



## 400 SERIES FRYERS

# G402F Single Pan Programmable Fryer with Filtration

### Key features

- High efficiency burner system
  - Quick heat up and instant recovery times
  - Reduces energy consumption and running costs
- Automatic two-stage filtration built in
  - Increases oil longevity and maintains quality
- Stainless steel hob with mild steel pan
  - Robust construction to withstand busy demands
- Temperature range between 130 - 190°C
  - Variable, precise control
- Unique pan design requires just 18 litres of oil
  - Easy to clean as well as being energy efficient and saves money on oil
- Programmable controls
  - Adds convenience and ensures cooking times and temperatures are adhered to
- Electric ignition to burner
  - Quick and easy lighting
- Fast-acting safety thermostat
  - Power cut to unit if oil overheats
- Supplied with fish grid, basket and lid
  - Everything you need to start frying
- Supplied with drain bucket, strainer and filter
  - Essential parts of the filtration process

### Accessories

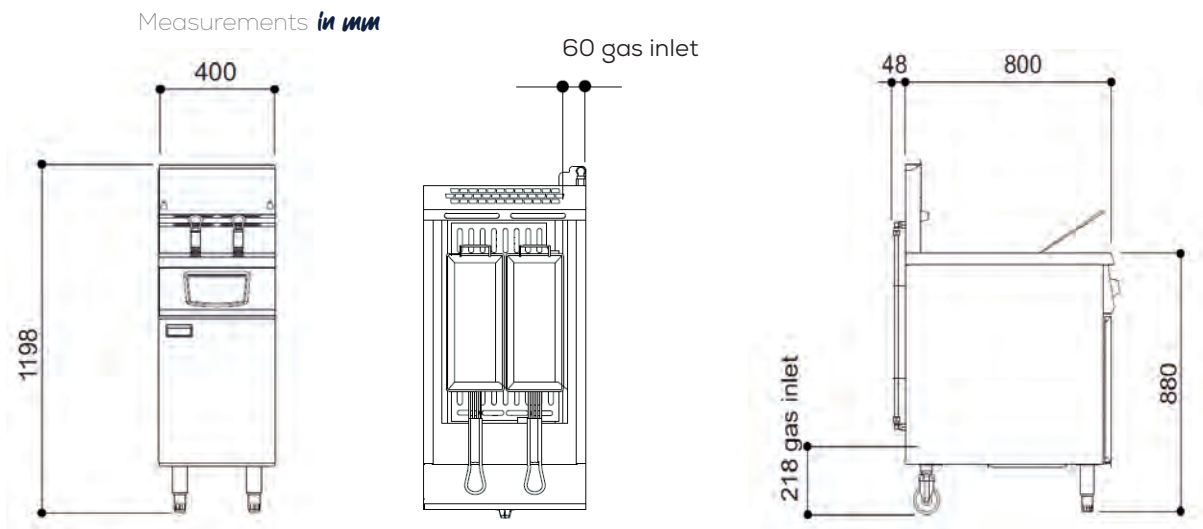
- Sidescreens

### Similar Models

- G401 Single pan, twin basket gas fryer
- G402 Single pan, twin basket programmable gas fryer with filtration
- G401F Single pan, twin basket gas programmable fryer
- G3840F Single pan, twin basket gas fryer with filtration
- G2844F Single pan, twin basket programmable gas fryer



# Single Pan Programmable Fryer with Filtration



Unit supplied with 2m main cable

## Specification details

Total rating (natural and propane - kW - Nett)	23	
Total rating (natural and propane - btu/hr - gross)	78,500	
Electrical supply voltage	230V N~	
Inlet size (natural and propane)	3/4" BSP	
Flow rate - natural (m <sup>3</sup> /hr)	2.43	
Flow rate - propane (kg/hr)	1.78	
Inlet pressure (natural and propane - mbar)	20 / 37	
Operating pressure (natural and propane - mbar)	15 / 34.5	
Oil capacity (litres)	18	
Hourly chip output (kg)	34	
Weight (kg)	94	
Packed weight (kg)	103	
Packed dimensions (w x d x h - mm)	450 x 1000 x 1300	
GTIN numbers	Nat Gas	LPG

## Installation notes

Adequate ventilation must be provided to supply sufficient fresh air for combustion and to allow easy removal of any such products that may present a risk to health. Please consult current legislation for details that relate to specific locations.

Install unit on a level, fireproof surface in a well-lit, draught free position. If floor is made of a combustible material, local fire requirements must be checked to ensure compliance.

A clearance of 150mm should be observed between appliance and any combustible wall.



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