



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



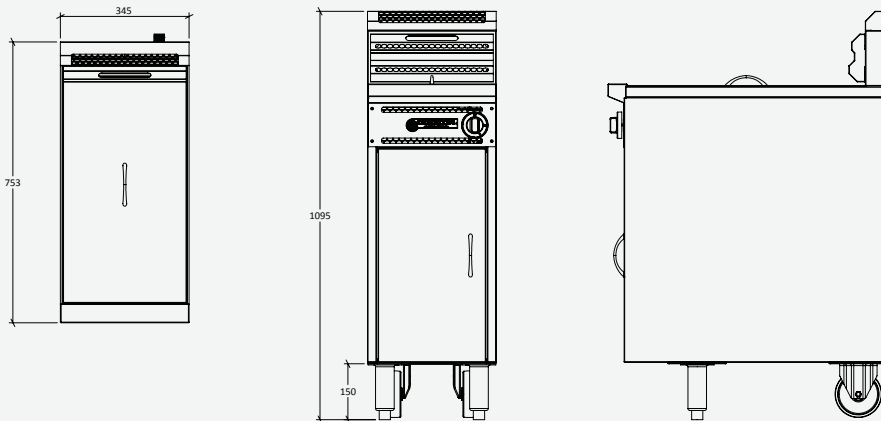
COOKON 300S FRYER SERIES

300S SERIES GAS DEEP FRYER

The 300S series gas deep fryers are versatile performers and are perfect for outlets that require small amounts of fried product to be cooked and outlets that have limited space for this type of frying. The 300S series is available in both single and twin pan models with the 304 stainless steel easy clean pans.

AVAILABLE MODELS

- FFR-1-300S – 304 stainless single pan
- FFR-2-300S – 304 stainless twin 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 holders
- 1 basket per pan
- Fish plate
- Night lids

- Rear castors
- Adjustable front legs

OPTIONAL FEATURES

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

SPECIFICATIONS

GAS TYPE

Natural or LPG
(Specify when ordering)

GAS CONNECTION

¾" (BSP) male

GAS RATINGS

- FFR-1-300S @ 36MJ/hr
- FFR-2-300S @ 72MJ/hr

OIL CAPACITY

- FFR-1-300S @ 25ltrs
- FFR-2-300S @ 50ltrs

COOKING CAPACITY

- FFR-1-300S @ 16kg/hr
 - FFR-2-300S @ 32kg/hr
- *cooking capacity based on frozen product @ - 18°C cooked per hour

DIMENSIONS (MM)

- FFR-1-300S: 345 x 753 x 1095
- FFR-2-300S: 690 x 753 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.
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