FSV-60
600mm Gas Split Pan Fryer



PROFESSIONAL

Specifications

- NAT Gas: 135 MJ/h, LP Gas: 135 MJ/h
- In-built gas regulator (specify NAT or LP on order)
- Gas Inlet: 3/4" BSP Male
- 385mm from Right, 50mm from Rear, 165mm from Floor
- Drain Outlet: 1-1/4" BSP Male
- 170mm from Right, 200mm from Front, 415mm from Floor
- Working Height: 900mm
- Dimensions: 600 x 800 x 1100H @ 110kg
- Packed Dimensions: 640 x 860 x 1260H @ 130kg
- Heavy duty construction with 304 stainless steel external panels
- Stainless steel feet with 55mm height adjustment range

Fryer

- 50 MJ/h output for 11 litre tank (left)
- 85 MJ/h output for 17.5 litre tank (right)
- Jet burners with pilot, FFD and piezo ignition
- Mechanically controlled thermostat
- Thermostat temperature range 100 - 200 °C
- High temperature cut-out safety mechanism
- 1.5mm stainless steel stud weld efficient tank design
- High density Fiberfrax Durablanket insulated tank
- 11 litre (left) + 17.5 litre (right) tank capacity
- Includes 3 stainless steel fryer baskets
- Stainless steel perforated fish/base plate
- Tank drainage valves at bottom front of unit

Cleaning & Servicing

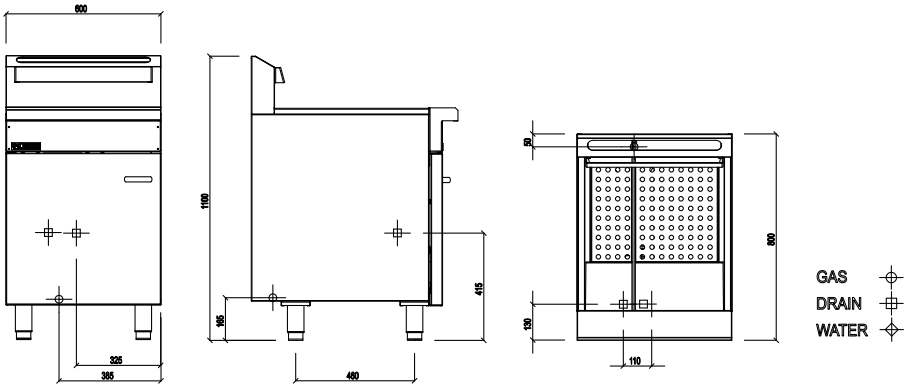
- Easy access to all parts and components from front
- Open tank easy-to-clean design
- Rear basket support bar
- Removable baskets and inserts

Options/Accessories

- Rear Castors (rigid)
- Front Castors (swivel with brakes)
- Additional fryer baskets
- Joining caps
- LH & RH side shields

Warranty

- 1 Year Included + 1 Year Extendable upon registration



Must be installed by an authorised person in accordance with AS/NZS 3000.
Please note that specifications or design may be altered at any time without notice.

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AGA 2 YEARS PLATINUM WARRANTY
1 YEAR INCLUDED 1 YEAR EXTENDABLE UPON REGISTRATION