



fryers

countertop fryers

MODEL: WFRS50, WFRS80, WFRT50 & WFRT80

APPLICATIONS

- Ideal for short orders of all deep fried foods including chips and fish

CAPACITY GUIDE

- 5.5 litres or 8 litres per pan

STANDARD FEATURES

- Unique tilt back fryer heads can be removed or locked in upright position, allowing safe & clean draining back into the pan
- Precise thermostat control 60°C to 210°C
- Tight fitting cover encloses fryer even with the basket in frying position
- Easily removed GNI/2 sized oil pan
- All stainless steel including slide-out drip tray
- Element guards and fish plate provided
- Basket rail for draining
- Over-temperature cut-out for safety
- Power on and indicator light

SPECIFICATIONS

WFRS50: Kw 2.4 Amps 10

Width 285 Depth 425 Height 315

WFRT50: Kw 2 x 2.4 Amps 2 x 10

Width 550 Depth 425 Height 315

WFRS80: Kw 3.2 Amps 15

Width 285 Depth 425 Height 370

WFRT80: Kw 2 x 3.2 Amps 2 x 15

Width 550 Depth 425 Height 370

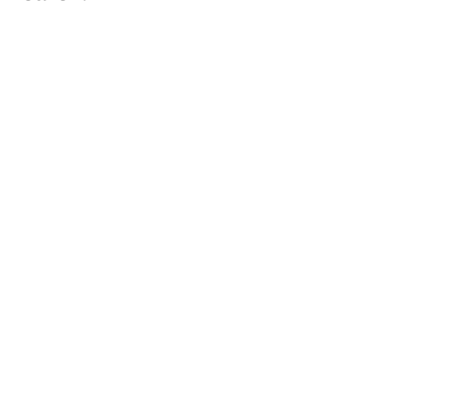


WFRS50



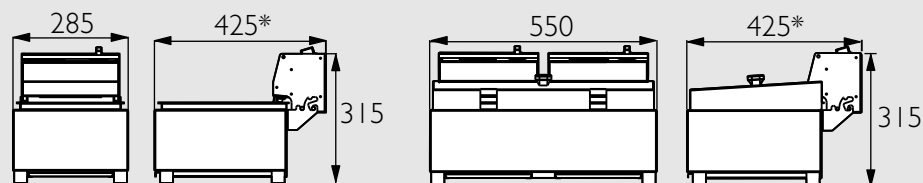
WFRT80

Dealer:

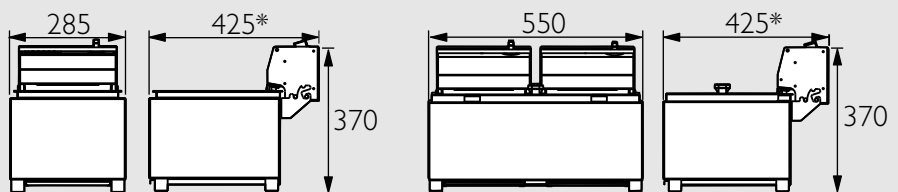


5.5 litre: WFRS50 & WFRT50

⚡ Power cable located at back left hand side of head assembly



8 litre: WFRS80 & WFRT80



*Front to back depth including basket is 600mm
We reserve the right to alter specifications of products without notice

For details of your local dealer contact:

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