



G3441 GRIDDLE PLATE



G3441

MODELS and ACCESSORIES

G3441 - Polished steel griddle - smooth

- Stand with storage shelf with legs
- Stand with factory fitted, adjustable castors
- Fixed installation kit for stand
- Suiting kit

KEY FEATURES

- 18mm highly polished steel griddle plate
 - Provides consistent, even heat
- Temperature range of 140 - 300°C
 - A wide range of food items can be prepared
- Thermostatically controlled
 - Reduces energy consumption, improved operation
- Full height surround
 - Protects surrounding areas
- High performance burner
 - Maximum performance
- Piezo ignition
 - Efficient method of lighting, no electricity required
- Integral grease jug
 - Retains grease for quick and easy cleaning
- Supplied on adjustable feet
 - Variable working height
- Laser-etched control icons
 - permanent, indelible markings

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. 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.

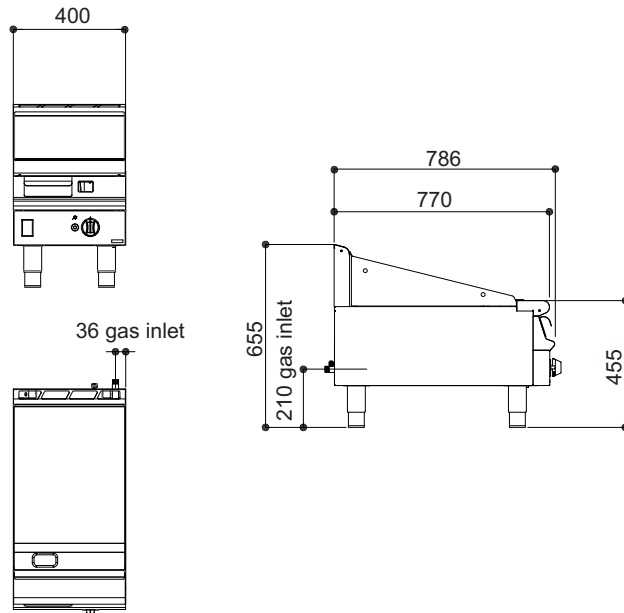




DOMINATOR PLUS

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MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

	G3441
Total rating (natural and propane - kW - Nett)	5.3
Total rating (natural and propane - btu/hr - gross)	19,900
Inlet size (natural and propane)	1/2" BSP
Flow rate - natural (m ³ /hr)	0.52
Flow rate - propane (kg/hr)	0.41
Inlet pressure (natural and propane - mbar)	20 / 37
Operating pressure (natural and propane - mbar)	15 / 37
Burner rating (natural and propane - kW - Nett)	5.3
Burner rating (natural and propane - btu/hr - gross)	19,900
Cooking area (w x d - mm)	395 x 485
Number of burners	1
Height on bench legs (mm)	403
Height on optional stand (mm)	890
Weight (kg)	65
Packed weight (kg)	75