

FVG 600mm Gas Fryers

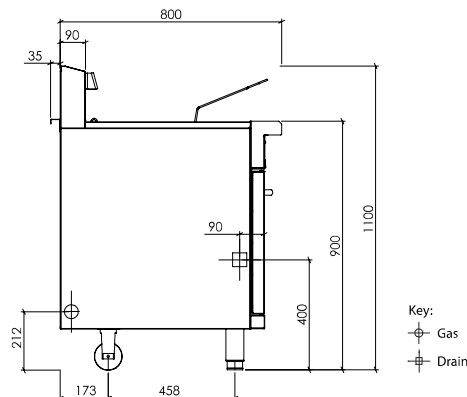
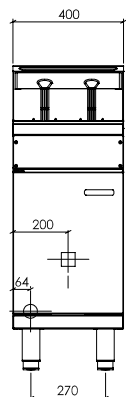
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COMMERCIAL CATERING EQUIPMENT

Technical Specifications for FVG-60



- Easy to clean V-pan design with reduced footprint
- High performance burner and recovery rates
- Includes pilot, FFD, piezo ignitor and high temp cut-out
- 35kg/hr production rate
- 25 litre oil capacity
- Cabinet design with internal fryer controls
- Supplied with 3 fryer baskets
- Modular design
- 24* month parts and labour warranty
- Easy access for servicing



Model	Description	Nat Gas	LP Gas
 FVG-60	2 basket single pan fryer	110 MJ/h	110 MJ/h

V-Pan Fryer

- 110 MJ/hr jet burner with pilot, FFD and piezo ignitor
- Thermostatic temperature control
- Temperature range 100 – 200 C
- Safety high temp cut-out
- 25 litre tank capacity
- High temp stainless steel tank
- Includes 3 stainless steel fryer baskets
- 0.9mm stainless steel perforated fish/base plate

Overall Construction

- Heavy duty construction
- Low density ceramic insulation – combustion chamber
- 1.2mm 304 stainless steel front hob and splashback
- 0.9mm 304 stainless steel side panels and door
- Front and rear adjustable legs
- Rear spacer

Dimensions

- 600mm W x 800mm D (+ 35mm spacer) x 1100mm H
- Working height 900mm
- Weight 76kg
- Packed dimensions 640mm x 860mm x 1260 mm H
- Packed weight 96kg

Connections

- Gas ¾" BSP female
- Gas 81mm from left, 212mm from floor
- In-built gas regulator (specify type of gas on order)
- Drain 1 ¼" BSP male
- Drain 300mm from left, 400mm from floor, 90mm from front

Cleaning & Servicing

- Easy access to all parts 7 components
- V-pan easy-to-clean design
- Rear basket support bar
- Removable baskets and inserts

Options/Accessories

- Joining caps
- Side shields
- Additional fryer baskets
- Rear castors to replace rear legs