

Falcon Dominator Plus G3860 24 Litre Natural Gas Twin Basket Fryer

View Product

Code : G3860-N



64% OFF Sale

£6,990.00

£2,515.99 / exc vat

£3,019.19 / inc vat

Add Castors ( Wheels)

- No Thanks
- Yes Please + £109.99

Notes :

- Please check door entry sizes before ordering.
- Delivery is made to kerbside only.
- Drivers do not unpack or position goods.
- A 25% restocking charge will apply for all returned goods.

This Falcon Dominator G3860/N commercial gas freestanding fryer is exceptional in many ways.

This fryer has single pans and double baskets and with fast recovery time you can cook a staggering 54kg of chips per hour. This fryer will ensure you can cope with any amount of customers at your busiest time without having to worry. The temperature range is between 140-190c. No matter what you are cooking there is a temperature to suit, the piezo ignition, simple, trouble free operation and fast acting safety thermostat gives you peace of mind that the oil will never over heat.

Size

Unit	Height	Width	Depth
Mm	890	600	770
Cm	89	60	77
Inches (approx)	35	23	30

- Total gas rating: 122,000 btu/hr (gross)
- Stainless steel hob with mild steel pan
- Basket size: 135mm(H) x 190mm(W) x 285mm(D) x 2
- Integral dust and debris cover
- Fish grid supplied as standard
- Piezo ignition
- Chip output: 54kg per hour (pre-blanchd, chilled, 10mm size)
- Natural/Propane gas inlet: BSP
- Power: 32.5kW
- Oil capacity: 24 litres
- Temperature range: 140C to 190C
- Finish: stainless steel
- Power Type : 3449
- Power Supply : 697
- Material : Stainless Steel
- Capacity : 24 Litre