

FVG-40

400mm Slimline Gas V-Pan Fryer



PROFESSIONAL

Specifications

- NAT Gas: 95 MJ/h, LP Gas: 95 MJ/h
- In-built gas regulator (specify NAT or LP on order)
- Gas Inlet: 3/4" BSP Male
- 65mm from Left, 50mm from Rear, 210mm from Floor
- Drain Outlet: 1-1/4" BSP Male
- 200mm from Left, 90mm from Front, 400mm from Floor
- Working Height: 900mm
- Dimensions: 400 x 800 x 1100H @ 85kg
- Packed Dimensions: 640 x 860 x 1260H @ 105kg
- Heavy duty construction with 304 stainless steel external panels
- Stainless steel feet with 55mm height adjustment range

V-Pan Fryer

- 95 MJ/h jet burners with pilot, FFD and piezo ignition
- Thermostatic temperature control
- Thermostat temperature range 100-190 °C
- High temperature cut-out safety mechanism
- Low density ceramic insulated combustion chamber
- 20 litre tank capacity
- Includes 2 stainless steel fryer baskets
- 0.9mm stainless steel perforated fish/base plate
- Tank drainage valves at bottom front of unit

Cleaning & Servicing

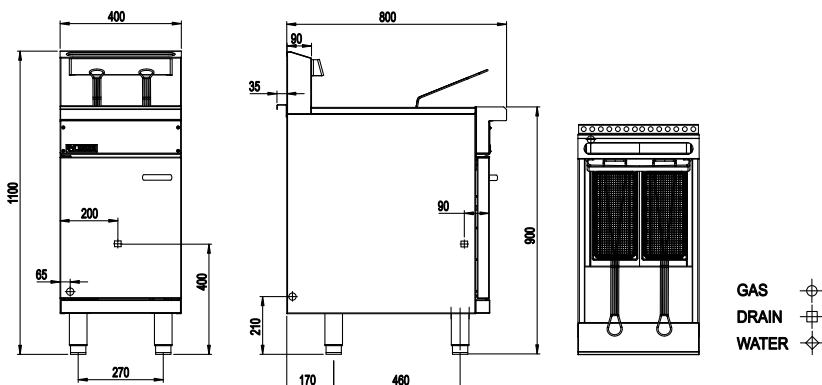
- Easy access to all parts and components from front
- V-pan easy-to-clean design
- Rear basket support bar
- Removable baskets and inserts

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 5601

Please note that specifications or design may be altered at any time without notice

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