



**AUSTRALIA'S BUSIEST KITCHENS  
RELY ON COOKON.**



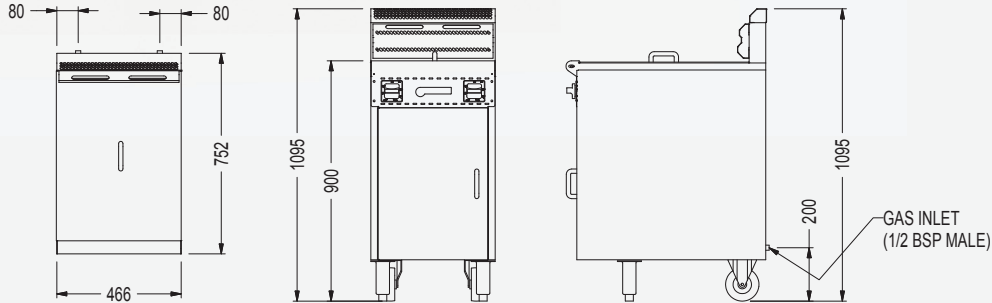
## COOKON 200S FRYER SERIES

### 200S SERIES GAS DEEP FRYER

The 200S series gas deep fryers offer high performance and reliability. They are versatile performers and are well suited for outlets that have limited space for frying. Being a split pan model it gives the operator the flexibility to cook different products simultaneously. Each pan is independent of each other by having its own individual gas valve and thermostat. The 200S series is available with the 304 stainless steel easy clean pans.

#### AVAILABLE MODELS

- FFR-2-200S – 304 stainless split pan



#### STANDARD FEATURES

- All stainless steel insulated external panels
- 304 stainless steel ripple base easy clean pan design
- 10yr gold star limited warranty on stainless pans
- Cookon design burners
- Gold contact thermostat controls
- Overtemp safety cut out
- Removable basket holder
- 1 basket per pan
- Fish plates
- Night lid

- Rear castors
- Adjustable front legs

#### OPTIONAL FEATURES

- KBE-1S oil filter machine
- Stainless steel joining strip
- Extra Baskets

#### SPECIFICATIONS

- GAS TYPE**  
Natural or LPG  
(Specify when ordering)
- GAS CONNECTION**  
1/2" (BSP) male
- GAS RATINGS**  
FFR-2-200S @ 72MJ/hr
- OIL CAPACITY**  
FFR-2-200S @ 30ltrs

**COOKING CAPACITY**  
FFR-2-200S @ 24kg/hr  
\*cooking capacity based on frozen product @ - 18°C cooked per hour

**GLOBAL MARK APPROVAL NO**  
GA-102405-007

**DIMENSIONS (MM)**  
FFR-2-200S: 466 x 752 x 1095

Specifications are subject to change without notice.

< CONFIDENCE IN QUALITY >  
**3 YEAR WARRANTY**

All our products carry a 3 year warranty and will last a very long time if our care instructions are followed.  
© Cookon is a member of the Langford Metal Industries Group, a Queensland company established 1955.

