Single 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 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	300	335	13amp	N/A	14



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