

G3845F TWIN PAN, TWIN BASKET FRYER with FILTRATION





MODELS and ACCESSORIES

G3845F twin pan fryer with filtration

- · Side and back screens
- Drain receptacle filter kit
- Factory fitted, adjustable castors
- Fixed installation kit
- Suiting kit

KEY FEATURES

- Stainless steel hob with mild steel pan
 - robust construction to withstand busy demands
- Integrated oil fitration pump
 - independent filtration to each pan
- 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 buckets supplied as standard
 - manual removal from below pans
- Large diameter drain valves
 - for simple and efficient pan draining
- 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 non-combustible wall.

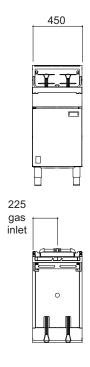


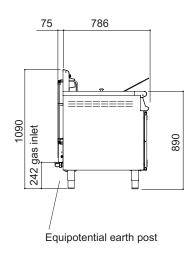


DOMINATOR PLUS

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MODEL DIMENSIONS (in mm)





Unit supplied with 2 metre mains cable

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 3/4" BSP Inlet size (natural and propane) Electrical supply voltage (V) 230V N~ Flow rate - Natural gas (m³/hr) 1.19 Notes: Flow rate - Propane gas (kg/hr) 0.45 * Pre-blanched, Inlet pressure (natural and propane - mbar) 20 / 37 chilled 15mm size. Operating pressure (natural and propane - mbar) 13.6 / 36.5 Recommended load -Oil capacity (litres) 12.8 (per pan) 1.5kg per basket. Hourly chip output * (kg) 34 Weight (kg) 100 Packed weight (kg) 109

