



VERRO SERIES: VTF-601

600mm Single Pan Turbo Fryer

Project: _____ Item: _____



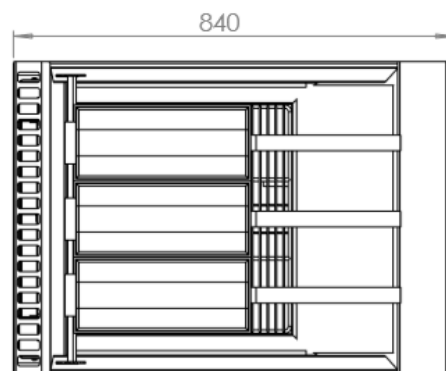
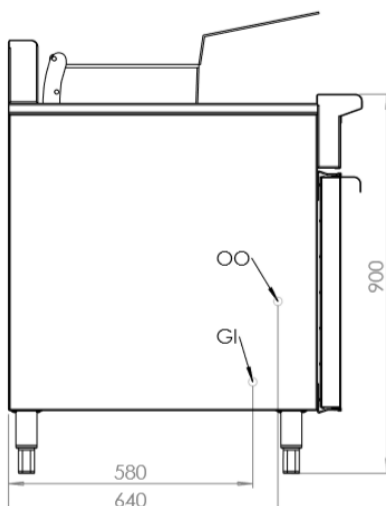
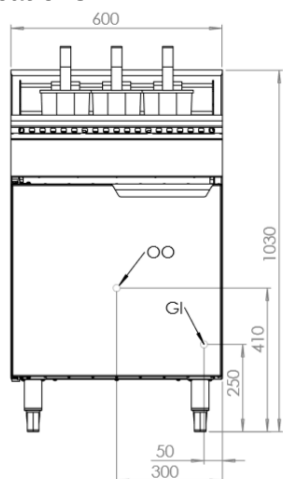
Standard Features:

- AISI 304 grade stainless steel
- Heavy duty complete stainless-steel cabinet frame
- 92MJ ceramic lined infra-red burner
- +/- 3-degree temperature recovery differential
- 2mm thick AISI 304 stainless steel pan
- Over temp safety cut out switch
- Complete with three baskets, a false-base wire tray and a night cover
- 27 Litre oil capacity
- Piezo ignition and flame failure device are fitted as standard
- Easy access to all components for servicing and adjustment
- 24 Month warranty

Options:

- Castors
- Plinth Mounted
- Natural gas only

Specifications:



MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (MJ/h)	
				NG	LPG
VTF-601	600	840	1030	92	-

Connections:

GAS (GI) (BSP)	WATER (WI)	WASTE (W) (BSP) (OO)	SUPPLY PRESSURE (kPa)	
			NG	LPG
3/4" (M)	1/2" (Copper)	1 1/4" (M)	1.0	2.6

- Regulator is included in the unit
- **Must** be installed by an authorised installer

Due to ongoing Product Development, Product Improvement and Research, B+S Commercial Kitchens reserves the right to alter specification without notice.



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