

Garland's Master Series deep fryer heats oil via a Master jet-type burner combine speed with precision and even heat distribution to improve efficiency and control. A centreline thermostat is accurate to 1°C ensuring that food is cooked consistently every time.

Featuring stainless steel construction frypot, cabinet, door and sides with an aluminised steel main back, large front 191mm deep 2.5mm thick 'plate rail' The 'plate rail' and backguard matches other Master Series units along with no visible fixing screws gives a sleek finish.

Stainless steel frypot with shortening capacity of 20lt, piezo ignition and a continuous pilot light makes for simple operation and cleaning.

Large easy-to-use control knobs are located beneath the front rail protected from any potential spills.

STANDARD FEATURES

- 152mm chrome steel adjustable legs

OPTIONAL FEATURES

- Rear gas connection ¾"
- Common front rails and backguards with adjoining Master Series equipment (no extra cost)
- Castor mounted
- Gas flex hose & quick disconnect w/restraining device
- Frypot lid
- Fish plate



DIMENSIONS

External Dimension: 432W x 962D x 1174H mm

Working height : 924mm

Combustible wall clearance: Side: 356mm, Rear: 152mm

TECHNICAL DATA

Gas Type: Natural or LP

Total Output:	Natural 108MJ	LP 108MJ
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Gas Connection: 1¼"

Shipping weight: 110kg

AGA approval number

8047

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

