

GF30

Free-Standing Gas Fryer

Banks

Description

High quality construction with a specially shaped stainless tank. Three tube burners with a high heat baffle system, a cool zone and a ball type drain valve.

The fryer's value is based on great performance and efficiency, with low running cost.

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 thick
- ✓ Eurosit control valve
- ✓ Thermocouple and thermopile control
- ✓ Robertshaw thermostat
- ✓ Cool zone in fry tank
- ✓ Large drain off valve
- ✓ Oil tank W355 x D350
- ✓ Integrated flue deflector
- ✓ Three efficient burners
- ✓ Door magnet
- ✓ Removable basket hanger
- ✓ Nickel plated mesh baskets
W165 x D335 x H150
- ✓ Nickel plated tubes
- ✓ Available NAT or LP GAS
- ✓ Chamfered edge for oil drainage
- ✓ CE certified



Technical Specification

DIMENSIONS	W394 x D778 x H881/1195
TEMPERATURE	95°C to 190°C
CAPACITY	23 Lt (40 LB)
POWER	24 Kw (82000 BTU)
OUTPUT	46 Lbs P/H
GTIN No	5391538050762



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Spirit of catering

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