



The RANGE.





NEXUS 90 Stainless Steel



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Why 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 range cooker. So, why buy a Falcon? If being Britain's No.1 range cooker manufacturer isn't reason enough, read on to find out why we're in more homes than any other.



01

Style and choice.

We offer the biggest range of style, size and fuel types, making it easy for you to find the perfect Falcon match for your kitchen.



03

The right ingredients.

It can take weeks to carefully craft a Falcon. The highest gauge steel is pressed, cut, washed, polished, and finally enamelled with Endurance finish. The frame is triple folded, creating a unique encasement for some of the highest quality components on the market.



02

A family of over 1 million owners.

When you buy a Falcon, you're joining a family. If you're new to range cooking, you'll never think of buying anything else again. If you're already a Falcon owner looking to upgrade, you won't be disappointed. Today, much has changed at Falcon but our principle of creating beautiful, functional, market leading appliances - built by hand in Royal Leamington Spa (U.K.) - continues to underline our success.



04

Quality and testing.

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.

05

When it comes to cooking, experience matters.

For more than 185 years, the Leamington Spa (U.K.) plant has been striving for excellence. Generations of local families have played their part in making Falcon the success it is today. Our people are passionate and proud of making the best range cookers on the market.

We can rightly say that our products are based on experience.

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 range cooker from an array of stunning colours.



STAINLESS STEEL



CREAM



BLACK



ROYAL BLUE



WHITE



CRANBERRY



SLATE



RACING GREEN



ROYAL PEARL



OLIVE GREEN



NEXUS 90 White

YOUR DESIGN...

A RANGE COOKER for every style

Buying a new cooker is a big decision, so to help you decide which Falcon model is for you, we've guided you through popular kitchen looks. It offers inspiration for everyone, from a more traditional feel such as Simply Modern or Urban Industrial.

With plenty of inspiration to get you started, we will help you pinpoint the look that suits you and your home.



Classic Deluxe 90 Cream

*Rangehood not available in Australia



COMPACT kitchen?

Don't be fooled into thinking that range cookers are only suited to homes blessed with big kitchens. In reality, there's no reason why 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 in a smaller package.

YOUR STATEMENT...



Perfect for open-plan spaces the Urban Industrial look is all about raw, natural materials and a stripped-back utilitarian feel with exposed brick work, reclaimed timber shelving, poured concrete worktops and flooring and old-school pendant lamps.

Think chunky taps, rectangular wall tiles and plenty of metallic accents with steel and copper added to the mix.



Forget twee and traditional, this style gives a timeless feel that suits all interiors. Timber worktops are teamed with wooden cabinetry in a soft, muted palette while appliances are robust and sturdy.

Make an impact with a butler sink and finish your kitchen with stone flooring and a practical wooden table and chairs.

COOKING PERFORMANCE

Falcon Specialist Features

Alexandra Dibble, our UK Home Economist, plays a vital role at Falcon. She ensures that our products are designed to meet the cooking expectations of Falcon 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.

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.

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.



SIDE OPENING DOORS

Selected Falcon cookers feature side opening doors for your convenience. This allows easy access to your oven interior when cooking or cleaning. Excludes Professional+ FX & FXP 90.



TEPPANYAKI GRIDDLE

Cook healthy food Japanese-style with the unique Teppanyaki-style griddle plate that fits snugly over the burners. It is 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.



MULTI-RING BURNER

Create authentic Asian cuisine on our multi-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.



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.



BREAD PROVING DRAWER

Our bread proving drawer is a unique feature to range cooking, enabling you to rest and rise your dough before baking.



IMPROVED GRILL

The improved grill offers even more cooking flexibility and capacity thanks to its deeper pan design. It also includes a four-way trivet for four grilling depth options to suit every type of dish.



LARGE OVEN CAPACITY

With an average main oven capacity of 73L and up to 114 litres, the Falcon oven leads the way for size and performance. Energy efficient across the board and ultrafast pre-heating with Rapid Response™ make Falcon ovens the largest and most efficient available.

MULTIFUNCTION oven

Falcon multifunction ovens offer up to eight functions for really flexible cooking. The ovens combine fan and conventional functions with grilling, base heat and browning elements, all of which can be used individually. Use the base heat to crisp the base of your pizza; fan grill whole fish; brown a pasta bake; cook your roasts using the fan assisted function or bake using the conventional function.



FAN ASSISTED OVEN

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



FANNED GRILLING

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



CONVENTIONAL OVEN

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



FAN OVEN

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



BROWNING ELEMENT

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



DEFROST

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



BASE HEAT

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



RAPID RESPONSE™

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





Choosing your COOKING HOB...



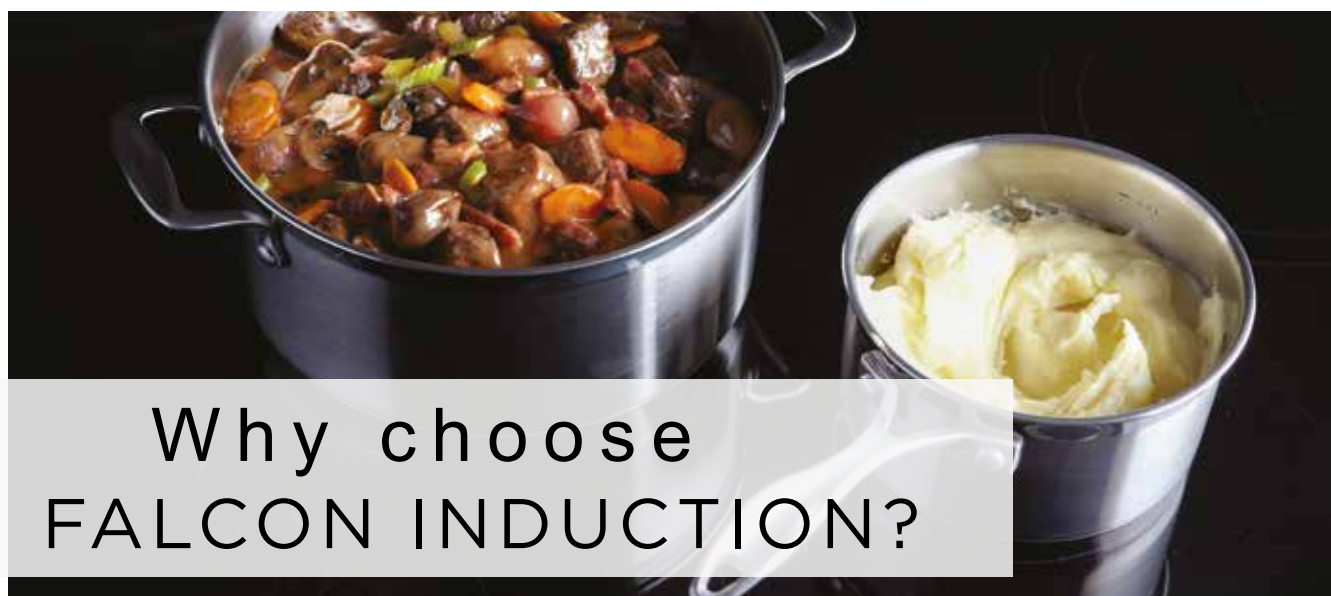
While our ovens can be electric or gas (Classic model only), you can choose a gas or induction hob (on selected models) that best suits your preferred way of cooking.

Gas - Dual Fuel models (LPG CONVERTIBLE)

The most popular hob fuel choice is gas. Gas offers instant heat that is completely controllable and evenly distributed.

Induction

Fast, responsive and incredibly controllable, an induction hob offers the ultimate in speed and energy efficiency. No wonder it's the fastest growing hob choice today. Boasting a wealth of safety features, all Falcon induction hobs harness i5™ induction technology for the most eco-friendly hob-top cooking possible.



Why choose FALCON INDUCTION?

All Falcon induction models are equipped with our premium i5™ technology - smart, intelligent and ultra-efficient.



AUTOMATIC HEAT UP SETTING

Applies maximum power to the selected zone for a brief period. Ideal for cooking rice and pasta.



PREPARATION SETTING

Pre-set temperature setting of 40°C. Ideal for melting butter or chocolate.



OPTIMUM SIMMER

Pre-set temperature setting of 90°C. Perfect for simmering vegetables.



ZONE POWER SETTINGS 1 - 9

9 Power settings giving instant response and full controllability through rotary controls.



POWER BOOST SETTING

Makes additional power available therefore quicker cooking times giving greater flexibility and control.



RESIDUAL HEAT INDICATOR

A safety feature. The residual heat indicator symbol will appear in the display to show that a zone is still hot; it shows that the cooking zone temperature is above 60°C and may still cause burns.

COOKING INSPIRATION

Falcon Seasonal Recipes

Looking for cooking inspiration? Simply visit our website where you will discover a large selection of mouth-watering, easy to follow recipes created by renowned foodie Karen McFarlane of Food Love.

Every season Karen creates new recipes, with a focus on making the most of seasonal vegetables and your Falcon range cooker.

With an array of starters, entrees, mains, desserts and even special occasion recipes there is sure to be a dish to suit all taste buds.

For a little teaser we've included the tantalising Asian Crispy Chicken Burger recipe from the Spring series. If you are left wanting more, visit the Falcon recipes page at www.andico.com.au.



FALCON SPRING SERIES

Asian crispy chicken burgers



Difficulty
Easy



Prep time
30 mins



Cooking time
10 mins



Serves
6

ingredients

¼ cup sriracha
375ml buttermilk
6 skinless chicken thigh fillets, cut in half horizontally if thick
½ cup plain flour
½ cup rice flour
Vegetable oil, for deep frying
6 burger buns, halved
Japanese mayonnaise, to serve

Salad

350gm Chinese cabbage (wombok), shredded
2 carrots, thinly julienned
1 continental cucumber, deseeded & thinly julienned
½ red onion, thinly sliced
1 cup roughly chopped fresh mint

Dressing

1 clove garlic, minced
2 tbs lime juice
2 tsp fish sauce
1 tsp caster sugar

method

Place the sriracha and buttermilk in a large bowl and whisk to combine. Add chicken thighs. Cover with plastic wrap and refrigerate for 30 minutes, or overnight if you have time.

Place the plain flour and rice flour in a large bowl and whisk to combine. Remove chicken from marinade and allow excess to drip off. Season chicken with salt and dust in flour, shaking off any excess. Transfer to a plate.

Half fill a large saucepan with oil to 180°C. Cook chicken, in batches, for 5 minutes, or until cooked through. Drain on paper towel.

For the dressing, whisk together all the ingredients in a large bowl. Add the cabbage, carrot, cucumber, onion and mint. Toss to combine.

Place a mound of salad on the base of each bun, followed by crispy chicken and a squeeze of mayonnaise. Top with bun lid and serve.

RECIPE, FOOD STYLING AND PHOTOGRAPHY BY KAREN MCFARLANE, FOODLOVE.COM.AU



KITCHENER



90cm

- Black
- Cream
- Stainless Steel
- Trim: Chrome

KEY FEATURES

- Ovens:
 - Both fan ovens
 - Main oven programmable (LH)
- Handyrack (LH)
- Separate Grill with 2-way trivet (dual-circuit)
- 90 Model:
 - Gas hob with 5 burners including a multi-ring burner
- Door width towel rails

HOB OPTIONS




Dual Fuel
(Two-handed ignition)




90cm

KITCHENER SPECIFICATIONS

MODEL	KITCHENER 90
HOB FUEL TYPE	GAS (DF)
PRODUCT CODE	KCH90DFF
WIDTH (MM)	900
HEIGHT TO HOTPLATE (MM) MIN / MAX	905 / 930
DEPTH EXCLUDING/INCLUDING HANDLES (MM)	607 / 650
WEIGHT (KG)	111
HOB RATINGS (MJ)	1 X 3.8 - 15.2 1 X 3.0 - 12.3 2 X 1.55 - 6.2 1 X 0.82 - 3.7
MULTI-ZONE	-
TOTAL HOB RATING (MJ/H*)	43.6
SINGLE-PHASE CONNECTION (A)	32
THREE-PHASE CONNECTION (A)	3 x 20A
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	7.40
GRILL POWER RATING (kW)	2.30
SEPARATE GRILL	YES
OVEN TEMPERATURE °C MAX	240°
DIMENSIONS - LH OVEN (WxHxD)	466 X 434 X 359
CAPACITY - LH OVEN (LITRES)	69
DIMENSIONS - RH OVEN (WxHxD)	297 X 577 X 389
CAPACITY - RH OVEN (LITRES)	66
DOOR OPENING - LH	SIDE
DOOR TYPE - LH	PORTHOLE
DOOR OPENING - RH	SIDE
DOOR TYPE - RH	SOLID
OVEN SHELVES (+1 = PLATE RACK)	LH: 2 FLAT / RH: 4 FLAT (+1)
PAN SUPPORT MATERIAL	CAST IRON
TIMER TYPE	6 BUTTON 24 HOUR
OVEN LIGHT	LH OVEN
OVEN LINERS CATALYTIC (C) ENAMEL (E)	LH: C - RH: E

Key:
 Dual Fuel

 Flame Safety Device * Natural Gas



*Rangehood not available in Australia



CLASSIC



110cm



90cm

Black Cream
Cranberry
Trim: Chrome



KEY FEATURES

- 2 Ovens:
 - 90 Models: DF & EI5 Both fan ovens, NGF Main gas conventional oven (LH) and electric fan oven (RH)
 - 110 Models: DF & EI5 Main conventional oven (LH) and programmable fan oven (RH). NGF Both conventional ovens
- Handyrack (LH)
- Separate Glide-Out Grill with 2-way trivet (dual-circuit)
- 90 Models:
 - Gas hob with 5 burners including a multi-ring burner and non-stick griddle
 - Induction hob with 5 cooking zones
- 110 Models:
 - Gas hob with 6 burners including a multi-ring burner and non-stick griddle
 - Induction hob with 5 cooking zones
- 90 Models: Heat indicator on fan oven reminiscent of traditional wood burning range cookers
- 110 Models: Storage drawer
- Detachable mini splashback

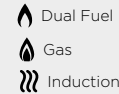
HOB OPTIONS

For more features, upgrade to Classic Deluxe

CLASSIC SPECIFICATIONS

MODEL	CLASSIC 90			CLASSIC 110		
HOB FUEL TYPE	GAS (DF)	GAS	INDUCTION	GAS (DF)	GAS	INDUCTION
PRODUCT CODE	CLA90DFF	CLA90NGF	CLA90EI5	CLA110DFF	CLA110NGF	CLA110EI5
WIDTH (MM)	900	900	900	1092	1092	1092
HEIGHT TO HOTPLATE (MM) MIN / MAX	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930	905 / 930
DEPTH EXCLUDING/INCLUDING HANDLES (MM)	608 / 670	608 / 670	608 / 670	608 / 670	608 / 670	608 / 670
WEIGHT (KG)	111	102	116	120	114	131
HOB RATINGS (MJ - GAS OR kW - ELECTRIC)	1 X 3.8 - 15.2MJ 1 X 3.0 - 12.3MJ 2 X 1.55 - 6.2MJ 1 X 0.82 - 3.7MJ	1 X 3.8 - 15.2MJ 1 X 3.0 - 12.3MJ 2 X 1.55 - 6.2MJ 1 X 0.82 - 3.7MJ	1.15 / 2.00kW 1.85 / 2.50kW 1.85 / 3.00kW 1.85 / 2.50kW	1 X 3.8 - 15.2MJ 2 X 3.0 - 12.3MJ 2 X 1.55 - 6.2MJ 1 X 0.82 - 3.7MJ	1 X 3.8 - 15.2MJ 2 X 3.0 - 12.3MJ 2 X 1.55 - 6.2MJ 1 X 0.82 - 3.7MJ	1.15 / 2.00kW 1.85 / 2.50kW 1.85 / 3.00kW 1.85 / 2.50kW
MULTI-ZONE	-	-	-	-	-	-
TOTAL HOB RATING (kW)	-	-	7.4kW	-	-	7.4kW
TOTAL GAS RATING (MJ/H)	43.6MJ	63.1MJ	-	55.9MJ	84.9MJ	-
SINGLE-PHASE CONNECTION (A)	32	15 AMP PLUG	64	32	10 AMP PLUG	63
THREE-PHASE CONNECTION (A)	3 x 20 A	-	3 x 25 A	3 x 20 A	-	3 x 25 A
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	7.40	2.55	14.80	7.10	0.10	14.5
GRILL POWER RATING (kW)	2.30	2.73 (GAS)	2.30	2.30	2.73 (GAS)	2.30
SEPARATE GRILL	YES	YES	YES	YES	YES	YES
OVEN TEMPERATURE °C MAX	240°	240°	240°	240°	240°	240°
DIMENSIONS - LH OVEN (WxHxD)	466 X 434 X 359	466 X 434 X 359	466 X 434 X 359	466 X 438 X 389	466 X 438 X 389	466 X 438 X 389
CAPACITY - LH OVEN (LITRES)	73	66	73	80	66	80
DIMENSIONS - RH OVEN (WxHxD)	297 X 577 X 389	297 X 577 X 389	297 X 577 X 389	466 X 434 X 359	466 X 434 X 359	466 X 434 X 359
CAPACITY - RH OVEN (LITRES)	67	66	67	73	66	73
DOOR OPENING - LH	SIDE	SIDE	SIDE	SIDE	SIDE	SIDE
DOOR TYPE - LH	PORTHOLE	PORTHOLE	PORTHOLE	PORTHOLE	PORTHOLE	PORTHOLE
DOOR OPENING - RH	SIDE	SIDE	SIDE	SIDE	SIDE	SIDE
DOOR TYPE - RH	SOLID	SOLID	SOLID	PORTHOLE	PORTHOLE	PORTHOLE
OVEN SHELVES (+1 = PLATE RACK)	LH: 2 FLAT / RH: 4 FLAT (+1)	LH: 2 FLAT / RH: 4 FLAT (+1)	LEFT 2 / RIGHT 4 (+1)	LH: 2 FLAT / RH: 2 FLAT	LH: 2 FLAT / RH: 2 FLAT	LH: 2 FLAT / RH: 2 FLAT
PAN SUPPORT MATERIAL	CAST IRON	CAST IRON	-	CAST IRON	CAST IRON	-
TIMER TYPE	3 BUTTON 24 HOUR	3 BUTTON 24 HOUR	3 BUTTON 24 HOUR	3 BUTTON 24 HOUR	3 BUTTON 24 HOUR	3 BUTTON 24 HOUR
OVEN LIGHT	LH OVEN	LH OVEN	LH OVEN	BOTH OVENS	BOTH OVENS	BOTH OVENS
OVEN LINERS CATALYTIC (C) ENAMEL (E)	LH: C - RH: E	LH: C - RH: E	LH: C - RH: E	BOTH OVENS: C	BOTH OVENS: C	BOTH OVENS: C

Key:



Flame Safety Device



Automatic Heat Indicators
Residual Heat Indicators

Child Lock (Hob)
Pan Detector

* Natural Gas

Using assessed maximum demand. Not all zones can be used at once. Consult with a licensed electrician.



CLASSIC DELUXE



110cm



90cm

- Black
- Royal Pearl
- Cream
- Cranberry
- White
- Racing Green
- Olive Green
- Royal Blue

Trim: Chrome
Brass

KEY FEATURES

- 2 Ovens:
 - Main programmable multifunction oven (LH) and fan oven (tall oven on 90 models) (RH)
- Handyrack (LH)
- Separate Glide-Out Grill™ with 2 way trivet (dual-circuit)
- 90 Model:
 - Gas hob with 5 burners including a multi-ring burner, wok cradle and non-stick griddle
- 110 Model:
 - Gas hob with 5 burners including a multi-ring burner, wok cradle, a multi-zone with 2 ceramic zones and a non-stick griddle
- Rapid Response™
- 90 Model: Heat indicator on fan oven reminiscent of traditional wood burning range cookers
- 110 Model: Storage drawer
- Detachable mini splashback

HOB OPTIONS



Dual Fuel
(Single-handed ignition)



90cm



110cm

CLASSIC DELUXE SPECIFICATIONS

MODEL	CLASSIC DELUXE 90	CLASSIC DELUXE 110
HOB FUEL TYPE	GAS (DF)	GAS (DF)
PRODUCT CODE	CDL90DF	CDL110DF
WIDTH (MM)	900	1092
HEIGHT TO HOTPLATE (MM) MIN / MAX	905 / 930	905 / 930
DEPTH EXCLUDING/INCLUDING HANDLES (MM)	608 / 650	608 / 666
WEIGHT (KG)	116	133
HOB RATINGS (MJ*)	1 X 3.8 - 15.2 1 X 3.0 - 12.3 2 X 1.55 - 6.2 1 X 0.82 - 3.7	1 X 3.8 - 15.2 1 X 3.0 - 12.3 2 X 1.55 - 6.2 1 X 0.82 - 3.7
	-	2 X 1.1kW
	-	-
MULTI-ZONE	-	MULTI-ZONE
TOTAL HOB RATING (MJ/H*)	43.6	43.6
SINGLE-PHASE CONNECTION (A)	32#	40#
THREE-PHASE CONNECTION (A)	3 x 20 A	3 x 20 A
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	8.58	11.00
GRILL POWER RATING (kW)	2.30	2.30
SEPARATE GRILL	YES	YES
OVEN TEMPERATURE °C MAX	240°	240°
DIMENSIONS - LH OVEN (WxHxD)	466 X 434 X 359	466 X 434 X 359
CAPACITY - LH OVEN (LITRES)	73	73
DIMENSIONS - RH OVEN (WxHxD)	297 X 577 X 389	466 X 434 X 359
CAPACITY - RH OVEN (LITRES)	67	73
DOOR OPENING - LH	SIDE	SIDE
DOOR TYPE - LH	PORTHOLE	PORTHOLE
DOOR OPENING - RH	SIDE	SIDE
DOOR TYPE - RH	SOLID	PORTHOLE
OVEN SHELVES (+1 = PLATE RACK)	LH: 2 FLAT / RH: 4 FLAT (+1)	LH: 2 FLAT / RH: 2 FLAT
PAN SUPPORT MATERIAL	CAST IRON	CAST IRON
TIMER TYPE	6 BUTTON 24 HOUR	6 BUTTON 24 HOUR
BROWNING ELEMENT	-	YES
OVEN LIGHT	LH OVEN	BOTH OVENS
OVEN LINERS CATALYTIC (C) ENAMEL (E)	LH C - RH E	BOTH OVENS: C

Key:

Dual Fuel



Flame Safety Device * Natural Gas

Using assessed maximum demand. Not all zones can be used at once. Consult with a licensed electrician.



PROFESSIONAL⁺ FX / FXP



90cm



With E.S.P

Black Stainless Steel

Trim: Chrome

KEY FEATURES

- 1 Oven:
 - Large single cavity multifunction oven with twin fans
- Energy Saving Panel (E.S.P) to create a smaller multifunction oven (RH)
- Programmable oven in large or divided mode (with E.S.P inserted)
- Integrated grill with 2 way trivet
- Gas hob with 5 burners including a multi-ring burner, wok cradle and non-stick Teppanyaki griddle
- Full cooker width storage drawer
- Full door width towel rail
- Selection of shelves and trays for large or divided mode (with E.S.P inserted)
- Pyrolytic cleaning (FXP model only)

ENERGY SAVING PANEL

Our revolutionary Professional⁺ FX/FXP range cookers feature a unique energy saving panel (E.S.P) that allows you to split the oven in half – creating a truly flexible appliance, offering the best of both worlds. The 114 cubic litre (full capacity) oven is ideal for large family dinners, but it can be transformed quickly and easily into a compact, economical single oven for smaller meals.

HOB OPTIONS



Dual Fuel

(FX- Two-handed ignition)
(FXP- Single-handed ignition)



90cm

PROFESSIONAL⁺ FX / FXP SPECIFICATIONS

MODEL	PROFESSIONAL ⁺ FX / FXP 90	
HOB FUEL TYPE	GAS (DF)	GAS (DF)
PRODUCT CODE	PROP90FXDF	PROP90FXPDF
WIDTH (MM)	900	900
HEIGHT TO HOTPLATE (MM) MIN / MAX	905 / 930	905 / 930
DEPTH EXCLUDING/INCLUDING HANDLES (MM)	608 / 645	608 / 650
WEIGHT (KG)	122	133
HOB RATINGS (MJ*)	1 X 3.8 - 15.2	1 X 3.8 - 15.2
	1 X 3.0 - 12.3	1 X 3.0 - 12.3
	2 X 1.55 - 6.2	2 X 1.55 - 6.2
	1 X 0.82 - 3.7	1 X 0.82 - 3.7
	-	-
MULTI-ZONE	-	-
TOTAL HOB RATING (MJ/H*)	43.6	43.6
SINGLE-PHASE CONNECTION (A)	20	20
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	3.6	3.6
GRILL POWER RATING (kW)	3.49	3.49
SEPARATE GRILL	-	-
OVEN TEMPERATURE °C MAX	240°	240°
DIMENSIONS - OVEN (WxHxD)	752 X 377 X 401	752 X 377 X 402
CAPACITY - OVEN (LITRES)	114 (FULL OVEN)	114 (FULL OVEN)
DIMENSIONS - RH OVEN (WxHxD)	363 X 393 X 396	363 X 393 X 397
DOOR OPENING - DROP DOWN	ONE DOOR	ONE DOOR
DOOR TYPE - PORTHOLE	ONE DOOR	ONE DOOR
CAPACITY - RH OVEN (LITRES)	57 (WITH E.S.P)	57 (WITH E.S.P)
OVEN SHELVES (+1 = PLATE RACK)	LARGE: 3 FLAT SMALL: 2 FLAT	LARGE: 3 FLAT SMALL: 2 FLAT
PAN SUPPORT MATERIAL	CAST IRON	CAST IRON
TIMER TYPE	ROTARY	6 BUTTON 24 HOUR
OVEN LIGHT	RH OVEN	RH OVEN
OVEN LINERS ENAMEL (E)	BOTH OVENS: E	PYROLYTIC

Key:

Flame icon Dual Fuel



SINGLE OVEN



ENERGY SAVING PANEL (ESP).



Flame Safety Device * Natural Gas



PROFESSIONAL+ 100 FX



100cm

Black Stainless Steel

Trim: Chrome

KEY FEATURES

- 2 Ovens:
 - Both multifunction ovens (1 x conventional multifunction)
 - Main oven programmable (LH)
- Integrated grill with 2 way trivet and deep grill pan
- Gas hob with 5 burners including a multi-ring burner, wok cradle and non-stick griddle
- Full cooker width storage drawer
- Door width towel rails

HOB OPTIONS



Dual Fuel
(Single-handed ignition)



100cm

PROFESSIONAL+ 100 FX SPECIFICATIONS

MODEL	PROFESSIONAL+ FX 100
HOB FUEL TYPE	GAS (DF)
PRODUCT CODE	PROP100FXDF
WIDTH (MM)	994
HEIGHT TO HOTPLATE (MM) MIN / MAX	905-930
DEPTH EXCLUDING/INCLUDING HANDLES (MM)	604 / 642
WEIGHT (KG)	114
HOB RATINGS (MJ*)	1 X 3.8 - 15.2 1 X 3.0 - 12.3 2 X 1.55 - 6.2 1 X 0.82 - 3.7
MULTI-ZONE	-
TOTAL HOB RATING (MJ/H*)	43.6
SINGLE-PHASE CONNECTION (A)	20
THREE-PHASE CONNECTION (A)	3 X 20A
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	4.4
GRILL POWER RATING (kW)	3.49
SEPARATE GRILL	-
OVEN TEMPERATURE °C MAX	240°
DIMENSIONS - LH OVEN (WxHxD)	466 X 432 X 369
CAPACITY - LH OVEN (LITRES)	75
DIMENSIONS - RH OVEN (WxHxD)	340 X 363 X 428
CAPACITY - RH OVEN (LITRES)	53
DOOR OPENING - LH	DROP DOWN
DOOR TYPE - LH	PORTHOLE
DOOR OPENING - RH	DROP DOWN
DOOR TYPE - RH	PORTHOLE
OVEN SHELVES (+1 = PLATE RACK)	LH: 2 FLAT / RH: 2 FLAT
PAN SUPPORT MATERIAL	CAST IRON
TIMER TYPE	ROTARY
OVEN LIGHT	BOTH OVENS
OVEN LINERS CATALYTIC (C) ENAMEL (E)	LH: C - RH: E

Key:

Dual Fuel

Flame Safety Device * Natural Gas



PROFESSIONAL⁺



110cm



90cm

Black Stainless Steel

Trim: Chrome

KEY FEATURES

- 2 Ovens:
 - 90 Models: Both fan ovens with main oven programmable (LH)
 - 110 Models: Main conventional oven (LH) and programmable fan oven (RH)
- Separate Glide-Out Grill™ with 2 way trivet (dual-circuit)
- Handyrack (LH)
- 90 Models:
 - Gas hob with 5 burners including a multi-ring burner, wok cradle and non-stick griddle
 - Induction hob with 5 cooking zones
- 110 Models:
 - Gas hob with 6 burners including a multi-ring burner, wok cradle and non-stick griddle
 - Induction hob with 5 cooking zones
- 110 Models: Storage drawer
- Door width towel rails

HOB OPTIONS



Dual Fuel
(Two-handed ignition)



90cm



110cm



Induction



90cm



110cm

PROFESSIONAL⁺ SPECIFICATIONS

MODEL	PROFESSIONAL ⁺ 90		PROFESSIONAL ⁺ 110	
	GAS (DF)	INDUCTION	GAS (DF)	INDUCTION
HOBB FUEL TYPE	GAS (DF)	INDUCTION	GAS (DF)	INDUCTION
PRODUCT CODE	PROP90DF	PROP90EI5	PROP110DF	PROP110EI5
WIDTH (MM)	900	900	1092	1100
HEIGHT TO HOTPLATE (MM) MIN / MAX	905 / 930	905 / 930	905 / 930	905 / 930
DEPTH EXCLUDING/INCLUDING HANDLES (MM)	604 / 650	608 / 646	600 / 650	608 / 646
WEIGHT (KG)	111	113	124	128
HOBB RATINGS (MJ*)	1 X 3.8 - 15.2 1 X 3.0 - 12.3 2 X 1.55 - 6.2 1 X 0.82 - 3.7 -	1.15 / 2.00kW 1.85 / 2.50kW 1.85 / 3.00kW 1.85 / 2.50kW 1.15 / 2.00kW	1 X 3.8 - 15.2 2 X 3.0 - 12.3 2 X 1.55 - 6.2 1 X 0.82 - 3.7 -	1.15 / 2.00kW 1.85 / 2.50kW 1.85 / 3.00kW 1.85 / 2.50kW 1.15 / 2.00kW
MULTI-ZONE	-	-	-	-
TOTAL HOBB RATING (MJ/H*)	43.6	7.40	55.9	7.40
SINGLE-PHASE CONNECTION (A)	32	40#	31	40#
THREE-PHASE CONNECTION (A)	3 x 20 A	3 x 20 A	3 x 20 A	3 x 20 A
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	7.40	14.79	7.10	14.49
GRILL POWER RATING (kW)	2.30	2.30	2.30	2.30
SEPARATE GRILL	YES	YES	YES	YES
OVEN TEMPERATURE °C MAX	240°	240°	240°	240°
DIMENSIONS - LH OVEN (WxHxD)	466 X 434 X 359	466 X 434 X 359	466 X 438 X 389	466 X 438 X 389
CAPACITY - LH OVEN (LITRES)	73	73	80	80
DIMENSIONS - RH OVEN (WxHxD)	297 X 577 X 389	297 X 577 X 389	466 X 434 X 359	466 X 434 X 359
CAPACITY - RH OVEN (LITRES)	67	67	73	73
DOOR OPENING - LH	SIDE	SIDE	SIDE	SIDE
DOOR TYPE - LH	PORTHOLE	PORTHOLE	PORTHOLE	PORTHOLE
DOOR OPENING - RH	SIDE	SIDE	SIDE	SIDE
DOOR TYPE - RH	SOLID	SOLID	PORTHOLE	PORTHOLE
OVEN SHELVES (+1 = PLATE RACK)	LH: 2 FLAT / RH: 4 FLAT (+1)	LH: 2 FLAT / RH: 4 FLAT	LH: 2 FLAT / RH: 2 FLAT	LH: 2 FLAT / RH: 2 FLAT
PAN SUPPORT MATERIAL	CAST IRON	-	CAST IRON	-
TIMER TYPE	ROTARY	ROTARY	ROTARY	ROTARY
OVEN LIGHT	LH OVEN	LH OVEN	BOTH OVENS	BOTH OVENS
OVEN LINERS CATALYTIC (C) ENAMEL (E)	LH: C - RH: E	LH: C - RH: E	BOTH OVENS: C	BOTH OVENS: C

Key:



Dual Fuel



Induction



Flame Safety Device



Automatic Heat Indicators
Residual Heat Indicators

Child Lock (Hob)
Pan Detector

* Natural Gas

Using assessed maximum demand. Not all zones can be used at once. Consult with a licensed electrician.



NEXUS



110cm



90cm

Black Stainless Steel

White Slate

Trim: Brushed Chrome

KEY FEATURES

- 2 Ovens:
 - Main programmable multifunction oven (LH) and fan oven (tall oven on 90 models) (RH)
- Handyrack (LH)
- Separate Deluxe Glide-Out Grill™ with 4-way trivet (dual circuit)
- 90 Models:
 - Gas hob with 5 burners including a multi-ring burner, wok cradle and non-stick griddle
 - Induction hob with 5 cooking zones
- 110 Models:
 - Gas hob with 5 burners including a multi-ring burner, wok cradle, a multi-zone with 2 ceramic zones and a non-stick griddle
 - Induction hob with 5 cooking zones
- 110 Models: Bread proving drawer / Storage drawer
- Door width towel rails
- Premium Hi-Fi style precision rotary controls
- Falcon branding on plinth instead of cooker

HOB OPTIONS



Dual Fuel
(Single-handed ignition)



90cm



110cm



Induction



90cm



110cm

NEXUS SPECIFICATIONS

MODEL	NEXUS 90		NEXUS 110	
HOB FUEL TYPE	GAS (DF)	INDUCTION	GAS (DF)	INDUCTION
PRODUCT CODE	NEX90DF	NEX90EI	NEX110DF	NEX110EI
WIDTH (MM)	900	900	1092	1092
HEIGHT TO HOTPLATE (MM) MIN / MAX	905 / 930	905 / 930	905 / 930	905 / 930
DEPTH EXCLUDING/INCLUDING HANDLES (MM)	608 / 648	608 / 648	608 / 648	608 / 648
WEIGHT (KG)	112	110	133	130
HOB RATINGS (MJ*)	1 X 3.8 - 15.2	1.15 / 2.00kW	1 X 3.8 - 15.2	1.15 / 2.00kW
	1 X 3.0 - 12.3	1.85 / 2.50kW	1 X 3.0 - 12.3	1.85 / 2.50kW
	2 X 1.55 - 6.2	1.85 / 3.00kW	2 X 1.55 - 6.2	1.85 / 3.00kW
	1 X 0.82 - 3.7	1.85 / 2.50kW	1 X 0.82 - 3.7	1.85 / 2.50kW
	-	1.15 / 2.00kW	-	1.15 / 2.00kW
	-	-	-	-
MULTI-ZONE	-	-	MULTI-ZONE	-
TOTAL HOB RATING (MJ/H*)	43.6	7.40	43.6	7.40
SINGLE-PHASE CONNECTION (A)	32	40#	40#	40#
THREE-PHASE CONNECTION (A)	3 x 20 A	3 x 25 A	3 x 20 A	3 x 25 A
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	7.38	14.80	10.00	14.80
GRILL POWER RATING (kW)	2.3	2.3	2.3	2.3
SEPARATE GRILL	YES	YES	YES	YES
OVEN TEMPERATURE °C MAX	240°	240°	240°	240°
DIMENSIONS - LH OVEN (WxHxD)	466 X 434 X 359	466 X 434 X 359	466 X 434 X 359	466 X 434 X 359
CAPACITY - LH OVEN (LITRES)	73	73	73	73
DIMENSIONS - RH OVEN (WxHxD)	297 X 577 X 389	297 X 577 X 389	466 X 434 X 359	466 X 434 X 359
CAPACITY - RH OVEN (LITRES)	67	67	73	73
DOOR OPENING - LH	SIDE	SIDE	SIDE	SIDE
DOOR TYPE - LH	PORTHOLE	PORTHOLE	PORTHOLE	PORTHOLE
DOOR OPENING - RH	SIDE	SIDE	SIDE	SIDE
DOOR TYPE - RH	SOLID	SOLID	PORTHOLE	PORTHOLE
OVEN SHELVES (+1 = PLATE RACK)	LH: 2 FLAT / RH: 4 FLAT (+1)	LH: 2 FLAT / RH: 4 FLAT (+1)	LH: 2 FLAT / RH: 2 FLAT	LH: 2 FLAT / RH: 2 FLAT
PAN SUPPORT MATERIAL	CAST IRON	-	CAST IRON	-
TIMER TYPE	3 BUTTON 24 HOUR	3 BUTTON 24 HOUR	3 BUTTON 24 HOUR	3 BUTTON 24 HOUR
OVEN LIGHT	LH OVEN	LH OVEN	BOTH OVENS	BOTH OVENS
OVEN LINERS CATALYTIC (C) ENAMEL (E)	LH: C - RH: E	LH: C - RH: E	BOTH OVENS: C	BOTH OVENS: C

Key:



Dual Fuel



Induction



Flame Safety Device



Automatic Heat Indicators
Residual Heat Indicators

Child Lock (Hob)
Pan Detector



* Natural Gas

Using assessed maximum demand. Not all zones can be used at once. Consult with a licensed electrician.





CO-ORDINATING Collection

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

HOOD COLLECTION

90CM & 110CM CANOPY HOOD

- Available in 2 sizes - 90, or 110cm
- Complete with chrome badge
- Charcoal and Aluminium filters included
- Available as re-circulating or ducted
- High extraction power



Black Stainless Steel

100CM INTEGRATED RANGEHOOD

- Available in 100cm
- LED lighting with night light
- Aluminium filters included
- Available as ducted
- 1600m³/h maximum extraction (Twin Motor)



Stainless Steel

80CM INTEGRATED RANGEHOOD

- Available in 80cm
- LED lighting with night light
- Aluminium filters included
- Available as ducted
- 800m³/h maximum extraction (Single Motor)



Stainless Steel

75CM INTEGRATED RANGEHOOD

- Available in 75cm
- 2 integrated compact fluorescents (9 watts each)
- Stainless Steel filters included
- Available as re-circulating or ducted
- 750m³/h maximum extraction (Single Motor)



Stainless Steel

SPLASHBACK COLLECTION

Our sophisticated splashbacks will protect your wall from cooking splashes and spills. In black or stainless steel, they are extremely durable and easy to fit.

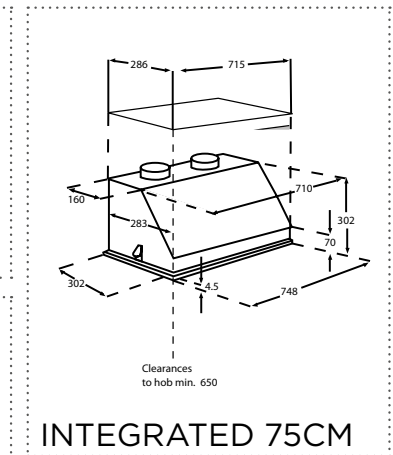
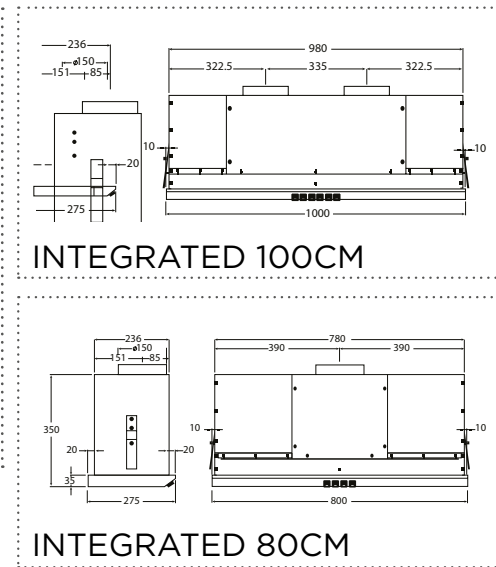
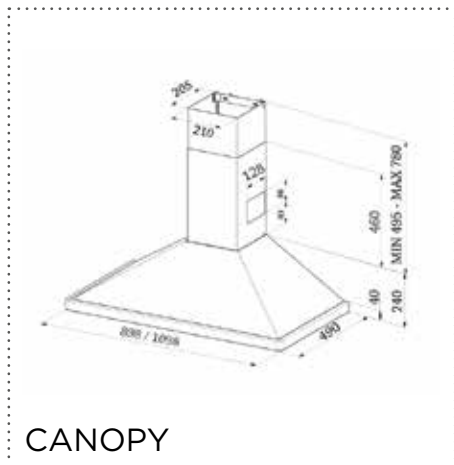
FALCON SPLASHBACK

- Available in - 90 or 110cm



Black Stainless Steel

HOOD SPECIFICATIONS



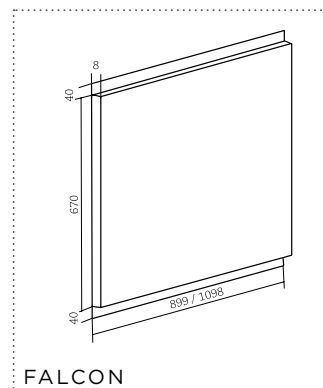
MODEL NUMBER	90CM CANOPY FALHDCP90	110CM CANOPY FALHDCP110	75CM INTEGRATED FALUC75	80CM INTEGRATED FALUC801	100CM INTEGRATED FALUC1002
TYPE	CANOPY	CANOPY	UNDERMOUNT	UNDERMOUNT	UNDERMOUNT
MIN. HEIGHT ABOVE COOKER* (MM)	650	650	650	650	650
WIDTH (MM)	898	1098	748	780	980
HEIGHT INCL. FASCIA EXCL. FLUE (MM)	240	240	N/A	N/A	N/A
FLUE HEIGHT - MIN / MAX (MM)	495 / 770	495 / 770	N/A	N/A	N/A
NUMBER OF SPEEDS	3	3	VARIABLE	2	2
EXTRACTION (DUCTED) 1/2/3 (M³/HR)	360 / 590 / 920	360 / 590 / 920	N/A	400 / 800	800 / 1600
EXTRACTION (RECIRCULATED) 1/2/3 (M³/HR)	350 / 570 / 850	350 / 570 / 850	N/A	N/A	N/A
EXTRACTION (DUCTED) VARIABLE (M³/HR)	N/A	N/A	MIN 464 MAX 752	N/A	N/A
EXTRACTION (RECIRCULATED) VARIABLE (M³/HR)	N/A	N/A	MIN 290 MAX 476	N/A	N/A
CONTROL TYPE	SLIDER	SLIDER	SLIDER	FRONT SWITCHES	FRONT SWITCHES
NUMBER OF METAL FILTERS	3	4	1	2	2
CHARCOAL FILTERS (FOR RECIRCULATED MODE)	2	2	OPTIONAL EXTRA	N/A	N/A
DUCTED AND RECIRCULATION OPTION	•	•	•	DUCTED ONLY	DUCTED ONLY
AIR OUTLET DUCTS (MM)	120 / 125 / 150	120 / 125 / 150	120 / 120	150	150 / 150
LIGHTING (WATT)	2 X 20W HALOGEN	2 X 20W HALOGEN	2 X 9W FLUORESCENT	2 X LED	2 X LED
BLACK	•	•	-	-	-
STAINLESS STEEL	•	•	-	•	•
WHITE WITH STAINLESS STEEL TRIM	-	-	•	-	-
OPTIONAL TRANSITION PIECE AVAILABLE	-	-	•	-	•

* Minimum clearance of the rangehood shall be no less than 650mm above the top of the highest gas burner or electric hotplate.

Every effort is made to ensure all information and specifications within this document is correct and up to date.
Due to continuous improvements on both technical and manufacturing level this information should be regarded as indicative only.

SPLASHBACK SPECIFICATIONS

	FALCON
WIDTH	899 / 1098
DEPTH	8
HEIGHT	670



Understanding the Falcon references

ENERGY

CODES	MEANING	DESCRIPTION
NGF	Gas	Gas Ovens with Gas Hob *
DF / DFF	Dual Fuel	Electric Ovens with Gas Hob
EI	Electric induction	Electric Ovens with Induction Hob

*Excluding 90cm Classic Gas model which includes 1 Gas & 1 Electric Oven with Gas Hob

CODES	MEANING	CODES	MEANING
BL	BLACK	CH	CHROME
GB	BLACK	BR	BRASS
CR	CREAM	FX	DROP DOWN OVEN DOORS
CY	CRANBERRY		
OG	OLIVE GREEN		
RB	ROYAL BLUE		
RG	RACING GREEN		
RP	ROYAL PEARL		
SL	SLATE		
SS	STAINLESS STEEL		
WH	WHITE		

EXAMPLES

RANGECOOKERS:

NEX110DFSS/CH				
NEX	110	DF	SS/	CH
Name of product	Size	Energy	Colour	Finish

HOODS & SPLASHBACKS:

FALHDCP90BC			
FALHDCP	90	B	C
Name of product	Size	Colour	Finish

FALCON PRODUCTS WARRANTY

For further information please call our consumer services team on 1800 685 899 and they will be happy to help or visit our website www.andico.com.au/falcon/home

CLEARANCES

Allow 5mm on either side of the cooker for fitting tolerance. If fitted near a corner, a clearance of 130mm is required to allow for oven door opening. The cooker 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. Refer to <https://www.andico.com.au/customer-care/falcon> for warranty details.

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 to 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 Standard's. Installation guides should be read prior to fitting.

COOKER CONFIGURATIONS

You will find below all the cooker configurations for hobs (induction or gas) and ovens (electric or gas)

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

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

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

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

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

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

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

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

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

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

PROFESSIONAL* 110 DUAL FUEL	
A	GAS HOB
B	GLIDE-OUT 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

PROFESSIONAL* 90 FX DUAL FUEL	
A	GAS HOB
B	BUILT-IN ELECTRIC GRILL
C	ELECTRIC MULTIFUNCTION OVEN
D	N/A
E	STORAGE DRAWER

PROFESSIONAL* 90 FXP DUAL FUEL	
A	GAS HOB
B	BUILT-IN ELECTRIC GRILL
C	ELECTRIC MULTIFUNCTION OVEN
D	N/A
E	STORAGE DRAWER

PROFESSIONAL* 100 FX DUAL FUEL	
A	GAS HOB
B	BUILT-IN ELECTRIC GRILL
C	ELECTRIC MULTIFUNCTION OVEN
D	ELECTRIC CONV MULTIFUNCTION OVEN
E	STORAGE DRAWER

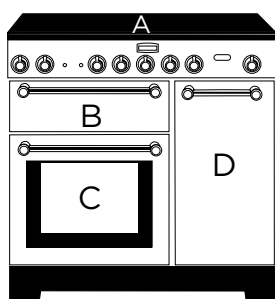
NEXUS 90 DUAL FUEL	
A	GAS HOB
B	GLIDE-OUT ELECTRIC GRILL
C	ELECTRIC MULTIFUNCTION OVEN
D	ELECTRIC FAN FORCED OVEN
E	N/A

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

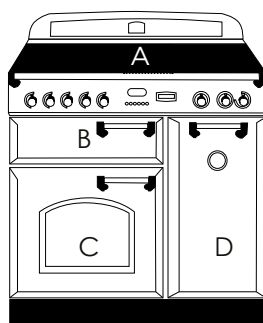
NEXUS 110 DUAL FUEL	
A	GAS & ELECTRIC HOB
B	GLIDE-OUT ELECTRIC GRILL
C	ELECTRIC MULTIFUNCTION OVEN
D	ELECTRIC FAN FORCED OVEN
E	STORAGE DRAWER

NEXUS 110 INDUCTION	
A	INDUCTION HOB
B	GLIDE-OUT ELECTRIC GRILL
C	ELECTRIC MULTIFUNCTION OVEN
D	ELECTRIC FAN FORCED OVEN
E	STORAGE DRAWER

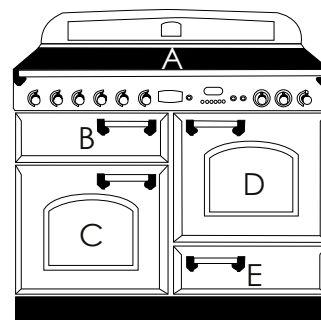
Before fitting any appliance please refer to the installation guide.



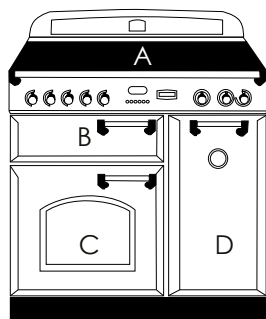
KITCHENER 90CM



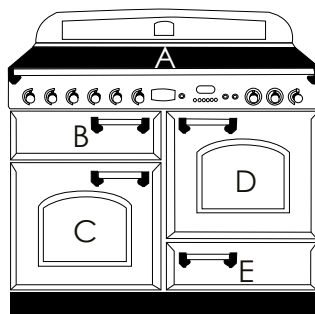
CLASSIC 90CM



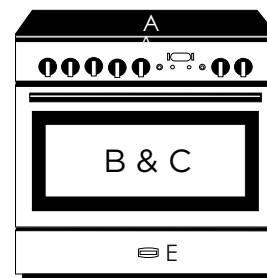
CLASSIC 110CM



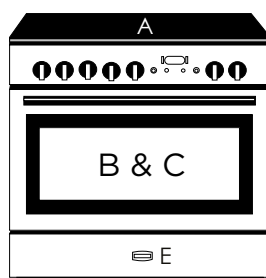
CLASSIC DELUXE 90CM



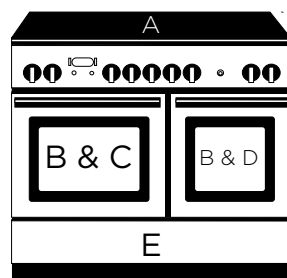
CLASSIC DELUXE 110CM



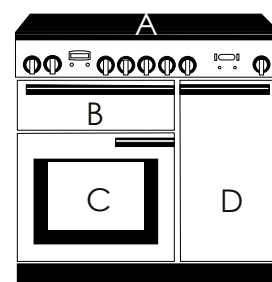
PROFESSIONAL+ 90 FX



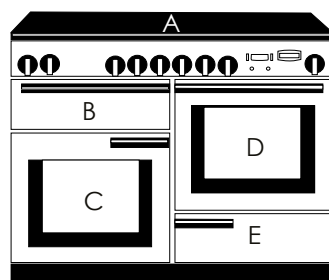
PROFESSIONAL+ 90 FXP



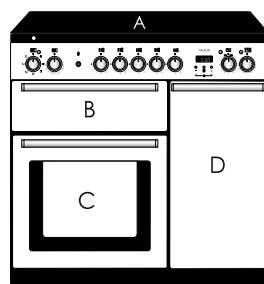
PROFESSIONAL+ 100 FX



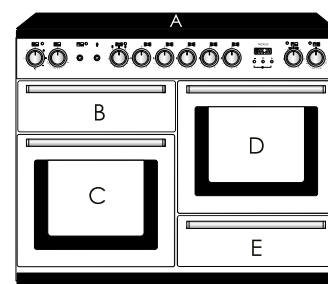
PROFESSIONAL+ 90CM



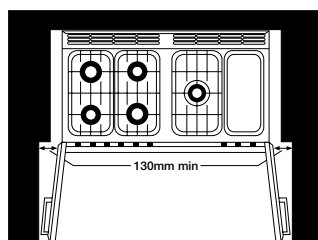
PROFESSIONAL+ 110CM



NEXUS 90CM

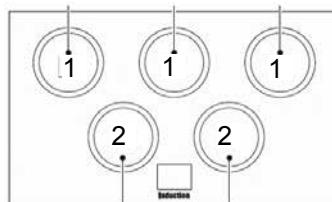


NEXUS 110CM



INSTALLATION CLEARANCES
REQUIRED (ALL FUEL TYPES)
5MM CLEARANCE EACH SIDE

INDUCTION CONFIGURATION



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



Cheminee

Telephone: 02 9564 2694

Fax: 02 9569 8802

Email: sales@cheminee.com.au

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

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Registered Office: Aga Rangemaster, Meadow Lane, Long Eaton, Nottingham, NG10 2GD, UK



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