



## **DOMINATOR**PLUS

# G3107D Solid Top Gas Range

### Key features

- Solid top model with removable bullseye
  - Can deliver heat up to 400°C when required
- 18mm thick cast iron solid top
  - Robust and hard-wearing, enough to perform in tough environments
- Graduated heat across the cooking surface
  - Move pans to suit what you're cooking
- 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 to oven
  - Easy to load and unload
- 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

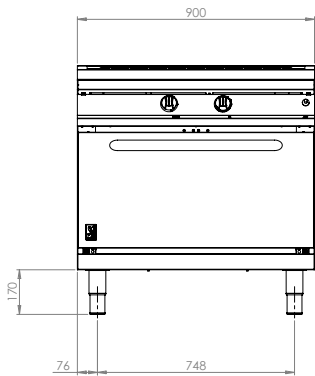
- Fully integrated extended flue
- Splashplate and plateshelf (not for use with extended flue)
- Oven shelf
- Factory fitted, adjustable castors
- Fixed installation kit



### Similar Models

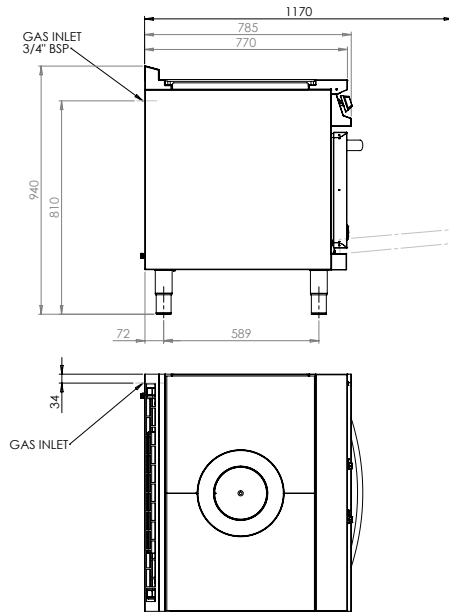
- G9181 solid top range
- G3127 solid top boiling top
- G3101HD Six burner heavy duty range
- G3101D Six burner range with drop down door
- G3101 OTC Six burner range - electric fan assisted oven
- G3106 Six burner range - gas fan assisted oven
- G3161 Four burner range - general purpose oven

## Solid 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)      | 17.3               |               |               |
| Total rating (natural and propane - btu/hr - gross) | 64,900             |               |               |
| Inlet size (natural and propane)                    | 3/4" BSP           |               |               |
| Flow rate - natural (m <sup>3</sup> /hr)            | 1.83               |               |               |
| Flow rate - propane (kg/hr)                         | 1.34               |               |               |
| Inlet pressure (natural and propane - mbar)         | 20 / 37            |               |               |
| Operating pressure (natural and propane - mbar)     | 15 / 37            |               |               |
| Hob burner rating * (natural and propane - kW)      | 10.2               |               |               |
| Hob burner rating * (natural and propane - btu/hr)  | 38,300             |               |               |
| 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)   | 137                |               |               |
| Packed weight (kg)                                  | 150                |               |               |
| 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) |
| 5056466901189                                       | 5056466901172      | 5056466901202 | 5056466901196 |

