

# • Gourmet Gas Fryer •

*Backed by 94 years of  
Goldstein experience*



## **FEATURE**

Twin burner 60Mj total heat input  
Deep effective cold zone  
304 Stainless Steel deep vee fryer pot

## **BENEFIT**

High performance in a very compact footprint  
Increased oil life  
Easy cleaning



# Goldstein

Established 1911

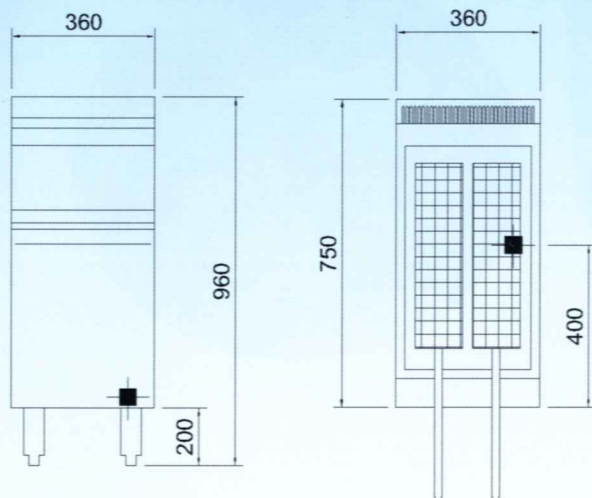
## The Cooking Equipment Professionals

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## Specifications

- Highly efficient fryer
- Deep Cold zone for maximum oil life
  - All stainless steel construction
  - Low running cost
  - No electricity required to operate
- Suitable for Natural Gas or LPG and Z gas
  - 20 Litre oil capacity
  - 60Mj Gas burner rating
  - Automatic Thermostat 110 - 190 C
  - 2 Chrome plated baskets
- 20 Kg of Frozen French fries per hour



PRODUCTS	MODEL NUMBER	DIMENSIONS mm			DIMENSIONS mm			POWER CONNECTIONS		NET kg	CUBIC METRES PACKED
		Width	Depth	High	Width	Depth	High	Gas	Mj		
<b>FRYER</b>		<b>OVERALL</b>			<b>FRY WELL</b>						
Fryer-single pan	GF/G350	360	750	960	276	520	255	60		50	0.4

B70



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