



SOLID TOP GAS BOILING TABLE



G3127 Boiling Table

KEY FEATURES

- Chefs' solid top model has removable bullseye
- *Delivers heat where required, up to 400°C*
- Mounted upon open stand
- *Offers additional storage*
- Laser-etched control icons
- *Permanent, indelible markings*

MODELS and ACCESSORIES

G3127 Single bullseye boiling table

- Fully integrated extended flue
- Splashplate and plateshelf (*not for use with extended flue*)
- Factory fitted, adjustable castors
- Fixed installation kit
- 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.

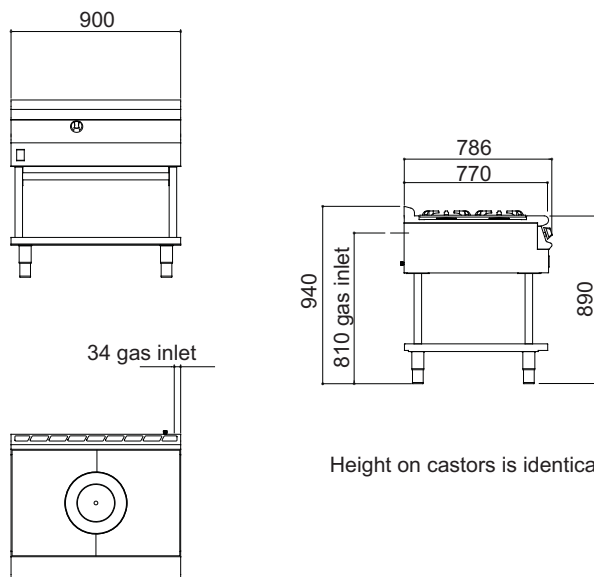




DOMINATOR^{PLUS}

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MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

	G3127
Total rating (<i>natural and propane - kW - Nett</i>)	10.2
Total rating (<i>natural and propane - btu/hr - gross</i>)	38,300
Inlet size (<i>natural and propane</i>)	3/4" BSP
Flow rate - natural (<i>m³/hr</i>)	1.10
Flow rate - propane (<i>kg/hr</i>)	0.80
Inlet pressure (<i>natural and propane - mbar</i>)	20 / 37
Operating pressure (<i>natural and propane - mbar</i>)	15 / 37
Hob burner rating * (<i>natural and propane - kW</i>)	10.2
Hob burner rating * (<i>natural and propane - btu/hr</i>)	38,300
Weight (<i>kg</i>)	103
Packed weight (<i>kg</i>)	111