



PRO-LITE

*Product
Brochure*

Pro-Lite



Pro-Lite equipment is designed for use in smaller establishments. This comprehensive range of light duty, modular equipment provides the flexibility and versatility to enable the operator to make the maximum use of their kitchen's available space.

All models are electric, with the majority being supplied with a 13A plug, meaning installation is so quick and easy. Your kitchen can be up and running in next to no time, with the equipment ready to go as soon as they are unpacked and in position.

The vast majority of products in the Pro-Lite Series are countertop units that are available in varying widths. These include boiling tops, fryers, griddles

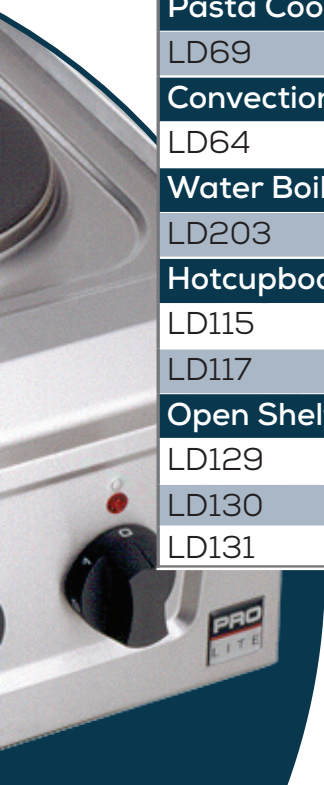
and bains' marie, with various base units available for mounting these upon, including a convection oven, hotcupboards and open shelf units. Countertop models have a flat base though, so can be situated on any suitable non-combustible surface, making them ideal for adding additional capacity and versatility to larger kitchens. For example, countertop fryers in either single or twin pan can provide a great option for confidently providing certain types of allergen free menu

items, in a hassle free and cost effective way. The portability of these units means they can only be taken out when required, rather than taking up valuable worktop / preparation space in the kitchen when not in use.



Product Range

| Model | Description | 13A Plug | Width |
|-------------------------|---------------------------------------|----------|-------|
| Boiling Tops | | | |
| LD1 | Two circular hotplate top | Yes | 300mm |
| LD2 | Four circular hotplate top | No | 600mm |
| Fryers | | | |
| LD46 | Free-standing single pan fryer | No | 300mm |
| LD48 | Free-standing twin pan fryer | No | 600mm |
| LD50 | Countertop single pan fryer | Yes | 300mm |
| LD56 | Countertop twin pan fryer | Yes | 600mm |
| Chip Scuttle | | | |
| LD60 | Chip scuttle | Yes | 450mm |
| Griddles | | | |
| LD5 | Smooth steel griddle | Yes | 300mm |
| LD6 | Smooth steel griddle | Yes | 450mm |
| LD7 | Smooth steel griddle | Yes | 600mm |
| Grill | | | |
| LD22 | Grill with toast rack | Yes | 600mm |
| Bains' Marie | | | |
| LD33 | 2 x 4.5 litre round pot - dry heat | Yes | 300mm |
| LD36 | 4 x 4.5 litre round pot - dry heat | Yes | 450mm |
| LD34 | 2 x 4.5 litre round pot - wet heat | Yes | 300mm |
| LD37 | 4 x 4.5 litre round pot - wet heat | Yes | 450mm |
| LD38 | 1/4 GN compatible - dry heat | Yes | 300mm |
| LD39 | GN compatible - dry heat | Yes | 600mm |
| LD43 | GN compatible - wet heat | Yes | 600mm |
| Pasta Cooker | | | |
| LD69 | Pasta cooker | Yes | 300mm |
| Convection Oven | | | |
| LD64 | Convection oven | Yes | 600mm |
| Water Boiler | | | |
| LD203 | Automatic fill, 28 litres per hour | Yes | 250mm |
| Hotcupboards | | | |
| LD115 | Hotholding base unit | Yes | 300mm |
| LD117 | Hotholding base unit | Yes | 600mm |
| Open Shelf Units | | | |
| LD129 | Base unit for 300mm countertop models | n/a | 300mm |
| LD130 | Base unit for 450mm countertop models | n/a | 450mm |
| LD131 | Base unit for 600mm countertop models | n/a | 600mm |



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 over 25 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



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