

FV 450mm Gas Fryers

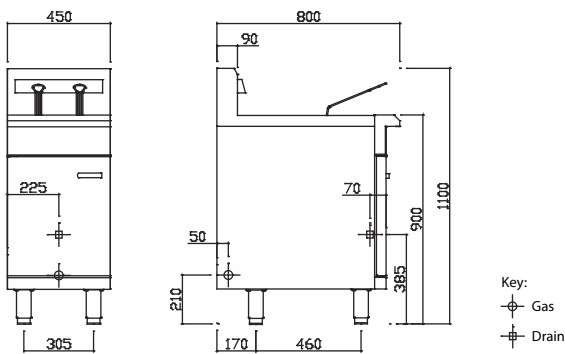


Technical Specifications for FV-45



PROFESSIONAL

- Easy to clean V-pan design with cool zone
- High performance burners and recovery rates
- Includes pilot, FFD, piezo and high temp cutout
- 30kg/h production rate
- 20 litre oil capacity
- Cabinet design with internal fryer controls
- Supplied with 2 fryer baskets
- Modular Professional series design
- 24 month 'Platinum Warranty'
- Easy control/burner access for servicing



V-Pan Fryer

- 100MJ/h jet burner 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 tank
- 20 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
- 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 with 55mm adjustable range

Dimensions

- 450mm x 800mm x 1100mm H
- Working height 900mm
- Weight 72kg
- Packed dimensions 640mm x 860mm x 1260mm H
- Packed weight 92kg

Connections

- Gas 3/4" BSP male
- Gas 225mm from right, 50mm from rear, 210mm from floor
- In-built gas regulator (specify Nat or LP on order)
- Drain 1 1/4" BSP male
- Drain 225mm from left, 70mm from front, 385mm floor

Cleaning & Servicing

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

Options/Accessories

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

Model	Description	Nat Gas	LP Gas
FV-45	2 basket single pan fryer	100 MJ/h	100MJ/h

