



E3860F FRYER WITH FILTRATION



MODELS and ACCESSORIES

E3860F Single pan, twin basket fryer

- Side and back screens c/w draining shelf
- Suiting kit

KEY FEATURES

- Stainless steel hob with mild steel pan
 - *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 time
 - *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*
- Fish grid supplied as standard
 - *Keeps cooked portions off pan base*
- Large diameter drain valve
 - *For simple and efficient pan draining*

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.

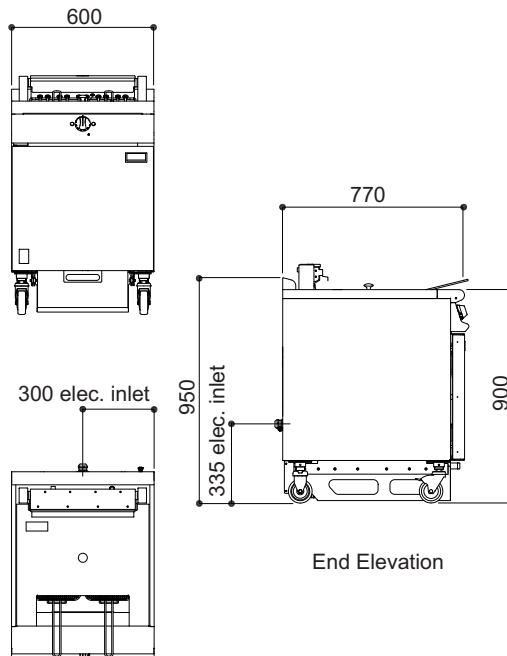




DOMINATOR^{PLUS}

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MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

Electrical rating (kW)	18.3
Electrical supply voltage	400V 3N~
Required electrical supply 400V (A)	63
Electrical current split (A)	L1: 31.7 / L2: 15.85 / L3: 31.7
Oil capacity (litres)	40
Hourly chip output * (kg)	48
Weight (kg)	95
Packed weight (kg)	102

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