



ELECTRIC FRYER · TWIN PAN

E4845MFX

Twin Pan Fryer with manual controls,
inbuilt filtration & oil level sensor

18 kW

Electrical rating

400V 3N~

Supply

2 × 9 L

Oil capacity

50–56 kg

Chips per hour, combined

400 × 820 mm

Footprint, W × D

80 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	2
Oil capacity	2 × 9 L
Pan size, each	160 × 460 × 230 mm
Baskets	1 per pan
Basket size (W × D × H)	145 × 335 × 145 mm
Typical hourly chip output	50–56 kg combined
Temperature range	130–190 °C

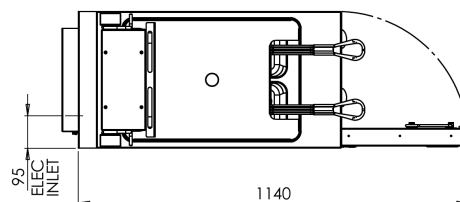
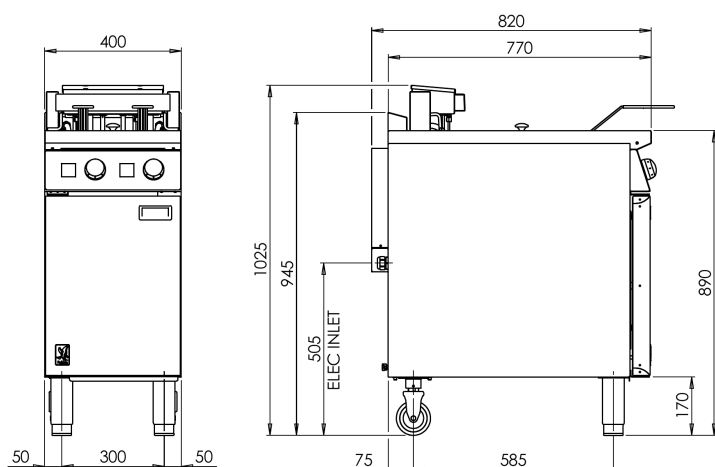
Dimensions & weight

Width × depth	400 × 820 mm
Hob height	890 mm
Mounting	Castors rear, feet front
Weight	80 kg
Packed weight	90 kg
Packed size	600 × 1000 × 1150 mm

Configuration

Controls	Rotary knob, dot matrix display
Filtration	Two-stage, built in
Angel Fryer oil sensor	Fitted

DIMENSIONS



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.

KEY FEATURES

Controls

Rotary knob per pan with dot matrix display showing set and actual oil temperature. Set from 130 to 190 °C.

Heating & efficiency

Flat-bar elements and a more accurate controller hold the oil at the temperature you set, for consistent results batch after batch. 18 kW and 2 × 9 L of oil: 10% less power and oil than the previous E38 series, with the same great performance.

Two independent pans

Separate controls and oil for each pan, so two products can be fried at different temperatures at once and allergen-free or vegan items kept apart.

Cleaning & ergonomics

Pressed stainless steel pan and hob with radiused corners, sized to the baskets. Sloped element box stops baskets resting on top. Lid stores behind the element box and doubles as a splashback.

Safety

Electronic safety stat, accurate to ±1 °C, with trip alert on the controller and reset button behind the door. Fast-acting thermostat cuts power if oil overheats. Controls run at a safe 24 V DC, not mains voltage, reducing the risk of electric shock. Angel Fryer oil level sensor technology built-in (see below for more details).

Filtration

Automatic two-stage filtration built into each pan, extending oil life and maintaining frying quality.

Fish plate

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.

FALCON

ANGEL FRYER

UK Patent No. GB2584184

The Falcon Angel Fryer: making your kitchen safer

The unique Falcon Angel Fryer safety system helps prevent fryer fires, making it a must-have for any commercial kitchen. The most common causes of fryer fire occur when oil levels are too low during cooking or when the appliance is switched on without the operator checking to see if there is enough oil in the pan. The Falcon Angel Fryer addresses this by simply cutting power to the unit if the oil level is not at a sufficiently high level.

ACCESSORIES

Sidescreens

SIMILAR MODELS

E4845M	Twin pan, manual controls
E4845MF	Twin pan, manual controls, filtration
E4845TFX	Twin pan, touchscreen controls, filtration & oil level sensor