



## **DOMINATOR***PLUS*

# *G3117S General Purpose Oven on Stand*

### 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 120 - 270°C
  - Ideal to prepare a wide variety of food
- Piezo ignition to oven
  - Simple, trouble-free operation
- 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

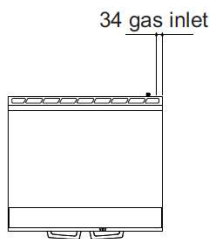
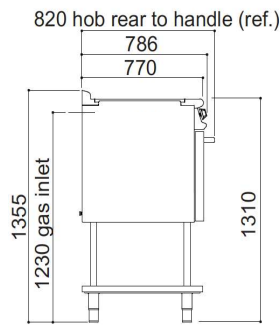
- Fully integrated extended flue
- Splashplate and plateshelf (not for use with extended flue)
- Oven shelf
- Factory fitted, adjustable castors
- Fixed installation kit



### Similar Models

- G3117 GP oven
- G3117DS GP oven on stand with drop down door
- G2112 Convection oven on stand
- E3117 Electric GP oven
- E3117S Electric GP oven on stand
- E3117/2 Two tier electric GP oven

# General Purpose Oven on stand



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)	7.1		
Total rating (natural and propane - btu/hr - gross)	26,600		
Inlet size (natural and propane)	3/4" BSP		
Flow rate - natural (m <sup>3</sup> /hr)	0.80		
Flow rate - propane (kg/hr)	0.60		
Inlet pressure (natural and propane - mbar)	20 / 37		
Operating pressure (natural and propane - mbar)	15 / 37		
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)	150		
Packed weight (kg)	165		
Packed dimensions (w x d x h - mm)	1000 x 1000 x 1400		
GTIN numbers			
Nat Gas (feet)	Nat Gas (castors)	LPG (feet)	LPG (castors)

