



## Electric Fryers 600mm wide

OE8108, OE8108/OP, OE8113, OE8113/OP, OE8113/OP2

- 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



OE8113

### 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
- OE8113 features two independently controlled fryer tanks for greater versatility

### /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

### /OP2

- Features as /OP
- Twin pumps and twin stainless steel buckets to avoid cross contamination of the oil from either side of the fryer

### 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
- Supplied with 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
- /OP2 twin tank pumped filtration

### Available Accessories

- 3 x BA83 baskets (OE8108)
- 4 x BA122 baskets (OE8113)
- OA8954 splashguard
- OF2 gravity filtration kit (OE8108 and OE8113 only)

## Technical Data

	OE8108		OE8113	
With single pumped oil return option	OE8108/OP		OE8113/OP	
With twin pumped oil return option			OE8113/OP2	
Width (mm)	600		600	
Depth (mm)	800		800	
Overall height (mm)	1020 base model, 1065 OP model		1020 base model, 1065 OP and OP2 models	
Height to hob (mm)	900		900	
Oil capacity (litres)	37		2 x 17	
Number of tanks	1		2	
Number of baskets	2		2	
Heat input per tank (kW)	22		12	
Total electricity power rating (Kw)	22		24	
Electrical supply 1N~+E 230V 50-60Hz Current Rating (Amps)	N/A		N/A	
Electrical supply 3N~+E 400V 50-60Hz Current Rating (Amps)	L1 = 31.8 x 1/15.9 x 2 L2 = 31.8 x 1/15.9 x 2 L3 = 31.8 x 1/15.9 x 2		L1 = 34.8 x 1/17.4 x 2 L2 = 34.8 x 1/17.4 x 2 L3 = 34.8 x 1/17.4 x 2	
Net weight (kg)	OE8108	69	OE8113	81
	OE8108/OP	73	OE8113/OP	85
			OE8113/OP2	89
Packed weight (kg)	OE8108	81	OE8113	93
	OE8108/OP	85	OE8113/OP	97
			OE8113/OP2	101
Shipping volume (m3)	0.85		0.85	
IPX Protection	IPX4		IPX4	

