

400 SERIES FRYERS

G401 Single Pan Fryer

Key features

- High efficiency burner system
 - Quick heat up and instant recovery times
 - Reduces energy consumption and running costs
- Stainless steel hob with mild steel pan
 - Robust construction to withstand busy demands
- Temperature range between 130 - 190°C
 - Variable, precise control
- Unique pan design requires just 18 litres of oil
 - Easy to clean as well as being energy efficient and saves money on oil
- Manual controls
 - Easy and straightforward to use
- Electric ignition to burner
 - Quick and easy lighting
- Fast-acting safety thermostat
 - Power cut to unit if oil overheats
- Supplied with fish grid, basket and lid
 - Everything you need to start frying
- Supplied with drain bucket, strainer and filter
 - Essential parts of the filtration process
- Front feet and rear castors as standard
 - Perfect combination of stability but easy to move if required

Accessories

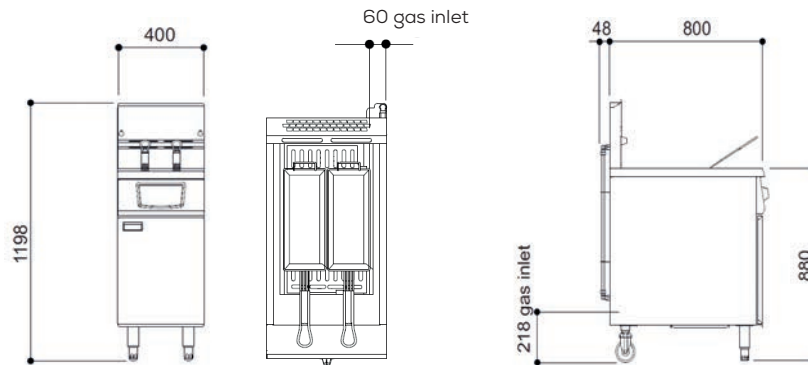
- Sidescreens

Similar Models

- G401F Single pan, twin basket gas fryer with filtration
- G402F Single pan, twin basket programmable fryer
- G402 Single pan, twin basket gas programmable fryer
- G3840 Single pan, twin basket gas fryer
- G2845F Single pan, twin basket gas fryer



Single Pan Fryer



Measurements *in mm*

Unit supplied with 2m main cable

Specification details

Total rating (natural and propane - kW - Nett)	23	
Total rating (natural and propane - btu/hr - gross)	78,500	
Electrical supply voltage	230V N~	
Inlet size (natural and propane)	3/4" BSP	
Flow rate - natural (m ³ /hr)	2.43	
Flow rate - propane (kg/hr)	1.78	
Inlet pressure (natural and propane - mbar)	20 / 37	
Operating pressure (natural and propane - mbar)	15 / 34.5	
Oil capacity (litres)	18	
Hourly chip output (kg)	34	
Weight (kg)	83	
Packed weight (kg)	92	
Packed dimensions (w x d x h - mm)	450 x 1000 x 1300	
GTIN numbers	Nat Gas	LPG

Installation notes

Adequate ventilation must be provided to supply sufficient fresh air for combustion and to allow easy removal of any such products that may present a risk to health. Please consult current legislation for details that relate to specific locations.

Install unit on a level, fireproof surface in a well-lit, draught free position. If floor is made of a combustible material, local fire requirements must be checked to ensure compliance.

A clearance of 150mm should be observed between appliance and any combustible wall.

