

GSF/GSFP

## SINGLE PEDASTAL GAS FRYER

Powerful, robust and reliable, the Parry GSF natural gas pedestal fryer and GSFP LPG gas fryer are essential for modern commercial catering establishments. The large 12 litre oil capacity and the ability to fry up to 56kg of chips every hour make this fryer perfect for takeaways, restaurants, schools and other businesses requiring both high quality and output. Made from sturdy stainless steel and featuring simple thermostatic controls and drain valve, the fryer is easy to use and clean.



Unpacked weight (kg)	56
Packed weight (kg)	76
Dimensions (w x d x h) mm	300 x 790 x 970
Input Gas Connection	1/2" BSP Female
Gas Input Pressure Natural	20 mbar
Gas Input Pressure Propane	37 mbar
KW Natural	9.5
KW Propane	10.5
Warranty	2 years

### KEY FEATURES

- 12 litre tank capacity
- High limit thermostats
- Flame failure devices
- Piezo ignition
- Thermostatically controlled
- Drain tap behind door

### AVAILABLE ACCESSORIES

- N/A