



GAS GENERAL PURPOSE OVENS



G3117 GP Oven

KEY FEATURES

- Full depth worktop surface
 - *extends kitchen working space*
- 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 twin doors with individual catches
 - *Retains heat within the oven chamber*
- 5 shelf positions allow 2 shelf cooking
 - *Versatile, ideal for a wide range of menu items*
- Two tier version available
 - *Extend output without increasing floor space*
- Low profile door handles
 - *Reduces intrusion into work space*
- Laser-etched control icons
 - *Permanent, indelible markings*

MODELS and ACCESSORIES

G3117 - General purpose oven

G3117S - General purpose oven on stand

G3117/2 - General purpose oven - two tier

- Fully integrated extended flue
- Splashplate and plateshelf (*not for use with extended flue*)
- Oven shelf
- 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.



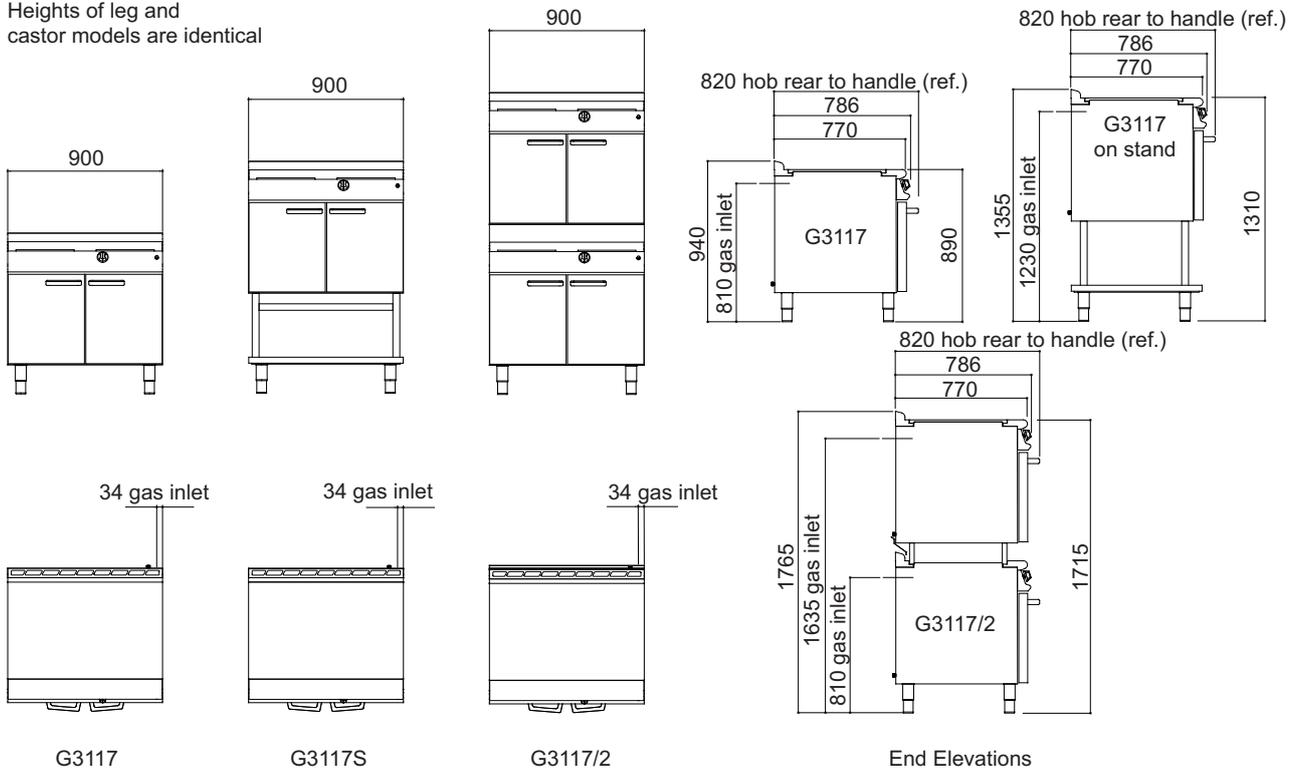


DOMINATOR PLUS

GAS GENERAL PURPOSE OVENS

MODEL DIMENSIONS (in mm)

Heights of leg and castor models are identical



SPECIFICATION DETAILS

| | G3117 | G3117 on stand | G3117/2 |
|---|-----------------|-----------------------|-----------------------|
| Total rating (natural and propane - kW - Nett) | 7.1 | 7.1 | 7.1 x 2 |
| Total rating (natural and propane - btu/hr - gross) | 26,600 | 26,600 | 26,600 x 2 |
| Inlet size (natural and propane) | 3/4" BSP | 3/4" BSP | 3/4" BSP x 2 |
| Flow rate - natural (m ³ /hr) | 0.80 | 0.80 | 0.80 x 2 |
| Flow rate - propane (kg/hr) | 0.60 | 0.60 | 0.60 x 2 |
| Inlet pressure (natural and propane - mbar) | 20 / 37 | 20 / 37 | 20 / 37 |
| Operating pressure (natural and propane - mbar) | 15 / 37 | 15 / 37 | 15 / 37 |
| Oven burner rating * (natural and propane - kW) | 7.1 | 7.1 | 7.1 x 2 |
| Oven burner rating * (natural and propane - btu/hr) | 26,600 | 26,600 | 26,600 x 2 |
| Oven dimensions (w x d x h - mm) | 700 x 535 x 430 | 700 x 535 x 430 | 700 x 535 x 430 (x 2) |
| Oven shelf (w x d - mm) | 700 x 535 | 700 x 535 | 700 x 535 (x 2) |
| Gastronorm compatibility | 2/1 | 2/1 | 2/1 |
| Weight (kg) | 120 | 129 | 195 |
| Packed weight (kg) | 138 | 147 | 230 |

