



AUSTRALIA'S BUSIEST KITCHENS
RELY ON COOKON.



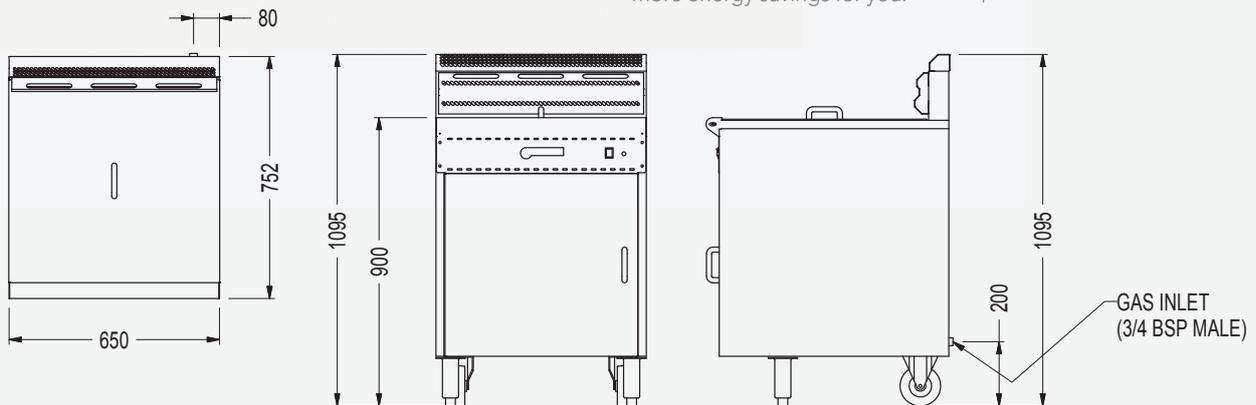
COOKON MKII SUPAFRYER SERIES

MKII SERIES SUPAFRYER

If it's performance you want, then it's performance you get with the MKII series supafryer. This fryer is a seriously high performing fryer for high volume outlets which demand constant production of fried product. The unit has a digital thermostat which has a built in oil level sensor. The greater surface area of metal in contact with the oil in the ripple base pan and the Cookon designed burner allows for quicker recovery and lower flue temperatures which means more energy savings for you.

AVAILABLE MODELS

- SUPAFRYER-MKII – 304 stainless pan



STANDARD FEATURES

- All stainless steel insulated external panels
- 304 stainless steel ripple base easy clean pan design
- 10yr gold star limited warranty on stainless pans
- Cookon design burners
- Digital thermostat control
- Overtemp safety cut out
- Removable basket holder
- 3 baskets per pan
- Fish plate
- Night lid

- Rear castors
- Adjustable front legs

OPTIONAL FEATURES

- KBS-4S oil filter machine
- Stainless steel joining strip
- Extra Baskets

Specifications are subject to change without notice.

SPECIFICATIONS

GAS TYPE

Natural or LPG
(Specify when ordering)

GAS CONNECTION

3/4" (BSP) male

ELECTRICAL CONNECTION

10A 240V (10A GPO outlet required)

GAS RATINGS

SUPAFRYER MKII @ 125MJ/hr

OIL CAPACITY

SUPAFRYER MKII @ 38ltrs

COOKING CAPACITY

SUPAFRYER MKII @ 55kg/hr
*cooking capacity based on frozen product @ - 18°C cooked per hour

GLOBAL MARK APPROVAL NO

GA-102405-008

DIMENSIONS (MM)

SUPAFRYER MKII: 650 x 752 x 1095

< CONFIDENCE IN QUALITY >
3 YEAR WARRANTY

WA DEALER
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