### DOMINATORPLUS

# E3117 General Purpose Oven

#### Key features

Falcon

- Full depth worktop surface
  Provides valuable kitchen workspace
- 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
- Twin oven doors with individual catches - Retains heat within the oven chamber
- 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
- Oven shelf
- Factory fitted, adjustable castors
- Fixed installation kit

#### Similar Models

- E3117D GP oven with drop down door
- E3117S GP oven on stand
- E3117/2 Two tier GP oven
- G3117 Gas GP oven
- G3117S Gas GP oven on stand

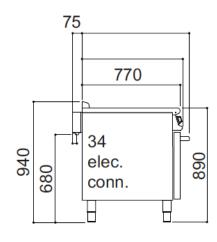


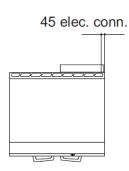
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Measurements in mm







Unit on castors is the same hob height

## Specification details

Electrical rating (kW)	5	
Electrical supply voltage	230V	
Minimum electrical supply 230V (A)	30	
Electrical current split (A)	L1: 22	
Oven element rating (kW)	5	
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)	102	
Packed weight (kg)	120	
Packed dimensions (w x d x h - mm)	1000 x 1000 x 1100	
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.

