



PASTA BOILERS



G3203 Pasta Boiler

MODELS and ACCESSORIES

G3203 - Pasta boiler

G3206 - Pasta boiler

- Additional basket

KEY FEATURES

- Choice of 300mm and 600mm wide models
 - *to suit your scale of business*
- Ideal for bulk preparation and individual portions
 - *operate as demand permits*
- Water faucet supplied as standard
 - *easy filling option*
- Powerful burner system
 - *ensures fast heat-up times*
- Individual baskets supplied as standard
 - *ideal for regeneration of portions*
- Protective lid supplied as standard
 - *provides additional workspace when not in use*

Additional features

- No electrical supply required
- Fail safe protection mode

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.

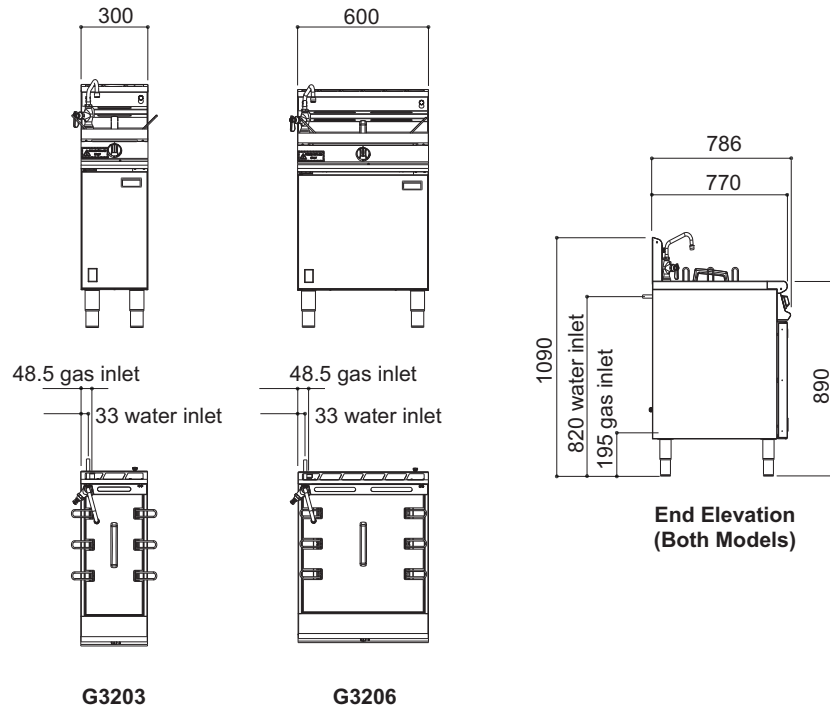




DOMINATOR^{PLUS}

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MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

	G3203	G3206
Total rating (<i>kW - Nett</i>)	18.2	32.5
Total rating (<i>btu/hr - gross</i>)	68,300	122,000
Inlet pressure (<i>natural/propane mbar</i>)	20 / 37	20 / 37
Flow rate - Natural gas (<i>m³/hr</i>)	1.91	3.44
Flow rate - Propane gas (<i>kg/hr</i>)	1.41	2.41
Operating pressure (<i>nat/prop. mbar</i>)	15 / 37	15 / 37
Gas inlet (<i>natural/propane</i>)	1/2" BSP	3/4" BSP
Water supply connection	Ø15 copper	Ø15 copper
Water supply pressure	0.5 - 5 bar	0.5 - 5 bar
Water capacity (<i>litres</i>)	17	28
Weight (<i>kg</i>)	65	79
Packed weight (<i>kg</i>)	71	86