



DOMINATOR*PLUS*

H3641 Hydrogen Gas Smooth Griddle

Key features

- 18mm thick highly polished smooth steel griddle plate
 - Provides consistent, even heat
- Two 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

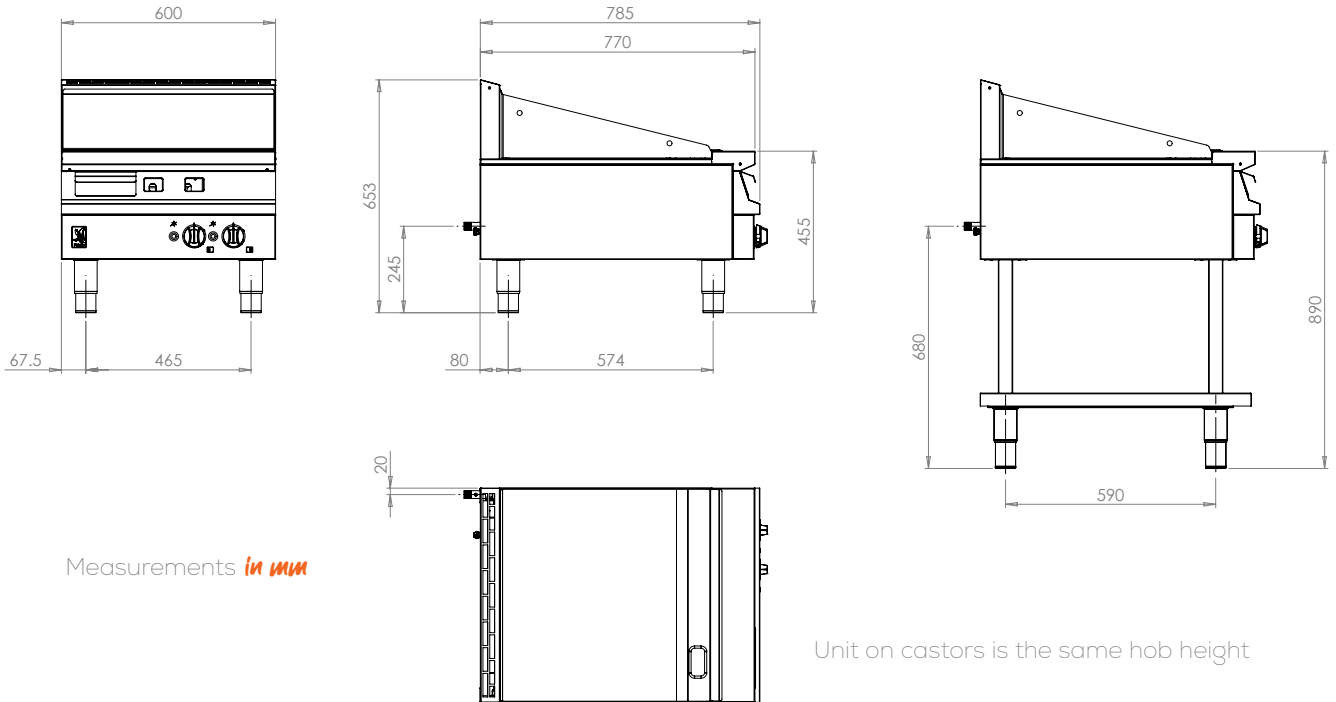
- Fixed stand
- Factory fitted, adjustable castors
- Fixed installation kit

Other Hydrogen Models

- H3101 six burner oven range
- H3860F twin basket fryer
- H3925 chargrill
- H3532 salamander grill



Hydrogen Gas Smooth Griddle



Specification *details*

Total rating (kW - Nett)	11
Inlet size	1/2" BSP
Flow rate (m ³ /hr)	3.88
Inlet pressure (mbar)	20
Operating pressure (mbar)	15
Burner rating (kW - Nett)	5.5
Number of burners	2
Cooking area (w x d - mm)	595 x 485
Weight (kg)	90
Weight on stand (kg)	93
Packed weight (kg)	75
Packed dimensions (w x d x h - mm)	650 x 1000 x 650
GTIN number	5056466907488

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.

