



DUAL FUEL FAN-ASSISTED RANGE



G3101 OTC
Six Burner Range

MODELS and ACCESSORIES

G3101OTC - Six burner range - fan-assisted oven

- 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
- Suiting kit

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.

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*
- Individual cast iron pan supports on open top units
 - *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*
- Twin doors with individual catches
 - *Retains heat within the oven chamber*
- Glass panels in oven doors
 - *Monitor cooking without losing valuable heat*
- 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*

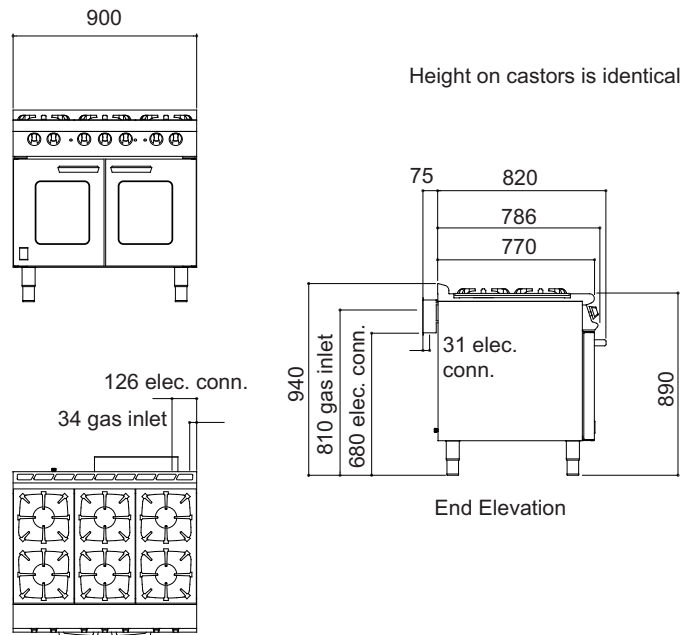




DOMINATOR PLUS

DUAL FUEL FAN-ASSISTED RANGE

MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

G3101 OTC

Total gas rating (<i>natural and propane - kW - Nett</i>)	31.8
Total gas rating (<i>natural and propane - btu/hr - gross</i>)	119,400
Inlet size (<i>natural and propane</i>)	3/4" BSP
Flow rate - Natural gas (m^3/hr)	4.10
Flow rate - Propane gas (kg/hr)	2.90
Inlet pressure (<i>natural and propane - mbar</i>)	20 / 37
Operating pressure (<i>natural and propane - mbar</i>)	15 / 37
Electrical supply voltage	230V / 400V 2N~
Required supply 230V (<i>amps</i>)	30
Required supply 400V 2N~ (<i>amps</i>)	20
Electrical current split	L: 14.3 / L2: 13.9
Hob burner rating (<i>natural and propane - kW - Nett</i>)	5.3 x 6
Hob burner rating (<i>natural and propane - btu/hr - gross</i>)	19,900 x 6
Oven element rating (<i>kW - nett</i>)	6.5
Oven dimensions (<i>w x d x h - mm</i>)	700 x 535 x 430
Oven shelf (<i>w x d - mm</i>)	700 x 535
Gastronorm compatibility	2/1
Weight (<i>kg</i>)	115
Packed weight (<i>kg</i>)	123