COOK-FRY-400-12

Commercial Gas Fryer, LPG, 400x930 x 850mm High



400 x 930 x 850
W X D X H (MM)

15L
OIL CAPACITY

+60 to +200 deg C, thermostatic
TEMPERATURE RANGE

IPX5
WATER RATING

OVERVIEW

A freestanding 15L gas fryer with high-efficiency burners and the tank formed into a 2mm stainless top. A thermostat holds +60 to +200 deg C. Highlights: High-Efficiency Gas Burners; Tank Formed Into The Top; Safety Thermostat; Enamelled Cast Iron Flue Guard; Front Access To Components; Laser-Cut Joints, Robot-Welded And Polished, Screws Hidden.

FULL SPECIFICATIONS

Dimensions (W x D x H)	400 x 930 x 850mm
Oil Capacity	15L
Baskets	1 large, 125 x 280 x 100mm
Temperature Range	+60 to +200 deg C, thermostatic
Top	2mm 304 stainless steel
Water Rating	IPX5
Gas Type	LPG
Gas Rating	15kW
Warranty	2 Years Warranty