



DOMINATOR**PLUS**

Professional Catering Equipment from the UK's leading brand



Griddles



smooth or ribbed

Perfect pancakes, brilliant burgers, all easily achievable with our new range of steel griddles.

Available in highly polished smooth or ribbed versions, each provides an excellent even temperature across the plate and feature piezo ignition as standard.



G3941 Griddle

Model	Fuel	Description	Width
Machined Steel Griddles - Gas			
	 Gas		
G3441		Griddle plate (single burner)	400mm
G3641		Griddle plate (two burners)	600mm
G3941		Griddle plate (three burners)	900mm
G3641R		Half-ribbed griddle plate (two burners)	600mm
G3941R		Half-ribbed griddle plate (three burners)	900mm



Features and benefits

- Polished steel plate**
Provides consistent, even heat
- Smooth or ribbed plate units**
Greater menu versatility
- Temperature range of 140 - 300°C**
Prepare a wide range of food items
- Thermostatically controlled**
Reduces energy consumption and improves controllability

Development Kitchen

Hands on
Visit our fully equipped development kitchen to experience first hand the many benefits of our products - from a single range to a combination oven or a complete cookline.

Our experienced development chef can provide impartial advice to help select the best equipment to create the perfect menu for your business.

Accessories

Griddle accessories include:
Stainless steel leg stands with undershelf for all models.

Aftercare

Servicing & spares
Working in conjunction with our sister company, Serviceline - one of the UK's most experienced service providers - attention to aftercare is unsurpassed.

Their countrywide network of engineers are on standby to meet all of your servicing, maintenance and spares requirements.



G3441 Griddle

