

## DEEP FRYER FREESTANDING GAS 14GS AVAILABLE FOR HIRE

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- Approximately 40kgs of frozen fries per hour production
- > 2 x 160mm wide baskets
- Frying Area 360 x 370mm
- Thermostat controlled cooking
- Temperatures from +93°C to +200°C
- Easy to clean design with easily accessible cool zone
- 20-22 litre oil capacity
- Dimensions of 400W x 790D x 1160H mm
- LPG Gas

For pricing and bookings email us at

Or contact us on our toll free number

enquiries@tjhire.com.au

<u>1800 85 4473</u>



www.tjhire.com.au

1800 TJ HIRE