

### **DOMINATORPLUS**

# G31610 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
- Two x 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 door to oven
  - Easy to load and unload
- 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

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

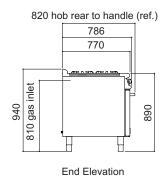


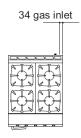


### G3161D

# Open Top Gas Range







Unit on castors is the same hob height

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)			26
Total rating (natural and propane - btu/hr - gross)			97,600
Inlet size (natural and propane)			3/4" BSP
Flow rate - natural (m³/hr)			2.70
Flow rate - propane (kg/hr)			1.90
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 4
Hob burner rating * (natural and propane - btu/hr)			19,900 x 4
Oven burner rating * (natural and propane - kW)			4.8
Oven burner rating * (natural and propane - btu/hr)			18,000
Oven dimensions (w x d x h - mm)			400 x 535 x 430
Oven shelf (w x d - mm)			400 x 535
Gastronorm compatibility			1/1
Weight (kg)			88
Packed weight (kg)			94
Packed dimensions (w x d x h - mm)			700 x 1000 x 1100
GTIN numbers			
Nat Gas (feet)	Nat Gas (castors)	LPG (feet)	LPG (castors)