



Catering for All

*Product
in Focus*

Induction

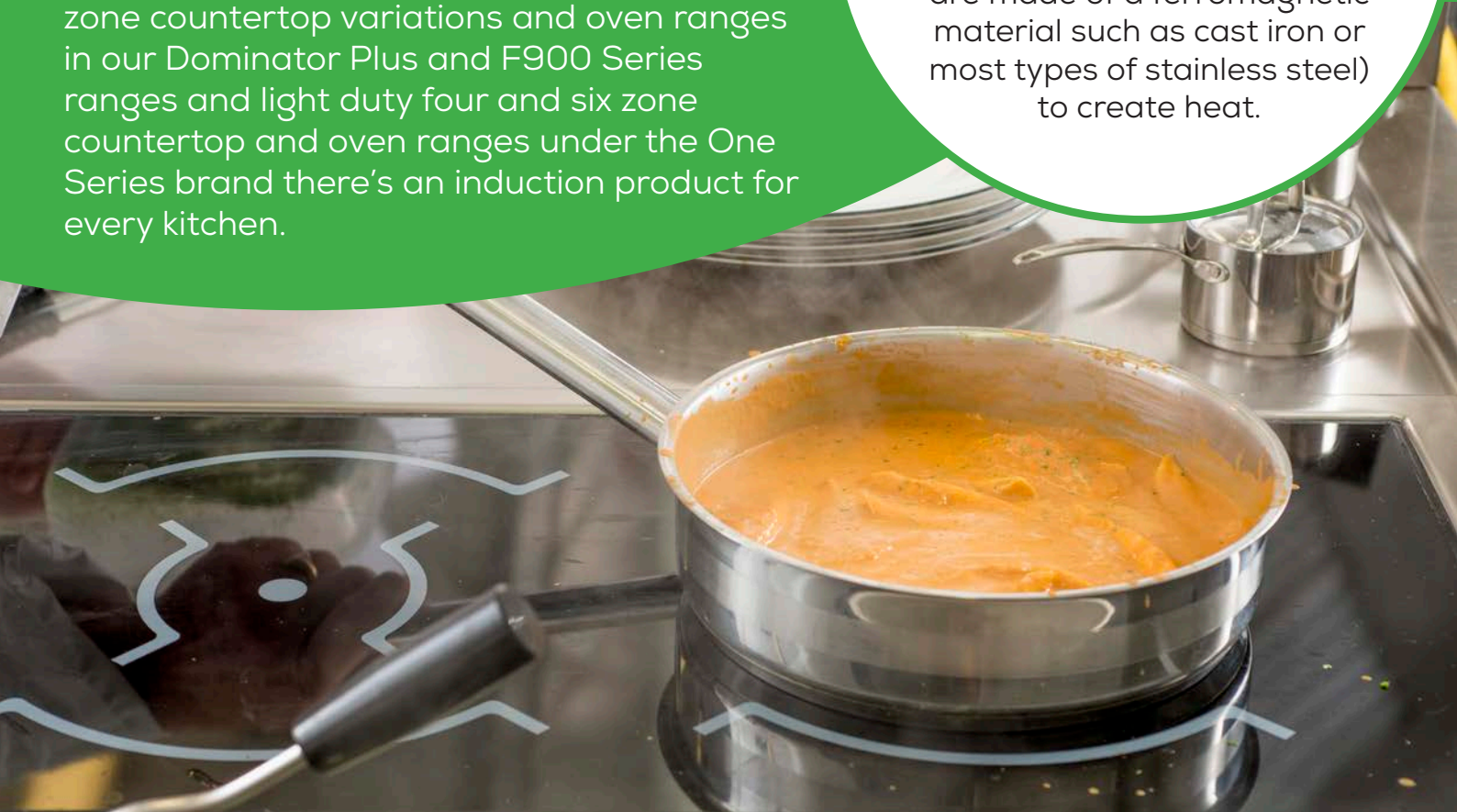
Induction

With many operators looking to save energy, be that due to rising energy costs or a drive towards greater sustainability, Falcon's induction portfolio has the perfect option for any kitchen.

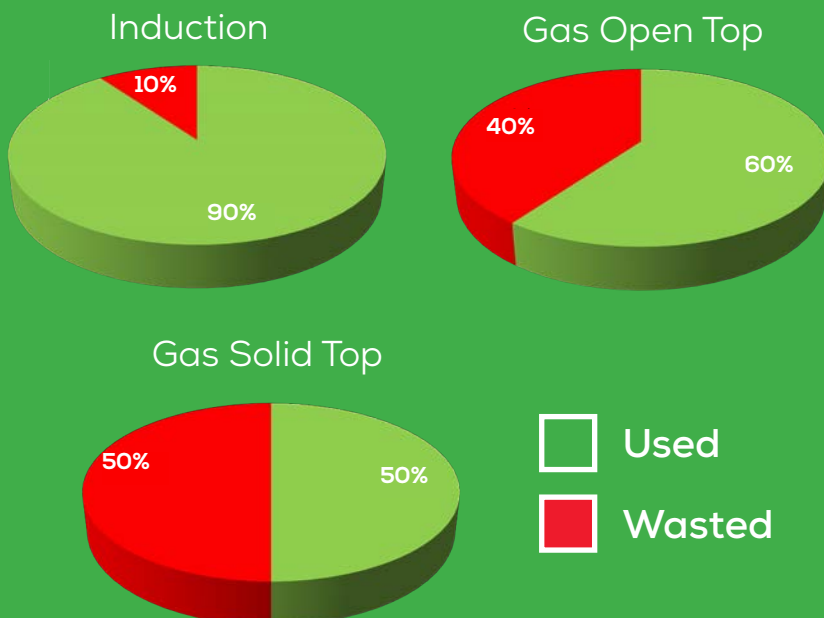
With a choice of heavy duty two and four zone countertop variations and oven ranges in our Dominator Plus and F900 Series ranges and light duty four and six zone countertop and oven ranges under the One Series brand there's an induction product for every kitchen.

How Does It Work?

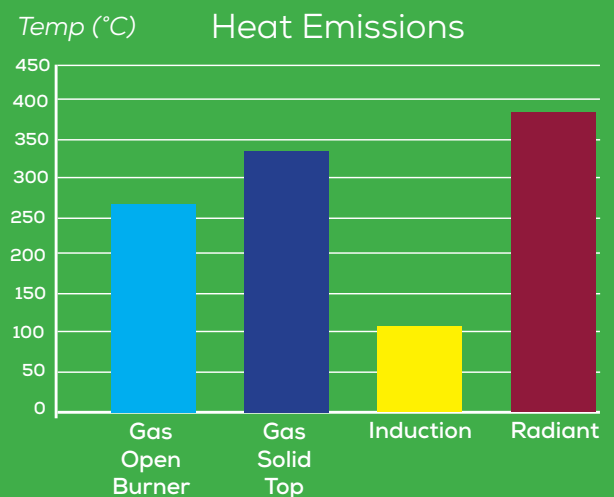
An electrical current is produced by a generator, which creates a magnetic field. This magnetic field reacts with the pan base (if they are made of a ferromagnetic material such as cast iron or most types of stainless steel) to create heat.



Energy Efficiency



It's not just hot air!



Benefits of 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 so no additional costs.

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, can even be done 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, providing chefs with the control they need.

Faster than other alternatives

- boils 1 litre of room temperature (20°C) water in less than 90 seconds (5kW zone model) so overall cooking times are shorter due to the faster heat up times.

To maximise the benefits of induction, it is important to use appropriate cookware:

- Made of a ferromagnetic material (i.e cast iron, most types of stainless steel)
- Has a magnetic base
- Flat bottomed (the more of the base touches the heat zone the more efficient it will be)
- Undamaged base (i.e. base not warped or bashed)



Falcon Induction is Fast

Time taken (minutes) to boil 1 litre of room temperature (20°C) water.

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

Induction Solid Top

The solid top induction is a new way to utilise induction technology. Chefs all over the world love the way a gas solid top works - super hot in the middle, cooler as you move towards the edges of the top. It allows flexibility, speed of cooking, multi-pot cooking and puts the chef in charge. However, in these days of ever increasing energy costs and a determination from many operators and organisations to lower their carbon footprint, a gas solid top ticks all the wrong boxes - it's one of the least efficient and highest emitting products available.

The Falcon solid top induction is absolutely the best of both worlds - it combines the usability, versatility and power of a gas solid top with the energy efficiency, increased controllability, easy clean and safety of induction.



How Does It Work?

The solid top induction has five distinct zones:

- Central square measuring 320 x 320mm is 7.5kW
- Right and left rectangular sections are 3kW per side and measure 160 x 320mm (These sections are operated by the same controller so heat setting will be the same left & right)
- Front section is 5kW and the rear is 3kW and are both 670 x 100mm (These sections are operated by the same controller so heat setting will be the same front & back)

The LED display in the front corner of the hob shows the layout of the heat zones and shows which zones are energised (ie have pots on them) and what heat setting each zone is currently at (numbered from 1 (lowest heat setting) to 10).

The solid top offers additional benefits to standard induction:

Multiple pot cooking

- have as many pots on the go as can fit on the cooking surface, providing greater flexibility and versatility for the operator.

Production cooking

- large pots used for producing stocks & soups can be used on the solid top, boiling away in the corner while chef utilises the remaining area for service if needed.



Standard Induction

Our standard induction can be found in F900 and Dominator Plus models and is manufactured with heavy duty components which have a working life of **30,000 hours** on full power, which equates to being operational **10 hours a day for 8 years!**

Standard induction is an ideal direct replacement for traditional gas or electric ranges or boiling tops as it delivers the same methods of cookery but in a faster, more efficient and more responsive way.

Our standard induction models have either 2 or 4 round heat zones which measure 270mm in diameter and have a rating of either 3.5 or 5kW, depending on the model.



One Series Induction

Our One Series brand of affordable induction products have been developed especially for those caterers who don't need or just don't have the power available in their kitchen to install a standard Falcon induction appliance.

Retaining the build quality and reliability you have come to expect from Falcon, One Series induction has been designed for those kitchens that don't need the high power and performance found in standard induction models, such as care homes, coffee shops and cafés.

There are various different models available, including four or six zone countertops and ranges.

With features such as heat zone boost function and digital display the One Series is the perfect companion in your kitchen.





All Falcon Induction

Model	Description	Brand	Rating	Width
Solid Top Induction				
E3917i	Solid top range	Dom Plus	27.5kW	900mm
E3907i	Solid top boiling top	Dom Plus	21.5kW	900mm
i9097	Solid top boiling top	F900	21.5kW	900mm
Four Zone Induction				
E3913i	4 x 3.5kW induction range (fan oven)	Dom Plus	20kW	900mm
E3914i	4 x 5kW induction range (fan oven)	Dom Plus	26kW	900mm
i91104	4 x 3.5kW induction range (gp oven)	F900	20.1kW	1000mm
i91104C	4 x 3.5kW induction range (fan oven)	F900	20.1kW	1000mm
i91105	4 x 5kW induction range (gp oven)	F900	26.1kW	1000mm
i91105C	4 x 5kW induction range (fan oven)	F900	26.1kW	1000mm
E3903i	4 x 3.5kW induction boiling top	Dom Plus	14kW	900mm
E3904i	4 x 5kW induction boiling top	Dom Plus	20kW	900mm
i9084	4 x 3.5kW induction boiling top	F900	14kW	800mm
i9085	4 x 5kW induction boiling top	F900	20kW	800mm
Two zone Induction				
E3901i	2 x 3.5kW induction boiling top	Dom Plus	7kW	400mm
E3902i	2 x 5kW induction boiling top	Dom Plus	10kW	400mm
i9042	2 x 3.5kW induction boiling top	F900	7kW	400mm
i9043	2 x 5kW induction boiling top	F900	10kW	400mm
One Series Induction (light duty)				
E161i	6 x 1.5kW induction range	One Series	13kW	900mm
E163i	6 x 1.85kW induction range	One Series	18kW	900mm
E143i	4 x 1.85kW induction range	One Series	10.6kW	600mm
E1603i	6 x 1.85kW induction boiling top	One Series	11.1kW	900mm
E1403i	4 x 1.85kW induction boiling top	One Series	7.4kW	600mm

Accessories

Range Models

Adjustable castors

Countertop Models

Fixed stand

Mobile stand



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