COOK-FRY-800-07

Commercial Gas Fryer, LPG, 800x930 x 850mm High



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

2 x 15L
OIL CAPACITY

+60 to +200 deg C, thermostatic
TEMPERATURE RANGE

2 x 15L
WELLS

OVERVIEW

A twin-well LPG fryer with 2 x 15L wells, each heated by three tubes running through the well. Spark ignition starts the burners, and oil drains through a heavy-duty ball valve. Highlights: Cold Zone At The Base Of The Well Extends Oil Life; Up To 1kW Per Litre Of Oil; Oil Drains Through A Heavy-Duty Ball Valve; Safety Thermostat; Individual Lid For Each Well; Enamelled Cast Iron Flue Guard.

FULL SPECIFICATIONS

Dimensions (W x D x H)	800 x 930 x 850mm
Oil Capacity	2 x 15L
Wells	2 x 15L
Baskets	2 large, 260 x 330 x 100mm
Temperature Range	+60 to +200 deg C, thermostatic
Top	2mm 304 stainless steel
Heating	3 lengthwise tubes per well
Ignition	Spark
Water Rating	IPX5
Gas Type	LPG
Gas Rating	108MJ/hr (30kW)
Warranty	1 Year Warranty