



F900

G9460 Gas Chargrill

Key features

- 2 x 8.4kW cast iron, independently-controlled burners
 - Quick heat up, reduced waiting time
- Reversible, angled, heavy duty cast iron brander bars
 - Delivers even heat across entire cooking surface
- Full width cooking area
 - Maximum output
- Removable stainless steel surround
 - Ensures adjacent equipment remains spatter free
- Pressed grease collection tray at front of unit
 - Catches and contains grease and fat
- Full width debris collection tray below unit
 - Catches all grease and debris
- Large capacity grease collection container
 - Easy to remove and empty during service
- Cast iron burners with variable control / turndown
 - Ensures chargrill is at the desired temperature
- 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 (ST60)
- Griddle plate
- Front hob rail
- Kick strip (for stand)
- Rear blanking plate (for stand)
- Side hob extension
- Factory fitted, adjustable castors



Similar Models

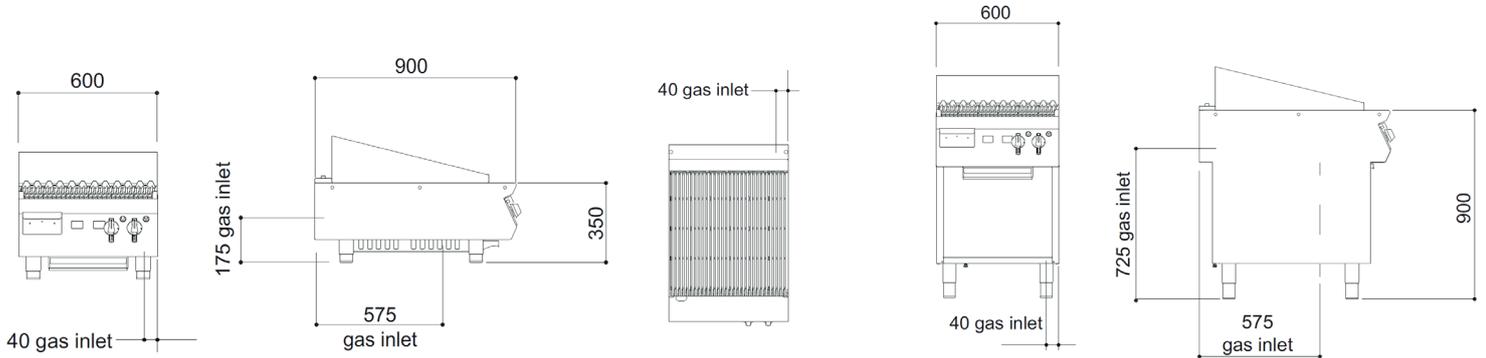
- G9440 F900 400mm wide gas chargrill
- G3625 Dominator Plus 600mm wide gas chargrill
- G9490 F900 900mm wide gas chargrill
- E9460 F900 600mm wide electric chargrill
- E9490 F900 900mm wide electric chargrill

F900

G9460

Gas Charngrill

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)	16.8	18	18
Total rating (btu/hr - gross)	57,322	61,416	61,416
Inlet size	3/4" BSP	3/4" BSP	3/4" BSP
Flow rate - natural (m ³ /hr)	1.65 m ³ /hr	1.31 kg/h	1.29 kg/h
Inlet pressure (mbar)	20	37	29
Operating pressure (mbar)	15	37	29
Burner rating * (kW)	8.4 x 2	9 x 2	9 x 2
Burner rating * (btu/hr)	28,660 x 2	30,708 x 2	30,708 x 2
Cooking area (w x d - mm)	590 x 750		
Number of branders	6		
Number of radiants	4		
Number of burners	2		
Weight (kg)	115		
Packed weight (kg)	128		
Packed dimensions (w x d x h - mm)	700 x 1000 x 780		
GTIN number			

Short Form *specification*

Unit to be Falcon F900 Series high performance gas charrnill having extended cooking zone with two cast iron 8.4kW burners. Unit to be supplied upon adjustable feet or installed upon open stand. Unit will be fitted with removable stainless steel splashguard to the rear and sides. The unit will have cast iron burner radiants to protect burners and to offer improved heat transfer to cast iron brander bars. Burners to have variable heat settings with heat being distributed evenly.

The cast iron brander bars will be a nominal 100mm wide each and cover the full cooking surface – allowing a food resting area at the front section. The bars will be reversible and designed to ensure that grease can flow from food into the full length pressed drip trough and then into the large capacity container.

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.



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