



E3865F FRYER WITH FILTRATION



KEY FEATURES

- Integrated filtration as standard
 - *Extends oil life and reduced running costs*
- Drain buckets, strainers and filters supplied as standard
 - *No hidden cost for these accessories*
- 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 thermostats
 - *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 zones
 - *Keeps oil cleaner for longer*
- Lid supplied as standard
 - *Protects and extends oil life*
- Fish grids supplied as standard
 - *Keeps cooked portions off pan base*
- Large diameter drain valves
 - *For simple and efficient pan draining*

MODELS and ACCESSORIES

E3865F Twin pan, twin basket fryer

- Side and back screens c/w draining shelf
- 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.

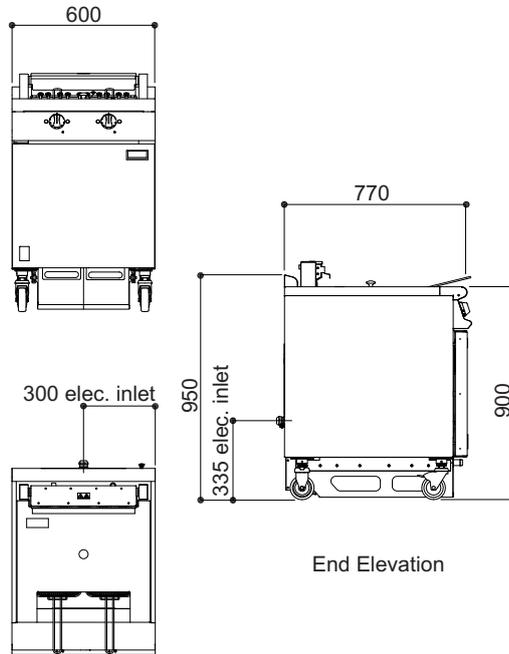




DOMINATOR PLUS

E3865F FRYER WITH FILTRATION

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)	112
Packed weight (kg)	119

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