

RC400E - SUPERFAST NATURAL GAS TUBE FRYER

- Very Fast Recovery
- Single Stainless Steel Vat
- Two Baskets
- High Production Fryer, Ideal For Chicken & Fish
- Millivolt Control
- Adjustable Legs
- 4-Tube / 4-Burner; 120Mj; ½" Gas Inlet
- Natural Gas



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DESCRIPTION

RC400E - Superfast Natural Gas Tube Fryer

Looking for an alternative to cooking? This Superfast Natural Gas Tube Fryer comes with millivolt control, adjustable legs, four tubes/burners, digital temp range between 120 and 200°C, two baskets, fast recovery, stainless steel vat and construction, ideal for establishments selling fish or chicken.

The strapping RC400E gas-tube single vat fryer is built with (four) powerful burners, (two) baskets and dimensions set at (394x769x1195). This unit uses NG, can hold up to (25) litres and consumes 120 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

Recommended Oil Capacity: 22 Litres

Temperature: 120 to 200°c

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SPECIFICATIONS

NET WEIGHT (KG)	50
WIDTH (MM)	394
DEPTH (MM)	759
HEIGHT (MM)	1195
PACKING WIDTH (MM)	800
PACKING DEPTH (MM)	600
PACKING HEIGHT (MM)	1200
POWER	120MJ/h

*Specifications are subject to change without notice.