



RC400TE - Superfast Natural Gas Tube Twin Vat Fryer

Quick Overview

- Very Fast Recovery
- Twin Stainless Steel Vats
- Two Baskets
- High Production Fryer, Perfect For Chicken & Fish
- Millivolt Control
- Adjustable Legs
- Standby pilot for easy start
- 4-Tube / 4-Burner; 120Mj; ½" Gas Inlet
- Natural Gas
- IAPMO approved #GMK10174

Description

AGA Approval # 7863

All Stainless Steel Construction

Recommended Oil Capacity: 35 Litres

Temperature: 120 to 200°C

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- IAPMO approved #GMK10174
- Consumption: 110 MJ/h

2 Years Parts and Labour + 2 Years Parts only Warranty with Product Registration within 14 Days of Invoice

Your Shipping Specifications

Net Weight (Kg)	78
Width (mm)	533
Depth (mm)	769
Height (mm)	1195
Packing Width (mm)	800
Packing Depth (mm)	600
Packing Height (mm)	1200
Power	110 MJ/h
Warranty	2 Years Parts and Labour + 2 Years Parts Only for Products Registered within 14 Days of Invoice