



400 SERIES FRYERS

E402F Single Pan Programmable Fryer with 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
 - 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 20 litres of oil
 - Easy to clean as well as being energy efficient and saves money on oil
- Programmable controls
 - Adds convenience and ensures cooking times and temperatures are adhered to
- 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 grid, basket and lid
 - Everything you need to start frying
- Supplied with drain bucket, strainer and filter
 - Essential parts of the filtration process

Accessories

- Sidescreens

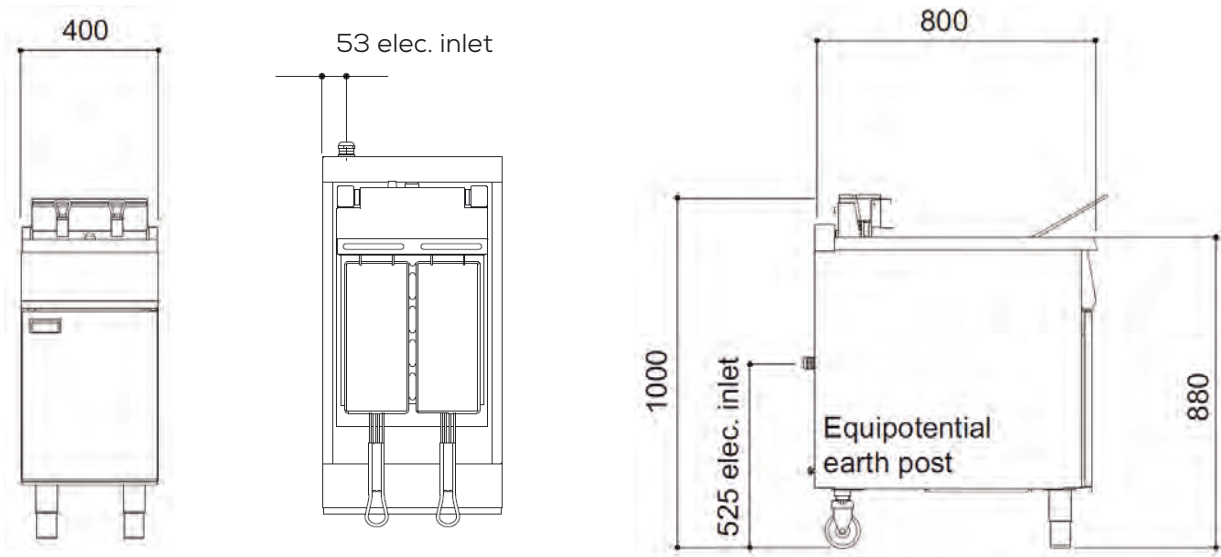
Similar Models

- E401F Single pan, twin basket fryer with filtration
- E402 Single pan, twin basket programmable fryer
- E3840F Single pan, twin basket fryer with filtration



Single Pan Programmable Fryer with Filtration

Measurements *in mm*



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)	20
Hourly chip output (kg)	58
Weight (kg)	74
Packed weight (kg)	83
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.

