

MODEL 8F-F**TWIN TANK FRYER**

Cook - Rite 700 Series of commercial cooking equipment is a popular size with professional chefs nowadays. The series is ideal for Restaurants, Hotels and Gastro Pubs. With many special features and a practical working depth of 700mm. This makes for an excellent choice in your kitchen cook bank.

PREMIUM FEATURES

- Auto ignition
- Pilot flame
- Efficient burners
- Flame failure protection
- Maxitrol control valve
- Cast iron burners
- Rounded oil tanks
- Stainless construction
- Adjustable feet 150/190mm
- Metal knobs
- NAT or LPG Gas

**TECHNICAL SPECIFICATION**

DIMENSIONS	BURNERS	CAPACITY	POWER	TEMPERATURE	CONNECTION	WEIGHT	CRATE
W 800 D 700 H 850	6	2 x 16 Lt	26 Kw(NAT) 22 Kw(LPG)	110°C to 190°C	1/2" Gas	94 Kg	139 Kg