



SOLID TOP GAS BOILING TABLE



G3127 Boiling Table

KEY FEATURES

- Chefs' solid top model has removable bullseye
 - *Delivers heat where required, up to 400°C*
- Mounted upon open stand
 - *Offers additional storage*
- Laser-etched control icons
 - *Permanent, indelible markings*

MODELS and ACCESSORIES

G3127 Single bullseye boiling table

- Fully integrated extended flue
- Splashplate and plateshelf (*not for use with extended flue*)
- Factory fitted, adjustable castors
- Fixed installation kit
- Suiting kit

INSTALLATION NOTES

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.

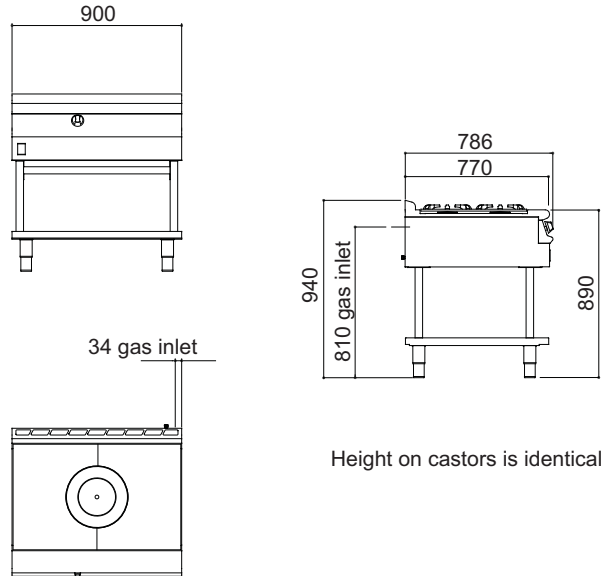




DOMINATOR PLUS

SOLID TOP GAS BOILING TABLE

MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

| | G3127 |
|--|--------------|
| Total rating (<i>natural and propane - kW - Nett</i>) | 10.2 |
| Total rating (<i>natural and propane - btu/hr - gross</i>) | 38,300 |
| Inlet size (<i>natural and propane</i>) | 3/4" BSP |
| Flow rate - natural (<i>m³/hr</i>) | 1.10 |
| Flow rate - propane (<i>kg/hr</i>) | 0.80 |
| Inlet pressure (<i>natural and propane - mbar</i>) | 20 / 37 |
| Operating pressure (<i>natural and propane - mbar</i>) | 15 / 37 |
| Hob burner rating * (<i>natural and propane - kW</i>) | 10.2 |
| Hob burner rating * (<i>natural and propane - btu/hr</i>) | 38,300 |
| Weight (<i>kg</i>) | 103 |
| Packed weight (<i>kg</i>) | 111 |