

• Gourmet Gas Fryer •

*Backed by 94 years of
Goldstein experience*



FEATURE

Twin burner 60Mj total heat input
Deep effective cold zone
304 Stainless Steel deep vee fryer pot

BENEFIT

High performance in a very compact footprint
Increased oil life
Easy cleaning



Goldstein

Established 1911

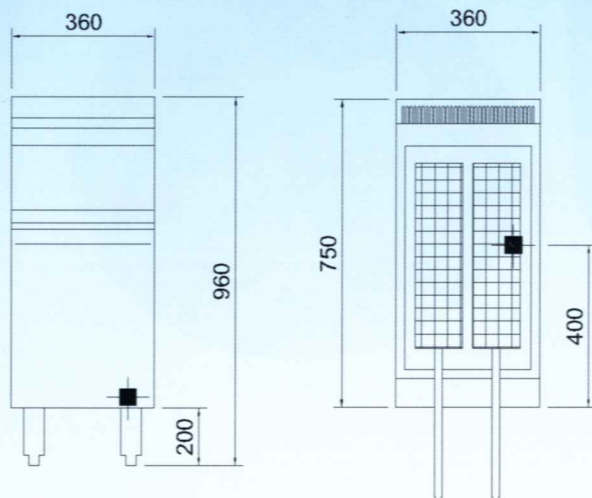
The Cooking Equipment Professionals

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Specifications

- Highly efficient fryer
- Deep Cold zone for maximum oil life
 - All stainless steel construction
 - Low running cost
 - No electricity required to operate
- Suitable for Natural Gas or LPG and Z gas
 - 20 Litre oil capacity
 - 60Mj Gas burner rating
 - Automatic Thermostat 110 - 190 C
 - 2 Chrome plated baskets
- 20 Kg of Frozen French fries per hour



PRODUCTS	MODEL NUMBER	DIMENSIONS mm			DIMENSIONS mm			POWER CONNECTIONS		NET kg	CUBIC METRES PACKED
		Width	Depth	High	Width	Depth	High	Gas	Mj		
FRYER		OVERALL			FRY WELL						
Fryer-single pan	GF/G350	360	750	960	276	520	255	60		50	0.4

B70



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