

DOMINATORPLUS

G3941R Ribbed Griddle

Key features

- 18mm thick half ribbed steel griddle plate
 Provides consistent, even heat
- Three independently-controlled burners
 Vary the temperature across the surface if desired
- Temperature range of 140 300°C
 Ideal for a wide range of food items
- Thermostatically controlled
 Reduces energy consumption, improved operation
- Full height stainless steel surround
 - Ensures adjacent equipment remains spatter free
- Grease collection tray at front of unit
- Catches and contains grease and fat
- Piezo ignition
 - Efficient and simple operation
- Laser-etched control icons
 - Permanent, indelible markings

Accessories

- Fixed stand
- Factory fitted, adjustable castors
- Fixed installation kit

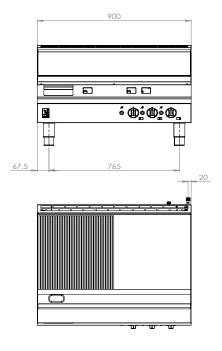
Similar Models

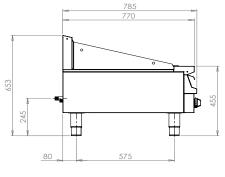
- G3941 smooth griddle
- G3641R half ribbed griddle
- E3481 electric smooth griddle
- E3481R electric half ribbed griddle

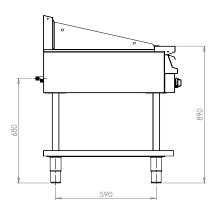


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Measurements in mm

Unit on castors is the same hob height

Specification details

otal rating (natural and propane - kW - Nett) otal rating (natural and propane - btu/hr - gross) nlet size (natural and propane) low rate - natural (m³/hr)			
nlet size (natural and propane)		700	
	1/2"	59,700	
low rate - natural (m³/hr)	1/2" BSP		
	1.75		
low rate - propane (kg/hr)	1.30		
let pressure (natural and propane - mbar)	20 / 37		
perating pressure (natural and propane - mbar)	15 / 37		
urner rating (natural and propane - kW - Nett)	5.3		
urner rating (natural and propane - btu/hr - gross)	19,900		
umber of burners	3		
ooking area (w x d - mm)	895 x 485		
/eight (kg)	127		
/eight on stand (kg)	157		
acked weight (kg)	145		
acked dimensions (w x d x h - mm)	1000 x 1000 x 650		
GTIN numbers	Nat Gas	LPG	
	5056466901882	5056466901875	

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.

