



DOMINATOR*PLUS*

G3478 Steaming Oven

Key features

- 1/1 gastronorm compatible
 - Easy to transfer directly to serving areas
- Six shelf positions with six shelves supplied
 - 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 shelf hangers
 - Makes it easier to clean oven chamber
- Supplied with flanged feet
 - Easily secure oven to floor for added safety
- Piezo ignition
 - Simple and problem-free operation

Accessories

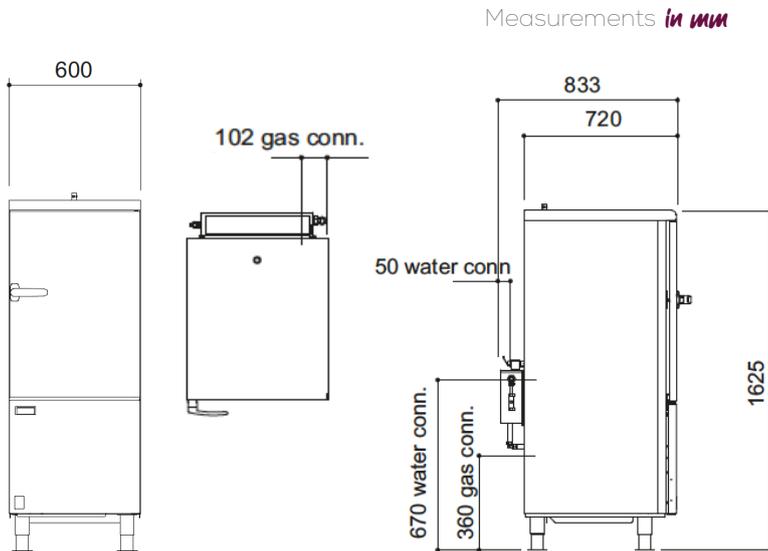
- Oven shelf

Similar Models

- E3478 electric steaming oven



Steaming Oven



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.

Specification details

Total rating (natural and propane - kW - Nett)	14	
Total rating (natural and propane - btu/hr - gross)	52,545	
Inlet size (natural and propane)	1/2" BSP	
Flow rate - natural (m ³ /hr)	1.46	
Flow rate - propane (kg/hr)	1.09	
Inlet pressure (natural and propane - mbar)	20 / 37	
Operating pressure (natural and propane - mbar)	10 / 34	
Water connection (BSP)	1/2"	
Pan dimensions (w x d x h - mm)	720 x 430 x 200	
Water capacity (litres)	60	
Weight (kg)	118	
Packed weight (kg)	130	
Packed dimensions (w x d x h - mm)	650 x 1000 x 1850	
GTIN numbers	Nat Gas	LPG
	5056466901776	5056466901783

