



E3862 ELECTRIC TWIN PAN FINISHING FRYER



KEY FEATURES

- Stainless steel hob with two mild steel pans
- *ideal to complement your main fryer*
- Temperature range between 130 - 190°C
- *variable, precise control of individual pan*
- Fast-acting safety thermostats
- *peace of mind if oil accidentally overheats*
- Resting position for pan elements
- *facilitates safer, easier cleaning*
- Lids supplied as standard
- *protects and extends life of cooking oil*
- Fish grids supplied as standard
- *Keeps cooked portions from pan base*
- Large diameter drain valves
- *allow simple and efficient draining of pans*
- Laser-etched control icons
- *Permanent, indelible markings*

MODELS and ACCESSORIES

E3862 - Twin pan, twin basket finishing fryer

- Factory fitted, adjustable castors
- Fixed installation kit
- Suiting kit
- Side and rear screens c/w draining shelf

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.

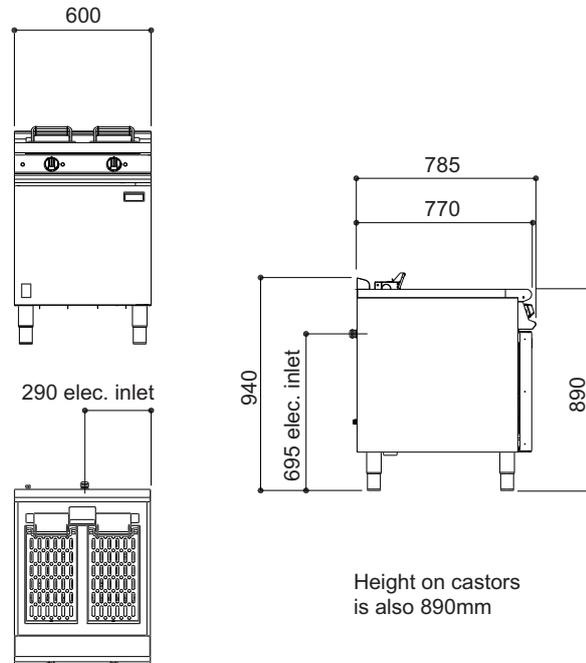




DOMINATOR PLUS

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MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

Electrical rating (kW)	2 x 6 (12)
Electrical supply voltage	400V 2N~ / 230V~
Required electrical supply 230V (amps)	80
Required electrical supply 400V (amps)	32
Electrical current split (amps)	L1: 26.1 / L2: 26.1
Oil capacity (litres)	2 x 8 (16)
Weight (kg)	60
Packed weight (kg)	72