



DOMINATORPLUS

G3845 Twin Pan Fryer

Key features

- Energy efficient, high performance burners
 - Quick heat up and recovery times
- Pans are independently controlled and can be drained separately
 - Energy efficient as only use one pan during quieter periods
- Twin pans add flexibility to any kitchen
 - Confidently cater for specific dietary requirements
- Stainless steel hob with mild steel pans
 - 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

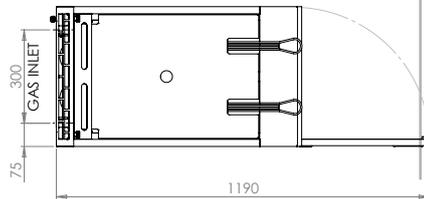
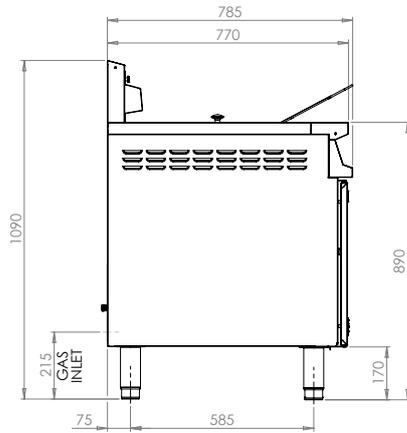
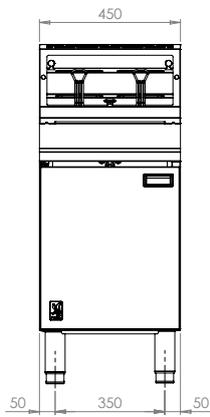


Similar Models

- G3840 Single pan, twin basket fryer
- G3860 Single pan, twin basket fryer
- E3830 Single pan, single basket electric fryer

Please note this fryer does not have a fat melt cycle

Twin Pan Fryer



GAS INLET: 2 x 1/2" BSP

NOTE:
UNIT IS SUPPLIED WITH INTERCONNECTING
PIPEWORK TO ONE 3/4" BSP INLET CONNECTION

Measurements *in mm*

Unit on castors is the same
hob height

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)	2 x 11.4		
Total rating (natural and propane - btu/hr - gross)	2 x 39,000		
Inlet size (natural and propane)	3/4" BSP		
Flow rate - natural (m ³ /hr)	1.19		
Flow rate - propane (kg/hr)	0.45		
Inlet pressure (natural and propane - mbar)	20 / 37		
Operating pressure (natural and propane - mbar)	13.6 / 36.5		
Oil capacity (litres)	12.8 per pan		
Hourly chip output (kg)	34		
Weight (kg)	80		
Packed weight (kg)	89		
Packed dimensions (w x d x h - mm)	500 x 1000 x 1300		
GTIN numbers			
Nat Gas (feet)	Nat Gas (castors)	LPG (feet)	LPG (castors)
5056466902063	5056466902056	5056466902087	5056466902070

