



GAS RADIANT CHARGRILLS



G3925 Chargrill

KEY FEATURES

- High performance cast iron burners and radiants
 - *Deliver controllable, constant heat*
- Variable burner control with turndown position
 - *Reduces energy consumption*
- Individual piezo ignition to each burner
 - *Efficient method of lighting, no electricity required*
- Heavy duty, cast iron brander bars
 - *Delivers perfect branding results*
- Extended cooking area
 - *Provides greater output with even cooking*
- No charcoal required
 - *Radiated cooking eradicates fumes*
- Full height removable surround
 - *Protects surrounding areas*
- Integral, large capacity grease jug
 - *Retains grease for quick and easy cleaning*
- Enhanced grease collection system
 - *Drip tray in base aids ease of cleaning*
- Supplied upon adjustable feet
 - *Allows variable working height*
- Laser-etched control icons
 - *Permanent, indelible markings*

MODELS and ACCESSORIES

G3625 - Radiant chargrill - two burners

G3925 - Radiant chargrill - three burners

G31225 - Radiant chargrill - four burners

G31525 - Radiant chargrill - five burners

- 300mm lift-off griddle plate
- Stand with storage shelf on legs
- Stand with factory fitted, adjustable castors
- Fixed installation kit for stand
- 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.

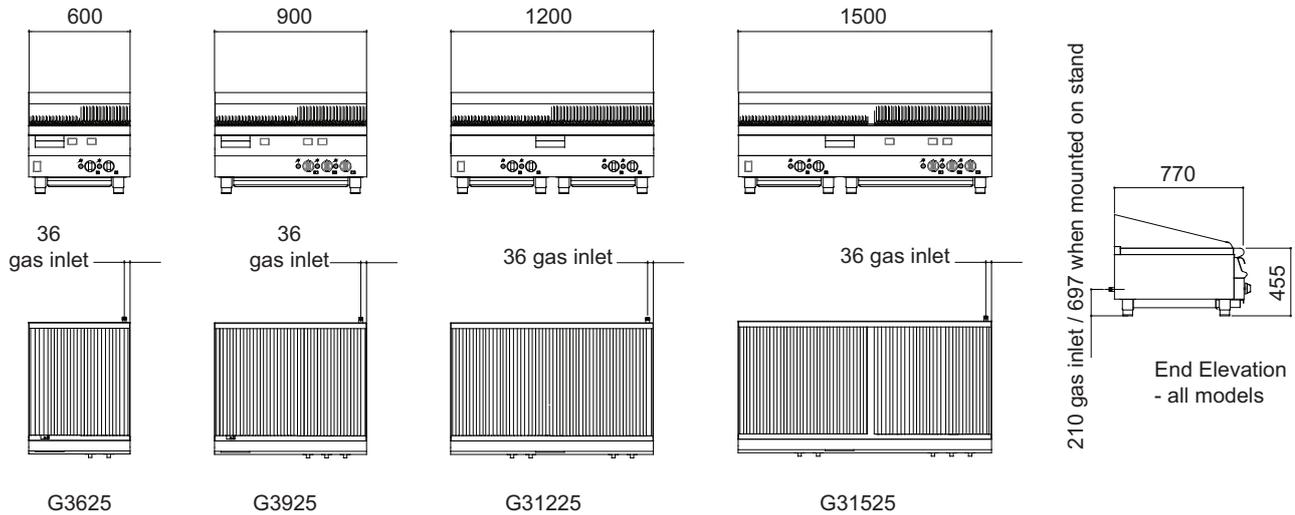




DOMINATOR PLUS

GAS RADIANT CHARGRILLS

MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

	G3625	G3925	G31225	G31525
Total rating (natural and propane - kW - Nett)	17.2	26.3	31.8	37.2
Total rating (natural and propane - btu/hr - gross)	64,500	99,000	120,000	140,000
Inlet size (natural and propane)	3/4" BSP	3/4" BSP	3/4" BSP	3/4" BSP
Flow rate - natural (m ³ /hr)	1.69	2.58	3.12	3.65
Flow rate - propane (kg/hr)	1.34	2.04	2.47	2.89
Inlet pressure (natural and propane - mbar)	20 / 37	20 / 37	20 / 37	20 / 37
Operating pressure (natural and propane - mbar)	15 / 37	15 / 37	15 / 37	15 / 37
Cooking area (w x d - mm)	560 x 630	860 x 630	1160 x 630	1460 x 630
Number of burners	2	3	4	5
Number of branders	6	9	12	15
Height on bench legs (mm)	455	455	455	455
Height on optional stand (mm)	890	890	890	890
Weight (kg)	143	205	286	348
Packed weight (kg)	162	219	300	466