

ELECTRIC FRYER



FR-40E

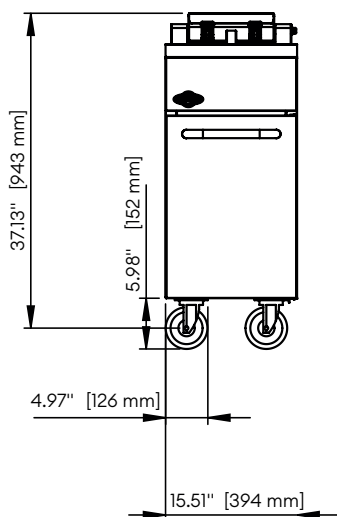


FEATURES

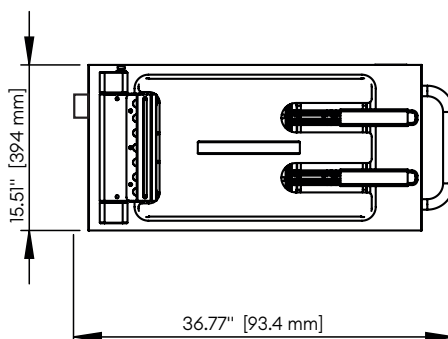
- The Pegasus FR-40E Electric Fryer is reliable and versatile solutions designed for professional frying applications.
- Stainless steel construction, ensures durability and easy cleaning.
- Quick recovery with 14 kW, lift up element.
- Stainless steel drawn frypot with stainless steel baskets included.
- Electric fryer with thermostatic temperature control.
- 40 lb. frypot capacity.
- 14 kW, 208V / 3 Phase or 208V / 1 Phase.
- Field convertible from 3 phase to 1 phase.
- Lift up heating element for easy cleaning.
- Safe oil drainage from the bottom via valve.
- Safety thermostat for overheat protection.
- One-year limited parts & labor warranty (USA & Canada only).

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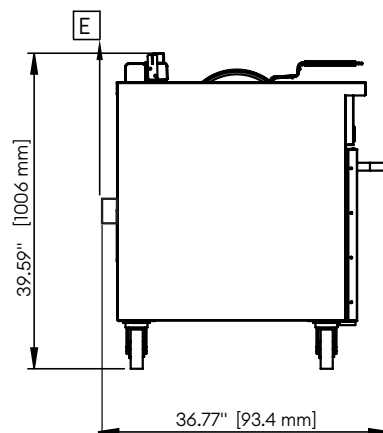
FRONT VIEW



TOP VIEW



SIDE VIEW



E: Electric Inlet

14 kW / 208V - 3 Phase or 208V - 1 Phase

TECHNICAL SPECIFICATIONS:

Model	Power	Voltage	Phase	Nominal Amps 208V - 3P	Nominal Amps 208V - 1P	Dimensions (W x H x D)	Shipping Dimensions (W x H x D)	Shipping Weight
FR-40E	14 kW	208V	3P (field convertible to 1P)	39	67	15.51" x 39.59" x 34.22" 394 x 1005 x 869 mm	17.71" x 43.30" x 39.37" 450 x 1100 x 1000 mm	94 lb 43 kg

REQUIRED CLEARANCES:

	Non-Combustible	Combustible Construction
Left	0" (00 mm)	1" (25 mm)
Right	0" (00 mm)	3" (76 mm)
Back	2" (51 mm)	3" (76 mm)



Galaxy Group reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions are nominal.