





FALCON G3465 GAS DOMINATOR PLUS RADIANT CHARGRILL

SPECIFICATION DETAILS	G3625
Total rating (kW - Nett)	17.2
Total rating (btu/hr - gross)	64,573
Inlet size	3/4" BSP
Flow rate - Natural gas (m³/hr)	1.69
Flow rate - Propane gas (kg/hr)	1.34
Inlet pressure (mbar)	20 / 37
Operating pressure (mbar)	15/37
Cooking area (w x d - mm)	560 x 630
Number of burners	2
Number of branders	6
Weight (kg)	143
Weight on stand (kg)	165
Packed weight (kg)	162
Packed dimensions (w x d x h - mm)	650 x 1000 x 650

KEY FEATURES

- 2 x 8.6kW cast iron burners Quick heat up, reduced waiting time
- Reversible, angled, heavy duty cast iron brander bars Delivers even heat across entire cooking surface
- Full width cooking area Maximum output
- Independently controlled burners Vary heat across unit if required or ever turn one side off during quieter periods
- 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

- G3425 radiant chargri
- G9460 radiant chargril
- G9490 radiant chargrill
- E3625 electric chargril

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





DIMENSIONS MEASUREMENTS IN MM



