DOMINATOR*PLUS*

Falcon

Gas General Purpose Oven Ranges

G3101 Six burner range

With six powerful - yet efficient - 5.3kW gas burners, easy to clean removable semi-sealed hob, heavy duty cast iron pan supports and a 2/1GN compatible oven.

Now, with a choice of twin and single drop down door models, it's clear to see why **Dominator Plus** is the number one choice for chefs.

Also available are four burner versions featuring 1/1GN compatible ovens - perfect for kitchens where space is limited - whilst single bullseye solid top models provide zonal heat of up to 400°C.

The **cornerstone** of every **kitchen**

The practical alternative

For the ultimate combination of performance and practicality, choose a **Dominator Plus** fan-assisted oven range.

Available with either a gas or electric oven, all models feature the same hob burners as the award-winning G3101.

These ovens offer even, consistent cooking across all four shelves and are perfect for individual or bulk quantities.

Dominator Plus - The best just got better!

G3106 Six burner range with convection oven

Product Variants

All available on optional castors.

G3161 Four burner range

G3101 OTC Six burner range

G3101D Open top range

G3107D Solid top range

Dominator Plus - The Best Just Got Better!

Model	Fuel	Description	Width
		🔥 Gas 🔥⚡ Dual fuel	
General Purpose Oven			
G3101	🔥	6 burner range, general purpose oven	900mm
G3101D	🔥	6 burner range, general purpose oven, drop down door	900mm
G3161	🔥	4 burner range, general purpose oven	600mm
G3161D	🔥	4 burner range, general purpose oven, drop down door	600mm
G3107	🔥	Solid top range, general purpose oven	900mm
G3107D	🔥	Solid top range, general purpose oven, drop down door	900mm
Fan-assisted Oven			
G3101 OTC	🔥⚡	6 burner range, fan-assisted oven	900mm
G3106	🔥⚡	6 burner range, fan-assisted oven	900mm

Accessories

Range accessories include:

Suiting kits

Extended height flues

Factory fitted castors

Splashback and plateshelf

Cast aluminium lift-off fryplate

Stainless steel infill tables

Range Features and Benefits

Energy efficient, high performance 5.3kW * burners on gas open tops
Quick heat up, reduced waiting time

Semi-sealed pressed hob on gas open tops
Easily removed with no tools required for fast, efficient cleaning

Chefs' solid top with removable bullseye
Delivers heat where required, up to 400°C

Gastronorm compatible ovens
Easy transfer from oven to serve

Vitreous enamelled oven chamber
Easy to clean and to keep clean

Five shelf positions
Two shelves supplied

* nett rating

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, we have it covered.

For more information please visit **www.falconfoodservice.com**

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.

Fan-assisted oven models

Choose a 2/1 GN gas or electric oven
Consistent results, even cooking

Double glazed oven doors
Easily monitor cooking progress

Four shelves supplied with G3106
Oven accommodates four shelf position cooking

G3161D four burner range on castors

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.

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