



## 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

### 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

### 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.

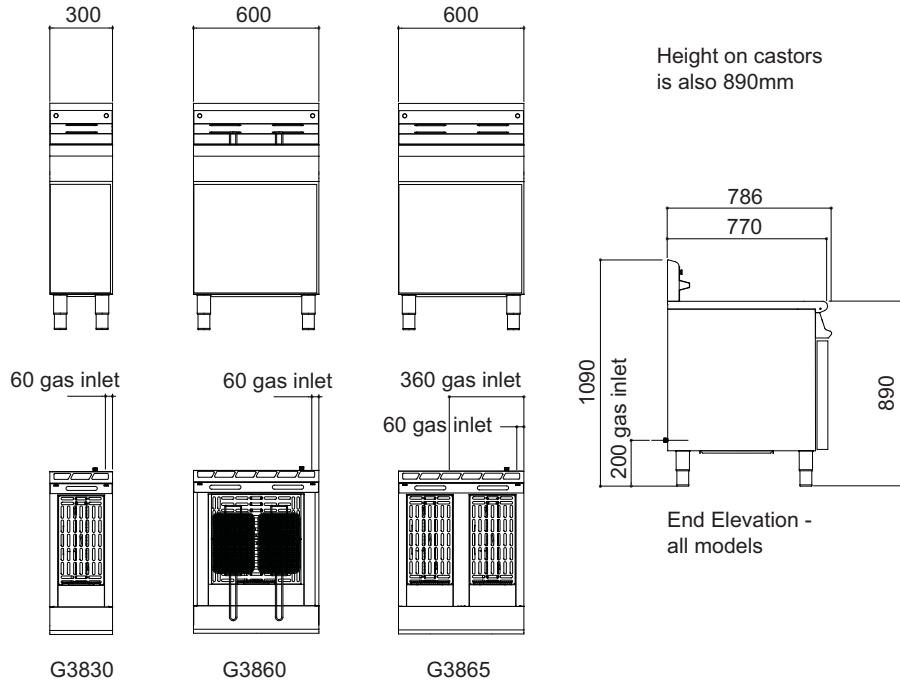
Install unit on a level, fireproof surface in a well-lit, draught free position. If floor is made of a combustible material, local fire requirements must be checked to ensure compliance.

A clearance of 150mm should be observed between appliance and any combustible wall.





### MODEL DIMENSIONS (in mm)



### SPECIFICATION DETAILS

|   | <b>G3830</b> | <b>G3860</b> | <b>G3865</b>    |
|---|--------------|--------------|-----------------|
| Total rating (natural and propane - kW - Nett)      | 16.7         | 30           | 2 x 16.7        |
| Total rating (natural and propane - btu/hr - gross) | 62,700       | 112,600      | 2 x 62,700      |
| Inlet size (natural and propane)                    | 1/2" BSP     | 3/4" BSP     | 1/2" BSP x 2 ** |
| Flow rate - natural (m <sup>3</sup> /hr)            | 1.75         | 3.14         | 3.5             |
| Flow rate - propane (kg/hr)                         | 1.23         | 2.22         | 2 x 1.23        |
| Inlet pressure (natural and propane - mbar)         | 20 / 37      | 20 / 37      | 20 / 37         |
| Operating pressure (natural and propane - mbar)     | 13 / 34.5    | 11.2 / 34.5  | 13 / 34.5       |
| 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 pre-blanched, chilled 10mm size

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