



## **DOMINATOR***PLUS*

# *G3478 Steaming Oven*

### Key features

- 1/1 gastronorm compatible
  - Easy to transfer directly to serving areas
- Six shelf positions with six shelves supplied
  - Ideal for bulk or individual food items
- Manually operated drain system
  - Reduces installation time and cost
- 304 stainless steel oven interior
  - Guaranteed to provide a long life of service
- Removable shelf hangers
  - Makes it easier to clean oven chamber
- Supplied with flanged feet
  - Easily secure oven to floor for added safety
- Piezo ignition
  - Simple and problem-free operation

### Accessories

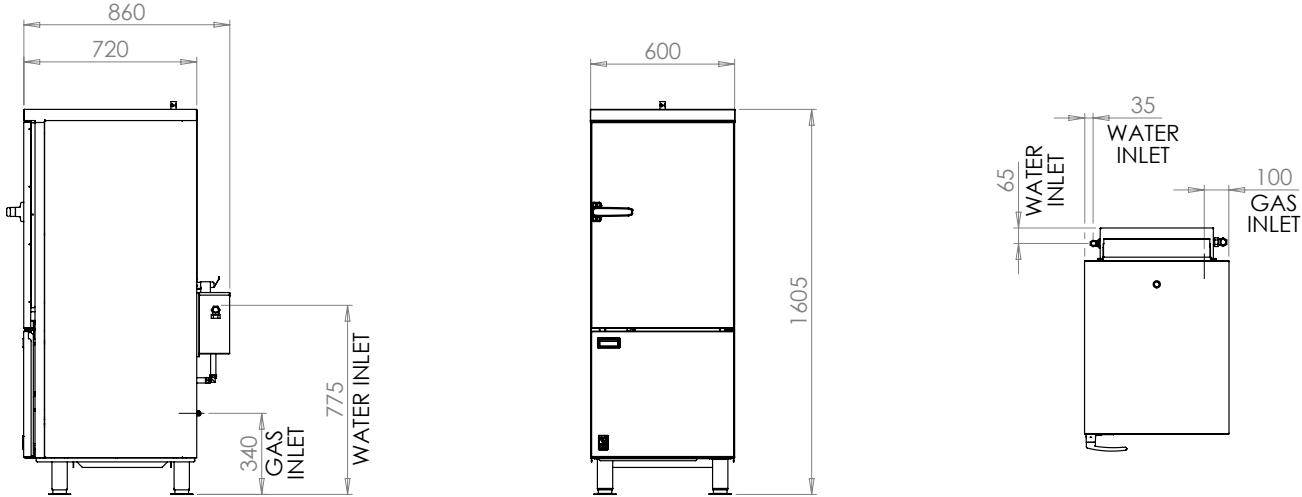
- Oven shelf

### Similar Models

- E3478 electric steaming oven



Measurements *in mm*



## Specification *details*

Total rating (natural and propane - kW - Nett)	14	
Total rating (natural and propane - btu/hr - gross)	52,545	
Inlet size (natural and propane)	1/2" BSP	
Flow rate - natural (m <sup>3</sup> /hr)	1.46	
Flow rate - propane (kg/hr)	1.09	
Inlet pressure (natural and propane - mbar)	20 / 37	
Operating pressure (natural and propane - mbar)	10 / 34	
Water connection (BSP)	1/2"	
Pan dimensions (w x d x h - mm)	720 x 430 x 200	
Water capacity (litres)	60	
Weight (kg)	118	
Packed weight (kg)	130	
Packed dimensions (w x d x h - mm)	650 x 1000 x 1850	
GTIN numbers	Nat Gas	LPG
	5056466901776	5056466901783

## 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.

