

# DOMINATOR CONVECTION OVENS

G2102, G2112 and G2112/2



G2102 Range

## DESCRIPTION

Fan-assisted convection oven available as oven only, on stand or worktop model on legs. The range version includes a semi-sealed hob with six open top burners for maximum kitchen flexibility.

The glass panels in the robust doors facilitate the viewing of product during cooking. A light is fitted as standard to further aid this process. Supplied with four ant-tilt shelves, the even circulation of heat throughout the chamber provides a consistently superior product time after time.

Oven may have to be installed upon a heat insulated floorpad, depending on location and construction of surface.

## FEATURES and BENEFITS

- User flexibility
  - Several models available to suit your business
- All stainless steel exterior panel construction
  - Superior durability, easy to clean
- Doors feature glass panels
  - Monitor the progress of food during cooking
- Oven light fitted as standard
  - Illuminates chamber to aid viewing

## OPTIONAL ACCESSORIES

- Oven shelf
- Heat resistant insulated floorpad
- Factory fitted castors

## VENTILATION

Adequate ventilation, whether natural or mechanical, must be provided to supply sufficient fresh air for combustion and to allow easy removal of such products that may present risk to health. Recommendations for ventilation of appliances are given in BS5440:2 and HVCA specification DW/172. For multiple installations, requirements for individual appliances should be added together. Installation of any such system must be completed in accordance with local and/or national regulations that apply at time of commissioning

## SITING

Install range 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 rear and any combustible wall. Minimum vertical clearance of 1200mm should be maintained above top edge of range and 450mm above oven flues. Flue discharges vertically through hob rear grille. No direct connection of flue should be made to any mechanical extraction system or to the outside air.

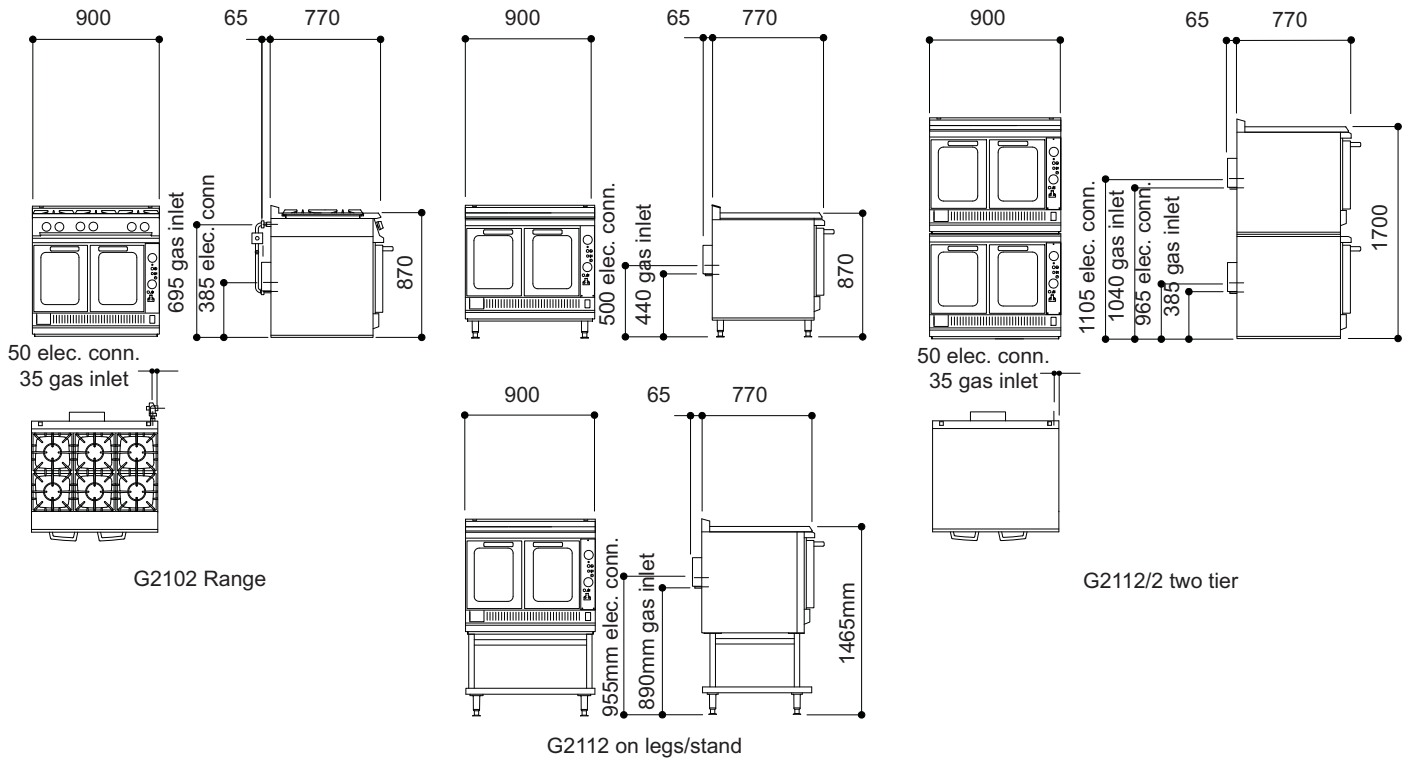




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### MODEL DIMENSIONS (in mm)



### SPECIFICATION DETAILS

	<b>G2102</b>	<b>G2112</b>	<b>G2112 on stand</b>	<b>G2112/2</b>
Oven capacity ( <i>w x d x h - mm</i> )	620 x 505 x 425	620 x 505 x 425	620 x 505 x 425	620 x 505 x 425 (x 2)
Oven shelf ( <i>w x d - mm</i> )	620 x 505	620 x 505	620 x 505	620 x 505
Hob burner rating ( <i>kW - Nett / btu/hr - gross</i> )	5.3 / 19,900	n/a	n/a	n/a
Oven rating ( <i>kW - Nett / btu/hr - gross</i> )	21 / 78,800	21 / 78,800	21 / 78,800	21 / 78,800 (x 2)
Total rating - Nat / Prop ( <i>kW - Nett</i> )	52.8	21	21	21 (x 2)
Total rating - Nat / Prop ( <i>btu/hr - gross</i> )	198,200	78,800	78,800	78,800 (x 2)
Electrical supply voltage	230V N~	230V N~	230V N~	230V N~
Amps per phase (A)	3	3	3	3
Inlet pressure ( <i>Nat / Prop. mbar</i> )	15 / 37	15 / 37	15 / 37	15 / 37
Flow rate - Natural ( <i>m<sup>3</sup>/hr</i> )	5.37	2.01	2.01	2.01
Flow rate - Propane ( <i>kg/hr</i> )	3.94	1.47	1.47	1.47
Gas inlet ( <i>Nat / Prop.</i> )	3/4" BSP	1/2" BSP	1/2" BSP	1/2" BSP (x 2)
Weight ( <i>kg</i> )	221	221	228	362
Packed weight ( <i>kg</i> )	231	231	239	384
Height on castors ( <i>mm</i> )	890	890	1330	1665

