

FV 600mm Gas Fryers

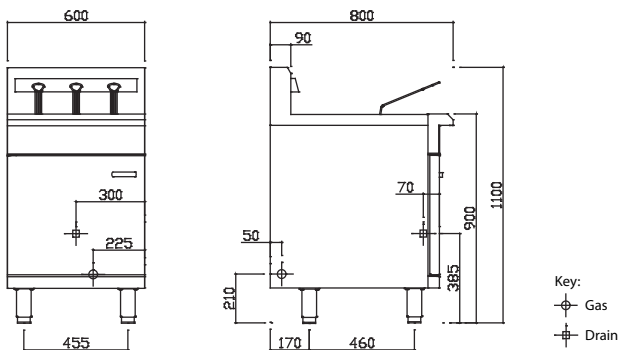


Technical Specifications for FV-60



PROFESSIONAL

- Easy to clean V-pan design with cool zone
- High performance burners and recovery rates
- Includes pilot, FFD, piezo and high temp cutout
- 25kg/h production rate
- 25 litre oil capacity
- Cabinet design with internal fryer controls
- Supplied with 3 fryer baskets and rear castors
- Modular Professional series design
- 24 month 'Platinum Warranty'
- Easy control/burner access for servicing



V-Pan Fryer

- 120MJ/h jet burner with pilot, FFD and piezo ignition
- Mechanically controlled thermostat
- Thermostat temperature range 100 - 200° C
- High temperature cut-out safety mechanism
- 1.5mm stainless steel tank
- 25 litre tank capacity
- Includes 3 stainless steel fryer baskets
- 0.9mm stainless steel perforated fish/base plate
- Tank drainage valve at bottom front of unit

Overall Construction

- Heavy duty construction
- Constructed 0.9mm stainless steel door
- High density Fiberfrax Durablanket insulation around tank
- Welded 1.2mm stainless steel front hob
- Front and side panels 0.9mm stainless steel
- Splashback 1.2 mm stainless steel
- Includes stainless steel legs

Dimensions

- 600mm x 800mm x 1100mm H
- Working height 900mm
- Weight 83kg
- Packed dimensions 640mm x 860mm x 1260mm H
- Packed weight 103kg

Connections

- Gas 3/4" BSP male
- Gas 225mm from right, 50mm from rear, 210mm from floor
- In-built gas regulator (specify Nat or LP on order)
- Drain 1 1/4" BSP male
- Drain 300mm from left, 70mm from front, 385mm floor

Cleaning & Servicing

- Easy access to all parts & components from front
- V-pan easy-to-clean design
- Rear basket support bar
- Removable baskets and inserts

Options/Accessories

- Additional fryer baskets
- Larger fryer baskets
- Joining caps
- RH and LH side shields
- Rear castors

	<u>Model</u>	<u>Description</u>	<u>Nat Gas</u>	<u>LP Gas</u>
	FV-60	3 basket single pan fryer	120MJ/h	120 MJ/h

