





FALCON G3425 GAS DOMINATOR PLUS RADIANT CHARGRILL

SPECIFICATION DETAILS	G3425
Total rating (kW - Nett)	10.8
Total rating (btu/hr - gross)	40,546
Inlet size	3/4" BSP
Flow rate - Natural gas (m³/hr)	1.06
Flow rate - Propane gas (kg/hr)	0.84
Inlet pressure (mbar)	20 / 37
Operating pressure (mbar)	15/37
Cooking area (w x d - mm)	360 x 630
Number of burners	1
Number of branders	4
Weight (kg)	79
Weight on stand (kg)	97
Packed weight (kg)	87
Packed dimensions (w x d x h - mm)	450 x 1000 x 650

KEY FEATURES

- 10.8kW cast iron burner Quick heat up, reduced waiting time
- Reversible, angled, heavy duty cast iron brander bars Delivers even hea across entire cooking surface
- Full width cooking area Maximum output
- Removable stainless steel surround Ensures adjacent equipment remains spatter free
- Grease collection tray at front of unit Catches and contains grease and fat
- Full width debris collection tray below unit Catches all grease and debris
- Large capacity grease collection container- Easy to remove and empty during service
- Cast iron burners with variable control / turndown Ensures chargrill is at the desired temperature
- Laser-etched control icons Permanent, indelible markings

ACCESSORIES

- Griddle plate
- V bars
- Fixed stand
- Factory fitted, adjustable castors
- Fixed installation kit

SIMILAR MODELS

- G3625 radiant chargri
- G9440 radiant chargril
- G9460 radiant chargrill
- E3625 electric chargrill

INSTALLATION NOTES

Adequate ventilation must be provided to supply sufficient fresh air 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 position

A clearance of 150mm should be observed between appliance and any combustible wall. Please consult the appliance installation manual for further details.





DIMENSIONS MEASUREMENTS IN MM



