



RC500E - Superfast Natural Gas Tube Fryer

Quick Overview

- Oil Capacity 37 Litre
- Tank Capacity 44 Litre
- Dimensions 1195(H) x 533(W) x 759(D)mm
- All Stainless steel Front, door, tank and trim
- Temperature Range 120 ° C to 200 ° C
- Nett Weight 55kg
- 43kg/hr production rate
- 150MJ multi-jet burner system
- Reliable Millivolt Mechanical controls
- Easy clean, installation and service
- Supplied with 3 baskets
- Stainless steel lid supplied as standard
- ½ inch Gas Inlet
- IAPMO approved #GMK10174
- Robshaw valve
- Built in Flue Deflector
- Flame Failure protection as standard
- Adjustable legs
- Standby pilot for easy start
- all components easily accessible and replaceable from the front
- Stainless steel basket hanger lifts off for easy cleaning
- Food particles fall below burner tubes into cold zone which increases oil life
- 32mm ball-type full port drain valve prevents clogging

Description

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Make the perfect fried fish, chips, and much more with the powerful and reliable Frymax single tank fryer. With an impressive output, it's easy to serve large quantities of crispy fried food, ideal for restaurants, takeaways and other similar establishments. Once service has finished, cleaning is simple thanks to the robust stainless steel construction and oil drainage valve.

Product features

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2 Years Parts and Labour + 2 Years Parts only Warranty with Product Registration

Your Shipping Specifications

Connection Type	NG
Net Weight (Kg)	78
Width (mm)	533
Depth (mm)	759
Height (mm)	1195
Packing Width (mm)	800
Packing Depth (mm)	600
Packing Height (mm)	1200
Power	150MJ/h
Warranty	2 Years Parts and Labour + 2 Years Parts Only for Products Registered within 14 Days of Invoice