

# E421 / E422 FRYERS



## KEY FEATURES

- Unique pan design requires just 20 litres of oil  
- *easy to clean and economical to fill*
- Twin pan models with individual baskets  
- *individually controlled to suit customer demand*
- Fast temperature recovery  
- *delivers improved, consistent throughput*
- High performance elements  
- *reduces energy consumption and running costs*
- Choice of control system  
- *standard or programmable controls*
- Feet at front, castors at rear  
- *combines excellent stability with mobility*

## MODELS and ACCESSORIES

**E421** - Twin pan, single basket (*per pan*) fryer with manual controls

**E422** - Twin pan, single basket (*per pan*) fryer with programmable controls

- Lid

### Additional features

- Supplied with two heavy duty frying baskets (*per pan*)
- Rear hanging rails for basket draining

## 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.

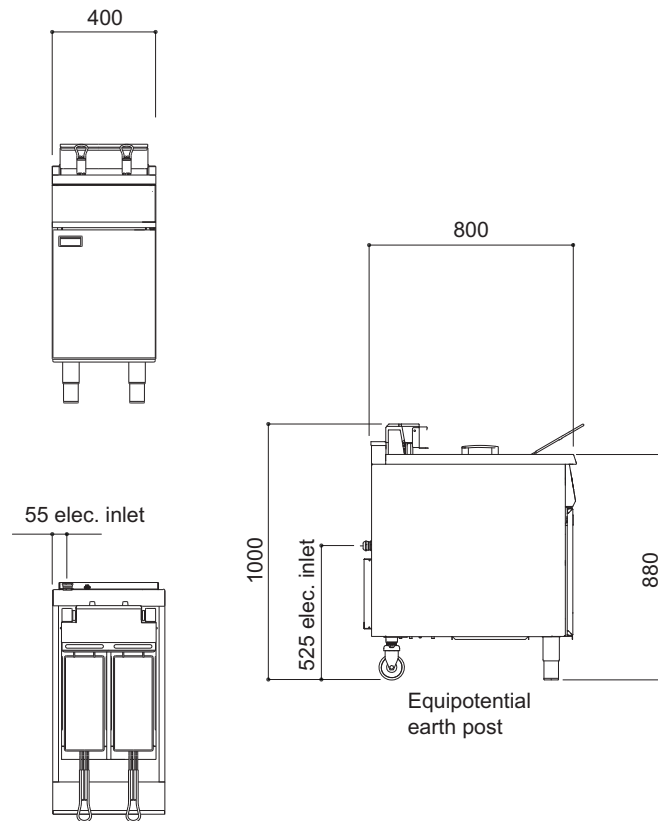
A clearance of 150mm should be observed between appliance and any combustible wall.





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### MODEL DIMENSIONS (in mm)



### SPECIFICATION DETAILS

	<b>E421</b>	<b>E422</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)	2 x 10	2 x 10
Hourly chip output * (kg)	2 x 25	2 x 25
Weight (kg)	72	72
Packed weight (kg)	78	78

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

Recommended load per basket - 1.5kg