



RAPID FRYER SERIES: RF-3 Three Pan Rapid Fryer

Project: _____ Item: _____



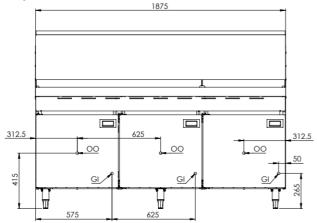
Standard Features:

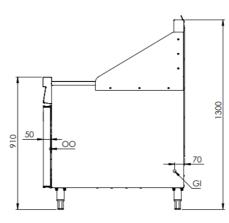
- AISI Grade Stainless Steel
- Stainless steel constructed pan with center cool zone 2mm Thick
- Efficient multi-jet target burner
- +/- 3°C temperature recovery differential
- Over-temperature safety cut-out switch
- 40L oil capacity
- · Heavy duty lockable oil drain valve
- Flame Failure Included as standard
- Piezo ignition to pilot multi-jet target burner
- · Stainless steel wire tray and night cover included
- Front access to all components makes service easy
- Pan Dimensions: 510mm D x 510mm W x 80mm H
 (Height is measured from the base plate to the oil level mark)

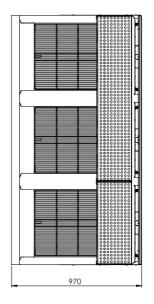
Options:

- · Natural or LPG Gas
- · Perforated fish plate

Specifications:







	MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)	GAS CONSUMPTION (Mj/h)	
						NG	LPG
	RF-3	1875	970	1300	-	405	405

Connections:

GAS (GI)	OIL OUTLET (OO)	SUPPLY PRESSURE (kPa)		
(BSP)	(BSP)	NG	LPG	
³⁄₄" (M)	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





