

RC400ELPG - SUPERFAST LPG 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
- LPG Gas



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DESCRIPTION

Superfast LPG Gas Tube Fryer - RC400ELPG

The strapping RC400ELPG gas-tube single vat fryer is built with (four) powerful burners, 2 baskets and dimensions set at (394x769x1195). This unit uses LPG, 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.

This single vat fryer comes with pure stainless-steel vats, millivolt control and adjustable feet- all encased within a stainless-steel build.

Aga Approval # 7863

All Stainless Steel Construction

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.