
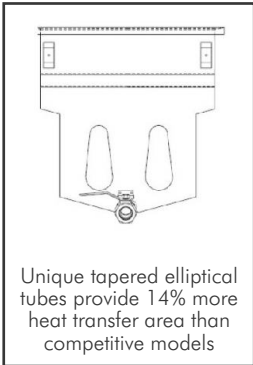



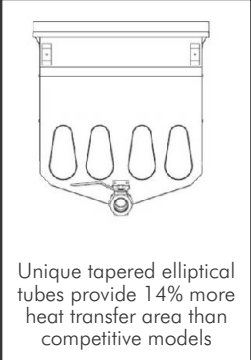
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SILVERLINE GAS FRYERS

Description	Model	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<p>TUBE STYLE FRYER</p> <ul style="list-style-type: none"> □ Two unique elliptical burner tubes with a broad surface area to achieve optimum efficiency with fewer tubes □ Cast iron burners with atmospheric pre-mix for more effective heating □ Complete stainless steel construction, excluding sides and rear that are galvanised □ Large frypot size - 360mm x 370mm □ Two 6 1/2" baskets and rack support □ Battery operated pulse ignition □ Thermostat controlled cooking temperature of 93°-204°C □ Hi-limit safety control turns off gas supply at 227°C □ Designed for ease of cleaning □ 150mm adjustable legs □ 20 - 22 litre oil capacity <p>Includes: 2 x 7" nickel plated wire fryer baskets 5 year warranty on stainless steel frypot (pro-rated)</p> <p>Services required: 3/4" gas supply line required Unit supplied with 1/2" NPT connection & 3/4" adapter</p> <p>Note: SLG40 cannot be used with a filtration system, computer, timers or basket lifters.</p> <div style="display: flex; align-items: flex-start; margin-top: 20px;">  <div style="width: 150px;"> <p>Cooking capacity of approximately 27kg of frozen fries per hour</p>  <p>Unique tapered elliptical tubes provide 14% more heat transfer area than competitive models</p> </div> </div>	<p>SLG40</p>	<p>400 x 700 x 1200 Shipping wt: 58kg</p>	<p>90MJ</p>	<p>\$2,080</p>

SILVERLINE GAS FRYERS

Description	Model	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<p>TUBE STYLE FRYER</p> <ul style="list-style-type: none"> □ Four unique elliptical burner tubes with a broad surface area to achieve optimum efficiency with fewer tubes □ Cast iron burners with atmospheric pre-mix for more effective heating □ Complete stainless steel construction, excluding sides and rear that are galvanised □ Large frypot size - 460mm x 460mm □ Two 8½" baskets and rack support □ Battery operated pulse ignition □ Thermostat controlled cooking temperature of 79°-190°C □ Hi-limit safety control turns off gas supply at 220°C □ Designed for ease of cleaning □ 150mm adjustable legs □ 34 - 44 litre oil capacity <p>Includes: 3 x nickel plated wire fryer baskets 5 year warranty on stainless steel frypot (pro-rated)</p> <p>Services required: ¾" gas supply line required Unit supplied with ½" NPT connection & ¾" adapter</p> <p>Note: SLG100 cannot be used with a filtration system, computer, timers or basket lifters.</p> <div style="display: flex; align-items: flex-start; margin-top: 20px;">  <div style="width: 150px;"> <p>Cooking capacity of approximately 50kg of frozen fries per hour</p>  <p>Unique tapered elliptical tubes provide 14% more heat transfer area than competitive models</p> </div> </div>	<p>SLG100</p>	<p>500 x 790 x 1200 Shipping wt: 78kg</p>	<p>158MJ</p>	<p>\$3,420</p>

Price Guide - November 2011 Continuous improvements means specifications may vary

FRYER ACCESSORIES

Description	Model	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
FRYER ACCESSORIES				
Fryer lids				
7" Model	SPAN.LID20			\$180
14" Model	SPAN.LID40			\$240
18" Model	SPAN.LID100			\$260
150mm castors				
2 x With brakes	RCWB			\$150
2 x Without brakes	RCNB			\$160
Fish Plate				
14" Model	SPAN.FP40			\$150
18" Model	SPAN.FP100			\$160
Capping Strips				
14" Model	SPAN.CS40			\$50
18" Model	SPAN.CS100			\$70
Twin basket (each)				
7" Model	TWB14	330 x 165 x 140		\$120
14" Model	TWB14	330 x 165 x 140		\$120
18" Model	TWB18	430 x 215 x 152		\$140