

The state-of-the-art Garland Heavy Duty Restaurant Series is a commercial range that has been engineered for unmatched performance and durability.

GF16-FRSE features stainless steel construction with a front rail and backguard that matches the other Restaurant Series units giving a sleek clean finish.

Simple to operate and high performing the 20 litre oil capacity with powerful and efficient multiple 108MJ orifice burners along with Millivolt controller with no electrical hookup required and Centreline thermostat accurate to 1°C for fast oil recovery gives better cooking results.

STANDARD FEATURES

- Stainless Steel Frypot with limited lifetime warranty
- Open Pot Design with deep cold zone
- Flame failure protection
- 152mm adjustable legs (castors also available)
- Available in Natural or LP Gas
- Twin Baskets

OPTIONAL FEATURES

- Stainless Steel Fryer Cover
- Fish Plates
- Sediment Trays
- Non-levelling castors

Also Available: Full range of Frymaster fryers with computer controls, timers, basket Lifts, filtration suites, spreader cabinets. Refer to Frymaster product range.



DIMENSIONS
External: 397W x 881D x 1149H mm
Clearance: Sides and rear 152mm, Front 610mm
Weight: 69kg
TECHNICAL DATA
Gas Type: Natural or LP
Total Output: 107.6MJ
Gas Connection: 1/2" inlet with 3/4" bushing
Drain Height: 269mm
Shipping weight: 114kg
PRODUCTION CHIPS FROM FROZEN
30kg per hour
SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

