

DOMINATORPLUS

G3127 Solid Top Boiling Table

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
- Graduated heat across the cooking surface
 - Move pans to suit what you're cooking
- Mounted upon open stand
 - Under shelf provides useful storage space
- · Laser-etched control icons
 - Permanent, indelible markings

Accessories

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

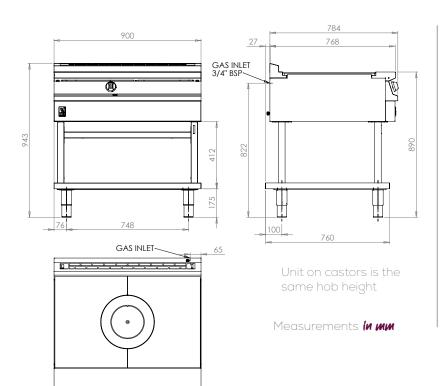
Similar Models

- · G9081 solid top boiling top
- G3107 solid top oven range

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G3127

Solid Top Gas Boiling Table



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)			10.2
Total rating (natural and propane - btu/hr - gross)			38,300
Inlet size (natural and propane)			3/4" BSP
Flow rate - natural (m³/hr)			1.10
Flow rate - propane (kg/hr)			0.80
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
Weight (kg)			103
Packed weight (kg)			116
Packed dimensions (w x d x h - mm)			1000 x 1000 x 600
GTIN numbers			
Nat Gas (feet)	Nat Gas (castors)	LPG (feet)	LPG (castors)
5056466901509	5056466901493	5056466901523	5056466901516