

FALCON 350 ELECTRIC COUNTER FRYERS



E350/38

KEY FEATURES

- Extended frying performance
 - Oil will last longer due to cool zone strainer preventing debris build-up
- High output
 - Quick recovery time and saves energy costs
- Easy to clean, hygienic
 - Stainless steel finish.

MODELS and ACCESSORIES

E350/38 - Single pan, twin basket countertop fryer

E350/39 - Twin pan, four basket countertop fryer

- frying basket

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.

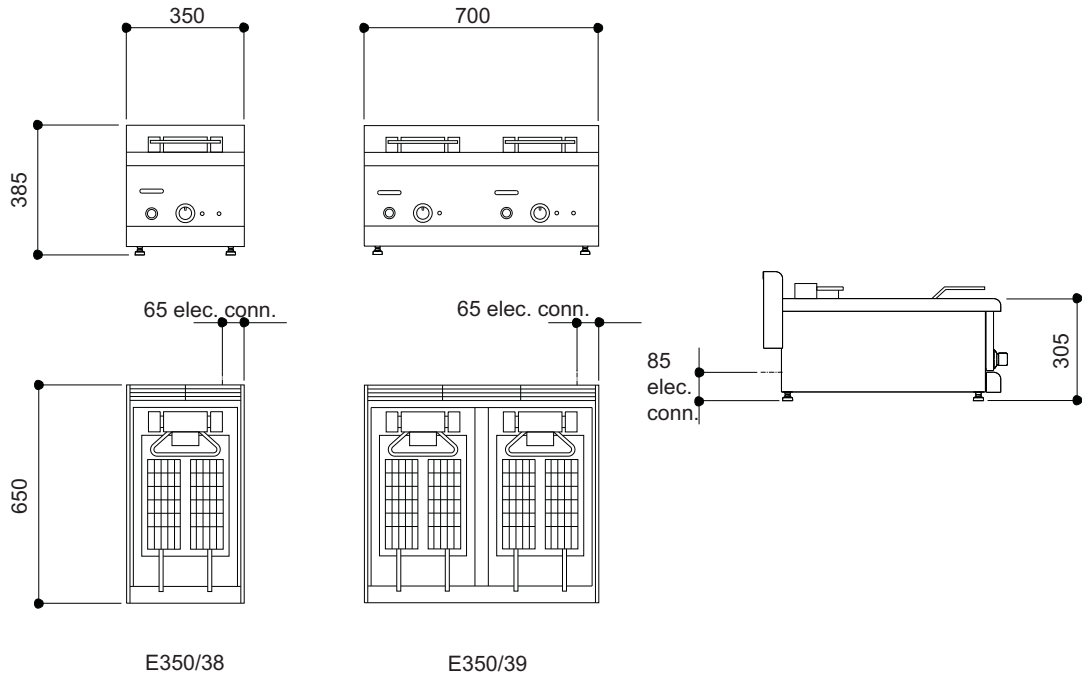
A clearance of 150mm should be observed between appliance and any combustible wall.





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MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

| | E350/38 | E350/39 |
|------------------------------|--------------------------------|--------------------------------|
| Electrical rating (kW) | 5 | 10 |
| Electrical supply voltage | 400V 3N~ | 400V 3N~ |
| Required electrical supply | 32 | 32 |
| Electrical current split (A) | L1: 7.25 / L2: 7.25 / L3: 7.25 | L1: 14.5 / L2: 14.5 / L3: 14.5 |
| Oil capacity (litres) | 6.5 | 13 (6.5 per pan) |
| Chip output per hour * (kg) | 22.7 | 45.4 (22.7 per pan) |
| Weight (kg) | 26 | 46 |
| Packed weight (kg) | 32 | 55 |