



## DUAL FUEL FAN-ASSISTED RANGE



G3101 OTC  
Six Burner Range

### MODELS and ACCESSORIES

**G3101OTC** - 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

### 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.

### 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*
- 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*
- Twin doors with individual catches
  - *Retains heat within the oven chamber*
- Glass panels in oven doors
  - *Monitor cooking without losing valuable heat*
- Oven has 5 shelf positions and allows 2 shelf cooking
  - *Versatile, ideal for a wide range of menu items*
- Low profile door handles
  - *Reduces intrusion into work space*
- Laser-etched control icons
  - *Permanent, indelible markings*

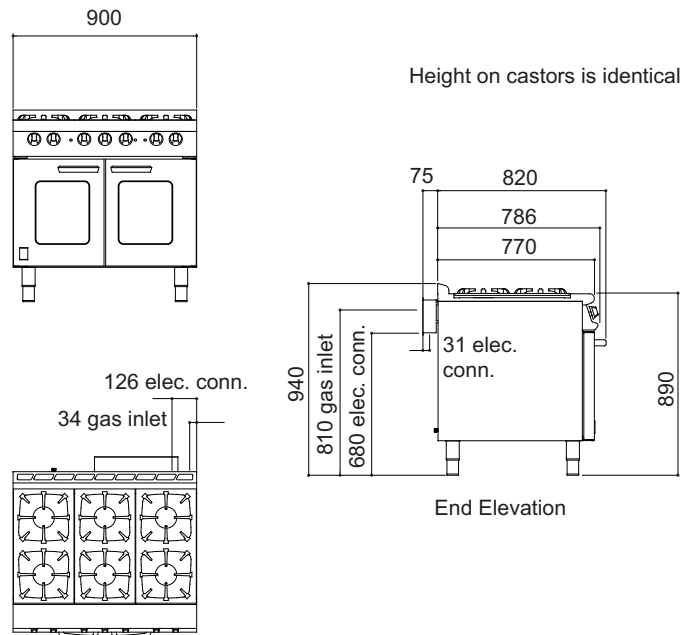




# DOMINATOR PLUS

## DUAL FUEL FAN-ASSISTED RANGE

### MODEL DIMENSIONS (in mm)



### SPECIFICATION DETAILS

#### G3101 OTC

Total gas rating ( <i>natural and propane - kW - Nett</i> )	31.8
Total gas rating ( <i>natural and propane - btu/hr - gross</i> )	119,400
Inlet size ( <i>natural and propane</i> )	3/4" BSP
Flow rate - Natural gas ( <i>m<sup>3</sup>/hr</i> )	4.10
Flow rate - Propane gas ( <i>kg/hr</i> )	2.90
Inlet pressure ( <i>natural and propane - mbar</i> )	20 / 37
Operating pressure ( <i>natural and propane - mbar</i> )	15 / 37
Electrical supply voltage	230V / 400V 2N~
Required supply 230V ( <i>amps</i> )	30
Required supply 400V 2N~ ( <i>amps</i> )	20
Electrical current split	L: 14.3 / L2: 13.9
Hob burner rating ( <i>natural and propane - kW - Nett</i> )	5.3 x 6
Hob burner rating ( <i>natural and propane - btu/hr - gross</i> )	19,900 x 6
Oven element rating ( <i>kW - nett</i> )	6.5
Oven dimensions ( <i>w x d x h - mm</i> )	700 x 535 x 430
Oven shelf ( <i>w x d - mm</i> )	700 x 535
Gastronorm compatibility	2/1
Weight ( <i>kg</i> )	115
Packed weight ( <i>kg</i> )	123