

RC400TE - SUPERFAST NATURAL GAS TUBE TWIN VAT FRYER



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DESCRIPTION

- AGA Approval # 7863
- All Stainless Steel Construction
- Recommended Oil Capacity: 35 Litres
- Temperature: 120 to 200°c

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

SPECIFICATIONS

NET WEIGHT (KG)	50
WIDTH (MM)	533
DEPTH (MM)	769
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.