



G3800D BRATT PAN



KEY FEATURES

- Stainless steel pan with duplex base
 - instigates improved heat distribution
- Versatile cooking performance
 - achieve six different cooking methods in one unit
- Manual tilt via front located handle
 - safe, smooth pan tilting
- Incremental opening lid
 - see what's cooking without unnecessary heat loss
- Precise temperature control from 100 to 300°C
 - accurate and sensitive operation
- Automatic power cut-off when pan is tilted
 - additional safety feature for added peace of mind
- Integrated water faucet
 - add water to pan as and when required

MODELS and ACCESSORIES

G3800D Bratt pan

- Factory fitted, adjustable castors
- Steaming tray
- 1/1 gastronorm compatible cradle

INSTALLATION NOTES

Adequate ventilation must be provided in accordance with 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.

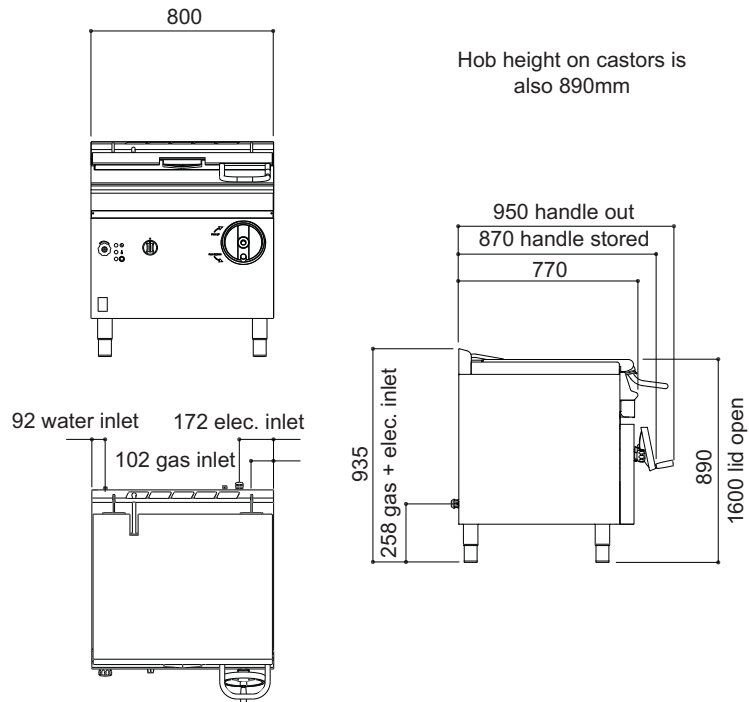




DOMINATOR PLUS

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MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

Pan dimensions (<i>w x d x h - mm</i>)	720 x 430 x 200
Total rating (<i>natural and propane - kW</i>)	14
Total rating (<i>natural and propane - btu/hr</i>)	52,545
Inlet size (<i>natural and propane</i>)	1/2" BSP
Flow rate - natural gas (<i>m³/hr</i>)	1.46
Flow rate - propane gas (<i>kg/hr</i>)	1.09
Inlet pressure (<i>natural and propane - mbar</i>)	20 / 37
Operating pressure (<i>natural and propane - mbar</i>)	10 / 34
Electrical supply voltage	230V~
Water connection (<i>BSP</i>)	1/2"
Water capacity (<i>litres</i>)	60
Weight (<i>kg</i>)	118
Packed weight (<i>kg</i>)	123