

## DOMINATOR

# G2112/2 Two Tier Convection Oven

### Key features

- 2 x large capacity stacked convection ovens
  - 2/1 GN compatible chamber delivers even heating
  - Double the capacity within the same footprint
- Easy to monitor cooking progress in ovens
  - Internal oven light & glass panelled doors
- Wide oven temperature range of 100 - 250°C
  - Ideal to prepare a wide variety of food
- Piezo ignition to each oven
  - Simple, trouble-free operation
- Twin oven doors with individual catches
  - Retains heat within the oven chamber
- Each oven has 5 shelf positions and allows 4 shelf cooking
  - Versatile, ideal for a wide range of menu items
  - 4 anti-tilt shelves supplied

### Accessories

- Oven shelf
- Factory fitted adjustable castors
- Heat resistant insulated floorpad

### Similar Models

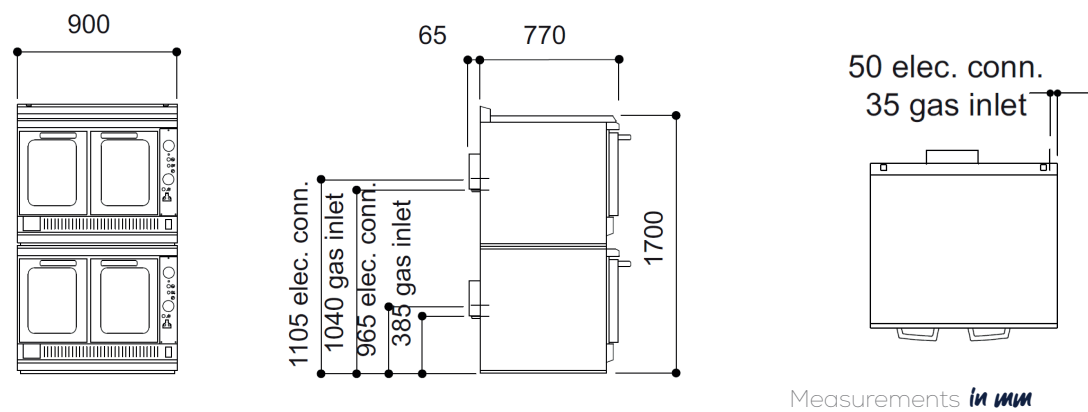
- G2112 convection oven on stand
- G2112 convection oven
- E2112/2 two tier electric convection oven



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G2112/2

Two Tier Convection Oven



Specification details

Total rating (natural and propane - kW - Nett)			21 x 2
Total rating (natural and propane - btu/hr - gross)			78,800 x 2
Inlet size (natural and propane)			1/2" BSP x 2
Flow rate - natural (m³/hr)			2.01
Flow rate - propane (kg/hr)			1.47
Inlet pressure (natural and propane - mbar)			15 / 37
Operating pressure (natural and propane - mbar)			15 / 37
Oven burner rating * (natural and propane - kW)			21 x 2
Oven burner rating * (natural and propane - btu/hr)			78,800 x 2
Electrical supply voltage			230V N~
Amps per phase			3
Oven dimensions (w x d x h - mm)			650 x 530 x 415 (x 2)
Oven shelf (w x d - mm)			650 x 530
Gastronorm compatibility			2/1
Weight (kg)			362
Packed weight (kg)			195 (x 2)
Packed dimensions (w x d x h - mm, units to be stacked on site)			1000 x 1000 x 1100 (x 2)
GTIN numbers:			
Nat Gas (feet)	Nat Gas (castors)	LPG (feet)	LPG (castors)
5056466905347	5056466905330	5056466905323	5056466905316

Installation notes

**Ventilation**  
Adequate ventilation, whether natural or mechanical, must be provided to supply sufficient fresh air for combustion and to allow easy removal of such products that may present risk to health. Recommendations for ventilation of appliances are given in BS5440:2 and HVCA specification DW/172. For multiple installations, requirements for individual appliances should be added together. Installation of any such system must be completed in accordance with local and/or national regulations that apply at time of commissioning.

**Siting**  
Install range on a level, fireproof surface in a well-lit, draught free position. If floor is made of a combustibile material, local fire requirements must be checked to ensure compliance. A clearance of 150mm should be observed between appliance rear and any combustibile wall. Minimum vertical clearance of 1200mm should be maintained above top edge of range and 450mm above oven flues. Flue discharges vertically through hob rear grille. No direct connection of flue should be made to any mechanical extraction system or to the outside air.