Easy Equipment

Falcon E401F 20 Ltr Electric Fryer with Electric Filtration

Code : E401F



64% OFF Sale

£11,592.00

£4,172.99 / exc vat

£5,007.59 / inc vat

Select Shipping Method

- 7-10 Working Days Delivery

Notes :

- Please check door entry sizes before ordering.
- Delivery is made to kerbside only.
- Drivers do not unpack or position goods.
- A 25% restocking charge will apply for all returned goods.

This Falcon 400 series E401F freestanding fryer has a great many features including.

This fryer has a single pan, twin baskets and everything you need in a fryer energy efficient and a high output of 58kgs chips per hour. The in-built filtration system extends oil life to reduce costs further while helping to produce better quality, more consistently cooked food. It is also safer and more convenient for the operator to filter oil automatically rather than manually. The feet at the front and casters at the rear mean you can move this fryer but not compromising on stability.

Size Unit Height Width Depth Mm 880 400 850 Cm 88 40 85 34 15 33 Inches (approx)

- High efficiency tri-stack elements
- Unique pan design requires just 20 litres of oil
- In-built filtration
- · Feet at front, castors at rear
- Heat up time: 6 mins
- Hourly chip output: 58 KG (128 lbs)
- Recommended load per basket: 1.5 KG
- Basket size: 145(H) x 145(W) x 335(D)mm; 2
- Power: 400V, 20kW, 50A, 3 phase
- Oil capacity: 20 Litres
- Temperature range: 130C to 190C
- Finish: Stainless steel
- Power Type : 640
- Power Supply : 612
- Material : Stainless Steel
- Capacity : 20 Litre



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