



DOMINATOR

G2112S Convection Oven on Stand

Key features

- Large capacity convection oven
 - 2/1 GN compatible chamber delivers even heating
- Raised oven at a more convenient working height
 - Stand also provides valuable storage space
- Easy to monitor cooking progress in oven
 - 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 oven
 - Simple, trouble-free operation
- Twin oven doors with individual catches
 - Retains heat within the oven chamber
- 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

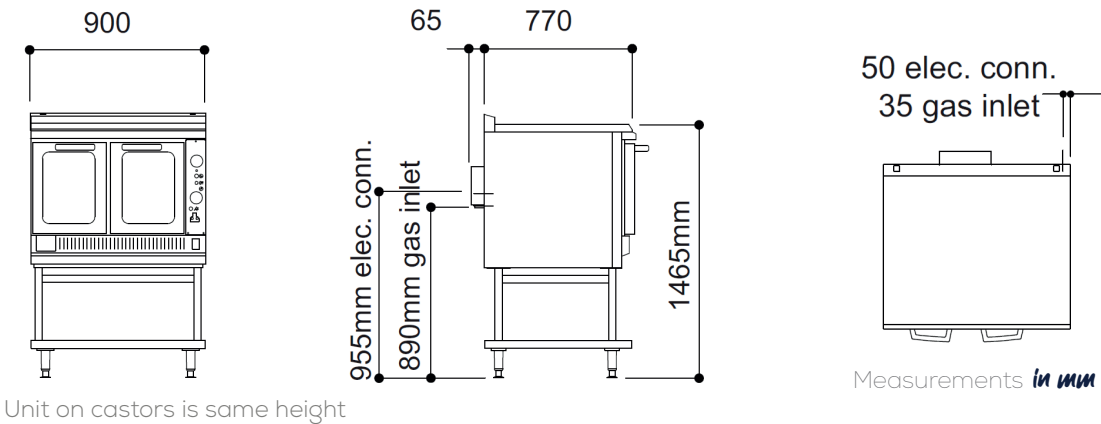
- G2112 convection oven
- G2112/2 two tier convection oven



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Specification details

Total rating (natural and propane - kW - Nett)			21
Total rating (natural and propane - btu/hr - gross)			78,800
Inlet size (natural and propane)			1/2" BSP
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
Oven burner rating * (natural and propane - btu/hr)			78,800
Electrical supply voltage			230V N~
Amps per phase			3
Oven dimensions (w x d x h - mm)			650 x 530 x 415
Oven shelf (w x d - mm)			650 x 530
Gastronorm compatibility			2/1
Weight (kg)			190
Packed weight (kg)			200
Packed dimensions (w x d x h - mm, stand needs to be assembled on site before mounting oven)			1000 x 1000 x 1100
GTIN numbers:			
Nat Gas (feet)	Nat Gas (castors)	LPG (feet)	LPG (castors)
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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 combustible material, local fire requirements must be checked to ensure compliance. A clearance of 150mm should be observed between appliance rear and any combustible 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.