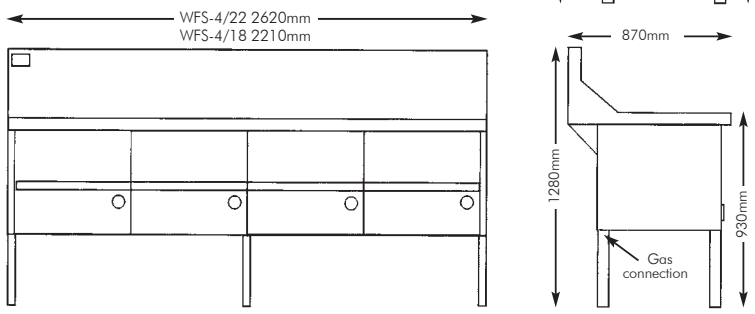
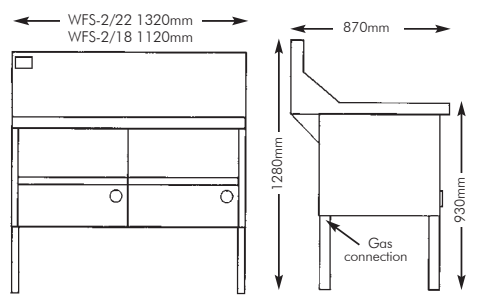
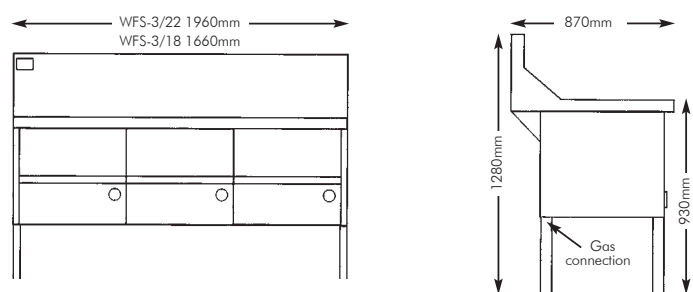
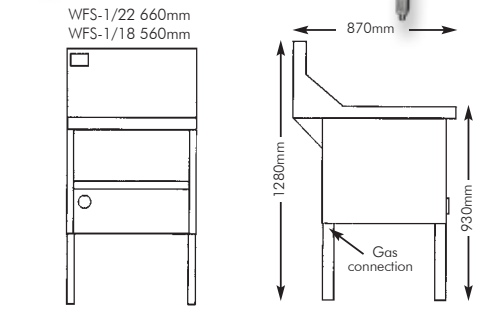


GAS FISH & CHIPS FRYER

- Robust and durable design
- Drainer rack at rear
- Extra high pans and high capacity and high volume operations
- Gold contact thermostats for quick response
- Heat exchange pan fitted to all fryers
- 2mm thick S/S oil pans
- Heavy duty frame
- Quick response thermostat control
- User friendly drain and servicing hinged panel
- Stainless steel exterior



Code	Pan Fryers	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
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Standard "Rear Drainer" Style Fryers

WFS-1/18	1	560x870x1295	110	3/4"	90
WFS-2/18	2	1120x870x1295	220	3/4"	180
WFS-3/18	3	1660x870x1295	330	3/4"	270
WFS-4/18	4	2210x870x1295	440	3/4"	360

Large "Drainer Back" Extra Large Pans

WFS-1/22	1	660x870x1295	115	3/4"	120
WFS-2/22	2	1310x870x1295	230	3/4"	240
WFS-3/22	3	1960x870x1295	345	3/4"	360
WFS-4/22	4	2620x870x1295	460	3/4"	480

• 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