



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Blue Seal Evolution E44 Twin Pan Electric Fryer – 450mm Mechanical Control

Model / SKU: E44

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Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/E44_AN.pdf

TWIN PAN ELECTRIC FRYER 450mm

E44

- 17kW high performance twin pan fryer
- Easy clean stainless steel open pan with 10 year limited warranty
- 12L per pan oil capacity
- 25mm (1") drain valves
- Rear rollers
- Stainless steel exterior
- Easy service
- Fully modular



E44

Overall Construction

- Stainless steel pan with 10 year limited warranty
- 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
- Vitreous enamelled control panel
- Hinge out counterbalanced heating elements
- 25mm (1") drain valves
- 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

- Mechanical thermostats
- Thermostat range 60-200°C
- Large easy use controls with easy view scale
- Fail-safe over-temperature safety cut-outs
- Element tilt switch for heating cut-out on element lift
- Indicator lights for power and heating (per pan)

Cleaning and Servicing

- Open stainless steel pans for easy clean
- Easy clean basket support bar
- 25mm (1") drain valves for effective draining
- Easy clean stainless steel exterior
- Access to all parts from front of unit

TWIN PAN ELECTRIC FRYER 450mm

E44

Specifications

Production rate
31kg/hr

Pan Size (per pan)

Oil capacity 12L (24lbs shortening) per pan
Width 175mm
Length 380mm
Oil frying depth 95mm

Baskets

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

Elements (per pan)

3 x 2.83kW 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

74kg

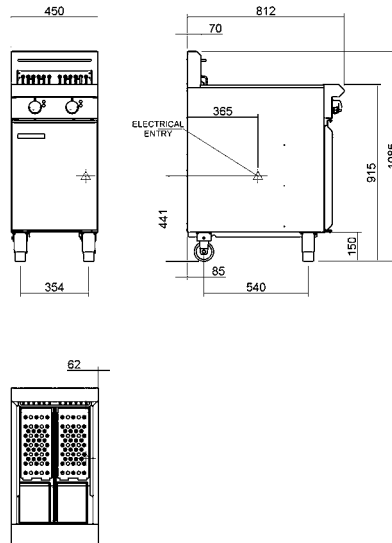
Packing data

0.54m3, 116kg
Width 870mm
Depth 495mm
Height 1255mm

Options

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

E44



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