



## DOMINATOR**PLUS**

# E386SF 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
- Supplied on castors as standard (not available on feet)

### Accessories

- Sidescreens

### Similar Models

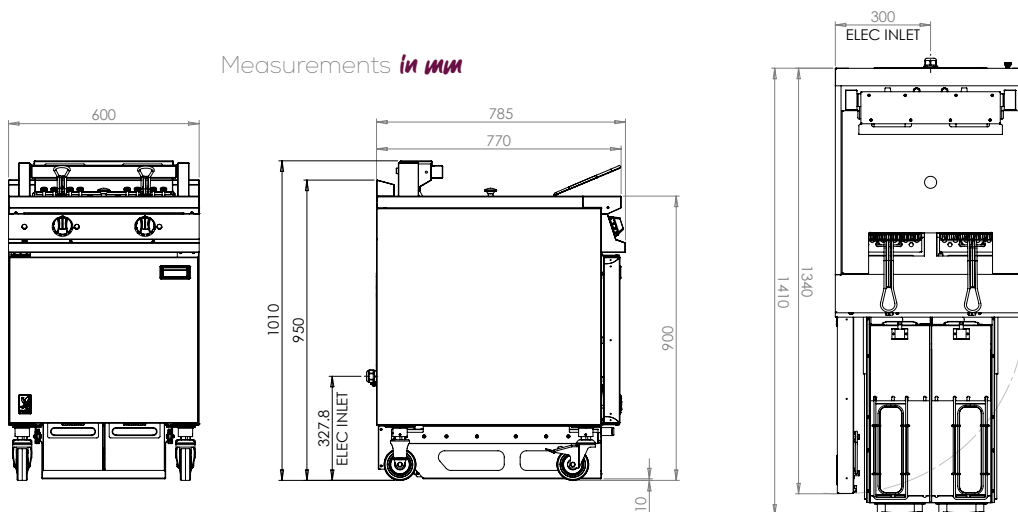
- E3860F Single pan, twin basket fryer with filtration
- E3865 Twin pan fryer
- G3865F Twin pan gas fryer with filtration



*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.



Falcon Foodservice Equipment, Wallace View, Hillfoots Road, Stirling FK9 5PY Scotland  
t: +44 (0) 1786 455 200 e: [info@falconfoodservice.com](mailto:info@falconfoodservice.com) [www.falconfoodservice.com](http://www.falconfoodservice.com)