110cm



100cm



90cm

Black Cream
Cranberry
Trim: Chrome

For more features, upgrade to Classic Deluxe

Oven dimensions are for information only;
they should not be used to define oven cookware dimensions.

KEY FEATURES

- 2 Ovens:
 - 110 Models: Main conventional oven (LH) and programmable fan oven (RH)
 - 90/100 Models: 2 Fan ovens; main oven programmable (RH)
- Handyrack (LH)
- Separate Glide-Out Grill™ with 2 way trivet (dual-circuit)
- 90/100 Models: Hob with 5 burners, including a multi-ring burner, and a griddle (Dual Fuel), or 5 cooking zones (Induction / Ceramic)
- 110 Models:
 - Gas hob: 6 Burners, including a multi-ring burner, and a griddle
 - Ceramic hob: 5 Cooking zones and a ceramic dual purpose zone containing an additional cooking zone and 2 warming zones
 - Induction hob: 5 Cooking zones
- 110 Models: Storage drawer
- 90/100 Models: Heat indicator on fan oven, reminiscent of traditional woodburning rangecookers
- Detachable mini splashback

HOB OPTIONS


Dual Fuel
(Two-handed ignition)



90cm



100cm



110cm


Ceramic



90cm



110cm


Induction



90cm



100cm



110cm

CLASSIC SPECIFICATIONS

MODEL	CLASSIC 90			CLASSIC 100		CLASSIC 110		
HOB FUEL TYPE	GAS (DF)	CERAMIC	INDUCTION	GAS (DF)	INDUCTION	GAS (DF)	CERAMIC	INDUCTION
PRODUCT CODE	CLAS90DF	CLAS90EC	CLAS90EI	CLAS100DF	CLAS100EI	CLAS110DF	CLAS110EC	CLAS110EI
WIDTH (MM)	900	900	900	994	994	1096	1100	1100
HEIGHT TO HOTPLATE (MM) MIN / MAX	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930
DEPTH EXCLUDING/INCLUDING HANDLES (MM)	608 / 648	608 / 648	608 / 650	605 / 667	604 / 665	600 / 650	600 / 650	605 / 657
WEIGHT (KG)	111	105	116	109	108	120	112	131
ELECTRICAL RATINGS SPECIFIED AT 230VAC	1.00	1.10	1.15 / 2.00	1.00	1.15 / 2.00	1.00	2.02	1.15 / 2.00
	1.70	1.10	1.85 / 2.50	1.70	1.85 / 2.50	1.70	1.10	1.85 / 2.50
	1.70	1.56	1.85 / 3.00	1.70	1.85 / 3.00	1.70	1.65	1.85 / 3.00
	3.00	1.65	1.85 / 2.50	3.00	1.85 / 2.50	3.00	1.10	1.85 / 2.50
	3.50	2.02	1.15 / 2.00	3.50	1.15 / 2.00	3.50	1.56	1.15 / 2.00
	-	-	-	-	-	-	0.3	-
MULTI-ZONE/WARMING ZONE/DUAL-PURPOSE ZONE	-	-	-	-	-	WARMING	DUAL PURPOSE	-
TOTAL HOB RATING (kW)	10.90	7.43	7.40	10.90	7.40	11.06	8.59	7.40
SINGLE-PHASE CONNECTION (A)	32.09	68.09	64.30	32.09	64.30	32.17	79.09	63.04
THREE-PHASE CONNECTION (A)	3 x 25 A	3 x 25 A	3 x 25 A	3 x 25 A	3 x 25 A	3 x 25 A	3 x 25 A	3 x 25 A
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	7.38	15.66	14.79	8.8	14.8	7.2	18.19	14.5
GRILL POWER RATING (kW)	2.30	2.30	2.30	2.30	2.30	2.30	2.30	2.30
SEPARATE GRILL	YES	YES	YES	YES	YES	YES	YES	YES
OVEN TEMPERATURE °C MAX	240°	240°	240°	240°	240°	240°	240°	240°
SLOW COOK OVEN °C MAX	-	-	-	-	-	-	-	-
DIMENSIONS - LH OVEN (WxHxD)	466 X 434 X 359	466 X 434 X 359	466 X 434 X 359	466 X 434 X 359	466 X 434 X 359	466 X 438 X 389	466 X 438 X 389	466 X 438 X 389
CAPACITY - LH OVEN (LITRES)	73	73	73	73	73	80	80	80
ENERGY RATING - LH OVEN	A	A	A	A	A	B	B	B
DIMENSIONS - RH OVEN (WxHxD)	297 X 577 X 389	297 X 577 X 389	297 X 577 X 389	362 X 577 X 389	362 X 577 X 389	466 X 434 X 359	466 X 434 X 359	466 X 434 X 359
CAPACITY - RH OVEN (LITRES)	67	67	67	82	82	73	73	73
ENERGY RATING - RH OVEN	A	A	A	A	A	A	A	A
OVEN SHELVES (+1 = PLATE RACK)	LH 2 FLAT / RH 4 FLAT (+1)	LH 2 FLAT / RH 4 FLAT (+1)	LH 2 FLAT / RH 4 FLAT (+1)	LH 2 FLAT / RH 4 FLAT (+1)	LH 2 FLAT / RH 4 FLAT (+1)	LH 2 FLAT / RH 2 FLAT	LH 2 FLAT / RH 2 FLAT	LH 2 FLAT / RH 2 FLAT
PAN SUPPORT MATERIAL	CAST IRON	-	-	CAST IRON	-	CAST IRON	-	-
TIMER TYPE	3 BUTTON 24 HOUR	3 BUTTON 24 HOUR	3 BUTTON 24 HOUR	3 BUTTON 24 HOUR	3 BUTTON 24 HOUR	3 BUTTON 24 HOUR	3 BUTTON 24 HOUR	3 BUTTON 24 HOUR
OVEN LIGHT	LH OVEN	LH OVEN	LH OVEN	LH OVEN	LH OVEN	BOTH OVENS	BOTH OVENS	BOTH OVENS
OVEN LINERS CATALYTIC (C) ENAMEL (E)	LH C - RH E	LH C - RH E	LH C - RH E	LH C - RH E	LH C - RH E	C (BOTH OVENS)	BOTH OVENS: C	BOTH OVENS: C

CLASSIC DELUXE



110cm



100cm



90cm

Black Royal Pearl
 Cream Cranberry
 White Racing Green
 Olive Green
 Regal Blue
 Trim: Chrome Brass

Oven dimensions are for information only; they should not be used to define oven cookware dimensions.

KEY FEATURES

- 2 Ovens:
 - LH - Main, programmable multifunction oven
 - RH - Fan oven (tall oven on 90/100 models)
- Handyrack (LH)
- Separate Deluxe Glide-Out Grill™ with 4-way trivet (dual-circuit)
- 90/100 Models: Hob with 5 burners, including a multi-ring burner, a non-stick griddle and a wok cradle (Dual Fuel), or 5 cooking zone (Induction / Ceramic)
- 110 Models:
 - Gas hob: 5 Burners, including a multi-ring burner, a wok cradle and a multi-zone with 2 ceramic zones and a griddle
 - Ceramic hob: 5 Cooking zones and a ceramic dual-purpose zone with a 1.1kW zone and 2 warming zones
 - Induction hob: 5 Cooking zones
- Rapid Response™
- 110 Models: Proving drawer / Storage drawer
- 90/100 Models: Heat indicator on fan oven, reminiscent of traditional woodburning range cookers
- Detachable mini splashback

HOB OPTIONS



Dual Fuel
(Single-handed ignition)



90cm



100cm



110cm



Ceramic



90cm



110cm



Induction



90cm



100cm



110cm

CLASSIC DELUXE SPECIFICATIONS

MODEL	CLASSIC DELUXE 90			CLASSIC DELUXE 100		CLASSIC DELUXE 110		
HOB FUEL TYPE	GAS (DF)	CERAMIC	INDUCTION	GAS (DF)	INDUCTION	GAS (DF)	CERAMIC	INDUCTION
PRODUCT CODE	CDL90DF	CDL90EC	CDL90EI	CDL100DF	CDL100EI	CDL110DF	CDL110EC	CDL110EI
WIDTH (MM)	900	900	900	994	994	1092	1100	1100
HEIGHT TO HOTPLATE (MM) MIN / MAX	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930
DEPTH EXCLUDING / INCLUDING HANDLES (MM)	608 / 650	608 / 650	608 / 650	608 / 670	608 / 670	608 / 666	608 / 650	608 / 666
WEIGHT (KG)	116	112	120	120	114	133	118	129
ELECTRICAL RATINGS SPECIFIED AT 230VAC	100	110	115 / 200	100	115 / 200	100	110	115 / 200
	170	110	185 / 250	170	185 / 250	170	110	185 / 250
	170	156	185 / 300	170	185 / 300	170	110	185 / 300
	300	165	185 / 250	300	185 / 250	300	156	185 / 250
	350	202	115 / 200	350	115 / 200	350	165	115 / 200
	-	-	-	-	-	-	202	-
MULTI-ZONE/WARMING ZONE/DUAL-PURPOSE ZONE	-	-	-	-	-	MULTI-ZONE	DUAL PURPOSE	-
TOTAL HOB RATING (kW)	10.90	7.43	7.40	10.90	7.40	13.10	8.59	7.40
SINGLE-PHASE CONNECTION (A)	37.30	64.43	69.52	38.26	69.57	47.83	68.09	70.43
THREE-PHASE CONNECTION (A)	3 x 25 A	3 x 25 A	3 x 25 A	3 x 25 A	3 x 25 A	3 x 25 A	3 x 25 A	3 x 25 A
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	8.58	14.82	16.00	8.80	16.00	11.00	17.13	16.20
GRILL POWER RATING (kW)	2.30	2.30	2.30	2.30	2.30	2.30	2.30	2.30
SEPARATE GRILL	YES	YES	YES	YES	YES	YES	YES	YES
OVEN TEMPERATURE °C MAX	240°	240°	240°	240°	240°	240°	240°	240°
SLOW COOK OVEN °C MAX	-	-	-	-	-	-	-	-
DIMENSIONS - LH OVEN (WxHxD)	466 X 434 X 359	466 X 434 X 359	466 X 434 X 359	466 X 434 X 359	466 X 434 X 359	466 X 434 X 359	466 X 434 X 359	466 X 434 X 359
CAPACITY - LH OVEN (LITRES)	73	73	73	73	73	73	73	73
ENERGY RATING - LH OVEN	A	A	A	A	A	A	A	A
DIMENSIONS - RH OVEN (WxHxD)	297 X 577 X 389	297 X 577 X 389	297 X 577 X 389	362 X 577 X 389	362 X 577 X 389	466 X 434 X 359	466 X 434 X 359	466 X 434 X 359
CAPACITY - RH OVEN (LITRES)	67	67	67	82	82	73	73	73
ENERGY RATING - RH OVEN	A	A	A	A	A	A	A	A
OVEN SHELVES (+1 = PLATE RACK)	LH 2 FLAT / RH 4 FLAT (+1)	LH 2 FLAT / RH 4 FLAT (+1)	LH 2 FLAT / RH 4 FLAT (+1)	LH 2 FLAT / RH 4 FLAT (+1)	LH 2 FLAT / RH 4 FLAT (+1)	LH 2 FLAT / RH 4 FLAT	LH 2 FLAT / RH 4 FLAT	LH 2 FLAT / RH 4 FLAT
PAN SUPPORT MATERIAL	CAST IRON	-	-	CAST IRON	-	CAST IRON	-	-
TIMER TYPE	6 BUTTON 24 HOUR	6 BUTTON 24 HOUR	6 BUTTON 24 HOUR	6 BUTTON 24 HOUR	6 BUTTON 24 HOUR	6 BUTTON 24 HOUR	6 BUTTON 24 HOUR	6 BUTTON 24 HOUR
OVEN LIGHT	LH OVEN	LH OVEN	LH OVEN	LH OVEN	LH OVEN	BOTH OVENS	BOTH OVENS	BOTH OVENS
OVEN LINERS CATALYTIC (C) ENAMEL (E)	LH C - RH E	LH C - RH E	LH C - RH E	LH C - RH E	LH C - RH E	BOTH OVENS: C	BOTH OVENS: C	BOTH OVENS: C

ELAN

KEY FEATURES

- 2 Ovens:
 - LH - Main, programmable multifunction oven
 - RH - Fan oven (tall oven on 90 models)
- Handyrack (LH)
- Separate Glide-Out Grill™ with 2-way trivet (dual-circuit)
- 90 Models: Hob with 5 burners, including a multi-ring burner, a non-stick griddle and a wok cradle (Dual Fuel), or 5 cooking zones (Induction)
- 110 Models: Hob with 6 burners, including 2 multi-ring burners, a non-stick griddle and a wok cradle (Dual Fuel), or 5 cooking zones (Induction)
- 110 Models: Storage drawer
- Full cooker-width towel rail
- Traditionally styled oven doors and heat indicator, reminiscent of historic woodburning rangecookers
- Detachable mini splashback

HOB OPTIONS



Dual Fuel
(Two-handed ignition)



90cm



110cm



Induction



90cm



110cm



110cm



90cm

- Black Royal Pearl
Cream Cranberry
Olive Green
Trim: Chrome

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they should not be used to define oven cookware dimensions.

ELAN SPECIFICATIONS

MODEL	ELAN 90		ELAN 110	
HOB FUEL TYPE	GAS (DF)	INDUCTION	GAS (DF)	INDUCTION
PRODUCT CODE	ELAS90DF	ELAS90EI	ELAS110DF	ELAS110EI
WIDTH (MM)	900	900	1092	1100
HEIGHT TO HOTPLATE (MM) MIN / MAX	900 / 925	905 / 930	900 / 925	905 / 930
DEPTH EXCLUDING/INCLUDING HANDLES (MM)	598 / 650	608 / 650	598 / 650	608 / 650
WEIGHT (KG)	117	120	139	136
ELECTRICAL RATINGS SPECIFIED AT 230VAC	100	115 / 200	100	1.15 / 2.00
	170	185 / 250	170	1.85 / 2.50
	170	185 / 300	170	1.85 / 3.00
	300	185 / 250	300	1.85 / 2.50
	350	115 / 200	350	1.15 / 2.00
	-	-	350	-
MULTI-ZONE/WARMING ZONE/DUAL-PURPOSE ZONE	-	-	-	-
TOTAL HOB RATING (kW)	1090	740	1440	7.40
SINGLE-PHASE CONNECTION (A)	3209	6430	3217	64.30
THREE-PHASE CONNECTION (A)	3 x 25 A	3 x 25 A	3 x 25 A	3 x 25 A
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	738	1479	740	14.79
GRILL POWER RATING (kW)	230	230	230	2.30
SEPARATE GRILL	YES	YES	YES	YES
OVEN TEMPERATURE °C MAX	240°	240°	240°	240°
SLOW COOK OVEN °C MAX	-	-	-	-
DIMENSIONS - LH OVEN (WxHxD)	466 X 434 X 359	466 X 434 X 359	466 X 434 X 359	466 X 434 X 359
CAPACITY - LH OVEN (LITRES)	73	73	73	73
ENERGY RATING - LH OVEN	A	A	A	A
DIMENSIONS - RH OVEN (WxHxD)	297 X 577 X 389	297 X 577 X 389	466 X 434 X 359	466 X 434 X 359
CAPACITY - RH OVEN (LITRES)	67	67	73	73
ENERGY RATING - RH OVEN	A	A	A	A
OVEN SHELVES (+1 = PLATE RACK)	LH: 2 FLAT / RH: 4 FLAT (+1)	LH: 2 FLAT / RH: 4 FLAT (+1)	LH: 2 FLAT / RH: 2 FLAT	LH: 2 FLAT / RH: 2 FLAT
PAN SUPPORT MATERIAL	CAST IRON	-	CAST IRON	-
TIMER TYPE	ROTARY	ROTARY	ROTARY	ROTARY
OVEN LIGHT	LH OVEN	LH OVEN	BOTH OVENS	BOTH OVENS
OVEN LINERS CATALYTIC (C) ENAMEL (E)	LH: C - RH: E	LH: C - RH: E	BOTH OVENS: C	BOTH OVENS: C

ELISE



110cm



100cm



90cm

■ Black ■ Stainless Steel
 ■ White ■ Slate
 ■ Cream ■ China Blue
 ■ Cherry Red
 Trim: Brushed Chrome

KEY FEATURES

- 2 Ovens:
 - LH - Main, multifunction oven
 - RH - Fan oven (tall oven on 90/100 models)
- Handyrack (LH)
- Separate Glide-Out Grill™ with 2-way trivet (dual-circuit)
- 90/100 Models: Hob with 5 burners, including a multi-ring burner, and a wok cradle (Dual Fuel 90 only) or 5 cooking zones (Induction)
- 110 Models: Hob with 6 burners, including 2 multi-ring burners, and a wok cradle (Dual Fuel) or 5 cooking zones (Induction)
- 110 Models: Storage drawer
- Full premium stainless steel hotplate
- Heat deflector
- Premium French styling
- Stainless steel low-profile plinth

HOB OPTIONS



Dual Fuel
(Single Handed Ignition)



90cm



110cm



Induction



90cm



100cm



110cm

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ELISE SPECIFICATIONS

MODEL	ELISE 90		ELISE 100	ELISE 110	
HOB FUEL TYPE	GAS (DF)	INDUCTION	INDUCTION	GAS (DF)	INDUCTION
PRODUCT CODE	ELS90DF	ELS90EI	ELS100EI	ELS110	ELS110EI
WIDTH (MM)	900	900	994	1092	1092
HEIGHT TO HOTPLATE (MM) MIN / MAX	910 / 935	910 / 935	910 / 930	910 / 930	907 / 932
DEPTH EXCLUDING/INCLUDING HANDLES (MM)	621 / 648	621 / 648	595 / 648	598 / 650	595 / 646
WEIGHT (KG)	121	118	121	134	140
ELECTRICAL RATINGS SPECIFIED AT 230VAC	100	115 / 200	115 / 200	100	115 / 200
	170	185 / 250	185 / 250	170	185 / 250
	170	185 / 300	185 / 300	170	185 / 300
	300	185 / 250	185 / 250	300	185 / 250
	350	115 / 200	115 / 200	350	115 / 200
	-	-	-	350	-
MULTI-ZONE/WARMING ZONE/DUAL-PURPOSE ZONE	-	-	-	-	-
TOTAL HOB RATING (kW)	10.90	7.40	7.40	14.40	7.40
SINGLE-PHASE CONNECTION (A)	32.09	64.30	64.30	32.17	64.30
THREE-PHASE CONNECTION (A)	3 x 25 A	3 x 25 A	3 x 25 A	3 x 25 A	3 x 25 A
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	7.38	14.79	14.79	7.40	14.79
GRILL POWER RATING (kW)	2.30	2.30	2.30	2.30	2.30
SEPARATE GRILL	YES	YES	YES	YES	YES
OVEN TEMPERATURE °C MAX	240°	240°	240°	240°	240°
SLOW COOK OVEN °C MAX	-	-	-	-	-
DIMENSIONS - LH OVEN (WxHxD)	466 X 434 X 359	466 X 434 X 359	466 X 434 X 359	466 X 434 X 359	466 X 434 X 359
CAPACITY - LH OVEN (LITRES)	73	73	73	73	73
ENERGY RATING - LH OVEN	A	A	A	A	A
DIMENSIONS - RH OVEN (WxHxD)	297 X 577 X 389	297 X 577 X 389	362 X 577 X 389	466 X 434 X 359	466 X 434 X 359
CAPACITY - RH OVEN (LITRES)	67	67	82	73	73
ENERGY RATING - RH OVEN	A	A	A	A	A
OVEN SHELVES (+1 = PLATE RACK)	LH 2 FLAT / RH 4 FLAT (+1)	LH 2 FLAT / RH 4 FLAT (+1)	LH 2 FLAT / RH 4 FLAT (+1)	LH 2 FLAT / RH 2 FLAT	LH 2 FLAT / RH 2 FLAT
PAN SUPPORT MATERIAL	CAST IRON	-	-	CAST IRON	-
TIMER TYPE	-	-	-	-	-
OVEN LIGHT	LH OVEN	LH OVEN	LH OVEN	BOTH OVENS	BOTH OVENS
OVEN LINERS CATALYTIC (C) ENAMEL (E)	LH C - RH E	LH C - RH E	LH C - RH E	BOTH OVENS: C	BOTH OVENS: C

PROFESSIONAL⁺



110cm



100cm

90cm

- Black
- Stainless Steel
- Cream
- Cranberry

Trim: Chrome

For more features, upgrade to Professional Deluxe

Oven dimensions are for information only;
they should not be used to define oven cookware dimensions.

KEY FEATURES

- 2 Ovens:
 - 110 Models: Main, conventional oven (LH) and programmable fan oven (RH)
 - 90/100 Models: 2 Fan ovens, main oven programmable (LH)
- Separate Glide-Out Grill™ with 2-way trivet (dual-circuit)
- Handyrack (LH)
- 90/100 Models: Hob with 5 burners, including a multi-ring burner, a non-stick griddle and a wok cradle (Dual Fuel), or 5 cooking zones (Induction)
- 110 Models: Hob with 6 burners, including a multi-ring burner, a non-stick griddle and a wok cradle (Dual Fuel), or 5 cooking zones (Induction)
- 110 Models: Storage drawer
- Door-width towel rails

HOB OPTIONS


Dual Fuel
(Two-handed ignition)



90cm



100cm



110cm


Induction



90cm



100cm



110cm

PROFESSIONAL⁺ SPECIFICATIONS

MODEL	PROFESSIONAL* 90		PROFESSIONAL* 100		PROFESSIONAL* 110	
HOB FUEL TYPE	GAS (DF)	INDUCTION	GAS (DF)	INDUCTION	GAS (DF)	INDUCTION
PRODUCT CODE	PROP90DF	PROP90EI	PROPI00DF	PROPI00EI	PROPT10DF	PROPT10EI
WIDTH (MM)	900	900	994	994	1092	1100
HEIGHT TO HOTPLATE (MM) MIN / MAX	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930
DEPTH EXCLUDING, INCLUDING HANDLES (MM)	604 / 650	607 / 649	610 / 649	610 / 649	607 / 650	604 / 650
WEIGHT (KG)	111	113	112	112	124	128
ELECTRICAL RATINGS SPECIFIED AT 230VAC	100	115 / 200	100	115 / 200	100	115 / 200
	170	185 / 250	170	185 / 250	170	185 / 250
	170	185 / 300	170	185 / 300	170	185 / 300
	300	185 / 250	300	185 / 250	300	185 / 250
	350	115 / 200	350	115 / 200	300	115 / 200
MULTI-ZONE/WARMING ZONE/DUAL-PURPOSE ZONE	-	-	-	-	350	-
TOTAL HOB RATING (kW)	10.90	740	10.90	740	13.90	740
SINGLE-PHASE CONNECTION (A)	32.09	64.30	32.09	64.30	30.87	63.00
THREE-PHASE CONNECTION (A)	3 x 25 A	3 x 25 A	3 x 25 A	3 x 25 A	3 x 25 A	3 x 25 A
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	738	14.79	738	14.79	710	14.49
GRILL POWER RATING (kW)	230	230	230	230	230	230
SEPARATE GRILL	YES	YES	YES	YES	YES	YES
OVEN TEMPERATURE °C MAX	240°	240°	240°	240°	240°	240°
SLOW COOK OVEN °C MAX	-	-	-	-	-	-
DIMENSIONS - LH OVEN (WxHxD)	466 X 434 X 359	466 X 434 X 359	466 X 434 X 359	466 X 434 X 359	466 X 438 X 389	466 X 438 X 389
CAPACITY - LH OVEN (LITRES)	73	73	73	73	80	80
ENERGY RATING - LH OVEN	A	A	A	A	B	B
DIMENSIONS - RH OVEN (WxHxD)	297 X 577 X 389	297 X 577 X 389	362 X 577 X 389	362 X 577 X 389	466 X 434 X 359	466 X 434 X 359
CAPACITY - RH OVEN (LITRES)	67	67	82	82	73	73
ENERGY RATING - RH OVEN	A	A	A	A	A	A
OVEN SHELVES (+1 = PLATE RACK)	LH 2 FLAT / RH 4 FLAT (+1)	LH 2 FLAT / RH 4 FLAT	LH 2 FLAT / RH 4 FLAT (+1)	LH 2 FLAT / RH 4 FLAT (+1)	LH 2 FLAT / RH 2 FLAT	LH 2 FLAT / RH 2 FLAT
PAN SUPPORT MATERIAL	CAST IRON	-	CAST IRON	-	CAST IRON	-
TIMER TYPE	ROTARY	ROTARY	ROTARY	ROTARY	ROTARY	ROTARY
OVEN LIGHT	LH OVEN	LH OVEN	LH OVEN	RH OVEN	BOTH OVENS	BOTH OVENS
OVEN LINERS CATALYTIC (C) ENAMEL (E)	LH C - RH E	LH C - RH E	LH C - RH E	LH C - RH E	BOTH OVENS: C	BOTH OVENS: C

PROFESSIONAL DELUXE



110cm



100cm

90cm

Black Stainless Steel
 White Slate
 Cream Cranberry
 Trim: Chrome

KEY FEATURES

- 2 Ovens:
 - LH - Main, programmable multifunction oven
 - RH - Fan oven (tall oven on 90/100 models)
- Handyrack
- Rapid Response™
- Separate deluxe Glide-Out Grill™ with 4-way trivet (dual-circuit)
- 90/100 Models: Hob with 5 burners, including a multi-ring burner, a wok cradle and a non-stick griddle (Dual Fuel), or 5 cooking zones (Induction)
- 110 Models:
 - Gas hob: 5 Burners, including a multi-ring burner, a wok cradle and a ceramic multi-zone with a griddle
 - Induction hob: 5 Cooking zones
- 110 Models: Bread proving drawer / Storage drawer
- Door-width towel rails
- Deluxe plinth

HOB OPTIONS



Dual Fuel
(Single-handed ignition)



90cm



100cm



110cm



Induction



90cm



110cm

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PROFESSIONAL DELUXE SPECIFICATIONS

MODEL	PROFESSIONAL DELUXE 90		PROFESSIONAL DELUXE 100		PROFESSIONAL DELUXE 110	
HOB FUEL TYPE	GAS (DF)	INDUCTION	GAS (DF)		GAS (DF)	INDUCTION
PRODUCT CODE	PDL90DF	PDL90EI	PDL100DF		PDL100DF	PDL110EI
WIDTH (MM)	900	900	994		1092	1100
HEIGHT TO HOTPLATE (MM) MIN / MAX	905 / 930	905 / 930	905 / 930		905 / 930	905 / 930
DEPTH EXCLUDING / INCLUDING HANDLES (MM)	608 / 649	607 / 649	604 / 645		604 / 641	608 / 645
WEIGHT (KG)	115	111	116		128	125
ELECTRICAL RATINGS SPECIFIED AT 230VAC	100	115 / 200	100		100	115 / 200
	170	185 / 250	170		170	185 / 250
	170	185 / 300	170		170	185 / 300
	300	185 / 250	300		300	185 / 250
	350	115 / 200	350		350	115 / 200
MULTI-ZONE / WARMING ZONE / DUAL-PURPOSE ZONE	-	-	-		MULTI-ZONE	-
TOTAL HOB RATING (kW)	10.90	7.40	10.90		13.10	7.40
SINGLE-PHASE CONNECTION (A)	37.30	69.52	38.26		47.83	70.43
THREE-PHASE CONNECTION (A)	3 x 25 A	3 x 25 A	3 x 25 A		3 x 25 A	3 x 25 A
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	8.58	15.99	8.80		11.00	16.20
GRILL POWER RATING (kW)	2.30	2.30	2.30		2.30	2.30
SEPARATE GRILL	YES	YES	YES		YES	YES
OVEN TEMPERATURE °C MAX	240°	240°	240°		240°	240°
SLOW COOK OVEN °C MAX	-	-	-		-	-
DIMENSIONS - LH OVEN (WxHxD)	466 X 434 X 359	466 X 434 X 359	466 X 434 X 359		466 X 434 X 359	466 X 434 X 359
CAPACITY - LH OVEN (LITRES)	73	73	73		73	73
ENERGY RATING - LH OVEN	A	A	A		A	A
DIMENSIONS - RH OVEN (WxHxD)	297 X 577 X 389	297 X 577 X 389	362 X 577 X 389		466 X 434 X 359	466 X 434 X 359
CAPACITY - RH OVEN (LITRES)	67	67	82		73	73
ENERGY RATING - RH OVEN	A	A	A		A	A
OVEN SHELVES (+1 = PLATE RACK)	LH 2 FLAT / RH 4 FLAT (+1)	LH 2 FLAT / RH 4 FLAT (+1)	LH 2 FLAT / RH 4 FLAT (+1)		LH 2 FLAT / RH 2 FLAT	LH 2 FLAT / RH 2 FLAT
PAN SUPPORT MATERIAL	CAST IRON	-	CAST IRON		CAST IRON	-
TIMER TYPE	ROTARY	ROTARY	ROTARY		ROTARY	ROTARY
OVEN LIGHT	LH OVEN	LH OVEN	LH OVEN		BOTH OVENS	BOTH OVENS
OVEN LINERS CATALYTIC (C) ENAMEL (E)	LH: C - RH: E	LH: C - RH: E	LH: C - RH: E		BOTH OVENS: C	BOTH OVENS: C

PROFESSIONAL⁺ FX / FXP

KEY FEATURES

- Large single cavity multifunction oven with two fans
- Energy Saving Panel (E.S.P) to create a smaller multifunction oven (RH)
- Oven programmable in large or divided mode
- Integral grill
- Selection of shelves and trays for single or smaller oven provided
- Hob with 5 burners, including a multi-ring burner, a non-stick Teppanyaki griddle and a wok cradle (Dual Fuel), or 5 cooking zones (Induction - FX only)
- Large storage drawer
- Full door-width towel rail
- Pyrolytic cleaning (FXP)

ENERGY SAVING PANEL

Our revolutionary Professional⁺ FX/FXP range cookers feature a unique energy saving panel (E.S.P) that allows you to split the oven in half - creating a truly flexible appliance, offering the best of both worlds. The 114 cubic litre (full capacity) oven is ideal for large family dinners, but it can be transformed quickly and easily into a compact, economical single oven for smaller meals.



90cm



With E.S.P

- Black
 Stainless Steel
- Cream
 Cranberry
- Trim: Chrome

HOB OPTIONS



Dual Fuel
(Two-handed ignition)



90cm



Induction



90cm - FX only

Oven dimensions are for information only; they should not be used to define oven cookware dimensions.

PROFESSIONAL⁺ FX / FXP SPECIFICATIONS

MODEL	PROFESSIONAL ⁺ FX / FXP 90		
HOB FUEL TYPE	GAS (DF)	INDUCTION	GAS (DF)
PRODUCT CODE	PROP90FXDF	PROP90FXEI	PROP90FXPDF
WIDTH (MM)	900	900	900
HEIGHT TO HOTPLATE (MM) MIN / MAX	905 / 930	905 / 930	905 / 930
DEPTH EXCLUDING/INCLUDING HANDLES (MM)	608 / 645	608 / 642	608 / 650
WEIGHT (KG)	122	119	133
ELECTRICAL RATINGS SPECIFIED AT 230VAC	100	115 / 200	100
	170	185 / 250	170
	170	185 / 300	170
	300	185 / 250	300
	350	115 / 200	350
MULTI-ZONE/WARMING ZONE/DUAL-PURPOSE ZONE	-	-	-
TOTAL HOB RATING (kW)	10.90	7.40	10.90
SINGLE-PHASE CONNECTION (A)	15.61	48.35	15.61
THREE-PHASE CONNECTION (A)	3 x 25 A	3 x 25 A	3 x 25 A
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	3.59	11.2	3.59
GRILL POWER RATING (kW)	3.49	3.49	3.49
SEPARATE GRILL	-	-	-
OVEN TEMPERATURE °C MAX	240°	240°	240°
SLOW COOK OVEN °C MAX	-	-	-
DIMENSIONS - LH OVEN (WxHxD)	752 X 377 X 401	752 X 377 X 401	752 X 377 X 402
CAPACITY - LH OVEN (LITRES)	114 (FULL OVEN)	114 (FULL OVEN)	114 (FULL OVEN)
ENERGY RATING - LH OVEN	A	A	A
DIMENSIONS - RH OVEN (WxHxD)	363 X 393 X 396	363 X 393 X 396	363 X 393 X 397
CAPACITY - RH OVEN (LITRES)	57 (WITH E.S.P)	57 (WITH E.S.P)	57 (WITH E.S.P)
ENERGY RATING - RH OVEN	A	A	A
OVEN SHELVES (+1 = PLATE RACK)	LARGE: 3 FLAT SMALL: 2 FLAT	LARGE: 3 FLAT SMALL: 2 FLAT	LARGE: 3 FLAT SMALL: 2 FLAT
PAN SUPPORT MATERIAL	CAST IRON	CAST IRON	CAST IRON
TIMER TYPE	ROTARY	ROTARY	6 BUTTON 24 HOUR
OVEN LIGHT	RH OVEN	RH OVEN	RH OVEN
OVEN LINERS CATALYTIC (C) ENAMEL (E)	BOTH OVENS: E	BOTH OVENS: E	PYROLYTIC



SINGLE OVEN



ENERGY SAVING PANEL (ESP).

INFUSION



110cm



90cm

Black Stainless Steel

Slate

Trim: Chrome

KEY FEATURES

- 2 Ovens:
 - 90 Models: LH – programmable fan oven; RH – tall fan oven
 - 110 Models: RH – conventional oven; RH – programmable fan oven
- Separate Glide-Out Grill™ with 2-way trivet (dual-circuit)
- 90 Model:
 - Gas hob with 5 burners, including a multi-ring burner, or induction hob with 5 cooking zones
- 110 Model:
 - Gas hob with 6 burners, including a multi-ring burner, or induction hob with 5 cooking zones
- Optional extras (gas models): Teppanyaki griddle and wok cradle
- 110 Models: Storage drawer
- Door-width towel rails

HOB OPTIONS



Dual Fuel
(Double-handed ignition)



90cm



110cm



Induction



90cm



110cm

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they should not be used to define oven cookware dimensions.

INFUSION SPECIFICATIONS

MODEL	INFUSION 90		INFUSION 110	
HOB FUEL TYPE	GAS (DF)	INDUCTION	GAS (DF)	INDUCTION
PRODUCT CODE	INF90DF	INF90EI	INF10DF	INF10EI
WIDTH (MM)	900	900	1092	1100
HEIGHT TO HOTPLATE (MM) MIN / MAX	905 / 930	905 / 930	905 / 930	905 / 930
DEPTH EXCLUDING/INCLUDING HANDLES (MM)	604 / 652	608 / 656	604 / 652	608 / 656
WEIGHT (KG)	114	103	122	118
ELECTRICAL RATINGS SPECIFIED AT 230VAC	1.00	1.15	3.00	1.15
	1.70	1.85	3.00	1.85
	1.70	1.85	1.70	1.85
	3.00	1.85	1.70	1.85
	3.50	1.15	1.00	1.15
	-	-	3.50	-
MULTI-ZONE/WARMING ZONE/DUAL-PURPOSE ZONE	-	-	-	-
TOTAL HOB RATING (kW)	10.90	7.40	13.90	7.40
SINGLE-PHASE CONNECTION (A)	32.18	64.35	30.87	63.05
THREE-PHASE CONNECTION (A)	3 X 25 A	3 X 25 A	3 X 25 A	3 X 25 A
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	7.40	14.80	7.10	14.50
GRILL POWER RATING (kW)	2.30	2.30	2.30	2.30
SEPARATE GRILL	YES	YES	YES	YES
OVEN TEMPERATURE °C MAX	240°	240°	240°	240°
SLOW COOK OVEN °C MAX	-	-	-	-
DIMENSIONS - LH OVEN (WxHxD)	466 X 434 X 359	466 X 434 X 359	466 X 438 X 389	466 X 438 X 389
CAPACITY - LH OVEN (LITRES)	73	73	80	80
ENERGY RATING - LH OVEN	A	A	B	B
DIMENSIONS - RH OVEN (WxHxD)	297 X 577 X 389	297 X 577 X 389	466 X 434 X 359	466 X 434 X 359
CAPACITY - RH OVEN (LITRES)	67	67	73	73
ENERGY RATING - RH OVEN	A	A	A	A
OVEN SHELVES (+1 = PLATE RACK)	LH: 3 FLAT, 1 TELESCOPIC / RH: 4 FLAT (+1)	LH: 3 FLAT, 1 TELESCOPIC / RH: 4 FLAT (+1)	LH: 3 FLAT, 1 TELESCOPIC / RH: 2 FLAT	LH: 3 FLAT, 1 TELESCOPIC / RH: 2 FLAT
PAN SUPPORT MATERIAL	CAST IRON	-	CAST IRON	-
TIMER TYPE	3 BUTTON 24 HOUR	3 BUTTON 24 HOUR	3 BUTTON 24 HOUR	3 BUTTON 24 HOUR
OVEN LIGHT	RH OVEN	RH OVEN	BOTH OVENS	BOTH OVENS
OVEN LINERS CATALYTIC (C) ENAMEL (E)	LH: C - RH: E	LH: C - RH: E	BOTH OVENS: C	BOTH OVENS: C

NEXUS



110cm



90cm

Black
 Stainless Steel
 White
 Slate
 Trim: Brushed Chrome

KEY FEATURES

- 2 Ovens:
 - LH - Main, programmable multifunction oven
 - RH - Fan oven (tall on 90 models)
- Handyrack (LH)
- Separate deluxe Glide-Out Grill™ with 4-way trivet (dual-circuit)
- Rapid Response™
- 90 Models:
 - Gas hob with 5 burners, including a multi-ring burner, a griddle and a wok cradle
 - Induction hob: 5 Cooking zones
- 110 Models:
 - Gas hob with 5 burners, including a multi-ring burner, a wok cradle and a multi-zone with 2 ceramic zones and a griddle
 - Induction hob: 5 Cooking zone
- 110 Models: Proving drawer / Storage drawer
- Door-width towel rails
- Premium Hi-Fi-style precision rotary controls
- Falcon branding on plinth instead of cooker

HOB OPTIONS



Dual Fuel
(Single-handed ignition)



90cm



110cm



Induction



90cm



110cm

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NEXUS SPECIFICATIONS

MODEL	NEXUS 90		NEXUS 110	
HOB FUEL TYPE	GAS (DF)	INDUCTION	GAS (DF)	INDUCTION
PRODUCT CODE	NEX90DF	NEX90EI	NEX110DF	NEX110EI
WIDTH (MM)	900	900	1092	1092
HEIGHT TO HOTPLATE (MM) MIN / MAX	905 / 930	905 / 930	905 / 930	905 / 930
DEPTH EXCLUDING/INCLUDING HANDLES (MM)	608 / 648	608 / 648	608 / 648	608 / 648
WEIGHT (KG)	112	110	133	130
ELECTRICAL RATINGS SPECIFIED AT 230VAC	100	115/200	100	115/200
	170	185/250	170	185/250
	170	185/300	170	185/300
	300	185/250	300	185/250
	350	115/200	350	115/200
	-	-	-	-
MULTI-ZONE/WARMING ZONE/DUAL-PURPOSE ZONE	-	-	MULTI-ZONE	-
TOTAL HOB RATING (kW)	10.90	7.40	13.10	7.40
SINGLE-PHASE CONNECTION (A)	32.09	64.30	43.48	65.17
THREE-PHASE CONNECTION (A)	3 x 25 A	3 x 25 A	3 x 25 A	3 x 25 A
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	7.38	14.79	10.00	14.99
GRILL POWER RATING (kW)	2.3	2.3	2.3	2.3
SEPARATE GRILL	YES	YES	YES	YES
OVEN TEMPERATURE °C MAX	240°	240°	240°	240°
SLOW COOK OVEN °C MAX	-	-	-	-
DIMENSIONS - LH OVEN (WxHxD)	466 X 434 X 359	466 X 434 X 359	466 X 434 X 359	466 X 434 X 359
CAPACITY - LH OVEN (LITRES)	73	73	73	73
ENERGY RATING - LH OVEN	A	A	A	A
DIMENSIONS - RH OVEN (WxHxD)	297 X 577 X 389	297 X 577 X 389	466 X 434 X 359	466 X 434 X 359
CAPACITY - RH OVEN (LITRES)	67	67	73	73
ENERGY RATING - RH OVEN	A	A	A	A
OVEN SHELVES (+1 = PLATE RACK)	LH 2 FLAT / RH 4 FLAT (+1)	LH 2 FLAT / RH 4 FLAT (+1)	LH 2 FLAT / RH 2 FLAT	LH 2 FLAT / RH 2 FLAT
PAN SUPPORT MATERIAL	CAST IRON	-	CAST IRON	-
TIMER TYPE	3 BUTTON 24 HOUR	3 BUTTON 24 HOUR	3 BUTTON 24 HOUR	3 BUTTON 24 HOUR
OVEN LIGHT	LH OVEN	LH OVEN	BOTH OVENS	BOTH OVENS
OVEN LINERS CATALYTIC (C) ENAMEL (E)	LH: C - RH: E	LH: C - RH: E	BOTH OVENS: C	BOTH OVENS: C

NEXUS SE



110cm

Black Stainless Steel

Slate Ivory

Trim: Brushed Chrome

KEY FEATURES

- 3 Ovens:
 - LH - Main, programmable multifunction oven
 - RH - Fan oven
 - TRH - Slow cook oven
- Handyrack
- Separate deluxe Glide-Out Grill™ with 4-way trivet (dual-circuit)
- Rapid Response™
- Gas hob with 5 burners, including a multi-ring burner, a wok cradle and a multi-zone with two ceramic cooking zones and a griddle
- Colour co-ordinated fascia
- Door-width towel rails
- Deluxe plinth

HOB OPTIONS



Dual Fuel
(Single-handed ignition)



110cm

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they should not be used to define oven cookware dimensions.

NEXUS SE SPECIFICATIONS

MODEL	NEXUS SE 110
HOB FUEL TYPE	GAS (DF)
PRODUCT CODE	NEXSE110DF
WIDTH (MM)	1092
HEIGHT TO HOTPLATE (MM) MIN / MAX	905 / 930
DEPTH EXCLUDING/INCLUDING HANDLES (MM)	604 / 648
WEIGHT (KG)	139
ELECTRICAL RATINGS SPECIFIED AT 230VAC	3.00
	1.70
	1.70
	1.00
	3.50
	-
MULTI-ZONE/WARMING ZONE/DUAL-PURPOSE ZONE	YES
TOTAL HOB RATING (kW)	13.10
SINGLE-PHASE CONNECTION (A)	51.30
THREE-PHASE CONNECTION (A)	3 X 25 A
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	11.80
GRILL POWER RATING (kW)	2.30
SEPARATE GRILL	YES
OVEN TEMPERATURE °C MAX	240°
SLOW COOK OVEN °C MAX	140°
DIMENSIONS - LH OVEN (WxHxD)	466 X 434 X 359
CAPACITY - LH OVEN (LITRES)	73
ENERGY RATING - LH OVEN	A
DIMENSIONS - RH OVEN (WxHxD)	466 X 434 X 359
CAPACITY - RH OVEN (LITRES)	73
ENERGY RATING - RH OVEN	A
OVEN SHELVES (+1 = PLATE RACK)	LH: 2 FLAT / RH: 2 FLAT
PAN SUPPORT MATERIAL	CAST IRON
TIMER TYPE	3 BUTTON 24 HOUR
OVEN LIGHT	BOTH OVENS
OVEN LINERS CATALYTIC (C) ENAMEL (E)	BOTH OVENS: C

EXCEL



110cm

- Black
- Stainless Steel
- Slate
- Cranberry

Trim: Chrome

KEY FEATURES

- 3 Ovens:
 - BLH - Main, programmable multifunction oven
 - BRH - Fan oven
 - TRH - Slow cook oven
- Handyrack (LH)
- Separate Glide-Out Grill™ with 2-way trivet (dual-circuit)
- Rapid Response™
- Dual Fuel models: Gas hob with 5 burners, including a multi-ring burner, a wok cradle and a multi-zone with 2 ceramic zones and a griddle
- Induction model: Hob with 5 cooking zones
- Door-width towel rails
- Deluxe plinth

HOB OPTIONS



Dual Fuel
(Single-handed ignition)



110cm



Induction



110cm

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EXCEL SPECIFICATIONS

MODEL	EXCEL 110	
	GAS (DF)	INDUCTION
HOB FUEL TYPE	GAS (DF)	INDUCTION
PRODUCT CODE	EXL110DF	EXL110EI
WIDTH (MM)	1092	1100
HEIGHT TO HOTPLATE (MM) MIN / MAX	905 / 930	905 / 930
DEPTH EXCLUDING / INCLUDING HANDLES (MM)	607 / 646	607 / 646
WEIGHT (KG)	130	136
ELECTRICAL RATINGS SPECIFIED AT 230VAC	1.00	1.15 / 2.00
	1.70	1.85 / 2.50
	1.70	1.85 / 3.00
	3.00	1.85 / 2.50
	3.50	1.15 / 2.00
	-	-
MULTI-ZONE / WARMING ZONE / DUAL-PURPOSE ZONE	MULTI-ZONE	-
TOTAL HOB RATING (kW)	13.10	7.40
SINGLE-PHASE CONNECTION (A)	51.30	73.87
THREE-PHASE CONNECTION (A)	3 x 25 A	3 x 25 A
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	11.80	16.99
GRILL POWER RATING (kW)	2.30	2.30
SEPARATE GRILL	YES	YES
OVEN TEMPERATURE °C MAX	240°	240°
SLOW COOK OVEN °C MAX	YES MAX 140°	YES MAX 140°
DIMENSIONS - LH OVEN (WxHxD)	466 X 434 X 359	466 X 434 X 359
CAPACITY - LH OVEN (LITRES)	73	73
ENERGY RATING - LH OVEN	A	A
DIMENSIONS - RH OVEN (WxHxD)	466 X 434 X 359	466 X 434 X 359
CAPACITY - RH OVEN (LITRES)	73	73
ENERGY RATING - RH OVEN	A	A
OVEN SHELVES (+1 = PLATE RACK)	LH 2 FLAT / RH 2 FLAT	LH 2 FLAT / RH 2 FLAT
PAN SUPPORT MATERIAL	CAST IRON	-
TIMER TYPE	ROTARY	ROTARY
OVEN LIGHT	BOTH OVENS	BOTH OVENS
OVEN LINERS CATALYTIC (C) ENAMEL (E)	BOTH OVENS: C	BOTH OVENS: C

Superior performance

SEMI-PROFESSIONAL COLLECTION

As the star of your kitchen, a Falcon range cooker is not only built to perform, it's designed to look the part too. Our Semi-Professional range continually sets out to inspire the passion in you. With our amazing array of colours and stylish trim options you will, no doubt, be able to find a cooker that fits your cooking ambitions and your kitchen. The Falcon Semi-Professional cookers are modern masterpieces, and offer the best cooking experience.



1092 CONTINENTAL

KEY FEATURES

- 2 Ovens:
 - LH - Main, multifunction oven
 - RH - Fan oven
- Integrated grill in main oven
- Hob with 5 burners, including a large 5kW burner (Dual Fuel), and a wok cradle, or 5 cooking zones (Induction)
- Full cooker-width storage drawer
- Professional-quality oven shelves with lock system
- Deluxe oven tray (grilling/oven cooking) with 2-way trivet
- Dual Fuel models: Premium, enhanced stainless steel one-piece hotplate
- One-piece bolted professional brass burners (up to 5kW)
- Individual burner, dishwasher safe pan supports
- Induction model: powerful, faster, more efficient
- Full door-width handles / towel rails
- Durable ink injected graphics on control panel

HOB OPTIONS



Dual Fuel
(Single-handed ignition)



1092mm



Induction



1092mm

1092mm

- Black* Stainless Steel*
- White** China Blue**
- Cream* Cherry Red**
- Slate**

Trim: Chrome*
Brushed Chrome**

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they should not be used to define oven cookware dimensions.

1092 CONTINENTAL SPECIFICATIONS

MODEL	1092 CONTINENTAL	
HOB FUEL TYPE	GAS (DF)	INDUCTION
PRODUCT CODE	FCON1092DF	FCON1092EI
WIDTH (MM)	1092	1092
HEIGHT TO HOTPLATE (MM) MIN / MAX	600 / 660	600 / 660
DEPTH EXCLUDING / INCLUDING HANDLES (MM)	912 / 937	912 / 937
WEIGHT (KG)	146	133
ELECTRICAL RATINGS SPECIFIED AT 230VAC	5.00	14/22
	3.00	185/300
	3.00	230/370
	3.00	185/300
	1.70	185/300
MULTI-ZONE/WARMING ZONE/DUAL-PURPOSE ZONE	-	-
TOTAL HOB RATING (kW)	15.70	9.25/14.90
SINGLE-PHASE CONNECTION (A)	22.00	7.00
THREE-PHASE CONNECTION (A)	3 x 25 A	3 x 25 A
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	7.40	16.80
GRILL POWER RATING (kW)	2.35	2.35
SEPARATE GRILL	-	-
OVEN TEMPERATURE °C MAX	240°	240°
SLOW COOK OVEN °C MAX	-	-
DIMENSIONS - LH OVEN (WxHxD)	466 X 434 X 359	466 X 434 X 359
CAPACITY - LH OVEN (LITRES)	73	73
ENERGY RATING - LH OVEN	A	A
DIMENSIONS - RH OVEN (WxHxD)	466 X 434 X 359	466 X 434 X 359
CAPACITY - RH OVEN (LITRES)	67	67
ENERGY RATING - RH OVEN	A	A
OVEN SHELVES (+1 = PLATE RACK)	LH 2 FLAT / RH 2 FLAT	LH 2 FLAT / RH 2 FLAT
PAN SUPPORT MATERIAL	CAST IRON	-
TIMER TYPE	-	-
OVEN LIGHT	BOTH OVENS	BOTH OVENS
OVEN LINERS CATALYTIC (C) ENAMEL (E)	BOTH OVENS: C	BOTH OVENS: C

900S



900mm

- Black*
- Stainless Steel*
- White**
- Slate**
- Cream*
- Cherry Red**
- China Blue**

Trim: Chrome*
Brushed Chrome**

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they should not be used to define oven cookware dimensions.

900S SPECIFICATIONS

MODEL	900S	
	GAS (DF)	INDUCTION
HOB FUEL TYPE	GAS (DF)	INDUCTION
PRODUCT CODE	F900SDF	F900SEI
WIDTH (MM)	900	900
HEIGHT TO HOTPLATE (MM) MIN / MAX	912 / 937	912 / 937
DEPTH EXCLUDING/INCLUDING HANDLES (MM)	600 / 660	600 / 665
WEIGHT (KG)	142	137
ELECTRICAL RATINGS SPECIFIED AT 230VAC	5.00	14/22
	3.00	185/300
	3.00	230/370
	3.00	185/300
	1.70	185/300
MULTI-ZONE/WARMING ZONE/DUAL-PURPOSE ZONE	-	-
TOTAL HOB RATING (kW)	15.70	9.25/14.90
SINGLE-PHASE CONNECTION (A)	16.00	54.00
THREE-PHASE CONNECTION (A)	3 x 25 A	3 x 25 A
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	3.65	14.76
GRILL POWER RATING (kW)	3.49	3.49
SEPARATE GRILL	-	-
OVEN TEMPERATURE °C MAX	240°	240°
SLOW COOK OVEN °C MAX	-	-
DIMENSIONS - LH OVEN (WxHxD)	-	-
CAPACITY - LH OVEN (LITRES)	114 (FULL OVEN)	114 (FULL OVEN)
ENERGY RATING - LH OVEN	A	A
DIMENSIONS - RH OVEN (WxHxD)	752 X 377 X 401	752 X 377 X 401
CAPACITY - RH OVEN (LITRES)	49 (WITH E.S.P)	49 (WITH E.S.P)
ENERGY RATING - RH OVEN	A	A
OVEN SHELVES (+1 = PLATE RACK)	LARGE 1 FLAT SMALL 3 FLAT	LARGE 1 FLAT SMALL 3 FLAT
PAN SUPPORT MATERIAL	CAST IRON	-
TIMER TYPE	-	-
OVEN LIGHT	LARGE + SMALL	LARGE + SMALL
OVEN LINERS CATALYTIC (C) ENAMEL (E)	BOTH OVENS: C	BOTH OVENS: C

KEY FEATURES

- Large single cavity multifunction oven with two fans
- Catalytic-lined Energy Saving Panel allowing the user to create a smaller oven
- Integrated grill
- Hob with 5 burners, including a large 5kW burner, and a wok cradle (Dual Fuel), or 5 cooking zones (Induction)
- Full cooker-width storage drawer
- Professional-quality oven shelves with lock system
- 2 Deep grill pans with 2-way trivet
- Dual Fuel models: Premium, enhanced stainless steel one-piece hotplate
- Dual Fuel models: One-piece bolted professional brass burners (up to 5kW)
- Induction model: powerful, faster, more efficient
- Durable ink injected graphics on control panel

HOB OPTIONS



Dual Fuel
(Single-handed ignition)



900mm



Induction



900mm



With E.S.P



SINGLE OVEN

DELUXE



1092mm



1000mm



900mm

- Black*

White**

Cream*

Slate**

Stainless Steel*

Cherry Red**


China Blue**

Fawn**
- Trim: Chrome*
Brushed Chrome**


KEY FEATURES

- 2 Ovens:
 - LH - Main, multifunction oven
 - RH - Fan oven (tall oven on 900/1000 models)
- Separate deluxe Glide-Out Grill™ with 4-way trivet (dual circuit)
- Hob with 5 burners, including a large 5kW burner, and a wok cradle (Dual Fuel), or 5 cooking zones (Induction)
- 110 Models: Storage drawer with anti-slip mat
- Professional-quality oven shelves with lock system
- Removable base liner (900/1000: LH oven; 1092: LH and RH oven)
- Dual Fuel models: Premium, enhanced stainless steel one-piece hotplate
- Induction model: powerful, faster, more efficient


HOB OPTIONS




Dual Fuel
(Single-handed ignition)




900mm




1000mm




1092mm




Induction



900mm



1000mm



1092mm

Oven dimensions are for information only; they should not be used to define oven cookware dimensions.

DELUXE SPECIFICATIONS

MODEL	900 DELUXE		1000 DELUXE		1092 DELUXE	
HOB FUEL TYPE	GAS (DF)	INDUCTION	GAS (DF)	INDUCTION	GAS (DF)	INDUCTION
PRODUCT CODE	F900DXDF	F900DXEI	F1000DXDF	F1000DXEI	F1092DXDF	F1092DXEI
WIDTH (MM)	900	900	990	990	1092	1092
HEIGHT TO HOTPLATE (MM) MIN / MAX	912 / 937	912 / 937	912 / 937	912 / 937	912 / 937	912 / 937
DEPTH EXCLUDING /INCLUDING HANDLES (MM)	600 / 670	600 / 670	600 / 670	600 / 670	600 / 670	600 / 670
WEIGHT (KG)	131	133	138	132	144	141
ELECTRICAL RATINGS SPECIFIED AT 230VAC	500	14/22	500	14/22	500	14/22
	300	185/300	300	185/300	300	185/300
	300	230/370	300	230/370	300	230/370
	300	185/300	300	185/300	300	185/300
	170	185/300	170	185/300	170	185/300
MULTI-ZONE/WARMING ZONE/DUAL-PURPOSE ZONE	-	-	-	-	-	-
TOTAL HOB RATING (kW)	15.70	9.25/14.90	15.70	9.25/14.90	15.70	9.25/14.90
SINGLE-PHASE CONNECTION (A)	32.00	80.00	32.00	80.00	32.00	80.00
THREE-PHASE CONNECTION (A)	3 x 25 A	3 x 25 A	3 x 25 A	3 x 25 A	3 x 25 A	3 x 25 A
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	740	18.46	740	18.46	740	18.46
GRILL POWER RATING (kW)	230	230	230	230	230	230
SEPARATE GRILL	YES	YES	YES	YES	YES	YES
OVEN TEMPERATURE °C MAX	240°	240°	240°	240°	240°	240°
SLOW COOK OVEN °C MAX	-	-	-	-	-	-
DIMENSIONS - LH OVEN (WxHxD)	466 X 437 X 388	466 X 437 X 388	466 X 437 X 388	466 X 437 X 388	466 X 437 X 388	466 X 437 X 388
CAPACITY - LH OVEN (LITRES)	80	80	80	80	80	80
ENERGY RATING - LH OVEN	A	A	A	A	A	A
DIMENSIONS - RH OVEN (WxHxD)	297 X 577 X 389	297 X 577 X 389	362 X 577 X 389	362 X 577 X 389	466 X 438 X 384	466 X 438 X 384
CAPACITY - RH OVEN (LITRES)	67	67	82	82	79	79
ENERGY RATING - RH OVEN	A	A	A	A	A	A
OVEN SHELVES (+1 = PLATE RACK)	LH 2 FLAT + 1 DROP / RH 4 FLAT (+1)	LH 2 FLAT + 1 DROP / RH 4 FLAT (+1)	LH 2 FLAT + 1 DROP / RH 4 FLAT (+1)	LH 2 FLAT + 1 DROP / RH 4 FLAT (+1)	LH 2 FLAT + 1 DROP / RH 2 FLAT	LH 2 FLAT + 1 DROP / RH 2 FLAT
PAN SUPPORT MATERIAL	CAST IRON	-	CAST IRON	-	CAST IRON	-
TIMER TYPE	-	-	-	-	-	-
OVEN LIGHT	-	-	-	-	-	-
OVEN LINERS CATALYTIC (C) ENAMEL (E)	LH C - RH E	LH C - RH E	LH C - RH E	LH C - RH E	BOTH OVENS: C	BOTH OVENS: C

MERCURY

KEY FEATURES

- 2 Ovens:
 - LH - Main, multifunction oven
 - RH - Fan oven (tall oven on 1000/1082 models)
- Separate deluxe Glide-Out Grill™ with grill pan carriage and 4-way trivet (dual circuit)
- Hob with 5 burners, including a large 5kW burner, and a wok cradle (Dual Fuel), or 5 cooking zones (Induction)
- 1200 Models: Soft-close storage drawer with anti-slip mat
- Removable base liner (1000/1082: LH oven; 1200: LH and RH oven)
- Induction model: powerful, faster, more efficient
- Hi-Fi-style controls
- Full stainless steel side panels
- Mercury brand on plinth instead of cooker
- Door handles edged with Mercury branding

HOB OPTIONS



Dual Fuel
(Single handed ignition)



1000mm



1082mm



1200mm



Induction



1000mm



1082mm



1200mm



1200mm



1082mm



1000mm

- Matt Black
- Gloss Black
- Stainless Steel
- Trim: Chrome

Oven dimensions are for information only;
they should not be used to define oven cookware dimensions.

MERCURY SPECIFICATIONS

MODEL	MERCURY 1000		MERCURY 1082		MERCURY 1200	
HOB FUEL TYPE	GAS (DF)	INDUCTION	GAS (DF)	INDUCTION	GAS (DF)	INDUCTION
PRODUCT CODE	MCY1000DF	MCY1000EI	MCY1082DF	MCY1082EI	MCY1200DF	MCY1200EI
WIDTH (MM)	990	990	1082	1082	1190	1190
HEIGHT TO HOTPLATE (MM) MIN / MAX	920 / 945	920 / 945	920 / 945	920 / 945	920 / 945	920 / 945
DEPTH EXCLUDING/INCLUDING HANDLES (MM)	638 / 700	638 / 700	638 / 700	638 / 700	638 / 700	638 / 700
WEIGHT (KG)	149	145	155	148	170	166
ELECTRICAL RATINGS SPECIFIED AT 230VAC	5.00	14/22	5.00	14/22	5.00	14/22
	3.00	185/3.00	3.00	185/3.00	3.00	185/3.00
	3.00	230/3.70	3.00	230/3.70	3.00	230/3.70
	3.00	185/3.00	3.00	185/3.00	3.00	185/3.00
	1.70	185/3.00	1.70	185/3.00	1.70	185/3.00
	-	-	-	-	-	-
MULTI-ZONE/WARMING ZONE/DUAL-PURPOSE ZONE	-	-	-	-	-	-
TOTAL HOB RATING (kW)	15.70	9.25/14.90	15.70	9.25/14.90	15.70	9.25/14.90
SINGLE-PHASE CONNECTION (A)	32	-	32	-	32	-
THREE-PHASE CONNECTION (A)	3 x 25 A	3 x 25 A	3 x 25 A	3 x 25 A	3 x 25 A	3 x 25 A
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	7.40	18.47	7.40	18.47	7.40	18.47
GRILL POWER RATING (kW)	2.30	2.30	2.30	2.30	2.30	2.30
SEPARATE GRILL	YES	YES	YES	YES	YES	YES
OVEN TEMPERATURE °C MAX	240°	240°	240°	240°	240°	240°
SLOW COOK OVEN °C MAX	-	-	-	-	-	-
DIMENSIONS - LH OVEN (WxHxD)	466 X 437 X 388	466 X 437 X 388	466 X 437 X 388	466 X 437 X 388	466 X 437 X 388	466 X 437 X 388
CAPACITY - LH OVEN (LITRES)	80	80	80	80	80	80
ENERGY RATING - LH OVEN	A	A	A	A	A	A
DIMENSIONS - RH OVEN (WxHxD)	297 X 577 X 389	297 X 577 X 389	362 X 577 X 389	362 X 577 X 389	466 X 438 X 384	466 X 438 X 384
CAPACITY - RH OVEN (LITRES)	67	67	82	82	79	79
ENERGY RATING - RH OVEN	A	A	A	A	A	A
OVEN SHELVES (+1 = PLATE RACK)	LH: 1 TELESCOPIC, 1 FLAT, 1 DROP / RH: 4 FLAT (+1)	LH: 1 TELESCOPIC, 1 FLAT, 1 DROP / RH: 4 FLAT (+1)	LH: 1 TELESCOPIC, 1 FLAT, 1 DROP / RH: 4 FLAT (+1)	LH: 1 TELESCOPIC, 1 FLAT, 1 DROP / RH: 4 FLAT (+1)	LH: 1 TELESCOPIC, 1 FLAT, 1 DROP / RH: 2 FLAT	LH: 1 TELESCOPIC, 1 FLAT, 1 DROP / RH: 2 FLAT
PAN SUPPORT MATERIAL	CAST IRON	-	CAST IRON	-	CAST IRON	-
TIMER TYPE	-	-	-	-	-	-
OVEN LIGHT	-	-	-	-	-	-
OVEN LINERS CATALYTIC (C) ENAMEL (E)	LH: C - RH: E	LH: C - RH: E	LH: C - RH: E	LH: C - RH: E	BOTH OVENS: C	BOTH OVENS: C



CO-ORDINATING Collection

What looks best with your Falcon range cooker? Another Falcon, of course. Offering both traditional and contemporary styling, our range of hoods and splashbacks have been specifically designed to complement your cooker.

FALCON HOOD COLLECTION

More detailed technical data can be found on page 48

CLASSIC CHIMNEY HOOD

- Available in 90cm, 100cm and 110cm
- Available as recirculation or ducted model
- Complete with chrome badge* and rail
- Charcoal and metal mesh filters included



Black* Cream

Cranberry

*Chrome or brass trim
90cm and 110cm Black / 100 Chrome Only

FALCON HOOD

- Available in 90cm, 100cm and 110cm
- Available as recirculation or ducted model
- Complete with chrome badge*
- Charcoal and metal mesh filters included



Black* Stainless Steel

White** Cream

Cranberry

*Chrome or brass trim
90 and 110 Black / 100 Chrome Only

**110cm only + chrome / white badge

FALCON PLUS HOOD

- Available in 90cm and 110cm
- Available as recirculation or ducted model
- High extraction power
- Complete with chrome badge
- Charcoal and metal mesh filters included



Black* Stainless Steel

*Chrome or brass trim

FLAT HOOD

- Available in 90cm, 100cm and 110cm
- Available as recirculation or ducted model
- Charcoal and metal mesh filters included
- LED lighting



Black Stainless Steel

White Cream

INTEGRATED HOOD

- Available as recirculation or ducted model
- Three speed settings plus intensive (boost) mode
- Operated by remote control or integrated illuminated push button controls
- Dishwasher safe metal grease filters on ducted model; charcoal filters on recirculation model
- Two 35W integrated halogen spotlights



SEMI-PROFESSIONAL HOOD COLLECTION

More detailed technical data can be found on page 48

SUPER EXTRACT HOOD

- Available in 900mm, 1000mm and 1092mm
- Ducted hood
- 3 Variable speed settings (+intensive)
- 10 Minute delayed 'fan off' to clear residual fumes
- Grease filter timer alarm
- 2 2.6W integrated LED bulbs



- | | |
|--------------|------------------|
| Black* | Stainless Steel* |
| White** | Slate** |
| Cream* | Cherry Red** |
| China Blue** | |

*Chrome trim
**Brushed chrome trim

CONTEMPORARY HOOD

- Available in 900mm and 1090mm
- Ducted hood
- Auto fan off if no operator action for 4 hours
- 3 Variable speed settings (+intensive)
- Grease filter timer alarm
- 2 2.6W integrated LED bulbs



- | | |
|--------------|------------------|
| Black* | Stainless Steel* |
| White** | Slate** |
| Cream* | Cherry Red** |
| China Blue** | |

*Chrome trim
**Brushed chrome trim

MERCURY PC HOOD

- Available in 1000mm, 1082mm and 1200mm
- Ducted hood
- Variable speed centrifugal fan
- 2 2.6 watt integrated LED bulbs
- Removable metal air filters
- Integral spotlights



- | | |
|-----------------|-------------|
| Matt Black | Gloss Black |
| Stainless Steel | |

- Available in 1000mm, 1082mm and 1200mm
- Ducted hood
- Variable speed centrifugal fan
- 2 2.6W integrated LED bulbs
- Removable metal air filters
- Integral spotlights



- | | |
|-----------------|-------------|
| Matt Black | Gloss Black |
| Stainless Steel | |

SUPER FLAT HOOD

- Available in 110cm
- Available as recirculation or ducted model
- 3 Variable speed settings plus power boost
- 2 x 20W integrated halogen spotlights
- Operated by electronic push buttons



- | | |
|-------|-----------------|
| Black | Stainless Steel |
|-------|-----------------|

SPLASHBACK COLLECTION

More detailed technical data can be found on page 48

Our sophisticated range of splashbacks will protect your wall from cooking splashes and spills. In toughened glass, mild steel or stainless steel, they are extremely durable and easy to fit.

CLASSIC SPLASHBACK

- Available in 90cm and 110cm
- Black with brass or chrome screened classic badge
- Enamelled 1.2mm mild steel



Black

FALCON SPLASHBACK

- Available in 90cm, 100cm and 110cm
- Enamelled 1.2mm mild steel



Black Stainless Steel

GLASS SPLASHBACK

- Available in 90cm, 100cm and 110cm
- Toughened glass
- Simplifies cleaning due to non-porous finish and absence of grout



Black Grey
Purple* Cranberry*
Metallic Black
Metallic White
Metallic Silver

*90cm only

FALCON SEMI-PROFESSIONAL SPLASHBACK

- Available in 900mm, 1000mm and 1092mm
- Stainless Steel



Stainless Steel

MERCURY SPLASHBACK

- Available in 1000mm, 1082mm and 1200mm
- Stainless Steel



Stainless Steel

HOOD SPECIFICATIONS

For full product specifications, please refer to the website www.falconworld.com

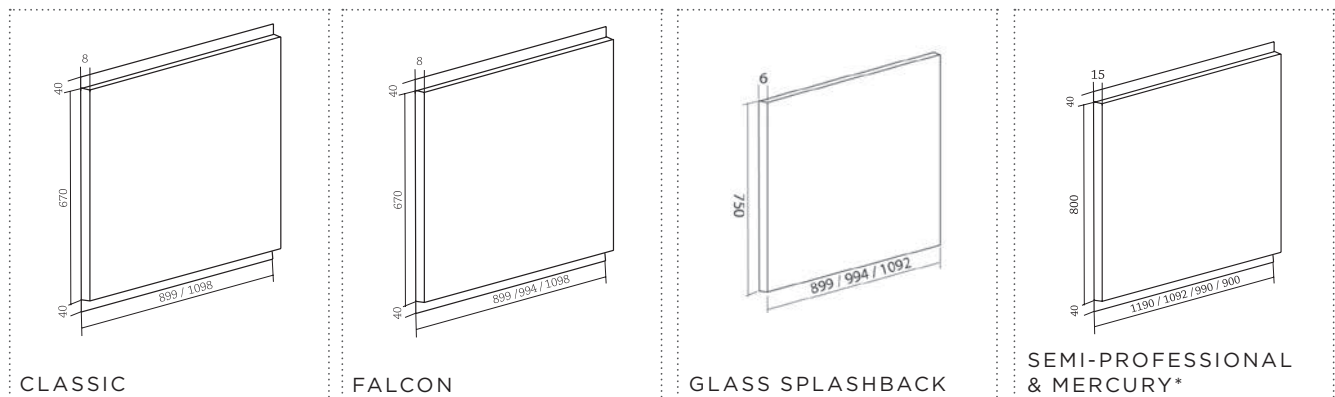
	CLASSIC / FALCON			FALCON PLUS				FLAT				INTEGRATED			
SPEED	1	2	3	1	2	3	BOOST	1	2	3	BOOST	1	2	3	BOOST
AIR CAPACITY M ³ /HOUR*	240	340	470	300	480	610	690	315	480	610	685	360	550	650	785
AIR CAPACITY M ³ /HOUR**	250	355	500	310	490	650	740	320	500	645	730	-	-	-	-
PRESSURE PA	170	220	250	375	460	490	500	360	450	480	500	330	430	470	490
INPUT W	70	100	145	135	170	215	250	135	170	215	250	140	185	250	275
NOISE LEVEL DBA***	52	60	66	50	61	67	70	54	62	67	70	50	59	68	70
ENERGY RATING	E			C				C				D			

	SUPER EXTRACT				CONTEMPORARY				SUPER FLAT				MERCURY SC / PC			
SPEED	1	2	3	4	1	2	3	4	1	2	3	BOOST	1	2	3	4
AIR CAPACITY M ³ /HOUR*	244	480	610	685	257	403	548	773	360	550	640	740	244	378	511	775
AIR CAPACITY M ³ /HOUR**	-	-	-	-	-	-	-	-	370	575	680	795	-	-	-	-
PRESSURE PA	290	450	480	500	290	470	540	590	320	415	470	490	290	470	540	590
INPUT W	70	170	215	250	70	120	180	275	140	175	210	275	70	120	180	275
NOISE LEVEL DBA***	46	62	67	70	46	53	61	69	55	65	68	72	45	53	61	70
ENERGY RATING	A				A				D				A			

* As per IEC 61591 when cooker hood is in extraction mode ** As per IEC 61591 when there is 'free air delivery' *** EN 60704-2-13 method

SPLASHBACK SPECIFICATIONS

	CLASSIC	FALCON	GLASS	FALCON SEMI PROFESSIONAL	MERCURY
WIDTH	899 / 1098	899 / 994 / 1098	899 / 994 / 1092	900 / 990 / 1092	990 / 1092 / 1190
DEPTH	8	8	6	15	15
HEIGHT	670	670	750	800	800

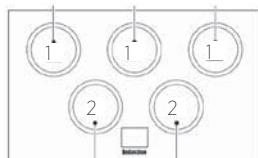


*Semi-Professional: 900mm, 990mm, 1092mm

*Mercury: 990mm, 1092mm, 1190mm

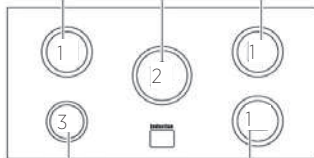
ELECTRICAL HOB SPECIFICATIONS

FALCON INDUCTION



Zone 1 =
Outer 220mm / Inner 180mm
Zone 2 =
Outer 180mm / Inner 140mm

SEMI-PRO INDUCTION



Zone 1 =
Outer 180mm / Inner 145mm
Zone 2 =
Outer 210mm / Inner 180mm
Zone 3 =
Outer 145mm / Inner 120mm

FALCON CERAMIC

90CM	CERAMIC FIELD FALCON	ZONE 1 (mm)	ZONE 2 (mm)	ZONE 3 (mm)	ZONE 4 (mm)	ZONE 5 (mm)
Classic		200	165	165	200/125	230/144
Classic Deluxe		200	165	165	200/125	230/144

110CM	CERAMIC FIELD FALCON	ZONE 1 (mm)	ZONE 2 (mm)	ZONE 3 (mm)	ZONE 4 (mm)	ZONE 5 (mm)	ZONE 6 (mm)
Classic Deluxe		230/144	200	165	165	200/125	165
Classic		230/144	200	165	165	200/125	165

UNDERSTANDING THE FALCON REFERENCES

ENERGY

CODES	MEANING	DESCRIPTION
DF	Dual Fuel	Electric Ovens with Gas Hob
EC	Electric Ceramic	Electric Ovens with Ceramic Hob
EI	Electric induction	Electric Ovens with Induction Hob

CODES	MEANING
BL	BLACK
CR	CREAM
CY	CRANBERRY
RD	CHERRY RED
CA	CHINA BLUE
GB	GLOSS BLACK
MB	MATT BLACK

CODES	MEANING
OG	OLIVE GREEN
RB	REGAL BLUE
RG	RACING GREEN
RP	ROYAL PEARL
FN	FAWN
SL	SLATE
SS	STAINLESS STEEL
WH	WHITE
IV	IVORY

CODES	MEANING
C	CHROME
B	BRASS
N	BRUSHED CHROME
FX	DROP DOWN OVEN DOORS

EXAMPLES

RANGECOOKERS:

CLAS110DFCR/C-EU

CLAS	110	DF	CR/	C	-EU
Name of product	Size	Energy	Colour	Finish	European Product

HOODS & SPLASHBACKS:

LEIHC110BC/-EU

LEIDC	110	B	C	-/EU
Name of product	Size	Colour	Finish	European Product

GENERAL INFORMATION

For further information please contact your local dealer. Details can be found on www.falconworld.com

CLEARANCES

Allow 5mm on either side of the cooker for fitting tolerance. If fitted near a corner, a clearance of 130mm is required to allow for oven door opening. The cooker should be on site prior to final fitting of units and worktops, to ensure a perfect fit.

WARRANTY

Falcon appliances come with a 2 year parts and labour warranty (subject to registration).

CONSUMER SERVICES

If you have any product enquiries, or in the event of a problem with our appliance once it has been installed, please contact the dealer where you purchased your appliance. Please make sure to have your serial number to hand.

STANDARDS

Falcon cookers are designed and manufactured to a recognised quality management system, which meets the requirements of BS EN ISO 9001 and BS EN ISO 14001 for continually improving environmental procedures.

Falcon cookers comply with the essential requirements of the appropriate European Directives, and carry the CE mark.

All cookers must be fitted by a suitably qualified individual and in accordance with all relevant Standard's. Installation guides should be read prior to fitting.



Distributor / Dealer Information:

Falcon Norge
PB 56, 2831 Raufoss

Falcon Showroom (åpent etter avtale) Vollsveien 13H 1366 Lysaker

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Tel: 611 00 600

www.falconnorge.no

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Registered Office: AGA Rangemaster, Meadow Lane, Long Eaton, Nottingham, NG10 2GD, UK



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Falcon continuously seeks improvements in specification, design and production of products and thus, alterations take place periodically. Whilst every effort is made to produce up-to-date literature, this brochure should not be regarded as an infallible guide to current specification, nor does it constitute an offer for the sale of any particular appliance.