



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.

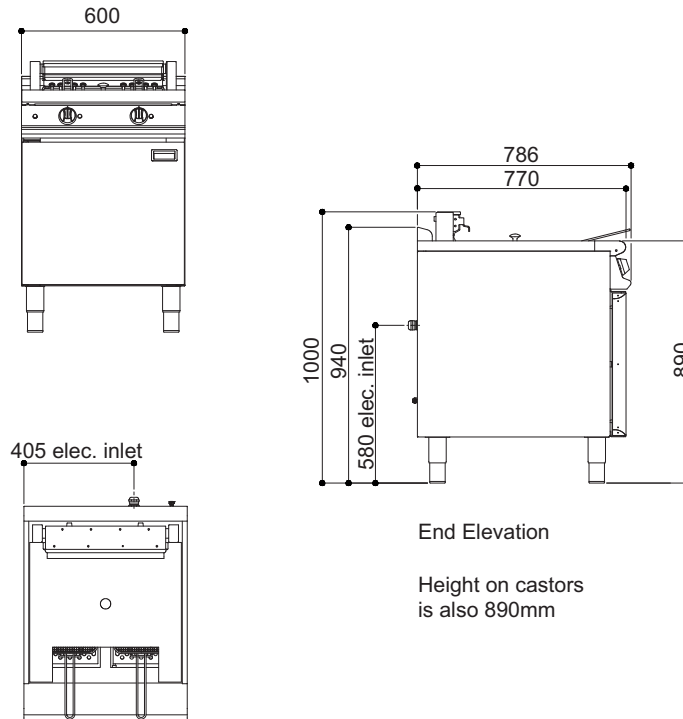




DOMINATOR PLUS

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 20
Hourly chip output * (kg)	2 x 24
Weight (kg)	80
Packed weight (kg)	85

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