



Inspire the chef in you!



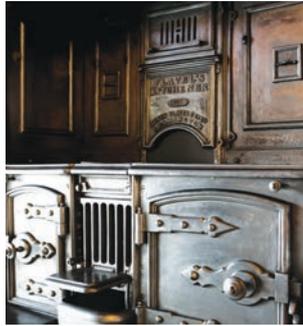
Range Cookers since 1830



WHY CHOOSE A FALCON COOKER...

PEDIGREE

Falcon are part of AGA Rangemaster, a group which is home to the world's top brands including AGA, Rangemaster, Rayburn, Redfyre, Falcon, Mercury and La Cornue. Rangemaster were the inventors of the world's first cooker, so consequently their expertise in range cooking is second to none and that means we are always focused on ensuring every one of our cookers is manufactured to exacting standards.



LEGENDARY PERFORMANCE

Alison Trinder, our Home Economist, plays a vital role at AGA Rangemaster UK. She ensures that our products are designed to deliver on the cooking expectations of our customers. So whether you cook daily for a large family, are a keen home baker, have a passion for Asian cooking or are simply a food fanatic you will not be disappointed with your Falcon cooker.



EUROPEAN LEADER

As the UK's number 1 manufacturer of range cookers, Falcon offers more choice than any other brand. In fact, we offer many styles from which you will undoubtedly find the cooker that suits you in terms of style, size, fuel type and colour.



SUSTAINABLE DEVELOPMENT: A STRONG COMMITMENT

Our commitment to quality and the environment has earned us a double ISO certification. The BS EN ISO 9001 certification ensures that all products are designed and manufactured in accordance with a system of quality management recognized throughout the world, while the BS EN ISO 14001 certification recognizes our compliance systems management environmentally approved. The majority of our equipment is 95% recyclable with an energy efficiency class A.





Made in the UK



Made in the UK

All our cookers are manufactured in our factory in the heart of Royal Leamington Spa in England. So when you choose a Falcon cooker, you know that it has been made in the UK to our exacting specifications.

SUMMARY

Choose your size 6
Choose your fuel type 8
Specialist features 10

Traditional Collection

Kitchener 12
Classic 14
Classic Deluxe 16
Elan 18
Elise SE 20

Contemporary Collection

Toledo 22
Professional+ FX 24
Professional+ FX 100 26
Professional+ 28
Professional Deluxe 30

Hoods & Splashbacks

Traditional and Contemporary Hoods 34
Splashback Collection 35

Technical Specifications 36





COOKER RANGE

Performance, quality and ease of use are the proven strengths of Falcon cookers. In addition, if you're looking for a traditional style with sophisticated lines or a more contemporary design, a Falcon is the cooker for you...





At the heart of your kitchen, a Falcon cooker becomes not only an ally in your daily cooking, but also a decorative element of excellence!

CHOOSE YOUR SIZE...

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.



100 cm

Bridging the gap between 90cm and 110cm models, the 100cm-wide range cooker 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.



CLASSIC 110 DUAL FUEL
Regal Blue with chrome trim

*Available on selected models.

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 range cooker. In fact, designers recommend creating a focal point in a small space and what better solution than an eye-catching range cooker 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!

PROFESSIONAL+ 100 DUAL FUEL
Black with chrome trim

CHOOSE YOUR FUEL TYPE...

DUAL FUEL (LPG CONVERTIBLE)

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.



CERAMIC

Boasting impressive heat-up times and responsive controls, ceramic hobs are the perfect alternative to gas, and are often the preferred choice because of their easy-to-clean, seamless surface. All ceramic versions host electric ovens.



All dual fuel models manufactured by Falcon are fitted with FSD's as standard. Flame Supervision 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 activate to prevent an unsafe build-up of unburnt gas.



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.



Induction offers unique precision

Induction is fast, responsive and incredibly controllable; boiling water and changing heat levels can be instantaneous. This cooking method is much faster than gas or ceramic and is by far the most efficient.

It's easy to see why induction cooking is becoming increasingly popular!

CLASSIC 90 INDUCTION
Cranberry with chrome trim

SPECIALIST FEATURES...

GRIDDLE

Made from robust cast aluminium, the griddle plate sits snugly on top of the 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.



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-RING BURNER

Immensely powerful and controllable, multiple ring burner at 3.5kW, which produces heat from 3 areas, giving an even distribution when a high intensity of heat is required such as when cooking stir-fry's.



MULTIZONE

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.



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.



HANDYRACK / HANDYGRILL

Unique to Falcon, the handygrill is an innovative grilling tray which attaches to the inside of the oven door, pulling out into view when the door is opened for safe and easily accessible closed door grilling when you reach in for your roast. The Handyrack is similar to the Handygrill and attaches to the main oven door, pulling the roasting tray out. No more scorching your hands on the oven cavity



TALL OVEN

Tall and slim, 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.



THE MULTIFUNCTION OVEN

- ❄️ **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.
- 🌀 **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.
- 🔥 **FANNED GRILLING** - Enables the door to be closed while grilling, which grills food more evenly, while preventing cooking smells from permeating the room.
- 📺 **FAN ASSISTED OVEN** - Utilising the conventional oven elements alongside the fan, this produces zoned cooking with the hottest zone being featured at the top of the oven.
- 👉 **CONVENTIONAL OVEN** - This traditional cooking method uses heat sourced from both the top and bottom of the oven, which results in a natural convection process that centres the heat in the top of the oven.
- 👉 **BROWNING ELEMENT** - Great for browning off pasta or dishes that are topped with cheese to create a perfect finish to your dish.
- 👉 **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.



Main Features:

Oven	Multifunction oven <small>see page 11</small>				
	Electric fan oven	RH	RH		
	Electric conventional oven	LH	LH		
	Gas oven				
	Rapid response				
	Programmable oven	x1	x1	x1	x1
Griddle	Handyrack	•	•	•	•
	Griddle	⊙		⊙	
	Teppanyaki-style griddle	⊙		⊙	
	Multizone with griddle				
Hob	Number of burners	5	6	5	5
	Warming zone				
	Cast iron pan supports	•		•	
	Multi-ring wok burner	•		•	
	Wok cradle	⊙		⊙	
	Hot hob indicators		•		•
	Single-handed ignition				
Grill	Dual circuit glide-out grill	⊙	⊙	⊙	⊙
	Dual circuit grill	•	•	•	•
	Gas grill				
	Handygrill				
	Storage Drawer	•	•		
Energy Efficiency rating		A	A	A	A

110 Dual fuel
110 Ceramic

90 Dual fuel
90 Ceramic

KEY

- Included
- ⊙ Optional extra
- LH Left hand oven
- RH Right hand oven

For full product specification see pages 36-40

For hoods and splashbacks see pages 34-35

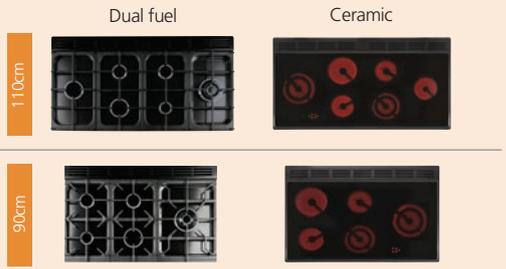


Choose your colour...



*Only available in Dual Fuel option.

Fuel types...





KITCHENER 90 DUAL FUEL
Black with chrome trim

KITCHENER

90 & 110cm

TRADITIONAL
COLLECTION

First launched in 1830, the Kitchener set the standard for range cooking. It does today, too.

Designed and built by William Flavel, the son of our company's founding family, the Kitchener proved an instant success and graced the kitchens of royalty throughout the world. Today's Kitchener is still highly sought after. With a separate grill compartment and two oven cavities, there is plenty of room to cook for all the family.



Main Features:

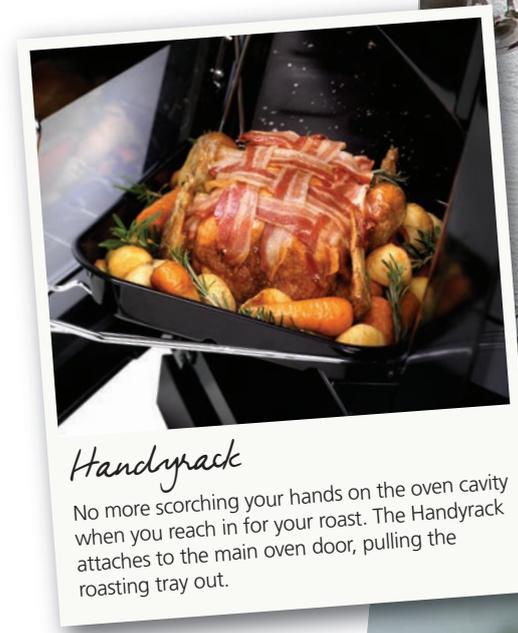
	110 Dual fuel	110 Induction	110 Ceramic	90 Dual fuel	90 Induction	90 Ceramic
Oven	Multifunction oven	RH	RH	RH	LH/RH	LH/RH
	Electric fan oven	LH	LH	LH		
	Electric conventional oven					
	Gas oven					
Oven	Rapid response					
	Programmable oven	x1	x1	x1	x1	x1
Oven	Handyrack	•	•	•	•	•
	Griddle	•			•	
Griddle	Teppanyaki-style griddle					
	Multizone with griddle					
Hob	Number of burners	5	5	6	5	5
	Warming zone	•				
	Cast iron pan supports	•			•	
	Multi-ring wok burner	•			•	
Hob	Wok cradle					
	Hot hob indicators		•	•	•	•
Hob	Single-handed ignition					
	Dual circuit glide-out grill	•	•	•	•	•
Grill	Dual circuit grill	•	•	•	•	•
	Gas grill					
Grill	Handygrill					
	Storage Drawer	•	•	•		
Grill	Energy Efficiency rating	A	A	A	A	A

KEY

- Included
- ⊙ Optional extra
- LH Left hand oven
- RH Right hand oven

For full product specification see pages 36-40

For hoods and splashbacks see pages 34-35



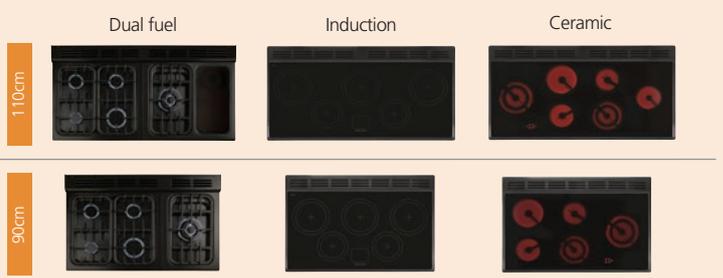
Handyrack
No more scorching your hands on the oven cavity when you reach in for your roast. The Handyrack attaches to the main oven door, pulling the roasting tray out.

Choose your colour...



*90cm model only available in Dual Fuel or Ceramic option.

Fuel types...





CLASSIC 90 DUAL FUEL
Black with chrome trim

TRADITIONAL COLLECTION 15

CLASSIC

90 & 110cm

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

The Classic is a classic in every sense. As well as its spacious, fully programmable oven, you'll find a separate grill and high-powered wok burner. The Classic also comes complete with a host of other Falcon extras including an innovative Handyrack.



Main Features:

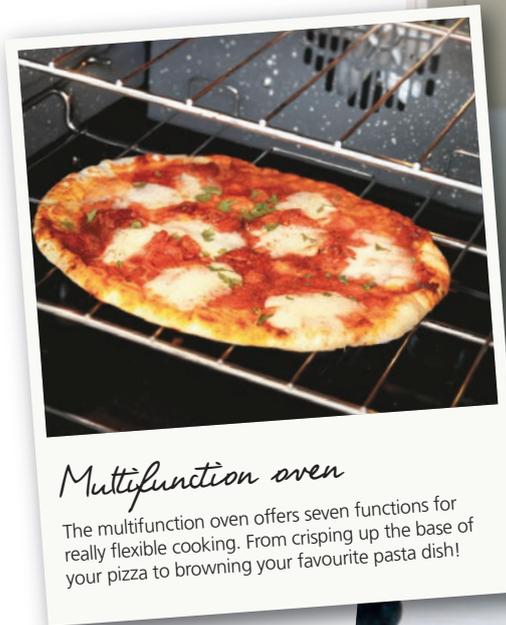
	110 Dual fuel 110 Induction 110 Ceramic			100 Dual fuel 100 Induction		90 Dual fuel 90 Induction 90 Ceramic		
	LH	LH	LH	LH	LH	LH	LH	LH
	RH	RH	RH	RH	RH	RH	RH	RH
Oven	Multifunction oven							
	Electric fan oven							
	Electric conventional oven							
	Gas oven							
	Rapid response	•	•	•	•	•	•	•
	Programmable oven	x1	x1	x1	x1	x1	x1	x1
	Handyrack	•	•	•	•	•	•	•
Griddle	Griddle			•		•		
	Teppanyaki-style griddle	⊙				⊙		
	Multizone with griddle	•						
Hob	Number of burners	5+2 Ceramic	5	6	5	5	5	5
	Warming zone							
	Cast iron pan supports	•			•		•	
	Multi-ring wok burner	•			•		•	
	Wok cradle	•			•		•	
	Hot hob indicators		•	•		•		•
	Single-handed ignition	•			•		•	
Grill	Dual circuit glide-out grill	•	•	•	•	•	•	•
	Dual circuit grill							
	Gas grill							
	Handygrill							
	Storage Drawer	•	•	•				
	Energy Efficiency rating	A	A	A	A	A	A	A

KEY

- Included
- ⊙ Optional extra
- LH Left hand oven
- RH Right hand oven

For full product specification see pages 36-40

For hoods and splashbacks see pages 34-35

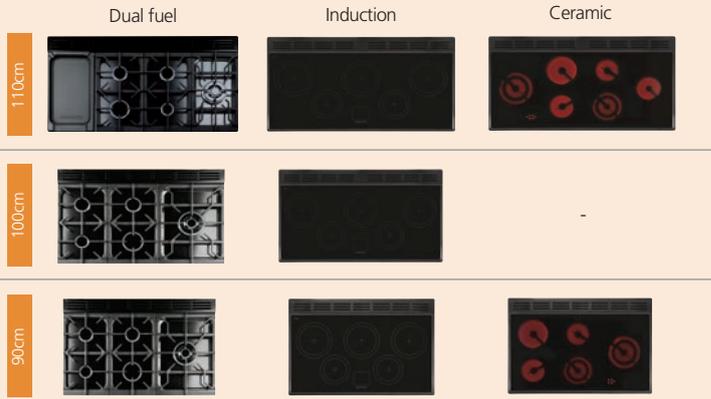


Multifunction oven
The multifunction oven offers seven functions for really flexible cooking. From crisping up the base of your pizza to browning your favourite pasta dish!

Choose your colour...



Fuel types...



*90 & 110cm model only available in Dual Fuel or Ceramic option.



CLASSIC DELUXE 100 DUAL FUEL
Black with chrome trim

TRADITIONAL COLLECTION 17

CLASSIC

DELUXE 90, 100 & 110cm

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

Imbued with ultra-chic styling that makes this collection a firm favourite among those with more classical tastes, the Deluxe can cater for all size families and is at home in any kitchen. The Classic Deluxe is available in a gorgeous colour palette including our latest trend-led shades Royal Pearl & Olive Green.



Main Features:

	110 Dual fuel	110 Induction	90 Dual fuel	90 Induction
Oven	Multifunction oven	LH LH	LH LH	
	Electric fan oven	RH RH	RH RH	
	Electric conventional oven			
	Gas oven			
	Rapid response			
	Programmable oven	x1 x1	x1 x1	
Griddle	Handyrack	• •	• •	
	Griddle	•	•	
	Teppanyaki-style griddle			
	Multizone with griddle			
Hob	Number of burners	6 5	5 5	
	Warming zone			
	Cast iron pan supports	•	•	
	Multi-ring wok burner	x2	•	
	Wok cradle	•	•	
	Hot hob indicators		•	•
	Single-handed ignition			
Grill	Dual circuit glide-out grill	• •	• •	
	Dual circuit grill			
	Gas grill			
	Handygrill			
	Storage Drawer	• •		
	Energy Efficiency rating	A A	A A	

KEY

- Included
- ⊙ Optional extra
- LH Left hand oven
- RH Right hand oven

For full product specification see pages 36-40

For hoods and splashbacks see pages 34-35



Griddle

Made from robust cast aluminium, the griddle plate sits snugly on top of the 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.

Choose your colour...



Black
Chrome Finish



Cream
Chrome Finish



Cranberry
Chrome Finish



Royal Pearl
Chrome Finish



Olive Green
Chrome Finish

Fuel types...

	Dual fuel	Induction
110cm		
90cm		



ELAN

90 & 110cm

The Elan epitomises the traditional Falcon range cooker, combining distinctive looks with outstanding flexibility.

Spiral handles, lovingly crafted control knobs and generous curvaceous doors are just some of the finer details that set the Elan apart. And with its classic looks also comes great practicality. A multi-ring wok burner (110 version features two) sits proud upon its single-piece hotplate, with four additional burners, gives a good mix of burner power together with the space to use them.

ELAN 90 INDUCTION
Black with chrome trim



Main Features:

110 Dual fuel

Oven	Multifunction oven	LH
	Electric fan oven	RH
	Electric conventional oven	
	Gas oven	
	Rapid response	
	Programmable oven	
Griddle	Handyrack	
	Griddle	
	Teppanyaki-style griddle	
Hob	Multizone with griddle	
	Number of burners	6
	Warming zone	
	Cast iron pan supports	•
	Multi-ring wok burner	x2
	Wok cradle	•
	Hot hob indicators	
Grill	Single-handed ignition	•
	Dual circuit glide-out grill	
	Dual circuit grill	
	Gas grill	
	Handygrill	•
	Storage Drawer	•
	Energy Efficiency rating	A

KEY

- Included
- ⊙ Optional extra

LH Left hand oven
RH Right hand oven

For full product specification see pages 36-40

For hoods and splashbacks see pages 34-35



High Capacity Cooking

With an impressive combined oven capacity of 129 litres, the Elise SE is built for the serious entertainer and is more than equipped to cope with large family meals.

The left-hand oven is fully loaded with all the essential cooking programs, including defrost, fan oven, conventional oven, base heat and browning. The larger right-hand oven is a high quality fan oven that's built for fast, efficient cooking.



Choose your colour...



Stainless Steel Brushed Chrome Trim | Cream Brushed Chrome Trim | Gloss Black Brushed Chrome Trim | White Brushed Chrome Trim



Cherry Red Brushed Chrome Trim | China Blue Brushed Chrome Trim | Chocolate Brushed Chrome Trim | Orange Brushed Chrome Trim

Fuel types...



110cm

Dual fuel



ELISE SE 110 DUAL FUEL
Cream with brushed chrome trim

TRADITIONAL COLLECTION 21

ELISE

SE 110cm

Presenting high-capacity cooking with a vibrant colour palette, the Elise SE collection is built for design-savvy chefs.

Be inspired by the culinary delights of the traditional continental kitchen, with the Elise SE range cooker. At the heart of this exclusive, high quality range cooker is a distinguished myriad of elegantly Gallic design details.

The coordinating aluminium trims bring geometric design definition to the front fascia, and it comes in a wide array of colours to suit all tastes.



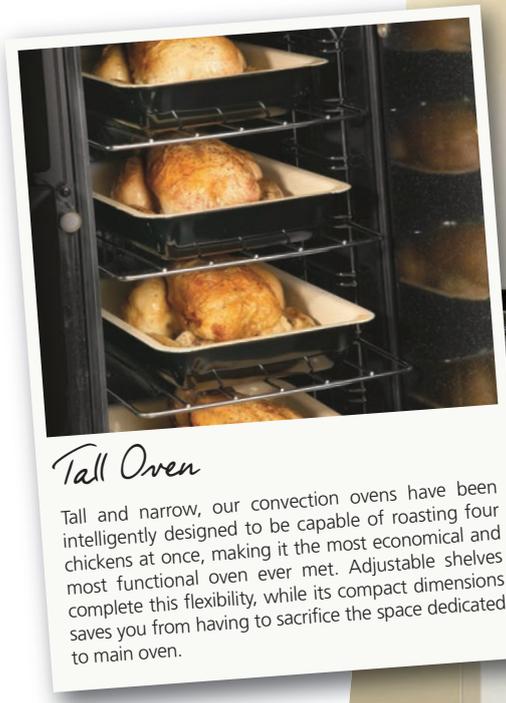
Main Features:

	110 Dual fuel	110 Induction	110 Ceramic	90 Dual fuel	90 Induction	90 Ceramic
Oven	Multifunction oven	RH	RH	RH	LH/RH	LH/RH
	Electric fan oven	LH	LH	LH		
	Electric conventional oven					
	Gas oven					
	Rapid response					
Griddle	Programmable oven	x1	x1	x1	x1	x1
	Handyrack	•	•	•	•	•
	Griddle	•			•	
	Teppanyaki-style griddle					
	Multizone with griddle					
	Number of burners	5	5	6	5	5
	Warming zone	•				
	Cast iron pan supports	•			•	
	Multi-ring wok burner	•			•	
	Wok cradle					
Hob	Hot hob indicators		•	•		•
	Single-handed ignition					
	Dual circuit glide-out grill	⊙	⊙	⊙	⊙	⊙
	Dual circuit grill	•	•	•	•	•
	Gas grill					
	Handygrill					
	Storage Drawer	•	•	•		
	Energy Efficiency rating	A	A	A	A	A

KEY
 • Included
 ⊙ Optional extra
 LH Left hand oven
 RH Right hand oven

For full product specification see pages 36-40

For hoods and splashbacks see pages 34-35



Tall Oven

Tall and narrow, our convection ovens have been intelligently designed to be capable of roasting four chickens at once, making it the most economical and most functional oven ever met. Adjustable shelves complete this flexibility, while its compact dimensions saves you from having to sacrifice the space dedicated to main oven.

Choose your colour...



Fuel types...





TOLEDO 110 DUAL FUEL
Stainless Steel with chrome trim

TOLEDO

90 & 110cm

Sophisticated, yet simple to use, the Toledo is every cook's dream cooker.

With its hard-wearing enamel hob, contemporary handles and ergonomically designed control knobs, the Toledo range offers an imposing yet stylish look. The gas hob models include two ovens, a multi-ring burner, and a half-ribbed, half-smooth griddle, as well as a separate grill compartment. What's more, our ingenious silver paint finish option offers the sleek look of steel, without the need to polish away fingerprints and smears. So it's a dream to keep clean, too.



Main Features:

90 FX Dual fuel
90 FX Induction

Oven	Multifunction oven	•	•
	Electric fan oven		
	Electric conventional oven		
	Gas oven		
	Rapid response		
	Programmable oven	•	•
Griddle	Handyrack		
	Nettoyage par pyrolyse		
	Griddle		
	Teppanyaki-style griddle	•	•
Hob	Multizone with griddle		
	Number of burners	5	5
	Warming zone		
	Cast iron pan supports	•	
	Multi-ring wok burner	•	
	Wok cradle	•	
	Hot hob indicators		•
	Single-handed ignition		
Grill	Dual circuit glide-out grill		
	Dual circuit grill		
	Gas grill		
	Handygrill		
	Storage Drawer	•	•
Energy Efficiency rating	A	A	

KEY

- Included
- ⊙ Optional extra
- LH Left hand oven
- RH Right hand oven

For full product specification see pages 36-40

For hoods and splashbacks see pages 34-35

The ESP: a simple & ingenious system



1



2



3

A 108 litre oven capacity for an XXL cooking space

The ESP* is used to reduce the cooking space in half and save energy

With the ESP, the multi-function oven gives a 49 litres capacity, perfect for a meal for 1 or 2!

* Energy Saving Panel



Single Cavity

Our revolutionary range cooker 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 108 cubic litre (full capacity) oven is ideal for large family dinners, but it quickly transforms into a compact, economical single oven for smaller meals.

Choose your colour...



Gloss Black
Chrome Trim



Cranberry
Chrome Trim



Silver*
Chrome Trim



Stainless Steel
Chrome Trim



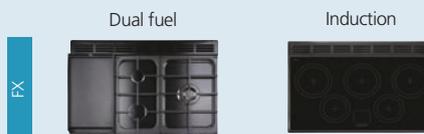
Cream
Chrome Trim



Ivory*
Chrome Trim

*Only available in Dual Fuel option.

Fuel types...



Dual fuel

Induction

FX



PROFESSIONAL+ FX DUAL FUEL
Stainless Steel with chrome trim

CONTEMPORARY COLLECTION 25

PROFESSIONAL⁺

FX 90cm

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

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 108 litre oven that's great for entertaining en-masse, to a more modest 49 litre oven that uses less energy when cooking smaller dishes.

When the panel is in place the spare cavity acts as a handy plate warming facility, using residual heat from the adjacent oven. The panel and shelves can be stored in the full-width drawer below when not in use.



Main Features:

100 Dual fuel

	LH	RH	
Oven	Multifunction oven	7	4
	Nombre de modes		
	Electric conventional oven		
	Gas oven		
	Rapid response		
Griddle	Programmable oven	x1	
	Handyrack		
	Griddle	•	
Hob	Teppanyaki-style griddle	⊙	
	Multizone with griddle		
	Number of burners	5	
	Warming zone		
	Cast iron pan supports	•	
Grill	Multi-ring wok burner	•	
	Wok cradle	•	
	Hot hob indicators		
	Single-handed ignition	•	
	Dual circuit glide-out grill		
	Dual circuit grill	•	
	Gas grill		
Handygrill			
Storage Drawer	•		
Energy Efficiency rating	A		

KEY

- Included
- ⊙ Optional extra

LH Left hand oven
RH Right hand oven

For full product specification see pages 36-40

For hoods and splashbacks see pages 34-35



Two Multifunction Ovens

The first of our Range Cookers to offer two multifunction ovens, the 100cm wide range cooker has a fantastic overall oven capacity of 126 litres, one of the largest of its kind. Split into a 74-litre capacity on the left with 7 functions and 52-litre capacity with four functions to the right. The cooker offers an A rating for energy efficiency giving maximum range cooker performance, ideal for entertaining.

Choose your colour...



Fuel types...



PROFESSIONAL⁺

FX 100cm

The dramatic new arrival brings plenty of design integrity with the introduction of new, drop down twin doors and twin cavity ovens: a seamless fusion of classic design that exudes the charm of continental styling and reliably boasts high precision performance.

Spanning 100cm wide, it combines continental styling with sleek drop-down doors to make a seriously smart statement in any kitchen. Finished in a choice of five contemporary shades, including our elegant new Gloss White and rich red Cranberry, the Professional⁺ 100 FX range cooker has to be seen to be believed. Perfect cooking performance guaranteed.

Packing two multifunction ovens, with a combined capacity of 121 litres, this chic new addition heralds impressively high-volume cooking capabilities.



PROFESSIONAL⁺ FX 100 DUAL FUEL
Black with chrome trim



Main Features:

	100 Dual fuel	90 Dual fuel	90 Induction
Oven	Multifunction oven		
	Electric fan oven	LH/RH	LH/RH LH/RH
	Electric conventional oven		
	Gas oven		
	Rapid response		
Griddle	Programmable oven	x1	x1 x1
	Handyrack	•	• •
Hob	Griddle	•	•
	Teppanyaki-style griddle		⊙
	Multizone with griddle		
	Number of burners	5	5 5
	Warming zone		
Grill	Cast iron pan supports	•	•
	Multi-ring wok burner	•	•
	Wok cradle	•	•
	Hot hob indicators		
	Single-handed ignition		
Grill	Dual circuit glide-out grill	•	• •
	Dual circuit grill		
	Gas grill		
	Handygrill		
	Storage Drawer		
Energy Efficiency rating	A	A A	

KEY

- Included
- ⊙ Optional extra

LH Left hand oven
RH Right hand oven

For full product specification see pages 36-40

For hoods and splashbacks see pages 34-35



Slide-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.

Choose your colour...



Gloss Black
Chrome Trim



Cranberry
Chrome Trim



Stainless Steel
Chrome Trim



Cream
Chrome Trim

Fuel types...

	Dual fuel	Induction	Ceramic
100cm		-	-
90cm			





PROFESSIONAL+ 90 DUAL FUEL
Stainless Steel with chrome trim

CONTEMPORARY COLLECTION 29

PROFESSIONAL+

90 & 100cm

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, the Professional+ range cookers offer the sleek modern lines of its contemporaries with a few extra treats thrown in.

Available in a variety of options and beautiful finishes, it not only performs but it will look the part too.



Main Features:

100 Dual fuel
100 Induction

Oven	Multifunction oven	LH	LH
	Electric fan oven	RH	RH
	Electric conventional oven		
	Gas oven		
	Rapid response	•	•
	Programmable oven	x1	x1
Griddle	Handyrack	•	•
	Griddle	•	
	Teppanyaki-style griddle		
Hob	Multizone with griddle		
	Number of burners	5	5
	Warming zone		
	Cast iron pan supports	•	
	Multi-ring wok burner	•	
	Wok cradle	•	
	Hot hob indicators		•
	Single-handed ignition	•	
Grill	Dual circuit glide-out grill	•	•
	Dual circuit grill		
	Gas grill		
	Handygrill		
	Storage Drawer	•	•
	Energy Efficiency rating	A	A

KEY

- Included
- ⊙ Optional extra

LH Left hand oven
RH Right hand oven

For full product specification see pages 36-40

For hoods and splashbacks see pages 34-35



Multizone

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 on the 110 model.

Choose your colour...



Black
Chrome Trim



Cranberry
Chrome Trim



White
Chrome Trim



Stainless Steel
Chrome Trim



Cream
Chrome Trim

Fuel types...

Dual fuel



Induction



PROFESSIONAL DELUXE 100 DUAL FUEL
White with chrome trim



CONTEMPORARY COLLECTION 31

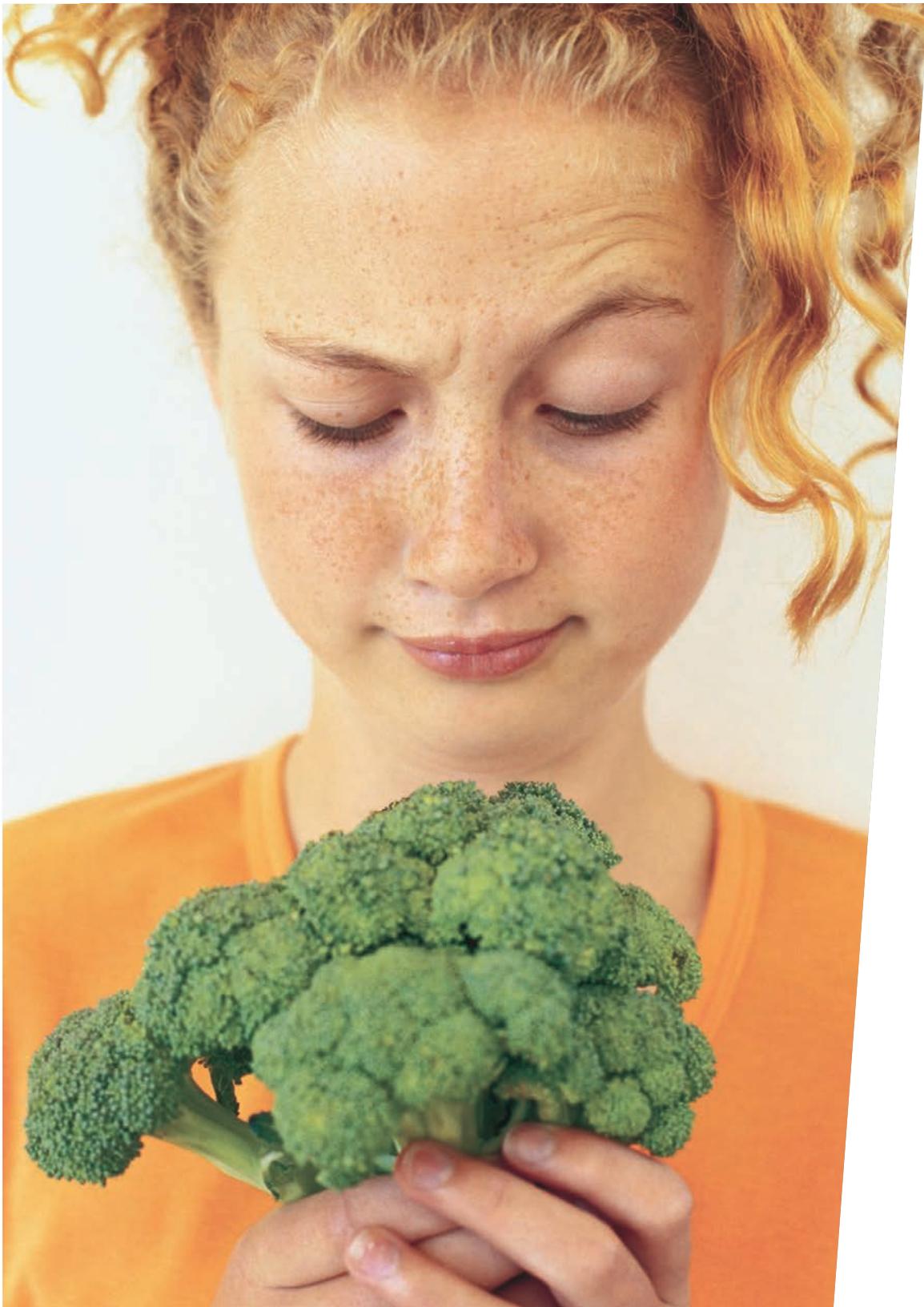
PROFESSIONAL

DELUXE 100cm

Enjoy contemporary styling with added luxury – the new Deluxe addition to our popular Professional+ collection takes cooking to new levels.

This seriously sleek range cooker delivers on both style and performance. Taking the very best from our Professional+ collection, then adding an extra touch of 'luxe', this latest model is packed with high-performance features. Busy cooks will especially appreciate our innovative Rapid Response function, which harnesses extra heat to ensure you're oven-ready up to 30% faster.





MAKE YOUR KITCHEN 100% FALCON

What looks best with your Falcon range cooker?

Another Falcon, of course. Offering both traditional and contemporary styling, our range of hoods and splashbacks has been designed to perfectly complement your cooker.

If you want the hottest look for your kitchen, then you'll love our fridge freezers too. Available to a high quality finish to co-ordinate with other Falcon appliances, offering a whole host of highly enviable features.



PROFESSIONAL+ 90 DUAL FUEL
Stainless Steel with chrome trim



Falcon Accessories:
The ideal companion to your
Falcon range cooker...

FALCON
ACCESSORIES

90, 100 & 110CM HOODS



Classic - 90, 100* & 110cm

Available in Black, Cream or Cranberry with Chrome or Brass rail and badge.

*100cm available in Black only



Falcon - 90, 100* & 110 cm

Available in Black, Stainless Steel, Cream and Cranberry.
Chrome badge (Black also available with brass trim).

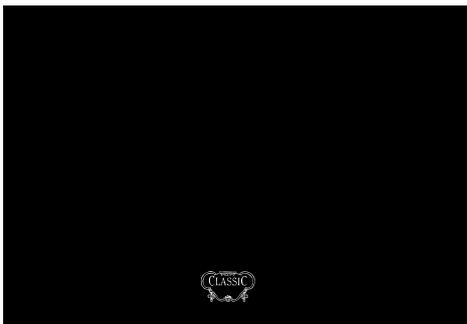
*100cm available in Black and Stainless Steel only



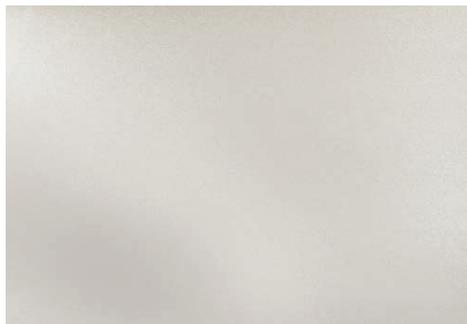
Falcon Flat Hood - 110cm

Stainless Steel with Chrome badge.

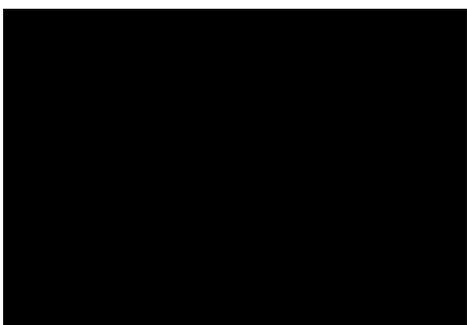
SPLASHBACKS



Classic Splashback - 90 & 110cm
Black with Brass or Chrome graphics.



Falcon Splashback - 90 & 110cm
Stainless Steel.



Falcon Splashback - 90 & 110cm
Black.



Shown Right:

ELAN 90 INDUCTION
Black with chrome trim

FALCON 90 SPLASHBACK
Black

CLASSIC 90 HOOD
Black with chrome rail and badge

TECHNICAL SPECIFICATIONS

Before fitting any appliance please refer to the installation guide.

	Kitchener 90 Dual fuel	Kitchener 90 Ceramic	Kitchener 110 Dual fuel	Kitchener 110 Ceramic	Classic 90 Dual fuel	Classic 90 Ceramic	Classic 90 Induction(G5)	Classic 110 Dual fuel	Classic 110 Ceramic	Classic 110 Induction (G5)	Classic Del 90 Dual fuel	Classic Del 90 Ceramic
Width (mm)	900	900	1100	1100	900	900	900	1100	1100	1100	900	900
Depth (mm)	600	600	600	600	600	600	600	600	600	600	600	600
Height (mm)	900 – 925*	905 – 930*	900 – 925*	900 – 930*	900 – 925*	905 – 930*	905 – 930*	900 – 925*	905 - 930*	905 - 930*	900 – 925*	905 - 930*
Weight	105 kg	105 kg	119 kg	112 kg	111 kg	105 kg	108 kg	120 kg	112 kg	131 kg	118 kg	107 kg
Power ratings - hob	1 x 1 kW 2 x 1,7 kW	2 x 1,1 kW 1 x 1,56 kW	1 x 1 kW 2 x 1,7 kW	3 x 1,1 kW 1 x 1,56 kW	1 x 1 kW 2 x 1,7 kW	2 x 1,1 kW 1 x 1,56 kW	2 x 1,15 - 2 kW 2 x 1,85 - 2.5kW	1 x 1 kW 2 x 1,7 kW	3 x 1,1 kW 1 x 1,56 kW	2 x 1,15 - 2 kW 2 x 1,85 - 2.5kW	1 x 1 kW 2 x 1,7 kW	2 x 1,1 kW 1 x 1,56 kW
	1 x 3,0 kW 1 x 3,5 kW	1 x 1,65 kW 1 x 2,02 kW	2 x 3,0 kW 1 x 3,5 kW	1 x 1,65 kW 1 x 2,02 kW	1 x 3,0 kW 1 x 3,5 kW	1 x 1,65 kW 1 x 2,02 kW	1 x 1,85 - 3kW -	1 x 3,0 kW 1 x 3,5 kW	1 x 1,65 kW 1 x 2,02 kW	1 x 1,85 - 3kW -	1 x 3,0 kW 1 x 3,5 kW	1 x 1,65 kW 1 x 2,02 kW
Ceramic burner	-	-	-	-	-	-	-	-	-	-	-	-
Total hob rating	10,9 kW	7,43 kW	13,9 kW	8,53 kW	10,9 kW	7,43 kW	7,4 kW	10,9 kW	8,53 kW	7,4 kW	10,9 kW	7,43 kW
Maximum electrical load	7,4 kW	15 kW	7,1 kW	15,6 kW	7,4 kW	15 kW	14,8 kW	7,2 kW	15,6 kW	14,5 kW	8,8 kW	16,04 kW
Maximum power - left oven	2,5 kW	2,5 kW	2,2 kW	2,2 kW	2,5 kW	2,5 kW	2,5 kW	2,2 kW	2,2 kW	2,2 kW	3,7 kW	3,7 kW
Maximum power - right oven	2,5 kW	2,5 kW	2,5 kW	2,5 kW	2,5 kW	2,5 kW	2,5 kW	2,5 kW	2,5 kW	2,5 kW	2,5 kW	2,5 kW
Capacity - left oven	69 Litres	69 Litres	76 Litres	76 Litres	69 Litres	69 Litres	69 Litres	76 Litres	76 Litres	76 Litres	69 Litres	69 Litres
Capacity - right oven	66 Litres	66 Litres	69 Litres	69 Litres	66 Litres	66 Litres	66 Litres	69 Litres	69 Litres	69 Litres	66 Litres	66 Litres
Internal dimensions - left oven (HxWxD)	433 x 441 x 358	433 x 441 x 358	433 x 441 x 394	433 x 441 x 394	433 x 441 x 358	433 x 441 x 358	433 x 441 x 358	433 x 441 x 394	433 x 441 x 394	433 x 441 x 394	433 x 441 x 358	433 x 441 x 358
Internal dimensions - right oven (HxWxD)	575 x 296 x 386	575 x 296 x 386	433 x 441 x 358	433 x 441 x 358	575 x 296 x 386	575 x 296 x 386	575 x 296 x 386	433 x 441 x 358	433 x 441 x 358	433 x 441 x 358	575 x 296 x 386	575 x 296 x 386
Energy rating - left oven	A	A	A	A	A	A	A	A	A	A	A	A
Energy rating - right oven	A	A	A	A	A	A	A	A	A	A	A	A
Dual circuit electric grill	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Griddle	Optional Extra	-	Optional Extra	-	Optional Extra	-	-	Yes	-	-	Optional Extra	-
Wok cradle	Optional Extra	-	Optional Extra	-	-	-	-	Yes	-	-	Yes	-
Browning element	-	-	Yes	Yes	-	-	-	Yes	Yes	Yes	Yes	Yes
Warming zone	-	-	-	-	-	-	-	Yes	-	-	-	-
Cast-iron pan supports	Yes	-	Yes	-	Yes	-	-	Yes	-	-	Yes	-
Programmable clock & minute minder	Auto	Auto	Auto	Auto	Auto	Auto	Auto	Auto	Auto	Auto	Auto	Auto
Handyrack	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Left door	Porthole	Porthole	Porthole	Porthole	Porthole	Porthole	Porthole	Porthole	Porthole	Porthole	Porthole	Porthole
Right door	Solid	Solid	Porthole	Porthole	Solid	Solid	Solid	Porthole	Porthole	Porthole	Solid	Solid
Oven light	x1	x1	x2	x2	x1	x1	x1	x2	x2	x2	x1	x1
Storage Drawer	-	-	-	-	-	-	-	Yes	Yes	Yes	-	-
Colours	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black
	Stainless steel	Ivory	Stainless steel	Ivory	Regal Blue	Regal Blue	Regal Blue	Regal Blue	Regal Blue	Regal Blue	Regal Blue	Cream
	Ivory	Cream	Ivory	Cream	British Green	British Green	British Green	British Green	British Green	British Green	British Green	Cranberry
	Cream	-	Cream	-	Cranberry	Cranberry	Cranberry	Cranberry	Cranberry	Cranberry	Cranberry	Chocolate
	Silver	-	Silver	-	Cream	Cream	Cream	Cream	Cream	Cream	Cream	Taupe
	-	-	-	-	White	White	-	White	White	White	White	Latte
* Variable height	-	-	-	-	-	-	-	-	-	-	Royal Pearl	Royal Pearl
	-	-	-	-	-	-	-	-	-	-	Olive Green	Olive Green
Reference	KCH90DF	KCH90EC	KCH110DF	KCH110EC	CLAS90DF	CLAS90EC	CLAS90EI	CLAS110DF	CLAS110EC	CLAS110EI	CDL90DF	CDL90EC

	Classic Del 90 Induction(G5)	Classic Del 100 Dual fuel	Classic Del 100 Induction (G5)	Classic Del 110 Dual fuel	Classic Del 110 Ceramic	Classic Del 110 Induction(G5)	Elan 90 Dual fuel	Elan 90 Induction(G5)	Elan 110 Dual fuel	Elan 110 Induction(G5)	Elise SE Dual fuel	Toledo 90 Dual fuel	
Width (mm)	900	1000	1000	1100	1100	1100	900	900	1100	1100	1092	900	
Depth (mm)	600	614	614	600	600	600	600	600	600	600	595	600	
Height (mm)	905 - 930*	905 - 930*	905 - 930*	900 - 925*	905 - 930*	905 - 930*	900 - 925*	905 - 930*	900 - 925*	905 - 930*	910 - 930*	900 - 925*	
Weight	111 kg	121kg	114kg	130 kg	118 kg	129 kg	117 kg	111 kg	139 kg	131 kg	140 kg	111 kg	
Power ratings - hob	2 x 1,15 -2 kW 2 x 1,85 - 2.5 kW 1 x 1,85-3 kW -	1 x 1 kW 2 x 1,7 kW 1 x 3,0 kW 1 x 3,5 kW	2 x 1,15 -2 kW 2 x 1,85 - 2.5 kW 1 x 1,85-3 kW -	1 x 1 kW 2 x 1,7 kW 1 x 3,5 kW 1 x 3,0 kW	3 x 1,1 kW 1 x 1,56 kW 1 x 1,65 kW 1 x 2,02 kW	2 x 1,15 -2 kW 2 x 1,85 - 2.5 kW 1 x 1,85-3 kW -	1 x 1 kW 2 x 1,7 kW 1 x 3,0 kW 1 x 3,5 kW	2 x 1,15 -2 kW 2 x 1,85 - 2.5 kW 1 x 1,85-3 kW -	2 x 1,15 -2 kW 2 x 1,85 - 2.5 kW 1 x 3,0 kW 2 x 3,5 kW	1 x 1 kW 2 x 1,7 kW 1 x 3,0 kW -	2 x 1,15 - 2kW 2 x 1,85 - 2.5kW 1 x 1,85 - 3kW -	2 x 3.5kW 1 x 3.0kW 2 x 1.7kW 1 x 1.0kW	1 x 1 kW 2 x 1,7 kW 1 x 3,0 kW 1 x 3,5 kW
Ceramic burner	-	-	-	2 x 1,1 kW	-	-	-	-	-	-	-	-	
Total hob rating	7,4 kW	10,9 kW	7,4 kW	13,1 kW	8,53 kW	7,4 kW	10,9 kW	7,4kW	14,41 kW	7,4kW	14.4kW	10,9 kW	
Maximum electrical load	16.01kW	8,8 kW	16,01 kW	10,81 kW	17,21 kW	16,02 kW	7,4 kW	14,81kW	7,41 kW	14,82kW	5,12 kW	7,39 kW	
Maximum power - left oven	3.7 kW	3,7 kW	3,7 kW	3,7 kW	3,7 kW	3,7 kW	2,5 kW	2,5 kW	2,5 kW	2,5 kW	2,5 kW	2,5 kW	
Maximum power - right oven	2,5 kW	2,5 kW	2,5 kW	2,5 kW	2,5 kW	2,5 kW	2,5 kW	2,5 kW	2,5 kW	2,5 kW	2,5 kW	2,5 kW	
Capacity - left oven	69 Litres	69 Litres	69 Litres	69 Litres	69 Litres	69 Litres	69 Litres	69 Litres	69 Litres	69 Litres	69 Litres	69 Litres	
Capacity - right oven	66 Litres	81 Litres	81 Litres	69 Litres	69 Litres	69 Litres	66 Litres	66 Litres	69 Litres	69 Litres	69 Litres	66 Litres	
Internal dimensions - left oven (HxWxD)	433 x 441 x 358	433 x 441 x 358	433x441x358	433 x 441 x 358	433 x 441 x 358	433 x 441 x 358	433 x 441 x 358	433 x 441 x 358	433 x 441 x 358	433 x 441 x 358	433 x 441 x 358	433 x 441 x 358	
Internal dimensions - right oven (HxWxD)	575 x 296 x 386	577 x 362 x 386	577 x 362 x 386	433 x 441 x 358	433 x 441 x 358	433 x 441 x 358	575 x 296 x 386	575 x 296 x 386	433 x 441 x 350	433 x 441 x 350	433 x 441 x 358	575 x 296 x 386	
Energy rating - left oven	A	A	A	A	A	A	A	A	A	A	A	A	
Energy rating - right oven	A	A	A	A	A	A	A	A	A	A	A	A	
Dual circuit electric grill	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Four gril électrique	Yes	
Griddle	-	Optional Extra	-	Optional Extra	-	-	Optional Extra	-	Optional Extra	-	-	Optional Extra	
Wok cradle	-	Yes	Yes	Yes	-	-	Yes	-	Yes	-	Yes	-	
Browning element	Yes	Yes	-	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	-	
Warming zone	-	-	-	-	-	-	-	-	-	-	-	-	
Cast-iron pan supports	-	Yes	-	Yes	-	-	Yes	-	Yes	-	Yes	Yes	
Programmable clock & minute minder	Auto	Auto	Auto	Auto	Auto	Auto	Auto	Auto	Auto	Auto	Auto	Auto	
Handyrack	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	
Left door	Porthole	Porthole	Porthole	Porthole	Porthole	Porthole	Solid	Solid	Solid	Solid	Solid	Porthole	
Right door	Solid	Solid	Solid	Porthole	Porthole	Porthole	Solid	Solid	Solid	Solid	Solid	Solid	
Oven light	x1	x1	x1	x2	x2	x2	x1	x1	x2	x2	x2	x1	
Storage Drawer	-	-	-	Yes	Yes	Yes	-	-	Yes	Yes	Yes	-	
Colours	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Gloss Black	Gloss Black	
	Cream	Cream	Cream	Cream	Cream	Cream	Cream	Cream	Cream	Cream	Stainless steel	Stainless steel	
	Cranberry	Cranberry	Cranberry	Cranberry	Cranberry	Cranberry	Cranberry	Cranberry	Cranberry	Cranberry	Cream	Silver	
	Chocolate	Chocolate	Chocolate	Chocolate	Chocolate	Chocolate	Royal Pearl	Royal Pearl	Royal Pearl	Royal Pearl	Orange	Champagne	
	Royal Pearl	Taupe	Taupe	Taupe	Taupe	Taupe	Olive Green	Olive Green	Olive Green	Olive Green	Cherry Red	Gunmetal	
	Olive Green	Latte	Latte	Latte	Latte	Latte	Olive Green				China Blue		
* Variable height		Royal Pearl Olive Green	Royal Pearl Olive Green	Royal Pearl Olive Green	Royal Pearl Olive Green						Chocolate White		
Reference	CDL90EI	CDL100DF	CDL100EI	CDL110DF	CDL110EC	CDL110EI	ELAS90DF	ELAS90EI	ELAS110DF	ELAS110EI	ELSSE110EI	TOLS90DF	

Before fitting any appliance please refer to the installation guide.

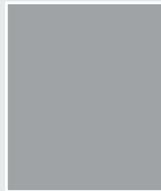
	Toledo 90 Ceramic	Toledo 90 Induction(G5)	Toledo 110 Dual fuel	Toledo 110 Ceramic	Toledo 110 Induction(G5)	Prof+ FX 90 Dual fuel	Prof+ FX 90 Induction(G5)	Prof+ FX 100 Dual fuel	Prof+ 90 Dual fuel	Prof+ 90 Ceramic	Prof+ 90 Induction(G5)	Prof+ 100 Dual fuel	
Width (mm)	900	900	1100	1100	1100	900	900	994	900	900	900	1000	
Depth (mm)	600	600	600	600	600	600	600	610	600	600	600	610	
Height (mm)	905 – 930*	905 – 930*	900 – 925*	905 – 930*	905 – 930*	905 – 930*	905 – 930*	905 – 930*	900 – 925*	905 – 930*	905 – 930*	905 – 930*	
Weight	105 kg	108 kg	122 kg	112 kg	131 kg	122 kg	119 kg	128 kg	111 kg	107 kg	108 kg	119kg	
Power ratings - hob	2 x 1,1 kW 1 x 1,56 kW	2 x 1,15 - 2 kW 2 x 1,85 - 2.5kW	1 x 1 kW 2 x 1,7 kW	3 x 1,1 kW 1 x 1,56 kW	2 x 1,15 - 2 kW 2 x 1,85 - 2.5kW	1 x 1.0kW 2 x 1.7kW	2 x 1,15 - 2kW 2 x 1,15 - 2.5kW	1 x 1.0kW 2 x 1.7kW	1 x 1 kW 2 x 1,7 kW	1 x 1,1 kW 2 x 1,56 kW	2 x 1,15 - 2kW 2 x 1,85 - 2.5kW	1 x 1 kW 2 x 1,7 kW	
	1 x 1,65 kW 1 x 2,02 kW	1 x 1,85 - 3kW -	1 x 3,0 kW 1 x 3,5 kW	1 x 1,65 kW 1 x 2,02 kW	1 x 1,85 - 3kW -	1 x 3.0kW 1 x 3.5kW	1 x 1,85 - 3kW -	1 x 3.0kW -	1 x 3,0 kW 1 x 3,5 kW	1 x 1,65 kW 1 x 2,02 kW	1 x 1,85 - 3kW -	1 x 3,0 kW 1 x 3,5 kW	
Ceramic burner	-	-	1 x 0.16kW	-	-	-	-	-	-	-	-	-	
Total hob rating	7,43 kW	7,4 kW	11,06 kW	8,53 kW	7,4 kW	10.9kW	7,4kW	10.9kW	10,9 kW	7,43 kW	7,4 kW	10,9 kW	
Maximum electrical load	14,84 kW	14,81 kW	7,07 kW	15,68 kW	14,52 kW	3.6kW	11,45kW	4,4kW	7,4 kW	14,84 kW	14,81 kW	7,4 kW	
Maximum power - left oven	2,5 kW	2,5 kW	2,2 kW	2,2 kW	2,2 kW	3,5 kW	3,5 kW	2,5 kW	2,5 kW	2,5kW	2,5kW	2,5kW	
Maximum power - right oven	2,5 kW	1,75 kW	1,75 kW	1,84 kW	2,5 kW	2,5kW	2,5kW	2,5kW					
Capacity - left oven	69 Litres	69 Litres	76 Litres	76 Litres	76 Litres	(ohne ESP) 115l	(ohne ESP) 115l	74 Litres	69 Litres	69 Litres	69 Litres	69 Litres	
Capacity - right oven	66 Litres	66 Litres	69 Litres	69 Litres	69 Litres	(Mit ESP) 52l	(Mit ESP) 52l	52 Litres	66 Litres	66 Litres	66 Litres	81 Litres	
Internal dimensions - left oven (HxWxD)	433 x 441 x 358	433 x 441 x 358	433 x 441 x 394	433 x 441 x 394	433 x 441 x 394	378 x 753 x 401	378 x 753 x 401	465 x 369 x 432	433 x 441 x 358				
Internal dimensions - right oven (HxWxD)	575 x 296 x 386	575 x 296 x 386	433 x 441 x 358	433 x 441 x 358	433 x 441 x 358	-	-	340 x 427 x 360	575 x 296 x 386	575 x 296 x 386	575 x 296 x 386	577 x 362 x 386	
Energy rating - left oven	A	A	A	A	A	A	A	A	A	A	A	A	
Energy rating - right oven	A	A	A	A	A	A	A	A	A	A	A	A	
Dual circuit electric grill	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	
Griddle	-	-	Optional Extra	-	-	Teppan-yaki style	-	Teppan-yaki style	Yes	-	-	Optional Extra	
Wok cradle	-	-	-	-	-	Yes	-	Yes	-	-	-	-	
Browning element	-	Yes	Yes	Yes	Yes	Yes	-	Yes	-	-	Yes	-	
Warming zone	-	-	Yes	Yes	-	-	-	-	-	-	-	-	
Cast-iron pan supports	-	-	Yes	-	-	Yes	-	Yes	Yes	-	-	Yes	
Programmable clock & minute minder	Auto	Auto	Auto	Auto	Auto	Auto	Auto	Auto	Auto	Auto	Auto	Auto	
Handyrack	Yes	Yes	Yes	Yes	Yes	-	-	-	Yes	Yes	Yes	Yes	
Left door	Porthole	Porthole	Porthole	Porthole	Porthole	Abattante	Abattante	Porthole	Porthole	Porthole	Porthole	Porthole	
Right door	Solid	Porthole	Porthole	Porthole	Porthole	Porthole	Porthole	Porthole	Porthole	Porthole	Porthole	Porthole	
Oven light	x1	x2	x2	x2	x2	Yes	Yes	Yes	x1	x1	x2	x1	
Storage Drawer	-	-	Yes	Yes	Yes	Yes	Yes	Yes	-	-	-	-	
Colours	Gloss Black Stainless steel Silver Champagne Gunmetal	Gloss Black Stainless steel Silver Cream Ivory Cranberry	Gloss Black Stainless steel Silver Cream Cranberry	Gloss Black Stainless steel Cream Cranberry									
* Variable height													
Reference	TOLS90EC	TOLS90EI	TOLS110DF	TOLS110EC	TOLS110EI	PROP90FXDF	PROP90FXEI	PROP100FXDF	PROP90DF	PROP90EC	PROP90EI	PROP100DF	

	Prof Deluxe 100 Dual fuel	Prof Deluxe 100 Induction
Width (mm)	1000	994
Depth (mm)	611	610
Height (mm)	905 – 930*	905 – 930*
Weight	118 kg	- kg
Power ratings - hob	1 x 1 kW 2 x 1,7 kW 1 x 3,5 kW 1 x 3 kW	2 x 1,15 - 2 kW 2 x 1,85 - 2,5 kW 1 x 1,85 - 3 kW -
Ceramic burner	-	-
Total hob rating	10,9 kW	7,4 kW
Maximum electrical load	8,6 kW	16,0 kW
Maximum power - left oven	3,7 kW	- kW
Maximum power - right oven	2,5 kW	- kW
Capacity - left oven	69 Litres	69 Litres
Capacity - right oven	81 Litres	81 Litres
Internal dimensions - left oven (HxWxD)	433 x 441 x 358	433 x 441 x 358
Internal dimensions - right oven (HxWxD)	577 x 362 x 386	577 x 362 x 386
Energy rating - left oven	A	A
Energy rating - right oven	A	A
Dual circuit electric grill	Yes	Yes
Griddle	Optional Extra	-
Wok cradle	Yes	-
Browning element	Yes	Yes
Warming zone	Yes	-
Cast-iron pan supports	Yes	-
Programmable clock & minute minder	Auto	Auto
Handyrack	Yes	Yes
Left door	Porthole	Porthole
Right door	Solid	Solid
Oven light	x1	x1
Storage Drawer	-	-
Colours	Gloss Black Stainless steel Cream Cranberry White	Gloss Black Stainless steel Cream Cranberry White
* Variable height		
Reference	PDL100DF	PDL100EI

Colour Selector



Stainless Steel



Silver



Regal Blue



English Green



Cherry Red



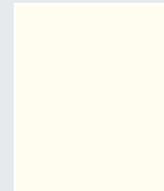
Gunmetal



Champagne



Cream



Ivory



Cranberry



Black



Gloss Black



Taupe



Latte



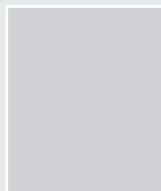
China Blue



Chocolate



White



Royal Pearl



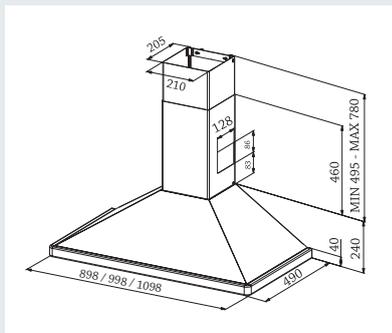
Olive Green



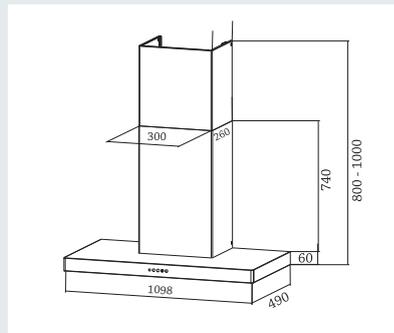
Orange

The Rapid heat function is active until set temperature is reached and then is not active again until the oven has been turned off and cooled down. Once the Rapid heat function has ceased the nominal heating load drops to 2.5kW as per standard Multifunction/Fanned Oven.

HOODS

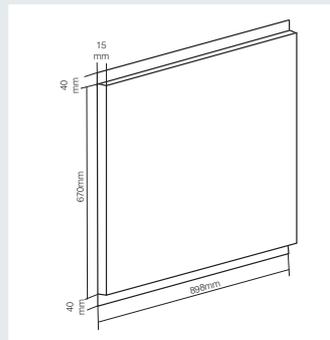


Classic/Falcon Hood - 90, 100 & 110cm

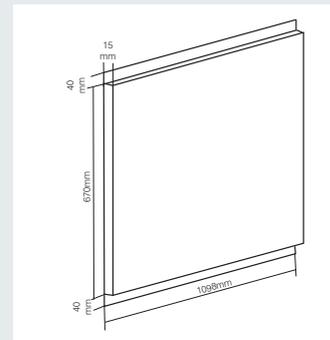


Falcon Flat Hood - 110cm

SPLASHBACKS



Classic/Falcon 90cm



Classic/Falcon 110 cm

	Classic 90, 100 & 110 cm			Falcon 90, 100 & 110 cm			Falcon Flat Hood 110 cm		
Reference	FALHDC...			LEIHDC... ou UNBHDC... for hood with no badge			FALHDS...		
Speed	1	2	3	1	2	3	1	2	3
Air capacity m ³ /h *	260	370	480	260	370	480	-	-	-
Air capacity m ³ /h **	270	390	530	270	390	530	300	420	660
Noise level dBA ***	51	59	65	51	59	65	50	59	68
Pressure PA	150	200	210	150	200	210	220	260	320

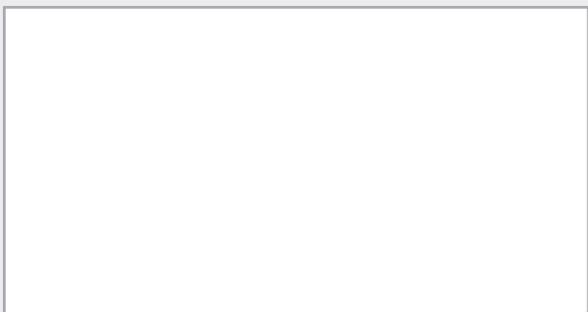
* As per IEC 61591 when cooker hood is in extraction mode

** As per IEC 61591 when there is 'free air delivery'

*** EN 60704-2-13 method



TOLEDO 110 INDUCTION
Black with chrome trim



Part of the
AGA RANGEmaster
Group



Rangemaster continuously seeks improvements in specification, design and production of products and thus, alterations take place periodically. 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.