

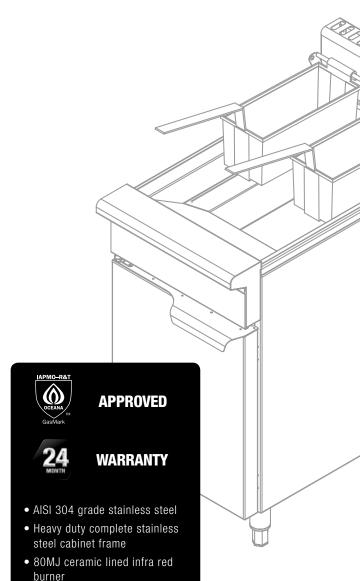
Turbo Fryer

The VERRO premium fusion series turbo fryer delivers the best in quality, performance and flexibility. All units are constructed from AISI 304 grade stainless steel and feature a heavy duty 2mm thick stainless steel tank. Powered by a highly efficient 80MJ ceramic lined burner ensures even heat radiation along the pan. This also ensures that recovery time is efficient and this efficiency is further aided by the reliable Fenwal thermostat which is fitted to this unit. A deep coolzone ensures that oil life is prolonged while any sediment or carbonised food particles fall to the bottom of the pan removing impurities from cooking area.

MODEL	LENGTH	DEPTH	HEIGHT	GAS CONSUMPTION (Mj/h)	
	(mm)	(mm)	(mm)	NG	LPG
VTF-461	460	840	1030	81	65

Options

- Castors
- Plinth mounted
- Custom made sizes



+/- 2 degree temperature recovery differential
2mm thick AISI 304 stainless

• Over temp safety cut out switch

• Complete with two baskets,

a false-base wire tray and a

• Piezo ignition and flame failure

steel pan

night cover

device

• 22 litre oil capacity