



DOMINATOR**PLUS**

E3865F 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 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

Similar Models

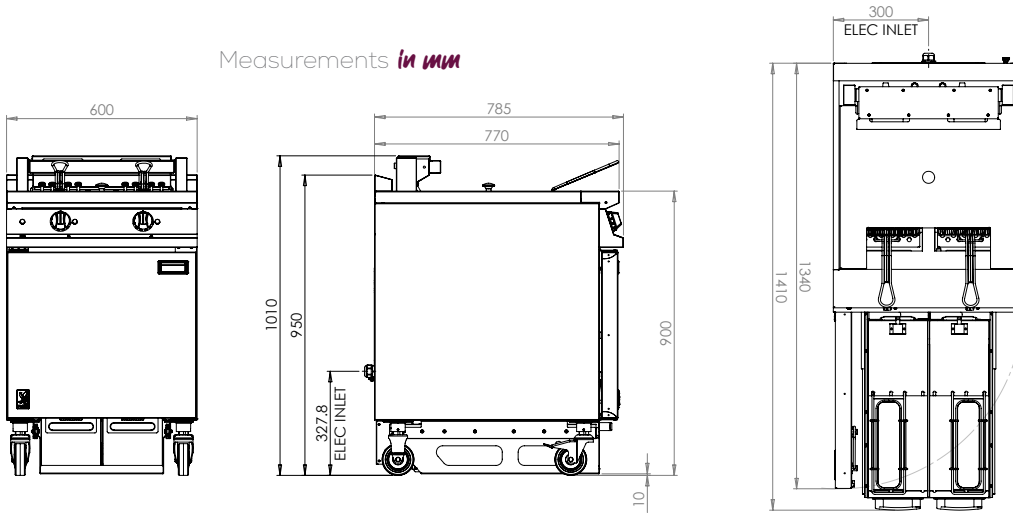
- E3860F Single pan, twin basket fryer with filtration
- E3865 Twin pan fryer
- G3865F Twin pan gas fryer with filtration



Please note this fryer does not have a fat melt cycle

Twin Pan Fryer with Filtration

Measurements *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) | 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 number | 5056466900854 |

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.

