

#### **DOMINATORPLUS**

## G311705 General Purpose Oven on Stand

#### Key features

- Unit supplied on stand for a more convenient working height
  - Better for staff
- · Open stand with shelf
  - Adds more storage space to the kitchen
- · 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 handles
  - 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

- · G3117D GP oven with drop down door
- · G3117S GP oven on Stand with drop down door
- · G2112 Convection oven on stand
- E3117D Electric GP oven with drop down door
- E3117DS Electric GP oven on stand with drop down
- E3117/2 Two tier electric GP oven



#### **DOMINATORPLUS**

### G3117DS

# General Purpose Oven on stand



#### 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)			7.1
Total rating (natural and propane - btu/hr - gross)			26,600
Inlet size (natural and propane)			3/4" BSP
Flow rate - natural (m³/hr)			0.80
Flow rate - propane (kg/hr)			0.60
Inlet pressure (natural and propane - mbar)			20 / 37
Operating pressure (natural and propane - mbar)			15 / 37
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)			150
Packed weight (kg)			165
Packed dimensions (w x d x h - mm)			1000 x 1000 x 1400
GTIN numbers			
Nat Gas (feet)	Nat Gas (castors)	LPG (feet)	LPG (castors)