E400 FRYERS

E401F and E402F





DESCRIPTION

High performance, energy efficient electric fryers with choice of standard or programmable controls. The easy to clean pan has a 20 litre oil capacity - considerably less than a traditional fryer model.

Instant temperature recovery delivers improved throughput and ensures consistently superior quality food produce. Supplied with in-built footprint filtration system as standard to extend oil life for added safety and operator convenience.

High-performance elements deliver substantial reductions in energy consumption costs while providing a chip output of up to 58kg (128 lbs) per hour.

Fitted with feet at front for stability and castors to rear for additional convenience of mobility.

FEATURES and BENEFITS

- High efficiency tri-stack elements
 - reduce energy consumption and running costs
- Unique pan design requires just 20 litres of oil
 - Easy to clean and saves money on oil
- In-built filtration
 - extends oil life and offers increased safety to user
- Choice of control system
 - standard or programmable models

OPTIONAL ACCESSORIES

Lift-off lid

VENTILATION

Adequate ventilation, whether natural or mechanical, must be provided to supply sufficient fresh air. Recommendations for ventilation of appliances are given in BS5440:2 and HVCA specification DW/172.

For multiple installations, requirements for individual appliances should be added together. Installation of any such system must be completed in accordance with local and/or national regulations that apply at time of commissioning

SITING

Unit must be installed on a firm level floor in a well-lit draught free position and in a freestanding position to prevent any possibility of sideways tilting under force.

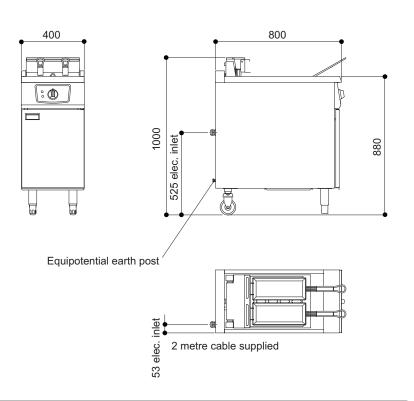




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MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

28.1
24.1
3N~

^{*} rating values are gross

(Chips are pre-blanched, chilled, 15mm size)

