

# RC400E - SUPERFAST NATURAL GAS TUBE FRYER



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- Very Fast Recovery
- Single Stainless Steel Vat
- Two Baskets
- High Production Fryer, Ideal For Chicken & Fish
- Millivolt Control
- Adjustable Legs
- 4-Tube / 4-Burner; 120Mj; ½" Gas Inlet
- Natural Gas

## DESCRIPTION

### RC400E - Superfast Natural Gas Tube Fryer

Looking for an alternative to cooking? This Superfast Natural Gas Tube Fryer comes with millivolt control, adjustable legs, four tubes/burners, digital temp range between 120 and 200°C, two baskets, fast recovery, stainless steel vat and construction, ideal for establishments selling fish or chicken.

**AGA Approval # 7863**

**All Stainless Steel Construction**

**Recommended Oil Capacity: 22 Litres**

**Temperature: 120 to 200°C**

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## SPECIFICATIONS

NET WEIGHT (KG)	50
WIDTH (MM)	394
DEPTH (MM)	759
HEIGHT (MM)	1195
PACKING WIDTH (MM)	800
PACKING DEPTH (MM)	600
PACKING HEIGHT (MM)	1200
POWER	120Mj/h