



An AGA Company



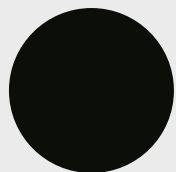


Still revolutionary after 180 years

When William Flavel invented 'The Kitchener' cooker in 1829, not only did he invent the world's first range cooker but the concept from which all modern Falcons have descended. 'The Kitchener' was heated by solid fuel, it was a revolution - it could boil, roast, bake and warm all from the same source of heat. It even provided the blueprint for the innovative cast-iron technology used by our sister company, AGA.

Over the last five generations, Falcon has evolved to become the company it is today – Europe's number one range cooker manufacturer. Every Falcon cooker is made in Royal Leamington Spa, Warwickshire, United Kingdom, and benefits from over 180 years of manufacturing experience. Although the technology has changed since then, the commitment to producing exceptionally engineered and beautifully designed upright cookers has not.

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Gloss Black



Cream





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Elan 110

The Elan is ideal for those requiring a distinctive look and high culinary standards. Visually the Elan oozes sophistication and style, with attractive spiral handles, stylish control knobs and curvaceous doors. These stunning good looks are enhanced by a multi function oven and glide-out electric grill which allows for complete flexibility when it comes to cooking up a storm.

From a crispy pizza base to the most delicious roast, the Elan has the perfect cooking function. Complete with flame failure and cast iron pan supports, the gas hob is comprised of a triple ring wok burner at either end of a single piece hot plate, with four burners in the centre, giving a good mix of burner power and the space to use them.



2



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Available Fuel Types: Dual Fuel Only

Main Image: Elan 110 Dual Fuel, Gloss Black & Chrome

1. Gas Hob Configuration

2. Professional Griddle Plate

3. Wok Cradle

Refer to the rear of the brochure for all cooker specifications, colour range & oven configurations.



Gloss Black



Cream





Elan 90

The Elan 90 offers the same distinctive look, unrivalled performance and practicality of the Elan 110, only slimmer. Like its larger sibling, the Elan 90 features chrome spiral handles, stylish control knobs and curved doors, conveniently packaged in a smaller size.

Although slimmer, it still manages to offer two electric ovens including a multi function oven and separate fan forced oven. Both ovens are fully programmable offering the convenience of cooking your meals whilst you are out. It also boasts flame failure on each of the five burners, including one triple ring wok burner with cradle and a glide-out electric grill.

Available Fuel Types: Dual Fuel Only

Main Image: Elan 90 Dual Fuel, Cream & Chrome

1. Gas Hob Configuration

2. Professional Griddle Plate

3. Wok Cradle

Refer to the rear of the brochure for all cooker specifications, colour range & oven configurations.

Classic 110

With deeply beveled doors, arched windows and a traditional towel rail, the Classic 110 is a real cook's cooker. If you like the freedom of being able to cook a dish while you are out, you'll appreciate this range cooker's one or two spacious programmable ovens (depending on the model). There's also a separate grill, storage drawer and Falcon's unique handy rack.

The Classic 110 also comes complete with a host of other Falcon extras.

Falcon's Classic gas hob is comprised of five burners with flame failure (including one triple ring wok burner with cradle), professional griddle plate and warming zone whilst the induction hob offers five cooking zones with residual heat indicators.

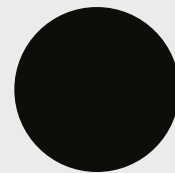
Available Fuel Types: Dual Fuel, Gas & Induction

Main Image: Classic 110 Dual Fuel, Cream & Chrome

1. Induction Hob Configuration
2. Gas Hob Configuration
3. Professional Griddle Plate (supplied with gas hob only)
4. Wok Cradle (supplied with gas hob only)

Refer to the rear of the brochure for all cooker; specifications, colour range & oven configurations.

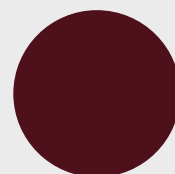




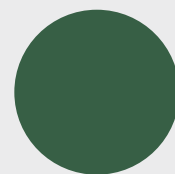
Matt Black



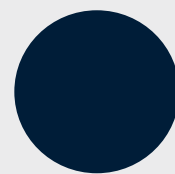
Cream



Cranberry



Racing Green



Royal Blue

Classic 90

Offering two ovens and a separate grill in a slim line 90cm wide cooker, the Classic 90 is amazingly adaptable and shares many of the much desired features of the Classic 110 including one or two programmable ovens (depending on the model). Like the Classic 110, the smaller version is available with electric or gas ovens however it is important to note that the tall oven is a fan forced electric oven in all Classic 90 cookers.

Amongst a multitude of features the Classic 90 gas hob offers five burners with flame failure including a triple ring wok burner with cradle and professional griddle plate.

Falcon's induction hob incorporates five cooking zones with pan detectors and child lock hob controls.

Available Fuel Types: Dual Fuel, Gas & Induction

Main Image: Classic 90 Induction, Cranberry & Chrome

1. Induction Hob Configuration
2. Gas Hob Configuration
3. Professional Griddle Plate (supplied with gas hob only)
4. Wok Cradle (supplied with gas hob only)

Refer to the rear of the brochure for all cooker specifications, colour range & oven configurations.

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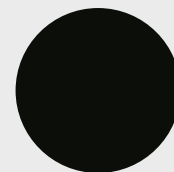


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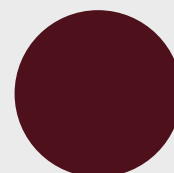




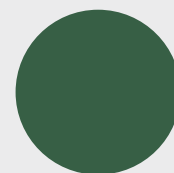
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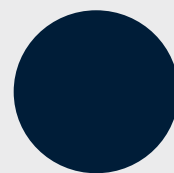
Cream



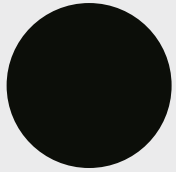
Cranberry



Racing Green



Royal Blue



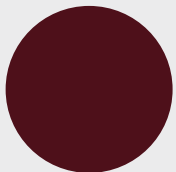
Gloss Black



Stainless Steel



Cream



Cranberry





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Professional+ 110

When a cooker is named the Professional+, you can expect nothing less than professional results. If you're a serious cook, you need a serious cooker. With a wealth of features including two spacious ovens and a separate grill compartment with our renowned glide-out grill system, this cooker promises practicality as well as outstanding performance.

Porthole doors allow you to view your masterpiece as it's cooking while the one piece, six burner gas hob with flame failure, allows complete cooking flexibility. The Professional+ 110 is also available with a fast, responsive and incredibly controllable induction hob.

Available Fuel Types: Dual Fuel & Induction

Main Image: Professional+ 110 Dual Fuel, Stainless Steel & Chrome

1. Induction Hob Configuration

2. Gas Hob Configuration

3. Professional Griddle Plate (supplied with gas hob only)

4. Wok Cradle (supplied with gas hob only)

Refer to the rear of the brochure for all cooker specifications, colour range & oven configurations.



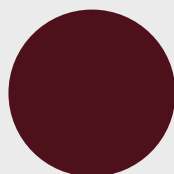
Gloss Black



Stainless Steel



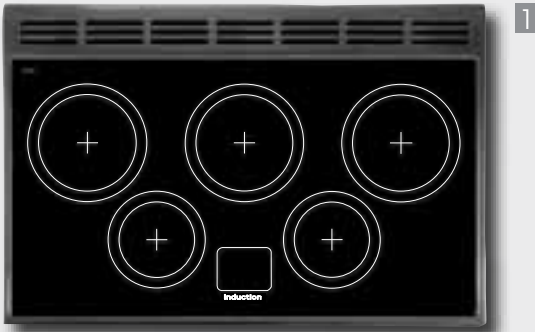
Cream



Cranberry



Professional+ 90



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The Professional+ 90 might be a mere 90cm wide, but it's every inch a professional+ cooker. The compact version of the Professional+ 110 includes double oven cooking with a large main oven and a tall electric fan forced oven.

Another great oven feature of the Professional+ is the unique handy rack. Positioned on the door of the left hand oven, the handy rack holds up to 5.5kg and allows you to easily tend to your roasts.

You'll also find five burners including a triple ring wok burner, with flame failure on the gas hob model or five flexible cooking zones on the induction option.

Available Fuel Types: Dual Fuel & Induction

Main Image: Professional+ 90 Dual Fuel, Stainless Steel & Chrome

1. Induction Hob Configuration

2. Gas Hob Configuration

3. Professional Griddle Plate (supplied with gas hob only)

4. Wok Cradle (supplied with gas hob only)

Refer to the rear of the brochure for all cooker specifications, colour range & oven configurations.

Professional+ FX 90

The Professional+ FX 90 dual fuel cooker features the unique ESP (energy saving panel). This internationally patented divider panel allows you to quickly split the oven cavity in two offering the choice of either a huge 115 litres of cooking space to cater for the largest family gathering or a truly practical 49 litre oven for mid week cooking.

In addition, this five burner cooker offers flame failure for the ultimate in safety and comes complete with a teppanyaki style griddle plate that fits directly on to the hob offering more flexibility to suit your cooking style.

Learn more about our unique ESP on page 18.

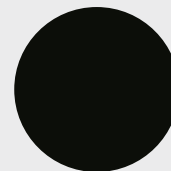
Available Fuel Types: Dual Fuel Only

Main Image: Professional+ FX 90 Dual Fuel, Gloss Black & Chrome

1. Gas Hob Configuration (2 burners positioned under Teppanyaki Style Griddle Plate)
2. Teppanyaki Style Griddle Plate
3. Wok Cradle

Refer to the rear of the brochure for all cooker; specifications, colour range & oven configurations.





Gloss Black



Stainless Steel

Professional+ FXP 90

Falcon Pyrolytic Cooker

Enjoy all the flexible cooking and luxury features of our standard Professional+ FX 90 cooker, with the added benefit of effortless pyrolytic self-cleaning.

Your time is precious enough without wasting hours cleaning your oven, so with this revolutionary labour-saving feature you will never have to manually clean your oven again.

Combined with the unique ESP (energy saving panel) which allows you to switch from a full size 115 litre capacity oven to a more modest 49 litre oven, this oven is fully equipped to create delicious meals time after time.

Learn more about our unique ESP & pyrolytic cleaning on page 18.

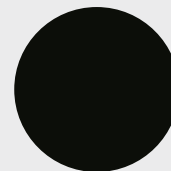
Available Fuel Types: Dual Fuel Only

Main Image: Professional+ FXP 90 Dual Fuel, Stainless Steel & Chrome

1. Gas Hob Configuration (2 burners positioned under Teppanyaki Style Griddle Plate)
2. Teppanyaki Style Griddle Plate
3. Wok Cradle

Refer to the rear of the brochure for all cooker; specifications, colour range & oven configurations.





Gloss Black



Stainless Steel

Cooker Colour Range



Matt Black



Royal Blue



Racing Green



Stainless Steel



Cranberry



Cream



Gloss Black



CLAS110 - DF, G & I



CLAS110 - DF, G & I



CLAS110 - DF, G & I



PROP110 - DF & I



CLAS110 - DF, G & I



ELAS110 - DF



ELAS110 - DF



CLAS90 - DF, G & I



CLAS90 - DF, G & I



CLAS90 - DF, G & I



PROP90 - DF & I



CLAS90 - DF, G & I



ELAS90 - DF



ELAS90 - DF

BRASS AND CHROME FITTINGS

The Classic range of upright cookers are available with a choice of either brass or chrome fittings. Brass or Chrome must be selected for all Classic models at the time of purchase. The Elan and Professional range of upright cookers are only available with Chrome Fittings. Fittings include knobs, handles and the hand rail.



PROP90FX - DF



PROP90FXP - DF



PROP110 - DF & I



PROP90 - DF & I



CLAS110 - DF, G & I



CLAS90 - DF, G & I



PROP110 - DF & I



PROP90 - DF & I



PROP110 - DF & I



PROP90 - DF & I



PROP90FX - DF



PROP90FXP - DF

SELECTED COLOURS & BRASS FITTINGS

Selected colours & models with brass fittings are special order and take approximately 14 weeks from the date the Special Order Form is received by Andi-Co to become available. Full terms and conditions are listed on the special order form. Please review the Falcon pricelist for the list of special order models and colours.

PLEASE NOTE: Colour range is indicative only and may vary in print to the actual appliance colour.

Features & Functions

PYROLYTIC SELF CLEANING

Using high temperatures (around 450°C) the pyrolytic function turns food spillages and splashes to ash. Once the cleaning program has finished, simply brush the ashes out of the cavity and gently wipe with a damp cloth, leaving the oven like new.

The Professional+ FXP can be programmed to clean between 1.5 and 4 hours, depending on the degree of spillages and has an automatic door locking mechanism once in progress for extra safety.

FALCON FUEL TYPES

Falcon cookers are available in three fuel options; dual fuel, gas and induction.

DUAL FUEL (DF)

Falcon dual fuel cookers are a combination of one or two ovens (depending on the model) and an

electric grill, plus a gas burner cooktop. The gas cooktop is supplied to suit natural gas however can be converted to LPG upon request at time of purchase.

GAS (G)

Falcon gas 110cm cookers are a combination of two gas ovens, and a separate gas grill, plus a gas burner cooktop. Falcon gas 90cm cookers whilst offering the same grill and cooktop, are comprised of one electric and one gas oven. Classic cookers are the only models available with the gas option.

INDUCTION (I)

Falcon induction cookers are a combination of two electric ovens and a separate electric grill, plus an induction cooktop.

WHAT IS INDUCTION?

Induction cooktops are fast, responsive and

incredibly controllable. When magnetic cookware is placed within the zone, the magnetic field heats the pot and not the hob itself. After very long cooking spells however, there is a chance that the hob surface may become hot to touch, so residual heat indicators provide an automatic visual warning that a zone should not be touched if it rises above 60°C.



Our induction hobs automatically detect when cookware is removed or its contents boil dry – switching the cooking zones off which saves energy and improves safety.

FULL CAVITY - 115 Litre



ENERGY SAVING PANEL - ESP

Exclusive to Falcon and designed to be easy to use and store, the ESP has been developed to offer total flexibility. When in place the ESP automatically switches the area to compact mode, creating a fully functioning 49 litre cavity

ESP PANEL



with 7 cooking functions, leaving the left hand cavity for warming serving dishes and plates using residual heat. With energy consumption being a prime concern, the ESP is ideal, vastly reducing heat-up time and with even heat distribution ensured by the robust fan, the ESP requires less

WITH ESP - 49 Litre



energy to run than the full oven. In full-oven mode, the Professional+ FX and FXP delivers an impressive 115 cubic litre capacity and with twin fans it ensures even heat distribution and better cooking results. Full width and half shelves are provided. Exclusive to Professional+ FX & FXP.

Features & Functions



PROFESSIONAL GRIDDLE PLATE

Selected Falcon gas hob cookers come with a sit-on non-stick professional griddle plate. It provides a healthy option to your cooking and gives food that extra special flavour and finish.



COOK AND CLEAN OVEN LINERS

Selected models in the Falcon range feature removable cook and clean (self clean) liners. This reduces the amount of manual cleaning required.



TEPPANYAKI STYLE GRIDDLE

The Teppanyaki style griddle plate fits snugly over the burners and features a fat draining channel and 'splashback' sides that protect the burners from food splashes. (Professional+ FX & FXP only).



WOK CRADLE

The perfect addition for superb oriental cooking. Simply place the cradle over the triple ring wok burner and your wok is stable and secure. Available on all Falcon models with a gas hob.



HANDY RACK

Selected models incorporate a removable handy rack. Fitted in one of two positions on the inside of the oven door, Falcon's handy rack allows you to place dishes where they are easiest to tend and holds up to 5.5kg.



SIDE OPENING DOORS

Selected Falcon cookers feature side opening oven doors for your convenience. This allows easy access to the oven interior when cooking or cleaning. Excluding Professional+ FX & FXP.



WARMING PLATE

The toughened glass warming plate allows you to keep your plates and dishes warm until you are ready to serve. Available on Classic 110cm dual fuel & gas models only.



FLAME FAILURE

The flame failure device will shut off the gas supply if the flame is extinguished. Available on all dual fuel gas models.

Features & Functions

MULTI FUNCTION

Selected ovens in the Falcon range offer multi function cooking. Simply put, this means the oven has the ability to use different cooking elements and fans to assist with multiple cooking styles and needs - from the perfect roast right through to the most delicate pastries.

Visit our Falcon website at www.andico.com.au for some mouth watering Falcon recipes!



DEFROST

Operates the fan to circulate cold air only. No heat is applied. This enables small items such as desserts, cream cakes and pieces of meat, fish and poultry to be defrosted hygienically and quickly.



FAN ASSISTED

Operates the fan, circulating air heated by the elements at the top and base of the oven. This is ideal for cooking large items such as meat roasts which require thorough cooking.



FAN OVEN

A fan oven draws air from the interior of the oven, heats it up and forces it back into the cavity again. The heat within a fan oven is evenly distributed for multi level cooking.



CONVENTIONAL

Combines the heat from the top and base elements. This is suitable for roasting and baking pastries, cakes and biscuits.



FAN GRILLED

Operates the fan whilst the top element is on. It produces a more even, less fierce heat than a conventional grill.



BASE HEAT

Uses the base element only. It will crisp your pizza or quiche base or finish off cooking the base of a pastry case on a lower shelf.



BROWNING ELEMENT

Uses the element on the top of the oven only. This is useful for browning or finishing pasta dishes, lasagne or shepherds pie.





Rangehoods & Splashbacks

Designed to complement your Falcon upright cooker are the Falcon canopies and splashbacks which will add the finishing touch to your kitchen. Available in both stainless steel and black with the option of 110cm and 90cm sizes, the Falcon canopies and splashbacks are the perfect companions for your cooker.



For those who wish to create a streamlined appearance in the kitchen, a 75cm undermount rangehood option is also available. This means the rangehood is concealed behind cabinetry creating an aesthetically pleasing environment.

Main Image: Black 110cm Canopy & Splashback

1. Concealed 75cm Undermount Rangehood

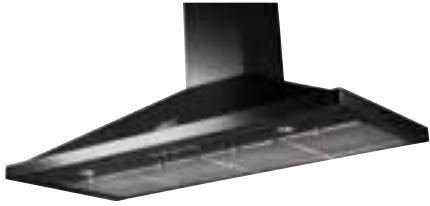
2. Stainless Steel 90cm Canopy & Splashback

Refer to the rear of the brochure for product specifications.

Rangehood & Splashback colour range



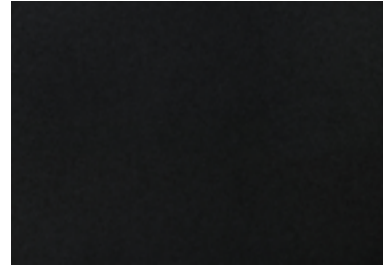
Black



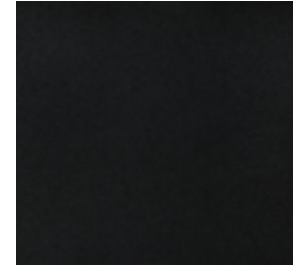
FALHDCP110BC



FALHDCP90BC



UNBSP110BL



UNBSP90BL



Stainless Steel



FALHDCP110SC



FALHDCP90SC



FALUC75



FALSP110SS



FALSP90SS

PLEASE NOTE

OPTIONAL EXTENSION FLUE

An optional extension flue is available for purchase at an additional cost. With the extension flue in place, the overall canopy height dimensions (including both hood & flue) are extended from 1010mm maximum to 1305mm maximum.

RECIRCULATING & DUCTED AIR

All Falcon rangehoods can be ducted or recirculated when installed. Please refer to the individual model specifications for further details.

CLEANING FILTERS

Falcon rangehood filters can be easily removed and are designed to be cleaned in the dishwasher.

CHARCOAL FILTERS

Charcoal filters are supplied with each canopy to use when a rangehood is recirculated. They purify and filter air that is returned to the room. Charcoal filters are an optional extra with the FALUC75 undermount rangehood.

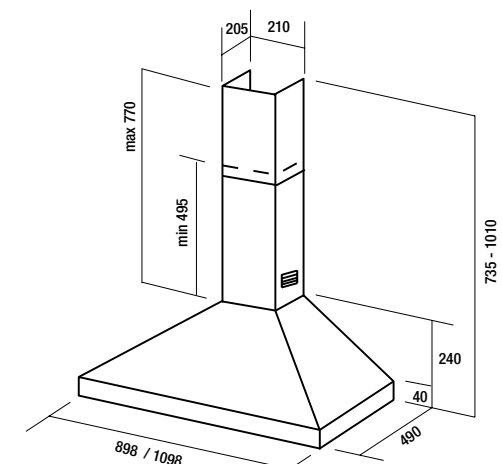
BRASS FALCON BADGES

All Falcon canopies come fitted with a chrome finished badge. Brass badges are available to purchase at an additional cost.

Customers are responsible for removal of the chrome badge and application of the brass.

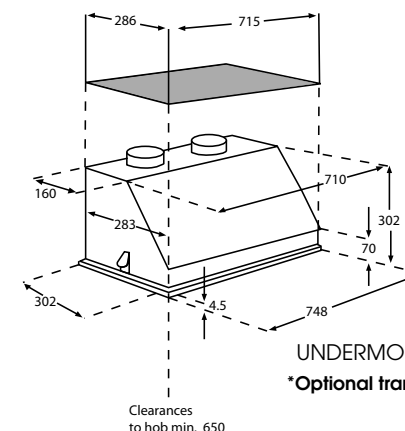
Rangehood & Splashback Specifications

FALCON RANGEHOOD	Stainless Steel 90cm canopy	Black 90cm canopy	Stainless Steel 110cm canopy	Black 110cm canopy	Undermount 75cm rangehood
MODEL NUMBER	FALHDCP90SC	FALHDCP90BC	FALHDCP110SC	FALHDCP110BC	FALUC75
TYPE	CANOPY	CANOPY	CANOPY	CANOPY	UNDERMOUNT
MIN. HEIGHT ABOVE COOKTOP (MM)	650	650	650	650	650
WIDTH	898	898	1098	1098	748
HEIGHT INC. FASCIA EXCL. FLUE (MM)	240	240	240	240	N/A
FLUE HEIGHT - MIN / MAX (MM)	495 / 770	495 / 770	495 / 770	495 / 770	N/A
NUMBER OF SPEEDS	3	3	3	3	VARIABLE
EXTRACTION (DUCTED) 1/2/3 (M ³ /HR)	360 / 590 / 920	360 / 590 / 920	360 / 590 / 920	360 / 590 / 920	N/A
EXTRACTION (RECIRCULATED) 1/2/3 (M ³ /HR)	350 / 570 / 850	350 / 570 / 850	350 / 570 / 850	350 / 570 / 850	N/A
EXTRACTION (DUCTED) VARIABLE (M ³ /HR)	N/A	N/A	N/A	N/A	MIN 464 MAX 752
EXTRACTION (RECIRCULATED) VARIABLE (M ³ /HR)	N/A	N/A	N/A	N/A	MIN 290 MAX 476
CONTROL TYPE	SLIDER	SLIDER	SLIDER	SLIDER	SLIDER
NUMBER OF METAL FILTERS	3	3	4	4	1
CHARCOAL FILTERS (FOR RECIRCULATED MODE)	2	2	2	2	OPTIONAL EXTRA
DUCTED AND RECIRCULATING OPTION	•	•	•	•	•
AIR OUTLET DUCTS (MM)	120 / 125 / 150	120 / 125 / 150	120 / 125 / 150	120 / 125 / 150	120 / 120
LIGHTING (WATT)	2 x 20W HALOGEN	2 x 20W HALOGEN	2 x 20W HALOGEN	2 x 20W HALOGEN	2 x 9W COMPACT FLUORESCENT
MAXIMUM NOISE LEVEL (dB)	70	70	70	70	69
BLACK	-	•	-	•	-
STAINLESS STEEL	•	-	•	-	-
WHITE WITH STAINLESS STEEL TRIM	-	-	-	-	•
OPTIONAL EXTENSION FLUE AVAILABLE	•	•	•	•	N/A



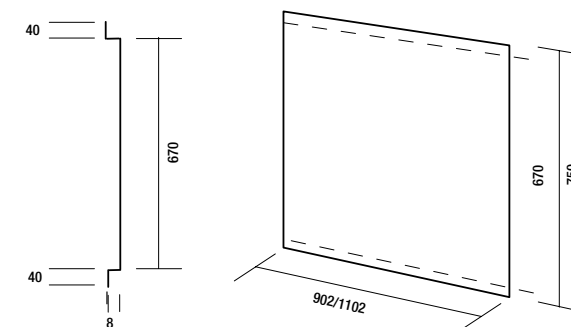
CANOPY SPECIFICATIONS

*Optional extension flue available, please see page 23.



UNDERMOUNT SPECIFICATIONS

*Optional transition piece available.



SPLASHBACK SPECIFICATIONS

Please Note: All measurements are in millimetres (mm)

FALCON SPLASHBACK	Stainless Steel 90cm splashback	Black 90cm splashback	Stainless Steel 110cm splashback	Black 110cm splashback
MODEL NUMBER	FALSP90SS	UNBSP90BL	FALSP110SS	UNBSP110BL
WIDTH (MM)	902	902	1102	1102
HEIGHT (MM)	670	670	670	670
BLACK	-	•	-	•
STAINLESS STEEL	•	-	•	-

Installation Note: For Splashback installation behind a gas cooktop, clearance requirements to vertical combustible surfaces covered with metal must be in accordance with the 'AS 5601 Gas Installations' requirements.

Cooker Specifications

FALCON COOKER	Elan 110 dual fuel	Elan 90 dual fuel	Classic 110 dual fuel	Classic 110 gas	Classic 110 induction	Classic 90 dual fuel	Classic 90 gas	Classic 90 induction
MODEL NUMBER	ELAS110DF + COLOUR	ELAS90DF + COLOUR	CLAS110DFF + COLOUR	CLAS110NGF + COLOUR	CLAS110EI + COLOUR	CLAS90DFF+ COLOUR	CLAS90NGF + COLOUR	CLAS90EI + COLOUR
WIDTH (MM)	1100	900	1100	1100	1100	900	900	900
DEPTH EX HANDLES (MM)	600	600	600	600	600	600	600	600
HEIGHT - UP TO HOTPLATE (MM)	900-925^	900-925^	900-925^	900-925^	905-930^	900-925^	900-925^	905-930^
HOB RATINGS	2 x 3.8 -15.2Mj«	1 x 3.8 - 15.2Mj«	1 x 3.8 - 15.2Mj«	1 x 3.8 - 15.2Mj«	3 x 2.3kW	1 x 3.8 - 15.2Mj«	1 x 3.8 - 15.2Mj«	3 x 2.3 kW
Mj – GAS	1 x 3.0 -12.3Mj	1 x 3.0 -12.3Mj	1 x 3.0 - 12.3Mj	1 x 3.0 - 12.3Mj	2 x 1.4kW	1 x 3.0 - 12.3Mj	1 x 3.0 - 12.3Mj	2 x 1.4kW
kW – INDUCTION	2 x 1.55 - 6.2Mj	2 x 1.55 - 6.2Mj	2 x 1.55 - 6.2Mj	2 x 1.55 - 6.2Mj	-	2 x 1.55 - 6.2Mj	2 x 1.55 - 6.2Mj	-
	1 x 0.82 - 3.7Mj	1 x 0.82 - 3.7Mj	1 x 0.82 - 3.7Mj	1 x 0.82 - 3.7Mj	-	1 x 0.82 - 3.7Mj	1 x 0.82 - 3.7Mj	-
TOTAL MJ RATING #	58.8Mj	43.6Mj	43.6Mj	72.6Mj	-	43.6Mj	63.1Mj	-
TOTAL POWER (kW) #	8.1kW	8.1kW	7.7kW	0.24kW	17.4kW	8.1kW	2.8kW	17.4kW
CONNECTED LOAD (amp)	34amp	34amp	32amp	1 (10 amp plug)	73amp	34amp	12 (15 amp plug)	73amp
OVEN CAPACITY LITRES LH / RH *	69 / 69	69 / 66	76 / 69	66 / 66	76 / 69	69 / 66	66 / 66	69 / 66
OVEN FUEL LH / RH	ELECTRIC / ELECTRIC	ELECTRIC / ELECTRIC	ELECTRIC / ELECTRIC	GAS / GAS	ELECTRIC / ELECTRIC	ELECTRIC / ELECTRIC	GAS / ELECTRIC	ELECTRIC / ELECTRIC
OVEN TYPE LH / RH	M / F	M / F	C / F	C / C	C / F	F / F	C / F	F / F
DUAL CIRCUIT GRILL	GLIDE-OUT ELECTRIC	GLIDE-OUT ELECTRIC	ELECTRIC	GAS	ELECTRIC	ELECTRIC	GAS	ELECTRIC
GRIDDLE	SIT-ON	SIT-ON	SIT-ON	SIT-ON	N/A	SIT-ON	SIT-ON	N/A
WOK CRADLE	•	•	•	•	N/A	•	•	N/A
BROWNING ELEMENT	•	•	•	N/A	•	N/A	N/A	•
WARMING PLATE	N/A	N/A	•	•	N/A	N/A	N/A	N/A
CAST IRON PAN SUPPORTS	•	•	•	•	N/A	•	•	N/A
FLAME FAILURE DEVICE	•	•	•	•	N/A	•	•	N/A
AUTOMATIC HEAT INDICATORS	N/A	N/A	N/A	N/A	•	N/A	N/A	•
PAN DETECTOR	N/A	N/A	N/A	N/A	•	N/A	N/A	•
RESIDUAL HEAT INDICATORS	N/A	N/A	N/A	N/A	•	N/A	N/A	•
CHILD LOCK (HOB CTRLS)	N/A	N/A	N/A	N/A	•	N/A	N/A	•
PROGRAMMABLE CLOCK	BOTH	BOTH	BOTH	BOTH	LH	BOTH	BOTH	LH
MINUTE MINDER	•	•	•	•	•	•	•	•
HANDY RACK	•	•	•	•	•	•	•	•
SIDE OPENING DOOR LH / RH	SOLID / SOLID	SOLID / SOLID	PORTHOLE / PORTHOLE	PORTHOLE / PORTHOLE	PORTHOLE / PORTHOLE	PORTHOLE / SOLID	PORTHOLE / SOLID	PORTHOLE / SOLID
OVEN LIGHT	x2	x1	x2	x2	x2	x1	x1	x1
PYROLYTIC SELF CLEANING	-	-	-	-	-	-	-	-
COOK & CLEAN OVEN LINERS	REAR & SIDES	REAR & SIDES (LH)	REAR & SIDES	SIDES	REAR & SIDES	REAR & SIDES (LH)	SIDES (LH)	REAR & SIDES (LH)
CHILD LOCK (OVEN CTRLS)	BOTH	BOTH	BOTH	BOTH	LH	BOTH	BOTH	LH
SLOW COOK / DEFROST	• / •	• / •	• / -	• / -	• / -	• / -	• / -	• / -
STORAGE DRAWER	•	N/A	•	•	•	N/A	N/A	N/A
MATT BLACK	-	-	•	•	•	•	•	•
CREAM	•	•	•	•	•	•	•	•
CRANBERRY	-	-	•	•	•	•	•	•
RACING GREEN	-	-	•	•	•	•	•	•
ROYAL BLUE	-	-	•	•	•	•	•	•
GLOSS BLACK	•	•	-	-	-	-	-	-
STAINLESS STEEL	-	-	-	-	-	-	-	-
FITTINGS AVAILABLE	CHROME ONLY	CHROME ONLY	CHROME OR BRASS	CHROME OR BRASS	CHROME OR BRASS	CHROME OR BRASS	CHROME OR BRASS	CHROME OR BRASS
PRODUCT WEIGHT	139kg	117kg	120kg	114kg	131kg	111kg	102kg	116kg

FALCON COOKER	Professional+ 110 dual fuel	Professional+ 110 induction	Professional+ 90 dual fuel	Professional+ 90 induction	Professional+ 90 FX dual fuel	Professional+ 90 FXP dual fuel
MODEL NUMBER	PROP110DF + COLOUR	PROP110EI + COLOUR	PROP90DF + COLOUR	PROP90EI + COLOUR	PROP90FXDF + COLOUR	PROP90FXPDF + COLOUR
WIDTH (MM)	1100	1100	900	900	900	900
DEPTH EX HANDLES (MM)	600	600	600	600	600	600
HEIGHT - UP TO HOTPLATE (MM)	900-925^	905-930^	900-925^	905-930^	905-930^	905-930^
HOB RATINGS	1 x 3.8 - 15.2Mj«	3 x 2.3kW	1 x 3.8 - 15.2Mj«	3 x 2.3kW	1 x 3.8 - 15.2Mj«	1 x 3.8 - 15.2Mj«
Mj - GAS	2 x 3.0 - 12.3Mj	2 x 1.4kW	1 x 3.0 - 12.3Mj	2 x 1.4kW	1 x 3.0 - 12.3Mj	1 x 3.0 - 12.3Mj
KW - INDUCTION	2 x 1.55 - 6.2Mj	-	2 x 1.55 - 6.2Mj	-	2 x 1.55 - 6.2Mj	2 x 1.55 - 6.2Mj
	1 x 0.82 - 3.7Mj	-	1 x 0.82 - 3.7Mj	-	1 x 0.82 - 3.7Mj	1 x 0.82 - 3.7Mj
TOTAL Mj RATING #	55.9Mj	-	43.6Mj	-	43.6Mj	43.6Mj
TOTAL POWER (kW) #	7.7Kw	17.4kW	8.0kW	17.7kW	3.9kW	3.9kW
CONNECTED LOAD (amp)	32amp	73amp	34amp	73amp	16amp	16amp
OVEN CAPACITY LITRES LH / RH*	76 / 69	76 / 69	69 / 66	69 / 66	Full oven - 115 With ESP - 49	Full oven - 115 With ESP - 49
OVEN FUEL LH / RH	ELECTRIC / ELECTRIC	ELECTRIC / ELECTRIC	ELECTRIC / ELECTRIC	ELECTRIC / ELECTRIC	ELECTRIC	ELECTRIC
OVEN TYPE LH / RH	C / F	C / F	F / F	F / F	M	M
DUAL CIRCUIT GRILL	GLIDE-OUT ELECTRIC	GLIDE-OUT ELECTRIC	GLIDE-OUT ELECTRIC	GLIDE-OUT ELECTRIC	ELECTRIC	ELECTRIC
GRIDDLE	SIT-ON	N/A	SIT-ON	N/A	TEPPANYAKI STYLE	TEPPANYAKI STYLE
WOK CRADLE	•	N/A	•	N/A	•	•
BROWNING ELEMENT	•	•	N/A	N/A	•	•
WARMING PLATE	N/A	N/A	N/A	N/A	N/A	N/A
CAST IRON PAN SUPPORTS	•	N/A	•	N/A	•	•
FLAME FAILURE DEVICE	•	N/A	•	N/A	•	•
AUTOMATIC HEAT INDICATORS	N/A	•	N/A	•	N/A	N/A
PAN DETECTOR	N/A	•	N/A	•	N/A	N/A
RESIDUAL HEAT INDICATORS	N/A	•	N/A	•	N/A	N/A
CHILD LOCK (HOB CTRLS)	N/A	•	N/A	•	N/A	N/A
PROGRAMMABLE CLOCK	LH	LH	LH	LH	WITH OR WITHOUT ESP	WITH OR WITHOUT ESP
MINUTE MINDER	•	•	•	•	•	•
HANDY RACK	•	•	•	•	N/A	N/A
SIDE OPENING DOOR LH / RH	PORTHOLE / PORTHOLE	PORTHOLE / PORTHOLE	PORTHOLE / SOLID	PORTHOLE / SOLID	DROP DOWN WITH WINDOW	DROP DOWN WITH WINDOW
OVEN LIGHT	x2	x2	x1	x1	x2	x2
PYROLYTIC SELF CLEANING	-	-	-	-	-	•
COOK & CLEAN OVEN LINERS	REAR & SIDES	REAR & SIDES	REAR & SIDES (LH)	REAR & SIDES (LH)	-	-
CHILD LOCK (OVEN CTRLS)	LH	LH	LH	LH	WITH OR WITHOUT ESP	WITH OR WITHOUT ESP
SLOW COOK / DEFROST	• / -	• / -	• / -	• / -	• / •	• / •
STORAGE DRAWER	•	•	N/A	N/A	•	•
MATT BLACK	-	-	-	-	-	-
CREAM	•	•	•	•	-	-
CRANBERRY	•	•	•	•	-	-
RACING GREEN	-	-	-	-	-	-
ROYAL BLUE	-	-	-	-	-	-
GLOSS BLACK	•	•	•	•	•	•
STAINLESS STEEL	•	•	•	•	•	•
FITTINGS AVAILABLE	CHROME ONLY	CHROME ONLY	CHROME ONLY	CHROME ONLY	CHROME ONLY	CHROME ONLY
PRODUCT WEIGHT	119	128	111	113	122	133

KEY: ^ Adjustable height, LH Left hand oven, RH Right hand oven, # Incl. oven where applicable, M Multi function, F Fan forced, C Conventional, « Triple ring wok burner, * Litres based on European Standards / Measurements.

Cooker Configurations

Elan 110 & Elan 90

Fuel Type	110 Dual Fuel	90 Dual Fuel	Professional+ FX & FXP
A	Gas Hob	Gas Hob	Gas Hob
B	Glide-Out Electric Grill	Glide-Out Electric Grill	Multi Function Oven W/Grill
C	Electric Multi Function Oven	Electric Multi Function Oven	N/A
D	Electric Fan Forced Oven	Electric Fan Forced Oven	N/A
E	Storage Drawer	N/A	Storage Drawer

Classic & Professional+ 110

Fuel Type	110 Dual Fuel	110 Induction	110 Gas (Classic only)
A	Gas Hob	Induction Hob	Gas Hob
B	Electric Grill (*Glide-Out)	Electric Grill (*Glide-Out)	Gas Grill
C	Electric Conventional Oven	Electric Conventional Oven	Gas Conventional Oven
D	Electric Fan Forced Oven	Electric Fan Forced Oven	Gas Conventional Oven
E	Storage Drawer	Storage Drawer	Storage Drawer

**Glide-Out grill in Professional+ only*

Classic & Professional+ 90

Fuel Type	90 Dual Fuel	90 Induction	90 Gas (Classic only)
A	Gas Hob	Induction Hob	Gas Hob
B	Electric Grill (*Glide-Out)	Electric Grill (*Glide-Out)	Gas Grill
C	Electric Fan Forced Oven	Electric Fan Forced Oven	Gas Conventional Oven
D	Electric Fan Forced Oven	Electric Fan Forced Oven	Electric Fan Forced Oven
E	N/A	N/A	N/A

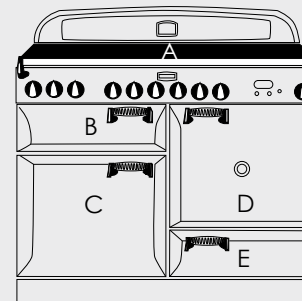
**Glide-Out grill in Professional+ only*

Useable Oven Dimensions (to fit trays)

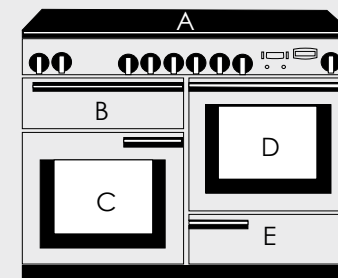
Cooker	Left Oven			Right Oven		
	W (mm)	D (mm)	H (mm)	W (mm)	D (mm)	H (mm)
110	400	330	290	400	330	340 [#]
90	400	330	290	235	340	530
Cooker	Full Oven (with out ESP)			Right Oven (with ESP inserted)		
FX & FXP	710	340	330	325	340	330

**Electric ovens only. Gas ovens are 290mm high*

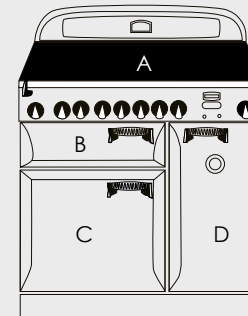
Elan 110



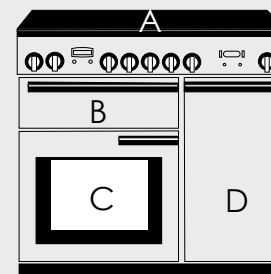
Professional+ 110



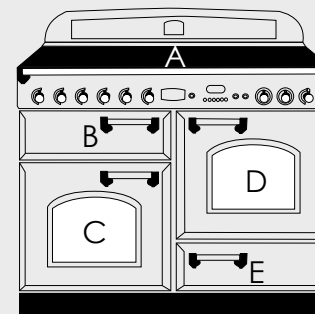
Elan 90



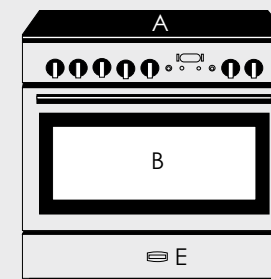
Professional+ 90



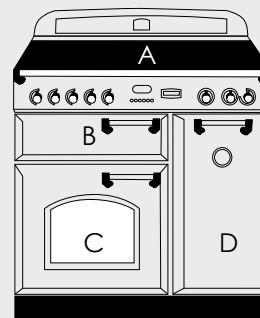
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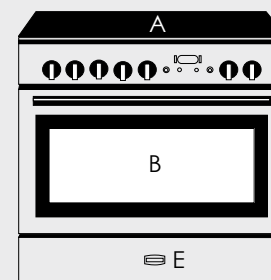
Professional+ FXP 90



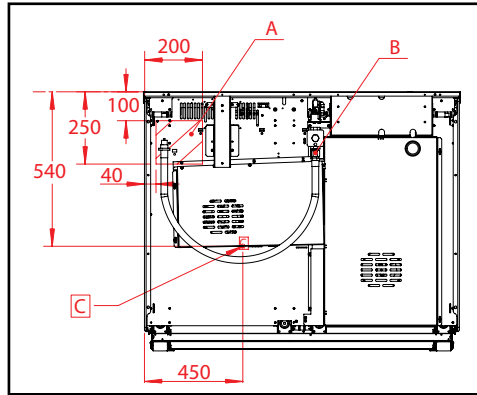
Classic 90



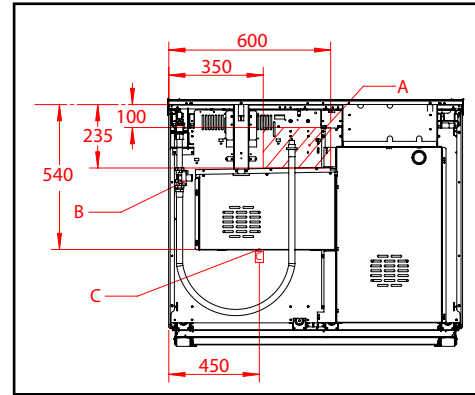
Professional+ FX 90



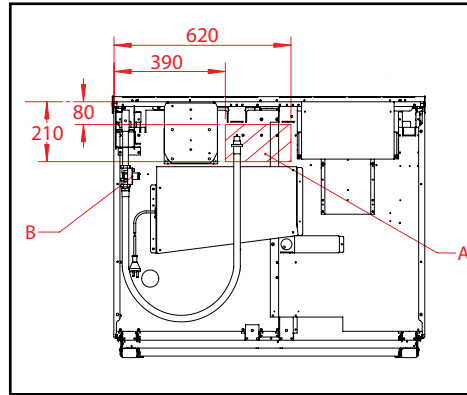
Gas & Electrical Connections



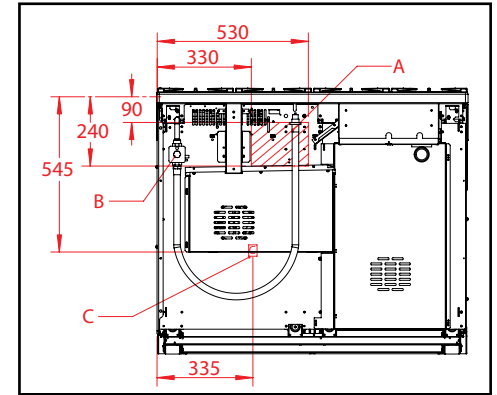
ELAN 110CM DUAL FUEL



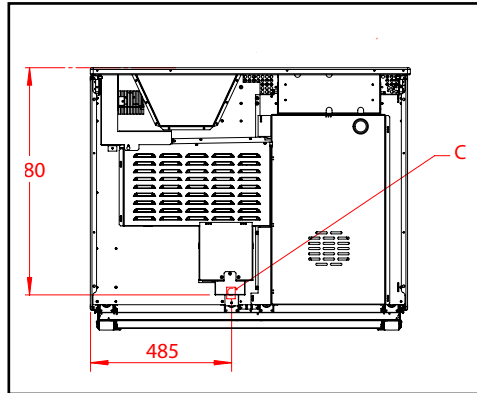
CLASSIC 110CM DUAL FUEL



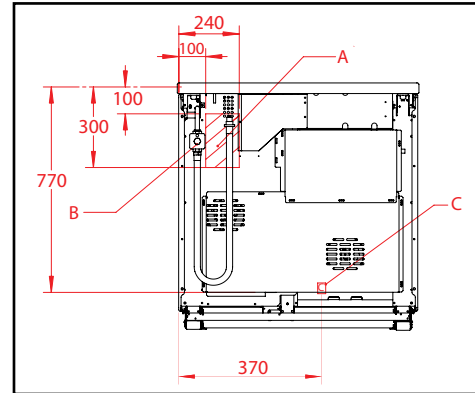
CLASSIC 110CM GAS



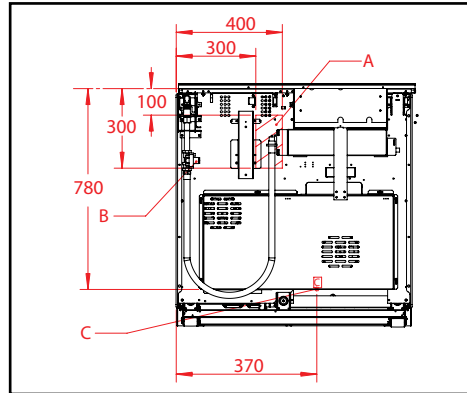
PROFESSIONAL+ 110 DUAL FUEL



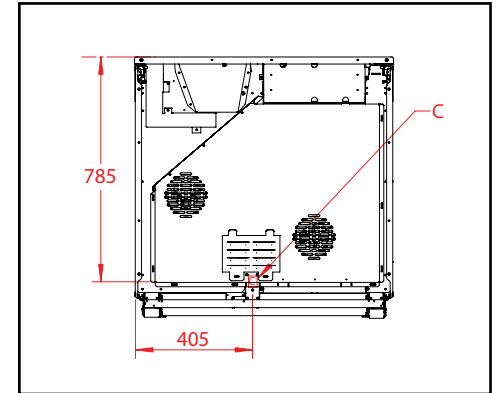
CLASSIC & PROFESSIONAL+ 110CM INDUCTION



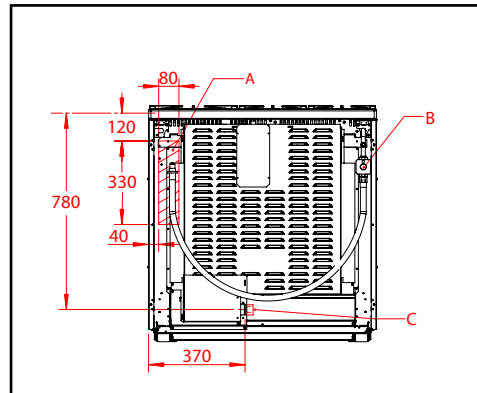
ELAN & PROFESSIONAL+ 90CM DUAL FUEL



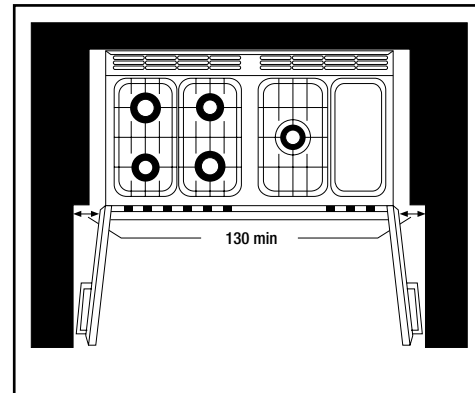
CLASSIC 90CM DUAL FUEL OR GAS



CLASSIC & PROFESSIONAL+ 90CM INDUCTION



PROFESSIONAL+ FX, FXP 90



INSTALLATION - CLEARANCES REQUIRED

- A Position for gas supply connector
- B Appliance gas inlet
- C Electrical connection

Please Note: Locations of gas & electrical connections are approximations only. The cooker should always be on site prior to final fitting of units and worktops to ensure a perfect fit. For induction cookers please consult your Electrician to ensure power requirements are met.

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 (see diagram).

All measurements are in millimetres (mm). View is from the rear of the appliance.

Andi-Co Australia Pty. Ltd.

CUSTOMER CARE

2+2 EXTENDED WARRANTY PLAN

All Falcon appliances are covered by full 24 months parts and labour warranty. For peace of mind, the 2+2 extended warranty option extends the full parts & labour warranty to 48 months. Benefits received by purchasing an extended warranty option are in addition to your rights and remedies provided under the Australian Consumer Law. The cost of this plan is calculated at a rate of 4% of the recommended retail price (RRP) of each individual product selected to be covered under the plan. The 4% must be noted on the Falcon order and the customer must retain all invoice / orders for future reference. Please note the price of the extended warranty will always be calculated on the RRP regardless of any special discount offers which may be available at the time of purchase. Your rights under Australian Consumer Law are not excluded, whether an extended warranty option is purchased or not.

CUSTOMER CARE

Our National Customer Care Centre can be contacted should you require instructions or service. A local call charge 1300 line allows you from across Australia to directly dial for assistance. Our extensive service network covers most areas of Australia. Tel: 1300 650 020

SPARE PARTS DIRECT

To order spare parts or accessories, please call our Spare Parts Office:
Tel: (03) 9569 7744 Fax: (03) 9569 1650

Falcon 5% Package Deal

Purchase a Falcon cooking package containing one Falcon upright cooker, one Falcon splashback and one Falcon rangehood and you will receive a 5% discount off the retail price.

The 5% discount must be deducted from the unit price (excludes extended warranty costs) and all products must be placed on the same proforma. Cannot be used in conjunction with any other Falcon discount/offer.

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