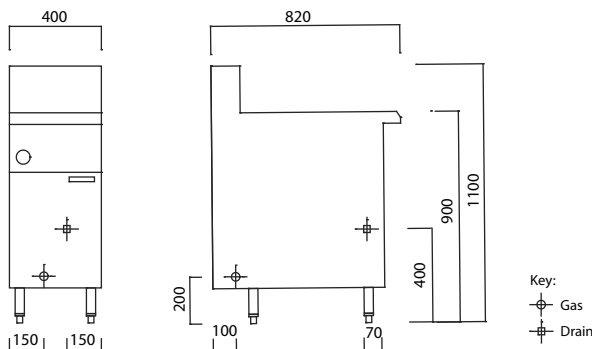


Technical Specifications for FG-40



ESSENTIALS SERIES

- Efficient triple tube stainless steel tank design
- Powerful 102mj tube burners with high recovery rates
- Includes pilot, FFD, piezo and high temp cutout
- 30kg/hr production rate
- 22 litre oil capacity
- Cabinet design with internal fryer controls
- Supplied with 2 fryer baskets, optional rear castors
- Modular Essentials series design
- 15 month 'Platinum Warranty'
- Easy control/burner access for servicing



Tube Fryer

- 102mj triple tube burners with pilot, FFD and piezo ignition
- Thermostat temperature range up to 100-200° C
- High temperature cut-out safety mechanism
- 22 litre tank capacity
- Includes 2 stainless steel fryer baskets
- 0.9mm stainless steel perforated fish/base plate
- Tank drainage valve at bottom front of unit

Overall Construction

- Heavy duty construction
- Constructed 0.9mm stainless steel door
- 1.6mm thick stainless steel tank
- High density Fiberfrax Durablanket insulation around tank
- Welded 1.2mm stainless steel front hob
- Front and side panels 0.9mm stainless steel
- Splashback 1.2 mm stainless steel
- Includes stainless steel legs and 0.9mm overnight lid

Dimensions

- 400mm x 820mm x 1100mm H
- Working height 900mm
- Weight 65kg
- Packed dimensions 640mm x 860mm x 1260mm H
- Packed weight 85kg

Connections

- Gas 3/4" BSP male
- Gas 150mm from left, 100mm from rear, 200mm from floor
- In-built gas regulator (specify Nat or LP on order)
- Drain 1 1/4" BSP male
- Drain 150mm from right, 70mm from front, 400mm floor

Cleaning & Servicing

- Easy access to all parts & components from front
- Rear basket support bar
- Removable baskets and inserts

Options/Accessories

- Rear castors
- Additional fryer baskets
- Joining caps
- RH and LH side shields
- Extended warranty

Model	Description	Nat Gas	LP Gas
FG-40	2 basket single pan fryer	102 mj	102 mj