



DOMINATORPLUS

E3840F Twin Basket Fryer with Filtration

Key features

- Automatic two-stage filtration built in
 - Increases oil longevity and maintains quality
- Stainless steel hob with mild steel pan
 - Robust construction to withstand busy demands
- Temperature range between 130 - 190°C
 - Variable, precise control
- Sediment collection zone
 - Keeps oil cleaner for longer
- Resting position for elements
 - Allows easier, safe cleaning
- Fast-acting safety thermostat
 - Power cut to unit if oil overheats
- Drain bucket supplied as standard
 - Mounted upon slide for easy withdrawal
- Large diameter drain valve
 - Simple and efficient pan draining
- Supplied with fish grid, basket and lid
 - Everything you need to start frying

Accessories

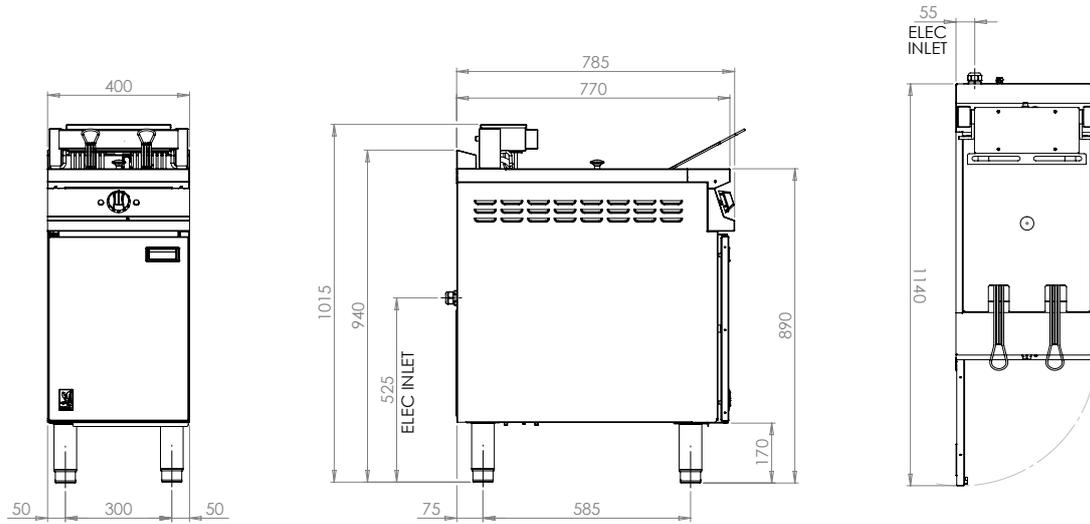
- Sidescreens
- Factory fitted, adjustable castors
- Fixed installation kit

Similar Models

- E3840 Single pan, twin basket fryer
- E3860F Single pan, twin basket fryer with filtration
- G3840F Single pan, twin basket gas fryer with filtration



Twin Basket Fryer with Filtration



Measurements *in mm*

Unit on castors is the same hob height

Specification *details*

Electrical rating (kW)	20	
Electrical supply voltage	400V 3N~	
Required electrical supply 400V (A)	32	
Electrical current split (A)	L1: 29 L2: 29 L3: 29	
Oil capacity (litres)	20	
Hourly chip output (kg)	58	
Weight (kg)	77	
Packed weight (kg)	85	
Packed dimensions (w x d x h - mm)	450 x 1000 x 1100	
GTIN numbers	On feet	On castors
	5056466900779	5056466900762

Installation notes

Adequate ventilation must be provided to supply sufficient fresh air 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 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.

