E421F / E422F FRYERS





MODELS and ACCESSORIES

- **E421F** Twin pan, single basket (per pan) fryer with inbuilt filtration and manual controls
- **E422F** Twin pan, single basket *(per pan)* fryer with inbuilt filtration and programmable controls
- Lid

KEY FEATURES

- Unique pan design requires just 20 litres of oil
 - easy to clean and economical to fill
- · In-built filtration as standard
 - extends oil life, reduces running costs
- 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

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.

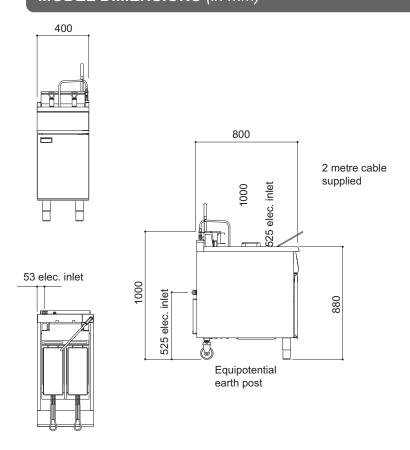
A clearance of 150mm should be observed between appliance and any combustible wall.





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MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

	E421F	E422F
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 x10
Hourly chip output * (kg)	2 x 25	2 x 25
Weight (kg)	83	83
Packed weight (kg)	89	89

Note: * denotes pre-blanched, chilled, 15mm size

Recommended load per basket - 1.5kg

