



## **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

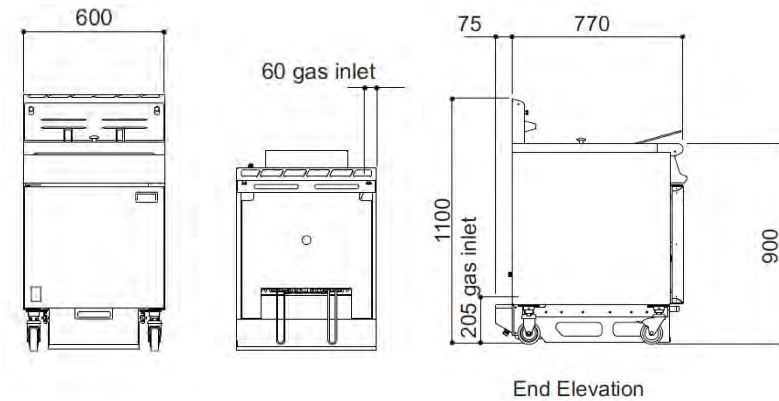
- Sidescreens
- Factory fitted, adjustable castors
- Fixed installation kit

### 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 <sup>3</sup> /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

