



## GAS STEAMING OVEN



### MODELS and ACCESSORIES

**G3478** - Steaming oven

- No accessories

### KEY FEATURES

- 1/1 gastronorm compatible
  - allows direct transfer to serving areas
- Six shelf positions
  - 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 hangers
  - oven chamber can be cleaned easily
- Additional features
  - Flanged feet for securing oven to floor
  - Piezo ignition system to burner
  - Fail safe protection mode
  - Six perforated aluminium shelves supplied



### INSTALLATION NOTES

Adequate ventilation must be provided to supply sufficient fresh air 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 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.

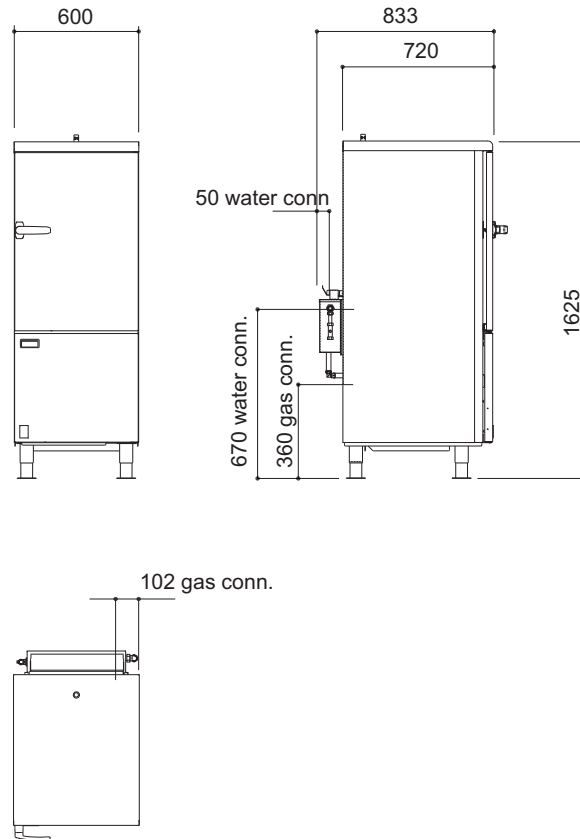




# DOMINATOR<sup>PLUS</sup>

## GAS STEAMING OVEN

### MODEL DIMENSIONS (in mm)



### SPECIFICATION DETAILS

	<b>G3478</b>
Total rating (natural - kW - Nett)	12.1
Total rating (propane - kW - Nett)	12.7
Total rating (natural - btu/hr - gross)	45,500
Total rating (propane - btu/hr - gross)	47,750
Inlet size (natural and propane)	1/2" BSP
Flow rate - natural (m <sup>3</sup> /hr)	1.24
Flow rate - propane (kg/hr)	0.99
Inlet pressure (natural and propane - mbar)	20 / 37
Operating pressure (natural and propane - mbar)	9.5 / 37
Water supply pressure (IRN001)	0.5 - 5 bar
Water supply connection (mm)	Ø15 copper
Weight (kg)	96
Packed weight (kg)	104