

Falcon G401F 18 Litre Natural Gas Fryer with Electric Filtration

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Code : G401F



64% OFF Sale

£12,144.00

£4,371.99 / exc vat

£5,246.39 / inc vat

Select Shipping Method

- 7-10 Working Days Delivery

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.

This Falcon 400 series G401F/N freestanding fryer has a great many features including, high efficiency elements which reduce energy consumption and running costs.

The Falcon 400 series G401F gas freestanding fryer has a single pan and twin baskets for a high output of 34 kgs chips per hour. A unique pan design that requires 18 litres of oil, the built in filtration extends the life of the oil saving no only money but time emptying and cleaning. The feet at the front and casters at the rear mean you can move this fryer but not compromising on stability.

Size

Unit	Height	Width	Depth
Mm	880	400	850
Cm	88	40	85
Inches (approx)	34	15	33

- High efficiency tri-stack elements - Reduce energy consumption and running costs
- Unique pan design requires just 18 litres of oil
- In-built filtration - Extends oil life and offers increased safety to user
- Temperature range: 130C to 180C
- Feet at front, castors at rear - Combines excellent stability with mobility
- Basket size: 145(H) x 145(W) x 335(D)mm; 2 baskets
- Hourly chip output: 34 KG (75 lbs)
- Recommended load per basket: 1.5 KG
- Power: 230V, 25.3kW
- Natural Gas
- Power Type : 3449
- Power Supply : 697
- Material : Stainless Steel
- Capacity : 18 Litre