



## DOMINATOR<sup>PLUS</sup>

# E3840 Single Pan, Twin Basket Fryer

### Key features

- 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
- Drain bucket supplied as standard
  - Mounted upon slide for easy withdrawal
- 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

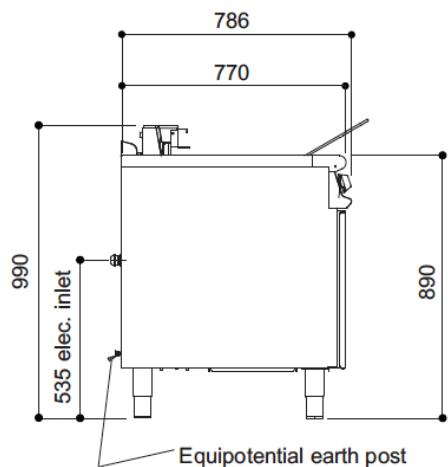
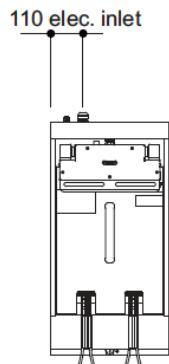
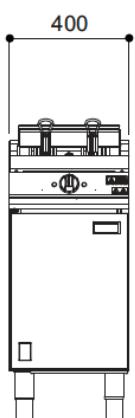
### Similar Models

- E3840F Single pan, twin basket fryer with filtration
- E3860 Single pan, twin basket fryer
- G3840 Single pan, twin basket gas fryer



# Single Pan, Twin Basket 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)	32	
Electrical current split (A)	L1: 29 L2: 29 L3: 29	
Oil capacity (litres)	20	
Hourly chip output (kg)	58	
Weight (kg)	66	
Packed weight (kg)	75	
Packed dimensions (w x d x h - mm)	450 x 1000 x 1100	
GTIN numbers	On feet	On castors

## 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.



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