

DOMINATOR*PLUS*

Professional Catering Equipment from the UK's leading brand



Electric General Purpose Oven Ranges

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Dominator Plus all-electric ranges provide the perfect solution to your catering requirements.

Available in three, four and six hotplate configurations, each features robust, full-depth cast iron or fast-acting circular hotplates. Full width drip trays ensure any spillages are collected to make cleaning quick and easy. An individual brochure featuring our energy-saving induction models is also available upon request.

Vitreous enamelled, gastronorm compatible general purpose ovens offer outstanding performance and practicality.

The practical alternative

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

These 2/1GN compatible ovens feature five shelf positions and consistent two shelf cooking, perfect for individual or bulk quantities.

A choice of twin doors or a single drop-down door further extends the caterer's choice to maximise capacity in relation to their scale of business and specific menu requirements.

Dominator Plus - The best just got better!

The cornerstone of every kitchen



Product Variants



E3161 Three hotplate range





E3101 OTC Four

All available on optional castors.

Electric General Purpose Oven Ranges



Model	Fuel	Description	Width
General Purpose Oven		4 Electric N4 Dual fuel	
E3101 3HP	4	3 hotplate range, general purpose oven	900mm
E3101D 3HP	4	3 hotplate range, general purpose oven, drop down door	900mm
E3101 4HP	4	4 hotplate range, general purpose oven	900mm
E3101D 4HP	4	4 hotplate range, general purpose oven, drop down door	900mm
E3101 6HP	4	6 hotplate range, general purpose oven	900mm
E3161 3HP	4	3 hotplate range, general purpose oven	600mm
E3161D 3HP	4	3 hotplate range, general purpose oven, drop down door	600mm
Fan-assisted Oven (Dual Fuel)			
G3101 OTC	84	6 burner range, electric fan-assisted oven	900mm
Fan-assisted Oven			
E3101 OTC 3HP	4	3 hotplate range, fan-assisted oven	900mm
E3101 OTC 4HP	4	4 hotplate range, fan-assisted oven	900mm
E3101 OTC 6HP	4	6 hotplate range, fan-assisted oven	900mm

Range Features and Benefits

Three, four and six electric hotplate models

Each provides versatility for varied menus

Full depth heavy duty cast iron hotplates

Fast acting circular hotplates

GN compatible ovens

Easy transfer from oven to serve

Vitreous enamelled oven chamber Easy to clean and to keep clean

Fan-assisted oven models

Double glazed oven doors

Easily monitor cooking progress

Three, four and six hotplate models

Choice of hotplate configuration

Even heat throughout chamber

Complementary Products

Create the perfect cookline

An extensive range of complementary 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.

Accessories

Range accessories include:

Suiting kits

Extended height flues

Factory fitted castors

Splashback and plateshelf

Cast aluminium lift-off fryplate

Stainless steel infill cabinets

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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