



## **DOMINATOR***PLUS*

# *G3512 Grill*

### Key features

- High performance burner systems
  - Ideal for flashing and finishing
- Variable heat settings
  - Save energy when full heat is not required
- Supplied with reversible brander
  - Increases cooking versatility
- Five position shelf runners
  - Provides flexible cooking options
- Gastronorm compatible
  - Takes 1/1 GN tray so ideal for bulk cooking
- Oil collection tray mounted on grid shelf
  - Catches any liquid grese during grilling
- Removable drip tray
  - Catches grease and debris during grilling
- All stainless steel exterior, cast iron chamber linings
  - Easy to clean, long lasting and robust

### Accessories

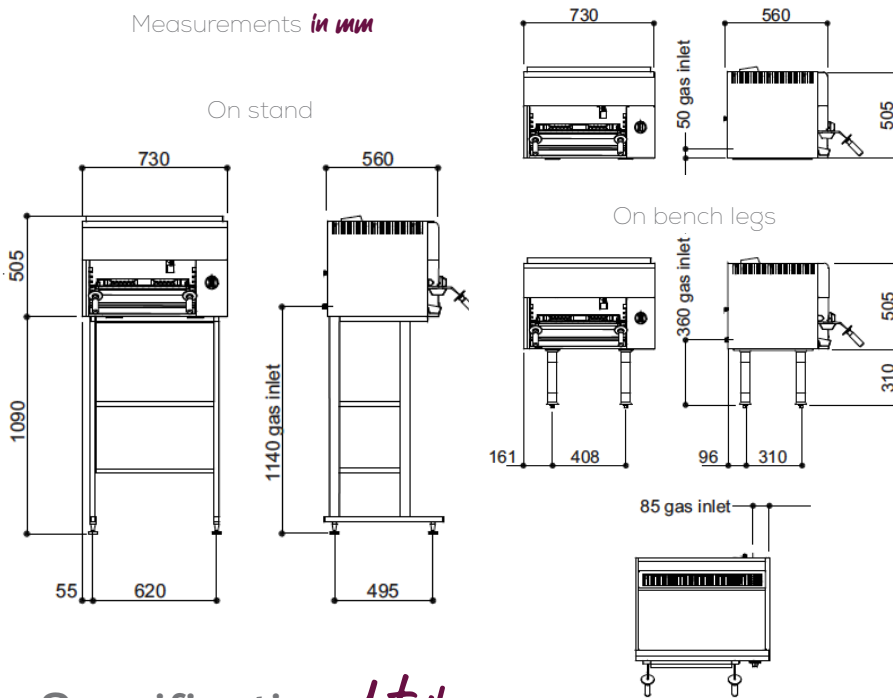
- Brander
- Brander carrier
- Floor stand
- Wall bracket
- Bench Legs



### Similar Models

- G3532 gas grill
- E3512 electric grill
- E3532 electric grill

Measurements *in mm*



## Specification details

Total rating (natural and propane - kW - Nett)	9.4	
Total rating (natural and propane - btu/hr - gross)	32,100	
Inlet size (natural and propane)	1/2" BSP	
Flow rate - natural (m <sup>3</sup> /hr)	0.90	
Flow rate - propane (kg/hr)	0.66	
Inlet pressure (natural and propane - mbar)	20 / 37	
Operating pressure (natural and propane - mbar)	15 / 37	
Brander (w x d - mm)	450 x 410	
Gastronorm compatibility	1/1	
Weight (kg)	60	
Packed weight (kg)	67	
Packed dimensions (w x d x h - mm)	800 x 600 x 700	
GTIN numbers	Nat Gas	LPG
	5056466901790	5056466901806

## 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.

