

Technical Specifications EF7-40



Induction Deep Fryers

- 12kW rapid induction high-frequency coil technology
- Accurately measures oil temperature and regulates heat
- 6 programmable temperature/timer settings
- Tank is separated from heat source improving uniformity
- 30 litre total tank capacity (20-25 litre min-max oil fill level)
- Consistent heating preserves oil life longer than gas fryers
- High temperature/empty tank safety mechanism
- AISI grade stainless used on all external panels
- High quality engineering and craftsmanship throughout
- Isolated bottom ensures user safety at all times
- Supplied with 2 fryer baskets and overnight lid

Connections

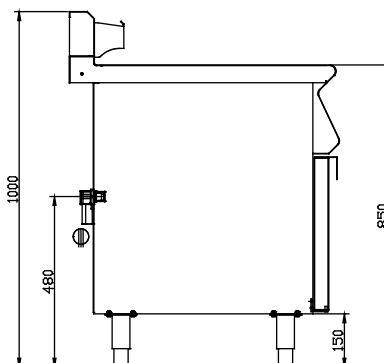
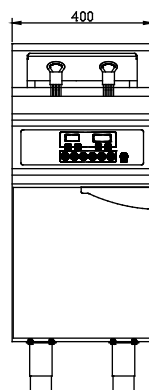
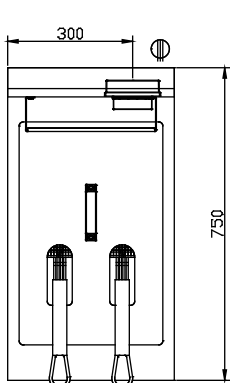
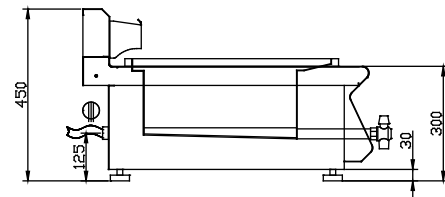
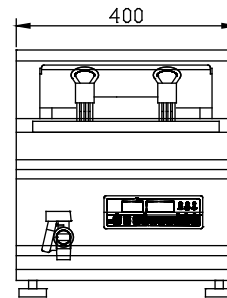
- Electric - hard wired or fit cable and plug (not supplied)
- Drain - oil release with ball valve

Options/Accessories

- Single larger basket

INDUCTION

- Approx 36kg/h production output (thawed shoestring fries)
- 9 minutes initial heat up time from ambient to 180°C oil
- 12kW power provides rapid heat recovery during cooking
- Fast and powerful with instant heat transfer to tank
- Digital thermostatic control maintains accuracy
- User friendly touch control operation with timer functions
- Lower ambient heat for a more comfortable kitchen
- 90%+ thermal efficiency results in lower energy costs
- Safer than gas with zero carbon emissions or combustion
- Durable, versatile, and easy to clean and service
- 2* Year Parts and Labour 'Platinum Warranty'



Model

EF7-40
EF7-40-B

Description

Twin Basket, Single Pan Induction Fryer
Twin Basket, Single Pan Induction Fryer

Dimensions

400w x 750d x 1000h
400w x 750d x 450h

Power

12kW, 17.3A, 3PH, 50Hz
12kW, 17.3A, 3PH, 50Hz