

# E401F / E402F FRYERS



## KEY FEATURES

- Unique pan design requires just 20 litres of oil  
- *easy to clean and economical to fill*
- Choice of control system  
- *standard or programmable controls*
- In-built filtration as standard  
- *extends oil life, reduces running costs*
- Fast temperature recovery  
- *delivers improved, consistent throughput*
- High performance elements  
- *reduces energy consumption and running costs*
- Feet at front, castors at rear  
- *combines excellent stability with mobility*

## MODELS and ACCESSORIES

**E401F** - Single pan, twin basket fryer with inbuilt filtration and manual controls

**E402F** - Single pan, twin basket fryer with inbuilt filtration and programmable controls

- Lid

## 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.

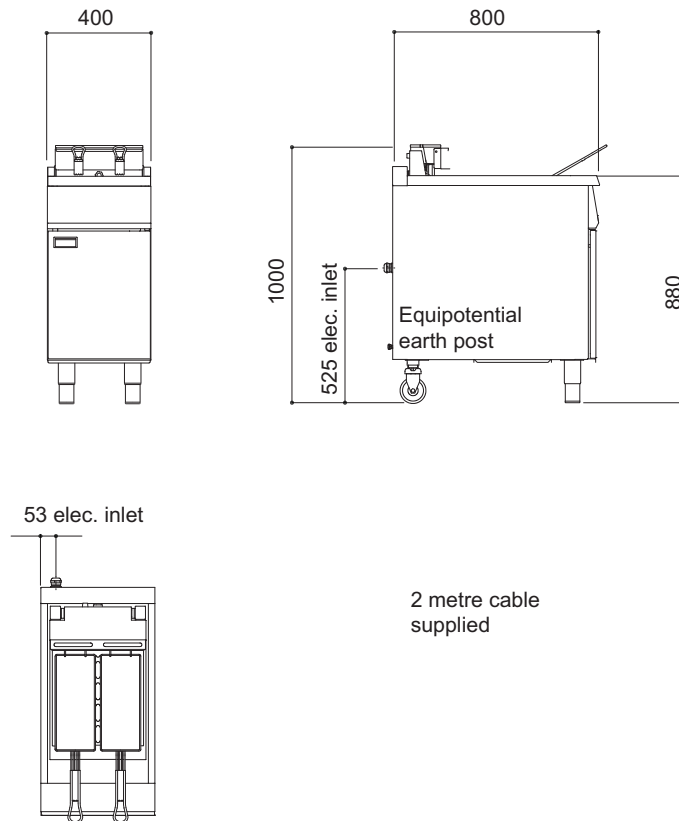
Install unit on a level, fireproof surface in a well-lit position. If floor is made of a combustible material, local fire requirements must be checked to ensure compliance.

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



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### MODEL DIMENSIONS (in mm)



### SPECIFICATION DETAILS

	<b>E401F</b>	<b>E402F</b>
Electrical rating (kW)	20	20
Electrical supply voltage	400V 3N~	400V 3N~
Required electrical supply 400V 3N~ (amps)	32	32
Electrical current split (amps)	L1: 29 / L2: 29 / L3: 29	L1: 29 / L2: 29 / L3: 29
Oil capacity (litres)	20	20
Hourly chip output * (kg)	58	58
Weight (kg)	74	74
Packed weight (kg)	80	80

Note: \* denotes pre-blanching, chilled, 15mm size

Recommended load per basket - 1.5kg