



G9341 Single Pan, Twin Basket Gas Fryer



Short Form Specification

Unit to be Falcon F900 Series high performance gas single pan, twin basket fryer. Unit to be supplied upon adjustable feet with a working oil capacity of 18 litres.

The pan will be of open well design with burner situated below – allowing easy cleaning of the pan. Unit to be supplied with two baskets with coated handles that can be positioned at pan rear for oil drain off and storage.

Oil to be drained from pan via large 1” drain valve into oil bucket which is to be self-contained inside the unit base. The oil temperature will be thermostatically controlled via precise controls from 130-190°C. The unit will have safety thermostat fitted as standard to prevent unit from overheating.

The hob will be constructed from 2mm 304 grade stainless steel. Hobs will be laser cut with right-angled edges to allow joining of units with no gaps between hobs. Exterior panels are Scotch Brite finish stainless steel. Control knobs to be marked showing temperature positions with a bezel behind control knob to prevent water ingress.

Unit will be for use with natural, propane or butane gas and be supplied with conversion kit. A 230V 50/60Hz power supply will be required for operation.

Key Features

- Pan requires just 18 litres of oil to fill
- High-efficiency burner system
- Integrated fat melt cycle
- Manual control system for ease of use
- Open pan design with debris collection zone
- Fish plate supplied as standard
- Supplied upon adjustable stainless steel feet
- IPX5 rated
- 2mm thick 304 grade stainless steel hob
- Laser cut hob allows edge to edge joining of units
- Stainless steel external panels with Scotch Brite finish
- For use with natural, propane and butane gas. Conversion kit supplied with each unit
- Dynamic Link System Compatible



Integrated linking system allows quick and easy installation to create a continuous cookline.

Patent pending, application no. GB 1511389.7

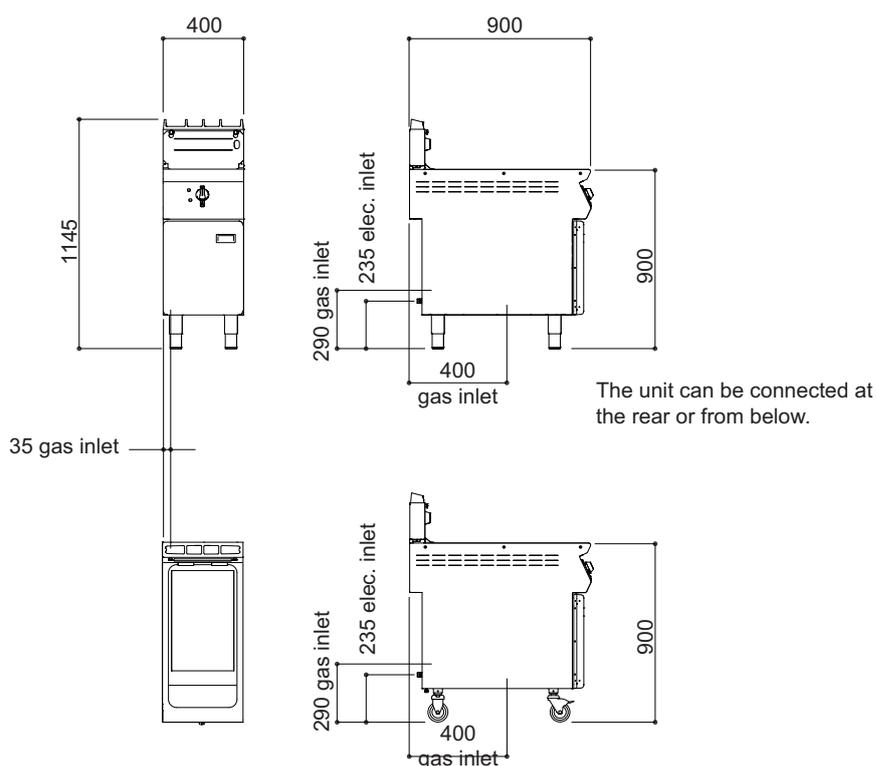
Optional Accessories

- Front hob rail
- Castors
- Kick plate
- Side cover panel



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Model Dimensions (mm)



Specification Details

	Natural Gas	Propane Gas	Butane Gas
Total rating (kW Nett)	23	22	22
Total rating (btu/hr - gross)	86,348	82,594	82,594
Inlet size	3/4" BSP	3/4" BSP	3/4" BSP
Flow rate	2.26m ³ /hr	1.60kg/h	1.57kg/h
Inlet pressure (mbar)	20	37	29
Operating pressure (mbar)	14	37	29
Burner rating (kW - Nett)	23	22	22
Burner rating (btu/hr - gross)	86,348	82,594	82,594
Electrical supply	230V~	230V~	230V~
Weight (kg)	86	86	86
Packed weight (kg)	95	95	95
Packed dimensions (mm)	490 (w) x 1000 (d) x 1015 (h)		

Installation Note:

Please consult local legislation with regard to installation of cooking equipment.

