

FALCON 350 GAS FREESTANDING FRYERS



G350/11

KEY FEATURES

- Extended frying performance
 - Oil will last longer due to cool zone strainer preventing debris build-up
- High output
 - Quick recovery time and saves energy costs
- Easy to clean, hygienic
 - Stainless steel finish, drain valve contained within base compartment for decanting oil

MODELS and ACCESSORIES

G350/11 - Single pan, twin basket freestanding fryer

G350/12 - Twin pan, four basket freestanding fryer

- frying basket

INSTALLATION NOTES

Adequate ventilation must be provided to supply sufficient fresh air for combustion and to allow easy removal of any such products that may present a risk to health. Please consult current legislation for details that relate to specific locations.

Install unit on a level, fireproof surface in a well-lit, draught free position. If floor is made of a combustible material, local fire requirements must be checked to ensure compliance.

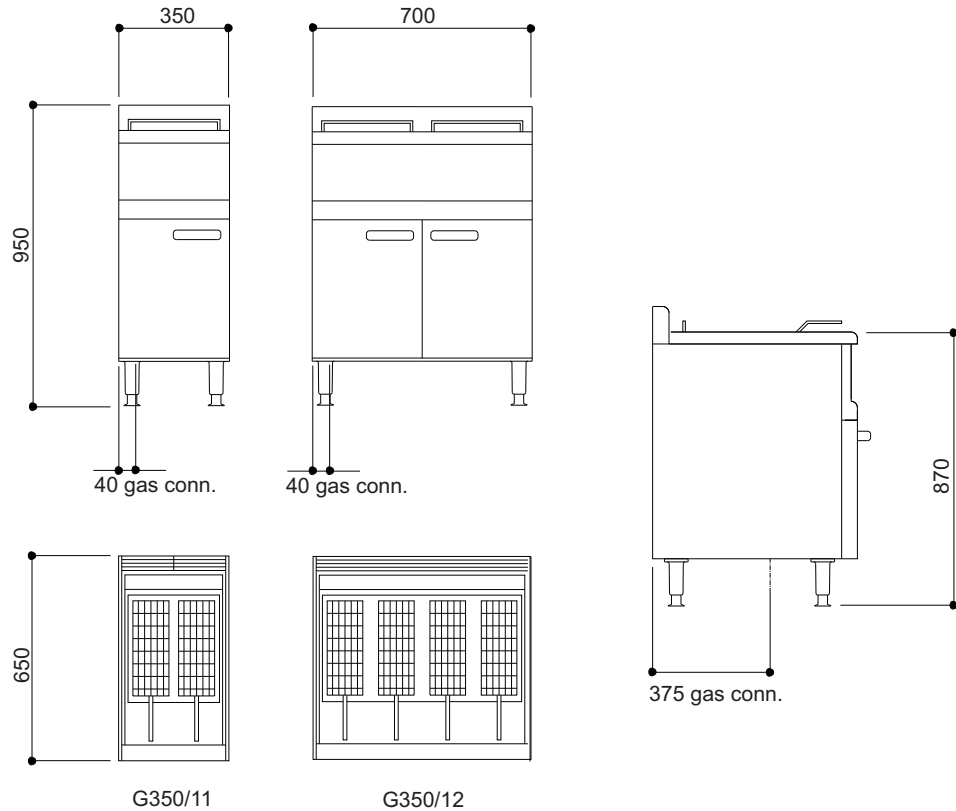
A clearance of 150mm should be observed between appliance and any combustible wall.





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MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

	G350/11	G350/12
Total rating (<i>natural and propane - kW - Nett</i>)	11.8	23.6
Total rating (<i>natural and propane - btu/hr - gross</i>)	44,300	8,600
Inlet size (<i>natural and propane</i>)	1/2" BSP	1/2" BSP
Flow rate - natural (<i>m³/hr</i>)	0.55	0.36
Flow rate - propane (<i>kg/hr</i>)	1.02	0.75
Inlet pressure (<i>natural and propane - mbar</i>)	20 / 37	20 / 37
Operating pressure (<i>natural and propane - mbar</i>)	15 / 37	15 / 37
Oil capacity (<i>litres</i>)	12	24 (<i>12 per pan</i>)
Chip output per hour (<i>kg</i>)	18.1	36.2 (<i>18.1 per pan</i>)
Weight (<i>kg</i>)	46	78
Packed weight (<i>kg</i>)	52	84