



F900

G9581R Ribbed Gas Griddle

Key features

- 18mm thick, machined mild steel ribbed griddle plate
 - Quick heat up, even heating across plate
- Thermostatically controlled from 100 - 300°C
 - Precise temperature control
- Two independently-controlled burners
 - Save energy by only using one side during quiet periods
- 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 (ST80)
- Front hob rail
- Kick strip (for stand)
- Rear blanking plate (for stand)
- Side hob extension
- Factory fitted, adjustable castors



Similar Models

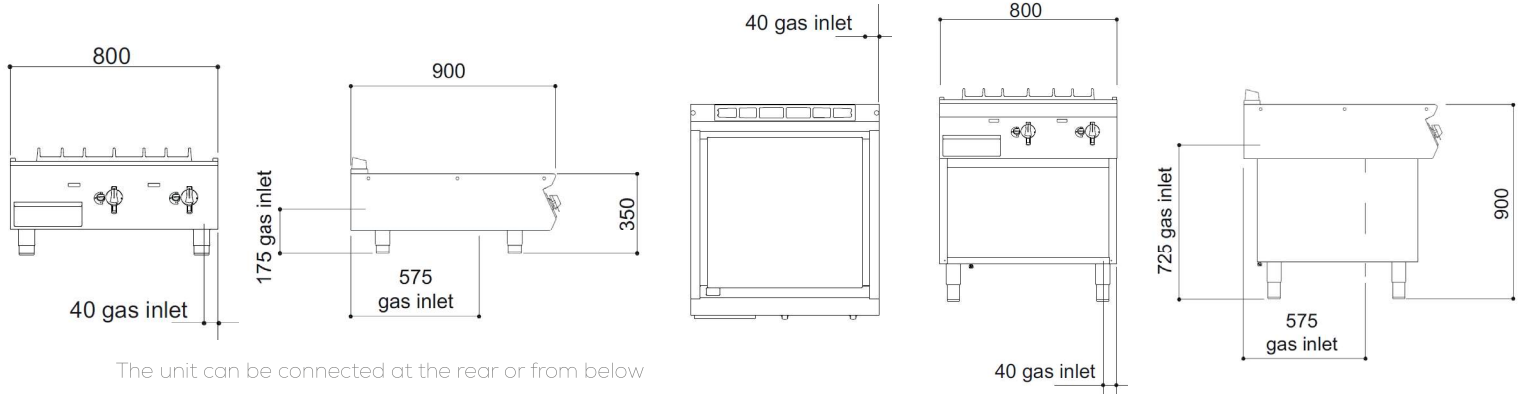
- G9581 F900 800mm wide smooth gas griddle
- G9541CR F900 800mm wide chrome gas griddle
- G3641R Dominator Plus 600mm wide gas griddle
- G3941R Dominator Plus 900mm wide gas griddle

F900

G9581R

Ribbed 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)	16.4	17.6	17.6
Total rating (btu/hr - gross)	55,956	60,051	60,051
Inlet size	3/4" BSP	3/4" BSP	3/4" BSP
Flow rate - natural (m ³ /hr)	1.61 m ³ /hr	1.28 kg/h	1.26 kg/h
Inlet pressure (mbar)	20	37	29
Operating pressure (mbar)	15	37	29
Burner rating * (kW)	8.2 x 2	8.8 x 2	8.8 x 2
Burner rating * (btu/hr)	27,978 x 2	30,026 x 2	30,026 x 2
Cooking area (w x d - mm)	660 x 640		
Weight (kg)	98		
Packed weight (kg)	114.5		
Packed dimensions (w x d x h - mm)	1000 x 1000 x 780		
GTIN number			

Short Form *specification*

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

The cooking surface will be made from 18mm thick highly polished ribbed 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.



Falcon Foodservice Equipment, Wallace View, Hillfoots Road, Stirling FK9 5PY Scotland
t: +44 (0) 1786 455 200 e: info@falconfoodservice.com www.falconfoodservice.com

G9581R/SS/1120