



DOMINATOR**PLUS**

Professional Catering Equipment from the UK's leading brand



Radiant Chargrills



G3925 Chargrill

Add succulent, perfectly branded food to your menu with our range of high performance chargrills.

The advanced radiant design ensures optimum heat transfer and distribution while eliminating cool spots.

Even cooking is delivered across the entire grilling surface to produce attractively branded food with consistently succulent results.

seared & succulent

Model	Fuel	Description	Width
		 Gas	
Radiant Chargrill			
G3425		Radiant chargrill (single burner)	400mm
G3625		Radiant chargrill (two burners)	600mm
G3935		Radiant chargrill (three burners)	900mm
G31225		Radiant chargrill (four burners)	1200mm
G31525		Radiant chargrill (five burners)	1500mm

Features and benefits

Heavy duty, double-sided bars
Produce perfect branding results

Cast iron burners and radiants
Deliver controllable, constant heat

Variable burner control with turndown position
Reduces energy consumption

Extended cooking area
Greater output with even cooking

Development Kitchen

Hands on
Visit our fully equipped development kitchen to experience first hand the many benefits of our products - from a single range to a combination oven or a complete cookline.

Our experienced development chef can provide impartial advice to help select the best equipment to create the perfect menu for your business.

Accessories

Chargrill accessories include:

- Suiting kit
- Fixed and mobile stainless steel leg stands with undershelf for all models.

Aftercare

Servicing & spares
Working in conjunction with our sister company, Serviceline - one of the UK's most experienced service providers - attention to aftercare is unsurpassed.

Their countrywide network of engineers are on standby to meet all of your servicing, maintenance and spares requirements.



G31525 Chargrill



G3625 Chargrill on stand

