

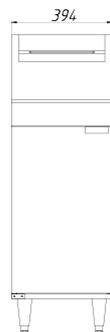
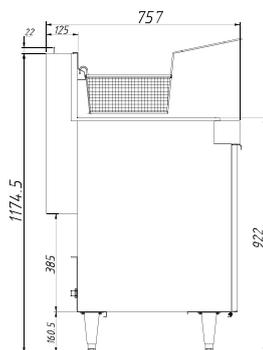


FRYMAX SUPERFAST GAS-TUBE SINGLE VAT FRYERS

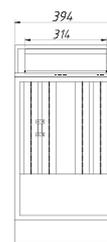
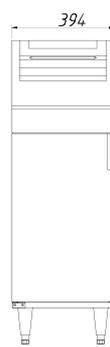
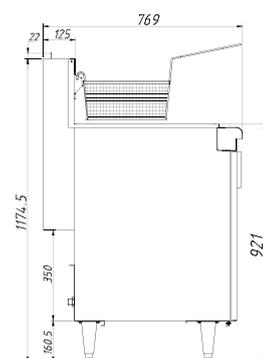
- Stainless steel vats
- Super fast Recovery
- Includes baskets & vat lid
- Temp. 120 to 200°C
- Millivolt control
- Stainless steel construction
- Sturdy adjustable feet
- Natural gas & LPG



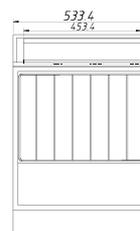
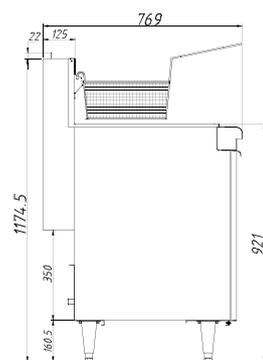
RC300 / RC300LPG



RC400 / RC400LPG



RC500 / RC500LPG



USG-1

USG-1 comes with pre-assembled clips Easy to put on 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.

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