



## GAS GENERAL PURPOSE OVEN RANGES



G3101 Six Burner Range

### MODELS and ACCESSORIES

**G3101** Six burner range - general purpose oven

**G3161** Four burner range - general purpose oven

**G3107** Single bullseye range - general purpose oven

- Fully integrated extended flue
- Splashplate and plateshelf (*not for use with extended flue*)
- Oven shelf
- Lift-off fryplate
- Factory fitted, adjustable castors
- Fixed installation kit
- 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

- Energy efficient, high performance 5.8kW burners
  - *Quick heat up, reduced waiting time*
- Semi-sealed, pressed stainless steel hob
  - *Easy to remove and keep clean*
- Individual cast iron pan supports on open top units
  - *Long-lasting and robust*
- Chefs' solid top model has removable bullseye
  - *Delivers heat where required, up to 400°C*
- Vitreous enamelled oven chamber
  - *Easy to clean and to keep clean*
- Wide oven temperature range of 120 - 270°C
  - *Ideal to prepare a wide variety of food*
- Piezo ignition to oven
  - *Simple, trouble-free operation*
- 900mm units have twin doors with individual catches
  - *Retains heat within the oven chamber*
- Oven has 5 shelf positions and allows 2 shelf cooking
  - *Versatile, ideal for a wide range of menu items*
- Low profile door handles
  - *Reduces intrusion into work space*
- Laser-etched control icons
  - *Permanent, indelible markings*

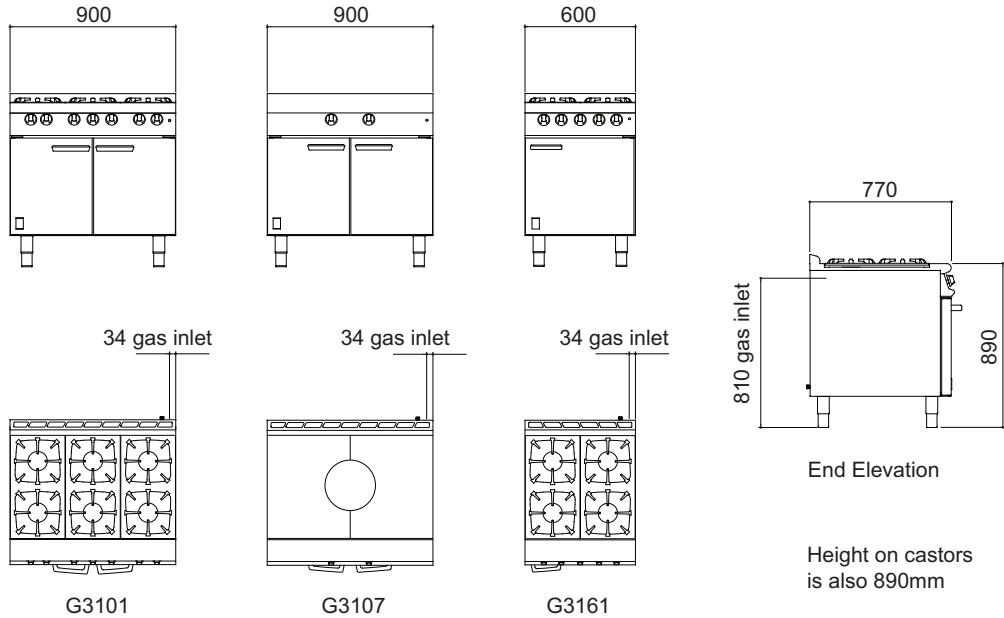




# DOMINATOR PLUS

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### MODEL DIMENSIONS (in mm)



### SPECIFICATION DETAILS

	<b>G3101</b>	<b>G3107</b>	<b>G3161</b>
Total rating * (natural and propane - kW)	42.6	19	28.5
Total rating * (natural and propane - btu/hr)	147,000	65,500	98,100
Inlet size (natural and propane)	3/4" BSP	3/4" BSP	3/4" BSP
Flow rate - natural (m <sup>3</sup> /hr)	4.10	1.83	2.70
Flow rate - propane (kg/hr)	2.90	1.34	1.90
Inlet pressure (natural and propane - mbar)	20 / 37	20 / 37	20 / 37
Operating pressure (natural and propane - mbar)	15 / 37	15 / 37	15 / 37
Hob burner rating * (natural and propane - kW)	5.8 x 6	11.2	5.8 x 4
Hob burner rating * (natural and propane - btu/hr)	20,000 x 6	38,500	20,000 x 4
Oven burner rating * (natural and propane - kW)	7.8	7.8	5.3
Oven burner rating * (natural and propane - btu/hr)	27,000	27,000	18,100
Oven dimensions (w x d x h - mm)	700 x 535 x 430	700 x 535 x 430	400 x 535 x 430
Oven shelf (w x d - mm)	700 x 535	700 x 535	400 x 535
Gastronorm compatibility	2/1	2/1	1/1
Weight (kg)	114	137	88
Packed weight (kg)	122	145	94

Note: \* denotes gross rating value

