



GAS GRIDDLE PLATES



G3941 Griddle

KEY FEATURES

- 18mm highly polished steel griddle plate
 - Provides consistent, even heat
- Choice of smooth or half-ribbed plate units
 - Greater menu versatility
- Temperature range of 140 - 300°C
 - A wide range of food items can be prepared
- Thermostatically controlled
 - Reduces energy consumption, improved operation
- Full height surround
 - Protects surrounding areas
- High performance burners
 - Zonal cooking capability
- Individual piezo ignition to each burner
 - Efficient method of lighting, no electricity required
- Integral, large capacity grease jug
 - Retains grease for quick and easy cleaning
- Supplied on adjustable feet
 - Variable working height
- Laser-etched control icons
 - Permanent, indelible markings

MODELS and ACCESSORIES

- G3641** - Polished steel griddle - smooth
- G3641R** - Polished steel griddle - half ribbed
- G3941** - Polished steel griddle - smooth
- G3941R** - Polished steel griddle - half ribbed

- Stand with storage shelf with legs
- Stand with factory fitted, adjustable castors
- Fixed installation kit for stand
- Suiting kit

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.

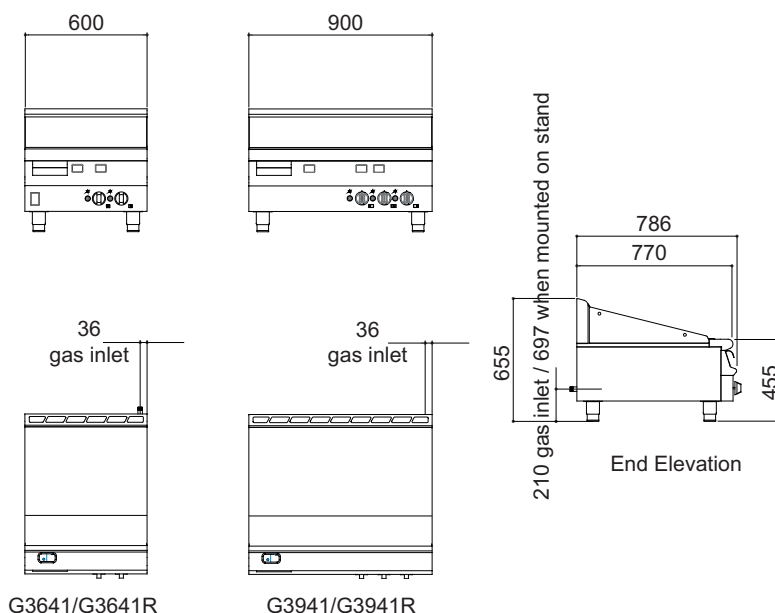




DOMINATOR^{PLUS}

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MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

	G3641	G3641R	G3941	G3941R
Total rating (<i>natural and propane - kW - Nett</i>)	10.6	10.6	15.9	15.9
Total rating (<i>natural and propane - btu/hr - gross</i>)	39,800	39,800	59,700	59,700
Inlet size (<i>natural and propane</i>)	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP
Flow rate - natural (<i>m³/hr</i>)	1.16	1.16	1.75	1.75
Flow rate - propane (<i>kg/hr</i>)	0.85	0.85	1.30	1.30
Inlet pressure (<i>natural and propane - mbar</i>)	20 / 37	20 / 37	20 / 37	20 / 37
Operating pressure (<i>natural and propane - mbar</i>)	15 / 37	15 / 37	15 / 37	15 / 37
Cooking area (<i>w x d - mm</i>)	595 x 485	595 x 485	894 x 485	894 x 485
Number of burners	2	2	3	3
Height on bench legs (<i>mm</i>)	403	403	403	403
Height on optional stand (<i>mm</i>)	890	890	890	890
Weight (<i>kg</i>)	90	90	127	127
Packed weight (<i>kg</i>)	110	110	145	145