

DOMINATORPLUS

G3865 Twin Pan Fryer

Key features

- Energy efficient, high performance burners
 - Quick heat up and recovery times
- Pans independently controlled
 - Energy efficient as only use one pan during quieter periods
- 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

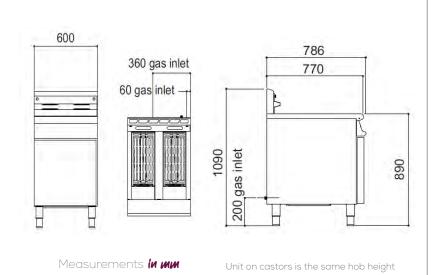
Similar Models

- G3845 Twin pan fryer
- G3865F Twin pan fryer with filtration
- G3860 Single pan, twin basket fryer
- E3865 Twin pan electric fryer





Twin Pan Fryer



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

33.4			
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125,400			
1/2" BSP x 2*			
3.5			
2 x 1.23			
20 / 37			
13 / 34.5			
2 x 15			
2 x 32			
99			
106			
650 x 1000 x 1300			
GTIN numbers			
LPG (castors)			

^{*} termination in 3/4" BSP manifold

