

RC300E - SUPERFAST NATURAL GAS TUBE FRYER

Very Fast Recovery
Single Stainless Steel Vat
Includes Two Baskets & Vat Lid
Recommended Oil Capacity: 18 Litres
High Production Fryer, Ideal For Chicken & Fish
Temperature 120 To 200°c
Millivolt Control
Adjustable Legs
3-Tube / 3-Burner; 90Mj; ½" Gas Inlet
Natural Gas



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DESCRIPTION

The compact RC300 gas-tube single vat fryer is built with (three) powerful burners, 2 baskets and dimensions set at (394x759x1195). This unit uses NG, can hold up to 23 litres and consumes 90 MJ/h.

Federal Hospitality Equipment stocks a huge line-up of some of the best superfast gas-tube single vat fryers. This fryer is sourced from one of the biggest suppliers of gas and electric equipment within the hospitality industry - Frymax.

Produced selectively for your fast food joints and restaurants, this unit effectively deep fries and prepares your entrees, appetisers, side dishes and meat-based meals for your hungry customers to an immaculate degree of competency.

Aga Approval # 7863

All Stainless Steel Construction

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SPECIFICATIONS

NET WEIGHT (KG)	49
WIDTH (MM)	394
DEPTH (MM)	759
HEIGHT (MM)	1195
PACKING WIDTH (MM)	800
PACKING DEPTH (MM)	600
PACKING HEIGHT (MM)	1200
POWER	90MJ/h

*Specifications are subject to change without notice.