

Lincat J10 2 x 12 Litre Gas Twin Tank Fryer With 2 Baskets

View Product

Code : J10



50% OFF Sale

£6,602.00

£3,300.99 / exc vat

£3,961.19 / inc vat

Select Shipping Method

- Next Working Day delivery - £39.99 + £39.99 - 3 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.

The J10 is part of Lincat's Silverlink 600 range which meets the needs of every modern, busy catering establishment.

This fryer has a millivolt control system which doesn't need an electrical connection. With a finned heat exchange system and a thermostatic control it ensures accurate oil temperature control meaning you get consistently perfect results every time. Safety features include top temperature cut-out to prevent overheating of the oil and flame failure device. Deep cool zone collects cooking debris - this gives cleaner cooking results and prolongs oil life, saving you money and heavy duty double nickel plated spun wire baskets, batter plates and stainless steel lids supplied as standard.

Size

Unit	Height	Width	Depth
Mm	1065	600	600
Cm	106.5	60	60
Inches (approx)	41	23	23

- Thermostatic control ensures accurate oil temperature control
- Safety features include top temperature cut-out to prevent overheating of oil & flame failure device
- Deep cool zone collects cooking debris
- Convenient pilot flame operation with piezo ignition
- Heavy duty double nickel plated spun wire baskets, batter plates & stainless steel lids supplied as standard
- Dimensions: W600 x D600 x H1065 - 1100mm
- Chips Per Hour: Frozen - 36kg, Chilled - 46kg
- Power: 24kw
- Oil cap: 2 x 12L
- Weight: 57kg
- Power Type : 3449
- Power Supply : 697
- Material : Stainless Steel
- Capacity : 2 x 12 litres