



EQUIPMENT

DEEP FAT FRYER **PEF-40**



STANDARD FEATURES

- 350 mm x 420 mm frying area
- Durable solid slate contactor withstands high frequency actuations
- Durable high power heating element
- Fries up to 36 Kg of fries an hour
- Deep cold zone prevents oil deterioration by trapping crumbs below the cooking area
- 1.5" latch lock prevents scalding

The PEF-40 is single tank gas fryer equipped with a filter cart. Automatic shutdown features include a high temperature reset, as well as the traditional power cutoff. The heating element can be flipped up for easy cleaning and replacement/maintenance.

Technical Data

Electrical	24.14 HP 380/50/3 18 Kw
Machine dimensions (LxWxH)	600 mm x 400 mm x 1080 mm (23.62" x 15.75" x 42.52")
Shipping dimensions (LxWxH)	920 mm x 500 mm x 1230 mm (36.22" x 19.69" x 48.43")
Shortening capacity	28-32L (350 mm drain height)
Net weight	58Kg (127.87 lbs.)
Gross weight	73Kg (160.94 lbs.)

Detail & Dimensions



As continued product improvement is a policy of Powerline, specifications are subject to change without notice.



POWERLINE EQUIPMENT COMPANY

Pulaski Street, Norwalk, CT 06851 USA. Tel: 203-847 2357 Fax: 203-847 6480

www.powerlineequip.com