



DOMINATOR^{PLUS}

Professional Catering Equipment from the UK's leading brand



Fryers

Gas and Electric Fryers

The Dominator Plus gas and electric, single and twin pan fryers, are all designed to be easy to use and easy to clean.

High output and fast recovery times ensure that you cope with the busiest service periods, whilst features such as the removable basket hanger make cleaning quick and easy.

The option of in-built filtration keeps oil fresher for longer, extending it's usable life and saving you money.

No mess and no fuss - just frying made simple.

simplicity as standard



G3840 Fryer

Features and benefits

Stainless steel hob

Robust construction to withstand busy service demands

Sediment collection zone

Keeps oil cleaner for longer

Lid supplied as standard

Protects and extends oil life

Fish grid supplied as standard

Keeps cooked portions off pan base

Optional In-built oil filtration system

Keep oil cleaner, extends usable life



E3830 Fryer



G3865 Fryer

Model options

Single pan











- 300mm wide single basket
- 400mm wide twin basket (filtration)
- 600mm wide twin basket

Twin pan

- 600mm wide twin basket (gas only)





Model	Fuel	Description
Fryers - Gas		
G3830	    	Single pan, single basket fryer
G3840		Single pan, twin basket fryer
G3840F		Single pan, twin basket fryer - with filtration
G3860		Single pan, twin basket fryer
G3865		Twin pan, twin basket fryer
Fryers - Electric		
E3830	    	Single pan, single basket fryer
E3840		Single pan, twin basket fryer
E3840F		Single pan, twin basket fryer - with filtration
E3860		Single pan, twin basket fryer
E3865		Twin pan, twin basket fryer

Accessories

Fryer accessories include:

Suiting kits
Extended height flues
Factory fitted castors
Side screens



Gas



Electric

Development Kitchen

Hands on

Visit our fully equipped development kitchen to experience first hand the many benefits of our products - from a single range to a combination oven or a complete cookline.

Our experienced development chef can provide impartial advice to help select the best equipment to create the perfect menu for your business.

Complimentary Products

Create the perfect cookline

An extensive range of complimentary products are also available for those kitchens requiring a more specialist approach.

From grills to griddles to ovens, we have it covered.

For more information please visit www.falconfoodservice.com

Aftercare

Servicing & spares

Working in conjunction with our sister company, Serviceline - one of the UK's most experienced service providers - attention to aftercare is unsurpassed.

Their countrywide network of engineers are on standby to meet all of your servicing, maintenance and spares requirements.



G3101D Six Burner Range



Falcon Foodservice Equipment

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