

GF30

FREE-STANDING GAS FRYER

Banks

Description

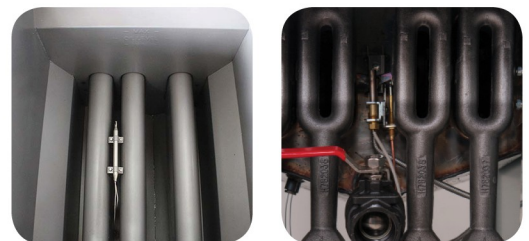
High quality construction with a specially shaped stainless tank. Three tube burners with a high heat baffle system, a cool zone and a ball type drain valve.

The fryer's value is based on great performance and efficiency.

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

Special Features

- Stainless tank 1.5mm
- Eurosit control valve
- Thermocouple and thermopile control
- Cool zone in fry tank
- Large drain off valve
- Oil tank W355 x D350
- Integrated flue deflector
- Three efficient burners
- Removable basket hanger
- Nickel plated mesh baskets
W165 x D335 x H150
- Nickel plated tube rack
- Available NAT or LP GAS
- Chamfered edge for oil drainage
- CE certified



TECHNICAL SPECIFICATION

MODEL	TEMPERATURE	DIMENSIONS	CAPACITY	POWER	NETT WEIGHT
GF30	95°C to 190°C	W394xD778xH881/1195	23 Lt	83,000 BTU (24Kw)	102 Kg

Banks

Spirit of catering

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