



DOMINATOR*PLUS*

H3860F Single Pan Hydrogen Gas Fryer with Filtration

Key features

- Energy efficient, high performance burner
 - Quick heat up and recovery times
- Automatic two-stage filtration built in
 - Increases oil longevity and maintains quality
- 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
- 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

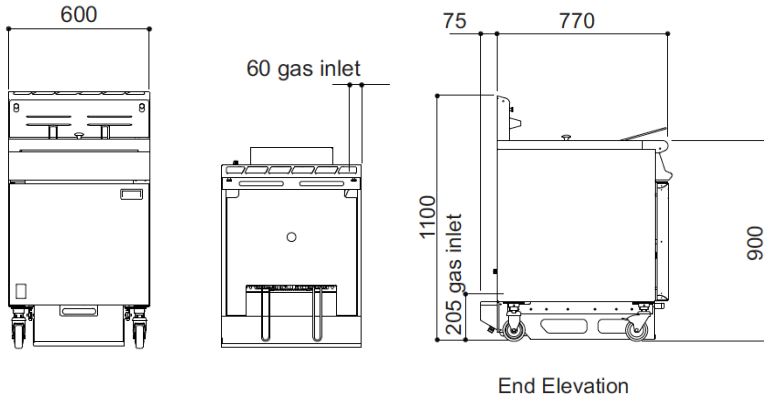
- Sidescreens
- Factory fitted, adjustable castors
- Fixed installation kit

Other Hydrogen Models

- H3101 six burner oven range
- H3925 chargrill
- H3641 smooth griddle
- H3532 salamander grill



Hydrogen Gas Twin Basket Fryer with Filtration



Measurements *in mm*

Unit on castors is the same hob height

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*

Total rating (kW - Nett)	24.5
Inlet size	3/4" BSP
Electrical supply voltage	230V~
Flow rate (m ³ /hr)	8.64
Inlet pressure (mbar)	20
Operating pressure (mbar)	10.5
Oil capacity (litres)	24
Hourly chip output (kg)	54
Weight (kg)	100
Packed weight (kg)	107
Packed dimensions (w x d x h - mm)	650 x 1000 x 1300
GTIN number	5056466907464

