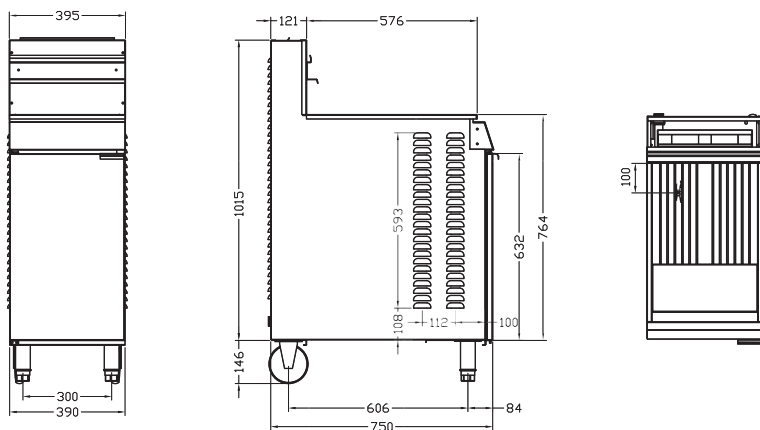


Single Tank Gas Fryer



Features:

- Deep cold zone design reduces wasteful oil deterioration by trapping crumbs under the cooking area.
- Burner tubes carefully positioned across the vat for easy cleaning.
- Latch lock 1" ball-type drain valve (Latch lock feature eliminates accidental scalding).
- Casters at the back and adjustable bullet feet in front.
- Thermostatic control (from 0°C up to 195°C).
- High temperature limiting safety feature.
- 4 Powerful burners rated at 30MJ/h each.
- High thermal efficiency (beyond 50%).
- Oil drain height: 350mm from floor
- 25 Liter oil capacity for GF4.
- 304 Stainless steel oil tank.
- Flame failure safety device.
- CE approved components.
- European gas valve.



Specification

Model	Natural Gas	LP Gas	Dimensions (W x D x H)
LKKGF4	120MJ/h	120MJ/h	395mm x 775mm x 910mm (working height) Height including splashback is 1161mm

Accessories: 2 Fryer Baskets & Drain Pipe Extension

Inlet: Gas: ½" BSP

• Specifications and design are subject to change without notice • Pictures are for illustrative purposes only • 2015 July



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