



SilverPLUS fryers use the highly efficient 'GasSaver' tube burner design. Providing optimum cooking output and efficiency while reducing flue temperatures.

Today more than ever, customers are aware of the cost of ownership. While the SilverPLUS fryer will cost you slightly more upfront, the cost of running the fryer will be dramatically less for the life of the fryer. Plus, your working environment will be much cooler due to the lower flue emissions.

Product Information:

- 3 x 102mm deep tube burners
- Highly efficient Energy Star® rated 'GasSaver' tube burners
- Tank - stainless steel construction
- Cabinet - stainless front, door & sides
- Battery spark ignitor operation
- Millivolt Thermostat
- High temperature safety limit switch
- Built-in integrated flue deflector & gas regulator
- Cooking capacity of approximately 26kg of frozen 10mm fries / 30kg of frozen french cut fries per hour
- Supplied with 2 x 165mm wide nickel plated wire fryer baskets, removable stainless steel basket support, lid, drain pipe extension & clean out rod
- 5 year warranty on stainless steel frypot

OPTIONAL EXTRAS:

- Fish plate alternative
- Capping strips & Splashguards
- 229mm (9") fixed and swivel castors with brakes

TECHNICAL DATA:

Dimensions (W x D x H): 397 x 813 x 1200*

*NOTE: Leg height 232mm ± 12mm

Total Weight: 70 Kg

Cooking Area (W x D x H): 356 x 88 x 356mm

Oil Capacity: 16-18 Litres

GAS DETAILS	Natural Gas (NG)	Universal LP Gas (ULPG)
Minimum Supply Pressure	1.7 kPa	2.74 kPa
Operating Pressure	1.0 kPa	2.5 kPa
Total Gas Supply	74MJ/Hr	74MJ/Hr
	3/4" BSP connection	

Legend:

A Gas Connection

NOTE: It is the responsibility of the installing gas plumber to ensure correct supply and connection sustaining appropriate pressure when all appliances are full on.



Due to continuous product research and development, the information contained herein is subject to change without notice.

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