

Electric Pressure Fryer

EPF4-25L

Programmable control, built-in oil filtration and secure pressure locking for consistent high-volume frying.

- **FASTER COOKING AT LOWER OIL TEMPERATURES**
- **HELPS RETAIN FOOD MOISTURE**
- **LESS OIL ABSORPTION**



KEY FEATURES



24 L OIL CAPACITY

Built for high-volume commercial frying.



10 PROGRAMMABLE CYCLES

Supports repeatable cooking results.



BUILT-IN OIL FILTRATION

Cleans and returns hot oil quickly.



FAST HEAT RECOVERY

High-efficiency elements support busy service.



SECURE PRESSURE LOCKING

Colour-keyed spindle supports a secure seal.

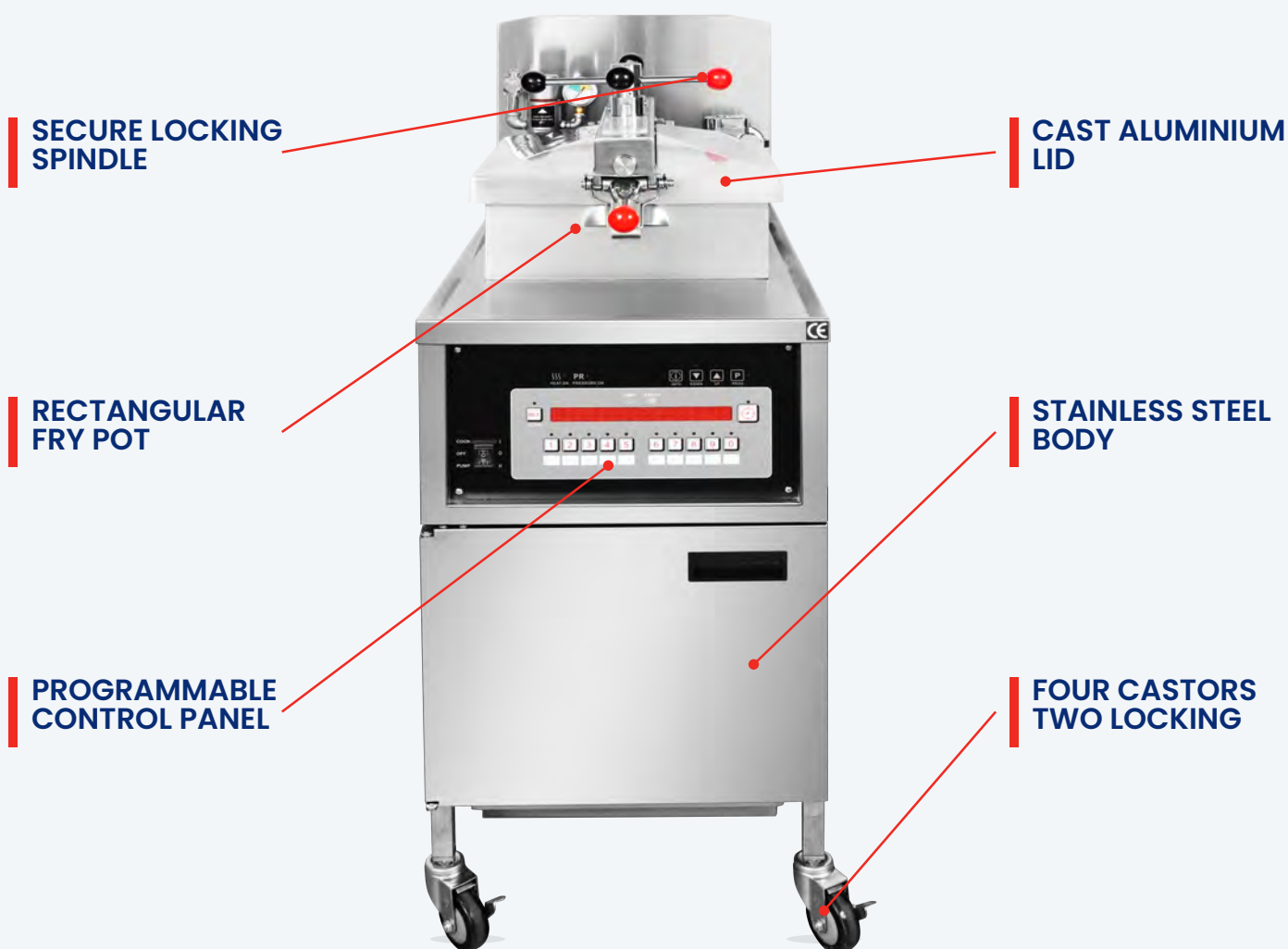


FOUR CASTORS, TWO LOCKING

Supports placement and secure positioning.

Electrical equipment must be installed by a licensed electrician.

FRYING APPLICATIONS



SPECIFICATION CHART

CODE	OIL CAPACITY (L)	DIMENSIONS (WxDxH mm)	WEIGHT (kg)	TEMP. RANGE (°C)	VOLTAGE	POWER (kW/A)
EPF4-25L	25	496x968x1210	135	90-190	415	15.3/3~N

INSTALLATION | Electrical equipment must be installed by a licensed electrician.

Catalogue-verified specifications. Prices and specifications are subject to change without notice.