



## GAS GRIDDLE PLATES



G3941 Griddle

### MODELS and ACCESSORIES

**G3641** - Polished steel griddle - smooth

**G3641R** - Polished steel griddle - half ribbed

**G3941** - Polished steel griddle - smooth

**G3941R** - Polished steel griddle - half ribbed

- Stand with storage shelf with legs
- Stand with factory fitted, adjustable castors
- Fixed installation kit for stand
- Suiting kit

### KEY FEATURES

- 18mm highly polished steel griddle plate
  - Provides consistent, even heat
- Choice of smooth or half-ribbed plate units
  - Greater menu versatility
- Temperature range of 140 - 300°C
  - A wide range of food items can be prepared
- Thermostatically controlled
  - Reduces energy consumption, improved operation
- Full height surround
  - Protects surrounding areas
- High performance burners
  - Zonal cooking capability
- Individual piezo ignition to each burner
  - Efficient method of lighting, no electricity required
- Integral, large capacity grease jug
  - Retains grease for quick and easy cleaning
- Supplied on adjustable feet
  - Variable working height
- Laser-etched control icons
  - Permanent, indelible markings

### 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.

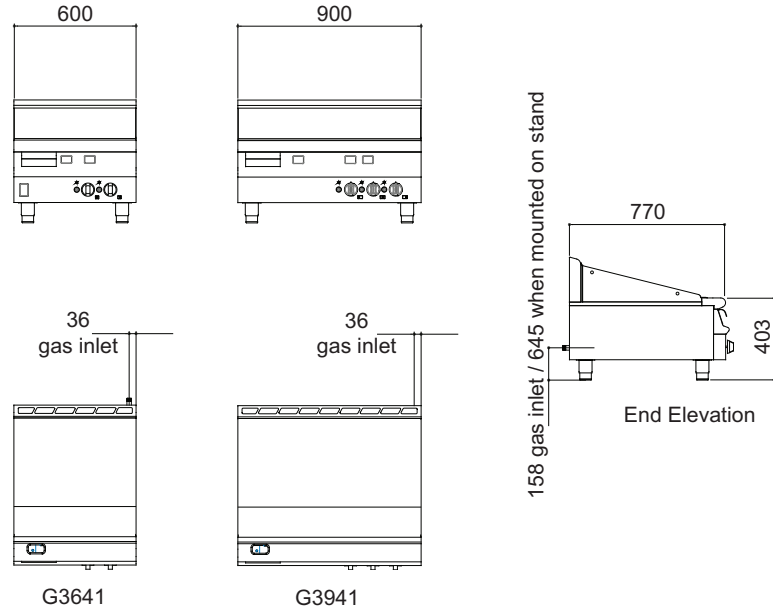




# DOMINATOR<sup>PLUS</sup>

## GAS GRIDDLE PLATES

### MODEL DIMENSIONS (in mm)



### SPECIFICATION DETAILS

	<b>G3641</b>	<b>G3641R</b>	<b>G3941</b>	<b>G3941R</b>
Total rating * (natural and propane - kW)	12.1	12.1	18.15	18.15
Total rating * (natural and propane - btu/hr)	41,300	41,300	61,950	61,950
Inlet size (natural and propane)	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP
Flow rate - natural (m <sup>3</sup> /hr)	1.16	1.16	1.75	1.75
Flow rate - propane (kg/hr)	0.85	0.85	1.30	1.30
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
Burner rating * (natural and propane - kW)	6.05 x 2	6.05 x 2	6.05 x 3	6.05 x 3
Burner rating * (natural and propane - btu/hr)	20,650 x 2	20,650 x 2	20,650 x 3	20,650 x 3
Cooking area (w x d - mm)	595 x 485	595 x 485	894 x 485	894 x 485
Number of burners	2	2	3	3
Height on bench legs (mm)	403	403	403	403
Height on optional stand (mm)	890	890	890	890
Weight (kg)	90	90	127	127
Packed weight (kg)	110	110	145	145

Note: \* denotes gross rating value