



DOMINATOR**PLUS**

G386SF Twin Pan 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
- Pans independently controlled
 - Energy efficient as only use one pan during quieter periods
- Stainless steel hob with mild steel pans
 - 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
- Supplied on castors as standard (not available on feet)

Accessories

- Sidescreens
- Fixed installation kit

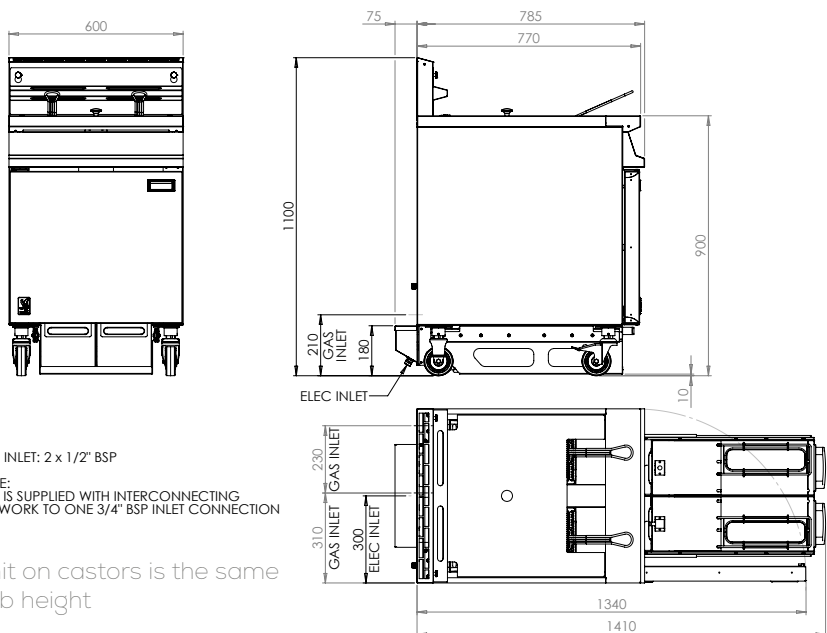
Similar Models

- G3845F Twin pan fryer with filtration
- G3860F Single pan, twin basket fryer with filtration
- G3865 Twin pan fryer
- E3865F Twin pan electric fryer with filtration



Twin Pan Fryer with Filtration

Measurements *in mm*



GAS INLET: 2 x 1/2" BSP

NOTE:
UNIT IS SUPPLIED WITH INTERCONNECTING
PIPEWORK TO ONE 3/4" BSP INLET CONNECTION

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 (natural and propane - kW - Nett)	33.4	
Total rating (natural and propane - btu/hr - gross)	125,400	
Inlet size (natural and propane)	1/2" BSP x 2"	
Electrical supply voltage	230V~	
Flow rate - natural (m ³ /hr)	3.5	
Flow rate - propane (kg/hr)	2 x 1.23	
Inlet pressure (natural and propane - mbar)	20 / 37	
Operating pressure (natural and propane - mbar)	13 / 34.5	
Oil capacity (litres)	2 x 15	
Hourly chip output (kg)	2 x 32	
Weight (kg)	99	
Packed weight (kg)	106	
Packed dimensions (w x d x h - mm)	650 x 1000 x 1300	
GTIN numbers	Nat Gas	LPG
	5056466902285	5056466902278

* termination in 3/4" BSP manifold



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