





FALCON G3512 GAS DOMINATOR PLUS GRILL

SPECIFICATION DETAILS	G3512
Total rating (natural and propane - kW - Nett)	9.4
Total rating (natural and propane - btu/hr - gross)	32,100
Inlet size (natural and propane)	1/2" BSP
Flow rate - natural (m³/hr)	0.90
Flow rate - propane (kg/hr)	0.66
Inlet pressure (natural and propane - mbar)	15 / 37
Operating pressure (natural and propane - mbar)	20 / 37
Brander (w x d - mm)	450 x 410
Gastronorm compatibility	1/1
Weight (kg)	60
Packed weight (kg)	67
Packed dimensions (w x d x h - mm)	800 x 600 x 700

KEY FEATURES

- High performance burner systems Ideal for flashing and finishing
- Variable heat settings Save energy when full heat is not required
- Supplied with reversible brander Increases cooking versatility
- Five position shelf runners Provides flexible cooking options
- Gastronorm compatible Takes 1/1 GN tray so ideal for bulk cooking
- Oil collection tray mounted on grid shelf Catches any liquid grese during grilling
- · Removable drip tray Catches grease and debris during grilling
- All stainless steel exterior, cast iron chamber linings Easy to clean, long

ACCESSORIES

- Brande
- Brander carrier
- Floor stand
- Wall bracket
- Bench Leg:

SIMILAR MODELS

- G3532 gas gril
- E3512 electric gri
- E3532 electric grill

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



