

# Double Tank Countertop Fryer



With dual 6kW elements and dual 8 Ltr oil tanks, the Buffalo countertop double fryer has offers commercial performance and reliability for busy professional catering establishments such as restaurants, takeaways or food stands. The powerful 6kW elements ensure that response times are quick, allowing even more fish, chips or doughnuts to be fried during busy periods. The addition of independent timers and drain taps help to maximise output as well as reduce waste, whilst the sturdy stainless steel construction and thermal safety cut-out feature ensures simple cleaning and safe operation. A superb quality double fryer for the professionals. 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	GH127
Capacity	2x 8Ltr
Temperature Range	25°C to 190°C
Weight	20.5kg
Dimensions	452(H)x 550(W)x 595(D)mm
Packed Weight	23.2kg
Packed Dimensions	375(H)x 540(W)x 654(D)mm
Material	Stainless Steel
Power	2x 6kW

**For further information on the product and tips on how to use it, please visit [www.buffalo-appliances.com](http://www.buffalo-appliances.com)**