

DOMINATOR



Key features

- Large capacity convection oven
 2/1 GN compatible chamber delivers even heating
- Raised oven at a more convenient working height
 Stand also provides valuable storage space
- Easy to monitor cooking progress in oven - Internal oven light & glass panelled doors
- Wide oven temperature range of 100 250°C
 Ideal to prepare a wide variety of food
- Twin oven doors with individual catches
 Retains heat within the oven chamber
- Oven has 5 shelf positions and allows 4 shelf cooking
- Versatile, ideal for a wide range of menu items
- 4 anti-tilt shelves supplied

Accessories

- Oven shelf
- Factory fitted adjustable castors
- Heat resistant insulated floorpad

Similar Models

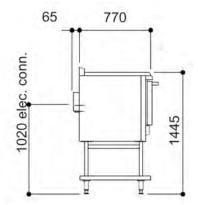
- E2112 convection oven
- G2112S gas convection oven on stand



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35 elec. conn.

Measurements in mm

Unit on castors is same height

Specification details

Total rating (kW)		11
Electrical supply voltage		400V 3N~ or 230V~
Electrical current split (A)		L1: 12.5, L2: 12, L3: 12
Oven dimensions (w x d x h - mm)		620 x 505 x 425
Oven shelf (w x d - mm)		620 x 505
Gastronorm compatibility		2/1
Weight (kg)		206
Packed weight (kg)		220
Packed dimensions (w x d x h - mm, stand needs to be assembled on site before mounting oven)		1000 × 1000 × 1100
GTIN numbers:	On Feet	On Castors

Installation notes

Ventilation

Adequate ventilation, whether natural or mechanical, must be provided to supply sufficient fresh air for combustion and to allow easy removal of such products that may present risk to health. Recommendations for ventilation of appliances are given in BS5440:2 and HVCA specification DW/172. For multiple installations, requirements for individual appliances should be added together. Installation of any such system must be completed in accordance with local and/or national regulations that apply at time of commissioning.

Siting

Install range 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 rear and any combustible wall. Minimum vertical clearance of 1200mm should be maintained above top edge of range and 450mm above oven flues. Flue discharges vertically through hob rear grille. No direct connection of flue should be made to any mechanical extraction system or to the outside air.



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