

DOMINATOR CONVECTION OVENS

E2112 and E2112/2



DESCRIPTION

Fan-assisted convection oven available as oven only on stand or worktop model on legs. A range version is also available with three and four hotplates for maximum kitchen flexibility (see sheet FAL36).

The glass panels in the robust doors facilitate the viewing of product during cooking. A light is fitted as standard to further aid this process. Supplied with four ant-tilt shelves, the even circulation of heat throughout the chamber provides a consistently superior product time after time.

The oven may have to be installed upon a heat insulated floorpad, depending on location and construction of surface.

FEATURES and BENEFITS

- User flexibility
 - Several models available to suit your business
- All stainless steel exterior panel construction
 - Superior durability, easy to clean
- Doors feature glass panels
 - Monitor the progress of food during cooking
- Oven light fitted as standard
 - Illuminates chamber to aid viewing

OPTIONAL ACCESSORIES

- Oven shelf
- Heat resistant insulated floorpad
- Factory fitted castors

VENTILATION

Adequate ventilation, whether natural or mechanical, must be provided to supply sufficient fresh air for combustion and to allow easy removal of such products that may present risk to health. Recommendations for ventilation of appliances are given in BS5440:2 and HVCA specification DW/172. For multiple installations, requirements for individual appliances should be added together. Installation of any such system must be completed in accordance with local and/or national regulations that apply at time of commissioning

SITING

Install range 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 rear and any combustible wall. Minimum vertical clearance of 1200mm should be maintained above top edge of range and 450mm above oven flues. Flue discharges vertically through hob rear grille. No direct connection of flue should be made to any mechanical extraction system or to the outside air.

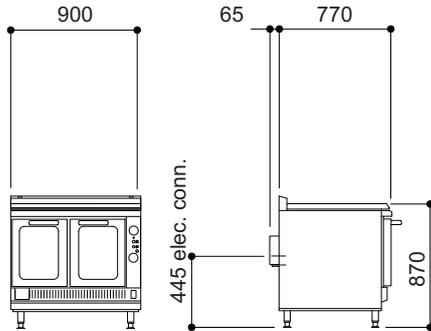




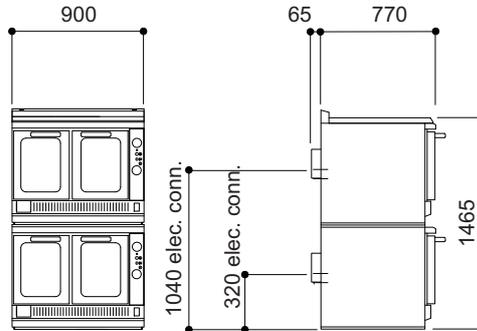
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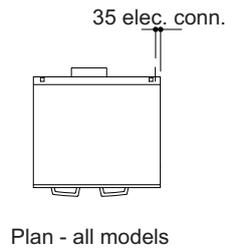
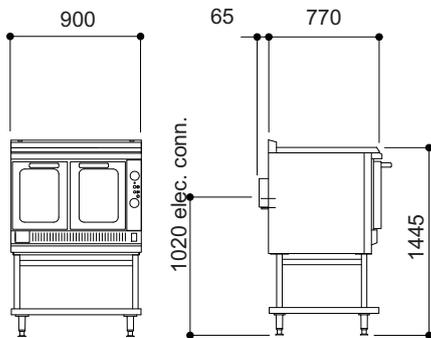
MODEL DIMENSIONS (in mm)



E2112 on legs/stand



E2112/2 two tier



Plan - all models

SPECIFICATION DETAILS

* ratings are gross values

	E2112	E2112 on stand	E2112/2
Oven capacity (w x d x h - mm)	620 x 505 x 425	620 x 505 x 425	620 x 505 x 425 (x 2)
Oven shelf (w x d - mm)	620 x 505	620 x 505	620 x 505
Oven rating (kW)	11	11	11 (x 2)
Electrical supply voltage	400V 3N~/230V~	400V 3N~ / 230V~	400V 3N~ / 230V~
Electrical current split (amps)	L1: 12.5 / L2: 12 / L3: 12	L1: 12.5 / L2: 12 / L3: 12	L1: 12.5 / L2: 12 / L3: 12 (x 2)
Weight (kg)	193	206	343
Packed weight (kg)	203	216	353
Height on castors (mm)	890	1320	1465

