



400 SERIES FRYERS

E42F2 Twin Pan Fryer with Twin Filtration

Key features

- High performance elements
 - Quick heat up and rapid recovery times
 - Reduces energy consumption and running costs
- Automatic two-stage filtration built in per pan
 - Increases oil longevity and maintains quality
- 3 stage switch on
 - Prompts operator to check oil level before switching fryer on
- Temperature range between 130 - 190°C
 - Variable, precise control
- Unique pan design requires just 10 litres of oil
 - Easy to clean as well as being energy efficient and saves money on oil
- Manual controls
 - Easy and straightforward to use
- Stainless steel hob with mild steel pan
 - Robust construction to withstand busy demands
- Fast-acting safety thermostat
 - Power cut to unit if oil overheats
- Supplied with fish grids, baskets and lid
 - Everything you need to start frying
- Supplied with drain bucket, strainer and filter per pan
 - Essential parts of the filtration process

Accessories

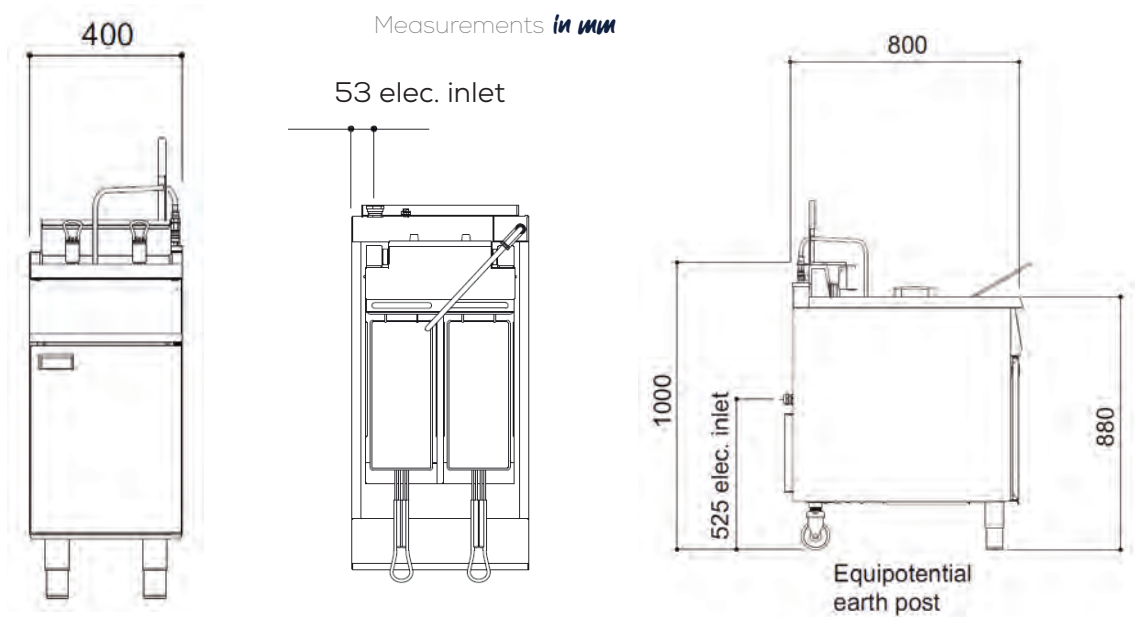
- Sidescreens

Similar Models

- E421 Twin pan electric fryer
- E421F Twin pan fryer with filtration
- E422F Twin pan programmable fryer with filtration



Twin Pan Fryer with Filtration



Specification details

Electrical rating (kW)	20
Electrical supply voltage	400V 3N~
Required electrical supply 400V (A)	32
Electrical current split (A)	L1: 29 L2: 29 L3: 29
Oil capacity (litres)	2 x 10
Hourly chip output (kg)	2 x 25
Weight (kg)	86
Packed weight (kg)	95
Packed dimensions (w x d x h - mm)	450 x 1000 x 1100
GTIN number	

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.

