

Key features

- Two individually-controlled pans
 - Increases menu options through the additional flexibility
- Automatic two-stage filtration per pan built in
 - Increases oil longevity and maintains quality
 - Reduced risk of oil contamination, making it ideal for cooking specific foods in (ie allergen free, vegan etc)
- · High performance elements
 - Quick heat up and rapid recovery times
 - Reduces energy consumption and running costs
- 3 stage switch on (per pan)
 - 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 (per pan)
 - Easy to clean, energy efficient and saves money on oil
- Stainless steel hob with mild steel pans
 - 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 buckets, strainers and filters
 - Essential parts of the filtration process

Accessories

- Sidescreens
- Factory fitted, adjustable castors
- · Fixed installation kit

Similar Models

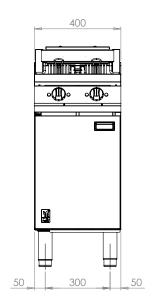
- E3845F Twin pan fryer with filtration
- E3845X Twin pan fryer with oil level sensor
- E3845FXP Twin pan programable fryer with filtration & oil level sensor

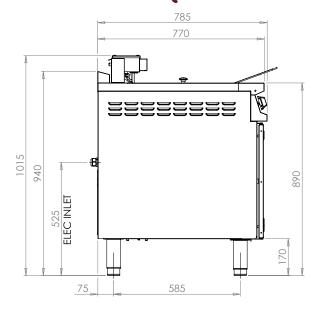


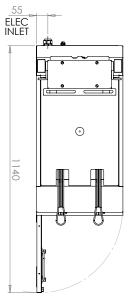


E3845F2

Twin Pan Fryer with Twin Filtration







Measurements in mm

Unit on castors is the same hob height

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)	83
Packed weight (kg)	92
Packed dimensions (w x d x h - mm)	450 x 1000 x 1100

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.

