

E3840 SINGLE PAN, TWIN BASKET FRYER





MODELS and ACCESSORIES

E3840 - Single pan, twin basket fryer with manual controls

- Fully integrated extended flue
- Drain receptacle filter kit
- Side and rear screens c/w draining shelf
- · Factory fitted, adjustable castors
- Fixed installation kit
- Suiting kit

KEY FEATURES

- 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
- Drain bucket supplied as standard
 - mounted upon slide for easy withdrawal
- Large diameter drain valve
 - for simple and efficient pan draining
- · Laser-etched control icons
 - permanent, indelible markings

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.



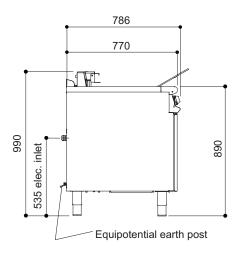


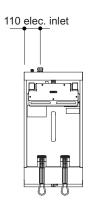


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MODEL DIMENSIONS (in mm)







SPECIFICATION DETAILS

	E3840	
Electrical rating (kW)	20	
Electrical supply voltage	400V 3N~	
Required electrical supply 400V 3N~ (amps)	32	
Electrical current split (amps)	L1: 29 / L2: 29 / L3: 29	Notes:
Oil capacity (litres)	20	* pre-blanched, chilled 15mm size.
Hourly chip output * (kg)	58	
Weight (kg)	66	Recommended load -
Packed weight (kg)	72	1.5kg per basket.

E2040

