

Product Information

- Temperature regulation via thermostat, designed for 180°C frying
- Suitable for use with liquid oil only
- Over temperature safety cut-out as standard
- Robust stainless steel element covers
- Removable tilting element assembly
- Easily removable oil tank
- Supplied with 1 x basket, 1 x pan and lid (twin fryers are supplied with 2 x baskets, 2 x pans and 2 x lids)
- Additional accessories available
- **12-month onsite warranty**



Specifications

Model	W.FRS50	W.FRS80	W.FRT50	W.FRT80
W x D x H (mm)	285 x 483 x 335	285 x 483 x 384	550 x 483 x 335	550 x 483 x 384
Capacity	5 Litre 8.5kg/hr (frozen 10mm chips)	8 Litre 11.5kg/hr (frozen 10mm chips)	2 x 5 Litre 2 x 8.5kg/hr (frozen 10mm chips)	2 x 8 Litre 2 x 11.5kg/hr (frozen 10mm chips)
Total Connected Load	3.0kW	3.2kW	2 x 2.2kW*	2 x 3.2kW*
Electrical Connection	240VAC / 50Hz (10A plug & lead)	240VAC / 50Hz (15A plug & lead)	240VAC / 50Hz (2 x 10A plug & lead) *2 separate 10A circuits	240VAC / 50Hz (2 x 15A plug & lead) *2 separate 15A circuits

Accessories

Fryer Basket W.FRB10

