



# F900

## *G9184 Open Top Gas Range*

### Key features

- 4 x high performance, twin flame 9.5kW burners
  - Quick heat up, reduced waiting time
- Individually-protected burner pilots
  - Protects flame from draughts & spillages and thermocouples from damage
- Sealed burner wells
  - Contains spillages, making it easier to clean
- Individual cast iron pan supports
  - Easy to clean and to keep clean
- Wide oven temperature range of 80 - 280°C
  - Ideal to prepare a wide variety of food
- Piezo ignition to oven
  - Simple, trouble-free operation
- Fully pressed metal to metal door seal
  - Keeps heat where it's needed - in the oven chamber
- Oven has 5 shelf positions and allows 2 shelf cooking
  - Versatile, ideal for a wide range of menu items
- 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

- Oven shelf
- Front hob rail
- Kick strip
- Rear blanking plate
- Side hob extension
- Factory fitted, adjustable castors



### Similar Models

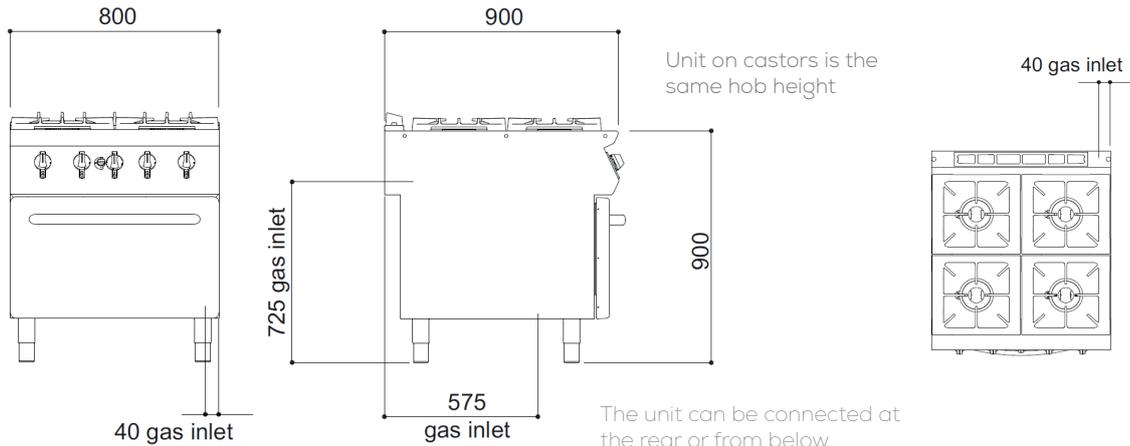
- G9084 four burner boiling top
- G90126 six burner boiling top
- G9181 solid top oven range
- E9184 four hotplate electric oven range



**DYNAMIC LINK SYSTEM**  
UK Patent No. 2540131

## Open Top Gas Range

Measurements *in mm*



### Specification details

|  | Natural Gas             | Propane Gas      | Butane Gas |
|--|-------------------------|------------------|------------|
| Total rating (kW - Nett)                 | 45.5                    | 35               | 35         |
| Total rating (btu/hr - gross)            | 170,819                 | 131,399          | 131,399    |
| Inlet size                               | 3/4" BSP                | 3/4" BSP         | 3/4" BSP   |
| Flow rate - natural (m <sup>3</sup> /hr) | 4.47 m <sup>3</sup> /hr | 2.545 kg/h       | 2.503 kg/h |
| Inlet pressure (mbar)                    | 20                      | 37               | 29         |
| Operating pressure (mbar)                | 20                      | 37               | 29         |
| Hob burner rating * (kW)                 | 9.5 x 4                 | 7 x 4            | 7 x 4      |
| Hob burner rating * (btu/hr)             | 35,666 x 4              | 26,280 x 4       | 26,280 x 4 |
| Oven burner rating * (kW)                | 7.5                     | 7                | 7          |
| Oven burner rating * (btu/hr)            | 28,157                  | 26,280           | 26,280     |
| Oven dimensions (w x d x h - mm)         | 565 x 730 x 300         |                  |            |
| Oven shelf (w x d - mm)                  | 535 x 700               |                  |            |
| Gastronorm compatibility                 | 2/1                     |                  |            |
| Weight (kg)                              | 125                     |                  |            |
| Packed weight (kg)                       | 142                     |                  |            |
| Packed dimensions (w x d x h - mm)       | 1000 x 1000 x 1110      |                  |            |
| GTIN numbers                             | G9184 on feet           | G9184 on castors |            |

### Short Form specification

Unit to be Falcon F900 Series gas range having 4 x 9.5kW gas burners and a 2/1 GN gas oven below with 5 shelf positions. Unit to be supplied upon adjustable feet. Unit will have four individual cast iron pan supports.

High performance burners with removable cap for ease of cleaning to have flame failure device as standard to stop gas supply to in the event of the burners being extinguished in error. Each burner is to be lit by means of a pilot which will have a protection hood - to prevent clogging. The burners will be held within a deep drawn pressed well to contain spillages and allowing easy cleaning.

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. Oven to be 2/1 GN compatible on runners. 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.

