

Technical data sheet for

SINGLE PAN GAS FRYER 400mm

GT18

- 400mm wide single pan fryer
- 25kW (gross) multi-jet target burner
- Easy clean stainless steel open pan
- 18L oil capacity
- V-tank with cool zone
- 30mm drain valve
- Rear rollers
- Stainless steel exterior
- Easy service
- Fully modular



GT18

Overall Construction

- Stainless steel pan
- Bull nose welded 1.2mm 304 stainless steel
- Splashback 1.2mm 304 stainless steel
- Side panels 0.9mm 430 stainless steel
- Double skin door with 0.9mm 304 stainless exterior
- Vitreous enamelled front panel
- 30mm drain valve
- 63mm dia. heavy-duty 1.2mm 304 stainless steel adjustable legs at front and two rollers at rear
- 2 baskets and stainless steel lid supplied standard

Controls

- Mechanical thermostat
- Thermostat range 100 – 190°C
- Over-temperature safety cut-out
- Millivolt gas valve system (no electrical supply)
- Flame failure protection

Cleaning and Servicing

- Open stainless steel pan for easy clean
- Easy clean basket support bar
- 30mm drain valve for effective draining
- Easy clean stainless steel exterior
- Access to all parts from front of unit

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Specifications

Production rate

25kg/hr

Pan size

Oil capacity 18L (32lbs shortening)

Width 305mm

Length 380mm

Oil frying depth 95mm

Baskets

2 nickel plated wire baskets

140mm W x 335mm D x 145mm H

Nickel plated wire basket grid

Burners

Multi-jet target burner

Gas power (gross)

25kW, 85,300 Btu/hr

Gas connection

R³/₄ (BSP) male

40mm from RH side, 24mm from rear

222mm from floor

All units incorporate Natural and

LP gas regulator

Dimensions

Width 400mm

Depth 812mm

Height 915mm

Incl. splashback 1085mm

Nett weight

57kg

Packing data

0.54m³, 97kg

Width 870mm

Depth 495mm

Height 1255mm

Gas types

Available in Natural gas and LP gas, please specify when ordering

Other gas types on request

Options

Adjustable feet at rear

Extra baskets

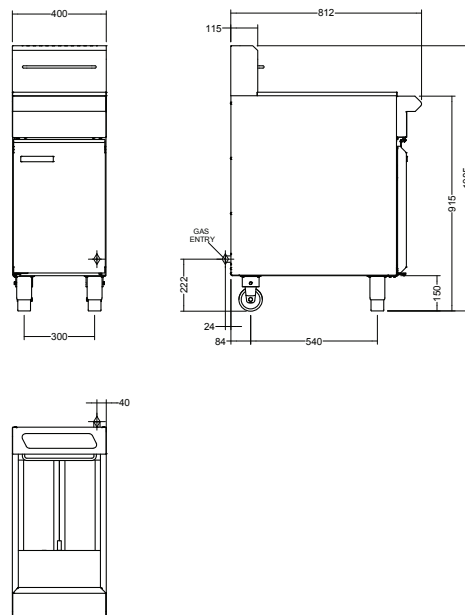
Side splash guards

Joining caps

Castors

Gas conversion kits

GT18



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