



GasMax Superfast Natural Gas Tube Twin Vat Fryer - RC400TE

Quick Overview

- AGA Approval # 7863
- All Stainless Steel Construction
- Recommended Oil Capacity: 35 Litres
- Temperature: 120 to 200°C
- Very Fast Recovery
- Twin Stainless Steel Vats
- Two Baskets
- High Production Fryer, Perfect For Chicken & Fish
- Millivolt Control
- Adjustable Legs
- 4-Tube / 4-Burner; 120MJ; ½" Gas Inlet
- Standby pilot for easy start
- Natural Gas
- IAPMO approved #GMK10174
- Consumption: 110 MJ/h

Description

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Key Features

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2 Years Parts and Labour + 2 Years Parts only Warranty with Product Registration within 14 Days of Invoice

Your Shipping Specifications

Product Condition	New
Connection Type	NG
Net Weight (Kg)	78
Width (mm)	534
Depth (mm)	769
Height (mm)	1195
Packing Width (mm)	800
Packing Depth (mm)	600
Packing Height (mm)	1200
Power	110 MJ/h
Warranty	2 Years Parts and Labour + 2 Years Parts Only for Products Registered within 14 Days of Invoice