

Technical data sheet for

SINGLE PAN ELECTRIC FRYER 450mm

E43E

- 17kW high performance single pan fryer
- Digital display temperature control with 3 product timers
- Easy clean stainless steel open pan with 10 year limited warranty
- 27L oil capacity
- 32mm (1 1/4") drain valve
- Rear rollers
- Stainless steel exterior
- Easy service
- Fully modular



E43E

Overall Construction

- Stainless steel pan
- Bull nose welded 1.5mm stainless steel
- Splashback 1.2mm stainless steel
- Side panels 1.2mm stainless steel
- Double skin door with 0.9mm stainless exterior
- Hinge out counterbalanced heating elements
- 32mm (1 1/4") drain valve
- 63mm dia. heavy-duty 1.2mm stainless steel adjustable legs at front and two rollers at rear
- 2 baskets and stainless steel lid supplied standard

Controls

- Digital display electronic thermostat
- Thermostat range 88-193°C
- 3 programmable product timers with countdown display and alarms
- Straight or compensating temperature cook time control
- Heating and basket drop displays
- Programmable melt cycles
- Fail-safe over-temperature safety cut-out
- Element tilt switch for heating cut-out on element lift

Cleaning and Servicing

- Open stainless steel pan with hinge out elements for easy clean
- Easy clean basket support bar
- 32mm (1 1/4") drain valve for effective draining
- Easy clean stainless steel exterior
- Access to all controls from front of unit

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Specifications

Production rate
31kg/hr

Pan Size

Oil capacity 27L (50lbs shortening)
Width 365mm
Length 380mm
Oil frying depth 95mm

Baskets

2 chrome plated wire baskets
140mm W x 335mm D x 145mm H

Elements

3 x 5.66kW stainless steel heating elements

Electrical requirements

17kW, 400-415Vac, 50/60hz, 3P+N+E
L1 23.6A
L2 23.6A
L3 23.6A

Dimensions

Width 450mm
Depth 812mm
Height 915mm
Incl. splashback 1085mm

Nett weight

64kg

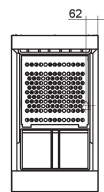
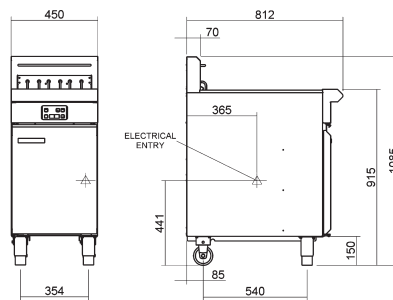
Packing data

0.54m³, 105kg
Width 870mm
Depth 495mm
Height 1255mm

Options

Adjustable feet at rear
Filtamax Filtration System
Extra baskets
Side splash guards
Joining caps
Castors

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In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.