



F900

G90126 Six Burner Boiling Top

Key features

- 6 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
- 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 (ST120)
- Front hob rail
- Side hob extension
- Kick strip (for stand)
- Rear blanking plate (for stand)
- Factory fitted, adjustable castors for stand

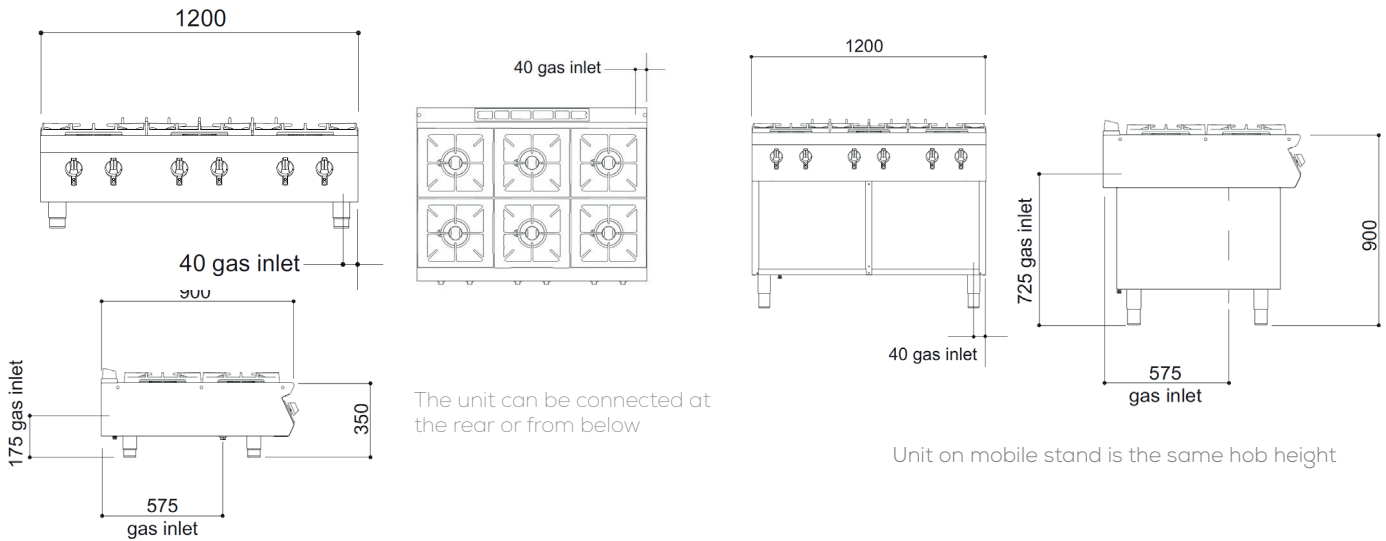


Similar Models

- G9042 two burner boiling top
- G9084 four burner boiling top
- G9184 four burner oven range
- E9084 four hotplate boiling top

Six Burner Boiling Top

Measurements *in mm*



Specification details

| | Natural Gas | Propane Gas | Butane Gas |
|--|-------------------------|-------------|------------|
| Total rating (kW - Nett) | 57 | 42 | 42 |
| Total rating (btu/hr - gross) | 213,993 | 157,679 | 157,679 |
| Inlet size | 3/4" BSP | 3/4" BSP | 3/4" BSP |
| Flow rate - natural (m ³ /hr) | 5.60 m ³ /hr | 3.05 kg/h | 3.00 kg/h |
| Inlet pressure (mbar) | 20 | 37 | 29 |
| Operating pressure (mbar) | 20 | 37 | 29 |
| Hob burner rating * (kW) | 9.5 x 6 | 7 x 6 | 7 x 6 |
| Hob burner rating * (btu/hr) | 35,666 x 6 | 26,280 x 6 | 26,280 x 6 |
| Weight (kg) | 98 | | |
| Packed weight (kg) | 120 | | |
| Packed dimensions (w x d x h - mm) | 1290 x 1000 x 780 | | |
| GTIN number | | | |

Short Form specification

Unit to be Falcon F900 Series four burner gas boiling top having 6 x 9.5kW gas burners. Unit to be supplied upon adjustable feet or upon optional base unit. Unit will have two 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.

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.

