



## E3865 TWIN PAN FRYER



### KEY FEATURES

- Stainless steel hob with two mild steel pans
  - Robust construction to withstand busy demands
- Temperature range between 130 - 190°C
  - Variable, precise control
- Fast-acting safety thermostat
  - Peace of mind if oil accidentally overheats
- Excellent response and recovery times
  - Keep up with customer demand
- Hot and cold fill levels indicated
  - Clear, obvious marking of oil level capacity
- Sediment collection zone
  - Keeps oil cleaner for longer
- Lid supplied as standard
  - Protects and extends oil life
- Fry plate supplied as standard
  - Keeps cooked portions off pan base
- Large diameter drain valve
  - For simple and efficient pan draining

### MODELS and ACCESSORIES

**E3865** Twin pan, twin basket fryer

- Side and back screens c/w draining shelf
- Factory fitted, adjustable castors
- Fixed installation kit
- Suiting kit

### 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.

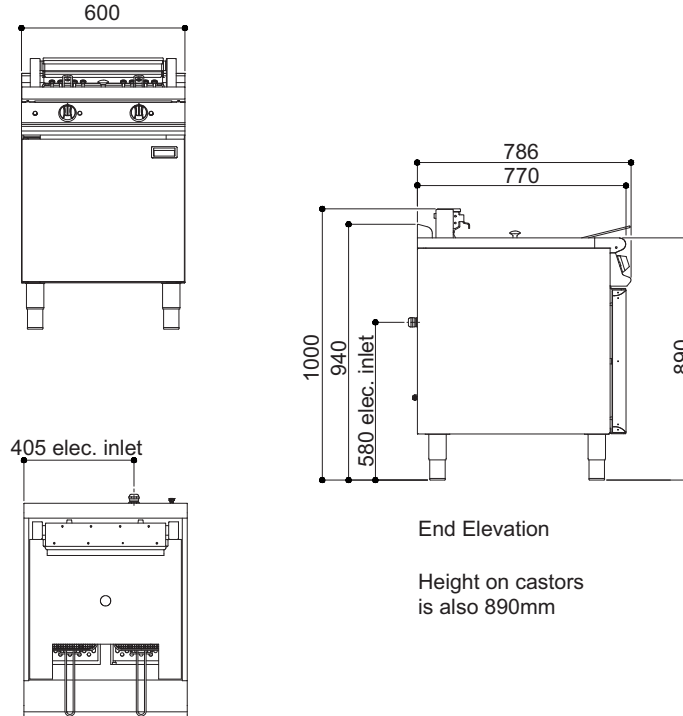




# DOMINATOR PLUS

## E3865 TWIN PAN FRYER

### MODEL DIMENSIONS (in mm)



### SPECIFICATION DETAILS

Electrical rating (kW)	20
Electrical supply voltage	400V 3N~
Required electrical supply 400V (A)	63
Electrical current split (A)	L1: 21.74 / L2: 43.48 / L3: 21.74
Oil capacity (litres)	2 x 24
Hourly chip output * (kg)	2 x 27
Weight (kg)	80
Packed weight (kg)	85

Note: \* denotes pre-blanched, chilled, 14mm size