

OPEN TOP RANGES



G3101D Six Burner Range

MODELS and ACCESSORIES

G3101D Six burner range - general purpose oven

G3161D Four burner range - general purpose 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

- Drop-down door with 90° position hinge
 - *quick access to load and unload oven*
- 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*
- Three individual cast iron pan supports
 - *long-lasting and robust*
- Vitreous enamelled oven chamber
 - *easy to clean and to keep clean*
- Wide oven temperature range of 120 - 270°C
 - *ideal to prepare a wide variety of food*
- Piezo ignition to oven
 - *simple, trouble-free operation*
- Oven has 5 shelf positions and allows 2 shelf cooking
 - *versatile, ideal for a wide range of menu items*
- Low profile, full width door handle
 - *reduces intrusion into work space*
- Laser-etched control icons
 - *permanent, indelible markings*

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.

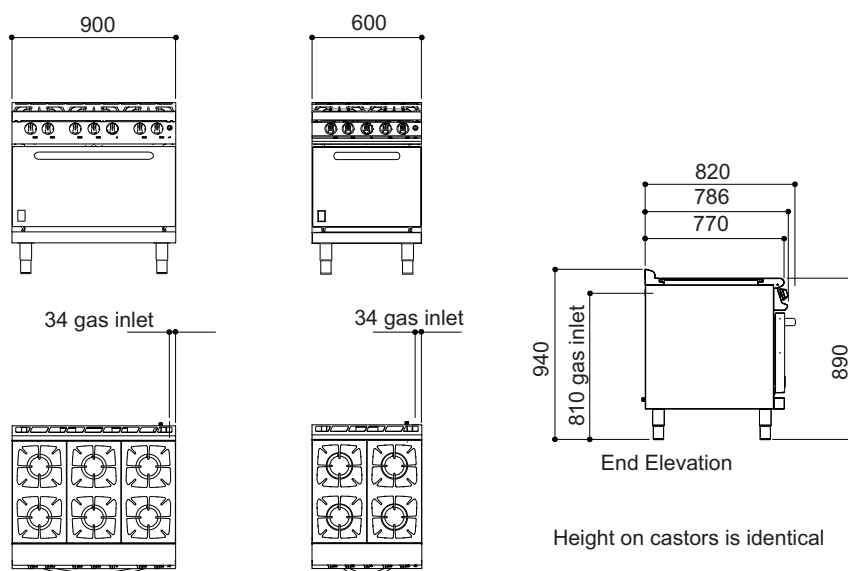
A clearance of 150mm should be observed between appliance and any combustible wall.





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MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

	G3101D	G3161D
Total rating (<i>natural and propane - kW - Nett</i>)	38.9	26
Total rating (<i>natural and propane - btu/hr - gross</i>)	146,000	97,600
Inlet size (<i>natural and propane</i>)	3/4" BSP	3/4" BSP
Flow rate - Natural gas (<i>m³/hr</i>)	4.10	2.70
Flow rate - Propane gas (<i>kg/hr</i>)	2.90	1.90
Inlet pressure (<i>natural and propane - mbar</i>)	20 / 37	20 / 37
Operating pressure (<i>natural and propane - mbar</i>)	15 / 37	15 / 37
Hob burner rating (<i>natural and propane - kW - Nett</i>)	5.3 x 6	5.3 x 4
Hob burner rating (<i>natural and propane - btu/hr - gross</i>)	19,900 x 6	19,900 x 4
Oven burner rating (<i>natural and propane - kW - Nett</i>)	7.1	4.8
Oven burner rating (<i>natural and propane - btu/hr - gross</i>)	26,600	18,000
Oven dimensions (<i>w x d x h - mm</i>)	700 x 535 x 430	400 x 535 x 430
Oven shelf (<i>w x d - mm</i>)	700 x 535	400 x 535
Gastronorm compatibility	2/1	1/1
Weight (<i>kg</i>)	114	88
Packed weight (<i>kg</i>)	122	94