



GAS RADIANT CHARGRILLS



G3925 Chargrill

MODELS and ACCESSORIES

G3625 - Radiant chargrill - two burners

G3925 - Radiant chargrill - three burners

G31225 - Radiant chargrill - four burners

G31525 - Radiant chargrill - five burners

- 300mm lift-off griddle plate
- Stand with storage shelf on legs
- Stand with factory fitted, adjustable castors
- Fixed installation kit for stand
- Suiting kit

INSTALLATION NOTES

Adequate ventilation must be provided to supply sufficient fresh air for combustion and to allow easy removal of any such products that may present a risk to health. Please consult current legislation for details that relate to specific locations.

Install unit on a level, fireproof surface in a well-lit, draught free position. If floor is made of a combustible material, local fire requirements must be checked to ensure compliance.

A clearance of 150mm should be observed between appliance and any combustible wall.

KEY FEATURES

- High performance cast iron burners and radiants
 - *Deliver controllable, constant heat*
- Variable burner control with turndown position
 - *Reduces energy consumption*
- Individual piezo ignition to each burner
 - *Efficient method of lighting, no electricity required*
- Heavy duty, cast iron brander bars
 - *Delivers perfect branding results*
- Extended cooking area
 - *Provides greater output with even cooking*
- No charcoal required
 - *Radiated cooking eradicates fumes*
- Full height removable surround
 - *Protects surrounding areas*
- Integral, large capacity grease jug
 - *Retains grease for quick and easy cleaning*
- Enhanced grease collection system
 - *Drip tray in base aids ease of cleaning*
- Supplied upon adjustable feet
 - *Allows variable working height*
- Laser-etched control icons
 - *Permanent, indelible markings*

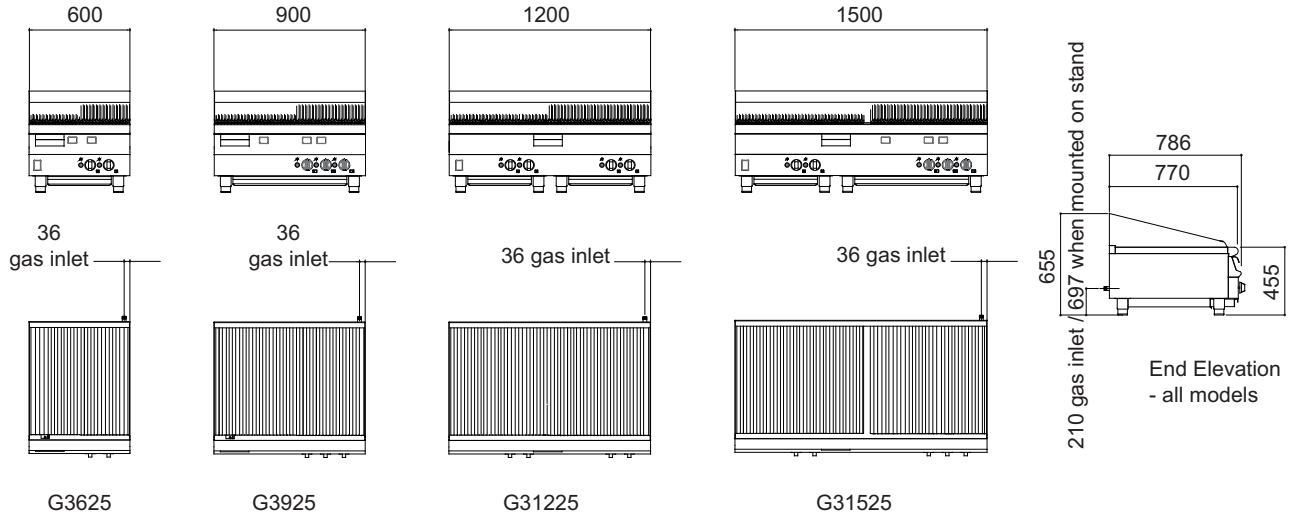




DOMINATOR PLUS

GAS RADIANT CHARGRILLS

MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

| | G3625 | G3925 | G31225 | G31525 |
|---|--------------|--------------|---------------|---------------|
| Total rating (natural - kW - Nett) | 17.3 | 26.4 | 31.8 | 37.3 |
| Total rating (natural - btu/hr - gross) | 64,900 | 99,100 | 119,400 | 140,000 |
| Total rating (propane - kW - Nett) | 17 | 25.4 | 34.1 | 42.7 |
| Total rating (propane - btu/hr - gross) | 63,800 | 95,300 | 128,000 | 160,300 |
| Inlet size (natural and propane) | 3/4" BSP | 3/4" BSP | 3/4" BSP | 3/4" BSP |
| Flow rate - natural (m ³ /hr) | 1.69 | 2.58 | 3.12 | 3.65 |
| Flow rate - propane (kg/hr) | 1.34 | 2.04 | 2.47 | 2.89 |
| Inlet pressure (natural and propane - mbar) | 20 / 37 | 20 / 37 | 20 / 37 | 20 / 37 |
| Operating pressure (natural and propane - mbar) | 15 / 37 | 15 / 37 | 15 / 37 | 15 / 37 |
| Cooking area (w x d - mm) | 560 x 630 | 860 x 630 | 1160 x 630 | 1460 x 630 |
| Number of burners | 2 | 3 | 4 | 5 |
| Number of branders | 6 | 9 | 12 | 15 |
| Height on bench legs (mm) | 455 | 455 | 455 | 455 |
| Height on optional stand (mm) | 890 | 890 | 890 | 890 |
| Weight (kg) | 143 | 205 | 286 | 348 |
| Packed weight (kg) | 162 | 219 | 300 | 466 |