

DOMINATORPLUS



Key features

- 1/1 gastronorm compatible
 Ability to choose your own configuration
- Manual fill well
 Easy install as no water supply required
- Drain valve located at front of the unit
 Simple to drain water from well
- Temperature range of 70-90°C
 -Perfect for holding food at serving temperatures
- Accomodates containers of up to 150mm deep
 Allows a wide variety, and quantity of food to be held

• Laser-etched control icons

- Permanent, indelible markings

- Accessories
- Fixed stand
- Factory fitted, adjustable castors
- Fixed installation kit

Similar Models

• E9641 bain marie

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Specification details

Electrical rating (kW)	1.5
Electrical supply voltage	230V
Required electrical supply (A)	13
Electrical current split (A)	L1: 6.5
Element rating (kW)	1.5
Capacity (litres)	19
Weight (kg)	26
Weight on stand (kg)	39
Packed weight (kg)	34
Packed dimensions (w x d x h - mm)	450 x 1000 x 650
GTIN number	5056466900601

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. A clearance of 150mm should be observed between appliance and any combustible wall. Please consult the appliance installation manual for further details.



Falcon Foodservice Equipment, Wallace View, Hillfoots Road, Stirling FK9 5PY Scotland t: +44 (0) 1786 455 200 e: info@falconfoodservice.com www.falconfoodservice.com





Measurements in mm

Unit is the same hob height on feet and castors