



SILVERLINK 600

PRODUCT FEATURES

- Double tank twin basket operation giving you the flexibility to cook different foods or loads simultaneously, delivering 46kg of chips an hour
- Thermostatically controlled to give accurate cooking temperatures throughout cooking. Flame failure device and top temperature cut out ensures safe operation.
- Cool zone collects cooking debris - gives cleaner cooking results and saves money by prolonging the life of the oil
- Piezo ignition for easy lighting
- Heavy duty nickel plated baskets for the most demanding of operations
- Internal drain off tap for easy removal of cooking oil

Deliver perfectly crisp on the outside and fluffy on the inside chips time after time with the Silverlink 600 Free Standing Gas Fryer. Twin tanks and twin baskets means you have the flexibility to cook different foods or loads simultaneously, while delivering 46kg of chips an hour. Ideal for cafes, pubs and restaurants, the fryer features piezo ignition for easy lighting and heavy duty nickel plated baskets for the most demanding of operations. You're in control via the accurate thermostat throughout the entire cooking process. Then there's the innovative deep cool zone, which collects cooking debris to prolong the life of the oil and therefore save you money.

WEIGHTS & DIMENSIONS

Width	600 mil
Depth	690 mil
Height	1060 mil
Weight	73.7 kg

SHIPPING DETAILS

Ship Width	81.3 cm
Ship Depth	68.5 cm
Ship Height	122 cm
Ship Weight	81.07 kg
Number of Shipment Parcels	1
Shipping Origin Zip Code	LN6 3QZ, UNITED KINGDOM
Quick Ship Product	No
Returnable Item	No

PRODUCT CERTIFICATIONS



ENERGY SPECS

Primary Energy Source Type	Gas	Gas Inlet Size	0.5 in
Kilowatts	24 kW	Gas Inlet Pressure Required	16.3 mBar
Electrical Connection Type	Direct Hardwired	Gas Total BTUs	81880 BTU
Electrical Plug Type	Not Applicable	Gas Consumption at Max Use Per Hour	2.29 m ³
Number of Electrical Plugs	Not Applicable	Total Heat Input at Max Use	22.79 kW, 74000 BTU per hour
Gas Type	Natural Gas	Energy Saving	No

ADDITIONAL SPECIFICATIONS

Auto Oil Top-Off	No	Number of Vats (batteries)	2
Basket Lift Type	Not Applicable	Total Oil Capacity (volume)	24 l
Control Type	Mechanical	Oil Reclamation	No
Food Production Rate	36kg chips -12mm [frozen], 46kg chips -12mm [chilled] per hour	Oil Temperature Control	Mechanical
Fryer Type	Open Pot	Pumped Oil Filtration	No
Integrated Filtration	No	Split Pot	Yes
Number of Baskets	2	Temperature Maximum	190 °C
Number of Burners	4	Temperature Minimum	110 °C
		Vat 1 Oil Capacity (volume)	12 l
		Vat 2 Oil Capacity (volume)	12 l

BIDDING SPECIFICATIONS

Bidding Specifications Not Available.

TECHNICAL DRAWING

