



FRYING WITH **FALCON**

Professional Catering Equipment from the UK's leading brand



www.falconfoodservice.com

Infinitely Better

High Performance Gas Fryers

G2844F and G2845F Infinity Fryers

Introducing the award-winning Infinity Fryer from Falcon Foodservice Equipment.

Featuring a high performance, high efficiency, pre-mix burner system, in-built oil filtration and a choice of manual or programmable controls, Infinity provides the ultimate in frying performance for those who demand nothing but the best.

G2845F Infinity Fryer



Dimensions: 400mm (w) x 780mm (d) x 870mm (h) hob

G2844F / G2845F Gas Fryer

- High performance pre-mix burner system
- Oil capacity: 16 litres
- Hourly chip output: 50kg
- Total rating: 22kW
- In-built filtration
- Two baskets
- All stainless steel construction
- Manual (G2845F) or programmable (G2844F) controls

To find out more, please contact us or visit our website

400 Series Gas & Electric Fryers

E400 & G400 Series Fryers - premium features, value price.

**Manual
Controls (401F)**



**Programmable
Controls (402F)**



E401F Electric Fryer



- Manual controls
- Hourly chip output: 58kg
- Oil capacity: 20 litres
- Total rating: 20kW
- In-built filtration
- 2 baskets
- Lid
- Elements rotate free from pan for ease of cleaning

E402F Electric Fryer



- Supporting all features of the E401F with programmable controls to deliver the ultimate in consistency and controllability.
- Wipe clean control panel
- Bright LED display
- Timer and alarm

G401F Gas Fryer



- Manual controls
- Hourly chip output: 34kg
- Oil capacity: 18 litres
- Total rating: 23kW
- In-built filtration
- 2 baskets
- Lid

G402F Gas Fryer



- Supporting all features of the G401F with programmable controls to deliver the ultimate in consistency and controllability.
- Wipe clean control panel
- Bright LED display
- Timer and alarm

Dimensions all units: 400mm (w) x 848mm (d) x 880mm (h) hob

KEY FEATURES: Infinity and 400 Series



In-built Oil Filtration System

*Removes debris, Keeps oil fresher longer
Prolongs usable life, Saves you money*



Faster Heat Recovery

*High output, Feed more customers
Reduce order waiting times*



Low Oil Usage

*Reduced running and disposal costs
Better for the environment*



New for 2012!



Consistently - Great Results!

Introducing the new 400 Series twin pan electric fryers from Falcon Foodservice Equipment.

Featuring rapid heat recovery, high product output and in-built oil filtration as standard, it's the perfect way to produce fantastic tasting food... and keep your customers coming back for more.

Model range summary:

- Compact 400mm wide footprint
- Two independantly controlled pans
- Manual or programmable controls
- In-built filtration system extends oil life

For more information please contact us.

