



NEXUS Steam



Introduction

Falcon continues to extend its range of range cookers and is leading the way with the introduction of the **NEXUS Steam**, an innovative range cooker with a **multifunction oven** and a **dedicated steam oven** with three functions: **steam** (including pre-programmed settings for the preparation of vegetables, fish and meat), a 1500W **grill** and a **descale** function.

The **multifunction oven** features a total of 11 functions including three new functions: **Duo** (temperature range 40°C - 260°C) - which eliminates the need to pre-cook/blind bake pastry, **Delicate** (temperature range 40°C - 210°C) - for foods that require delicate cooking, such as crème caramel, chocolate mud cake, soufflé and cheesecake, and bain-marie cooking, and **ECO mode** - a time-based cooking function which uses the residual heat of the oven to complete the cooking process - especially suitable for ready prepared meals and non-yeast baked food like cookies and brownies.



Removable dishwasher safe pan supports, griddle, grill tray, grill trivet, steam trays and oven shelves for easy cleaning and maintenance (dual fuel only).



Five gas burners including a 3.8 - 15.2MJ multi-ring burner and wok cradle for powerful high-heat cooking (dual fuel only). Induction hob features five induction zones with a bridging zone (see page 5).

Unique sleek black glass fascia panel with premium, ergonomic rotary control dials for ultimate durability.

Electronic LED touch control interface for cooking at the touch of a button.



Multi-zone griddle for healthy cooking (dual fuel only). Induction hob features a griddle plate for use with bridging zone (see page 5).



Superior precise electronic temperature range (within 1°C) starting at 40 degrees up to 260 degrees. Perfect for long slow cooking e.g. cooking meat for 12 hours at 85 degrees.



- 35 Litre steam oven
- Versatile cooking
 - Superior nutrient retention
 - Precise electronic temperature control to within 1°C
 - Innovation at your fingertips
 - Effortless, safe cooking



79L multifunction oven with 11 functions including new Duo setting for perfectly baked pastry dishes without the need to bake blind and new Delicate Bake setting for delicate dishes such as cheesecake or soufflé.

Falcon branded plinth.

Easily check on food with two telescopic shelves.

Dedicated bread proving drawer for perfectly proven dough.



Dual fuel range cooker pictured

NEXUS Steam

FULL STEAM AHEAD WITH FALCON...

STEAM OVEN - INJECTION TECHNOLOGY

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

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

EASY TO USE

- The steam oven is equipped with automatic programmes for meats, fish and vegetables.
- Integrated grill element which allows the cavity to be used as a fully functional grill.
- No need for a water feed; the water tank is fully removable making refilling and rinsing easy.
- The water tank contains enough water to last 60 minutes if not opening and closing the oven door, or 30 minutes when opening and closing the oven door to add food items.
- Easy to clean. Due to the steam generated nothing gets burnt onto the stainless steel surface of the cavity. Simply use the highly absorbent sponge provided to remove any condensed steam from the surfaces.



THE BEAUTY OF INJECTION STEAM

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

NEXUS Steam | Dual Fuel



Black Stainless steel Slate


Trim: Satin Chrome

KEY FEATURES

- Programmable multifunction oven with 11 settings, including Duo, Delicate, ECO and Rapid Response
- Programmable steam oven with integrated grill
- Shelves:
 - Multifunction oven: 2 x telescopic
 - Steam oven: 1 x wire rack; 1 x standard tray, 1 x deep perforated tray
- Precise electronic temperature control to within 1°C
- Separate deluxe glide-out grill (dual-circuit) with height adjustable trivet (4 heights)
- Gas: 5 burners, including a multi-ring burner, a wok cradle and a ceramic multi-zone with 2 cooking zones and a flat griddle
- Bread proving / Storage drawer
- Glass fascia

HOB OPTIONS


Gas (DF)
(Single-handed ignition)

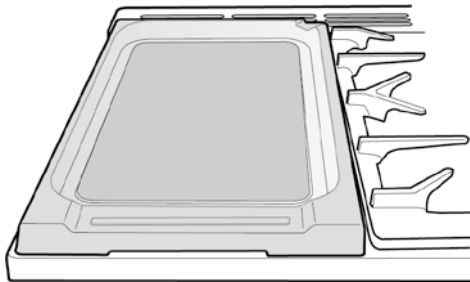
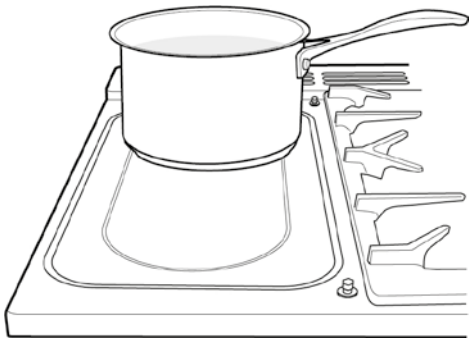

110cm



SPECIFICATIONS - DUAL FUEL MODEL

MODEL	NEXUS STEAM 110
HOB FUEL TYPE	DUAL FUEL
PRODUCT CODE	NEX110SODF
WIDTH (MM)	1092
HEIGHT TO HOTPLATE (MM) MIN / MAX	905 / 930
DEPTH EXCLUDING/INCLUDING HANDLES (MM)	604 / 648
WEIGHT (KG)	143
HOB RATINGS kW - MJ - MEGAJOULES	1 X 3.0 - 12.3MJ
« MULTI RING BURNER	1 X 3.8 - 15.2MJ«
	2 X 1.55 - 6.2MJ
	1 X 0.82 - 3.7MJ
TOTAL MJ RATING	43.6
	-
ELECTRICAL RATING MULTIZONE HOB 230V (kW)	2.20 (2 X 1.10)
RATED CONNECTED LOAD (AMPS)	31
THREE-PHASE CONNECTION (AMPS)	3 X 16A
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	6.95
GRILL POWER RATING (kW)	2.30
SEPARATE GRILL	GLIDE-OUT
OVEN TEMPERATURE °C MAX	MF: 260; SC: 100; GRILL: 200
DIMENSIONS - MULTIFUNCTION OVEN (WXHxD)	467 X 438 X 385
CAPACITY - MULTIFUNCTION OVEN (LITRES)	79
DIMENSIONS - STEAM OVEN (WXHxD)	420 X 215 X 387
CAPACITY - STEAM OVEN (LITRES)	35
OVEN SHELVES (+1 = PLATE RACK)	MF: 2; SC: 3 (WIRE RACK/PERFORATED TRAY/FLAT TRAY)
PAN SUPPORT MATERIAL	CAST IRON / REMOVABLE
TIMER TYPE	LED / WHITE DISPLAY
OVEN LIGHT	BOTH OVENS
OVEN LINERS: CATALYTIC (C) / STAINLESS STEEL (SS)	MF: C - SC: SS

GAS HOB / MULTI-ZONE



NEXUS Steam | Induction



Black

Stainless steel

Slate

Trim: Satin Chrome

KEY FEATURES

- Programmable multifunction oven with 11 settings, including Duo, Delicate, ECO and Rapid Response
- Programmable steam oven with integrated grill
- Shelves:
 - Multifunction oven: 2 x telescopic
 - steam oven: 1 x wire rack; 1 x standard tray, 1 x deep perforated tray
- Precise electronic temperature control to within 1°C
- Separate deluxe glide-out grill (dual-circuit) with height adjustable trivet (4 heights)
- Induction: 5 cooking zones, two of which can be linked to create one large cooking zone or a zone for a griddle (included), and 3 pre-set low-heat settings (approx. 40°C, 70°C, 90°C)
- Bread proving / Storage drawer
- Glass fascia

HOB OPTIONS



Induction



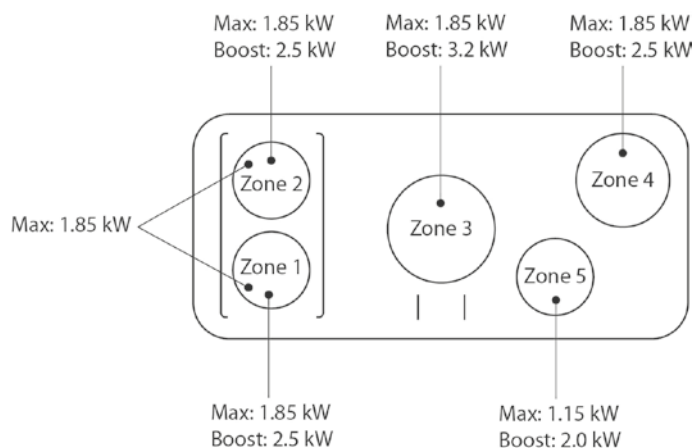
110cm



SPECIFICATIONS - INDUCTION MODEL

MODEL	NEXUS STEAM 110
HOB FUEL TYPE	INDUCTION
PRODUCT CODE	NEX110SOE1
WIDTH (MM)	1100
HEIGHT TO HOTPLATE (MM) MIN / MAX	905 / 930
DEPTH EXCLUDING/INCLUDING HANDLES (MM)	604 / 648
WEIGHT (KG)	131
HOB RATINGS - kW - KILOWATTS	1.85 / 2.50
	1.85 / 2.50
	1.85 / 3.20
	1.85 / 2.50
	1.15 / 2.00
	-
TOTAL HOB RATING	7.40
RATED CONNECTED LOAD (AMPS)	60
THREE-PHASE CONNECTION (AMPS)	3 X 20A
ELECTRICAL CONNECTION (AMPS)*	40
MAXIMUM ELECTRICAL LOAD (kW @ 230V)	13.55
GRILL POWER RATING (kW)	2.3
SEPARATE GRILL	GLIDE-OUT
OVEN TEMPERATURE °C MAX	MF: 260; SC: 100; GRILL: 200
DIMENSIONS - MULTIFUNCTION LH OVEN (WXHDX)	467 X 438 X 385
CAPACITY - MULTIFUNCTION OVEN (LITRES)	79
DIMENSIONS - STEAM RH OVEN (WXHDX)	420 X 215 X 387
CAPACITY - STEAM OVEN (LITRES)	35
OVEN SHELVES (+1 = PLATE RACK)	MF: 2; SC: 3 (WIRE RACK/PERFORATED TRAY/FLAT TRAY)
TIMER TYPE	LED / WHITE DISPLAY
OVEN LIGHT	BOTH OVENS
OVEN LINERS: CATALYTIC (C) / STAINLESS STEEL (SS)	MF: C - SC: SS

INDUCTION HOB / BRIDGING ZONE

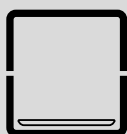


*Using assessed maximum demand. Not all zones can be used at once. Consult with a licensed electrician.
Oven/cavity dimensions are for information only; they should not be used to define oven cookware dimensions.

MULTIFUNCTION LEFT HAND OVEN

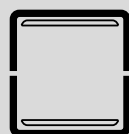
TOTAL FLEXIBILITY - COOKING MADE EASY

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



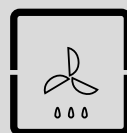
BASE HEAT

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.



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.



DEFROST

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



DELICATE

To cook delicate items; creme brulee, blind baking, bain marie.



DUO

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



ECO MODE

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



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).



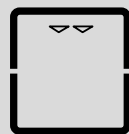
FAN ASSISTED OVEN

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.



GRILL

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



RAPID RESPONSE

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

NEXUS Steam



- **Unique** range cooker with a **dedicated steam oven**
- Electronic controls offering **ultimate precision** and control
- Electronic thermostat - **single degree accuracy** in the multifunction oven and steam oven
- Premium **seamless sealed glass fascia** with ergonomic rotary controls and markings sealed behind the glass panel

NEXUS Steam

The *ultimate* cooking experience...

Simultaneously: bake, batch cook, boil, brown, dry, grill, griddle, preserve, prove, roast, simmer, slow cook, cook sous-vide, steam, sterilise, stir fry



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