



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

Options

- Castors
- Plinth mounted
- Custom made sizes



APPROVED



WARRANTY

- AISI 304 grade stainless steel
- Heavy duty complete stainless steel cabinet frame
- 80MJ ceramic lined infra red burner
- +/- 2 degree temperature recovery differential
- 2mm thick AISI 304 stainless steel pan
- Over temp safety cut out switch
- 22 litre oil capacity
- Complete with two baskets, a false-base wire tray and a night cover
- Piezo ignition and flame failure device
- Easy access to all components for servicing and adjustment