



DOMINATOR**PLUS**

E3865 Twin Pan Fryer

Key features

- Pans independently controlled
 - Energy efficient as only use one pan during quieter periods
- Stainless steel hob with mild steel pans
 - Robust construction to withstand busy demands
- Temperature range between 130 - 190°C
 - Variable, precise control
- Sediment collection zone
 - Keeps all cleaner for longer
- Resting position for elements
 - Allows easier, safe cleaning
- Fast-acting safety thermostat
 - Power cut to unit if oil overheats
- 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

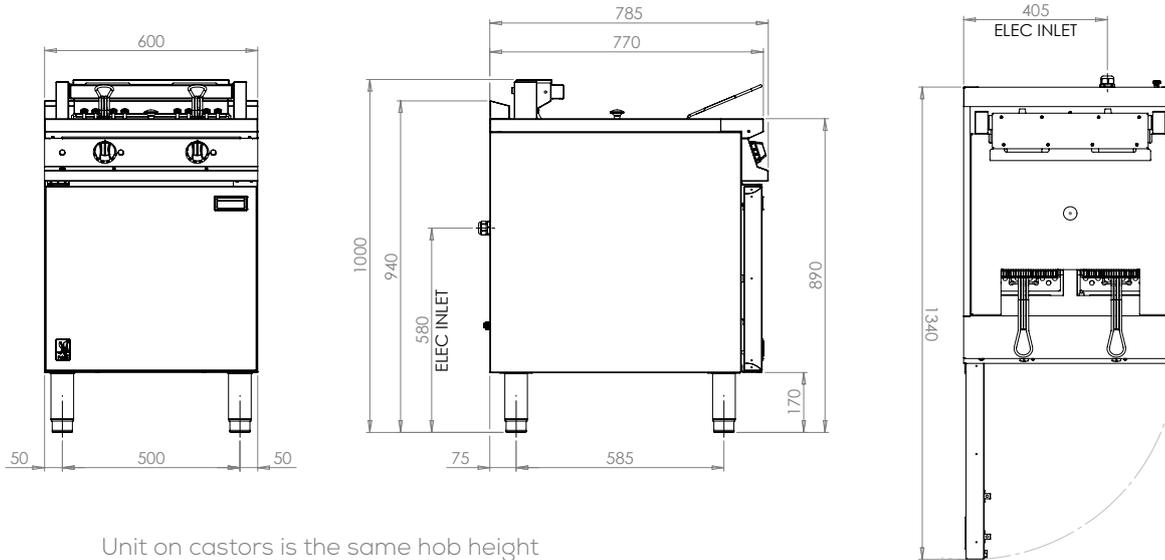
- E3860 Single pan, twin basket fryer
- E3865F Twin pan fryer with filtration
- G3865 Twin pan gas fryer



Please note this fryer does not have a fat melt cycle

Twin Pan Fryer

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)	63	
Electrical current split (A)	L1: 21.74 L2: 43.48 L3: 21.74	
Oil capacity (litres)	40 (2 x 20)	
Hourly chip output (kg)	48 (2 x 24)	
Weight (kg)	80	
Packed weight (kg)	90	
Packed dimensions (w x d x h - mm)	650 x 1000 x 1100	
GTIN numbers	On feet	On castors
	5056466900823	5056466900830

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.

