



## **DOMINATOR***PLUS*

# *G3941 Smooth Griddle*

### Key features

- 18mm thick highly polished smooth steel griddle plate
  - Provides consistent, even heat
- Three independently-controlled burners
  - Vary the temperature across the surface if desired
- Temperature range of 140 - 300°C
  - Ideal for a wide range of food items
- Thermostatically controlled
  - Reduces energy consumption, improved operation
- Full height stainless steel surround
  - Ensures adjacent equipment remains spatter free
- Grease collection tray at front of unit
  - Catches and contains grease and fat
- Piezo ignition
  - Efficient and simple operation
- Laser-etched control icons
  - Permanent, indelible markings

### Accessories

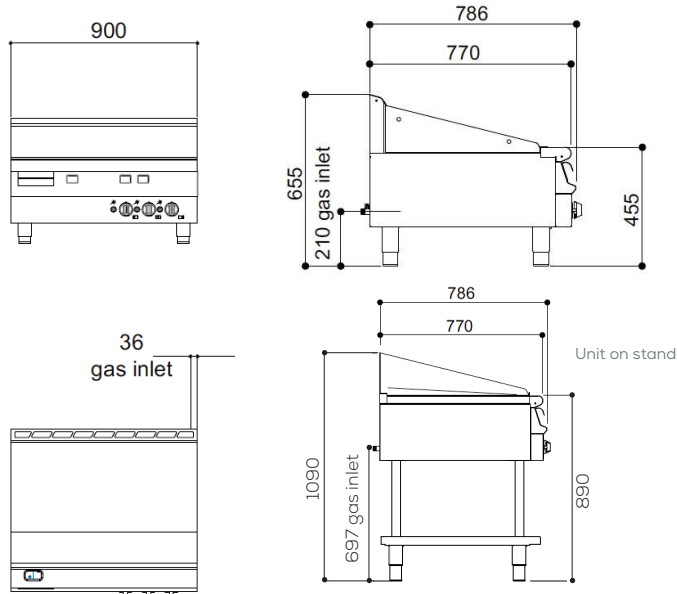
- Fixed stand
- Factory fitted, adjustable castors
- Fixed installation kit



### Similar Models

- G3641 smooth griddle
- G3941R half ribbed griddle
- E3481 electric smooth griddle
- E3481R electric half ribbed griddle

## Smooth Griddle



Measurements *in mm*

Unit on castors is the same hob height

### 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)       | 15.9              |     |
| Total rating (natural and propane - btu/hr - gross)  | 59,700            |     |
| Inlet size (natural and propane)                     | 1/2" BSP          |     |
| Flow rate - natural (m <sup>3</sup> /hr)             | 1.75              |     |
| Flow rate - propane (kg/hr)                          | 1.30              |     |
| Inlet pressure (natural and propane - mbar)          | 20 / 37           |     |
| Operating pressure (natural and propane - mbar)      | 15 / 37           |     |
| Burner rating (natural and propane - kW - Nett)      | 5.3               |     |
| Burner rating (natural and propane - btu/hr - gross) | 19,900            |     |
| Number of burners                                    | 3                 |     |
| Cooking area (w x d - mm)                            | 895 x 485         |     |
| Weight (kg)  | 127               |     |
| Weight on stand (kg)                                 | 157               |     |
| Packed weight (kg)                                   | 145               |     |
| Packed dimensions (w x d x h - mm)                   | 1000 x 1000 x 650 |     |
| GTIN numbers   | Nat Gas           | LPG |
|  |                   |     |

