

# DOMINATOR FRYERS

G2830, G2860 and G2865



## DESCRIPTION

High production gas fryers with stainless steel hob and mild steel pan. Supplied on legs as standard or with optional castors (*specify at time of order*). Burner is lit by piezo ignition. Thermostatically controlled with adjustable range from 150°C to 190°C.

Wire mesh basket(s) provided may be located upon rear hanging rail for draining. A removable lid is provided to be placed over pan(s) when not in use.

A pan strainer is positioned in the cool zone at pan bottom to collect sediment during operation.

G2865 is a twin pan model for added flexibility and functionality.

## FEATURES and BENEFITS

- Single or twin pan models
  - *choice to suit your menu requirements*
- Integral lid supplied as standard
  - *protects oil and extends life of frying medium*
- Sediment collection zone
  - *keeps oil clean for longer*
- Piezo ignition
  - *simple, trouble-free operation, no electrics required*
- Fast-acting safety thermostat
  - *added piece of mind if oil accidentally overheats*

## VENTILATION

Adequate ventilation, whether natural or mechanical, must be provided to supply sufficient fresh air for combustion and to allow easy removal of such products that may present risk to health. Recommendations for ventilation of appliances are given in BS5440:2 and HVCA specification DW/172. For multiple installations, requirements for individual appliances should be added together. Installation of any such system must be completed in accordance with local and/or national regulations that apply at time of commissioning

## OPTIONAL ACCESSORIES

- Side screens (*for 300mm wide unit*)
- Side screens (*for 600mm wide unit*)
- Factory fitted castors

## SITING

The unit should be installed on a level, fireproof floor in a well lit, draught free position.

A clear space of 150mm should be left between rear and sides of the fryer and any combustible wall.

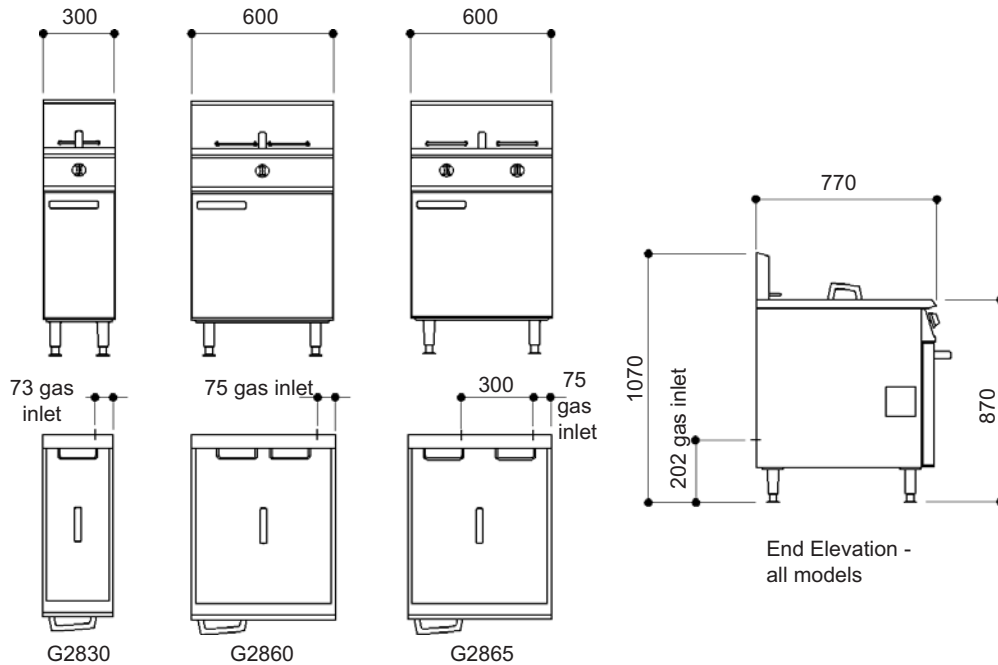




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## MODEL DIMENSIONS (in mm)



## SPECIFICATION DETAILS

	<b>G2830</b>	<b>G2860</b>	<b>G2865</b>
Total rating * (kW)	20	35.7	40
Total rating * (btu/hr)	68,000	122,000	136,000
Oil capacity (litres)	15	24	2 x 15
Hourly chip output (kg)	32	54	2 x 32
Flow rate (natural) (m <sup>3</sup> /hr)	1.91	3.44	3.83
Flow rate (propane) (kg/hr)	1.41	2.41	2.81
Gas inlet (natural)	1/2" BSP	3/4" BSP	2 x 1/2" BSP (terminating in 3/4" BSP manifold)
Gas inlet (propane)	1/2" BSP	3/4" BSP	2 x 1/2" BSP (terminating in 3/4" BSP manifold)
Inlet gas pressure (natural)	20mbar	20mbar	20mbar
Inlet gas pressure (propane)	37mbar	37mbar	37mbar
Burner pressure (natural)	15mbar	15mbar	15mbar
Burner pressure (propane)	34.5mbar	34.5mbar	34.5mbar
Weight (kg)	57	76	105
Packed weight (kg)	66	87	115
Height on castors (mm)	1090	1090	1090

\* rating values are gross

\*\* pre-blanched, chilled, 10mm size)