



# **DOMINATOR***PLUS*

*Professional Catering Equipment from the UK's leading brand*



**Gas General Purpose Oven Ranges**

# Gas General Purpose Oven Ranges



G3101 Six burner range

**Dominator Plus** ranges are supplied with six powerful - yet efficient - 5.3kW gas burners, easy to clean removable semi-sealed hob, robust cast iron pan supports and a 2/1GN compatible oven.

Now, with a choice of twin and single drop down door models, **Dominator Plus** further extends the caterer's choice to maximise capacity in relation to their scale of business and specific menu requirements.

Also available are four burner versions featuring 1/1GN compatible ovens - perfect for kitchens where space is limited - whilst single bullseye solid top models provide zonal heat of up to 400°C.

## The practical alternative

The **G3151** Fusion model allows you to extend your menu to include oriental-style cooking utilising the high-power front, centre wok burner feature.

For the ultimate combination of performance and practicality, choose a **Dominator Plus** fan-assisted oven range. Available with either a gas or electric oven, all models feature the same hob burners as the award-winning **G3101**.

All but one of these feature five shelf positions and consistent two shelf cooking. A **G3106** provides four shelf positions and even cooking throughout the oven chamber, ideal for individual or bulk quantities.

**Dominator Plus** - The best just got better!

## The cornerstone of every kitchen



G3106 Six burner range with convection oven

### Product Variants

All available on optional castors.



G3161 Four burner range



G3101 OTC Six burner range



G3101D Open top range



G3107 Solid top range

# Gas General Purpose Oven Ranges



Model	Fuel	Description	Width
<b>General Purpose Oven</b>			
	 Gas	 Dual fuel	
G3101		6 burner range, general purpose oven	900mm
G3101D		6 burner range, general purpose oven, drop down door	900mm
G3161		4 burner range, general purpose oven	600mm
G3161D		4 burner range, general purpose oven, drop down door	600mm
G3107		Solid top range, general purpose oven	900mm
G3107D		Solid top range, general purpose oven, drop down door	900mm
G3151		Fusion range, general purpose oven	900mm
G3151D		Fusion range, general purpose oven, drop down door	900mm
<b>Fan-assisted Oven</b>			
G3101 OTC		6 burner range, electric fan-assisted oven	900mm
G3106		6 burner range, gas fan-assisted oven	900mm

## Accessories

### Range accessories include:

- Suiting kits
- Extended height flues
- Factory fitted castors
- Splashback and plateshelf
- Cast aluminium lift-off fryplate
- Stainless steel infill cabinets

## Range Features and Benefits

**Energy efficient, high performance 5.3kW \* burners on gas open tops**  
Quick heat up, reduced waiting time

**Semi-sealed pressed hob on gas open tops**  
Easily removed with no tools required for fast, efficient cleaning

**Chefs' solid top with removable bullseye**  
Delivers heat where required, up to 400°C

**Gastronorm compatible ovens**  
Easy transfer from oven to serve

**Vitreous enamelled oven chamber**  
Easy to clean and to keep clean

**Five shelf positions**  
Two shelves supplied

\* nett rating

## Complementary Products

**Create the perfect cookline**  
An extensive range of complementary products are also available for those kitchens requiring a more specialist approach.

From grills to griddles, we have it covered.

For more information please visit [www.falconfoodservice.com](http://www.falconfoodservice.com)

## 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.



## Fan-assisted oven models

**Choose a 2/1 GN gas or electric oven**  
Consistent results, even cooking

**Double glazed oven doors**  
Easily monitor cooking progress

**Four shelf position cooking on G3106**  
Heat is distributed evenly within oven chamber

## 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.



G3161D four burner range on castors



01/2014