



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.

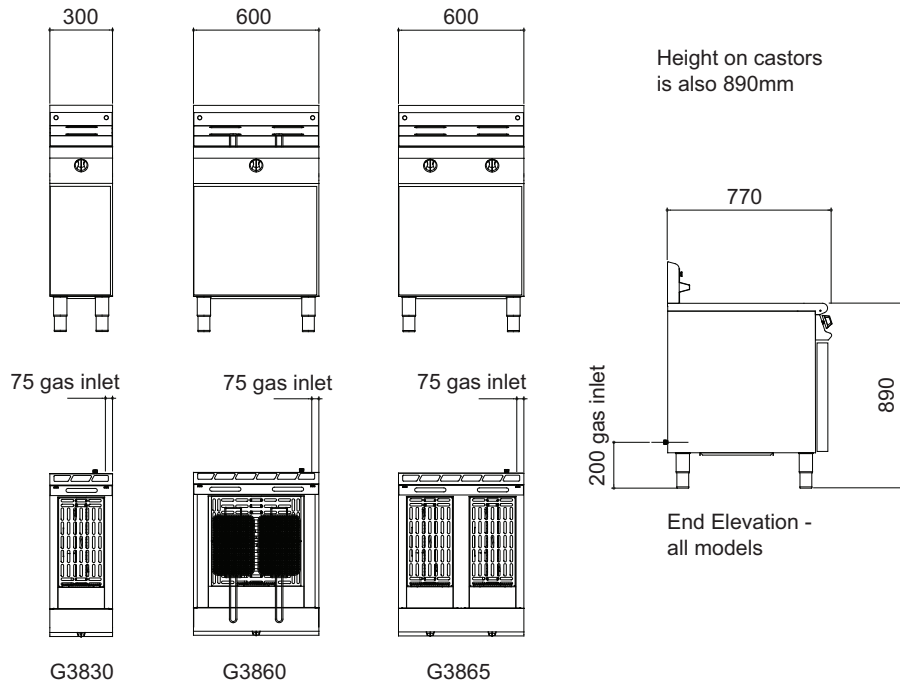
KEY FEATURES

- 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