



# Dominator Grills

MEDIUM DUTY



G2502 Grill  
G2512 Grill  
G2532 Grill  
(Shown, stand is optional)  
G2522 Grill

## BENEFITS AT-A-GLANCE

**UNIQUE** - Brander allows two areas of heat transfer (from above - radiated and from below - conduction) to provide a quick, reliable method of cooking. e.g. 8oz "medium" sirloin steak in 5 minutes.

**EASY TO LIGHT, USE AND CLEAN.** Supplied with drip tray, unit can also be wall or stand mounted.

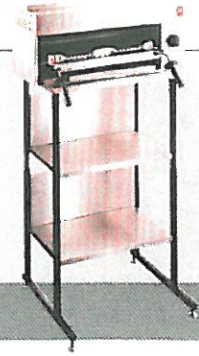
**5 SHELF POSITIONS** allow maximum versatility in toasting, browning and melting

**GAS**

Falcon

ID - FAL109/1

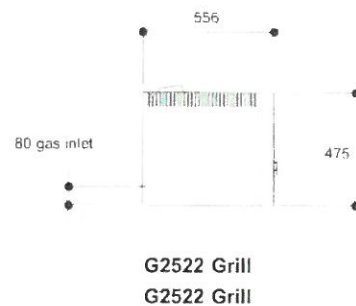
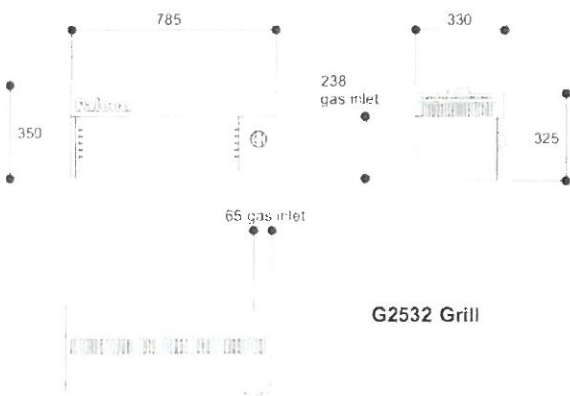
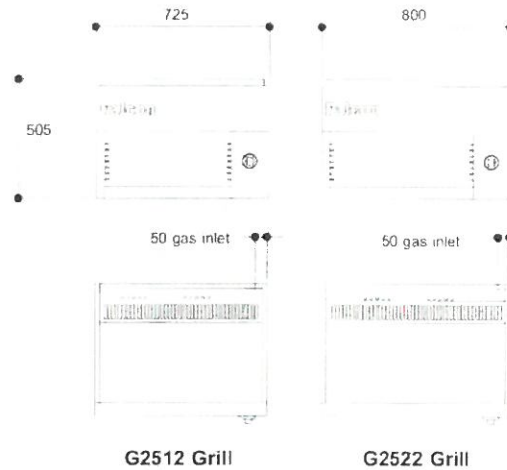
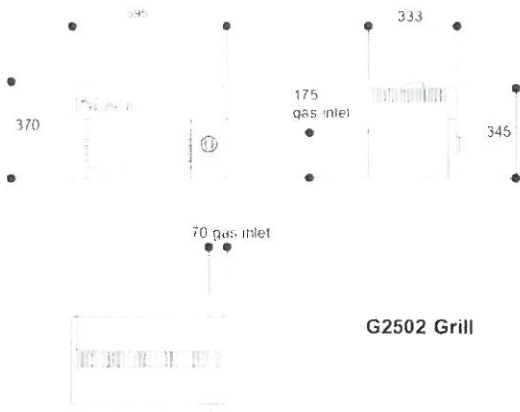
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## MEDIUM DUTY

Model	G2502 Grill	G2512 Grill	G2532 Grill	G2522 Grill
Height (mm)	370	505	350	505
Width (mm)	595	725	785	800
Depth (mm)	333	556	330	556
Height with stand (mm)	1409	1570	1409	1570
Weight (kg)	34	61	42	74
Total rating (kW)	4.62	9.5	7.3	15.5
Total rating (Btu/hri)	15,800	32,300	25,000	49,500
Gas inlet - Natural	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP
Gas inlet - Propane	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP
Gas pressure - Natural	15	15	15	15
Gas pressure - Propane	37	37	37	37

For the range of optional extras that are available, please see the price list.



## GAS

Falcon Foodservice Equipment

Wallace View, Hillfoots Road, Stirling FK9 5PY

t: +44 (0)1786 455 200 f: +44 (0)1786 469 454 e: info@falconfoodservice.com www.falconfoodservice.com