



DOMINATOR *PLUS*

£3117/2 Two Tier General Purpose Oven

Key features

- Unit supplied on stand for a more convenient working height
 - Better for staff
- Open stand with shelf
 - Adds more storage space to the kitchen
- Vitreous enamelled oven chamber
 - Easy to clean and to keep clean
- Wide oven temperature range of 100 - 250°C
 - Ideal to prepare a wide variety of food
- 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 handles
 - Reduces intrusion into work space
- Laser-etched control icons
 - Permanent, indelible markings

Accessories

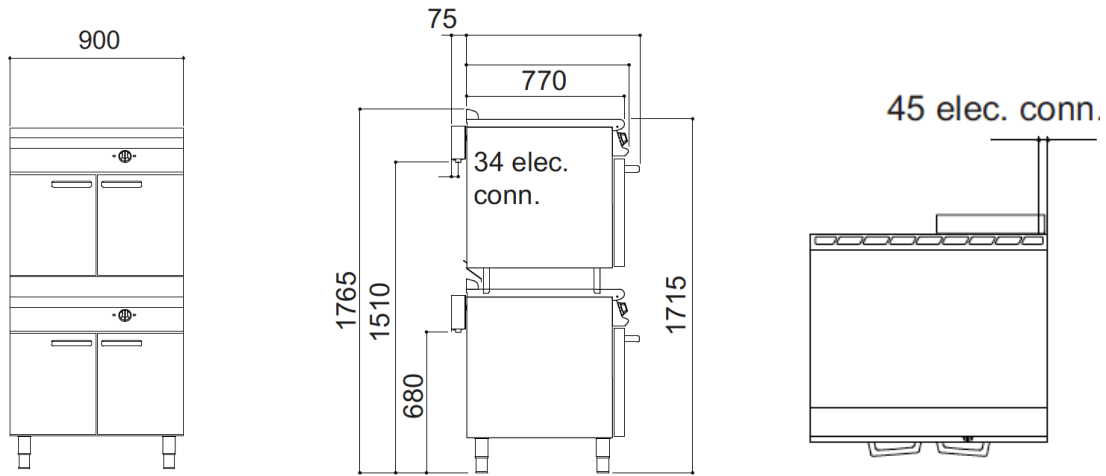
- Oven shelf
- Factory fitted, adjustable castors
- Fixed installation kit

Similar Models

- E3117S GP oven on stand
- E3117D GP oven with drop down door
- E3117/2 Two tier GP oven
- G3117 Gas GP oven
- G3117/2 Two tier gas GP oven



Measurements *in mm*



Unit on castors is the same hob height

Specification *details*

Electrical rating (kW)	5 x 2	
Electrical supply voltage	230V	
Minimum electrical supply 230V (A)	30 x 2	
Electrical current split (A)	L1: 22 x 2	
Oven element rating (kW)	5 x 2	
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)	204	
Packed weight (kg)	240	
Packed dimensions (w x d x h - mm)	1000 x 1000 x 1400 (x 2 -stack on site)	
GTIN numbers	On feet	On castors

Installation notes

Adequate ventilation must be provided to supply sufficient fresh air 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 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.

