



The RANGE.

With a Falcon at the heart of the kitchen, the kitchen is always the heart of the home.

WHY CHOOSE FALCON?

Falcon range cookers are hand built in Royal Leamington Spa (U.K.), at the original site where they have been produced for more than 190 years.

With over 100 different design combinations and finishes to choose from, there is a Falcon cooker to match your style. Choose from modern industrial, traditional country or contemporary designs in a wide range of colour and trim finishes.

And with a 5 year warranty, you can be assured of the superior quality and craftsmanship that Falcon puts into every range cooker.

 **MADE IN
BRITAIN**
SINCE 1830



YOUR KITCHEN, YOUR STYLE, YOUR CHOICE



KITCHENER

The original Falcon cooker first launched in 1830, the Kitchener is still one of our most popular models. Available in 90cm in Stainless Steel, Black or Cream, with two oven cavities and separate grill, no matter the size and style of your kitchen, there's a Kitchener range cooker to match.



CLASSIC & CLASSIC DELUXE

With distinctive range cooker styling, the Classic and Classic Deluxe are at home in any kitchen. Offering two ovens plus separate glide-out grill and storage drawer (110cm model) and available in a wide colour palette, the Classic and Classic Deluxe combine traditional design with a host of innovative features.



ELISE

Taking its lead from the finest European gourmet chefs, the Elise offers professional performance with high-spec looks to match. Bringing French-inspired flair into your home and available in 90cm and 110cm plus seven distinctive colours, the Elise will effortlessly make a statement centrepiece in your kitchen.



PROFESSIONAL

The Professional line of range cookers, available in Black, Stainless Steel or Slate*, offers clean, modern lines suited to a contemporary setting. Select from the 90cm single cavity Professional + FX/FXP, the dual oven 100cm Professional+100 FX, or the multi-door Professional+ available in 90cm or 110cm.



NEXUS, SE & STEAM

The Nexus, Nexus SE and Nexus Steam offer contemporary styling whilst delivering high-end performance. Available in Black, Slate, Stainless Steel, White* and Ivory*. The Nexus series offer a host of innovative features - including gas or induction cooktops - in an enduring, timeless design. Nexus Steam also offers a dedicated steam oven.

*Slate in Professional range exclusive to Professional+ FX/FXP 90 and Professional+ 100FX

*White available in Nexus. Ivory available in Nexus SE and Nexus Steam

OVEN & COOKTOP



HANDYRACK

No more scorching your hands on the oven cavity when you reach in for your roast. The Handyrack attaches to the main oven door, pulling the roasting tray out when you open the door and providing easy access to your roast, with no more reaching into the oven cavity.



GRIDDLE PLATE

Made from robust cast aluminium the Griddle Plate sits snugly on top of the gas hob. The flat plate is ideal for cooking bacon and French toast, while the grooved plate provides fat drainage, offering a healthier way to sear steaks, burgers and fish. The non-stick coating makes it supremely easy to clean.



TEPPANYAKI GRIDDLE

Cook healthy food Japanese-style with the unique Teppanyaki Griddle plate that fits snugly over the burners. With a slight incline excess fats and oils drain into the catchment for a healthier result. Like all Falcon plates, it is made from cast aluminium with a bonded Teflon (PTFE) coating which is Perfluorooctanoic Acid (PFOA) free.



MULTI-ZONE

Falcon's Multi-Zone means you can choose between cooking directly on two individual ceramic 1.1kW zones with pots and pans, or create one single extra-large cooking surface by placing a griddle plate directly over the top. Cooktops featuring Multi-Zone also include gas burners and a multi-ring wok burner.



PYROLYTIC CLEANING

Turn the oven to the Pyrolytic function and it literally cleans itself. Featuring quadruple glazed glass for extra safety, the oven will self-lock and heat up to 450°C. Once it reaches this temperature, the oven carbonises all cooking residue to a fine ash; at the end of the cycle all that is left to do is simply wipe away the ash with a damp cloth.



GLIDE-OUT GRILL™

Positioned on smooth-action telescopic runners, our Glide-out Grill™ does exactly that. Not only is it easier to check up on your food as it's grilling, but it's also safer as it reduces the risk of pulling the grill out too far. Glide-out grills feature two (traditional) or four-way (deluxe) trivets for multiple grilling level positions.



PROVING DRAWER

Falcon's Bread Proving Drawer provides the ideal environment for proving all types of dough. Just one push of a button and the drawer begins to heat ready for your dough. Ideal for all types of yeast dough, whether fresh or dry yeast, from gluten free to sour dough, sweet or savoury. It also doubles as storage space when not in use.



TELESCOPIC RUNNERS

Glide oven shelves out smoothly and easily with telescopic runners. Tend to dishes safely and securely by fully extending the shelf.

Selected models feature between two to four shelves as standard. Telescopic runners are also available as an optional extra for selected models.

FEATURES



GAS

Gas offers instant heat that is completely controllable and evenly distributed. Falcon gas hobs feature either five or six gas burners including one or two multi-ring wok burners. Selected models include a wok cradle and Teppanyaki or griddle plate as standard.



INDUCTION

Fast, responsive and incredibly controllable, an induction hob offers the ultimate in speed and energy efficiency. All Falcon induction models are equipped with our premium i5™ technology for cooking that is smart, intelligent and ultra-efficient. Five cooking zones have been strategically positioned to optimise cooking space.



GAS & CERAMIC

Offering the best of both worlds, selected Falcon hobs feature five gas burners including a multi-ring wok burner, plus two ceramic 1.1kW zones. As standard a non-stick griddle plate is supplied to slot over the ceramic zones and a wok cradle for the multi-ring gas burner.



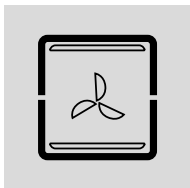
INDUCTION WITH BRIDGING

Create an even larger cooking surface by bridging two induction cooking zones into one single, large zone and utilising the induction griddle plate. Available on select Induction models.



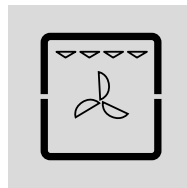
MULTIFUNCTION O

The Falcon multifunction oven offers totally flexible cooking by combining fan and conventional functions with grilling, base heat and browning elements.



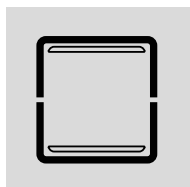
FAN ASSISTED OVEN

Uses the top and bottom oven elements alongside the fan. It creates different temperature zones - with the hottest being at the top; ideal for crisping and browning the top and bottom of dishes as well as cooking them through.



FANNED GRILLING

Uses the top oven element in conjunction with the fan. Fan grilling provides a grilled effect without the need to turn the food. Grill with the door closed.



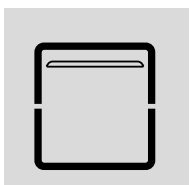
CONVENTIONAL OVEN

Traditional cooking method using top and bottom heat and zoned cooking. Much hotter at the top than the bottom. Ideal for traditional baking, e.g soufflé.



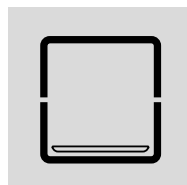
FAN OVEN

Uses an element at the back of the oven. The fan draws air from the interior of the oven, heats it up and forces it back into the cavity. The heat within the oven is evenly distributed making it ideal for multi-level cooking (batch cooking or the cooking of different foods at the same temperature).



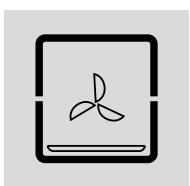
BROWNING ELEMENT

Uses the exposed top element only to create a very high intense heat for browning and toasting.



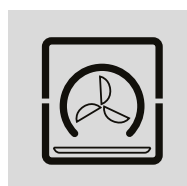
BASE HEAT

Uses only the bottom element. Base heat can be used for slow, gentle cooking or, when turned up to high, for crisping up the base of dishes.



DELICATE

Combines the base element with fan function to circulate the air. Ideal for pastries, quiches and pizzas.



DUO

Uses the base and fan element combined with the fan to produce perfectly baked pastry without the need for blind baking.

V E N



DEFROST

Uses the fan only - no heat. Cold air is drawn from the frozen food to speed up the defrosting process.



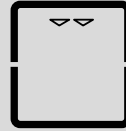
RAPID RESPONSE™

Preheats fan ovens up to 30% faster than when using the fan alone. Allows cooking to start immediately.

ECO

ECO MODE

This setting saves energy, cooking in fanned mode, for foods requiring a cooking time of 45 minutes or less. No preheating.



GRILL

Heat radiates from the grill element. Perfect for browning cheese toasties and food types that don't require turning.



KITCHENER

The original range cooker, first launched in 1830, the Kitchener set the standard for range cooking and continues to do so to this day, becoming one of our most popular models. As well as the cooking space you need, the Kitchener offers traditional design features such as full width door handles and semi-recessed plinth.

Available in 90cm with a gas cooktop, two oven cavities and a separate grill compartment, there is plenty of room to cook for all the family.





90cm Gas





110cm Gas



90cm Gas

BLACK



CREAM



CRANBERRY



ROYAL PEARL



OLIVE GREEN



RACING GREEN



ROYAL BLUE



WHITE



SLATE



CLASSIC DELUXE

One of our most popular collections, the super-sleek Classic Deluxe is available in 90cm and 110cm and in nine colours with a choice of chrome or brass trims. Dual fuel offers the best of both worlds with a responsive gas hob and the flexibility and even heat distribution of dual electric ovens.

Classic Deluxe also offers Rapid Response™ for faster heat-up times, so no need to pre-heat the oven, the Handyrack, bread proving drawer (110cm), programmable oven, wok cradle and multi-ring burner.



CLASSIC

Combining traditional styling with Falcon's modern cooking technology, the Classic offers everything a traditional range cooker should – bevelled doors, arched windows, handy towel rail and a choice of three classic colours – Cranberry, Black or Cream all with a chrome trim.

Choose from a gas cooktop with electric or gas ovens (90cm gas features a main gas and tall electric oven) or all electric with induction cooktop.

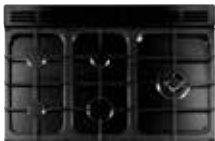




110cm Gas



110cm Induction



90cm Gas



90cm Induction



BLACK



CREAM



CRANBERRY



ELISE

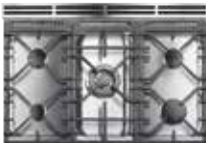
Taking its lead from the finest European gourmet chefs, the new Elise offers a truly professional performance with the high-spec looks to match. Whether you want to make a statement centrepiece with a vibrant colour or blend into the background with a more muted shade, the Elise will instantly bring a touch of French-inspired flair into your home.

There are seven distinctive colours to choose from - from the more traditional Black, White, Slate or Stainless Steel to the bold Cherry Red and the understated Cream or China Blue. Whichever look you prefer and whatever style your kitchen cabinetry, there's an Elise range cooker to suit.





110cm Gas



90cm Gas





90cm Gas

Energy Saving Panel

At the heart of this range cooker's unique construction is the Energy Saving Panel (ESP). This removable panel allows you to switch from a full-size 114 litre oven that's great for entertaining en-masse, to a more modest 49 litre oven that uses less energy when cooking smaller dishes.



BLACK



STAINLESS STEEL



SLATE



PROFESSIONAL⁺ 90 FX/FXP

With a modern industrial styling the revolutionary Professional⁺ FX/FXP offers a host of innovative features, including the Energy Saving Panel (see below) and Pyrolitic cleaning (FXP model only), meaning no more manual cleaning of the oven cavity. Plus, a single multifunction oven with twin fan and gas cooktop with teppanyaki plate and wok cradle.



PROFESSIONAL⁺

When you're looking for professional results every time, the Professional+ is the ultimate in home range cooking.

Choose from 110cm or 90cm wide, in traditional Stainless Steel or Black, with chrome trim, with either gas or induction cooktop.

All models come with a programmable oven, which gives you the option to start and finish cooking automatically, for total freedom and flexibility. You'll also benefit from our Handyrack and storage drawer (110cm model only).





110cm Gas



110cm Induction



90cm Gas



90cm Induction



BLACK



STAINLESS STEEL





100cm Gas



BLACK



STAINLESS STEEL



SLATE



PROFESSIONAL+ 100FX

When a cooker is named the Professional, you can expect nothing less than professional results.

With a wealth of features, including two spacious ovens and an integrated grill and 5 burner gas cooktop with multi-ring burner, wok cradle and non-stick griddle the Professional+ 100FX offers the sleek modern lines of its contemporaries with a few extra treats thrown in.

In a beautiful Black, Stainless Steel or Slate finish with chrome trim, the Professional+ 100FX not only performs but it will look the part too.



NEXUS

The Nexus offers a contemporary style cooker that delivers exceptional cooking performance and scores high on its sleek design.

Available in Black, Stainless Steel, White and Slate, with gas or induction cooktop and 90cm or 110cm wide. Nexus boasts a range of innovative features including two ovens (one multifunction) bread proving drawer and glide-out grill tray on telescopic runners.

With its winning combination of design and performance the Nexus is the choice for discerning home cooks.





110cm Induction



110cm Gas



90cm Gas



90cm Induction





110cm Gas



110cm Induction

BLACK



STAINLESS STEEL



SLATE



IVORY



NEXUS SE

The Falcon Nexus SE, a revolutionary range cooker featuring triple oven cooking. Benefitting from a combination of multifunction oven, fan oven and slow cook oven, telescopic runners and with a choice of gas or induction cooktop, any dish is easily achievable in the Nexus SE. The slow cook oven can be used for warming or for cooking with a temperature range of 80°C to 140°C.

Available in 110cm in Black, Stainless Steel, Ivory and Slate, the Nexus SE boasts modern, clean lines with a symmetrical design and the latest in cooking technology.





110cm Gas



*Available at a later date



110cm Induction



BLACK



STAINLESS STEEL



SLATE



IVORY



NEXUS STEAM

New from Falcon is the Nexus Steam, an innovative range cooker with a multifunction oven and a dedicated steam oven with three functions: steam (including pre-programmed settings for the preparation of vegetables, fish and meat), a 1500W grill and a descale function. Features also include a glide-out grill, bread proving drawer and touch control interface.

Available in 110cm in Black, Stainless Steel, Ivory and Slate, the Nexus Steam is simple to operate with a choice of gas or induction* cooktop, both featuring a non-stick hob plate.



NEXUS STEAM OVE

There are two types of steam cooking: the sauna method, where steam is created inside the oven cavity by dripping water onto a hotplate in the bottom of the oven, and the injection method, which Nexus Steam uses, where steam is created outside the cavity and then injected into it.

Not only is the heating up time of injection steam quicker, it also locks more nutrients in the food, maintains the colour of the ingredients and allows for savoury and sweet dishes to be cooked together. The injection method seals the food so there is no flavour transfer.



PRE-PROGRAMMED STEAM MODES

The steam cavity has pre-programmed modes for different food types including meats, fish and vegetables. By simply selecting a mode via the control panel, the temperature and time for the selected program will commence, resulting in perfectly steamed dishes.



EASY TO CLEAN

Due to the steam generated nothing gets burnt onto the stainless steel surface of the cavity, making it very easy to clean. Simply use the highly absorbent sponge provided to remove any condensed steam from the surfaces.



INTEGRATED GRILL

An integrated grill element within the steam cavity allows it to be used as a fully functional grill. By featuring a grill within the steam oven it allows you to switch functions to brown or crisp the skin of salmon for example, at the end of the cooking cycle.



REMOVABLE WATER TANK

No need for a water feed; the water tank is fully removable making refilling and rinsing easy. The water tank contains enough water to last 60 minutes if not opening and closing the oven door, or 30 minutes when opening and closing the oven door to add food items.

N

THE BEAUTY OF INJECTION STEAM

- Quicker heat up time than sauna steam
- Healthy, no need to add fats or oils
- Retains more nutrients, colour and texture
- Keeps food moist
- Sous-vide cooking for the ultimate in flavoursome and tender dishes
- Safer than cooking with pans with boiling water on the hob
- Less stressful than juggling several pans on the hob



CO-ORDINATING COLLECTION

What looks best with your Falcon range cooker? Another Falcon, of course. Offering both traditional and contemporary styling, our range of hoods and splashbacks have been specifically designed to complement your cooker.



COMPLEMENT YOUR FALCON RANGE COOKER WITH CO-ORDINATING FALCON RANGEHOODS & SPLASHBACKS

STAINLESS STEEL



80CM INTEGRATED RANGEHOOD

- LED lighting with night light
- Aluminium filters included
- Available as ducted
- 800m³/h maximum extraction

STAINLESS STEEL



100CM INTEGRATED RANGEHOOD

- LED lighting with night light
- Aluminium filters included
- Available as ducted
- 1600m³/h maximum extraction (Twin motor)

BLACK

STAINLESS STEEL



90CM CANOPY RANGEHOOD

- Halogen lighting 2 x 20W
- Charcoal and Aluminium filters included
- Available as re-circulating or ducted
- 770m³/h maximum extraction

BLACK

STAINLESS STEEL



110CM CANOPY RANGEHOOD

- Halogen lighting 2 x 20W
- Charcoal and Aluminium filters included
- Available as re-circulating or ducted
- 770m³/h maximum extraction

BLACK

STAINLESS STEEL



FALCON SPLASHBACK

- Available in 90 or 110cm



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Falcon continuously seeks improvements in specification, design and production of products and thus, alterations and design changes such as plinth design take place periodically. Images are for illustrative purposes only. Whilst every effort is made to produce up-to-date literature, this brochure should not be regarded as an infallible guide to current specification, nor does it constitute an offer for the sale of any particular appliance.