

G3106 CONVECTION OVEN RANGE



MODELS and ACCESSORIES

G3106 six burner range - fan-assisted oven

- Fully integrated extended flue
- Splashplate and plateshelf (*not for use with extended flue*)
- Oven shelf
- Lift-off fryplate
- Factory fitted, adjustable castors
- Fixed installation kit
- Suiting kit

KEY FEATURES

- Energy efficient, high performance 5.3kW burners
 - *Quick heat up, reduced waiting time*
- Semi-sealed, pressed stainless steel hob
 - *Easy to remove and keep clean*
- Individual cast iron pan supports on open top units
 - *Long-lasting and robust*
- Fan-assisted gas oven
 - *Provides even heat throughout cooking chamber*
- Vitreous enamelled oven chamber
 - *Easy to clean and to keep clean*
- Wide oven temperature range of 100 - 250°C
 - *Ideal to prepare a wide variety of food*
- Oven has 4 shelf positions allowing 4 shelf cooking
 - *Versatile, ideal for a wide range of menu items*
- Twin doors with individual catches
 - *Retains heat within the oven chamber*
- Low profile door handles
 - *Reduces intrusion into work space*
- Laser-etched control icons
 - *Permanent, indelible markings*

INSTALLATION NOTES

Adequate ventilation must be provided to supply sufficient fresh air 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 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.

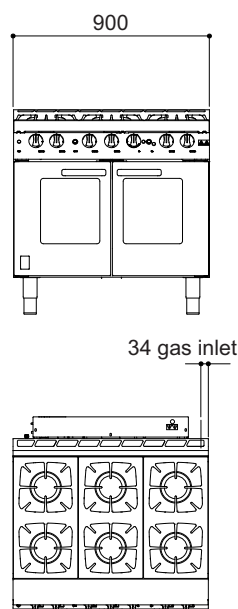




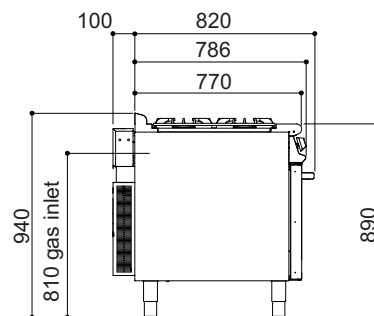
DOMINATOR^{PLUS}

G3106 CONVECTION OVEN RANGE

MODEL DIMENSIONS (in mm)



Supplied with 2 metre cable terminating in 13A, 3 pin moulded plug



End Elevation

Height on castors is identical

SPECIFICATION DETAILS

	G3106
Total rating - <i>natural and propane</i> - kW (Nett)	41.3
Total rating - <i>natural and propane</i> - btu/hr (gross)	155,100
Inlet size (<i>natural and propane</i>)	3/4" BSP
Flow rate - <i>natural</i> (m ³ /hr)	4.31
Flow rate - <i>propane</i> (kg/hr)	3.21
Inlet pressure (<i>natural and propane</i> - mbar)	20 / 37
Oven operating pressure (<i>natural and propane</i> - mbar)	15 / 37
Open top operating pressure (<i>natural and propane</i> - mbar)	12 / 30
Hob burner rating - <i>natural and propane</i> - kW (Nett)	5.3 x 6
Hob burner rating - <i>natural and propane</i> - btu/hr (gross)	19,900 x 6
Oven burner rating - <i>natural and propane</i> - kW (Nett)	9.5
Oven burner rating - <i>natural and propane</i> - btu/hr (gross)	35,100
Electrical supply voltage	230V~
Oven dimensions (w x d x h - mm)	650 x 530 x 350
Oven shelf (w x d - mm)	650 x 530
Gastronorm compatibility	2/1
Weight (kg)	145
Packed weight (kg)	163