



## G3840 SINGLE PAN, TWIN BASKET FRYER



### KEY FEATURES

- 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 oil cleaner for longer*
- Fast-acting safety thermostat
  - *peace of mind if oil accidentally overheats*
- Lid supplied as standard
  - *protects and extends oil life*
- Fish grid supplied as standard
  - *keeps cooked portions off pan base*
- Drain bucket supplied as standard
  - *mounted upon slide for easy withdrawal*
- Large diameter drain valve
  - *for simple and efficient pan draining*
- Electrical supply required
  - *simple to install and operate*
- Laser-etched control icons
  - *permanent, indelible markings*

### MODELS and ACCESSORIES

#### G3840 Fryer

- Side and back screens c/w draining shelf
- Drain receptacle filter kit
- Factory fitted, adjustable castors
- Fixed installation kit
- Suiting kit

### 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 non-combustible wall.

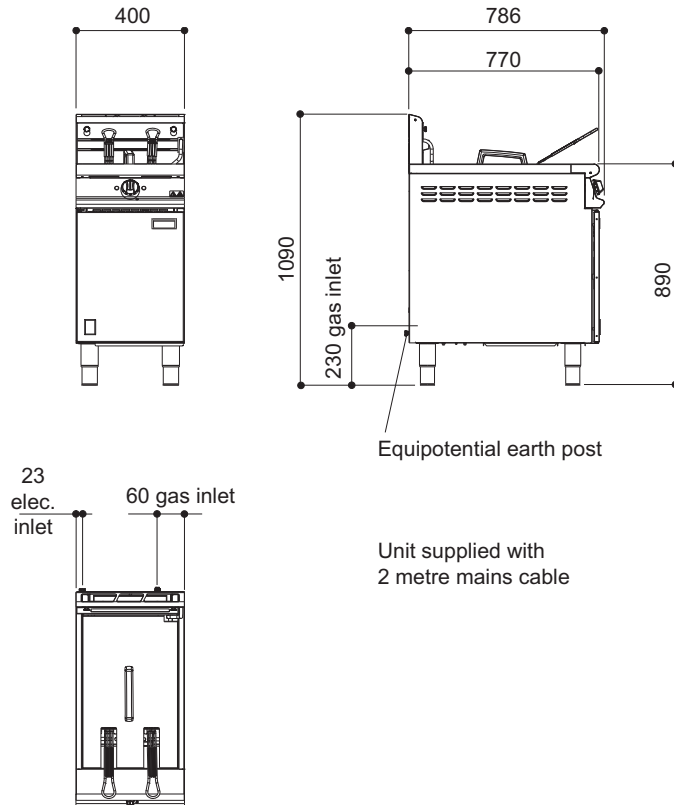




# DOMINATOR PLUS

## G3840 SINGLE PAN, TWIN BASKET FRYER

### MODEL DIMENSIONS (in mm)



### SPECIFICATION DETAILS

|   |           |                                      |
|---|-----------|--------------------------------------|
| Total rating (natural and propane - kW - Nett)      | 22        |                                      |
| Total rating (natural and propane - btu/hr - gross) | 82,500    |                                      |
| Electrical supply voltage                           | 230V N~   |                                      |
| Inlet size (natural and propane)                    | 3/4" BSP  |                                      |
| Flow rate - Natural gas (m <sup>3</sup> /hr)        | 2.33      |                                      |
| Flow rate - Propane gas (kg/hr)                     | 1.57      |                                      |
| Inlet pressure (natural and propane - mbar)         | 20 / 37   | Notes:                               |
| Operating pressure (natural and propane - mbar)     | 14 / 34.6 | * Pre-blanching, chilled 15mm size.  |
| Oil capacity (litres)                               | 18        | Recommended load - 1.5kg per basket. |
| Hourly chip output * (kg)                           | 34        |                                      |
| Weight (kg)   | 83        |                                      |
| Packed weight (kg)                                  | 94        |                                      |