



DOMINATOR**PLUS**

E3845 Twin Pan 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
- 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 grid, basket and lid
 - Everything you need to start frying

Accessories

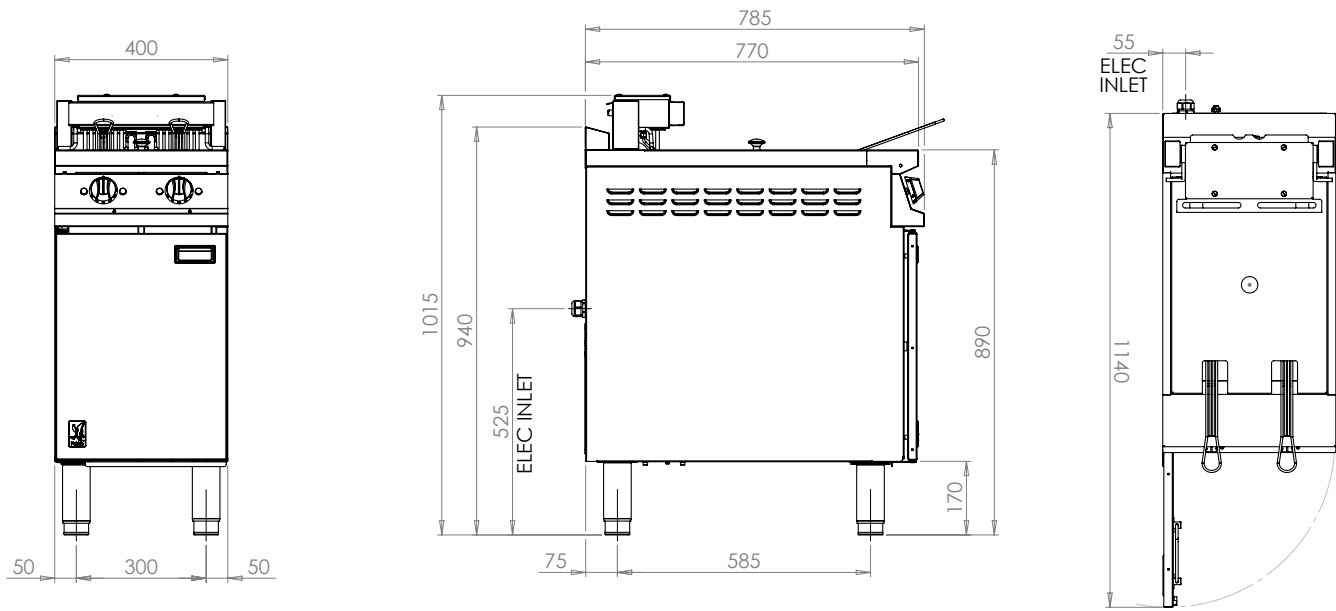
- Sidescreens
- Factory fitted, adjustable castors
- Fixed installation kit

Similar Models

- E3845F Twin pan fryer
- E3845FTwin pan fryer with filtration
- E3845FXP Twin pan programmable fryer with filtration & oil level sensor



Twin Pan 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.

