Double Basket Fryer (Table Top)

On Site Kitchen Rentals Ltd



Front mounted controls ensure safe working practice
Hinging element with safety cut-out provides easy access to tank for cleaning
High quality grade 304 stainless steel fryer tanks, fully welded to hobs for added strength and a smooth, easy clean seamless finish
Thermostatic control with fail-safe top temperature cut out maintains accurate oil temperature and ensures safe operation
Heavy duty double nickel plated spun wire baskets, batter plates and stainless steel lids supplied as standard

depth (mm)	Width (mm)	Height (mm)	Electricity	Gas	Weight (kg)
600	450	335	2 x 13amp	N/A	23



Hillhouse International Business Park North Road, Thornton Cleveleys, Lancashire FY54QD 01253 863305 www.onsitekitchens.co.uk