



VERRO SERIES: VTF-451S

Split Pan Turbo Fryer

Project: _____ Item: _____



VTF-451S

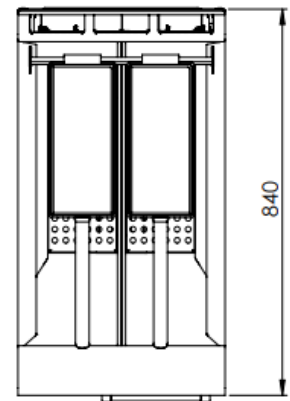
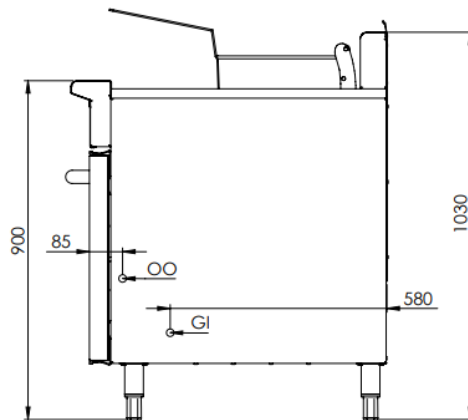
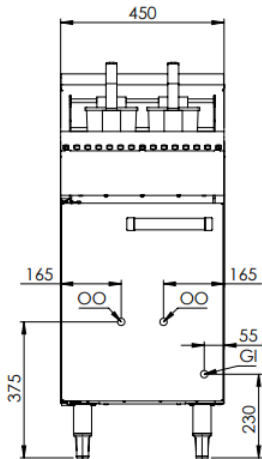
Standard Features:

- AISI Grade Stainless Steel
- Stainless steel constructed pan with center cool zone – 1.5mm Thick
- Efficient dual multi-jet target burner
- +/- 3°C temperature recovery differential
- Over-temperature safety cut-out switch
- 13.5L oil capacity per section
- Heavy duty lockable oil drain valve
- Flame Failure - Included as standard
- Piezo ignition to pilot multi-jet target burner
- Complete with baskets, fish plates and night cover
- Front access to all components makes service easy
- Pan Dimensions: 415mm D x 150mm W x 80mm H
(Height is measured from the base plate to the oil level mark)

Options:

- Natural or LPG Gas
- Non-swivel rear castors – Set of two

Specifications:



MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)	GAS CONSUMPTION (Mj/h)	
					NG	LPG
VTF-451S	450	840	1030	-	76	76

Connections:

GAS (GI) (BSP)	OIL OUTLET (OO) (BSP)	SUPPLY PRESSURE (kPa)	
		NG	LPG
3/4" (M)	1" (F)	1.0	2.6

- Combination control valve with inbuilt regulator is supplied within the unit
- **Must** be installed by an authorised installer in accordance to **AS/NZS5601** refer to current version

Due to ongoing Product Development, Product Improvement and Research, B+S Commercial Kitchens reserves the right to alter specification without notice.

Approval Number: GMK 10683



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