

FRYERS



FG-40

The Luus Gas Fryer is designed to deliver great performance without breaking the budget. A high output of 108mj/hr provides very fast oil recovery rate, enabling you to cook more product at consistent temperatures, even during busy periods. Available as a single pan, twin basket model, this fryer has the versatility to suit all types of takeaways, cafes and restaurants.

Standard Features:

- Triple cast iron burners totalling 108mj/hr (102mj/hr LPG) with Flame Failure and Pilot as standard
- Tube burner system for high performance and fast oil recovery rates
- Stainless steel tank with 22 litre oil capacity
- Large 'cool zone' to help trap food particles and prolong oil life
- Ability to cook 30kg of chips per hour
- External thermostat control for ease of use
- Over temperature safety cut-off
- Includes piezo ignition, baskets, drain valve and overnight lid
- Sturdy steel frame construction for longer lasting durability
- Complete stainless steel exterior including side panels
- Height adjustable feet
- Modular design to suit Ovens, Grills, Barbecues and Cooktops for a uniform kitchen

Optional Extras:

- Side shields
- Joining caps
- Rear castors
- Available in Natural Gas and LPG



Tube Burner System

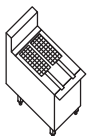


Stainless Steel Tank



External Thermostat Controls

Specifications



FG-40 Single pan twin baskets

Dimensions 400x820x1100high
 Gas connection (G) 3/4" BSP male
 Gas output 108mj/hr Nat, 102mj/hr LPG

