

# GF40 Four Burner Hi-Output Gas Fryer

**Banks**

## Description

Professional hi-output gas fryer. Long lasting stainless tank has quality crafted construction, four tube burners, high heat baffle system, a cool zone and a ball type drain valve.

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

## Special Features

- ✓ Stainless tank 1.5mm
- ✓ Eurosit control valve
- ✓ Thermocouple and thermopile control
- ✓ Robertshaw thermostat
- ✓ Cool zone in fry tank
- ✓ Large drain off valve
- ✓ Integrated flue deflector
- ✓ Four efficient burners
- ✓ Removable basket hanger
- ✓ Door magnet
- ✓ Nickel plated mesh baskets
- ✓ Nickel plated tubes
- ✓ Available NAT or LP GAS
- ✓ Chamfered edge for oil drainage
- ✓ 2 Rear castors supplied

## Technical Specification

<b>DIMENSIONS</b>	W394 x D778 x H900/1195
<b>TEMPERATURE</b>	95°C to 190°C
<b>PEAK HOURLY FLOW RATE</b>	3.39M3/hr
<b>CAPACITY</b>	23 Lt
<b>POWER</b>	32 Kw (108,000 BTU)
<b>BASKET</b>	W165 x D335 x H150
<b>OUTPUT</b>	50 LBS/Hr
<b>BURNERS</b>	4 x 8 Kw
<b>CONNECTION</b>	1/2" GAS
<b>NETT WEIGHT</b>	83 KG
<b>GTIN No</b>	5391538050779



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Spirit of catering

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