

GF40N/GF40L Four Burner Free Standing Gas Fryer

Banks

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.

Its value is based on its excellent performance and efficiency.

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
- ✓ Integrated flu 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

DIMENSIONS	W394 x D778 x H881/1195
TEMPERATURE	95°C to 190°C
CAPACITY	23 Lt
POWER	35 Kw (120000 BTU)
BASKET	W165 x D335 x H150
OUTPUT	50 LBS/Hr
BURNERS	4 x 8 Kw
CONNECTION	1/2" GAS
NETT WEIGHT	83 KG



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Spirit of catering

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