



# RAPID FRYER SERIES: RF-600 Single Pan Three Basket Rapid Fryer

Project: \_\_\_\_\_ Item: \_\_\_\_\_



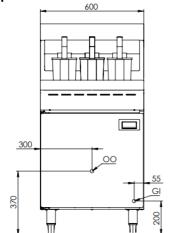
#### **Standard Features:**

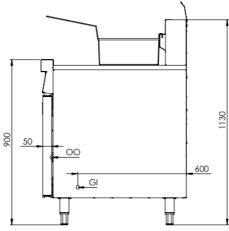
- AISI Grade Stainless Steel
- Stainless steel constructed pan with center cool zone 1.5mm Thick
- Efficient multi-jet target burner
- +/- 3°C temperature recovery differential
- Over-temperature safety cut-out switch
- 30L oil capacity
- Flame Failure Included as standard
- Piezo ignition to pilot multi-jet target burner
- Inclined base provides greater ease in oil and waste removal
- · Complete with baskets, wire tray, night cover & lift off basket hanger
- Front access to all components creates ease of service
- Pan Dimensions: 370mm L x 500mm W x 80mm H (Height is measured from the wire tray to the oil level mark)

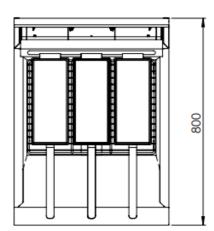
## **Options:**

- · 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
	RF-600	600	800	1130	-	125	125

### **Connections:**

GAS (GI)	OIL OUTLET (OO)	SUPPLY PRESSURE (kPa)		
(BSP)	(BSP)	NG	LPG	
<sup>3</sup> ⁄ <sub>4</sub> " (F)	1 ¼" (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** 





