

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 304 stainless steel
- Splashback 1.2mm 304 stainless steel
- Side panels 1.2mm 304 stainless steel
- Double skin door with 0.9mm 304 stainless exterior
- Hinge out counterbalanced heating elements
- 32mm (1 1/4") drain valve
- 63mm dia. heavy-duty 1.2mm 304 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

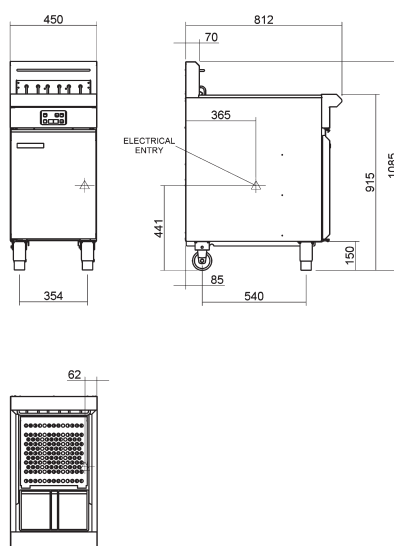
Packing data

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

E43E



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ISO9001
Quality
Management
Standard

Designed and manufactured by

MOFFAT

ISO9001

All Blue Seal products are designed and manufactured by Moffat using the internationally recognised ISO9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

CE

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

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