

GF32TT N/GF32TT L Twin Tank Gas Fryer

Banks

Description

High quality construction with a specially shaped stainless tanks. Four tube burners with a high heat baffle system. Two tanks and ball type drain valves.

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

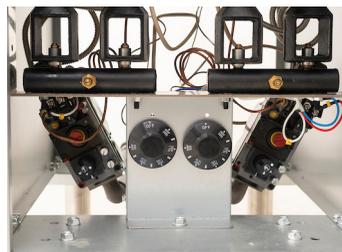
The unit includes two baskets with plastic coated handles, two very accurate thermostats and a safety cut out thermostats.

Special Features

- ✓ 2 Seperate oil tanks
- ✓ Two control valves
- ✓ Thermocouple and thermopile control
- ✓ Accurate thermostat
- ✓ Cool zone in fry tanks
- ✓ Large drain off valves
- ✓ Oil tank W355 x D350
- ✓ Integrated flue deflectors
- ✓ Four efficient burners
- ✓ Door magnet
- ✓ Removable basket hanger
- ✓ Nickel plated mesh baskets
W137 x D337 x H150
- ✓ Nickel plated tubes
- ✓ Available NAT or LP GAS
- ✓ Chamfered edge for oil drainage
- ✓ CE certified

Technical Specification

DIMENSIONS	W397 x D765 x H885/1153
TEMPERATURE	90°C to 190°C
CAPACITY	22 Lt (2 x 11 Lt)
POWER	17.6 Kw
CONNECTION	2 x 1/2"
NETT WEIGHT	82 Kg (Ship weigh 90kg)
GTIN No	5391538050786



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Spirit of catering

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