



DOMINATOR*PLUS*

G3101 OTC Open Top, Electric Fan-Assisted Oven Range

Key features

- Energy efficient, high performance 5.3kW burners
 - Quick heat up, reduced waiting time
- Semi-sealed, pressed stainless steel hob
 - Easy to remove and keep clean
- Twin cast iron pan supports
 - Long-lasting and robust
- Vitreous enamelled oven chamber
 - Easy to clean and to keep clean
- Wide oven temperature range of 120 - 250°C
 - Ideal to prepare a wide variety of food
- Electric fan-assisted 2/1 GN oven
 - even heating across the entire oven chamber
- Twin oven doors with glass panels
 - Monitor cooking progress without losing oven heat
- 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

Accessories

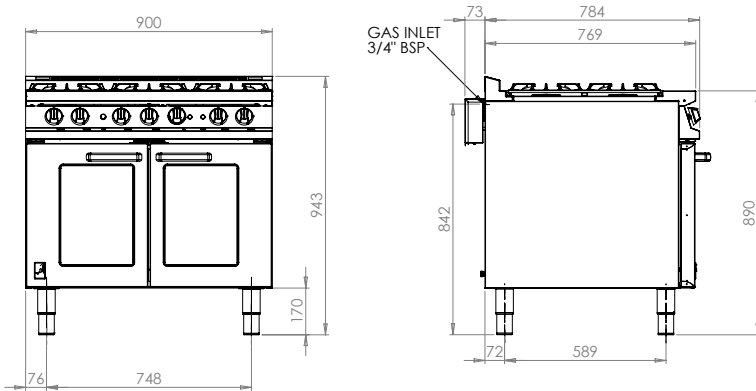
- Fully integrated extended flue
- Splashplate and plateshelf (not for use with extended flue)
- Oven shelf
- Lift-off fryplate
- Factory fitted, adjustable castors
- Fixed installation kit



Similar Models

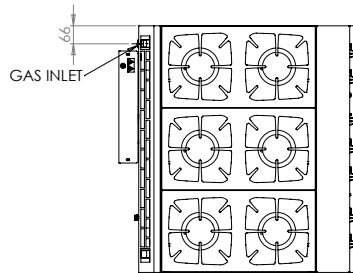
- G3101HD Six burner heavy duty range
- G3101 Six burner range
- G3101D Six burner range with drop down door
- G3106 Six burner range - gas fan assisted oven
- G3161 Four burner range - general purpose oven

Open Top, Electric Fan-Assisted Oven Range



Measurements *in mm*

Unit on castors is the same hob height



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.

Specification *details*

Total rating (natural and propane - kW - Nett)	31.8		
Total rating (natural and propane - btu/hr - gross)	119,400		
Inlet size (natural and propane)	3/4" BSP		
Flow rate - natural (m ³ /hr)	4.10		
Flow rate - propane (kg/hr)	2.90		
Inlet pressure (natural and propane - mbar)	20 / 37		
Operating pressure (natural and propane - mbar)	15 / 37		
Electrical supply voltage	230V / 400V 2N~		
Required supply 230V (A)	30		
Required supply 400v 2N~ (A)	20		
Electrical current split (A)	L1: 14.3, L2: 13.9		
Hob burner rating * (natural and propane - kW)	5.3 x 6		
Hob burner rating * (natural and propane - btu/hr)	19,900 x 6		
Oven element rating * (kW - nett)	6.5		
Oven dimensions (w x d x h - mm)	700 x 535 x 430		
Oven shelf (w x d - mm)	700 x 535		
Gastronorm compatibility	2/1		
Weight (kg)	115		
Packed weight (kg)	128		
Packed dimensions (w x d x h - mm)	1000 x 1000 x 1100		
GTIN numbers			
Nat Gas (feet)	Nat Gas (castors)	LPG (feet)	LPG (castors)
5056466901042	5056466901035	5056466901028	5056466901011

