

SERVICELINE

Catering & Refrigeration Equipment Sales  Est. 1989



**FALCON G3101 OTC GAS
DOMINATOR PLUS OPEN TOP
ELECTRIC FAN ASSISTED OVEN RANGE**

FALCON G3101 OTC GAS DOMINATOR PLUS OPEN TOP ELECTRIC FAN ASSISTED OVEN RANGE

SPECIFICATION DETAILS	G3101 OTC
Total rating (natural and propane - kW - Nett)	31.8
Total rating (natural and propane - btu/hr - gross)	119,400
Inlet size (natural and propane)	3/4" BSP
Flow rate - natural (m ³ /hr)	4.10
Flow rate - propane (kg/hr)	2.90
Inlet pressure (natural and propane - mbar)	20 / 37
Operating pressure (natural and propane - mbar)	15 / 37
Electrical supply voltage	230V / 400V 2N~
Required supply 230V (A)	30
Required supply 400v 2N~ (A)	20
Electrical current split (A)	L1: 14.3, L2: 13.9
Hob burner rating * (natural and propane - kW)	5.3 x 6
Hob burner rating * (natural and propane - btu/hr)	19,900 x 6
Oven element rating * (kW - nett)	6.5
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)	115
Packed weight (kg)	128
Packed dimensions (w x d x h - mm)	1000 x 1000 x 1100

KEY FEATURES

- Energy efficient, high performance 5.3kW burners - Quick heat up, reduced waiting time
- Semi-sealed, pressed stainless steel hob - Easy to remove and keep clean
- Twin cast iron pan supports - Long-lasting and robust
- Vitreous enamelled oven chamber - Easy to clean and to keep clean
- Wide oven temperature range of 120 - 250°C - Ideal to prepare a wide variety of food
- Electric fan-assisted 2/1 GN oven - even heating across the entire oven chamber
- Twin oven doors with glass panels - Monitor cooking progress without losing oven heat
- 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 plate shelf (not for use with extended flue)
- Oven shelf
- Lift-off fryplate
- Factory fitted, adjustable castors
- Fixed installation kit

SIMILAR MODELS

- G3101HD Six burner heavy duty range
- G3101 Six burner range
- G3101D Six burner range with drop down door
- G3106 Six burner range - gas fan assisted oven
- G3161 Four burner range - general purpose oven

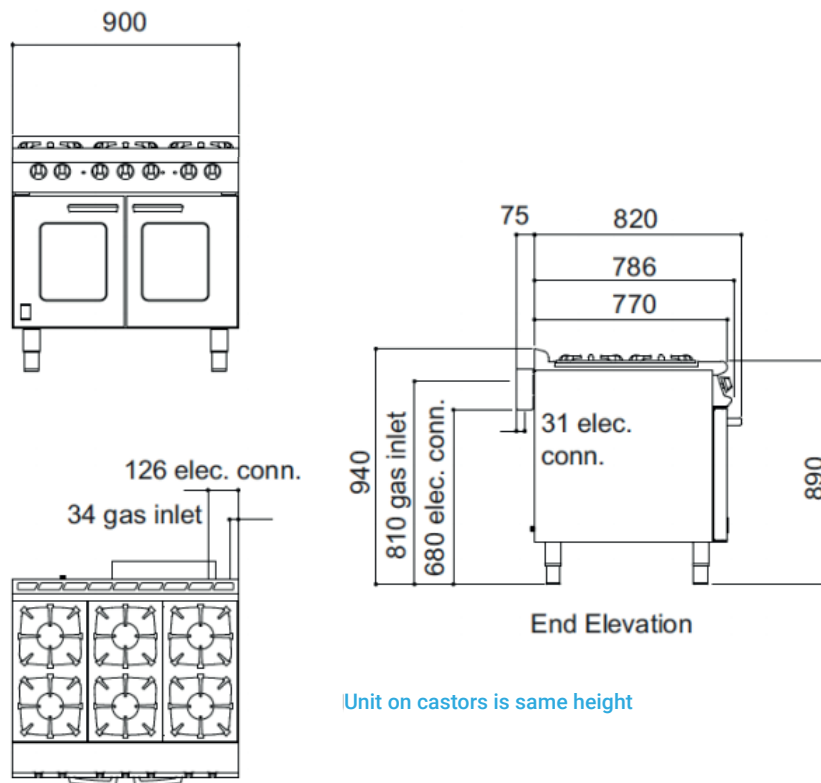
INSTALLATION NOTE

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.

SPECIFICATIONS AND DIMENSIONS



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