## DOMINATORPLUS

G3425 Radiant Chargrill

#### Key features

Falcon

- 10.8kW cast iron burner
  Quick heat up, reduced waiting time
- Reversible, angled, heavy duty cast iron brander bars
  Delivers even heat across entire cooking surface
- Full width cooking area
   Maximum output
- Removable stainless steel surround
  Ensures adjacent equipment remains spatter free
- Grease collection tray at front of unit
   Grease and contains groups and fat
  - Catches and contains grease and fat
- Full width debris collection tray below unit
   Catches all grease and debris
- Large capacity grease collection container
   Easy to remove and empty during service
- Cast iron burners with variable control / turndown
   Ensures chargrill is at the desired temperature
- Laser-etched control icons
  - Permanent, indelible markings

#### Accessories

- Griddle plate
- V bars
- Fixed stand
- Factory fitted, adjustable castors
- Fixed installation kit

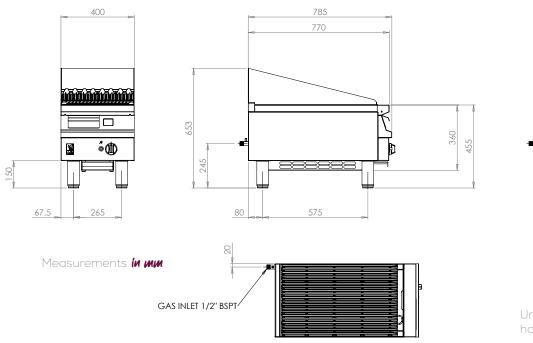
#### Similar Models

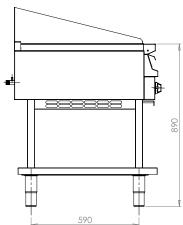
- G3625 radiant chargrill
- G9440 radiant chargrill
- G9460 radiant chargrill
- E3625 electric chargrill



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Unit on castors is the same hob height

# Specification details

Total rating (natural and propane - kW - Nett) Total rating (natural and propane - btu/hr - gross)	10 40,5	
Total rating (natural and propane - btu/hr - gross)	40,	
	40,546	
Inlet size (natural and propane)	3/4" BSP	
Flow rate - natural (m³/hr)	1.06	
Flow rate - propane (kg/hr)	0.84	
Inlet pressure (natural and propane - mbar)	20 / 37	
Operating pressure (natural and propane - mbar)	15 / 37	
Cooking area (w x d - mm)	360 x 630	
Number of burners	1	
Number of brander bars	4	
Weight (kg)	79	
Weight on stand (kg)	97	
Packed weight (kg)	87	
Packed dimensions (w x d x h - mm)	450 x 1000 x 650	
GTIN numbers	Nat Gas	LPG
	5056466901714	5056466901721

### 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.

