



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.

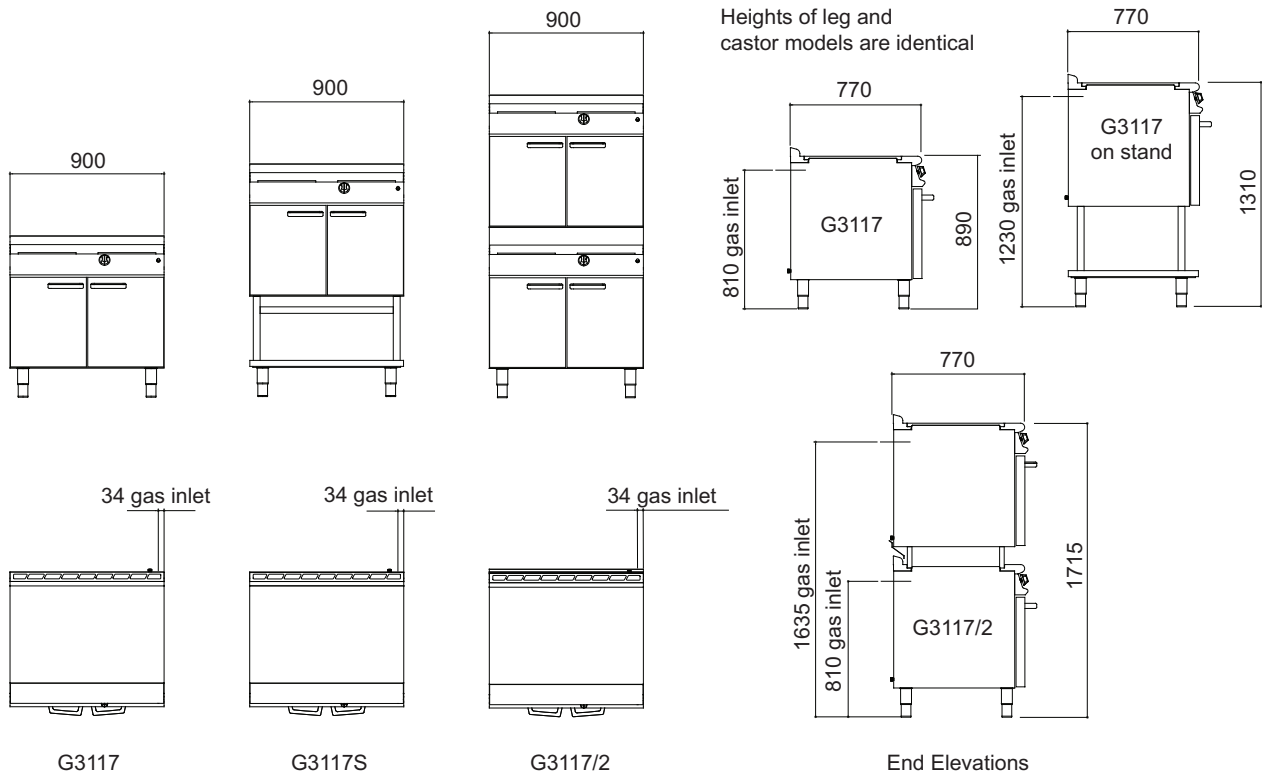




DOMINATOR PLUS

GAS GENERAL PURPOSE OVENS

MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

	G3117	G3117 on stand	G3117/2
Total rating * (natural and propane - kW)	7.8	7.8	7.8 x 2
Total rating * (natural and propane - btu/hr)	27,000	27,000	27,000 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)	7.8	7.8	7.8 x 2
Oven burner rating * (natural and propane - btu/hr)	27,000	27,000	27,000 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)	125	134	205

Note: * denotes gross rating value

Falcon Foodservice Equipment, Wallace View, Hillfoots Road, Stirling FK9 5PY Scotland

t: +44 (0) 1786 455 200 f: +44 (0) 1786 469 454 e: info@falconfoodservice.com www.falconfoodservice.com

