



DOMINATOR*PLUS*

G3840 Single Pan, Twin Basket Fryer

Key features

- Energy efficient, high performance burner
 - Quick heat up and recovery times
- 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 all cleaner for longer
- Electric ignition to burner
 - Quick and easy lighting
- Fast-acting safety thermostat
 - Power cut to unit if oil overheats
- Supplied with fish grid, basket and lid
 - Everything you need to start frying
- Supplied with drain bucket
 - Easy decanting of oil when cleaning / changing
- Laser-etched control icons
 - Permanent, indelible markings

Accessories

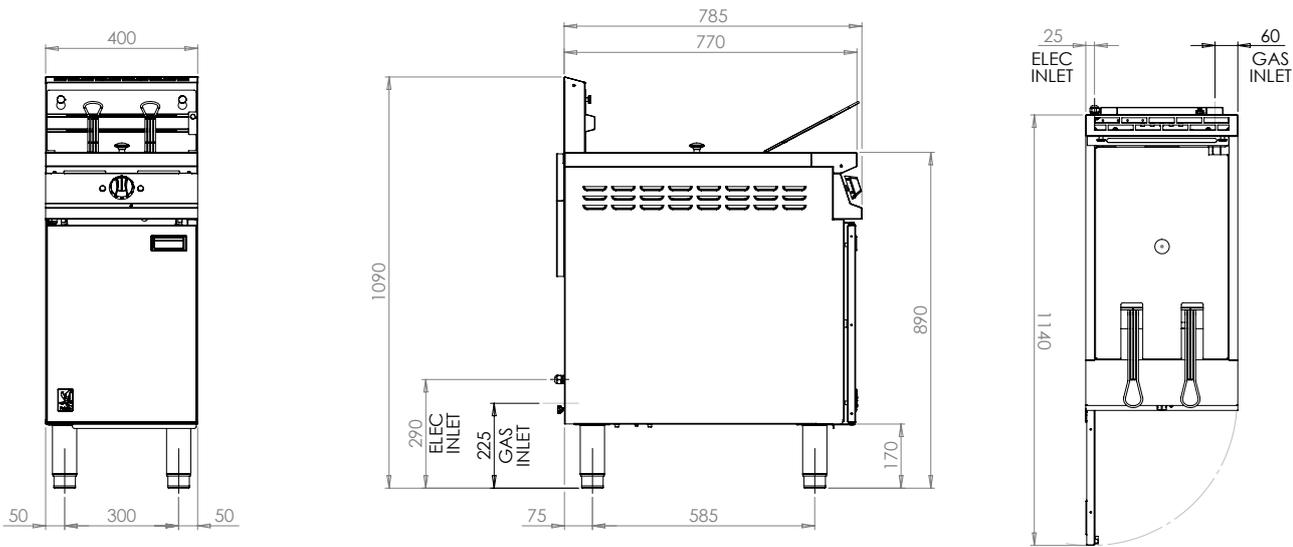
- Sidescreens
- Factory fitted, adjustable castors
- Fixed installation kit



Similar Models

- G3840F Single pan, twin basket fryer with filtration
- G3840X Single pan, twin basket fryer with oil level sensor
- G3860 Single pan, twin basket fryer
- E3840 Single pan, twin basket electric fryer

Single Pan, Twin Basket Fryer



Measurements *in mm*

Unit on castors is the same hob height

Unit supplied with 2m main cable

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		
Flow rate - propane (kg/hr)	1.57		
Inlet pressure (natural and propane - mbar)	20 / 37		
Operating pressure (natural and propane - mbar)	14 / 34.6		
Oil capacity (litres)	18		
Hourly chip output (kg)	34		
Weight (kg)	83		
Packed weight (kg)	94		
Packed dimensions (w x d x h - mm)	450 x 1000 x 1300		
GTIN numbers			
Nat Gas (feet)	Nat Gas (castors)	LPG (feet)	LPG (castors)
5056466902001	5056466901998	5056466901981	5056466901974

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.

