



DOMINATOR*PLUS*

G3107D Solid Top Gas Range

Key features

- Solid top model with removable bullseye
 - Can deliver heat up to 400°C when required
- 18mm thick cast iron solid top
 - Robust and hard-wearing, enough to perform in tough environments
- Graduated heat across the cooking surface
 - Move pans to suit what you're cooking
- 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
- Drop down door to oven
 - Easy to load and unload
- Oven has 5 shelf positions and allows 2 shelf cooking
 - Versatile, ideal for a wide range of menu items
- Low profile door handle
 - Reduces intrusion into work space
- Laser-etched control icons
 - Permanent, indelible markings

Accessories

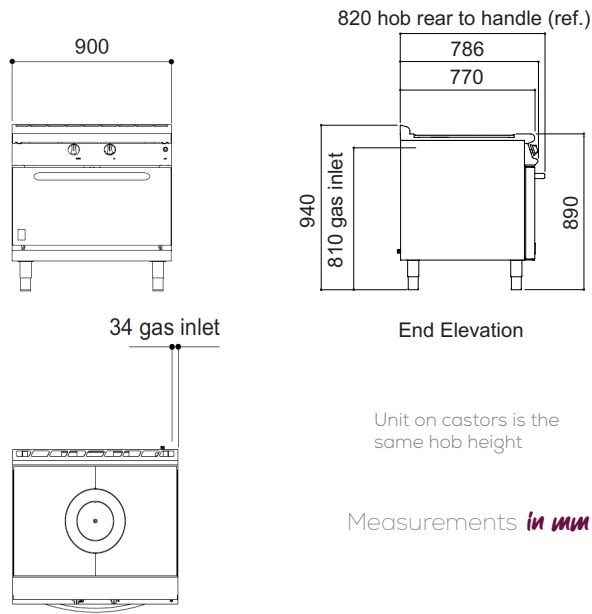
- Fully integrated extended flue
- Splashplate and plateshelf (not for use with extended flue)
- Oven shelf
- Factory fitted, adjustable castors
- Fixed installation kit



Similar Models

- G9181 solid top range
- G3127 solid top boiling top
- G3101HD Six burner heavy duty range
- G3101D Six burner range with drop down door
- G3101 OTC Six burner range - electric fan assisted oven
- G3106 Six burner range - gas fan assisted oven
- G3161 Four burner range - general purpose oven

Solid Top Gas Range



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.

Specification details

Total rating (natural and propane - kW - Nett)	17.3		
Total rating (natural and propane - btu/hr - gross)	64,900		
Inlet size (natural and propane)	3/4" BSP		
Flow rate - natural (m ³ /hr)	1.83		
Flow rate - propane (kg/hr)	1.34		
Inlet pressure (natural and propane - mbar)	20 / 37		
Operating pressure (natural and propane - mbar)	15 / 37		
Hob burner rating * (natural and propane - kW)	10.2		
Hob burner rating * (natural and propane - btu/hr)	38,300		
Oven burner rating * (natural and propane - kW)	7.1		
Oven burner rating * (natural and propane - btu/hr)	26,600		
Oven dimensions (w x d x h - mm)	700 x 535 x 430		
Oven shelf (w x d - mm)	700 x 535		
Gastronorm compatibility	2/1		
Weight (kg)	137		
Packed weight (kg)	150		
Packed dimensions (w x d x h - mm)	1000 x 1000 x 1100		
GTIN numbers			
Nat Gas (feet)	Nat Gas (castors)	LPG (feet)	LPG (castors)

