

## DOMINATOR RANGE

### Ranges

A versatile medium duty range, perfect for Wok or traditional cooking. Available in 4 and 6 burner options. Wok ranges come with a high output vortex wok ring as standard.

- Semi-sealed hob enables wipe-clean ease of use
- Vortex burner pilot light protected from being accidentally extinguished
- 40% turned down on burner allows gentle simmering
- Outstanding oven temperature accuracy
- Versatility - Option of four or six burner hobs
- Extra performance - goose burners generating 25% more power
- Easy clean - removable semi-sealed hob as well as drip tray for ease of cleaning
- Proven performance, best selling 6 burner range with the added benefit of having a sealed hob and boost burners



Model Shown G2101

Model	Capacity	Oven Width	Rating (Btu/Hr)	W x D x H	Gas Inlet
<b>Wok Range</b>					
G2131	4 Burner	400mm	106,000Btu	600 x 770 x 870	3/4"
G2151	6 Burner	700mm	154,000 Btu	900 x 770 x 870	3/4"
<b>Standard Range</b>					
G2161	4 Burner	400mm	98,500 Btu	600 x 770 x 870	3/4"
G2101	6 Burner	700mm	146,000 Btu	900 x 770 x 870	3/4"
G210 10TC	6 Burner Fan assisted	700mm	120,000 Btu / 6.2kW	900 x 770 x 870	3/4"
Oven internal Depth 540mm x 400mm High					



Model shown E2101

### Electric Range

- Versatility - Choice of hobs to meet most cooking requirements
- Easy Clean Oven - Vitreous enamel oven lining and removable oven base
- Safe Operation - Oven has anti-tilt oven shelves with safety locks, neon power indicator
- User Friendly full width opening doors enabling complete and easy access to the whole oven area
- Flexible - five shelf positions with two shelf operation

Model	Capacity	Rating	W x D x H
E2160	3 Hot Plate (2 Rings)	12kW	600 x 850 x 870
E2101	3 Hot Plate (all solid top)	16kW	900 x 850 x 870
E2101	4 Hot Plate (2 Rings)	16.5kW	900 x 850 x 870
E2120	4 Boiling Table (2 Rings)	11kW	900 x 850 x 870

### Convection Range

- High output - 4 shelf cooking facility in a high performance oven
- Energy efficient cast iron heat exchanger and fan assisted hot air circulation
- User friendly operation - glass door with oven inspection light and auto timer
- Hygienic, easy clean stainless steel exterior with vitreous enamel oven interiors
- Easy Temperature Control - each hot plate is individually controlled

Model	Capacity	Rating	H x W x D
E2102	3 Hot Plate (all solid top)	20kW	900 x 835 x 870
E2102	4 Hot Plate (2 Rings)	20kW	900 x 835 x 870
G2102	6 Burner	110,500 Btu	900 x 835 x 870
G2112 GP	Convection Oven	71,500 Btu	900 x 835 x 870
G2112/2	Two Tier Convection Oven	2 x 71,500 Btu	900 x 835 x 1485



Model shown E2102

# STEAMING / CONVECTION / COMBINATION OVENS

## Steaming Oven

High output medium duty steaming oven with large oven capacity, 6 shelf positions.

- Gastronorm - each shelf is capable of taking 1/1 Gastronorm containers
- Safe and practical operation with built in self filling water tank
- Easy to understand front mounted control
- Easy clean stainless steel exterior and interior, removable shelf hangers



Model shown E7202



Model shown G6478

Model	Capacity	Rating	W x D x H	Gas Inlet
G6478	6 x 1/1 GN	45,000 Btu	600 x 815 x 1590	1/2" BSP
E6478	6 x 1/1 GN	9kW 3 p/h	600 x 815 x 1590	



Model shown E7204

## Convection Ovens

The controlability of the Falcon Convection Oven allows precise temperature control facility which ensures superior cooking performance. Cook and hold facility allows food to be cooked and held at optimum serving temperature.

- Available in electric or gas
- Safe practical operation - Nickel plated non-tilt grid shelves with safety stops
- Easy to clean stainless steel finish
- Gastronorm compatibility - each shelf can accommodate a single gastronorm container
- Flexibility, oven can be counter mounted or placed upon a stand

Model	Capacity	Oven Interior	Rating	W x D x H	Finish
E7202	0.055m <sup>3</sup>	400 x 325 x 410	3kW	665 x 565 x 565	S/S
G/E7204	0.12m <sup>3</sup>	540 x 510 x 450	48,800 Btu/11kW 3ph	860 x 920 x 1470	S/S
G/E7208	0.21m <sup>3</sup>	675 x 550 x 575	84,500 Btu/13.1kW 3ph	1000 x 965 x 1525	S/S
G/E7211	0.275m <sup>3</sup>	625 x 510 x 800	84,500 Btu/21kW 3ph	1000 x 965 x 1525	S/S

## Combination Oven

Falcon combination oven, performs no less than eight cooking processes. They will roast, pot-roast, bake, braise, boil, steam, poach and stew - with an accuracy of control. The combination ovens fan constantly circulates the hot air, evenly distributing the temperature to every corner and every level of the cooking compartment, ensuring consistency of results and absolute control.

- Perfect Results - 2,600 RPM Fan ensures an even temperature throughout the oven
- Simple Controls - Easy to understand manually operated controls
- Practical Operation - Heavy duty double glazed doors minimises surface heat
- Efficient - New style boiler uses less water therefore reducing running costs.

Model	Capacity	Output	Rating	W x D x H	Finish
E4069EL	0.06m <sup>3</sup>	6 x 1/1 GN	9kW 3ph	860 X 740 X 830	S/Steel
E4109EL	0.10m <sup>3</sup>	10 x 1/1 GN	18kW 3ph	860 X 740 X 1070	S/Steel
G/E4069TMS	0.06m <sup>3</sup>	6 x 1/1 GN	47,100 Btu/9kW 3ph	860 X 740 X 830	S/Steel
G/E4109TMS	0.10m <sup>3</sup>	10 x 1/1 GN	84,600 Btu/18kW 3ph	860 X 740 X 1070	S/Steel

Services: Water 3/4" conn. Drain 42mm, Gas option 1/2"



Model shown E4069EL

# DOMINATOR FRYERS

## Infinity Fryer

The revolutionary new INFINITY Fryer is set to half food production costs for pubs, restaurants, hotels, hospitals, prisons and schools. The fryer uses less oil and less energy than conventional fryers.

### G2840

- Unique pan design requires only 16 litres of oil
- 80% energy efficient
- In-Built oil maintenance system as standard
- Full pre-mix burner system,

### 2841 / 2842

- Touch controls
- Programmeable 10 options
- Optional Basket lifts
- Digital display

### Dominator Fryers

All three Dominator Fryers are designed to help you work more efficiently. From a cold start the single pan / single basket unit will reach the ideal cooking temperature of 190°C in just 12 short minutes

- Flexibility - Choice of three different Fryer configurations, giving output volumes of 36kg to 72kg per hour
- Better by Design - Double skinned doors, insulated pan, integral splash back make the cooking process more efficient
- Safety First - Controlled by spark ignition, flamed failure device and override safety thermostat
- Easy Clean - Stainless Steel dust cover and fascia, mild steel pan allows for easier cleaning



Model shown G2840F



Model shown G2865

Model	Capacity	Output	Rating	W x D x H	Gas Inlet
G2840F	16 litres	50kg/hr	75,000 Btu	870 x 400 x 780	3/4"
G2840   G2841   G2841F   G2841B   G2841 BF   G2842   G2842 F   G2842 B   G2842 BF all have the same details as above F=Automatic Filtration System					
Conventional Dominator Fryers					
G/E2830	15 litres	36kg p/hr	68,000 Btu/10kW 3ph	870 x 300 x 770	1/2"
G/E2860	24 litres	54kg p/hr	122,000 Btu/20kW 3ph	870 x 600 x 770	1/2"
G2865	2 x 15 litres	36kg p/hr	136,000 Btu	870 x 600 x 770	1/2"

## Pasta Cookers / Grills

### Pasta Cooker

- Supplied with 3 Pasta baskets
- Water capacity - 16 litres thermostatically controlled
- Water supplied - 15mm copper pipe
- Pilot lit by spark ignition

**Dominator grills** are designed for more options, better performance and obedience. The close - ribbed cast aluminium reversable branding plate will enrich a huge spectrum of food - like meats, game, poultry, vegetables - with that mouth watering 'grilled' look. Available in electric or gas

- Easy Clean - Stainless Steel finish with easy clean interior linings
- Flexible operation - choice of models and shelf positions ensure all kitchen sizes are catered for
- Adaptable - supplied brander and toasting grid.



Model shown G2203



Model shown G2532

Model	Capacity	Rating	W x D x H	Gas Inlet
G2203	61 litres	61,500 Btu	300 x 770 x 1193	1/2" BSP
G2206	32 litres	123,000 Btu	600 x 770 x 1193	3/4" BSP
Grills				
G2502		15,800 Btu	595 x 344 x 380	1/2" BSP
E/G2512		32,300 Btu 5.7kW 1 ph	725 x 505 x 505	1/2" BSP
E/G2532		25,000 Btu 4kW 1 ph	800 x 344 x 350	1/2" BSP
G2522		49,500 Btu	900 x 505 x 505	1/2" BSP

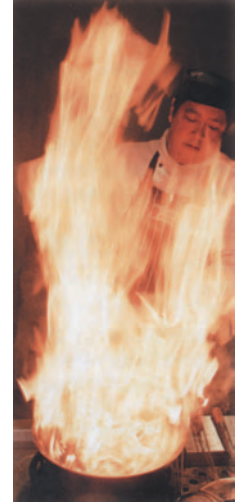
## SPECIALITY

### Wok Cooking Stations

- Powerful Jet Burner front 60,000 btu, rear 30,000 btu
- Controllability - Gas taps with 50% turned down provision
- Practical Operation - All controls can be knee operated including waterfill and faucet
- Easy Clean - Seamless bar provides constant water over hob keeping surface cool and clean
- Single Pressed Hob
- Full Length spice rack

Model	Capacity	Rating	W x D x H	Gas Inlet
G1629	2 Burner	120,000 Btu	1175 x 1000 x 790	1" BSP
G1639	3 Burner	150,000 Btu	1175 x 1000 x 790	1" BSP
G1659	5 Burner	238,800 Btu	1685 x 1000 x 790	1" BSP
G1679	7 Burner	300,300 Btu	2195 x 1000 x 790	1" BSP

Water  $\frac{3}{4}$ " BSP Drain  $1\frac{1}{2}$ "



Model shown G1639



Model shown  
G1478

### Stockpot Stove

- Robust and Durable - Heavy duty cast iron hob supported by 4 heavy gauge tubular legs
- Easy Transportable - L.P.G. option and weight of 40kg make it ideal for outside catering events
- Controllability - Two ring concentric burner, each ring independently controlled giving variable control from fast boil to gentle simmer
- Easy Clean - Removable cast iron pan support, vitrous enamel hob Stainless Steel scurting

Model	Rating	W x D x H	Gas Inlet
G1478	55,000 Btu	480 x 610 x 610	$\frac{1}{2}$ " BSP

### Chieftain Ranges

The Chieftain Range brings you more choice and more benefits. There are four, six and eight burner ranges and boiling tables. The twin Bullseye solid top model reaches an astonishing 530° while the single Bullseye solid top allows a variety of simultaneous cooking operations through the design and development of the Zonal Heat facility.

- Heavy duty performance
- Versatility - Choice of four six or eight burner options for added flexibility
- Precise temperature control - oven controlled by direct acting thermostat
- Oven is supplied with anti-tilt shelves and controlled by Piezo ignition, all burners have flamed failure device
- Easy Cleaning Hygienic



Model shown G1006X

Model	Capacity	Rating	W x D x H	Gas Inlet
G1006X	4 Burner	49,000 Btu	900 x 900 x 940	$\frac{3}{4}$ " BSP
G1066X	6 Burner	205,000 Btu	900 x 900 x 940	$\frac{3}{4}$ " BSP
G1089X	8 Burner	260,000 Btu	1200 x 900 x 940	$\frac{3}{4}$ " BSP
G1006X	Single Bullseye	68,000 Btu	900 x 900 x 940	$\frac{3}{4}$ " BSP
G1006X	Twin Bullseye	90,000 Btu	900 x 900 x 940	$\frac{3}{4}$ " BSP