

G3845 TWIN 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*
- Large diameter drain valve
 - *for simple and efficient pan draining*

MODELS and ACCESSORIES

G3845 twin pan fryer

- Side and back screens
- 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.



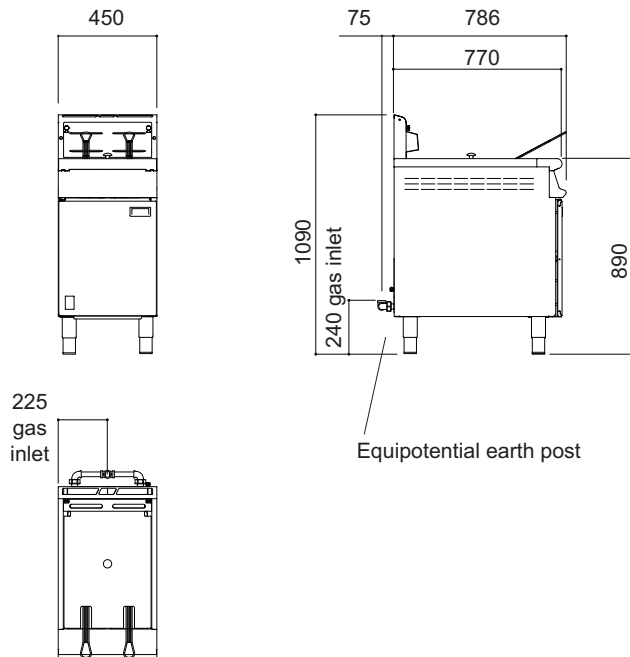


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DOMINATOR PLUS

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MODEL DIMENSIONS (in mm)



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 gas (m ³ /hr)	1.19
Flow rate - Propane gas (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

Notes:

* Pre-blanching, chilled 15mm size.

Recommended load - 1.5kg per basket.