

DOMINATORPLUS

G3860 Single Pan, Twin Basket Fryer

Key features

- · Energy efficient, high performance burner
- Quick heat up and recovery times
- Stainless steel hob with mild steel pan
 - Robust construction to withstand busy demands
- Temperature range between 140 190°C
 - Variable, precise control
- Sediment collection zone
 - Keeps all cleaner for longer
- Piezo ignition
 - Simple, trouble-free operation
- Fast-acting safety thermostat
 - Power cut to unit if oil overheats
- Supplied with fish grid, basket and lid
 - Everything you need to start frying

Accessories

- Sidescreens
- Factory fitted, adjustable castors
- · Fixed installation kit

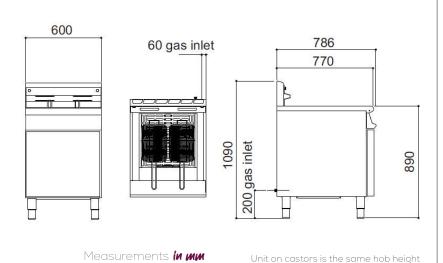
Similar Models

- G3840 Single pan, twin basket fryer
- G3860F Single pan, twin basket fryer with filtration
- G3865 Twin pan fryer
- E3860 Single pan, twin basket electric fryer





Single Pan, Twin Basket Fryer



Installation notes

Adequate ventilation must be provided to supply sufficient fresh air for combustion 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, draught free position. If floor is made of a combustible material, local fire requirements must be checked to ensure compliance.

A clearance of 150mm should be observed between appliance and any combustible wall.

Specification details

Total rating (natural and propane - kW - Nett)			30
Total rating (natural and propane - btu/hr - gross)			112,600
Inlet size (natural and propane)			3/4" BSP
Flow rate - natural (m³/hr)			3.14
Flow rate - propane (kg/hr)			2.22
Inlet pressure (natural and propane - mbar)			20 / 37
Operating pressure (natural and propane - mbar)			11.2 / 34.5
Oil capacity (litres)			24
Hourly chip output (kg)			54
Weight (kg)			74
Packed weight (kg)			81
Packed dimensions (w x d x h - mm)			650 x 1000 x 1300
GTIN numbers			
Nat Gas (feet)	Nat Gas (castors)	LPG (feet)	LPG (castors)