



## 400 SERIES FRYERS

# G401FX Single Pan Fryer with Filtration

### Key features

- High efficiency burner system
  - Quick heat up and instant recovery times
  - Reduces energy consumption and running costs
- Automatic two-stage filtration built in
  - Increases oil longevity and maintains quality
- 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

### Accessories

- Sidescreens

### Similar Models

- G401X Single pan, twin basket gas fryer
- E401FX Single pan, twin basket electric fryer with filtration
- E401X Single pan, twin basket electric fryer



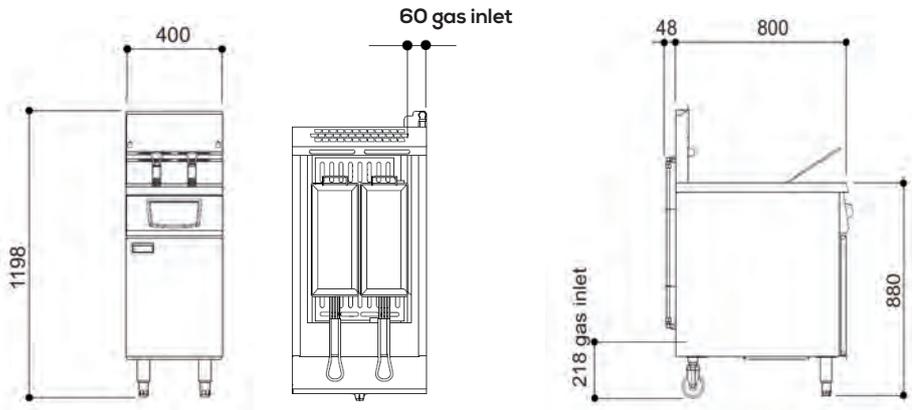
## FRYER ANGEL

The unique *Falcon Fryer Angel* safety system prevents fryer fires, making it a must-have for any commercial kitchen.

The most common causes of fryer fire occur when oil levels are too low during cooking or when the appliance is switched on without the operator checking to see if there is enough oil in the pan. The *Falcon Fryer Angel* eradicates this by simply cutting power to the unit if the oil level is not at a sufficiently high level.

The Falcon Fryer Angel - making your kitchen safer!

# Single Pan Fryer with Filtration



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 <sup>3</sup> /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)	94	
Packed weight (kg)	103	
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.

