

Single Tank Countertop Fryer



With an impressive 6kW of frying power, the Buffalo countertop single fryer has been designed to excel in any professional catering establishment, thanks to its commercial performance and reliability. The powerful 6kW element ensures that response times are quick, allowing you to fry more fish, chips or doughnuts during busy periods. The addition of a handy timer and drain tap helps you to maximise output as well as reduce waste, whilst the robust stainless steel construction and thermal safety cut-out feature ensures simple cleaning and safe operation. A great quality professional fryer for busy caterers. Requires hardwiring.

Features and Benefits:

- Digital timer
- Basket with cool touch plastic handle grip
- Drain tap has V shaped oil pan
- Variable heat control
- Safety cut out
- Heat up time: 10 minutes
- Hardwired
- Warranty 2 years



Specification:

Code	GH126
Capacity	8Ltr
Temperature Range	25°C to 190°C
Weight	11.3kg
Dimensions	452(H)x 283(W)x 595(D)mm
Packed Weight	13.2kg
Packed Dimensions	675(H)x 540(W)x 387(D)mm
Material	Stainless Steel
Power	6kW

For further information on the product and tips on how to use it, please visit www.buffalo-appliances.com