



# RAPID FRYER SERIES: RF-2

## Two Pan Rapid Fryer

Project: \_\_\_\_\_ Item: \_\_\_\_\_



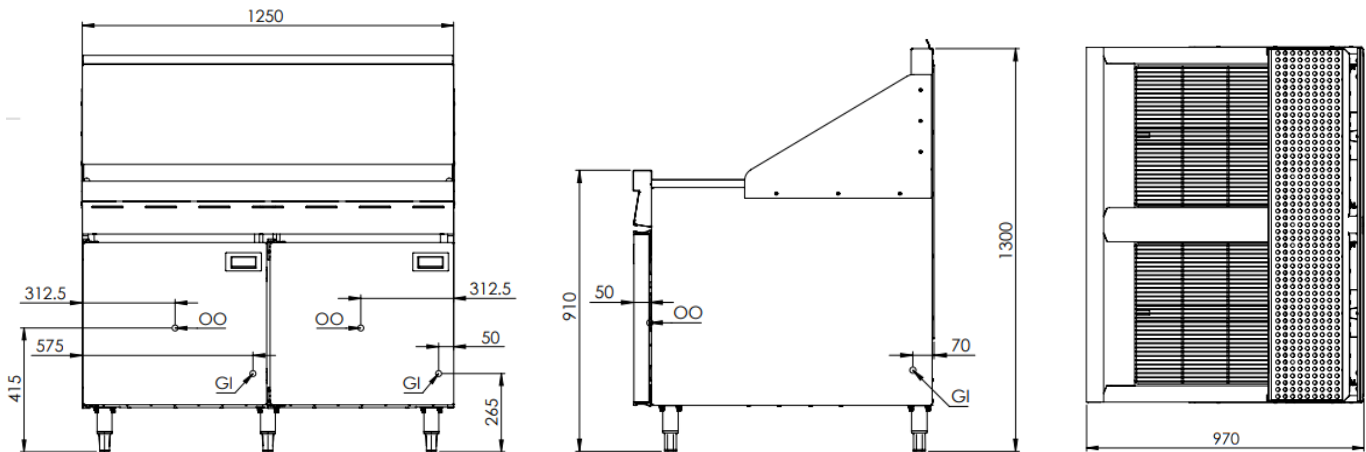
### Standard Features:

- AISI Grade Stainless Steel
- Stainless steel constructed pan with center cool zone – 2mm Thick
- Efficient multi-jet target burner
- +/- 3°C temperature recovery differential
- Over-temperature safety cut-out switch
- 40L oil capacity
- Heavy duty lockable oil drain valve
- Flame Failure - Included as standard
- Piezo ignition to pilot multi-jet target burner
- Stainless steel wire tray and night cover included
- Front access to all components makes service easy
- Pan Dimensions: 510mm D x 510mm W x 80mm H  
(Height is measured from the base plate to the oil level mark)

### Options:

- Natural or LPG Gas
- Non-swivel rear castors – Set of two
- Perforated fish plate

### Specifications:



MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)	GAS CONSUMPTION (Mj/h)	
					NG	LPG
RF-2	1250	970	1300	-	270	270

### Connections:

GAS (GI) (BSP)	OIL OUTLET (OO) (BSP)	SUPPLY PRESSURE (kPa)	
		NG	LPG
3/4" (M)	1 1/4" (F)	1.0	2.6

- Combination control valve with inbuilt regulator is supplied within the unit
- **Must** be installed by an authorised installer in accordance to **AS/NZS5601** refer to current version

**Due to ongoing Product Development, Product Improvement and Research, B+S Commercial Kitchens reserves the right to alter specification without notice.**

**Approval Number: GMK 10683**



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