



URL: [https://www.foodequipment.com.au/media/catalog/product/f/r/fryer\\_gas\\_rc500\\_1.jpg](https://www.foodequipment.com.au/media/catalog/product/f/r/fryer_gas_rc500_1.jpg)

## RC400E - Superfast Natural Gas Tube Fryer

### Quick Overview

- Oil Capacity 22 Litre
- Tank Capacity 26 Litre
- Dimensions 1195(H) x 395(W) x 759(D)mm
- All Stainless steel Front, door, tank and trim
- Temperature Range 120 ° C to 200 ° C
- Nett Weight 50kg
- 35kg/hr production rate
- 120MJ multi-jet burner system
- Reliable Millivolt Mechanical controls
- Easy clean, installation and service
- Supplied with 2 baskets
- Stainless steel lid supplied as standard
- ½ inch Gas Inlet
- IAPMO approved #GMK10174
- Robshaw valve
- Built in Flue Deflector
- Flame Failure protection as standard
- Adjustable legs
- all components easily accessible and replaceable from the front
- Stainless steel basket hanger lifts off for easy cleaning
- Food particles fall below burner tubes into cold zone which increases oil life
- 32mm ball-type full port drain valve prevents clogging

### Description

#### RC400E - Superfast Natural Gas Tube Fryer

Make the perfect fried fish, chips, and much more with the powerful and reliable Frymax single tank fryer. With an impressive output, it's easy to serve large quantities of crispy fried food, ideal for restaurants, takeaways and other similar establishments. Once service has finished, cleaning is simple thanks to the robust stainless steel construction and oil drainage valve.

#### Product features

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2 Years Parts and Labour + 2 Years Parts only Warranty with Product Registration

Your Shipping Specifications

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Net Weight (Kg)	67
Width (mm)	394
Depth (mm)	759
Height (mm)	1195
Packing Width (mm)	800
Packing Depth (mm)	600
Packing Height (mm)	1200
Power	120MJ/h