



DOMINATOR**PLUS**

Professional Catering Equipment from the UK's leading brand



Chargrills

Radiant Chargrills



G3925 Chargrill

seared & succulent

Add succulent, perfectly branded food to your menu with our range of high performance chargrills.

Advanced radiant design ensures optimum heat transfer and distribution to produce outstanding cooking performance while eliminating cool spots.

Features and benefits

Heavy duty brander bars

Produce perfect branding results

Cast iron burners and radiants

Deliver controllable, constant heat

Variable burner control with turndown position

Reduces energy consumption

Extended cooking area

Greater output with even cooking



G3425 Chargrill

Model options


Widths

- 400mm with 1 burner
- 600mm with 2 burners
- 900mm with 3 burners
- 1200mm with 4 burners
- 1500mm with 5 burners

Stands

Optional stainless steel leg stands with undershelf are available for all units.



Model	Fuel	Description
Radiant Chargrill		
G3425		Radiant chargrill (1 burner)
G3625		Radiant chargrill (2 burners)
G3935		Radiant chargrill (3 burners)
G31225		Radiant chargrill (4 burners)
G31525		Radiant chargrill (5 burners)



Accessories

Accessories include:

Purpose designed stand

Suiting kit

Factory fitted castors for stand

Development Kitchen

Hands on

Visit our fully equipped development kitchen to experience first hand the many benefits of our products - from a single range to a combination oven or a complete cookline.

Our experienced development chef can provide impartial advice to help select the best equipment to create the perfect menu for your business.

Complimentary Products

Create the perfect cookline

An extensive range of complimentary products are also available for those kitchens requiring a more specialist approach.

From grills to griddles to ovens, we have it covered.

For more information please visit www.falconfoodservice.com

Aftercare

Servicing & spares

Working in conjunction with our sister company, Serviceline - one of the UK's most experienced service providers - attention to aftercare is unsurpassed.

Their countrywide network of engineers are on standby to meet all of your servicing, maintenance and spares requirements.



G3641 Griddle



Falcon Foodservice Equipment

Wallace View, Hillfoots Road, Stirling, FK9 5PY

t: 01786 455 200

f: 01786 455 265

info@falconfoodservice.com

www.falconfoodservice.com



When you have finished with this brochure, please recycle it.

