



DOMINATOR **PLUS**

G3840FP Single Pan Programmable Fryer with Filtration

Key features

- High efficiency burner system
 - Quick heat up and instant recovery times
 - Reduces energy consumption and running costs
- 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 130 - 190°C
 - Variable, precise control
- Unique pan design requires just 18 litres of oil
 - Easy to clean as well as being energy efficient and saves money on oil
- Programmable controls
 - Adds convenience and ensures cooking times are adhered to
- 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, strainer and filter
 - Essential parts of the filtration process

Accessories

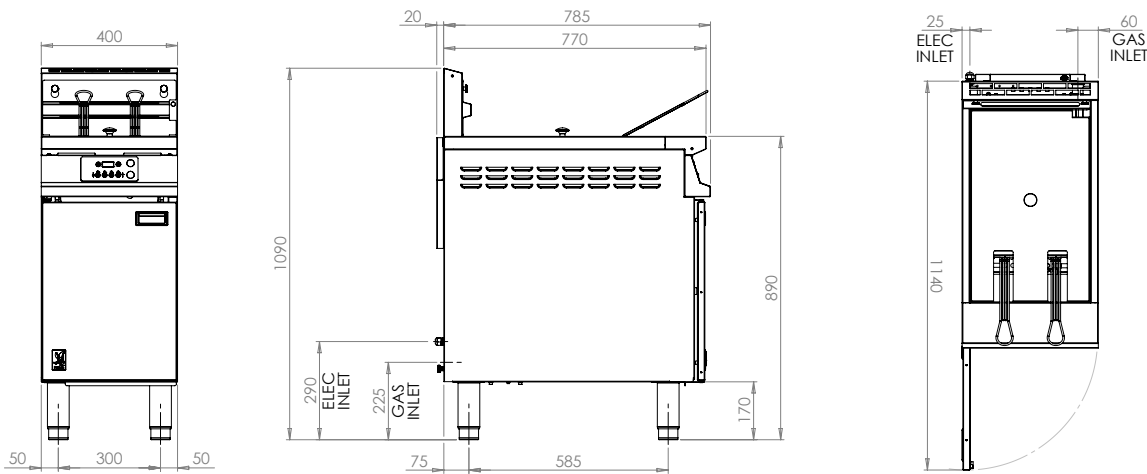
- Sidescreens
- Factory fitted, adjustable castors
- Fixed installation kit

Similar Models

- G3840F Single pan, twin basket fryer with filtration
- G9341F Single pan, twin basket fryer with filtration
- E3840FXP Single pan, twin basket programmable electric fryer with filtration & oil level sensor



Single Pan Programmable Fryer with Filtration



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)	23
Total rating (natural and propane - btu/hr - gross)	78,500
Electrical supply voltage	230V N~
Inlet size (natural and propane)	3/4" BSP
Flow rate - natural (m ³ /hr)	2.43
Flow rate - propane (kg/hr)	1.78
Inlet pressure (natural and propane - mbar)	20 / 37
Operating pressure (natural and propane - mbar)	15 / 34.5
Oil capacity (litres)	18
Hourly chip output (kg)	34
Weight (kg)	94
Packed weight (kg)	103
Packed dimensions (w x d x h - mm)	450 x 1000 x 1300

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.

