



*your* choice  
90, 100, or 110cm



*celebrating*  
**One In A Million**



# *the* range

## 06 Range Cooking

Inside Falcon	09	Specialist Features	11	Choose your Colour	14
Multi Function Oven	10	Choose your Size	12	Choose your Fuel Type	15

## 16 The Traditional Collection

Kitchener	19	Classic Deluxe	23
Classic	21	Elan	25

## 26 The Contemporary Collection

Professional* 90 FX/FXP	29	Professional* 100 FX	31	Professional*	33
-------------------------	----	----------------------	----	---------------	----

## 34 The Co-ordinating Collection

Rangehoods	37	Splashbacks	37
------------	----	-------------	----

## 39 Specifications & Warranty

It's the finer details that will make all the difference to your choice of appliance so here's where you can find information on the size, capacity, features and colours available as well as our parts and labour warranty.



Built from experience

# 10 reasons to choose Falcon

With a Falcon at the heart of the kitchen, the kitchen is always the heart of the home. That's why you'll find a Falcon in more homes across Europe than any other stove. So, why buy a Falcon?



## 01 Made in the UK

We are proud to say that all of our range cookers are manufactured at our British manufacturing plant, in Royal Leamington Spa, where the very first stove was built back in 1830.



## 02 Heritage

Falcon is the world's oldest cooker manufacturer, with over 185 years of manufacturing experience.



## 03 Pedigree

As well as inventing the world's first cooker, Falcon are part of the AGA Rangemaster Group.



## 04 Awards

Falcon is Europe's No.1 range cooker brand, and is highly rated by consumers as well as international committees such as the Plus X Award who distinguish selected products with prizes for innovation, quality and functionality.



## 06 Co-ordinating Appliances

We are probably best known for our range cookers but we have rangehoods to add the finishing touch to your kitchen.



## 07 Quality

During manufacturing each appliance goes through quality assessments, with elements which have been especially designed with functionality and safety in mind.



## 08 Durability

Our products are built to stand the test of time, with everyday use in mind. Falcon range cookers are made from the highest quality materials to ensure longevity and durability.



## 09 Style & Choice

With a wide range of different variations of our range cookers, you'll find your perfect match.



## 10 Full Testing

We employ a UK Home Economist who plays a vital role in ensuring our products deliver to exacting standards.



## 05 No.1 Choice

You will find us in more homes across Europe than any other range cooker brand.



HOT

# *Crafted with pride* Range Cooking

Whether you want a traditional style or the clean, sophisticated lines of something a little more contemporary, a Falcon stove will become the cornerstone of your kitchen. Distinctive, efficient, highly versatile and made to our exacting standards, every Falcon is designed to make cooking a pleasure, not a chore.



Inside Falcon	09
Multi Function Oven	10

Specialist Features	11
Choose your Size	12

Choose your Colour	14
Choose your Fuel Type	15

## Shelf-Stop

We've incorporated clever safety features such as Shelf Stop into our Cookmax XL™ Ovens, where the shelves slide forward but won't tip out, and a Half Cranked Shelf, which gives a wider range of shelf positions so you get maximum benefit from the large capacity inside.





# Inside the 7 wonders of Falcon.

The 7 wonders of Falcon: our cookers don't just look good on the outside – they are built from the highest quality components, rigorously tested so you can bake, boil, simmer and sauté for years to come.



## Tri-tonne™ Frame

Our triple-folded Tri-tonne™ frame is the starting point for every Falcon stove

- Unique Heavyweight Frame
- Easy-Glide Wheels
- Height Adjustable



## Multi-glaze™ Oven Door

Multi-glaze™ steel oven door technology offers peace of mind and safety for you and your family.

- Single Piece Pressed Door
- Internal Glass Panels



## Spill-guard™ Hotplates

Super flexible Spill-guard™ hotplates in a choice of fuels make cleaning up after cooking even easier.

- Cast Iron Pan Supports
- Unique Air Vent System
- Flame Failure Safety Device
- Separate Spillage Wells
- Triple-ring Burners



## Endurance™ Finish

Our Endurance™ finish is eco-friendly, durable and will last for years to come.

We only use environmentally-friendly, top quality paints and enamels on our range cookers, which are supplied by the global leader and applied at our factory in Leamington Spa.



## EasyCook™ Controls

EasyCook™ controls make our cookers simple to use, so you can start cooking from the moment it's installed.

- StoveControls
- Pressed and Welded Fascias



## RM Xtra™

Every Falcon stove is thoroughly checked and tested before delivery.

- Award Winning Packaging
- Factory Tested
- Detachable Plinth
- 98% Recyclable Packaging



## Cookmax XL™ Ovens

Cookmax XL™ ovens offer a generous capacity and easy cleaning for stress-free cooking.

- CavLite™
- Shelf-Stop Shelving
- Class Leading Oven Capacity
- Stay-Clean Liners
- Fully Welded Cavities

For an interactive explanation of the above features visit [www.falconworld.com/au](http://www.falconworld.com/au)

# Cooking to perfection with a Multi Function Oven



🌀 The multifunction oven offers seven functions for really flexible cooking. From crisping up the base of your pizza to browning your favourite pasta dish! Elan, Classic Deluxe and Professional+ FX / FXP models feature multi-function ovens.

## Features

- 🌀 **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.
- 🌀 **Fan Assisted Oven** - Utilising the conventional oven elements in conjunction with the fan, this produces zoned cooking with the hottest zone being at the top of the oven.
- 🌀 **Conventional Oven** - This traditional cooking method uses heat sourced from both the top and bottom elements, which results in a natural convection process that centres the heat in the top of the oven.
- 🌀 **Base Heat** - Using the lower element only, this cooking method is often used for slow-cooking casseroles and can also be used to give a crispy base to your pizza.
- 🌀 **Browning Element** - Great for browning off pasta or dishes that are topped with cheese to create a perfect finish to your dish.
- 🌀 **Fanned Grilling** - Enables the door to be closed while grilling, which grills food more evenly and helps to retain moisture, while preventing cooking smells from permeating the room.
- 🌀 **Defrost** - An incredibly safe way to speed up the defrosting process, as it uses the fan to circulate unheated air, so won't accidentally cook the food like a microwave can.

## Additional Multifunction Feature - Classic Deluxe Only

- 🌀 **Rapid Response** - Rapid Response preheats the oven 30% faster than a fan oven, so you don't waste time waiting for the oven to reach temperature before you can get cooking. Our tests show that you can place chilled foods in a cold oven, select Rapid Response, and get the same results as starting with a preheated oven. (Available on selected models only)

Visit [www.falconworld.com/au](http://www.falconworld.com/au) for more information.

## Specialist Features.\*

Whatever style of cooking you prefer, Falcon cookers offer a unique choice of features to make your life easier, creating perfect results every time.



### Griddle

Made from robust cast aluminium, the griddle plate sits snugly on top of the gas hob, when required. 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.



### 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 for convenient and safe access.



### Teppanyaki-style Griddle

Cook healthy food Japanese-style with the unique Teppanyaki-style griddle plate that fits snugly over the burners. It is also coated for non-stick easy cleaning.



### Multi-Zone

Choose between two ceramic 1.1kW cooking zones, or slot a durable non-stick griddle plate over the top to provide a healthy cooking surface.



### Triple-Ring Burner

Create authentic Asian cuisine on our Triple-ring burner, which can hold a specially designed wok cradle.



### Pyrolytic Cleaning

Turn the oven to this function and it literally cleans itself. The oven will 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. Professional+ FXP Only.



### 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.



### 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.

## Choosing your size...



### 100 cm

Bridging the gap between 90cm and 110cm models, the 100cm wide stove is a popular choice that offers the ideal balance of functionality and style. The extra 10cm width will earn you larger oven capacities and a more substantial design statement.



### 110 cm

The ultimate cook's dream, our widest models offer high-capacity ovens, capable of catering en masse, plus flexible options such as slow ovens and storage drawers. An extra hob zone will allow you to cook with six pans simultaneously\*.

\*available on selected models

### 90 cm

Perfect for smaller kitchens, our 90cm wide models boast many of the outstanding features of wider versions, so all you'll miss out on is a few centimetres. Choose this option if you're short on space but want to cook like a professional.

### 90cm TALL OVEN

Tall and slim (see below), our cleverly shaped fan ovens have been designed to accommodate four roast chickens at once, achieving the most economical yet functional use of space ever.



Visit the product selector at [www.falconworld.com/au](http://www.falconworld.com/au) to help find your perfect Falcon.

## 100cm Double Drop Down Doors

Like the other range cookers in the series, the 100cm model exudes top-end features. Of particular interest to busy cooks is the two multi function ovens (one conventional multi function), which offers an incredible amount of flexibility when it comes to cooking all food types.



Works well in a  
*small* kitchen too! ↷

Don't be fooled into thinking that range cookers are only suited to homes blessed with big kitchens. In reality of course, there's no reason those with compact kitchens shouldn't benefit from a feature-packed stove.

In fact, designers recommend creating a focal point in a small space and what better solution than an eye-catching stove positioned centre-stage? If space is restricted, opt for a 90cm-wide model, which offers all the features of the larger sizes. Also consider a model with a storage drawer - handy for stowing away those pots and pans!



# Choosing your *colour* ...

While Stainless Steel looks fantastic in many kitchens, it needn't be the only choice. Bring your kitchen alive by choosing a stove from an array of stunning colours.

N.B. The colours listed are available on selected models only. We have made every effort to make the colours shown as close as possible to the manufactured colour. Unfortunately, we cannot guarantee an exact colour match and these should be used as a guide only. Please visit a local stockist to view the exact colour before purchase (it is advised that you call the stockist first to check what colours they have on display).



01

STAINLESS STEEL



02

CREAM



03

BLACK



04

WHITE



05

RACING GREEN



06

ROYAL PEARL



07

CRANBERRY



08

OLIVE GREEN



09

ROYAL BLUE

Visit the product selector at [www.falconworld.com/au](http://www.falconworld.com/au) to help find your perfect Falcon.

## Which fuel type?...

### DUAL FUEL (LPG CONVERTIBLE AT POINT OF ORDER)

The most popular fuel choice, dual fuel offers the responsiveness of a gas hob, with the flexibility and even heat distribution of an electric oven. If you want gas but don't have access to a mains supply, all of our dual fuel appliances can be converted to LPG (Liquid Petroleum Gas) on request at the point of order or later by a suitable licenced gas fitter at an additional cost.

### INDUCTION

Fast, responsive and incredibly controllable, induction cooking offers the ultimate in speed and energy efficiency – no wonder it's the fastest growing hob choice today. Boasting a wealth of safety features, our hobs harness the latest induction technology for the most eco-friendly hob-top cooking possible and all boasting electric ovens.

### ALL GAS (LPG CONVERTIBLE AT POINT OF ORDER)

Roasting with gas creates a moist atmosphere, helping to prevent your food from drying out whilst cooking. Our 90cm ovens offer the best of both worlds, with a gas oven and one electric fan forced oven.



## Why choose Induction?



Culinary professionals have long celebrated the speed and efficiency of induction cooking. Using a magnetic field to generate heat, water can be brought to the boil faster than any gas hob or electric kettle. Only the pan is heated, not the hob top, so spillages won't burn onto its surface during use, making cleaning exceptionally easy. Wasting precious little energy in the process, induction is an incredibly eco friendly choice, and provides an even cooking surface without hot spots. It's far safer too. Only after exceptionally long cooking periods will the hob become too hot to touch, which is when our Residual Heat Indicator provides a visual safety warning – making induction a great choice for busy families.

People with cardiac pacemakers or implanted insulin pumps must consult their doctor to make sure that their implants are not affected by the induction hob. (The frequency range of the induction hob is 20-60kHz)







## *The heart of your kitchen* Traditional Collection

A traditional-style stove is an essential component in any period home, forming a central attraction at the very heart of the kitchen. Perfect for creating an authentic, homely look, our traditional range cookers exude classic charm and have long been coveted for their distinctive styling.



Kitchener  
Classic

19  
21

Classic Deluxe  
Elan

23  
25

Plenty of  
*room*  
to cook for the  
whole family!




**ALL MODELS FEATURE**

- Fan Oven (x 2)
- Handy Rack
- 7 Wonders of Falcon
- Programmable Oven

**GRILL**

- Separate Dual Circuit Grill

**HOB**

- Cast Iron Pan Supports
- Triple-ring Burner
- Flame Safety Device

## the Kitchener.

First launched in 1830, the Kitchener set the standard for range cooking. It continues to do so today.

**MODEL & SIZE ...**


Kitchener  
90cm

**COLOURS TO CHOOSE FROM ...**


Stainless Steel  
Stainless Steel Fascia  
Chrome Trim



Black  
Black Fascia  
Chrome Trim



Cream  
Black Fascia  
Chrome Trim

**WHICH FUEL TYPE? ...**


Dual Fuel

Available as dual fuel natural gas (LPG convertible\*) FSD's fitted as standard  
\* Request at point of order or later by a suitable gas fitter at an additional cost.



Kitchener 90



*Made in Leamington Spa since 1830*

The very first range cooker, the Kitchener, was invented and built on the same site as our current factory in 1830 and revolutionised how people cooked.





The Classic is a  
*Classic*  
in every sense

Classic 90cm  
The wok cradle & griddle plate come standard with this model.



Warming Plate

## the Classic.

With bevelled doors, elegant windows and towel rail, the Classic offers everything you'd expect from a traditional stove.

### MODEL & SIZE ...



Classic 110cm



Classic 90cm

### COLOURS TO CHOOSE FROM ...



Cranberry  
Chrome or  
Brass Trim



Black  
Chrome or  
Brass Trim



Cream  
Chrome or  
Brass Trim



Racing Green  
Chrome or  
Brass Trim



Royal Blue  
Chrome or  
Brass Trim



White  
Chrome

### WHICH FUEL TYPE? ...



All Gas



Dual Fuel



Induction

Available as natural gas, all LPG\*, dual fuel natural gas (LPG convertible\*) FSD's fitted as standard, or Induction.

\* Request at point of order or later by a suitable gas fitter at an additional cost.

#### ALL MODELS FEATURE

- Handy Rack
- 7 Wonders of Falcon
- Storage Drawer (110cm)
- Programmable Oven

#### OVEN (ALL GAS)

- 2 x Gas ovens, available as LPG\* (110cm)
- 1 x Gas\* & 1 x Tall Electric Fan Oven (90cm)
- Separate Gas Grill

#### HOB (INDUCTION)

- Hot Hob Indicators

#### OVEN (DUAL FUEL & INDUCTION)

- Conventional Oven (110cm x 1)
- Fan Oven (110cm x 1, 90 x 2)
- Separate Dual Circuit Grill

#### HOB (DUAL FUEL & GAS)

- Cast Iron Pan Supports
- Triple-ring Burner
- Wok Cradle
- Warming Zone (110cm Dual Fuel & Gas)
- Griddle Plate
- Flame Safety Device



Classic 90



## Handy Rack

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 for convenient and safe access.



*Ultra-chic styling*  
that makes this collection  
a firm favourite



Enhanced Deluxe Features



## the Classic Deluxe.

Staying true to the Classic's styling, the Deluxe range delivers a host of innovative, up-to-the-minute features.

### MODEL & SIZE ...



Classic Deluxe  
110cm



Classic Deluxe  
90cm

### COLOURS TO CHOOSE FROM ...



Cranberry  
Chrome Trim



Black  
Chrome Trim



Cream  
Chrome Trim



Olive Green  
Chrome Trim



Royal Pearl  
Chrome Trim

### WHICH FUEL TYPE? ...



Dual Fuel

#### ALL MODELS FEATURE

- Multifunction Oven (x 1)
- Fan Oven (x 1)
- Handy Rack
- 7 Wonders of Falcon
- Rapid Response (LH oven only)
- Programmable Oven
- Storage Drawer (110cm only)

#### HOB

- Cast Iron Pan Supports
- Triple-ring Burner
- Wok Cradle
- Single Handed Ignition
- Griddle Plate (90 only)
- Multi-zone with griddle (110 only)
- Flame Safety Device

#### GRILL

- Separate Dual Circuit  
Glide-out Grill

Available as dual fuel natural gas (LPG convertible\*) FSD's fitted as standard  
\* Request at point of order or later by a suitable gas fitter at an additional cost.



Classic Deluxe 110



## Triple-ring Burner

Create authentic Asian cuisine on our Triple-ring burner, which can hold a specially designed wok cradle.



Spiral handles,  
*lovingly crafted control knobs*  
& generous  
curvaceous doors



Glide-out Grill


**ALL MODELS FEATURE**

- Multifunction Oven (x 1)
- Fan Oven (x 1)
- Handy Rack
- 7 Wonders of Falcon
- Storage Drawer (110cm only)
- Programmable Oven

**HOB**

- Cast Iron Pan Supports
- Triple-ring Burner
- Wok Cradle
- Griddle Plate
- Flame Safety Device

**GRILL**

- Separate Dual Circuit  
Glide-out Grill

## the Elan.

The Elan epitomises the traditional Falcon stove, combining distinctive looks with outstanding fl exibility.

**MODEL & SIZE ...**

 Elan  
110cm

 Elan  
90cm

**COLOURS TO CHOOSE FROM ...**

 Black  
Chrome Trim

 Cream  
Chrome Trim

**WHICH FUEL TYPE? ...**


Dual Fuel

Available as dual fuel natural gas (LPG convertible\*) FSD's fitted as standard  
\* Request at point of order or later by a suitable gas fitter at an additional cost.



Elan 90cm



## Fan Oven

The 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.



*Stylish modern living*  
**Contemporary Collection**

Clean lines and modern materials create the perfect synergy in a contemporary kitchen. Balancing design and functionality, our modern range cookers guarantee culinary perfection every time.



Professional\* 90 FX/FXP 29  
Professional\* 100 FX 31

Professional\* 33

Ideal for large  
*Family Dinners*  
or transforms into a  
compact, single oven  
for smaller meals





Available with pyrolytic cleaning

#### ALL MODELS FEATURE

- Multifunction Oven
- Energy Saving Panel
- Storage Drawer
- 7 Wonders of Falcon
- Programmable Oven

#### 90 FXP ADDITIONAL FEATURES

- Pyrolytic Cleaning Mode

#### GRILL

- Dual Circuit Grill

#### HOB

- Cast Iron Pan Supports
- Triple-ring Burner
- Wok Cradle
- Teppanyaki-style Griddle Plate
- Flame Safety Device

## the Professional+ 90 FX / FXP.

Highly energy efficient. Highly versatile. The revolutionary Professional+ FX bears all the innovative Falcon qualities.

#### MODEL & SIZE ...



Professional+ FX  
90cm



Professional+ FXP  
90cm

#### COLOURS TO CHOOSE FROM ...



Stainless Steel  
Chrome Trim



Black  
Chrome Trim

#### WHICH FUEL TYPE? ...



Dual Fuel

Available as dual fuel natural gas (LPG convertible\*) FSD's fitted as standard.  
\* Request at point of order or later by a suitable gas fitter at an additional cost.



### Pyrolytic Cleaning

The Pyrolytic cleaning function is a cleaning revolution; turn the oven to this function and it literally cleans itself. The oven will heat up to 450°C and 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. (FXP only)



### Single Cavity

Our revolutionary stove features a unique energy saving panel (E.S.P) that allows you to split the oven in half – creating a truly flexible appliance, which offers the best of both worlds. Its 1.15 cubic litre (full capacity) oven is ideal for large family dinners, but it quickly transforms into a compact, economical single oven for smaller meals.

Continental style  
*with sleek drop-down doors*  
to make a seriously  
**smart statement**  
in any kitchen



Drop-down oven doors



## the Professional+ 100 FX.

Packing two multifunction ovens, with a combined capacity of 128 litres, this chic addition to our range heralds impressively high-volume cooking capabilities.

### MODEL & SIZE ...


 FX  
100cm

### COLOURS TO CHOOSE FROM ...


 Stainless Steel  
Chrome Trim

 Black  
Chrome Trim

### WHICH FUEL TYPE? ...



Dual Fuel

Available as dual fuel natural gas (LPG convertible\*) fitted as standard.  
\* Request at point of order or later by a suitable gas fitter at an additional cost.

#### FEATURES

- Multifunction Oven with 7 functions (x 1)
- Conventional Multifunction Oven with 4 functions (x 1)
- 7 Wonders of Falcon
- Storage Drawer
- Programmable Oven

#### GRILL

- Dual Circuit Grill

#### HOB

- Cast Iron Pan Supports
- Triple-ring Burner
- Wok Cradle
- Griddle Plate
- Single Handed Ignition
- Flame Safety Device



## Two Multifunction Ovens

The first of our Range Cookers to offer two multifunction ovens (one conventional multi), the 100cm wide stove has a fantastic overall oven capacity of 128 litres, one of the largest of its kind. It is split into a 75-litre capacity on the left with 7 functions and 53-litre capacity with four functions to the right.

If you are a  
*Serious Cook,*  
you need a serious cooker!





Cast Iron Pan Supports



## the Professional<sup>+</sup>.

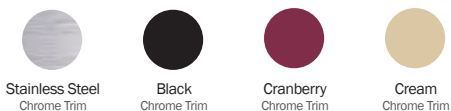
When a stove is named the Professional, you can expect nothing less than professional results.

### MODEL & SIZE ...


 Professional\*  
110cm

 Professional\*  
90cm

### COLOURS TO CHOOSE FROM ...


 Stainless Steel  
Chrome Trim

 Black  
Chrome Trim

 Cranberry  
Chrome Trim

 Cream  
Chrome Trim

### WHICH FUEL TYPE? ...



Dual Fuel



Induction

#### ALL MODELS FEATURE

- Handy Rack
- 7 Wonders of Falcon
- Storage Drawer (110cm)
- Programmable Oven

#### OVEN (DUAL FUEL & INDUCTION)

- Conventional Oven (110cm x 1)
- Fan Oven (110cm x 1, 90cm x 2)
- Separate Dual Circuit
- Glide-out Grill

#### HOB (DUAL FUEL)

- Cast Iron Pan Supports
- Triple-ring Burner
- Griddle Plate
- Flame Safety Device

#### HOB (INDUCTION)

- Hot Hob Indicators

Available as dual fuel natural gas (LPG convertible\*) FSD's fitted as standard, or Induction

\* Request at point of order or later by a suitable gas fitter at an additional cost.

Professional\* 90cm



## Programmable Oven

If you like the freedom of being able to start and finish cooking a dish while you are out, you'll appreciate the programmable oven.



*Designed to impress*

# The co-ordinating collection

What looks best with your Falcon stove? Another Falcon, of course.

We offer specialist rangehoods and splashbacks to perfectly compliment your choice of stove.




Rangehoods

36

Splashbacks

36



## Complementary Hoods

We've built up extensive knowledge over the years about the world of kitchens, enabling us to develop a range of indispensable complementary accessories for your kitchen that are both practical and high performing.

*the*  
**Falcon Canopy**

- Available in 90 or 110cm
- Complete with chrome badge
- Halogen lighting
- Stainless Steel with Aluminium filters included
- Can be ducted or recirculated
- 920 m<sup>3</sup>/h Maximum extraction



COLOUR OPTIONS



Stainless Steel    Black

*the*  
**Falcon Splashback**

- Available in 2 sizes - 90 or 110cm



COLOUR OPTIONS



Stainless Steel    Black



# Specifications & Warranty

The following pages are designed to answer many of the questions you may have about the various characteristics of our products. For any other information please call our sales team on 1800 685 899 and they will be happy to help.

## CLEARANCES

Allow 5mm on either side of the stove for fitting tolerance. If fitted near a corner, a clearance of 130mm is required to allow for side oven door opening. The stove should be on site prior to final fitting of units and worktops, to ensure a perfect fit.

## WARRANTY

Falcon appliances come with a 3 year parts & labour warranty (subject to registration).

## CONSUMER SERVICES

If you have any product enquiries,

or in the event of a problem with your appliance once it has been installed, please telephone 1300 650 020 and have your serial number on hand.

## CONSUMER SERVICE LINES OPEN:

Monday - Friday 8.30am - 5pm EST  
(Excluding Victorian public holidays)

## STANDARDS

Falcon cookers are designed and manufactured to a recognised quality management system, which meets the requirements of BS EN ISO 9001 and BS EN ISO 14001 for continually improving

environmental procedures.


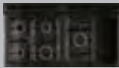




Falcon cookers comply with the essential requirements of the appropriate European Directives, and carry the CE mark.

All cookers must be fitted by a suitably qualified individual and in accordance with all relevant Australian Standards. Installation guides should be read prior to fitting.

Range Cooking 40  
Rangehoods 46

Splashbacks 46

# Range Cooking







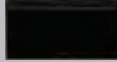

	KITCHENER 90 DUAL FUEL	CLASSIC 110 DUAL FUEL	CLASSIC 110 GAS	CLASSIC 110 INDUCTION	CLASSIC 90 DUAL FUEL	CLASSIC 90 GAS
						
MODEL NUMBER	KCH90DFF	CLAS110DFF	CLAS110NGF	CLAS110EI	CLAS90DFF	CLAS90NGF
WIDTH (MM)	900	1100	1100	1100	900	900
DEPTH EX HANDLES (MM)	600	600	600	600	600	600
HEIGHT - UP TO HOTPLATE (MM)	900 - 925 ^	900 - 925 ^	900 - 925 ^	905 - 930 ^	900 - 925 ^	900 - 925 ^
HOB RATINGS	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*
MJ - MEGAJOULES - GAS	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
kW - KILOWATTS - 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
	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
CERAMIC BURNER (MULTI-ZONE)	-	1X 0.16kW WARMING PLATE	1X 0.16kW WARMING PLATE	-	-	-
TOTAL MJ RATING #	43.6MJ	43.6MJ	72.6MJ	-	43.6MJ	63.1MJ
TOTAL POWER (kW) #	7.4kW	7.7kW	0.24kW	17.4kW	8.1kW	2.8kW
CONNECTED LOAD (AMP)	32AMP	32AMP	1 (10AMP PLUG)	73AMP	34AMP	12 (15AMP PLUG)
OVEN CAPACITY LITRES* LH / RH	73 / 67	76 / 69	66 / 66	76 / 69	69 / 66	66 / 66
OVEN FUEL LH / RH	ELECTRIC / ELECTRIC	ELECTRIC / ELECTRIC	GAS / GAS	ELECTRIC / ELECTRIC	ELECTRIC / ELECTRIC	GAS / ELECTRIC
OVEN TYPE LH / RH	BOTH FAN FORCED	CONVENTIONAL / FAN	BOTH CONVENTIONAL	CONVENTIONAL / FAN	BOTH FAN FORCED	CONVENTIONAL / FAN
DUAL CIRCUIT GRILL	ELECTRIC	ELECTRIC	GAS	ELECTRIC	ELECTRIC	GAS
GRIDDLE	-	SIT-ON	SIT-ON	-	SIT-ON	SIT-ON
WOK CRADLE / CAST IRON PAN SUPPORTS	- / •	• / •	• / •	-	• / •	• / •
BROWNING ELEMENT	-	•	-	•	-	-
WARMING PLATE	-	•	•	-	-	-
FLAME SAFETY DEVICE	•	•	•	-	•	•
ELECTRONIC IGNITION	PUSH BUTTON	PUSH BUTTON	PUSH BUTTON	-	PUSH BUTTON	PUSH BUTTON
AUTOMATIC HEAT INDICATORS	-	-	-	•	-	-
PAN DETECTOR	-	-	-	•	-	-
RESIDUAL HEAT INDICATORS	-	-	-	•	-	-
CHILD LOCK (HOB)	-	-	-	•	-	-
PROGRAMMABLE CLOCK /	• (LH) /	• (LH) /	• (LH) /	• (LH) /	• (LH) /	• (LH) /
CHILD LOCK (OVEN CONTROLS)	• (LH)	• (LH)	• (LH)	• (LH)	• (LH)	• (LH)
MINUTE MINDER	•	•	•	•	•	•
HANDYRACK	•	•	•	•	•	•
DOOR OPENING LH / RH	SIDE / SIDE	SIDE / SIDE	SIDE / SIDE	SIDE / SIDE	SIDE / SIDE	SIDE / SIDE
DOOR TYPE LH / RH	PORCHOLE / SOLID	PORCHOLE / PORCHOLE	PORCHOLE / PORCHOLE	PORCHOLE / PORCHOLE	PORCHOLE / SOLID	PORCHOLE / SOLID
OVEN LIGHT	X 1	X 2	X 2	X 2	X 1	X 1
PYROLYTIC SELF CLEANING	-	-	-	-	-	-
COOK & CLEAN OVEN LINERS - CATALYTIC	REAR & SIDES (LH)	REAR & SIDES	SIDES	REAR & SIDES	REAR & SIDES (LH)	SIDES (LH)
SLOW COOK / DEFROST	• / -	• / -	• / -	• / -	• / -	• / -
STORAGE DRAWER	-	•	•	•	-	-
BLACK	•	•	•	•	•	•
WHITE	-	•	•	•	•	•
CREAM	•	•	•	•	•	•
CRANBERRY	-	•	•	•	•	•
RACING GREEN	-	•	•	•	•	•
ROYAL BLUE	-	•	•	•	•	•
ROYAL PEARL	-	-	-	-	-	-
OLIVE GREEN	-	-	-	-	-	-
STAINLESS STEEL	•	-	-	-	-	-
FITTINGS AVAILABLE	CHROME ONLY	CHROME OR BRASS	CHROME OR BRASS	CHROME OR BRASS	CHROME OR BRASS	CHROME OR BRASS
PRODUCT WEIGHT	105KG	120KG	114KG	131KG	111KG	102KG

## KEY

- ^ - ADJUSTABLE HEIGHT
- LH - LEFT HAND OVEN
- RH - RIGHT HAND OVEN
- # - INCL. OVEN WHERE APPLICABLE
- \* - TRIPLE-RING WOK BURNER
- \* - LITRES BASED ON EUROPEAN STANDARDS / MEASUREMENTS





All gas/dual fuel models manufactured by Falcon are fitted with FSD's as standard. Flame Safety Devices (FSD's) are part of the gas burner system, and automatically shut off the fuel supply should the flame accidentally extinguish, therefore making the gas hob safer. The FSD will stop a build-up of unlit gas that could otherwise result in an explosive environment, and also prevent dangerous levels of carbon monoxide. Hob layouts vary between different models



CLASSIC 90 INDUCTION	CLASSIC DELUXE 110 DUAL FUEL	CLASSIC DELUXE 90 DUAL FUEL	ELAN 110 DUAL FUEL	ELAN 90 DUAL FUEL	PROFESSIONAL+ 110 DUAL FUEL	PROFESSIONAL+ 110 INDUCTION	PROFESSIONAL+ 90 DUAL FUEL
							
CLAS90EI	CDL110DF	CDL90DF	ELAS110DF	ELAS90DF	PROP110DF	PROP110EI	PROP90DF
900	1100	900	1100	900	1100	1100	900
600	600	600	600	600	600	600	600
905 - 930 ^	900 - 925 ^	900 - 925 ^	900 - 925 ^	900 - 925 ^	900 - 925 ^	905 - 930 ^	900 - 925 ^
3 X 2.3kW	1 X 3.8 - 15.2MJ*	1 X 3.8 - 15.2MJ*	2 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*
2 X 1.4kW	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 3.0 - 12.3MJ	2 X 1.4kW	1 X 3.0 - 12.3MJ
-	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
-	2 X 1.1kW	-	-	-	-	-	-
-	43.6MJ	43.6MJ	58.8MJ	43.6MJ	55.9MJ	-	43.6MJ
17.4kW	10.8kW	8.8kW	8.1kW	8.1kW	7.7kW	17.4kW	8.0kW
73AMP	47AMP	38AMP	34AMP	34AMP	32AMP	73AMP	34AMP
69 / 66	69 / 69	69 / 66	69 / 69	69 / 66	76 / 69	76 / 69	69 / 66
ELECTRIC / ELECTRIC	ELECTRIC / ELECTRIC	ELECTRIC / ELECTRIC	ELECTRIC / ELECTRIC	ELECTRIC / ELECTRIC	ELECTRIC / ELECTRIC	ELECTRIC / ELECTRIC	ELECTRIC / ELECTRIC
BOTH FAN FORCED	MULTI / FAN FORCED	MULTI / FAN FORCED	MULTI / FAN FORCED	MULTI / FAN FORCED	CONVENTIONAL / FAN	CONVENTIONAL / FAN	BOTH FAN FORCED
ELECTRIC	GLIDE-OUT ELECTRIC	GLIDE-OUT ELECTRIC	GLIDE-OUT ELECTRIC	GLIDE-OUT ELECTRIC	GLIDE-OUT ELECTRIC	GLIDE-OUT ELECTRIC	GLIDE-OUT ELECTRIC
-	SIT-ON	SIT-ON	SIT-ON	SIT-ON	SIT-ON	-	SIT-ON
-	• / •	• / •	• / •	• / •	• / •	- / -	• / •
•	•	-	•	•	•	•	-
-	-	-	-	-	-	-	-
-	•	•	•	•	•	-	•
-	UNDER KNOB	UNDER KNOB	PUSH BUTTON	PUSH BUTTON	PUSH BUTTON	-	PUSH BUTTON
•	-	-	-	-	-	•	-
•	-	-	-	-	-	•	-
•	-	-	-	-	-	•	-
•	-	-	-	-	-	•	-
• (LH) /	• (LH) /	• (LH) /	• (LH) /	• (LH) /	• (LH) /	• (LH) /	• (LH) /
• (LH)	• (LH)	• (LH)	• (LH)	• (LH)	• (LH)	• (LH)	• (LH)
•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•
SIDE / SIDE	SIDE / SIDE	SIDE / SIDE	SIDE / SIDE	SIDE / SIDE	SIDE / SIDE	SIDE / SIDE	SIDE / SIDE
PORTHOLE / SOLID	PORTHOLE / PORTHOLE	PORTHOLE / SOLID	SOLID / SOLID	SOLID / SOLID	PORTHOLE / PORTHOLE	PORTHOLE / PORTHOLE	PORTHOLE / SOLID
X 1	X 2	X 2	X 2	X 1	X 2	X 2	X 1
-	-	-	-	-	-	-	-
REAR & SIDES (LH)	REAR & SIDES	REAR & SIDES (LH)	REAR & SIDES	REAR & SIDES (LH)	REAR & SIDES	REAR & SIDES	REAR & SIDES (LH)
• / -	• / •	• / •	• / •	• / •	• / -	• / -	• / -
-	•	-	•	-	•	•	-
•	•	•	•	•	•	•	•
•	-	-	-	-	-	-	-
•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•
•	-	-	-	-	-	-	-
•	-	-	-	-	-	-	-
-	•	•	-	-	-	-	-
-	•	•	-	-	-	-	-
-	-	-	-	-	•	•	•
CHROME OR BRASS	CHROME ONLY	CHROME ONLY	CHROME ONLY	CHROME ONLY	CHROME ONLY	CHROME ONLY	CHROME ONLY
116KG	130KG	102KG	139KG	117KG	119KG	128KG	111KG

## KEY

- ^ - ADJUSTABLE HEIGHT
- LH - LEFT HAND OVEN
- RH - RIGHT HAND OVEN
- # - INCL. OVEN WHERE APPLICABLE
- \* - TRIPLE-RING WOK BURNER
- \* - LITRES BASED ON EUROPEAN STANDARDS / MEASUREMENTS

	PROFESSIONAL+ 90 INDUCTION	PROFESSIONAL+ 100 FX DUAL FUEL	PROFESSIONAL+ 90 FX DUAL FUEL	PROFESSIONAL+ 90 FXP DUAL FUEL
				
MODEL NUMBER	PRO90EI	PROP100FXDF	PROP90FXDF	PROP90FXPDF
WIDTH (MM)	900	994	900	900
DEPTH EX HANDLES (MM)	600	604	600	600
HEIGHT - UP TO HOTPLATE (MM)	905 - 930 ^	905 - 930^	900 - 930 ^	905 - 930 ^
HOB RATINGS	3 X 2.3kW	1 X 3.8 - 15.2MJ	1 X 3.8 - 15.2MJ	1 X 3.8 - 15.2MJ
MJ - MEGAJOULES - GAS	2 X 1.4kW	1 X 3.0 - 12.3MJ	1 X 3.0 - 12.3MJ	1 X 3.0 - 12.3MJ
kW - KILOWATTS - INDUCTION	-	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
CERAMIC BURNER (MULTI-ZONE)	-	-	-	-
TOTAL MJ RATING #	-	43.6MJ	43.6MJ	43.6MJ
TOTAL POWER (kW) #	17.7kW	4.44kW	3.9kW	3.9kW
CONNECTED LOAD (AMP)	73AMP	20AMP	16AMP	16AMP
OVEN CAPACITY LITRES* LH / RH	69 / 69	75 / 53	FULL 115 / ESP 49	FULL 115 / ESP 49
OVEN FUEL LH / RH	ELECTRIC / ELECTRIC	ELECTRIC / ELECTRIC	ELECTRIC	ELECTRIC
OVEN TYPE LH / RH	BOTH FAN FORCED	MULTI / CONV. MULTI	MULTI-FUNCTION	MULTI-FUNCTION
DUAL CIRCUIT GRILL	GLIDE-OUT ELECTRIC	BUILT-IN	ELECTRIC	ELECTRIC
GRIDDLE	-	SIT-ON	TEPPANYAKI STYLE	TEPPANYAKI STYLE
WOK CRADLE / CAST IRON PAN SUPPORTS	- / -	• / •	• / •	• / •
BROWNING ELEMENT	-	•	•	•
WARMING PLATE	-	-	-	-
FLAME SAFETY DEVICE	-	•	•	•
ELECTRONIC IGNITION	-	UNDER KNOB	PUSH BUTTON	UNDER KNOB
AUTOMATIC HEAT INDICATORS	•	-	-	-
PAN DETECTOR	•	-	-	-
RESIDUAL HEAT INDICATORS	•	-	-	-
CHILD LOCK (HOB)	•	-	-	-
PROGRAMMABLE CLOCK /	• (LH) /	• (LH) /	• /	• /
CHILD LOCK (OVEN CONTROLS)	• (LH)	• (LH)	•	•
MINUTE MINDER	•	•	•	•
HANDYRACK	•	-	-	-
DOOR OPENING LH / RH	SIDE / SIDE	DROP DOWN / DROPDOWN	DROP DOWN (ONE DOOR)	DROP DOWN (ONE DOOR)
DOOR TYPE LH / RH	PORTHOLE / SOLID	PORTHOLE / PORTHOLE	PORTHOLE	PORTHOLE
OVEN LIGHT	X 1	X2	X 2	X 2
PYROLYTIC SELF CLEANING	-	-	-	•
COOK & CLEAN OVEN LINERS - CATALYTIC	REAR & SIDES (LH)	REAR & SIDES (LH)	-	-
SLOW COOK / DEFROST	• / -	• / •	• / •	• / •
STORAGE DRAWER	-	•	•	•
BLACK	•	•	•	•
WHITE	-	-	-	-
CREAM	•	-	-	-
CRANBERRY	•	-	-	-
RACING GREEN	-	-	-	-
ROYAL BLUE	-	-	-	-
ROYAL PEARL	-	-	-	-
OLIVE GREEN	-	-	-	-
STAINLESS STEEL	•	•	•	•
FITTINGS AVAILABLE	CHROME ONLY	CHROME ONLY	CHROME ONLY	CHROME ONLY
PRODUCT WEIGHT	113KG	114KG	122KG	133KG

**OPPOSITE:**

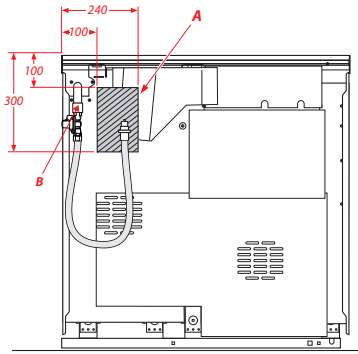
- A Position for gas supply connector
- B Appliance gas inlet
- C Electrical connection

Please note: Locations of gas and electrical connections are approximations only. The stove 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. View is from the rear of the appliance.

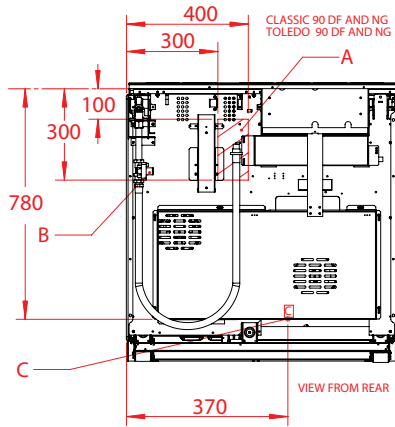
Clearances: Allow 5mm on either side of the stove for fitting tolerance. If fitted near a corner, a clearance of 130mm is required to allow for oven door opening (see diagram page 45).

All diagram measurements shown are in millimetres (mm)

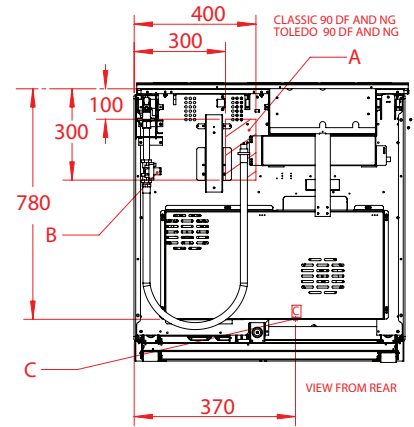
All gas/dual fuel models manufactured by Falcon are fitted with FSD's as standard. Flame Safety Devices (FSD's) are part of the gas burner system, and automatically shut off the fuel supply should the flame accidentally extinguish, therefore making the gas hob safer. The FSD will stop a build-up of unlit gas that could otherwise result in an explosive environment, and also prevent dangerous levels of carbon monoxide. Hob layouts vary between different models



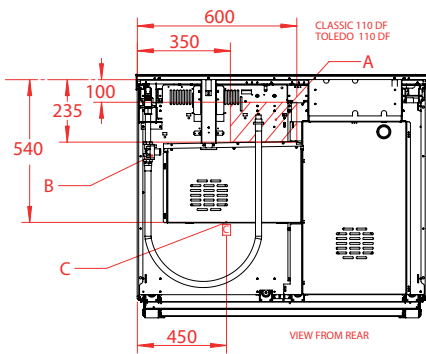
KITCHENER 90CM DUAL FUEL



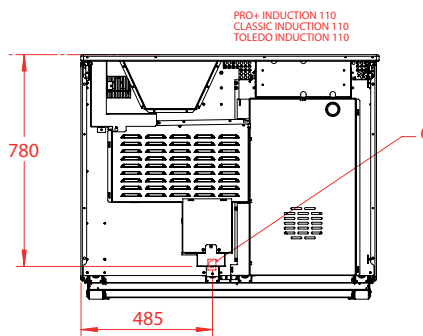
CLASSIC DELUXE & CLASSIC 90CM DUAL FUEL/GAS



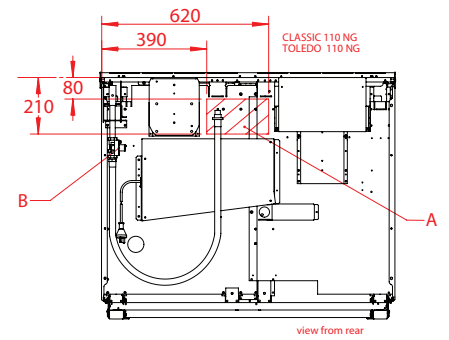
CLASSIC & PROFESSIONAL+ 90CM INDUCTION



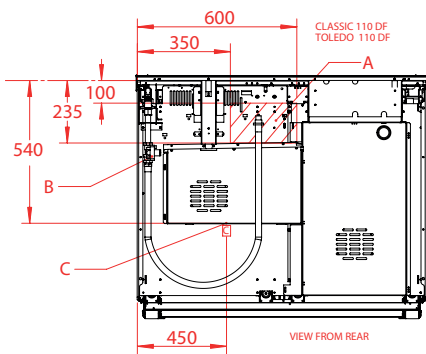
CLASSIC 110CM DUAL FUEL



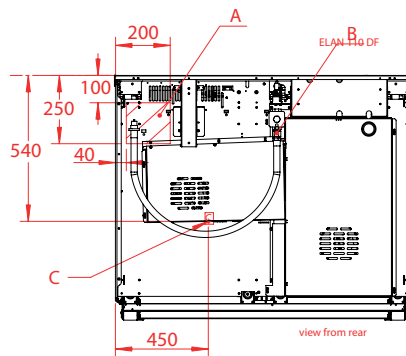
CLASSIC & PROFESSIONAL+ 110CM INDUCTION



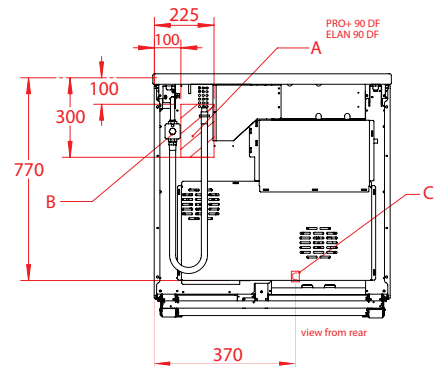
CLASSIC 110CM GAS



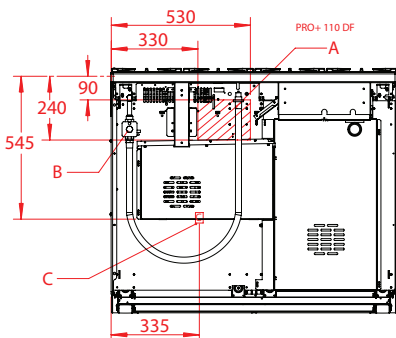
CLASSIC DELUXE 110CM DUAL FUEL



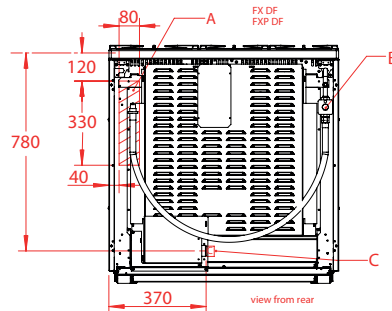
ELAN 110CM DUAL FUEL



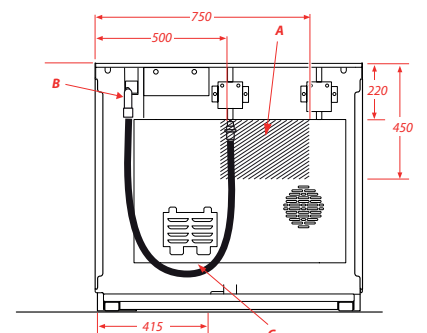
ELAN & PROFESSIONAL+ 90CM DUAL FUEL



PROFESSIONAL+ 110CM DUAL FUEL



PROFESSIONAL+ 90CM FX/FXP DUAL FUEL



PROFESSIONAL+ 100CM FX DUAL FUEL

# Cooker Configurations

KITCHENER & CLASSIC 90 DUAL FUEL	
A	GAS HOB
B	ELECTRIC GRILL
C	ELECTRIC FAN FORCED OVEN
D	ELECTRIC FAN FORCED OVEN
E	N/A

ELAN & CLASSIC DELUXE 90 DUAL FUEL	
A	GAS HOB
B	GLIDE-OUT ELECTRIC GRILL
C	ELECTRIC MULTI-FUNCTION OVEN
D	ELECTRIC FAN FORCED OVEN
E	N/A

PROFESSIONAL+ 90 DUAL FUEL	
A	GAS HOB
B	GLIDE-OUT ELECTRIC GRILL
C	ELECTRIC FAN FORCED OVEN
D	ELECTRIC FAN FORCED OVEN
E	N/A

CLASSIC 90 INDUCTION	
A	INDUCTION HOB
B	ELECTRIC GRILL
C	ELECTRIC FAN FORCED OVEN
D	ELECTRIC FAN FORCED OVEN
E	N/A

PROFESSIONAL+ 90 INDUCTION	
A	INDUCTION HOB
B	GLIDE-OUT ELECTRIC GRILL
C	ELECTRIC FAN FORCED OVEN
D	ELECTRIC FAN FORCED OVEN
E	N/A

CLASSIC 90 GAS	
A	GAS HOB
B	GAS GRILL
C	GAS CONVENTIONAL OVEN
D	ELECTRIC FAN FORCED OVEN
E	N/A

CLASSIC 110 DUAL FUEL	
A	GAS HOB
B	ELECTRIC GRILL
C	ELECTRIC CONVENTIONAL OVEN
D	ELECTRIC FAN FORCED OVEN
E	STORAGE DRAWER

PROFESSIONAL+ 110 DUAL FUEL	
A	GAS HOB
B	GLIDE-OUT ELECTRIC GRILL
C	ELECTRIC CONVENTIONAL OVEN
D	ELECTRIC FAN FORCED OVEN
E	STORAGE DRAWER

CLASSIC 110 INDUCTION	
A	INDUCTION HOB
B	ELECTRIC GRILL
C	ELECTRIC CONVENTIONAL OVEN
D	ELECTRIC FAN FORCED OVEN
E	STORAGE DRAWER

PROFESSIONAL+ 110 INDUCTION	
A	INDUCTION HOB
B	GLIDE-OUT ELECTRIC GRILL
C	ELECTRIC CONVENTIONAL OVEN
D	ELECTRIC FAN FORCED OVEN
E	STORAGE DRAWER

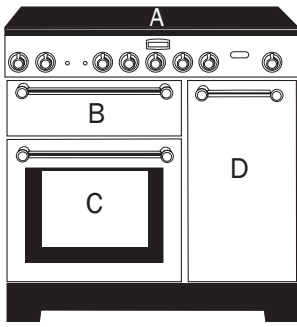
CLASSIC 110 GAS	
A	GAS HOB
B	GAS GRILL
C	GAS CONVENTIONAL OVEN
D	GAS CONVENTIONAL OVEN
E	STORAGE DRAWER

CLASSIC DELUXE 110 DUAL FUEL	
A	GAS & ELECTRIC HOB
B	GLIDE-OUT ELECTRIC GRILL
C	ELECTRIC MULTI-FUNCTION OVEN
D	ELECTRIC FAN FORCED OVEN
E	STORAGE DRAWER

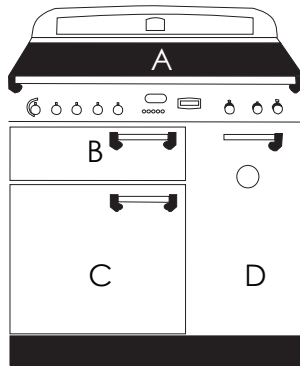
ELAN 110 DUAL FUEL	
A	GAS HOB
B	GLIDE-OUT ELECTRIC GRILL
C	ELECTRIC MULTI-FUNCTION OVEN
D	ELECTRIC FAN FORCED OVEN
E	STORAGE DRAWER

PROFESSIONAL+ 90 FX /FXP DUAL FUEL	
A	GAS HOB
B	BUILT-IN ELECTRIC GRILL
C	ELECTRIC MULTI-FUNCTION OVEN
D	N/A
E	STORAGE DRAWER

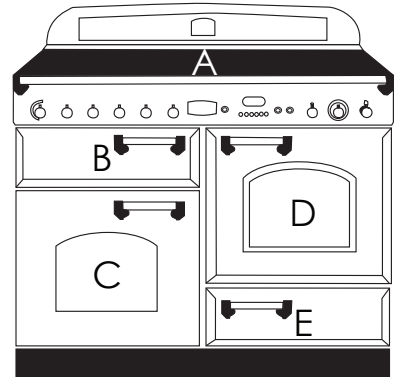
PROFESSIONAL+ 100 FX DUAL FUEL	
A	GAS HOB
B	BUILT-IN ELECTRIC GRILL
C	ELECTRIC MULTI-FUNCTION OVEN
D	ELECTRIC CONV. MULTI FUNCTION OVEN
E	STORAGE DRAWER



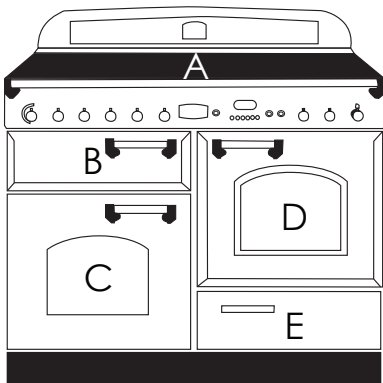
KITCHENER 90CM



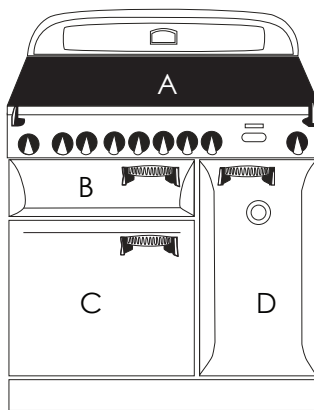
CLASSIC & CLASSIC DELUXE 90CM



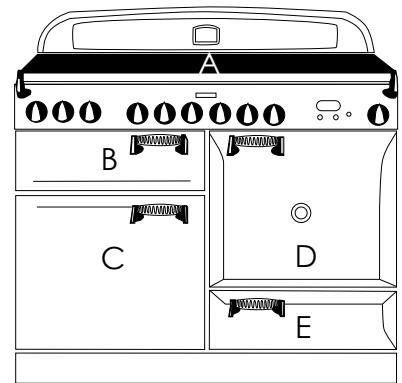
CLASSIC 110CM



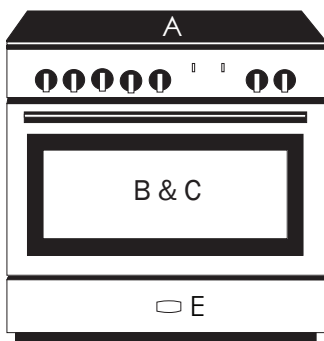
CLASSIC DELUXE 110CM



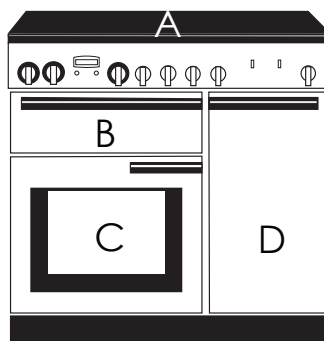
ELAN 90CM



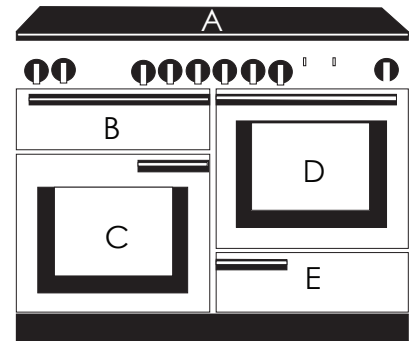
ELAN 110CM



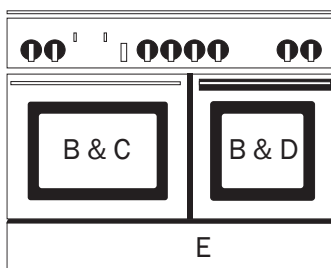
PROFESSIONAL+ 90 FX / FXP



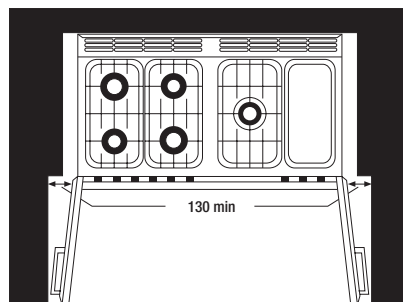
PROFESSIONAL+ 90CM



PROFESSIONAL+ 110CM

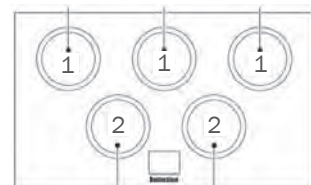


PROFESSIONAL+ 100 FX



INSTALLATION CLEARANCES REQUIRED

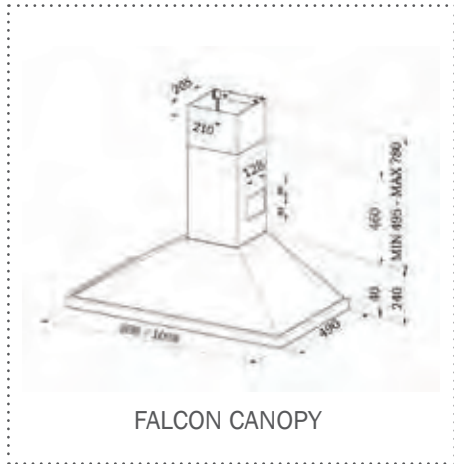
Induction Hob Layout  
(Selected Models Only)



Zone 1 = Outer 220mm / Inner 180mm  
Zone 2 = Outer 180mm / Inner 140mm

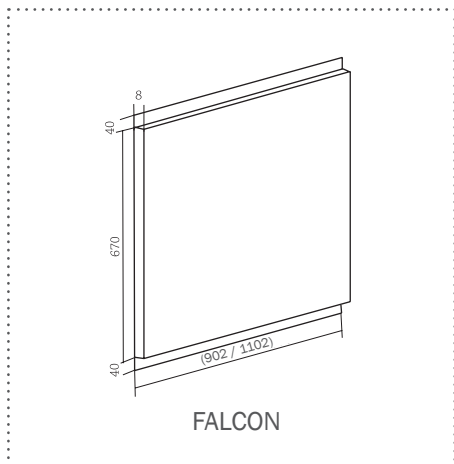
# Rangehoods (All dimensions in mm)

Before fitting any appliance please refer to the installation guide.



	90CM CANOPY	110CM CANOPY
MODEL NUMBER	FALHDCP90	FALHDCP110
TYPE	CANOPY	CANOPY
MIN HEIGHT ABOVE COOKTOOP (MM)	650	650
WIDTH (MM)	898	1098
HEIGHT INC. FASCIA, EXCL. FLUE (MM)	240	240
FLUE HEIGHT - MIN / MAX (MM)	495 / 770	495 / 770
NUMBER OF SPEEDS	3	3
NUMBER OF FANS	1	1
EXTRACTION (DUCTED) 1 / 2 / 3 (M <sup>3</sup> /HR)	360 / 590 / 920	360 / 590 / 920
EXTRACTION (RECIRCULATED) 1 / 2 / 3 (M <sup>3</sup> /HR)	350 / 570 / 850	350 / 570 / 850
CONTROL TYPE	SLIDER	SLIDER
NUMBER OF METAL FILTERS	3	4
DUCTED &/OR RECIRCULATING OPTION	BOTH	BOTH
AIR OUT DUCTS (MM)	120 / 125 / 150	120 / 125 / 150
LIGHTING (WATT)	2 X 20W HALOGEN	2 X 20W HALOGEN
BLACK	•	•
STAINLESS STEEL	•	•
OPTIONAL EXTENSION FLUE AVAILABLE	•	•

# Splashbacks



	90CM SPLASHBACK	90CM SPLASHBACK
MODEL NUMBER	FALSP90SS	UNBSP90BL
WIDTH (MM)	902	902
HEIGHT (MM)	670	670
BLACK	-	•
STAINLESS STEEL	•	-

	110CM SPLASHBACK	110CM SPLASHBACK
MODEL NUMBER	FALSP110SS	UNBSP110BL
WIDTH (MM)	1102	1102
HEIGHT (MM)	670	670
BLACK	-	•
STAINLESS STEEL	•	-





Built with Experience

**CHEMINEE**

Telephone: 02 9564 2694

Fax: 02 9569 8802

Email: [sales@cheminee.com.au](mailto:sales@cheminee.com.au)

Showroom: 118 Stanmore Road, Stanmore  
(Corner Wemyss St), New South Wales,  
Australia

[Cheminee.com.au](http://Cheminee.com.au)