



GAS FRYERS



G3865 Fryer

MODELS and ACCESSORIES

G3830 Single pan, single basket fryer

G3860 Single pan, twin basket fryer

G3865 Twin pan, twin basket fryer

- Side and back screens c/w draining shelf (300mm wide unit)
- Side and back screens c/w draining shelf (600mm wide unit)
- Factory fitted, adjustable castors
- Fixed installation kit
- Suiting kit

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.

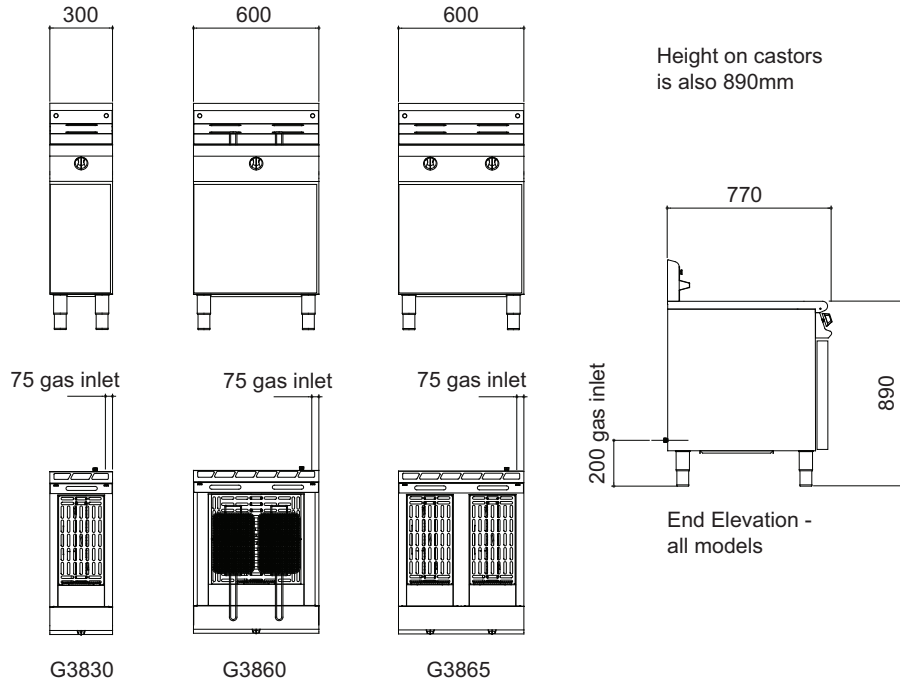
KEY FEATURES

- Single or twin pan models available
 - Choose to suit your menu requirements
- 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 oil cleaner for longer
- Piezo ignition
 - Simple, trouble-free operation
- Fast-acting safety thermostat
 - Peace of mind if oil accidentally overheats
- Lid supplied as standard
 - Protects and extends oil life
- Fish grid supplied as standard
 - Keeps cooked portions off pan base
- Large diameter drain valve
 - For simple and efficient pan draining
- No electrical supply required
 - Simple to install and operate
- Laser-etched control icons
 - Permanent, indelible markings





MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

| | G3830 | G3860 | G3865 |
|---|--------------|--------------|------------------|
| Total rating * (natural and propane - kW) | 19.91 | 35.75 | 39.82 |
| Total rating * (natural and propane - btu/hr) | 68,000 | 122,000 | 136,200 |
| Inlet size (natural and propane) | 1/2" BSP | 3/4" BSP | 1/2" BSP x 2 *** |
| Flow rate - natural (m ³ /hr) | 1.91 | 3.44 | 3.83 |
| Flow rate - propane (kg/hr) | 1.41 | 2.41 | 2.81 |
| Inlet pressure (natural and propane - mbar) | 20 / 37 | 20 / 37 | 20 / 37 |
| Operating pressure (natural and propane - mbar) | 15 / 34.5 | 15 / 34.5 | 15 / 34.5 |
| Burner rating * (natural and propane - kW) | 19.91 | 35.75 | 19.91 x 2 |
| Burner rating * (natural and propane - btu/hr) | 68,000 | 122,000 | 68,100 x 2 |
| Oil capacity (litres) | 15 | 24 | 15 x 2 |
| Hourly chip output ** (kg) | 32 | 54 | 32 x 2 |
| Weight (kg) | 59 | 74 | 99 |
| Packed weight (kg) | 65 | 81 | 106 |

Notes:

* denotes gross rating value

** denotes pre-blanching, chilled 10mm size

*** denotes termination in 3/4" BSP manifold