

Falcon Dominator Plus G3106 6 Burner Open Top Fan-assisted Natural Gas Oven Range

View Product

Code : G3106-N



61% OFF Sale

£10,947.00

£4,318.99 / exc vat

£5,182.79 / inc vat

Please select Gas Type

- Natural Gas
- LPG

Notes :

- Please check door entry sizes before ordering.
- Delivery is made to kerbside only.
- Drivers do not unpack or position goods.
- A 25% restocking charge will apply for all returned goods.

This Falcon Dominator G3106/N range has a huge variety of special features including 6 powerful burners which allows many cooking positions across the hob area.

The wide range of temperature from 100c-250c means it's ideal for cooking a wide range of food. Oven has drop down door with 90 degree position hinge. The vitreous enamelled oven lining is also easy to clean.

Size

Unit	Height	Width	Depth
Mm	890	900	770
Cm	89	90	77
Inches (approx)	35	35	30

- Natural gas inlet 3/4" BSP; Inlet pressure: 20 mbar
- Oven operating pressure: 15 mbar
- Open top operating pressure: 12 mbar
- Flow rate: 4.31 m3/hr
- 6 x 19,900 btu/hr / 6 x 5.3kW hob burners
- Oven burner rating 35,100 btu/hr / 9.5kW
- Semi-sealed, pressed stainless steel hob - easy to remove and keep clean
- Individual cast iron pan supports on open top units - long-lasting and robust
- Fan-assisted gas oven - provides even heat throughout cooking chamber
- Gastronorm compatibility: 2/1
- Oven has 4 shelf positions allowing 4 shelf cooking
- Oven shelf: 650(W) x 530(D)mm; 2 shelves
- Vitreous enamelled oven chamber
- Power Type : 3449
- Power Supply : 697
- Material : Stainless Steel