



## **DOMINATOR***PLUS*

# *G3101D Open Top Gas Range*

### Key features

- Energy efficient, high performance 5.3kW burners
  - Quick heat up, reduced waiting time
- Semi-sealed, pressed stainless steel hob
  - Easy to remove and keep clean
- Twin cast iron pan supports
  - Long-lasting and robust
- 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
- 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 handle
  - Reduces intrusion into work space
- Laser-etched control icons
  - Permanent, indelible markings

### Accessories

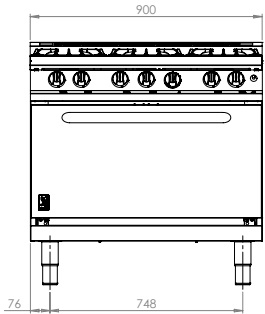
- Fully integrated extended flue
- Splashplate and plateshelf (not for use with extended flue)
- Oven shelf
- Lift-off fryplate
- Factory fitted, adjustable castors
- Fixed installation kit



### Similar Models

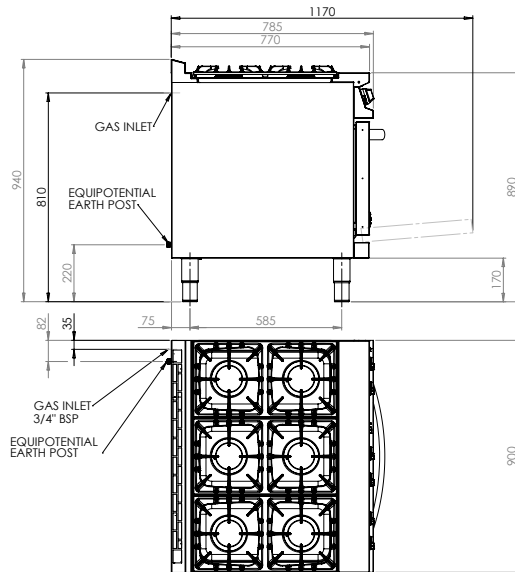
- G3101HD Six burner heavy duty range
- G3101 Six burner range with drop down door
- G3101 OTC Six burner range - electric fan assisted oven
- G3106 Six burner range - gas fan assisted oven
- G3161 Four burner range - general purpose oven

# Open Top Gas Range



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)	38.9		
Total rating (natural and propane - btu/hr - gross)	146,000		
Inlet size (natural and propane)	3/4" BSP		
Flow rate - natural (m <sup>3</sup> /hr)	4.10		
Flow rate - propane (kg/hr)	2.90		
Inlet pressure (natural and propane - mbar)	20 / 37		
Operating pressure (natural and propane - mbar)	15 / 37		
Hob burner rating * (natural and propane - kW)	5.3 x 6		
Hob burner rating * (natural and propane - btu/hr)	19,900 x 6		
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)	109		
Packed weight (kg)	122		
Packed dimensions (w x d x h - mm)	1000 x 1000 x 1100		
GTIN numbers			
Nat Gas (feet)	Nat Gas (castors)	LPG (feet)	LPG (castors)
5056466901066	5056466901059	5056466901080	5056466901073

