



GAS STEAMING OVEN



MODELS and ACCESSORIES

G3478 - Steaming oven

- No accessories

KEY FEATURES

- 1/1 gastronorm compatible
 - allows direct transfer to serving areas
- Six shelf positions
 - ideal for bulk or individual food items
- Manually operated drain system
 - reduces installation time and cost
- 304 stainless steel oven interior
 - guaranteed to provide a long life of service
- Removable hangers
 - oven chamber can be cleaned easily
- Additional features
 - Flanged feet for securing oven to floor
 - Piezo ignition system to burner
 - Fail safe protection mode
 - Six perforated aluminium shelves supplied



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.

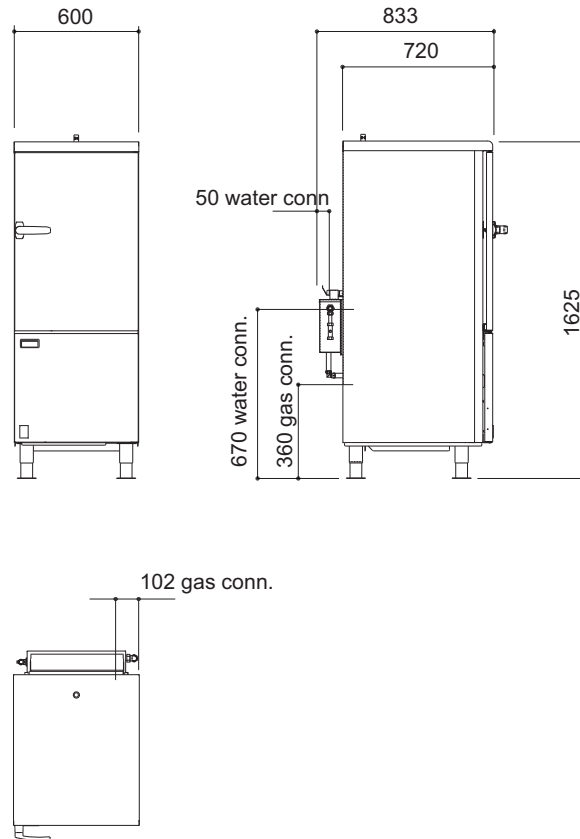




DOMINATOR PLUS

GAS STEAMING OVEN

MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

Note: * denotes gross rating value

	G3478
Total rating * (natural - kW)	13.3
Total rating * (propane - kW)	14
Total rating * (natural - btu/hr)	45,500
Total rating * (propane - btu/hr)	47,750
Inlet size (natural and propane)	1/2" BSP
Flow rate - natural (m ³ /hr)	1.24
Flow rate - propane (kg/hr)	0.99
Inlet pressure (natural and propane - mbar)	20 / 37
Operating pressure (natural and propane - mbar)	15 / 37
Water supply pressure (IRN001)	0.5 - 5 bar
Water supply connection (mm)	Ø15 copper
Weight (kg)	96
Packed weight (kg)	104