

FALCON 350 ELECTRIC FREE-STANDING FRYERS



KEY FEATURES

- Extended frying performance
 - *Oil will last longer due to cool zone strainer preventing debris build-up*
- High output
 - *Quick recovery time and saves energy costs*
- Easy to clean, hygienic
 - *Stainless steel finish, drain valve contained within base compartment for decanting oil*

MODELS and ACCESSORIES

E350/36 - Single pan, twin basket freestanding fryer

E350/37 - Twin pan, four basket freestanding fryer

- frying basket

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.

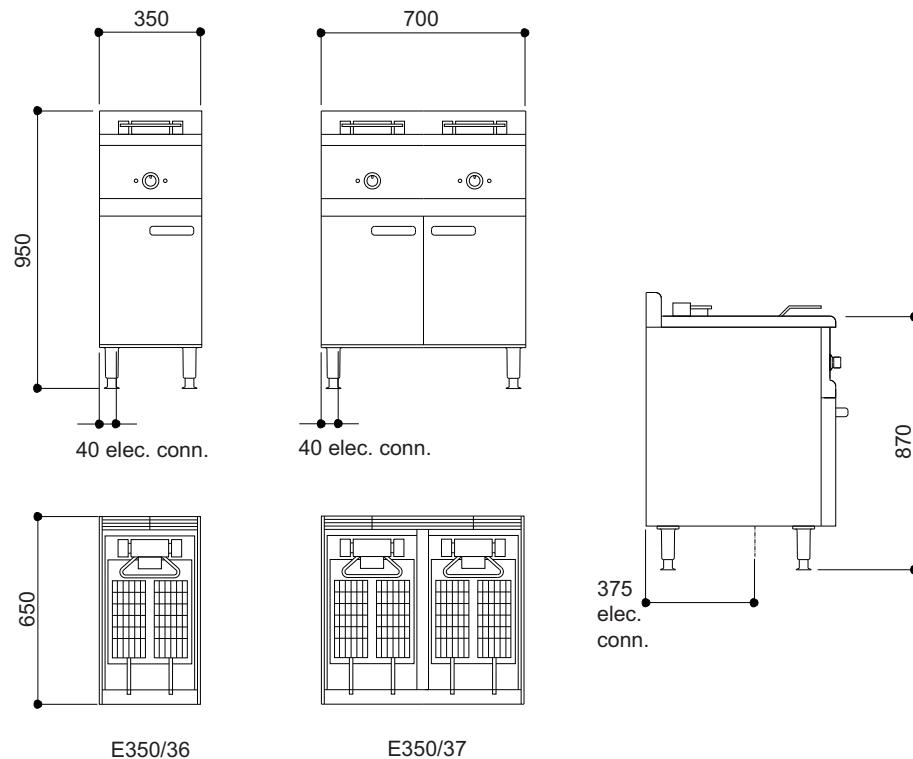
A clearance of 150mm should be observed between appliance and any combustible wall.





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MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

	E350/36	E350/37
Electrical rating (kW)	8.6	17.25
Electrical supply voltage	400 - 415V 3N~ / 230 - 240V~	400 - 415V 3N~ / 230 - 240V~
Required electrical supply 230 - 240V (amps)	100	100
Required electrical supply 400 - 415V 3N~ (amps)	40	40
Electrical current split (amps)	L1: 12.23 / L2: 12.23 / L3: 12.23	L1: 24.5 / L2: 24.5 / L3: 24.5
Oil capacity (litres)	12	24 (12 per pan)
Chip output per hour (kg)	22.7	45.4 (22.7 per pan)
Weight (kg)	37	62
Packed weight (kg)	45	72