



The Collection | 2023



Performance | Design | Style



Professional+ FX 100
Image courtesy of Premier Kitchens Australia



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Elise

Why choose FALCON?

With a Falcon at the heart of the kitchen, the kitchen is always the heart of the home. That's why you'll find a Falcon in more homes across Europe than any other range cooker. So, why buy a Falcon? If being Britain's No.1 range cooker manufacturer isn't reason enough, read on to find out why we're in more homes than any other.

 **MADE IN
BRITAIN**

We are proud to say that our range cookers are manufactured in Britain, at the same location in Royal Leamington Spa where the very first range cooker was built back in 1830.



01

Style and choice

We offer the biggest range of style, size and fuel types making it easy for you to find the perfect Falcon for your kitchen.



03

The right ingredients

It can take weeks to carefully craft a Falcon. The frame is triple folded, creating a unique encasement for some of the highest quality components on the market. The highest gauge steel is pressed, cut, washed, polished, and finally finished with an eco-friendly, durable and scratch-resistant coating so you can enjoy your Falcon range cooker for years to come.

02

A family of over 1 million owners

When you buy a Falcon, you're joining our family. Today, much has changed at Falcon but our principle of creating, beautiful, functional, market leading appliances built by hand in Royal Leamington Spa continues to underline our success.



04

Quality and testing

Falcon is Europe's No.1 range cooker brand, and is highly rated by consumers as well as international committees such as the Plus X Award, who distinguish selected products with prizes for innovation, quality and functionality.

05

When it comes to cooking, experience matters

There's over 185 years of manufacturing excellence at our factory in Royal Leamington Spa. Generations of local families have all played their part in making Falcon the success it is today. Our people are passionate and proud of making the best range cookers on the market. We call it... **Built from experience.**

SPECIALIST features



GRIDDLE

Made from robust cast aluminium, the griddle plate sits snugly on top of the gas hob, when required. The flat plate is ideal for cooking bacon and French toast, while the grooved plate provides fat drainage, offering a healthier way to sear steaks, burgers and fish.



TEPPANYAKI GRIDDLE

Cook healthy food Japanese-style with the unique Teppanyaki-style griddle plate that fits snugly over the burners. It is coated for non-stick easy cleaning.



BRIDGING-ZONE

Our MK2 induction hobs feature a bridging-zone that can be used as two separate cooking zones, one large cooking zone or as a base for our innovative induction griddle.



MULTI-ZONE

Choose between two ceramic 1.1kW cooking zones, or slot our durable non-stick griddle plate over the top to provide a healthy cooking surface.



MULTI-RING BURNER

All our range cookers with gas hob feature a powerful multi-ring burner, ideal to create authentic Asian cuisine. Most of our cookers are supplied with a wok cradle specially designed for the multi-ring burner.



INJECTION STEAM CAVITY

A dedicated 35L atmospheric steam cavity with additional grill and descale functions and pre-programmed settings for the preparation of vegetables, fish and meat. The cavity is also suitable for sous-vide cooking.



GLIDE-OUT GRILL

Positioned on smooth-action telescopic runners, our glide-out grill does exactly that. Not only is it easier to check up on your food as it's grilling, but it's also safer; it reduces the risk of pulling the grill out too far. Depending on the model, the glide-out grill is equipped with a two-way or four-way grill trivet.



PROVING DRAWER

Our proving drawer is a unique feature in the world of range cooking; it helps you to effortlessly rest and rise your dough before baking. And it doubles as a handy storage drawer.



LARGE OVEN CAPACITY

With an average main oven capacity of 79L and A-rated across the board Falcon range cookers lead the way for size and performance.



SCRATCH-RESISTANT FINISH

Our finishes are eco-friendly, durable and will last for years to come. On our range cookers we only use top-quality coatings supplied by the global leader in the field and applied at our factory in Leamington Spa.

Not all features are included on every model.

FALCON multifunction oven

Falcon multifunction ovens offer up to eleven functions for really flexible cooking. The ovens combine fan and conventional functions with grilling, base heat and browning elements, all of which can be used individually. Use the base heat to crisp the base of your pizza; fan grill whole fish; brown a pasta bake; cook your roasts using the fan assisted function or bake using the conventional function.



FAN ASSISTED OVEN

Uses the top and bottom oven elements alongside the fan. It creates different temperature zones - with the hottest being at the top; ideal for crisping and browning the top and bottom of dishes as well as cooking them through



FANNED GRILLING

Uses the top oven element in conjunction with the fan. Fan grilling provides a grilled effect without the need to turn the food. Grill with the door closed.



CONVENTIONAL OVEN

Traditional cooking method using top and bottom heat and zoned cooking. Much hotter at the top than the bottom. Ideal for traditional baking, e.g soufflé.



FAN OVEN

Uses an element at the back of the oven. The fan draws air from the interior of the oven, heats it up and forces it back into the cavity. The heat within the oven is evenly distributed making it ideal for multi-level cooking (batch cooking or the cooking of different foods at the same temperature)



BROWNING ELEMENT

Uses the exposed top element only to create a very high intense heat for browning and toasting.



DEFROST

Uses the fan only - no heat. Cold air is drawn from the frozen food to speed up the defrosting process.



BASE HEAT

Uses only the bottom element. Base heat can be used for slow, gentle cooking or, when turned up to high, for crisping up the base of dishes.



DUO

Setting to produce perfectly baked pastry without the need for blind baking.



DELICATE

Function to prepare delicate dishes such as meringues or soufflé.



ECO

Energy saving, time-based function for foods requiring 45 minutes cooking or less. Especially suitable for ready prepared meals and non-yeast baked food like cookies and brownies.



RAPID RESPONSE

Preheats fan ovens up to 30% faster than when using the fan alone. Allows cooking to start immediately.

Not all functions are included on every model. Please refer to the product pages for full product details.

FALCON

hob types



GAS HOB

Our gas hobs come with up to six powerful burners with cast iron pan supports. A variety of sizes accommodate a range of different sized pots and pans, from small omelette pans to large boilers for moules or soups. There's a multi-ring burner for high-heat cooking, perfect for stir-fries. On selected models there's also a wok cradle and a griddle for extra cooking flexibility. If you want gas but don't have access to a mains supply, all of our appliances with gas hob can be converted to LPG using a kit that is fitted at point of installation by a specialist gas installer.



INDUCTION MK1* HOB

Our standard induction hob has five cooking zones with nine power settings. As it's the pan that heats up and not the hob, induction is safe, controllable, instant, precise and energy efficient. Added benefits include low temperature settings for melting chocolate or a slow simmer, along with power boost, residual heat indicator and child lock for peace of mind for families with young children.



INDUCTION MK2* HOB WITH BRIDGING ZONE

Taking induction a step further, our Induction system MK2 is available on an exclusive selection of range cookers. Low temperature settings can be held for two hours until the hob switches itself off, perfect for keeping food warm. There's also a bridging zone with two large cooking areas which can be used independently or can be linked to hold our induction compatible griddle, a large fish kettle or a collection of pans. This hob also features power boost, pan detection and boil dry protection.

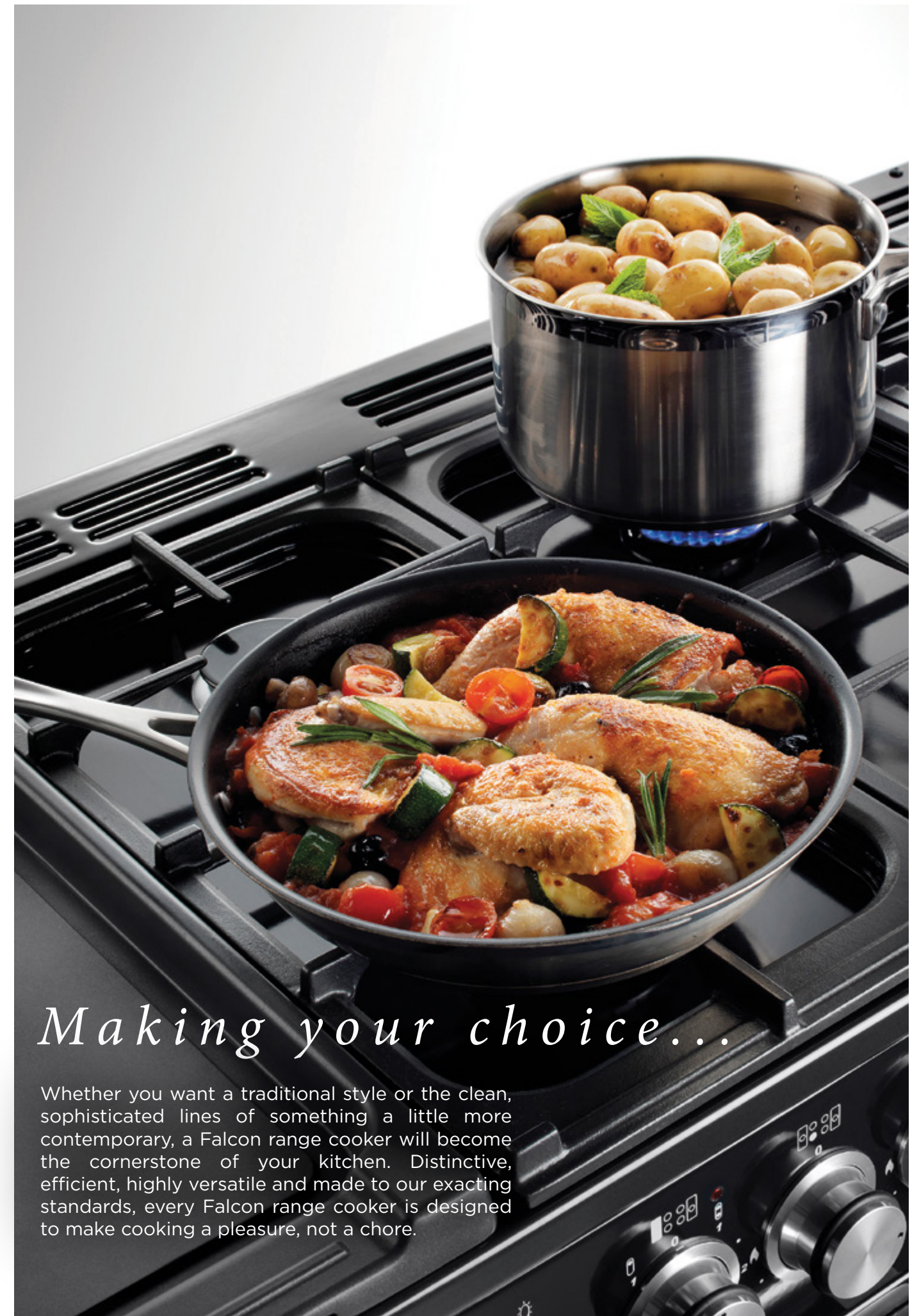


CERAMIC

For those who prefer ceramic, our classic ceramic hotplates come with up to six cooking zones to accommodate different sized pans. Added features include hot hob indicators for safety and an easy wipe-clean, seamless surface.

All Falcon range cookers feature electric ovens.

*People with cardiac pacemakers or implanted insulin pumps must make sure that their implants are not affected by the induction hob (The frequency range of the induction hob is 20-60kHz)



Making your choice...

Whether you want a traditional style or the clean, sophisticated lines of something a little more contemporary, a Falcon range cooker will become the cornerstone of your kitchen. Distinctive, efficient, highly versatile and made to our exacting standards, every Falcon range cooker is designed to make cooking a pleasure, not a chore.



All Falcon induction models are equipped with our premium induction technology – smart, intelligent and ultra-efficient.

1-9

ZONE POWER SETTINGS 1 - 9

Nine power settings giving instant response and full controllability through rotary controls.

A

AUTOMATIC HEAT UP SETTING

Applies maximum power to the selected zone for a brief period. Ideal for cooking rice and pasta.

L1

G5MK1 AND G5MK2: PREPARATION SETTING

Pre-set temperature setting of approx. 40 °C. Ideal for gently melting butter or chocolate.

P

POWER BOOST SETTING

Provides additional power which helps to bring the contents of a pan to the boil quicker and adds greater flexibility and control.

L2

G5MK1: OPTIMUM SIMMER
G5MK2: KEEP WARM SETTING

G5MK1 : Pre-set temperature setting of approx. 90 °C. Perfect for simmering soup and stews, or for preparing sauces.

G5MK2 : Pre-set temperature setting of approx. 70 °C. The perfect temperature for keeping food warm once cooked.

H

RESIDUAL HEAT INDICATOR

A safety feature. The residual heat indicator symbol will appear in the display to show that a zone is still hot; it shows that the cooking zone temperature is above 60 °C and may still cause burns.

L3

G5MK2: OPTIMUM SIMMER

Pre-set temperature setting of approx. 90 °C. Perfect for simmering soup and stews, or for preparing sauces.

Key

CHILD LOCK

Locks the zones when the hob is not switched on to prevent the unwanted use by children.

[8]

BRIDGING ZONE

The G5MK2 induction hob is equipped with a bridging function which allows the user to link two of the zones to create a large zone that can be used for for instance a fish kettle or that can hold our special induction griddle.

Available low temperature settings depending on product and model choice.

People with cardiac pacemakers or implanted insulin pumps must make sure that their implants are not affected by the induction hob.

11

While Stainless Steel looks fantastic in many kitchens, it needn't be the only choice. Bring your kitchen alive by choosing a range cooker in one of our stunning colours.

01

Stainless Steel

02

Cream

03

Cherry Red

04

Black / Matt Black*
*Mercury

05

Regal Blue

06

White

07

Ivory

08

Cranberry

09

Slate

10

Racing Green

11

Royal Pearl

12

Olive Green

13

China Blue

14

Fawn

15

Mineral Green

16

Stone Blue

17

Charcoal Black

Trim options :

- Chrome
- Brass
- Satin Chrome

- Brushed Nickel
- Polished Stainless Steel

Colour and trim options depending on product choice.

CHOOSING YOUR hob...

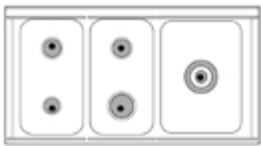


All our ovens are electric. However, you can choose the hob that best suits your preferred way of cooking.

GAS

The most popular hob fuel choice is gas. Gas offers instant heat that is completely controllable and evenly distributed. All Falcon gas hobs can be converted to accept liquid petroleum gas (LPG) using a conversion kit.

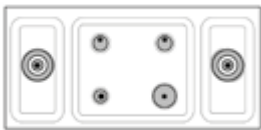
TRADITIONAL AND CONTEMPORARY RANGE COOKERS



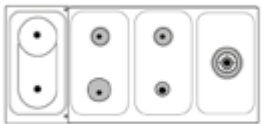
- MODELS**
- Classic 90 / 100
 - Classic Deluxe 90 / 100
 - Classic FX 90
 - Elan Deluxe 90
 - Infusion 90
 - Kitchener 90 / 100
 - Leckford Deluxe 90
 - Nexus 90
 - Professional+ 90 / 100
 - Professional Deluxe 90 / 100
 - Professional+ FX 90 / FXP 90
 - Professional+ FX 100



- MODELS**
- Elise 90

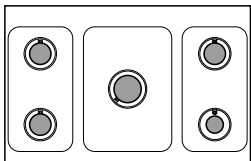


- MODELS**
- Elise 110



- MODELS**
- Classic Deluxe 110
 - Elan Deluxe 110
 - Leckford Deluxe 110
 - Nexus 110
 - Nexus SE 110
 - Nexus Steam 110
 - Professional Deluxe 110

SEMI-PROFESSIONAL RANGE COOKERS



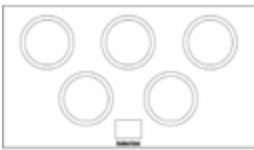
- MODELS**
- 900S
 - Continental
 - Deluxe 900 / 1000 / 1092
 - Mercury 1000 / 1082 / 1200



INDUCTION

Fast, responsive and incredibly controllable, an induction hob offers the ultimate in speed and energy efficiency. No wonder it's the fastest growing hob choice today. Boasting a wealth of safety features, all Falcon induction hobs harness i5TM induction technology for the most eco-friendly hob-top cooking possible.

TRADITIONAL AND CONTEMPORARY RANGE COOKERS

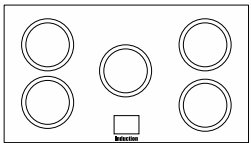


- MODELS - MK1**
- Classic 90 / 100 / 110
 - Classic Deluxe 90 / 100 / 110
 - Classic FX 90
 - Esprit 110
 - Infusion 90 / 110
 - Professional+ 90 / 100 / 110
 - Professional Deluxe 90 / 110
 - Professional+ FX 90



- MODELS - MK2**
- Elan Deluxe 90 / 110
 - Elise 90 / 100 / 110
 - Leckford Deluxe 90 / 110
 - Nexus 90 / 110
 - Nexus SE 110
 - Nexus Steam 110

SEMI-PROFESSIONAL RANGE COOKERS



- MODELS**
- Falcon 900S
 - Falcon Continental 1092
 - Falcon Deluxe 900 / 1000 / 1092
 - Mercury 1000 / 1082 / 1200

CERAMIC

Falcon ceramic hobs boast impressive heat-up times and are very responsive. They are the perfect alternative for people who have a limited budget but who prefer the streamlined glass look and the ease of cleaning of an induction hob.

TRADITIONAL AND CONTEMPORARY RANGE COOKERS



- MODELS**
- Classic 110
 - Classic Deluxe 110



- MODELS**
- Classic 110
 - Classic Deluxe 110



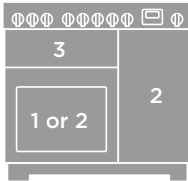
CHOOSING YOUR
oven configuration...

ALL FALCON OVENS ARE ELECTRIC.

KEYS

- 1. Multifunction oven
- 2. Fan oven
- 3. Glide-out grill
- 4. Slow cook oven
- 5. Proving / Storage drawer
- 6. Storage drawer
- 7. Steam cavity

90 CM

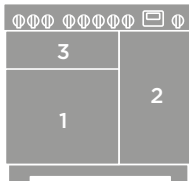


MULTIFUNCTION OVEN / FAN OVEN

- Classic Deluxe
- Nexus
- Professional Deluxe

2 FAN OVENS

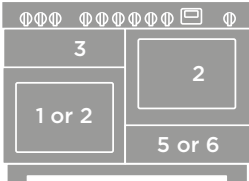
- Classic
- Infusion
- Kitchener
- Professional+



MULTIFUNCTION OVEN / FAN OVEN

- Elan Deluxe
- Elise
- Falcon Deluxe
- Leckford Deluxe

110 CM

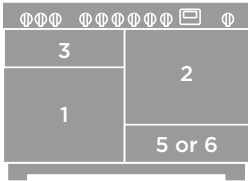


MULTIFUNCTION OVEN / FAN OVEN

- Classic Deluxe (5)
- Nexus (5)
- Professional Deluxe (5)

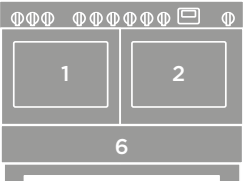
2 FAN OVENS

- Classic (6)
- Infusion (6)
- Kitchener (6)
- Professional+ (6)



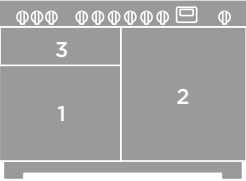
MULTIFUNCTION OVEN / FAN OVEN

- Elan Deluxe (5)
- Elise (6)
- Falcon Deluxe (6)
- Leckford Deluxe (5)



MULTIFUNCTION OVEN / FAN OVEN

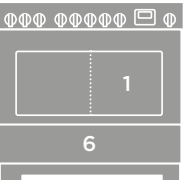
- Falcon Continental (6)



MULTIFUNCTION OVEN / FAN OVEN

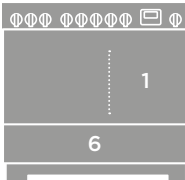
- Mercury 1082

90 CM - SINGLE CAVITY
With energy saving panel – ESP



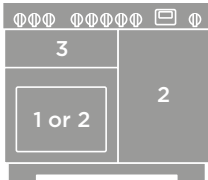
MULTIFUNCTION OVEN (with ESP and without ESP)

- Classic FX 90
- Professional+ FX 90
- Professional+ FXP 90



MULTIFUNCTION OVEN

- Falcon 900S



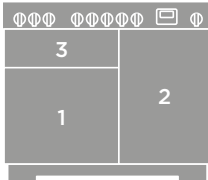
MULTIFUNCTION OVEN / FAN OVEN

- Classic Deluxe
- Professional Deluxe

2 FAN OVENS

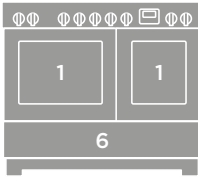
- Classic
- Kitchener
- Professional+

100 CM



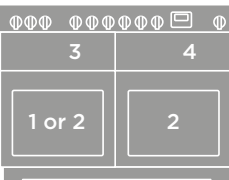
MULTIFUNCTION OVEN / FAN OVEN

- Elise
- Falcon Deluxe
- Mercury 1000



2 MULTIFUNCTION OVENS

- Professional+ FX 100

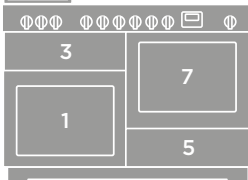


MULTIFUNCTION OVEN / FAN OVEN

- Nexus SE

2 FAN OVENS

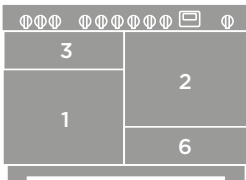
- Esprit



MULTIFUNCTION OVEN / STEAM CAVITY

- Nexus Steam

120 CM



MULTIFUNCTION OVEN / FAN OVEN

- Mercury 1200





Classic Deluxe
Image courtesy of Marianne Haga Kinder, Norway

CHOOSING YOUR cooker...



Professional+



Professional+ FX 90 / FXP 90



Professional Deluxe



Professional+ FX 100



Nexus Steam



Classic Deluxe



Nexus



Kitchener



Leckford Deluxe



Elan Deluxe



Infusion



Elise



Classic



Infusion



Esprit



Nexus SE



Classic FX 90

TRADITIONAL AND CONTEMPORARY RANGE

Whether you want a traditional style or the clean, sophisticated lines of something a little more contemporary, a Falcon range cooker will become the cornerstone of your kitchen. Distinctive, efficient, highly versatile and made to our exacting standards, every Falcon is designed to make cooking a pleasure, not a chore.



110cm

NEXUS Steam

CHOOSE YOUR COLOUR

Stainless Steel	Black	Charcoal Black
Slate	Ivory	

Trim: Satin Chrome

CHOOSE YOUR HOB TYPE



Gas



Induction MK2



DEDICATED STEAM CAVITY

Unique to the range cooking market, the new dedicated injection steam cavity provides superior nutrient, texture and flavour retention whilst having the ability to control the temperature to within a single degree for true flexibility.



110cm

NEXUS SE

CHOOSE YOUR COLOUR

Stainless Steel	Black	Charcoal Black
Slate	Ivory	

Trim: Satin Chrome

CHOOSE YOUR HOB TYPE



Gas



Induction MK2



SLOW COOK OVEN

Perfect for slow cooking or warming plates, the thermostatically-controlled 21 litre dedicated slow cook oven ranges from 80°C-120°C providing a fourth working cavity for truly flexible cooking.



110cm



90cm

NEXUS

CHOOSE YOUR COLOUR

Stainless Steel	Black	Charcoal Black
Slate	White	

Trim: Satin Chrome

CHOOSE YOUR HOB TYPE



Gas



Induction MK2



ELISE

CHOOSE YOUR COLOUR

Cherry Red	China Blue	Stone Blue
Slate	Stainless Steel	Mineral Green
Black	White	Cream
Charcoal Black		

Trim: Brushed Nickel

CHOOSE YOUR HOB TYPE



Gas
90 / 110



Induction MK2



110cm



100cm



90cm



110cm



90cm

ELAN DELUXE

CHOOSE YOUR COLOUR

Cranberry	Cream	Royal Pearl
Olive Green	Black	Stone Blue

Trim: Chrome

CHOOSE YOUR HOB TYPE



Gas



Induction MK2



LECKFORD DELUXE

CHOOSE YOUR COLOUR

Black	Slate	Ivory
Charcoal Black	Mineral Green	Stone Blue

Trim: Chrome

CHOOSE YOUR HOB TYPE



Gas



Induction MK2



110cm



90cm





90cm

PROFESSIONAL+ FX 90 / FXP 90*

CHOOSE YOUR COLOUR

Cranberry	Cream	Black
Stainless Steel	Slate	

Trim: Chrome

CHOOSE YOUR HOB TYPE



Gas



Induction MK1
FX only

*Features pyrolytic cleaning



ENERGY SAVING PANEL
Our Professional+ FX 90 and FXP 90 range cookers feature a unique energy saving panel (E.S.P.) that allows you to split the oven in half, creating a truly flexible appliance, offering the best of both worlds. The 114L (full capacity) oven is ideal for large family dinners but it can be transformed quickly and easily into a compact, economical single oven for smaller meals.



PROFESSIONAL+ FX 100

CHOOSE YOUR COLOUR

Black	Slate	Stainless Steel
-------	-------	-----------------

Trim: Chrome

CHOOSE YOUR HOB TYPE



Gas



100cm



PROFESSIONAL
DELUXE

CHOOSE YOUR COLOUR

Cranberry	Cream	Charcoal Black
Slate	White	Black
Stainless Steel		

Trim: Chrome

CHOOSE YOUR HOB TYPE



Gas



Induction MK1
90 / 110

110cm



100cm



90cm



PROFESSIONAL⁺

CHOOSE YOUR COLOUR

Cranberry	Cream	Black
Stainless Steel		

Trim: Chrome

CHOOSE YOUR HOB TYPE



Gas



Induction MK1

110cm



100cm



90cm



90cm

CLASSIC FX 90

CHOOSE YOUR COLOUR

Black	Cream	Slate
Mineral Green	Stone Blue	

Trim: Chrome or Brass

CHOOSE YOUR HOB TYPE



Gas



Induction MK1



ENERGY SAVING PANEL

Our Classic FX 90 range cooker features a unique energy saving panel (E.S.P.) that allows you to split the oven in half, creating a truly flexible appliance, offering the best of both worlds. The 114L (full capacity) oven is ideal for large family dinners but it can be transformed quickly and easily into a compact, economical single oven for smaller meals.



CLASSIC DELUXE

CHOOSE YOUR COLOUR

Cranberry	Cream	Slate
Royal Pearl	Racing Green	Charcoal Black
Black	Olive Green	Stone Blue
Regal Blue	White	Mineral Green

Trim: Chrome or Brass

CHOOSE YOUR HOB TYPE



Gas



Induction MK1



Ceramic
90 / 110



110cm



100cm



90cm



110cm



100cm



90cm

CLASSIC

CHOOSE YOUR COLOUR

- Cranberry
- Cream
- Black
- Slate
- 110-Gas hob
- Trim: Chrome

CHOOSE YOUR HOB TYPE



Gas



Induction MK1



Ceramic
90 / 110



110cm



SLOW COOK OVEN

Perfect for slow cooking or warming plates, the thermostatically controlled 21 litre dedicated slow cook oven ranges from 80° C - 120° C providing a fourth working cavity for truly flexible cooking.

ESPRIT

CHOOSE YOUR COLOUR

- Cranberry
- Cream
- Black
- Stainless Steel
- Trim: Chrome

CHOOSE YOUR HOB TYPE



Gas



Induction MK1



110cm



90cm

INFUSION

CHOOSE YOUR COLOUR

Black	Slate	Stainless Steel
Charcoal Black	Mineral Green	Stone Blue

Trim: Chrome

CHOOSE YOUR HOB TYPE



Gas



Induction MK1



KITCHENER

CHOOSE YOUR COLOUR

Stainless Steel	Cream	Black
-----------------	-------	-------

Trim: Chrome

CHOOSE YOUR HOB TYPE



Gas



110cm



100cm



90cm





Falcon Deluxe

CHOOSING YOUR cooker...



900S



Continental



Deluxe



Mercury

SEMI-PROFESSIONAL RANGE

As the star of your kitchen, a Falcon range cooker is not only built to perform, it's designed to look the part too. Our Semi-Professional range is at the pinnacle of engineering brilliance and continually sets out to inspire the passion in you. Falcon Semi-Professional cookers are modern masterpieces; they are made from thick 1.2mm gauge stainless steel, and the burners are solid brass and in one piece for easy cleaning. They have long set the professional standard, both at home and in the commercial environment, and are designed to offer the best cooking experience.



FALCON DELUXE

CHOOSE YOUR COLOUR

Cherry Red**	China Blue**	Slate**
Stainless Steel	Black*	White**
Cream*	Fawn**	

Trim: *Chrome / **Brushed Nickel

CHOOSE YOUR HOB TYPE



Gas



Induction

1092mm



1000mm



900mm



FALCON CONTINENTAL

CHOOSE YOUR COLOUR

Cherry Red**	China Blue**	Slate**
Stainless Steel*	Black*	White**

Trim: *Chrome / **Brushed Nickel

CHOOSE YOUR HOB TYPE



Gas



Induction



1092mm



900mm

FALCON 900S

CHOOSE YOUR COLOUR

Cherry Red**	China Blue**	Slate**
Stainless Steel*	Black*	White**
Cream*		

Trim: *Chrome / **Brushed Nickel

CHOOSE YOUR HOB TYPE



Gas



Induction



ENERGY SAVING PANEL

Our Falcon 900S features a unique energy saving panel (E.S.P.) that allows you to split the oven in half, creating a truly flexible appliance, offering the best of both worlds. The 114L (full capacity) oven is ideal for large family dinners but it can be transformed quickly and easily into a compact, economical single oven for smaller meals.



MERCURY

CHOOSE YOUR COLOUR

Matt/Gloss Black	Stainless Steel
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Trim: Polished Stainless Steel

CHOOSE YOUR HOB TYPE



Gas



Induction



1200mm



1082mm



1000mm



Nexus SE



Co-ordinating Collection

CO-ORDINATING COLLECTION

What looks best with your Falcon range cooker? Another Falcon of course. We offer co-ordinating hoods in traditional and contemporary styling and splashbacks to complement our range cookers.

HOOD COLLECTION

CLASSIC CHIMNEY HOOD

- Recirculation/ Ducted hood
- Available in 90cm, 100cm and 110cm
- Three speed settings
- Slider controls
- Activated charcoal and dishwasher safe metal grease filters included
- Two LED lights (2 x GU10 5W)

Cranberry*	Cream*
90 / 100 / 110	90 / 100 / 110
Black**	
90 / 100 / 110	

* Chrome badge and rail

** 90/110: Chrome or Brass badge and rail



FALCON PLUS HOOD

- Recirculation / Ducted hood
- Available in 90cm and 110cm
- Three speed settings plus intensive (boost) mode
- Push button controls
- Activated charcoal and dishwasher safe metal grease filters included
- Two LED lights

Black
90 / 110
Stainless Steel
90 / 110



FALCON HOOD

- Recirculation / Ducted hood
- Available in 90, 100 and 110cm
- Standard badge: Chrome; other options available */**
- Charcoal filter
- Dishwasher safe aluminium grease filters

Cranberry	White*
90 / 110	110
Cream	Stainless Steel
110	90 / 100 / 110
Black**	Slate
90 / 100 / 110	90 / 110

* Chrome/White badge

** 110: Chrome or Brass badge / Also available without badge



SUPER EXTRACT HOOD

- Ducted hood
- Available in 900mm, 1000mm and 1092mm
- Three variable speed settings plus intensive (boost) mode
- Push button controls
- 10 Minute delayed 'fan off'
- Automatic switch-off if no operator action for four hours
- Grease filter cleaning alarm
- Dishwasher safe metal grease filters
- Integrated LED lights (2 x 2,6kW - 12V)



Cherry Red**	China Blue**
900 / 1000 / 1092	900 / 1000 / 1092
Slate**	Stainless Steel*
900 / 1000 / 1092	900 / 1000 / 1092
Black***	White**
900 / 1000 / 1092	900 / 1000 / 1092
Cream*	
900 / 1000 / 1092	

*Chrome trim

** Brushed nickel trim

***900 / 1000: Chrome trim; 1092: Chrome or brass trim



CONTEMPORARY HOOD

- Ducted hood
- Available in 900mm and 1090mm
- Three variable speed settings plus intensive (boost) mode
- Push button controls
- Auto fan off if no operatoraction for four hours
- Grease filter cleaning alarm
- Dishwasher safe metal grease filters
- Integrated LED lights (2 x 2,6 kW - 12V)



Cherry Red**	China Blue**
900 / 1092	900 / 1092
Slate**	Stainless Steel*
900 / 1092	900 / 1092
Black*	White**
900 / 1092	900 / 1092
Cream*	
900 / 1092	

*Chrome trim

**Brushed nickel trim

FLAT HOOD

- Recirculation / Ducted hood
- Available in 90cm, 100cm and 110cm*
- Three speed settings plus intensive (boost) mode
- Push button controls
- Activated charcoal and dishwasher safe metal grease filters included
- Two LED lights (2 x S1000 1W)

White	Cream
90 / 100 / 110	90 / 100 / 110
Black	Stainless Steel
90 / 100 / 110	90 / 100 / 110
Slate	
90 / 100 / 110	

SUPER FLAT HOOD

- Recirculation / Ducted hood
- Available in 110cm
- Three speed settings plus intensive (boost) mode
- Electronic push button controls
- Activated charcoal and dishwasher safe metal grease filters included
- Integrated halogen lights (3 x Halogen LV MR 20W)

Black	Stainless Steel
110	110

Trim: Chrome



MERCURY PC HOOD

- Ducted hood
- Available in 1000mm, 1082mm and 1200mm
- Three speed settings plus intensive (boost) mode
- Push button controls
- Automatic switch-off if no operator action for four hours
- Grease filter cleaning alarm
- Dishwasher safe metal grease filters
- Integrated LED lights (2 x 2,6W - 12V)



Matt/Gloss Black
1000 / 1082 / 1200
Stainless Steel
1000 / 1082 / 1200

Trim: Polished stainless steel

MERCURY SC HOOD

- Ducted hood
- Available in 1000mm, 1082mm and 1200mm
- Three speed settings plus intensive (boost) mode
- Push button controls
- Automatic switch-off if no operator action for four hours
- Grease filter cleaning alarm
- Dishwasher safe metal grease filters
- Integrated LED lights (2 x 2,6W - 12V)



Matt/Gloss Black
1000 / 1082 / 1200
Stainless Steel
1000 / 1082 / 1200

Trim: Polished stainless steel

REXT720 INTEGRATED HOOD

- Recirculation / Ducted hood
- Three speed settings plus intensive (boost) mode
- Operated by integrated illuminated push button controls or remote control (optional extra)
- Activated charcoal and dishwasher washable metal grease filters included
- Grease filter cleaning alarm
- Halogen lights (2 x HV 35W)



FM900 INTEGRATED HOOD

- Ducted hood
- Three speed settings plus intensive (boost) mode
- Activated charcoal and dishwasher washable metal grease filters included
- Operated by integrated illuminated push button controls or remote control (optional extra)
- Grease filter cleaning alarm
- LED lights (2 x 2,6W)



FALCON SPLASHBACK

- Available in 90cm, 100cm and 110cm
- Material Stainless Steel models:
90 / 110: Stainless Steel, 1.0mm
100: Stainless Steel, 0.9mm
- Material Black models:
Mild steel, 1.2mm, enamelled



Black	Stainless Steel
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FALCON SEMI-PROFESSIONAL SPLASHBACK

- Available in 900mm and 1092mm
- Material: Stainless Steel, 0.9mm



Stainless Steel

MERCURY SPLASHBACK

- Available in 1000mm and 1200mm
- Material:
1000 - Stainless Steel, 0.9mm
1200 - Stainless Steel, 1,0mm



Stainless Steel

GENERAL INFORMATION

For further information please contact your local dealer. Details can be found on www.agafalcon.com

CLEARANCES

Allow 5mm on either side of the cooker for fitting tolerance. If fitted near a corner, a clearance of 130mm is required to allow for oven door opening. The cooker should be on site prior to final fitting of units and worktops, to ensure a perfect fit.

WARRANTY

Falcon appliances come with a 2 year parts and labour warranty (subject to registration).

CONSUMER SERVICES

If you have any product enquiries, or in the event of a problem with our appliance once it has been installed, please contact the dealer where you purchased your appliance. Please make sure to have your serial number to hand.

STANDARDS

Falcon cookers are designed and manufactured to a recognised quality management system, which meets the requirements of BS EN ISO 9001 and BS EN ISO 14001 for continually improving environmental procedures.

Falcon cookers comply with the essential requirements of the appropriate European Directives, and carry the CE mark.

All cookers must be fitted by a suitably qualified individual and in accordance with all relevant Standards. Installation guides should be read prior to fitting.

NOTES



Classic Deluxe



Distributor / Dealer Information:

agafalcon.com

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Falcon continuously seeks improvements in specification, design and production of products and thus, alterations take place periodically. Whilst every effort is made to produce up-to-date literature, this brochure should not be regarded as an infallible guide to current specification, nor does it constitute an offer for the sale of any particular appliance.

 **MADE IN
BRITAIN**



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