



## **DOMINATOR**PLUS

# G3127 Solid Top Boiling Table

### 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
- Mounted upon open stand
  - Under shelf provides useful storage space
- Laser-etched control icons
  - Permanent, indelible markings

### Accessories

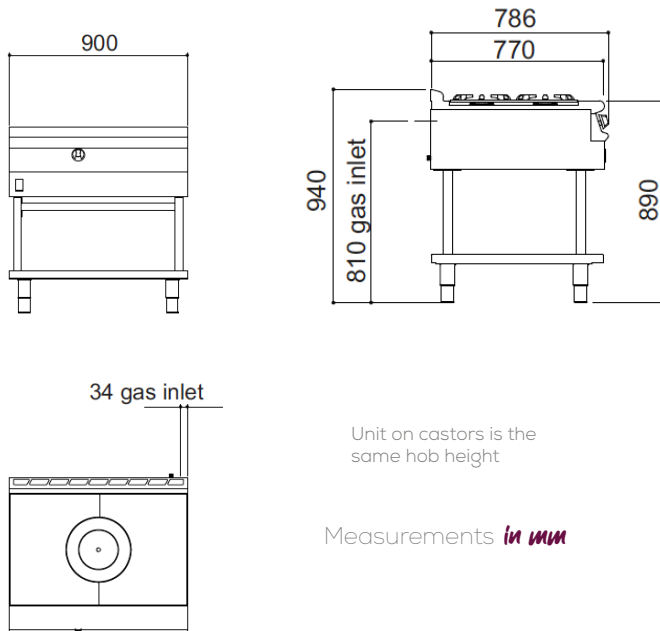
- Fully integrated extended flue
- Splashplate and plateshelf (not for use with extended flue)
- Factory fitted, adjustable castors
- Fixed installation kit



### Similar Models

- G9081 solid top boiling top
- G3107 solid top oven range

# Solid Top Gas Boiling Table



## 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)	10.2		
Total rating (natural and propane - btu/hr - gross)	38,300		
Inlet size (natural and propane)	3/4" BSP		
Flow rate - natural (m <sup>3</sup> /hr)	1.10		
Flow rate - propane (kg/hr)	0.80		
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		
Weight (kg)	103		
Packed weight (kg)	116		
Packed dimensions (w x d x h - mm)	1000 x 1000 x 600		
GTIN numbers			
Nat Gas (feet)	Nat Gas (castors)	LPG (feet)	LPG (castors)

