

Blaze 23 Litre Twin Basket Single Tank Gas Fryer - LPG Gas

90,000 BTU, 3 Burners. THIS UNIT RUNS OFF LPG BOTTLED GAS ONLY.

View Product

Code : BF40P



55% OFF Sale

£1,460.00

£649.99 / exc vat

£779.99 / inc vat

Select Shipping Method

- 2 - 3 Working Day Delivery

- Next Working Day - £29.99 + £29.99 - Collect in Bolton

(Mon-Fri, 11am to 3pm)

Notes :

- Please check door entry sizes before ordering.
- Delivery is made to kerbside only.
- Drivers do not unpack or position goods.
- A 25% restocking charge will apply for all returned goods.

The Blaze single tank, twin basket gas fryer offers unbeatable value for money and is the ideal fryer for busy takeaways, restaurants and catering establishments.

Constructed from high quality components throughout, including stainless steel body and famous American Robershaw gas control valves, it offers a simple yet highly robust design. Whether you're cooking fish, chips, onion rings or chicken, these high output fryer makes it much easier to keep up with demand.

| Size | | | |
|-----------------|--------|-------|-------|
| Unit | Height | Width | Depth |
| Mm | 1195 | 395 | 765 |
| Cm | 119.5 | 39.5 | 76.5 |
| Inches (approx) | 47 | 15 | 30 |

- THIS UNIT RUNS OFF LPG BOTTLED GAS ONLY.
- 90,000 BTU power output with fast heat up and recovery
- 23 litre tank with 3 burners
- Vertical burners and baffle design to improve efficiency
- All stainless-steel construction
- Thermostatic temperature control between 60c and 240c
- Reliable American Robertshaw gas control valves for best performance
- Designed in America for high output reliability
- 4 Adjustable legs for easy levelling.
- 2x Heavy duty fryer baskets with basket hanger
- Temperature limit (240c) and gas supply cut-off if pilot goes out for safety
- Large cold zone to prevent scorching of food particles at the bottom
- Drain cock for easy drainage of oil
- Power Type : 3450
- Power Supply : 3797
- Material : Stainless Steel
- Capacity : 23 Litre maximum oil capacity