



G3840F SINGLE PAN, TWIN BASKET FRYER WITH IN-BUILT FILTRATION



KEY FEATURES

- Integrated filtration as standard
 - *extends oil life and reduces running costs*
- Drain bucket, strainer and filter supplied as standard
 - *No hidden extra cost for these accessories*
- 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 should oil overheat*
- Lid supplied as standard
 - *protects and extends oil life*
- Fish grid supplied as standard
 - *keeps cooked portions off pan base*
- 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

G3840F Fryer with filtration

- Side and back screens c/w draining shelf
- 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.

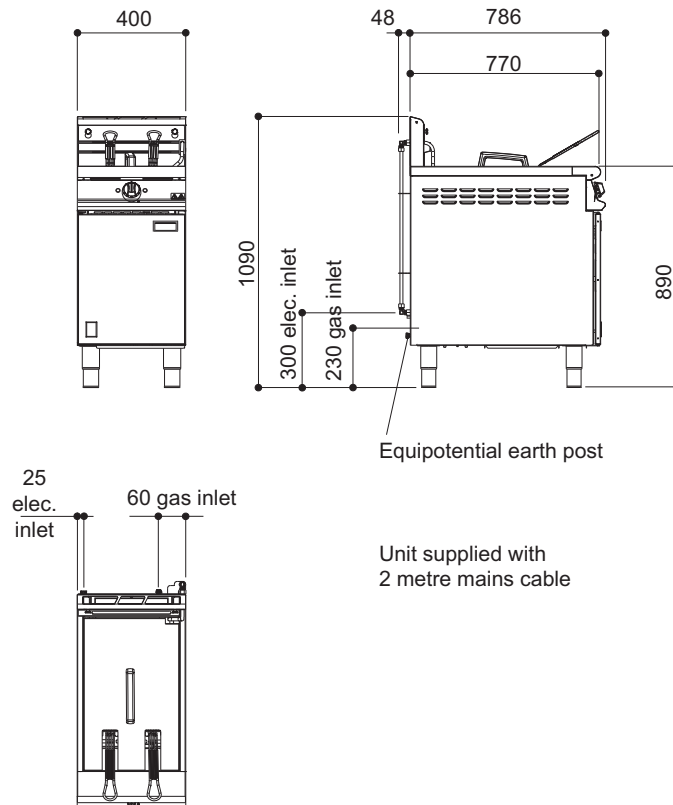




DOMINATOR PLUS

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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 (m ³ /hr)	2.33	<i>Notes:</i> * pre-blanching, chilled 15mm size.
Flow rate - propane (kg/hr)	1.57	
Inlet pressure (natural and propane - mbar)	20 / 37	<i>Recommended load - 1.5kg per basket.</i>
Operating pressure (natural and propane - mbar)	14 / 34.6	
Oil capacity (litres)	18	
Hourly chip output * (kg)	34	
Weight (kg)	94	
Packed weight (kg)	100	