



## ELECTRIC FRYERS



*E3830 Single  
Pan Fryer*

### MODELS and ACCESSORIES

**E3830** - Single pan, single basket fryer

**E3860** - Single pan, twin basket fryer

- Fully integrated extended flue
- Side and rear screens c/w draining shelf (300mm wide unit)
- Side and rear screens c/w draining shelf (600mm wide unit)
- Factory fitted, adjustable castors
- Fixed installation kit (600mm wide unit only)
- Suiting kit

### 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.

### KEY FEATURES

- Single or twin basket models available
  - Choose to suit your menu requirements
- 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
- Fast-acting safety thermostat
  - Peace of mind if oil accidentally overheats
- Resting position for elements
  - Allows easier, safe cleaning
- Lid supplied as standard
  - Protects and extends oil life
- Fish grid supplied as standard
  - Keeps cooked portions off pan base
- Large diameter drain valve
  - For simple and efficient pan draining
- Laser-etched control icons
  - Permanent, indelible markings

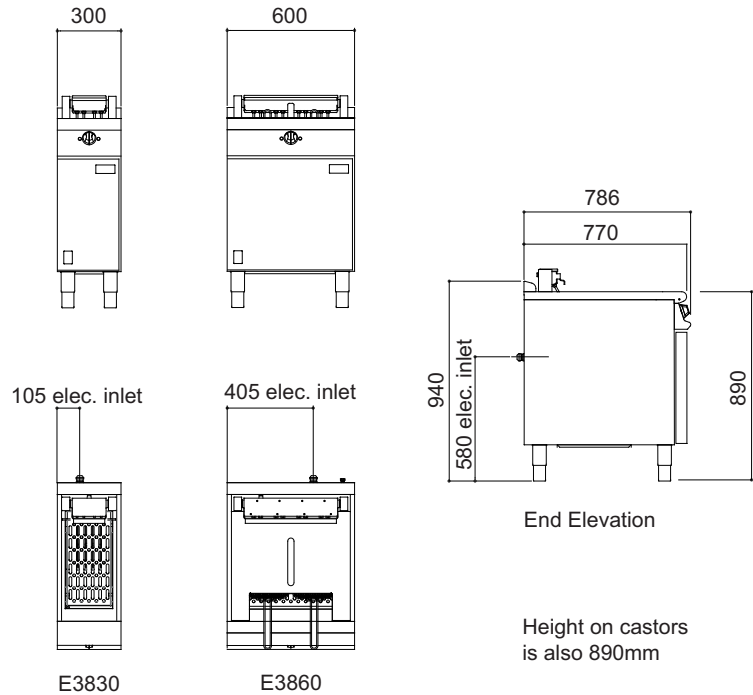




# DOMINATOR PLUS

## ELECTRIC FRYERS

### MODEL DIMENSIONS (in mm)



### SPECIFICATION DETAILS

	<b>E3830</b>	<b>E3860</b>
Electrical rating (kW)	10	18.3
Electrical supply voltage	400V 2N~ / 230V~	400V 3N~ / 230V~
Required electrical supply 230V (amps)	45	100
Required electrical supply 400V (amps)	32	63
Electrical current split (amps)	L1: 21.7 / L2: 21.7	L1: 21.7 / L2: 43.4 / L3: 21.7
Oil capacity (litres)	20	40
Hourly chip output * (kg)	24	48
Weight (kg)	45	73
Packed weight (kg)	50	78

Note: \* denotes pre-blanched, chilled, 10mm size