



DOMINATOR*PLUS*

G3106 Open Top, Gas 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 - 270°C
 - Ideal to prepare a wide variety of food
- Gas 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
- Piezo ignition to oven
 - Simple, trouble-free operation
- 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

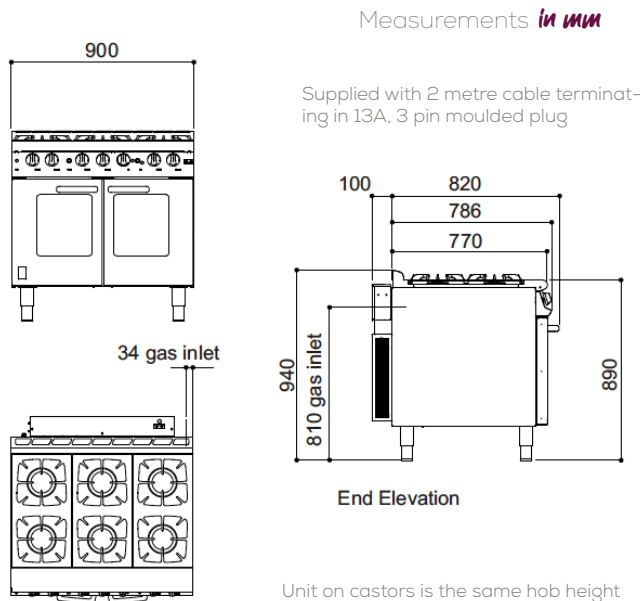
- Fully integrated extended flue
- Splashplate and plateshelf (not for use with extended flue)
- Oven shelf
- Lift-off fryplate
- Factory fitted, adjustable castors
- Fixed installation kit



Similar Models

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

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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)	41.3		
Total rating (natural and propane - btu/hr - gross)	155,100		
Inlet size (natural and propane)	3/4" BSP		
Flow rate - natural (m ³ /hr)	4.31		
Flow rate - propane (kg/hr)	3.21		
Inlet pressure (natural and propane - mbar)	20 / 37		
Oven operating pressure (natural and propane - mbar)	15 / 37		
Hob operating pressure (natural and propane - mbar)	12 / 30		
Hob burner rating * (natural and propane - kW)	5.3 x 6		
Hob burner rating * (natural and propane - btu/hr)	19,900 x 6		
Oven burner rating * (natural and propane - kW)	9.5		
Oven burner rating * (natural and propane - btu/hr)	35,100		
Electrical supply voltage	230V		
Oven dimensions (w x d x h - mm)	650 x 530 x 350		
Oven shelf (w x d - mm)	650 x 530		
Gastronorm compatibility	2/1		
Weight (kg)	145		
Packed weight (kg)	163		
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)

