



PROJECT _____

ITEM _____

QUANTITY _____

DATE _____

SilverPLUS fryers use the highly efficient 'GasSaver' tube burner design. Providing optimum cooking output and efficiency while reducing flue temperatures. Today more than ever, customers are aware of the cost of ownership.

While the SilverPLUS fryer will cost you slightly more upfront, the cost of running the fryer will be dramatically less for the life of the fryer. Plus, your working environment will be much cooler due to the lower flue emissions.

FEATURES & BENEFITS:

- 4 x 102mm deep tube burners
- Highly efficient Energy Star® rated 'GasSaver' tube burners
- Tank - stainless steel construction
- Cabinet - stainless front, door & sides
- Battery spark ignitor operation
- Millivolt Thermostat
- High temperature safety limit switch
- Built-in integrated flue deflector & gas regulator
- Cooking capacity of approximately 32kg of frozen 10mm fries / 36kg of frozen french cut fries per hour
- Supplied with 3 x 140mm wide nickel plated wire fryer baskets, removable stainless steel basket support, lid, drain pipe extension & clean out rod
- 5 year warranty on stainless steel frypot

OPTIONAL EXTRAS:

- Fry basket alternatives (twin, tripple, fine mesh, fish plates etc)
- Capping strips & Splashguards
- 152mm (6") fixed and swivel castors with brakes

TECHNICAL DATA:

Dimensions (W x D x H):	498 x 863 x 1172
Total Weight:	82 Kg
Cooking Area (W x D x H):	457 x 127 x 457mm
Oil Capacity:	31-39 Litres

GAS DETAILS	Natural Gas (NG)	Universal LP Gas (ULPG)
Minimum Supply Pressure	1.7 kPa	2.74 kPa
Operating Pressure	1.0 kPa	2.5 kPa
Total Gas Supply	95MJ/Hr	95MJ/Hr

3/4" BSP connection

NOTE: It is the responsibility of the installing gas plumber to ensure correct supply and connection sustaining appropriate pressure when all appliances are full on.

