

DOMINATORPLUS

G3101D Open Top Gas 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
- Piezo ignition to oven
- Simple, trouble-free operation
- Drop down oven door with 90° position hinge
 Quick access to load and unload oven
- Oven has 5 shelf positions and allows 2 shelf cooking - Versatile, ideal for a wide range of menu items
- Low profile door handle
 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

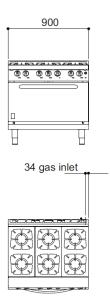
Similar Models

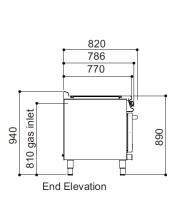
- G3101HD Six burner heavy duty range
- G3101 Six burner range with drop down door
- G3101 OTC Six burner range electric fan assisted oven
- G3106 Six burner range gas fan assisted oven
- G3161 Four burner range general purpose oven



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Measurements in mm

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)			38.9
Total rating (natural and propane - btu/hr - gross)			146,000
Inlet size (natural and propane)			3/4" BSP
Flow rate - natural (m³/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
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)			7.1
Oven burner rating * (natural and propane - btu/hr)			26,600
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)			109
Packed weight (kg)			122
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)



Unit on castors is the same hob height