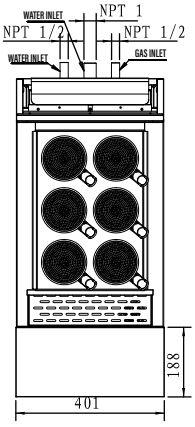
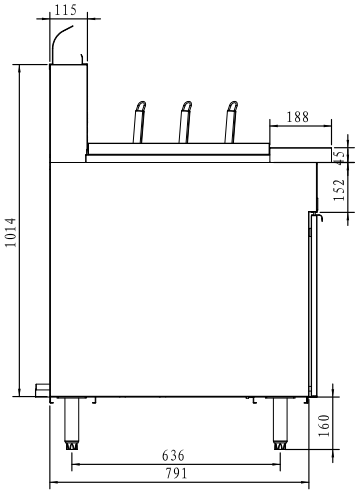
V PAN PASTA AND NOODLE COOKER

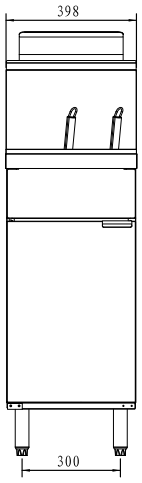
- Stainless steel front and sides
- 34 litre tank capacity
- Standby Stainless steel pilot for easy start
- 6 inch stainless steel leg
- Millivolt control valve
- Prompt response thermostat ensures fast temperature recovery and accurate temperature control
- One 1/4" full port drain valve
- Open pot design features easy cleaning
- Stainless steel hanger plate at the back
- Ø 125mm x 132mm Baskets
- 1/2 inch NPT rear gas connection
- Front positioned water inlet
- Water purifying overflow system to remove excess starch

PC150-6 / PC150-6LPG



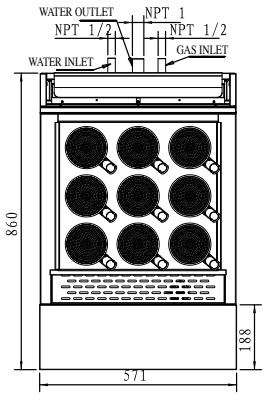


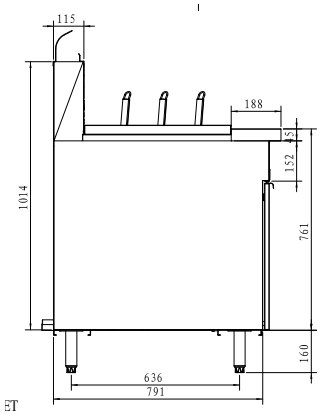


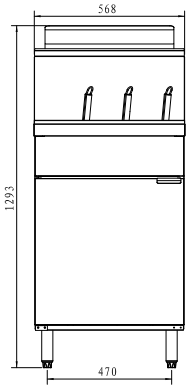


PC150-9 / PC150-9LPG









Code	Gas Type	Baskets	Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
PC150-6	NG	6	27	401x860x1293	78	1/2"	150
PC150-6LPG	LPG	6	27	401x860x1293	78	1/2"	190
PC150-9	NG	9	34	571x860X1293	101	1/2"	150
PC150-9LPG	LPG	9	34	571x860X1293	101	1/2"	190

Code	Description
Accessories	
302110331	Pasta / Noodle Basket
RC400T-18	Adjustable Leg

• Gas equipment must be commissioned by an authorised technician.

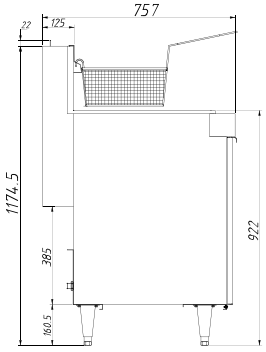
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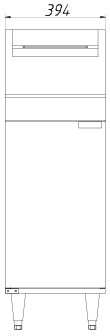
FRYMAX SUPERFAST GAS-TUBE SINGLE VAT FRYERS

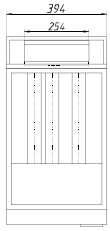
- Stainless steel vats
- Super fast Recovery
- Standby pilot for easy start
- Includes baskets & vat lid
- Temp. 120 to 200°C
- Millivolt control
- Stainless steel construction
- Sturdy adjustable feet
- Natural gas & LPG

RC300 / RC300LPG



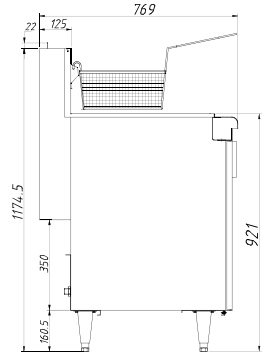


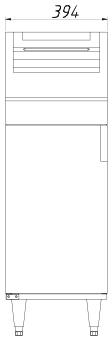


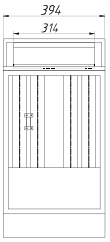


RC400 / RC400LPG



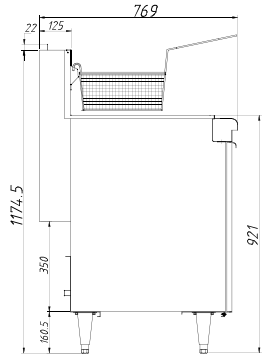


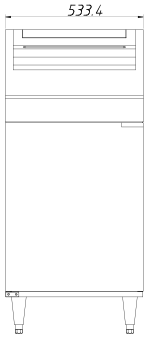


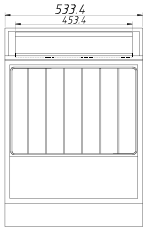


RC500 / RC500LPG











USG-1

USG-1 comes with pre-assembled clips. Easy to attach or remove from fryer.

Code	Gas Type	Dimensions (WxDxH mm)	Chip Productivity (up to kg)	Weight (kg)	Regulator Size	Consumption (MJ/h)
23 Litre Capacity – 3 burners – 2 Baskets						
RC300E	NG	394x757x1195	26	65	1/2″	90
RC300ELPG	LPG	394x757x1195	26	65	1/2″	82.5
25 Litre Capacity – 4 Burners – 2 Baskets						
RC400E	NG	394x769x1195	35	67	1/2″	120
RC400ELPG	LPG	394x769x1195	35	67	1/2″	110
37 Litre Capacity – 5 Burners – 3 Baskets						
RC500E	NG	533x769x1195	43	78	1/2″	150
RC500ELPG	LPG	533x769x1195	43	78	1/2″	137.5
Side Splash Guard						
USG-1	--	520 x 465	–	1	--	--

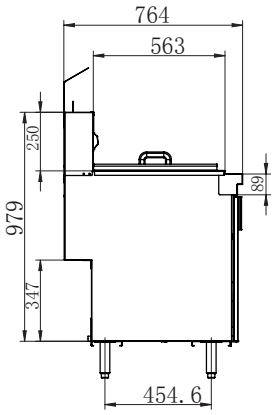
• Gas equipment must be commissioned by an authorised technician.

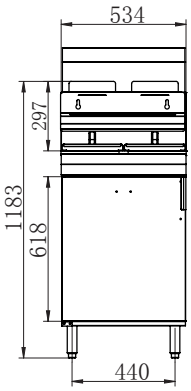
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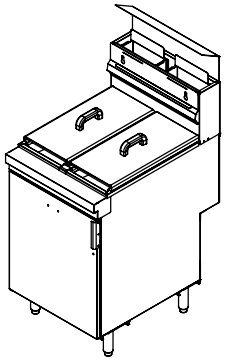
FRYMAX SUPERFAST GAS-TUBE TWIN VAT FRYERS

- Stainless steel vats
- Super fast Recovery
- Standby pilot for easy start
- Includes two baskets & vat lid
- Temp. 120 to 200°C
- Millivolt control
- Stainless steel construction
- Sturdy adjustable feet
- Natural gas & LPG









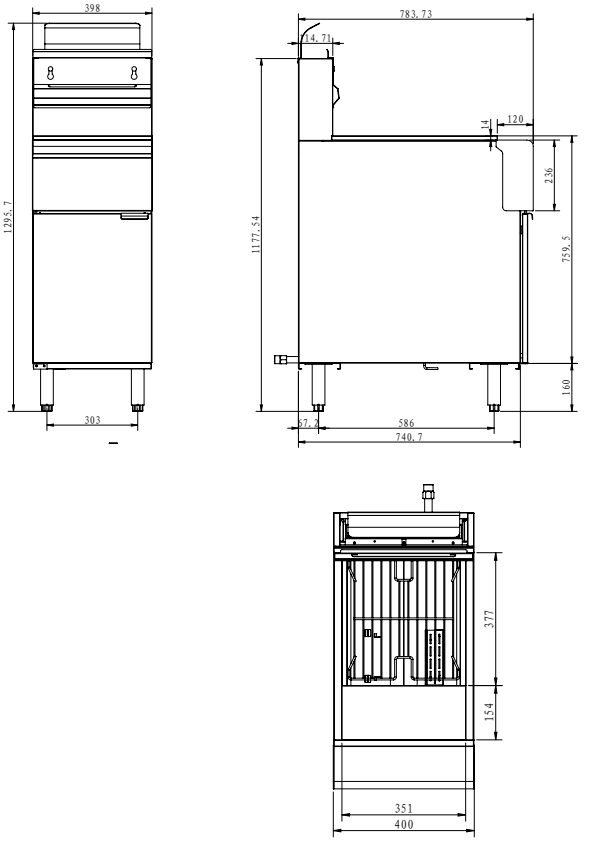
Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
2 x 18 Litre Capacity – 4 burners					
RC400TE	NG	534x769x1326	78	1/2"	120
RC400TELPG	LPG	534x769x1326	78	1/2"	110

• Gas equipment must be commissioned by an authorised technician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

V PAN DEEP FRYER

- Stainless steel front and sides
- 22 litre oil tank capacity
- Thermostat control range from 93°C to 204°C
- Open Stainless steel fryer pot with cold zone
- Standby Stainless steel pilot for easy start
- 6 inch stainless steel leg
- Millivolt control valve
- Prompt response thermostat ensures fast temperature recovery
- 232°C hi limit for safety
- One 1/4" full port drain valve
- Open pot design features easy cleaning
- Stainless steel hanger plate at the back
- Two Baskets
- 1/2 inch NPT rear gas connection
- 20mm insulation
- Optional lid available





Code	Gas Type	Dimensions (WxDxH mm)	Chip Productivity (up to kg)	Weight (kg)	Regulator Size	Consumption (MJ/h)
22 Litre capacity - 1 Burner - 2 Baskets						
VP122	NG	400x784X1178	30	65	1/2"	104
VP122LPG	LPG	400x784X1178	30	65	1/2"	104

Code	Description
Accessories	
RC300-Basket	Fryer Basket (also suits RC300 ~ 400TE)
RC400T-18	Adjustable Leg
RC500-15	Oil Drainage Extension Pipe
VP122-Lid	Optional stainless steel lid
70201107200L	Basket Supporting Grid

• Gas equipment must be commissioned by an authorised technician.
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