



## DOMINATOR **PLUS**

# G3441 Smooth Griddle

### Key features

- 18mm thick highly polished smooth steel griddle plate
  - Provides consistent, even heat
- 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

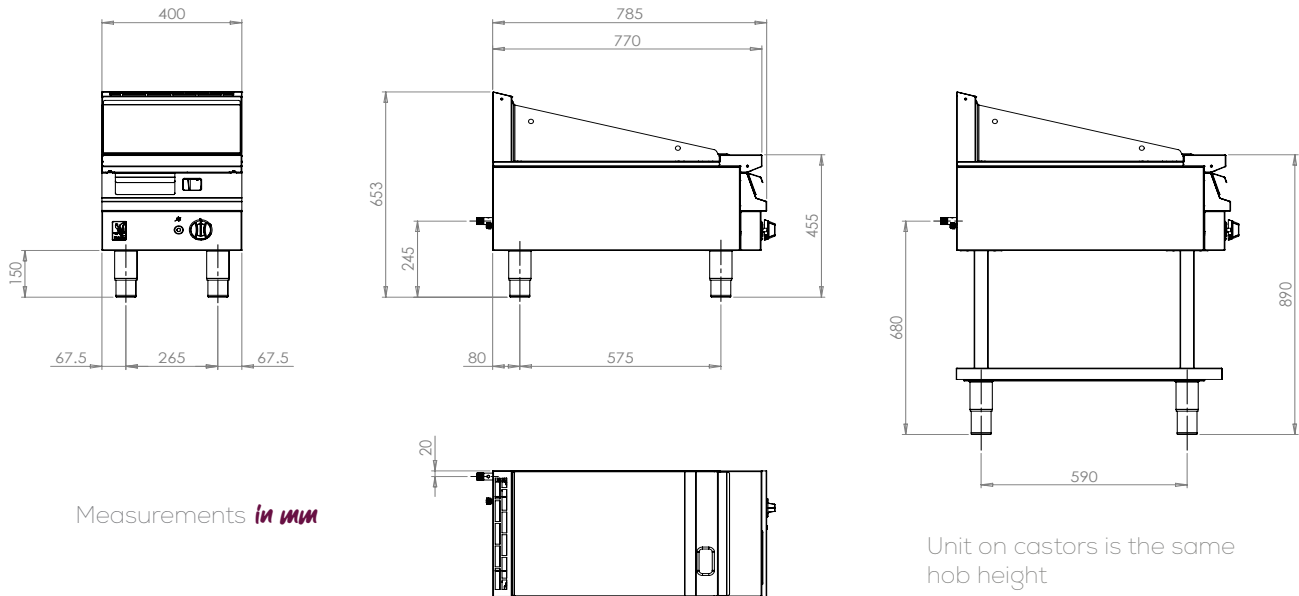
- Fixed stand
- Factory fitted, adjustable castors
- Fixed installation kit



### Similar Models

- G3441R ribbed griddle
- G3641 smooth griddle
- E3441 electric smooth griddle
- E3441R electric ribbed griddle

## Smooth Griddle



## Specification details

Total rating (natural and propane - kW - Nett)	5.3	
Total rating (natural and propane - btu/hr - gross)	19,900	
Inlet size (natural and propane)	1/2" BSP	
Flow rate - natural (m <sup>3</sup> /hr)	0.52	
Flow rate - propane (kg/hr)	0.41	
Inlet pressure (natural and propane - mbar)	20 / 37	
Operating pressure (natural and propane - mbar)	15 / 37	
Cooking area (w x d - mm)	395 x 485	
Number of burners	1	
Weight (kg)	65	
Weight on stand (kg)	93	
Packed weight (kg)	75	
Packed dimensions (w x d x h - mm)	450 x 1000 x 650	
GTIN numbers	Nat Gas	LPG
	5056466901738	5056466901745

## 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.

