



DOMINATOR**PLUS**

E3860F 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 oil 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
- Supplied on castors as standard (not available on feet)

Accessories

- Sidescreens

Similar Models

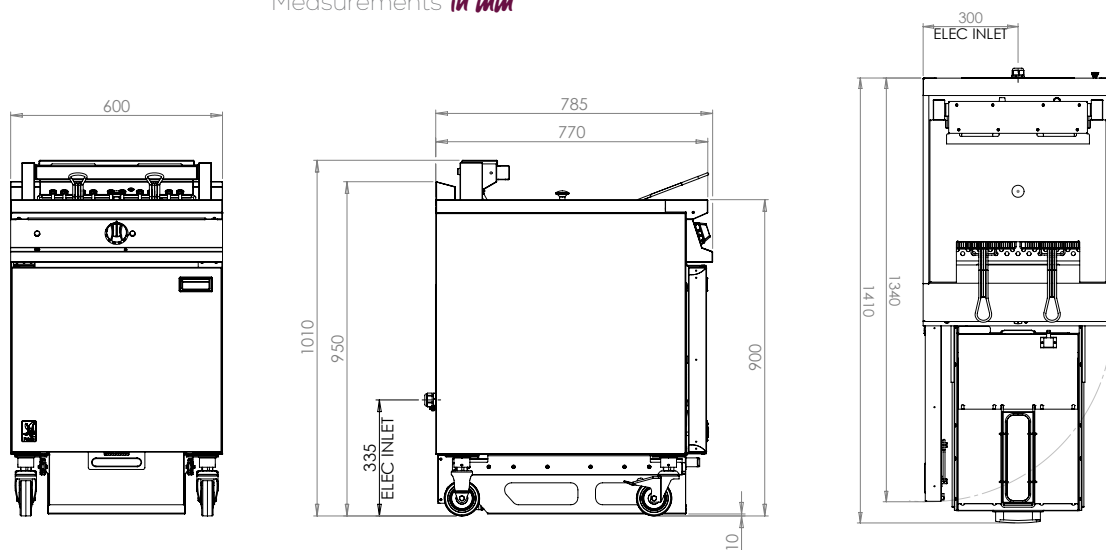
- E3840F Single pan, twin basket fryer with filtration
- E3865F Twin pan, twin basket fryer with filtration
- G3860F Single pan, twin basket gas fryer with filtration



Please note this fryer does not have a fat melt cycle

Twin Basket Fryer with Filtration

Measurements *in mm*



Specification *details*

Electrical rating (kW)	18.25
Electrical supply voltage	400V 3N~
Required electrical supply 400V (A)	63
Electrical current split (A)	L1: 31.7 L2: 15.85 L3: 31.7
Oil capacity (litres)	40
Hourly chip output (kg)	48
Weight (kg)	95
Packed weight (kg)	105
Packed dimensions (w x d x h - mm)	650 x 1000 x 1100
GTIN number	5056466900816

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.

