G401F / G402F FRYERS

G401F

KEY FEATURES

- Unique pan design requires just 18 litres of oil
  - *easy to clean and economical to fill*

- Choice of control system
  - *standard or programmable controls*

- In-built filtration as standard
  - *extends oil life, reduces running costs*

- High efficiency burner system
  - *reduces energy consumption and running costs*

- Instant temperature recovery
  - *delivers improved throughput*

- Feet at front, castors at rear
  - *couples excellent stability with mobility*

MODELS and ACCESSORIES

G401F - Single pan, twin basket fryer with inbuilt filtration and manual controls

G402F - Single pan, twin basket fryer with inbuilt filtration and programmable controls

- Lid

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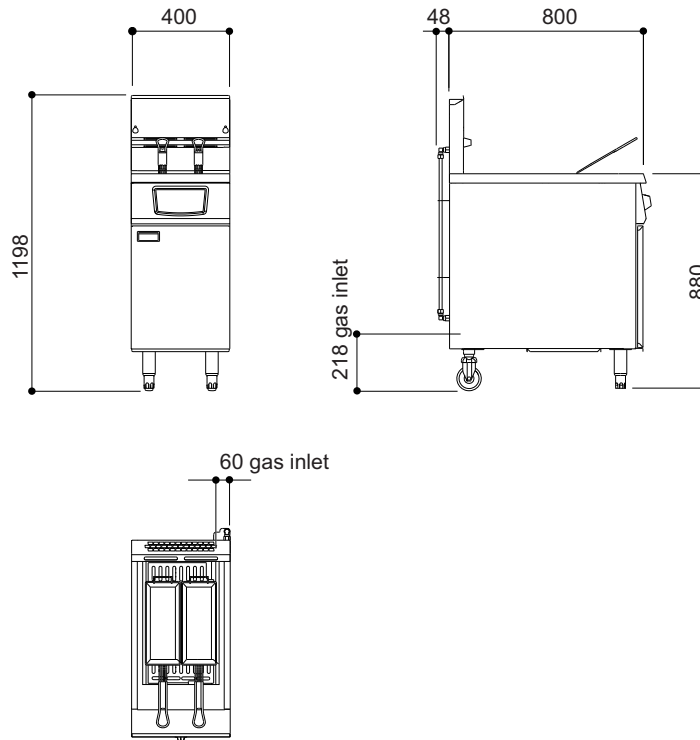
A clearance of 150mm should be observed between appliance and any combustible wall.

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MODEL DIMENSIONS *(in mm)*

SPECIFICATION DETAILS

	G401F	G402F
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 *(m³/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
Electrical supply voltage	230V N~	230V N~
Oil capacity *(litres)*	18	18
Hourly chip output ** *(kg)*	34	34
Weight *(kg)*	94	94
Packed weight *(kg)*	100	100

Notes:

* denotes gross rating value

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

Recommended load - 1.5kg per basket.