

SERVICELINE

Catering & Refrigeration Equipment Sales  Est. 1989



**FALCON E3101 OTC 4HP ELECTRIC
DOMINATOR PLUS FOUR HOTPLATE OVEN RANGE**

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| SPECIFICATION DETAILS | E3101 OTC 4HP |
|--|------------------------|
| Electrical rating (kW) | 16.8 |
| Electrical supply voltage | 400V 3N~ |
| Minimum electrical supply 400V 3N~ (A) | 32 |
| Electrical current split (A) | L1: 28 L2: 14 L3: 28.3 |
| Hotplate rating (kW) | 3.2 x 2 / 2 x 2 |
| Total oven element rating (kW) | 6.4 (2 x 3.2) |
| Oven dimensions (w x d x h - mm) | 700 x 535 x 430 |
| Oven shelf (w x d - mm) | 700 x 535 |
| Gastronorm compatibility | 2/1 |
| Weight (kg) | 159 |
| Packed weight (kg) | 177 |
| Packed dimensions (w x d x h - mm) | 1000 x 1000 x 1100 |

KEY FEATURES

- Two full depth rectangular hotplates and two fast - heating circular hotplates - Allows multiple cooking positions
- Independently controlled hotplates - Provides flexibility to chef
- 2/1 compatible fan-assisted oven - Even heating across the entire oven chamber
- Oven features glass doors and light - Monitor cooking progress without losing heat
- Full width, removable drip tray - Easy to remove and keep clean
- Vitreous enamelled oven chamber - Easy to clean and to keep clean
- Wide oven temperature range of 100 - 250°C - Ideal to prepare a wide variety of food
- Twin oven doors with individual catches - Retains heat within the oven chamber
- Oven has 5 shelf positions and allows 2 shelf cooking - Versatile, ideal for a wide range of menu items
- Low profile door handles - Reduces intrusion into work space
- Laser-etched control icons - Permanent, indelible markings

ACCESSORIES

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

SIMILAR MODELS

- E3101 OTC 3HP fan-assisted oven range
- E3101 OTC 6HP fan-assisted oven range
- E3101 3HP oven range
- E3101 4HP oven range

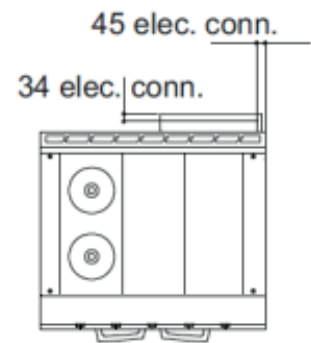
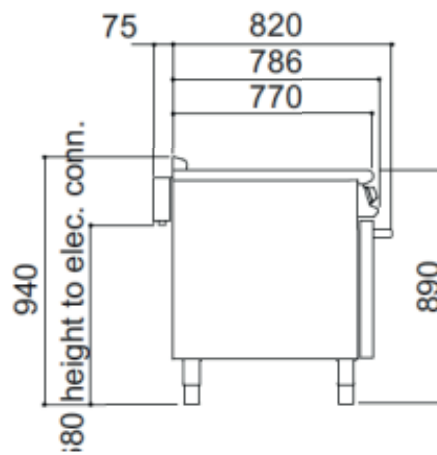
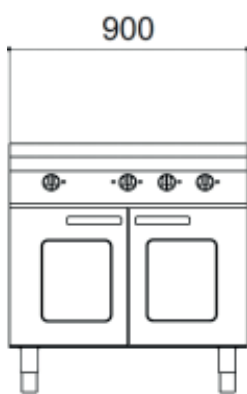
INSTALLATION NOTE

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. 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.

SPECIFICATIONS AND DIMENSIONS



Measurements *in mm*

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