

FEATURES

- Gas Fired burner attached to internal heat pipe.
- The whole machine is made of stainless steel.
- The fry tank can be elevated by motor for cleaning.
- The filter system can filter oil dregs and particulates automatically (waterwheel-type)
- Fry speed and temperature can be adjusted.
- Fuel is natural gas. Fully compliant to Australian Gas Standards.
- Machine comes with auto flame failure protection. If the pilot light goes out the gas automatically switches off.
- The proper fuel-air ratio averts air deficient or over-burning.
- Machine supplied with 2 pumps, 1 for oil recirculating within the tank and an external pump to pump to oil storage when cleaning the fryer.

# FULLY AUTOMATIC CONTINUOUS FRYER WITH HOLD-DOWN BELT (GAS FIRED): CF 508

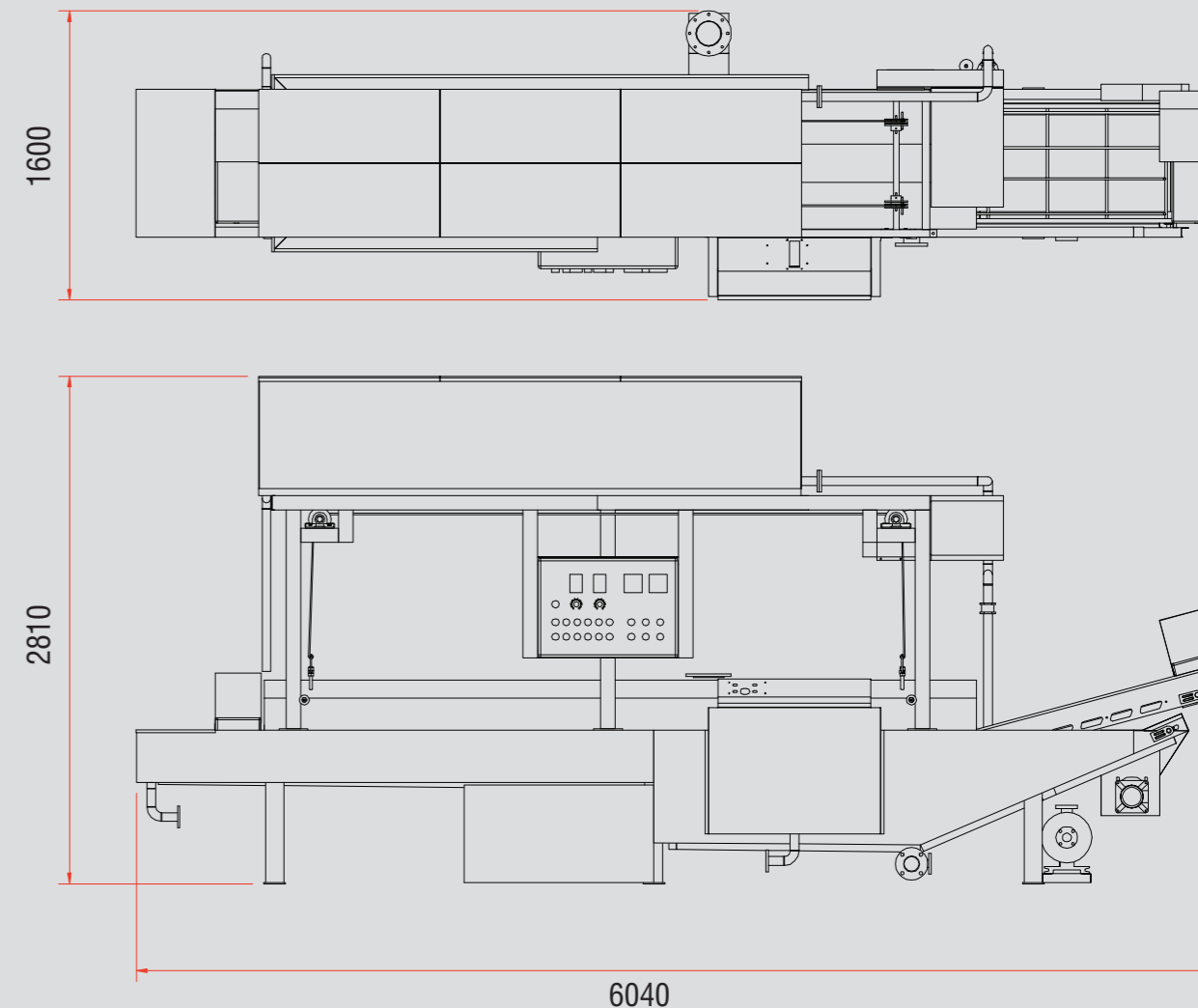


# FULLY AUTOMATIC CONTINUOUS FRYER WITH HOLD-DOWN BELT (GAS FIRED): CF 508

STOCK ITEM: 15573G

Specifications

- Machine Size: L7000 W1200 H2500/ mm
- Frying Size: L5500 W600 H850/ mm
- Frying Conveyor (with hold down belt):1HP
- Hood lifting motor: 1HP
- Filter System : 2HP
- Holding Capacity of Oil Tank: Approx. 800 Ltr



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