



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**



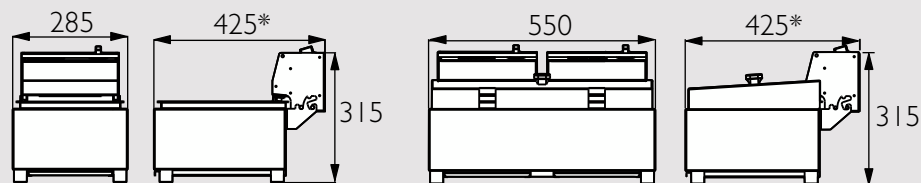
WFRS50



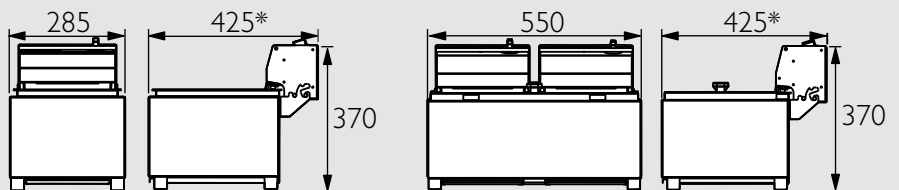
WFRT80

**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

**Dealer:**

**For details of your local dealer contact:**

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