

Introducing FF18 Gas Fryer

Create perfectly crisp fried food every time with our range of commercial-grade deep fryers. Fast Fri deep fryer features a single pot with 18L oil capacity and is fuel-efficient. It is small in size at only 400mm width, therefore, can be easily incorporated into any kitchen. Ideal for small to medium-sized restaurants cafes and fast food take out venues.

Description

- 400mm wide single pan fryer
- Height 1085mm
- Length/Depth 735mm
- Stainless steel finish
- 90MJ multi-jet target burner
- 25kg / hr production rate
- Stainless steel open pan (no tubes)
- 30mm drain valve
- 18 litre oil capacity
- Mechanical thermostat
- Manual pilot ignition
- Baskets and lid included
- Adjustable feet

Overall Construction

- Stainless steel open tank with cool zone
- Stainless steel exterior front and sides
- Double skin door with stainless steel outer
- 50mm dia. stainless steel adjustable legs
- Two nickel plated wire baskets
- Stainless steel lid supplied standard

Cleaning and Servicing

- Open stainless steel pan for easy clean
- Easy clean stainless steel exterior
- 30mm drain valve for effective draining
- Lift off basket hanger
- Access to all parts from front of unit

Product Code

4012215 LPG

ZZ461960 NG



Controls

- 100-190°C mechanical thermostat
- Over-temperature safety cut-out
- Manual ignition pilot burner with flame failure

Price \$

Metro / local delivery \$

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