



## GAS RADIANT CHARGRILLS



G3925 Chargrill

### MODELS and ACCESSORIES

**G3625** - Radiant chargrill - two burners

**G3925** - Radiant chargrill - three burners

**G31225** - Radiant chargrill - four burners

**G31525** - Radiant chargrill - five burners

- 300mm lift-off griddle plate
- Stand with storage shelf on legs
- Stand with factory fitted, adjustable castors
- Fixed installation kit for stand
- 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

- High performance cast iron burners and radiants
  - *Deliver controllable, constant heat*
- Variable burner control with turndown position
  - *Reduces energy consumption*
- Individual piezo ignition to each burner
  - *Efficient method of lighting, no electricity required*
- Heavy duty, cast iron brander bars
  - *Delivers perfect branding results*
- Extended cooking area
  - *Provides greater output with even cooking*
- No charcoal required
  - *Radiated cooking eradicates fumes*
- Full height removable surround
  - *Protects surrounding areas*
- Integral, large capacity grease jug
  - *Retains grease for quick and easy cleaning*
- Enhanced grease collection system
  - *Drip tray in base aids ease of cleaning*
- Supplied upon adjustable feet
  - *Allows variable working height*
- Laser-etched control icons
  - *Permanent, indelible markings*

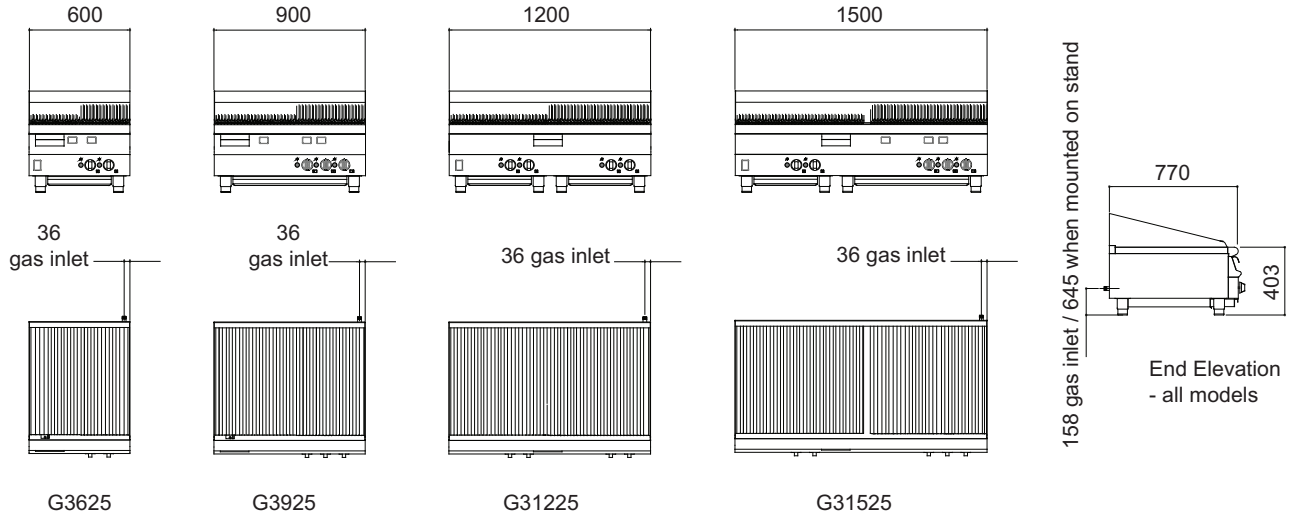




# DOMINATOR PLUS

## GAS RADIANT CHARGRILLS

### MODEL DIMENSIONS (in mm)



### SPECIFICATION DETAILS

	<b>G3625</b>	<b>G3925</b>	<b>G31225</b>	<b>G31525</b>
Total rating * (natural and propane - kW)	19	29	35	41
Total rating * (natural and propane - btu/hr)	64,500	99,000	120,000	140,000
Inlet size (natural and propane)	3/4" BSP	3/4" BSP	3/4" BSP	3/4" BSP
Flow rate - natural (m <sup>3</sup> /hr)	1.69	2.58	3.12	3.65
Flow rate - propane (kg/hr)	1.34	2.04	2.47	2.89
Inlet pressure (natural and propane - mbar)	20 / 37	20 / 37	20 / 37	20 / 37
Operating pressure (natural and propane - mbar)	15 / 37	15 / 37	15 / 37	15 / 37
Burner rating * (natural and propane - kW)	9.5 x 2	9.7 x 3	8.75 x 4	8.2 x 5
Burner rating * (natural and propane - btu/hr)	32,250 x 2	33,000 x 3	30,000 x 4	28,000 x 5
Cooking area (w x d - mm)	560 x 630	860 x 630	1160 x 630	1460 x 630
Number of burners	2	3	4	5
Number of branders	6	9	12	15
Height on bench legs (mm)	403	403	403	403
Height on optional stand (mm)	890	890	890	890
Weight (kg)	143	205	286	348
Packed weight (kg)	162	219	300	466

Note: \* denotes gross rating value