

GF31N/GF31L

Free-Standing Gas Fryer

Banks

Description

High quality construction with a specially shaped stainless tank. Three tube burners with a high heat baffle system. Cool zone and a ball type drain valve.

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

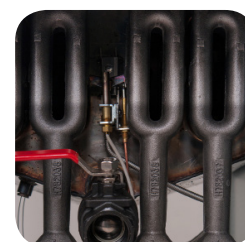
The unit includes two baskets with plastic coated handles, a very accurate thermostat and a safety cut out thermostat.

Special Features

- ✓ Stainless tank 1.5mm thick
- ✓ Eurosit control valve
- ✓ Thermocouple and thermopile control
- ✓ Robertshaw thermostat
- ✓ Cool zone in fry tank
- ✓ Large drain off valve
- ✓ Oil tank W355 x D350
- ✓ Integrated flu deflector
- ✓ Three efficient burners
- ✓ Door magnet
- ✓ Removable basket hanger
- ✓ Nickel plated mesh baskets
W165 x D335 x H150
- ✓ Nickel plated tubes
- ✓ Available NAT or LP GAS
- ✓ Chamfered edge for oil drainage
- ✓ CE certified

Technical Specification

DIMENSIONS	W396 x D765 x H883/1128
TEMPERATURE	93°C to 205°C
CAPACITY	23 Lt (40 LB)
POWER	24 Kw (102,000 BTU)
CONNECTION	1/2"
NETT WEIGHT	102 Kg



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Spirit of catering

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CE