



CHIEFTAIN

*Product
Brochure*

Chieftain



Chieftain products are built to withstand the everyday challenges of tough and busy kitchen environments.

This equipment is especially suitable in providing a high standard of performance to restaurants, hotels, hospitals, prisons or indeed any such high-output catering facility.

All stainless steel construction, very heavy duty cast iron pan supports or solid tops and reinforced drop-down oven doors are just a few of the features that guarantee long-term product reliability.

Design

Gas open top range and boiling top burners provide extremely fast heat-up times, while the twin bullseye solid top

reaches temperatures in excess of 500°C.

The powerful, high capacity fryer burners ensure rapid heat up and recovery times, capable of producing more than 60kgs of chips per hour.

With Chieftain products perfect for those kitchens specialising in high-production or in constant use, it's no surprise to find the portfolio is made up of those products most required in these types of facilities. Range and boiling top options

include open top and solid top gas and electric hotplate models, complemented by gas and electric high output fryers, cast iron bratt pans and manual tilt bains marie. There's also a gas stockpot stove.



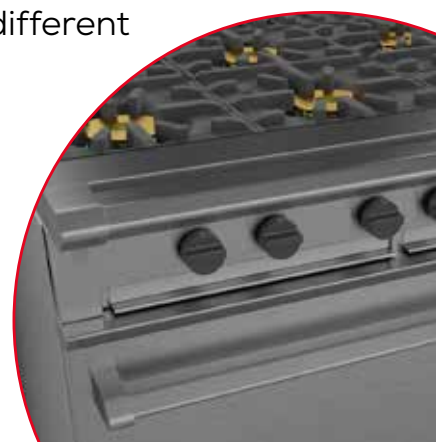
Product Range

Model	Description	Fuel	Width
Oven Ranges			
G1006X	Four burner open top	Gas	900mm
G1066X	Six burner open top	Gas	900mm
G1006BX	Single bullseye solid top	Gas	900mm
G1006FX	Twin bullseye solid top	Gas	900mm
E1006	Three hotplate	Electric	900mm
Boiling Tops			
G1026X	Four burner boiling top	Gas	900mm
G1060X	Six burner boiling top	Gas	900mm
G1026BX	Single bullseye solid top boiling top	Gas	900mm
E1026	Three hotplate boiling table	Electric	900mm
Ovens			
G1016X	General purpose oven	Gas	900mm
Fryers			
G1808X	Single pan, single basket fryer	Gas	300mm
G1838X	Single pan, twin basket fryer	Gas	600mm
G1848X	Twin pan fryer	Gas	600mm
E1808	Single pan, single basket fryer	Electric	300mm
E1838	Single pan, twin basket fryer	Electric	600mm
E1848	Twin pan fryer	Electric	600mm
Bratt Pans			
G2962	Manual tilt, 37 litres	Gas	600mm
G2994	Manual tilt, 60 litres	Gas	900mm
E2962	Manual tilt, 37 litres	Electric	600mm
E2994	Manual tilt, 60 litres	Electric	900mm
Grills			
G1528	Grill	Gas	900mm
G2522	Grill	Gas	900mm
E2522	Grill	Electric	900mm
Stockpot Stove			
G1478	Stockpot stove	Gas	610mm

Accessories

We have a number of accessories available for the different Chieftain models. These include:

- Adjustable castors
- Pot rack for ranges
- Side screens for fryers
- Bratt pan cradle
- Wall bracket, bench legs or floor stand for grills



Falcon Support



Falcon is more than just a manufacturer and supplier of equipment. Buying from us is just the start of the experience.

Award-winning customer service, responsive technical support and a team of highly knowledgeable and dedicated sales professionals are available to provide information that allow you to make the correct

choice for your business and kitchen.

Being a market leader is more than just sales - it's about setting the standard. We are at the forefront of delivering customer focussed solutions. Whether it be menu development, bespoke product solutions or energy efficiency, we have the capabilities at Falcon to deliver.

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 almost 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



 @FalconDevChef

chef@falconfoodservice.com

 @keepitcooking_01

Falcon Foodservice Equipment

Wallace View, Hillfoots Road, Stirling, FK9 5PY, Scotland, UK

t: +44 (0) 1786 455 200 e: info@falconfoodservice.com

www.FalconFoodservice.com

