



GAS FRYERS



G3865 Fryer

MODELS and ACCESSORIES

G3830 Single pan, single basket fryer

G3860 Single pan, twin basket fryer

G3865 Twin pan, twin basket fryer

- Side and back screens c/w draining shelf (300mm wide unit)
- Side and back screens c/w draining shelf (600mm wide unit)
- Factory fitted, adjustable castors
- Fixed installation kit
- Suiting kit

KEY FEATURES

- Single or twin pan models available
 - Choose to suit your menu requirements
- 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
- Piezo ignition
 - Simple, trouble-free operation
- 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
- Large diameter drain valve
 - For simple and efficient pan draining
- No electrical supply required
 - Simple to install and operate

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.

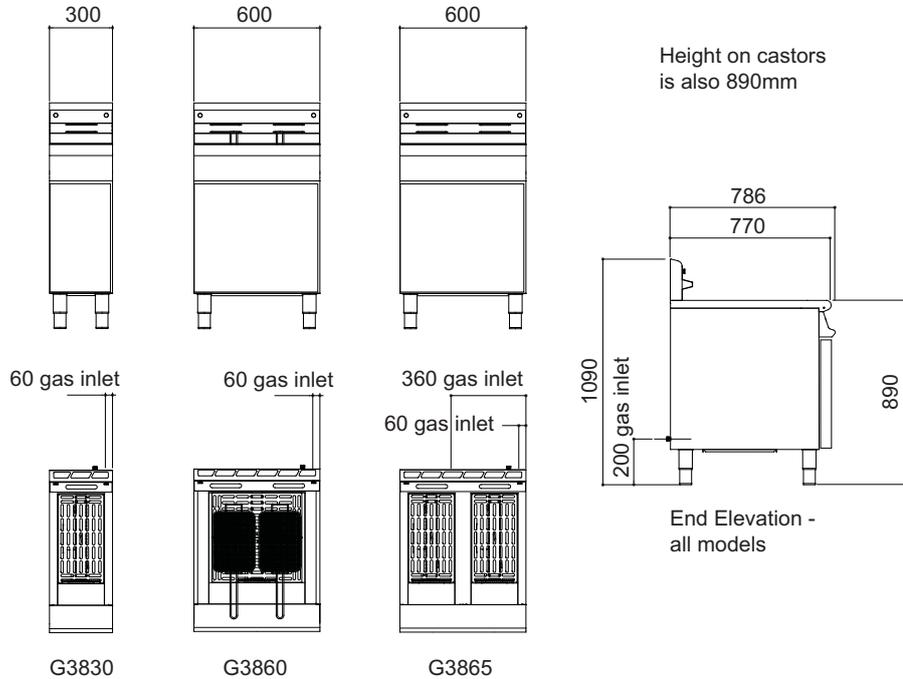
A clearance of 150mm should be observed between appliance and any combustible wall.





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MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

	G3830	G3860	G3865
Total rating (natural and propane - kW - Nett)	16.7	30	2 x 16.7
Total rating (natural and propane - btu/hr - gross)	62,700	112,600	2 x 62,700
Inlet size (natural and propane)	1/2" BSP	3/4" BSP	1/2" BSP x 2 **
Flow rate - natural (m ³ /hr)	1.75	3.14	3.5
Flow rate - propane (kg/hr)	1.23	2.22	2 x 1.23
Inlet pressure (natural and propane - mbar)	20 / 37	20 / 37	20 / 37
Operating pressure (natural and propane - mbar)	13 / 34.5	11.2 / 34.5	13 / 34.5
Oil capacity (litres)	15	24	15 x 2
Hourly chip output * (kg)	32	54	32 x 2
Weight (kg)	59	74	99
Packed weight (kg)	65	81	106

Notes:

* denotes pre-blanching, chilled 10mm size

** denotes termination in 3/4" BSP manifold