



Convection Ovens Product Brochure

Flexible
equipment
making cooking
simple

“Falcon is more than just an equipment manufacturer”



Falcon F

About Falcon

Market-leading

Falcon Foodservice Equipment is the UK's leading manufacturer of high quality professional cooking equipment.

We've been in business for 200 years, providing the UK and International catering industry with a comprehensive range of reliable, practical and proven products, all made to the highest quality standards in our modern manufacturing facility in Scotland.

We have invested significantly in manufacturing processes to ensure that our highly skilled, flexible and committed workforce have the best possible tools and equipment to continue to produce outstanding products to meet the needs of the catering industry now and in the future.

Your partner

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.

Cooking Made Easy

Introducing Falcon's new convection ovens, a range of fan assisted ovens enabling you to cook with confidence and efficiency.

Ideal for the restaurant sector, cafés, tea rooms, coffee shops, deli's, small bakeries and many others, the ovens will add benefit to catering operations where space, kitchen design and/or logistics, are challenging.

These ovens will allow the operator to cook to order, or prepare a variety of foods in advance, thereby assisting the kitchen, and catering operation, with providing added output opportunity, performance and flexibility.

A result of extensive culinary testing and development, Falcon's new generation Convection Ovens takes an established, and popular brand to the next level, through delivering modern, efficient and reliable ovens, with the high performance you would expect from a Falcon appliance.

With four models in the range, covering 2 oven sizes, manual or digital controls and a variety of options and additional features, we have developed a convection oven suitable for any and every kitchen or front of house application.

Modern in appearance and design, suitable for open plan kitchens, front of house and deli counters, yet robustly constructed to cope with the pressures of traditional kitchens. These new convection ovens are also easy to operate, giving the users confidence in their ability and the performance of the units.

We pride ourselves in offering award-winning customer care and after sales support to all our customers and have been doing so for over 200 years.

Each product from Falcon has undergone intensive development, culinary assessments and are verified by industry experts.

Falcon - setting the standards by which others are measured.

Cook



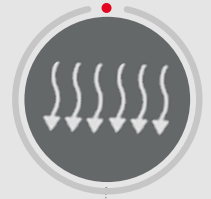
Bake



Roast



Grill



Steam Inject





Falcon Convection Ovens

Packed full of great features, delivering uncompromising cooking performance and so easy to use, our new range of convection ovens adds capacity, flexibility and convenience to any kitchen.



Our new ovens offer:

- o Exceptional cooking performance
- o Energy efficiency
- o Modern, sleek design
- o Compact or Standard Size
- o Evenness in cooking throughout oven chamber
- o Superb convenience
- o Reputable and enhanced reliability

- **Accessible** - available for any kitchen
- **Options** - 4 models and extras
- **Flexibility** - supporting kitchen processes
- **Output** - improved performance
- **Precision** - optimal thermal control
- **Consistency** - uniform cooking results
- **Design** - modern, user friendly
- **Footprint** - space saving or compact



Models

Features

- o Door mounted energy efficient bright LED tube lights for improved viewing
- o Contact door point micro switch light activation
- o Automatic and manual oven chamber illumination
- o Full length polished stainless-steel stay-cool, door handles
- o Double-glazed glass steel, reversible oven door
- o Sturdy oven feet with anti-slide rubber boots
- o Bi-directional fan system on FE3D
- o Digital programmability up to 4 programs (FE3D, FE4D)
- o Manual and Digital Timers, 60 mins to 120 mins
- o End of cook cycle alarm buzzers as standard
- o Door open alert buzzer on digital models
- o Improved fan and baffle design for optimal heat circulation
- o Highly polished stainless steel oven chamber for an added professional touch.
- o Large, ergonomic control knobs for easy operation and adjusting.
- o Stackable
- o Fixed & mobile stands available



FE2M

2/3 GN, 3 shelves,
manual controls



FE3D

2/3 GN, 3 shelves, digital
controls, bi-directional fan



FE4M

1/1 GN, 4 shelves,
manual controls



FE4D

1/1 GN, 4 shelves,
digital controls

Options & Accessories

We have a number of accessories and optional extras to enhance your oven:

Optional Extras:

- o Water injection for quick steam production (FE3D and FE4D)
- o Grill capability (FE4D) - greater flexibility, more methods of cooking in same footprint
- o IOT Connectivity (FE3D and FE4D models) - measuring & monitoring, preventative maintenance benefits

All models:

- o Fixed stand
- o Mobile stand
- o Stacking kit
- o Additional oven shelf



Perfect for...

Plug and play, compact, easy operation and cleaning prospects, makes Falcon's Convection Ovens a useful, integral and complimentary device for every modern kitchen.

Uncomplicated simplicity, with practicality and flexibility at the heart of the design, these easy-to-use devices are accessible for each and every caterer, operator, chef or baker. Precision mechanical or digital thermostatic calibration, allows optimal cooking management, with a remarkable performance output from such a low powered, energy efficient oven.

Perfect for:

- o Deli counters
- o Cafeteria
- o Coffee shops
- o Tea Rooms
- o Retirement and or care homes
- o Golf club and on-course kitchens
- o Culinary training kitchens – colleges and academies
- o Food trucks, trailers or vans / mobile catering
- o Take away restaurants
- o Grab and go businesses
- o Small bakeries
- o Events or outside catering
- o Stadia
- o Kiosks
- o Supermarkets
- o Hotels
- o Room Service
- o Home Economic Kitchens
- o Canteens, staff canteens and refectories
- o Motels





Baking

- From frozen, chilled or ambient
- Danish pastries
- Croissants
- Pies and pasties
- Cookies and biscuits
- Bread rolls & loaves
- Hot desserts
- Patisserie
- Tray bakes
- Pizzas and tray pizzas
- Savoury and sweet tarts
- Quiche
- Muffins

Cooking

- Baked potatoes
- Tray pastas
- Pilau rice
- Meats
- Vegetables
- Oven chips
- Regenerating foods from frozen / chilled

Roasting

- Smaller joints of meat
- Cuts of fish
- Chicken portions
- Cutlets and portions of lamb or meats
- Potatoes and root vegetables
- Other vegetables

Grilling

- Burgers
- Steaks
- Sausages
- Fish fillets
- Toasted breads
- Gratinated vegetables
- Caramelised desserts
- Browning savoury bakes
- Cheese

Steam injection

- Moist cooking for delicate vegetables or meats
- Baking for crust generation & colour profile
- Light phased steam blast to deliver desired consistency
- For help with healthier cooking options

Model Comparison

	FE2M	FE3D	FE4M	FE4D
Shelf Positions	3	3	4	4
Shelves supplied	3	3	4	4
Shelf spacing (mm)	80mm	80mm	80mm	80mm
Tray size (GN)	2/3	2/3	1/1	1/1
Internal Dimensions				
(w x d x h - mm)	475 x 370 x 250	475 x 370 x 305	545 x 370 x 405	545 x 370 x 405
External Dimensions				
(w x d x h - mm)	610 x 610 x 555	610 x 610 x 610	770 x 615 x 625	770 x 615 x 625
Features				
Controls	Manual	Digital	Manual	Digital
Timer	✓	✓	✓	✓
Internal Light	✓	✓	✓	✓
Alarm	✓	✓	✓	✓
Bi-directional fan	x	✓	x	x
Steam injection	x	✓	x	option
IOT connectivity	x	✓	x	✓
Grill mode	x	x	x	option
Stackable?	✓	✓	✓	✓
Temperature Range	50 - 260°C	50 - 260°C	50 - 260°C	50 - 260°C
Electrics				
Power rating	2kW	2.65kW	2.65kW	2.65kW
Plug type	13A	13A	13A	13A
Cable length	1.8m	1.8m	1.8m	1.8m

Service & Support

Class leading warranty

- » Backed by UK leading service provider
- » UK manufacturer
- » Local access to parts and advice
- » Backed by team of 50+ engineers located across the UK
- » Fast after-service response
- » Reduced downtime
- » Simple to service
- » Lower operating costs









Have a culinary query? Our chef is on hand!

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 almost 30 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 | Menu Development |
| Kitchen Layout | Recipes and Timings |
| Product Demonstrations | Cleaning Advice |
| Hands-on Training | |

If you have any queries, don't hesitate to ask Shaune. There's lots of ways to get in touch:

- | | |
|--|---|
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|  07770 963446 |  01786 455296 |
|  @FalconDevChef |  @keepitcooking_01 |





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