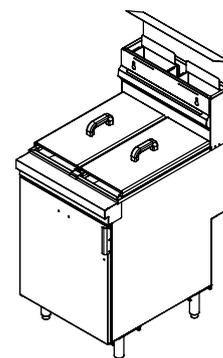
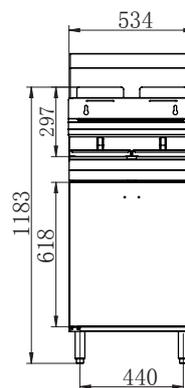
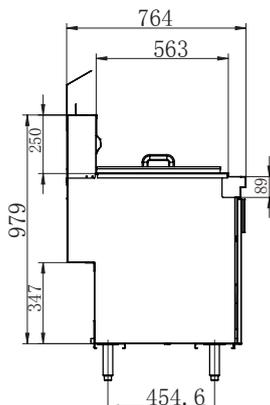




FRYMAX SUPERFAST GAS-TUBE TWIN VAT FRYERS

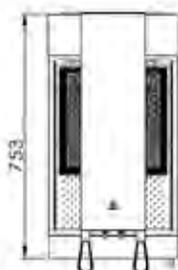
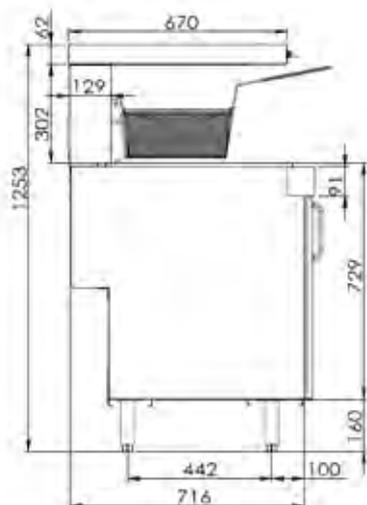
- Stainless steel vats
- Super fast Recovery
- Includes two baskets & vat lid
- Temp. 120 to 200°C
- Millivolt control
- Stainless steel construction
- Sturdy adjustable feet
- Natural gas & LPG



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
RC400TE LPG	LPG	534x769x1326	78	1/2"	110

FRYER MATE TWO BASKET FRY WARMING STATION

- Solid steel body
- Stainless steel front door
- Adjustable stainless steel feet
- Stainless steel sloped drain top with removable grease collector
- Easy access storage cabinet
- 3 x 1/1 GN pan runners in cabinet
- Top can be easily removed
- Infrared heating element
- Separate control for lighting
- Can securely attach to left or right side of fryer units



Code	Dimensions (WxDxH mm)	Temperature Range (°C)	Weight (kg)	Voltage	Power (W/A)
VX15E	400x750x1250	22 - 60	40	240	940/10

• 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