

Description

Professional hi-output gas fryer. Long lasting stainless tank has quality crafted construction, four tube burners, high heat baffle system, a cool zone and a ball type drain valve.

The unit includes two baskets with blue plastic coated handles, a very accurate thermostat and a safety cut out stat.

Special Features

- ✓ Stainless tank 1.5mm
- ✓ Eurosit control valve
- ✓ Thermocouple and thermopile control
- ✓ Robertshaw thermostat
- ✓ Cool zone in fry tank
- ✓ Large drain off valve
- ✓ Integrated flue deflector
- ✓ Four efficient burners
- ✓ Removable basket hanger
- ✓ Door magnet
- ✓ Nickel plated mesh baskets
- ✓ Nickel plated tubes
- ✓ Available NAT or LP GAS
- ✓ Chamfered edge for oil drainage
- ✓ 2 Rear castors supplied



Technical Specification

Model	GF40
GTIN No.	5391538050779
Dimensions	W394 x D778 x H900/1195
Temperature Range	95°C to 190°C
Capacity	23 Litres
Power	32 kW (108,000 BTU)
Output	50 lbs/hr
Peak Hourly Flow Rate	3.39 m ³ /hr
Basket	W165 x D335 x H150
Burners	4 x 8 kW
Connection	1/2" Gas
Nett Weight	83 Kg

