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

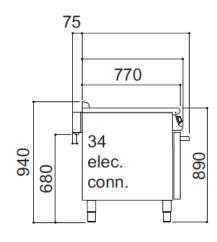


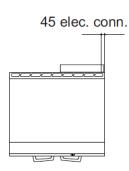
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Measurements in mm







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.

