

The Garland Heavy Duty Restaurant Range is a commercial cooking range engineered for unmatched performance and durability.

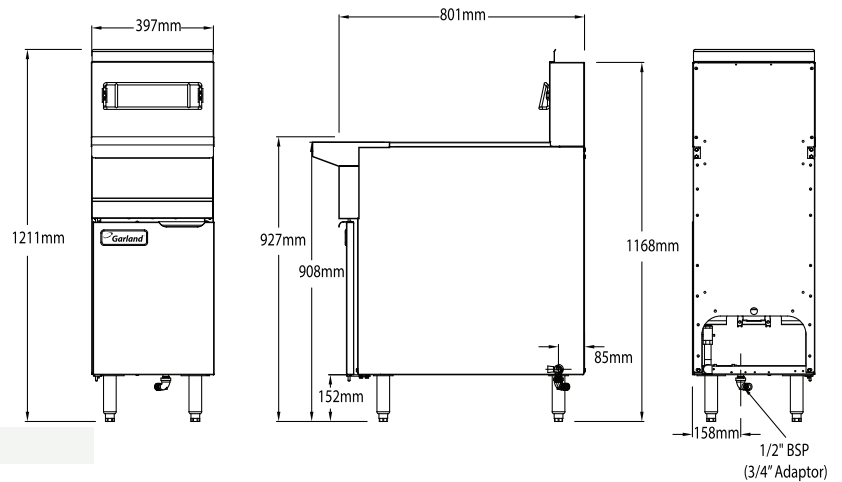
The Garland GF16FRSE is a single open pan 20 litre oil capacity high performance deep fryer designed to meet the needs of any busy commercial foodservice venue. With stainless steel construction, a front rail and backguard that matches the other Restaurant Series units and a stainless steel open frypot with a limited lifetime warranty. Simple to operate and high performing with powerful and efficient 107.6MJ burners along with millivolt controller requires no electrical hookup. The thermostat is accurate to 1°C for fast oil recovery and outstanding cooking results.

STANDARD FEATURES

- Stainless Steel Frypot
- Open Pot Design with deep cold zone
- Accurate centreline thermostat
- 152mm adjustable legs
- Twin Baskets
- Stainless Steel Fryer Cover
- Available in Natural or Propane Gas
- EZ spark battery ignition (battery included)
- Flue Deflector

OPTIONAL FEATURES

- Fixed Height Castors without brake – 8100750
- Castors with brake – 8100357
- Fish Plate – S51058
- Sediment Tray – 8030188
- Capping Strip – 9107515



DIMENSIONS

External: 397W x 881D x 1211H mm

Clearance: Sides and rear 152mm, Front 610mm

Weight: 69kg

TECHNICAL DATA

Gas Type: Natural or Propane

Total Output: 107.6MJ

Gas Connection: 1/2" inlet with 3/4" bushing

Drain Height: 269mm

SHIPPING DATA

Shipping Weight: 114kg

Shipping Dimensions: 560W x 914D x 1280H mm

PRODUCTION CHIPS FROM FROZEN

30kg per hour

AGA APPROVAL NUMBER

AGA 7945 G

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

