



## DOMINATOR **PLUS**

# E3845P Twin Pan Programmable Fryer

### Key features

- Two individually-controlled pans
  - Increases menu options through the additional flexibility
- High performance elements
  - Quick heat up and rapid recovery times
  - Reduces energy consumption and running costs
- 3 stage switch on (per pan)
  - Prompts operator to check oil level before switching fryer on
- Temperature range between 130 - 190°C
  - Variable, precise control
- Unique pan design requires just 10 litres of oil (per pan)
  - Easy to clean, energy efficient and saves money on oil
- Programmable controls
  - Adds convenience and ensures cooking times are adhered to
- Stainless steel hob with mild steel pans
  - Robust construction to withstand busy demands
- Fast-acting safety thermostat
  - Power cut to unit if oil overheats
- Supplied with fish grids, baskets and lid
  - Everything you need to start frying

### Accessories

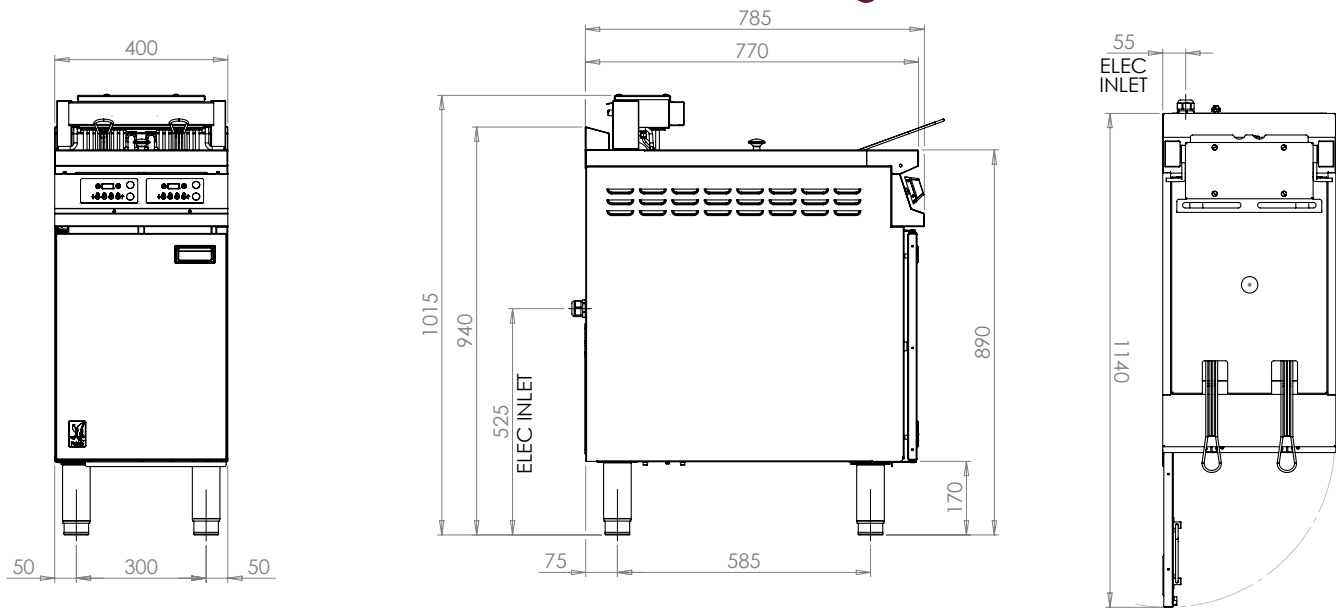
- Sidescreens
- Factory fitted, adjustable castors
- Fixed installation kit

### Similar Models

- E3845F Twin pan fryer
- E3845F Twin pan fryer with filtration
- E3845FXP Twin pan programmable fryer with filtration & oil level sensor



# Twin Pan Programmable Fryer



Measurements *in mm*

Unit on castors is the same hob height

## Specification *details*

Dimensions (w x d x h - mm)	400 x 770 x 890
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)	2 x 10
Hourly chip output (kg)	2 x 25
Weight (kg)	83
Packed weight (kg)	92
Packed dimensions (w x d x h - mm)	450 x 1000 x 1100

## 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.

