



F900

G9541 Smooth Gas Griddle

Key features

- 18mm thick, machined mild steel smooth griddle plate
 - Quick heat up, even heating across plate
- Thermostatically controlled from 100 - 300°C
 - Precise temperature control
- 360° grease trough
 - Easy to discard excess grease and debris
- Large capacity grease collection container
 - Easy to remove and empty during service
- Piezo ignition
 - Easy and complication-free lighting
- Stainless steel panels with Scotch Brite finish
 - Looks great, ideal for front-of-house kitchens
- Dynamic Link System compatible
 - Integrated linking system allows quick and easy installation to create a seamless, continuous cookline

Accessories

- Fixed stand (ST40)
- Front hob rail
- Kick strip (for stand)
- Rear blanking plate (for stand)
- Side hob extension
- Factory fitted, adjustable castors

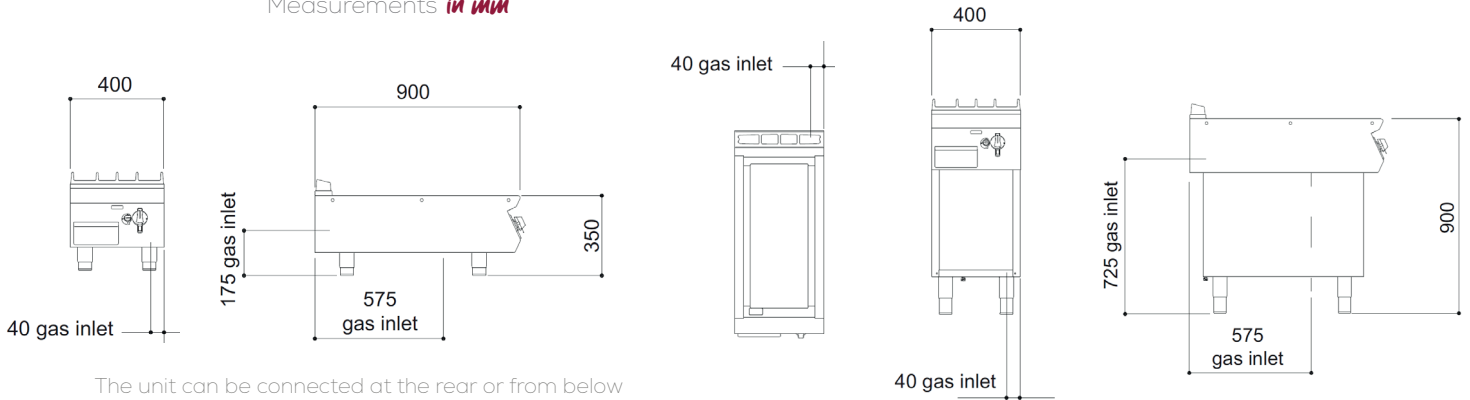


Similar Models

- G9541R F900 400mm wide ribbed gas griddle
- G9541CR F900 400mm wide chrome gas griddle
- G3441 Dominator Plus 400mm wide gas griddle
- G3441R Dominator Plus 400mm wide ribbed gas griddle

Smooth Gas Griddle

Measurements *in mm*



The unit can be connected at the rear or from below

Unit on mobile stand is the same hob height

Specification details

	Natural Gas	Propane Gas	Butane Gas
Total rating (kW - Nett)	8.2	8.8	8.8
Total rating (btu/hr - gross)	27,978	30,026	30,026
Inlet size	3/4" BSP	3/4" BSP	3/4" BSP
Flow rate - natural (m ³ /hr)	0.81 m ³ /hr	0.64 kg/h	0.63 kg/h
Inlet pressure (mbar)	20	37	29
Operating pressure (mbar)	15	37	29
Burner rating * (kW)	8.2	8.8	8.8
Burner rating * (btu/hr)	27,978	30,026	30,026
Cooking area (w x d - mm)	260 x 640		
Weight (kg)	50		
Packed weight (kg)	58		
Packed dimensions (w x d x h - mm)	490 x 1000 x 780		
GTIN number			

Short Form specification

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

The cooking surface will be made from 18mm thick highly polished mild steel. The cooking surface will be flush with lateral units and front hob to create a plating area. The unit will be thermostatically controlled from 100 - 300°C. There will be a grease collection area surrounding the cooking zone leading to a grease collection container.

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

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

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

Installation note

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

