

DOMINATOR**PLUS**

G3101HD Six Burner Range

The G3101 has long been the cornerstone of kitchens up and down the UK. The new G3101HD takes the great performance of the G3101 to a new level. Burners are now 30% more powerful and the twin cast iron pan supports are bigger and more hard wearing than ever before.

- 6.9kW burners deliver fast heat up times and energy efficiency
- Drop down door with full width handle offers quick and easy access for loading and unloading the oven
- Three heavy duty cast iron pan supports are durable and robust to cope with the busiest of kitchen environments
- Large 2/1 GN oven features five shelf positions for maximum menu versatility
- Oven lights at the touch of a button



Hob Features

- 6 x 6.9kW (nett) burners
- 3 x heavy duty cast iron pan supports
- Removable drip sheds catch any spills

Oven features

- 7.1kW burner
- Simple to use piezo ignition
- 2 x 2/1GN capacity
- Drop down door with full width handle
- Temperature range of 120 - 270°C
- 5 shelf positions
- Vitreous enamelled finish makes it easy to clean oven chamber

Other features

- High flue
- Legs at front, castors at rear

Accessories

Included:

- 2 x oven shelves

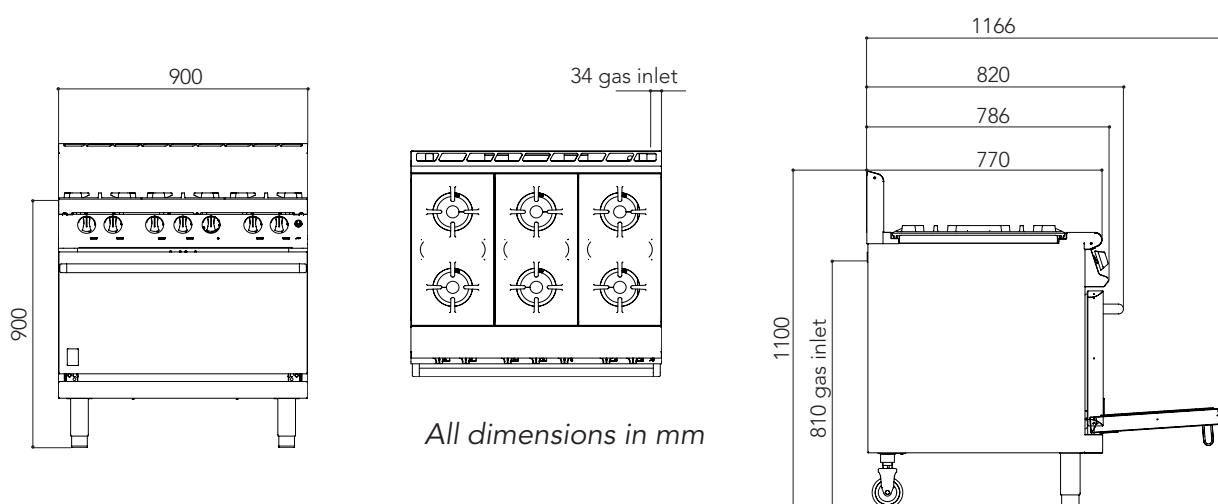
Optional:

- Splashplate and plateshelf
- Oven shelf
- Lift-off fryplate
- Suiting kit
- Front castors

GAS OVEN RANGES



G3101HD - Technical Information



Specifications

Total rating (natural - kW - Nett)	48.5
Total rating (propane - kW - Nett)	47.3
Total rating (natural - btu/hr - gross)	182,000
Total rating (propane - btu/hr - gross)	178,000
Inlet size (natural and propane)	3/4" BSP
Flow rate - nat gas (m ³ /hr)	5.10
Flow rate - propane (kg/hr)	3.70
Inlet pressure (natural and propane - mbar)	20 / 37
Operating pressure (natural and propane - mbar)	15 / 37
Hob burner rating * (natural - kW)	6.9 x 6
Hob burner rating * (propane - kW)	6.7 x 6
Hob burner rating * (natural - btu/hr)	25,900 x 6
Hob burner rating * (propane - btu/hr)	25,200 x 6
Oven burner rating * (natural and propane - kW)	7.1
Oven burner rating * (natural and propane - btu/hr)	26,600
Oven dimensions (w x d x h - mm)	700 x 535 x 430
Oven shelf (w x d - mm)	700 x 535
Gastronorm capacity (must be placed on oven shelf)	2/1
Weight (kg)	140
Packed weight (kg)	154

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.



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