



DOMINATORPLUS

G310HD Open Top Gas Range

Key features

- Energy efficient, high performance, twin flame 6.9kW burners
 - Quick heat up, reduced waiting time
- Three x twin heavy duty 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 door with full width handle
 - Quick and easy access to the oven
- Oven has 5 shelf positions and allows 2 shelf cooking
 - Versatile, ideal for a wide range of menu items
- Supplied with back castors and front legs
 - Easier to move into place and adjust height
- Laser-etched control icons
 - Permanent, indelible markings

Accessories

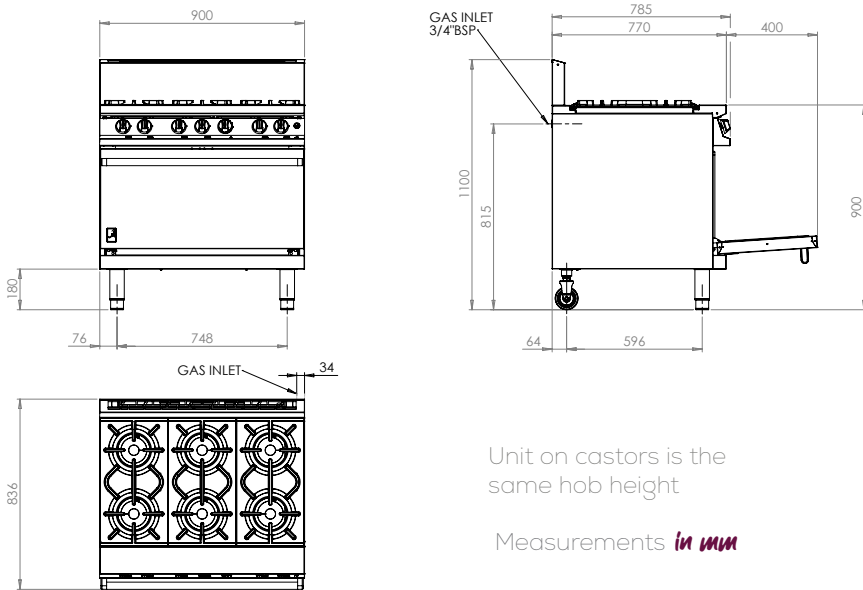
- Splashplate and plateshelf (kit includes low flue)
- Oven shelf
- Lift-off fryplate
- Front castors
- Fixed installation kit



Similar Models

- G3101 Six burner range
- G3101D 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 - kW - Nett)	48.5		
Total rating (propane - kW - Nett)	47.3		
Total rating (natural - btu/hr - gross)	182,000		
Total rating (propane - btu/hr - gross)	178,000		
Inlet size (natural and propane)	3/4" BSP		
Flow rate - natural (m ³ /hr)	5.10		
Flow rate - propane (kg/hr)	3.70		
Inlet pressure (natural and propane - mbar)	20 / 37		
Operating pressure (natural and propane - mbar)	15 / 37		
Hob burner rating * (natural - kW)	6.9 x 6		
Hob burner rating * (propane - kW)	6.7 x 6		
Hob burner rating * (natural - btu/hr)	25,900 x 6		
Hob burner rating * (propane - btu/hr)	25,200 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 1300		
GTIN numbers			
Nat Gas (feet)	Nat Gas (castors)	LPG (feet)	LPG (castors)
5056466900984	5056466900977	5056466900991	5056466901004

