



Electric Fryers 300mm wide

OE8112, OE8112/OP

- Accurate thermostatic control up to 190°C for consistent results and safe operation
- Hinged, lift out element, with safety interlock for easy tank access and cleaning
- Base model with oil drainage through the body of the fryer
- Gravity filtration accessory adds built-in filtration to the fryer
- Pumped filtration option provides the ultimate in convenience



OE8112

Fryer Features

- Hinged, lift out element, with safety interlock
- Accurate thermostatic control from 90 – 190°C, with 5°C increments from 170°C
- Fail-safe over temperature cut-out
- Drainage through the body of the fryer
- Integral gravity filtration accessory kit converts base model into a fryer with two stage internal filtration
- Lift out stainless steel bucket with pouring spout in slide out carrier

/OP pumped filtration option

- Filter oil in under 5 minutes
- Two stage gravity filtration
- Pump and lance for easy return of oil to tank and for easy discharge of oil into a waste container
- Ability to filter oil whilst hot

Cleaning and Servicing

- Easy clean stainless steel external finish
- Hinged, lift out element, with safety interlock for easy access tank access and cleaning
- Inclined base to tank and 28mm drain valve, for fast draining

Overall Construction

- Permanent laser etched markings on fascia and knobs
- Fully framed 1.2 mm steel chassis
- 1.2mm stainless steel welded bull nose and hob surround
- 2.0mm stainless steel base panel
- 1.2mm stainless steel side panels
- 1.2mm stainless steel door skin
- Insulated tank
- For safety and stability supplied with front legs and rear castors as standard
- Sits flush to the wall, recess for services

Tank Construction

- Fully welded mild steel tank
- Inclined base and 28mm drain valve

Inclusive Accessories

- Removable batter plate
- Heavy duty wire spun baskets
- Full lid
- Stainless steel bucket with pouring spout and handle

/OP version

- Fine mesh filter
- Stainless steel filter
- Hose with lance

Available Options

- Adjustable legs
- /OP pumped filtration

Available Accessories

- 2 x BA122 baskets
- OA8954 splashguard
- OF1 gravity filtration kit (OE8112 only)

Technical Data

	OE8112	
With single pumped oil return option	OE8112/OP	
Width (mm)	300mm	
Depth (mm)	800mm	
Overall height (mm)	1020 base model, 1065 OP model	
Height to hob (mm)	900mm	
Oil capacity (litres)	17	
Number of tanks	1	
Number of baskets	1	
Heat input per tank (kW)	12	
Total electricity power rating (kW)	12	
Electrical supply 1N~+E 230V 50-60Hz Current Rating (Amps)	N/A	
Electrical supply 3N~+E 400V 50-60Hz Current Rating (Amps)	L1= 17.4 L2= 17.4 L3= 17.4	
Net weight (kg)	OE8112	54
	OE8112/OP	62
Packed weight (kg)	OE8112	58
	OE8112/OP	66
Shipping volume (m3)	0.45	
IPX Protection	IPX4	

