



### ELECTRIC FRYER · SINGLE PAN

# E4840T

## Single Pan Touchscreen Fryer

**18 kW**

Electrical rating

**400V 3N~**

Supply

**18 L**

Oil capacity

**55–60 kg**

Chips per hour

**400 × 820 mm**

Footprint, W × D

**61 kg**

Unit weight



## SPECIFICATION

### Electrical

|                              |                               |
|------------------------------|-------------------------------|
| Electrical rating            | 18 kW                         |
| Supply voltage               | 400V 3N~                      |
| Electrical current split (A) | L1: 26.09 L2: 26.09 L3: 26.09 |

### Capacity & performance

|                            |                    |
|----------------------------|--------------------|
| Pans                       | 1                  |
| Oil capacity               | 18 L               |
| Pan size                   | 310 × 460 × 230 mm |
| Baskets                    | 2                  |
| Basket size (W × D × H)    | 145 × 335 × 145 mm |
| Typical hourly chip output | 55–60 kg           |
| Temperature range          | 130–190 °C         |

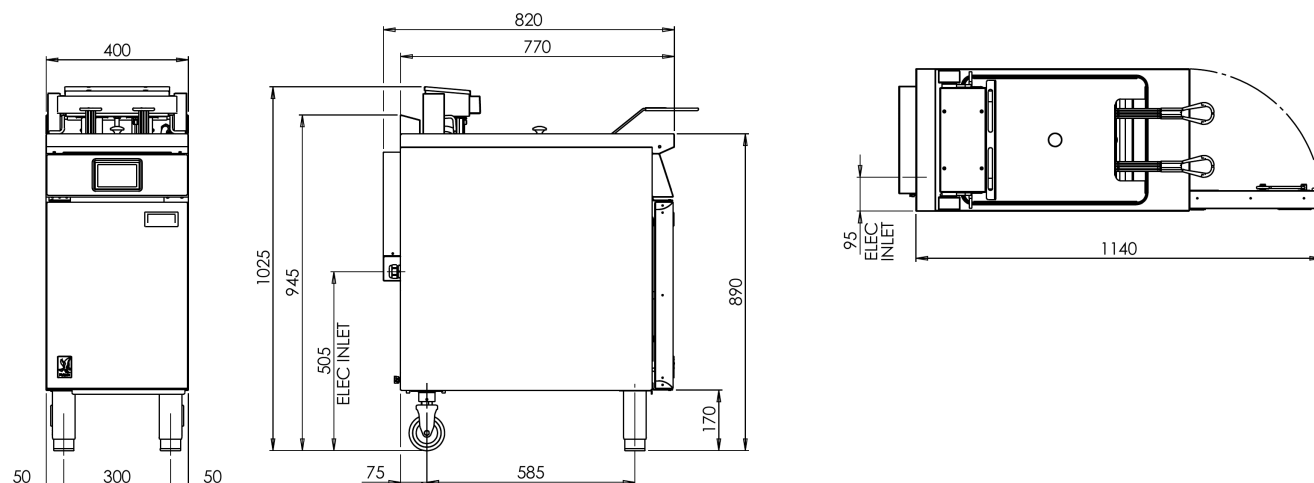
### Dimensions & weight

|               |                          |
|---------------|--------------------------|
| Width × depth | 400 × 820 mm             |
| Hob height    | 890 mm                   |
| Mounting      | Castors rear, feet front |
| Weight        | 61 kg                    |
| Packed weight | 71 kg                    |
| Packed size   | 600 × 1000 × 1150 mm     |

### Configuration

|                   |             |
|-------------------|-------------|
| Controls          | Touchscreen |
| Stored programmes | 12          |

## DIMENSIONS



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.

Patent-pending design diverts oil from behind the plate and improves oil circulation, preventing hot spots and giving more consistent cooking. The drain can be unblocked without removing the plate.

Single pan, manual controls