

G401 / G402 FRYERS



MODELS and ACCESSORIES

G401 - Single pan, twin basket fryer with manual controls

G402 - Single pan, twin basket fryer with programmable controls

- Lid

KEY FEATURES

- Stainless steel hob with mild steel pan
 - *robust construction to withstand busy demands*
- Temperature range between 140 - 190°C
 - *variable, precise control*
- Sediment collection zone
 - *keeps oil cleaner for longer*
- Fast-acting safety thermostat
 - *peace of mind if oil accidentally overheats*
- Lid supplied as standard
 - *protects and extends oil life*
- Fish grid supplied as standard
 - *keeps cooked portions off pan base*
- Drain bucket supplied as standard
 - *mounted upon slide for easy withdrawal*
- Large diameter drain valve
 - *for simple and efficient pan draining*
- Electrical supply required
 - *simple to install and operate*
- Laser-etched control icons
 - *permanent, indelible markings*

INSTALLATION NOTES

Adequate ventilation must be provided to supply sufficient fresh air for combustion and to allow easy removal of any such products that may present a risk to health. Please consult current legislation for details that relate to specific locations.

Install unit on a level, fireproof surface in a well-lit, draught free position. If floor is made of a combustible material, local fire requirements must be checked to ensure compliance.

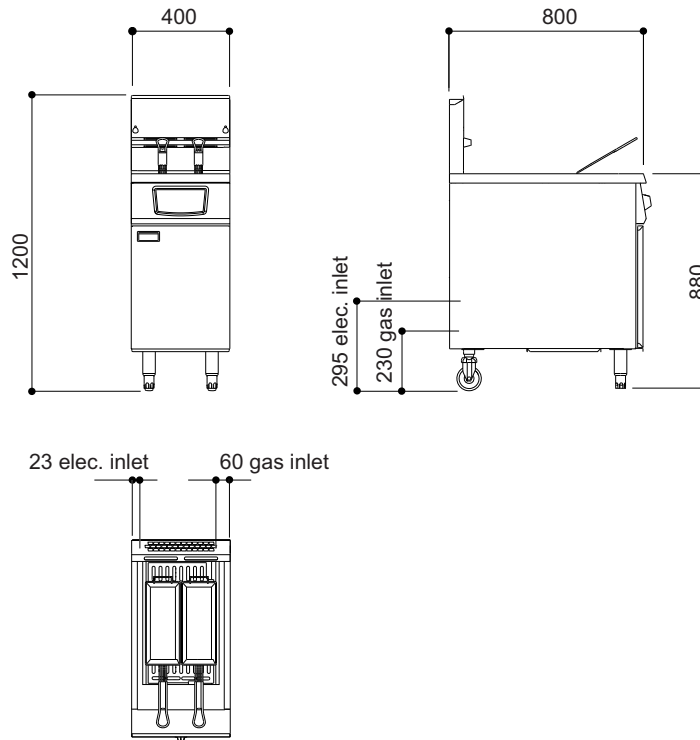
A clearance of 150mm should be observed between appliance and any combustible wall.





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MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

	G401	G402
Total rating * (natural and propane - kW)	23	23
Total rating * (natural and propane - btu/hr)	78,500	78,500
Inlet size (natural and propane)	1/2" BSP	3/4" BSP
Flow rate - natural (m ³ /hr)	2.43	2.43
Flow rate - propane (kg/hr)	1.78	2.78
Inlet pressure (natural and propane - mbar)	20 / 37	20 / 37
Operating pressure (natural and propane - mbar)	15 / 34.5	15 / 34.5
Oil capacity (litres)	18	18
Hourly chip output ** (kg)	34	34
Weight (kg)	83	83
Packed weight (kg)	89	89

Notes:

* denotes gross rating value

** denotes pre-blanching, chilled 15mm size.

Recommended load - 1.5kg per basket.