



**RAFFA'S**

**DEEP FRYERS**

**RAFFAS.CO.ZA**



# EQUIPMENT

## FRYERS



ANVIL

**FFA2001**

FISH FRYER ANVIL - SINGLE PAN (ELEC)

**SPECIFICATIONS**

OUTPUT: APPROXIMATELY 4KG OF FRENCH FRIES / HR  
 POWER: 2.5KW  
 VOLTAGE: 230V  
 VOLUME OF OIL: 5LT  
 DIMENSIONS: 282 X 470 X 288MM  
 WEIGHT: 6KG  
 IDEAL FOR: RAW PRODUCT



ANVIL

**FFA5001**

FISH FRYER ANVIL - FROZEN CHIP MC CAINS - SINGLE - (ELEC)

**SPECIFICATIONS**

OUTPUT: APPROXIMATELY 6KG OF FRENCH FRIES / HR  
 POWER: 3.4KW  
 VOLTAGE: 230V  
 VOLUME OF OIL: 5LT  
 DIMENSIONS: 282 X 470 X 288MM  
 WEIGHT: 8.6KG  
 IDEAL FOR: FROZEN PRODUCTS

**FFB2260**

FISH FRYER BASKET - MC CAINS / ANVIL FRYER

**FFI0001**

FISH FRYER ANVIL - NIGHT COVER ONLY

**NOTE**

MUST BE USED ON A DEDICATED 16AMP PLUG POINT.  
 STAINLESS STEEL BASKET INCLUDED.



SMARTCHEF

**KB/E-DZ-6L**

1 X 6LT BIN

**SPECIFICATIONS**

MODEL: SMARTCHEF E-DZ-6L  
 ELECTRICITY: 230V, 2.5KW, SINGLE PHASE  
 CAPACITY: 6LT  
 DIMENSIONS: 260 X 410 X 285MM HIGH  
 WEIGHT: 4KG  
 TEMPERATURE RANGE: 60 TO 200°C  
 BASKETS INCLUDED: (L X) 200 X 215 X 100MM DEEP  
 BASKET CAPACITY: 4.3LT

**FBS0043**

ADDITIONAL BASKETS



ADDITIONAL BASKETS FOR SMARTCHEF FTS1006

**FBS0043**

BASKET

**SPECIFICATIONS**

DIMENSIONS: 200 X 215 X 100MM DEEP  
 CAPACITY: 4.3LT

# EQUIPMENT

## FRYERS



**ANVIL**

**FFA2002**  
FISH FRYER ANVIL - DOUBLE PAN(ELEC)  
STAINLESS STEEL BASKET INCLUDED.

**SPECIFICATIONS**

OUTPUT: APPROXIMATELY 8KG OF FRENCH FRIES / HR  
POWER: (2X) 2.5KW  
VOLTAGE: (2X) 230V  
VOLUME OF OIL: (2X) 5LT  
DIMENSIONS: 573 X 470 X 288MM  
WEIGHT: 12KG  
IDEAL FOR: RAW PRODUCTS

**NOTE**  
MUST BE CONNECTED TO 2 SEPERATE 16AMP PLUGS  
ON SEPERATE CIRCUITS

- FFI0001**  
FISH FRYER ANVIL - NIGHT COVER ONLY
- FFI0150**  
FISH FRYER ANVIL - INSERT 1/2 X 150MM
- FFB2250**  
FISH FRYER BASKET - SPARE BASKET - STAINLESS STEEL



**SMARTCHEF**

**KB/E-DZ-6L-2**  
2 X 6LT BIN  
**SPECIFICATIONS**

MODEL: SMARTCHEF E-DZ-6L-2  
ELECTRICITY: (2X) 230V, 2.5KW, SINGLE PHASE  
CAPACITY: (2X) 6LT  
DIMENSIONS: 540 X 410 X 285MM HIGH  
WEIGHT: 6KG  
TEMPERATURE RANGE: 60 TO 200°C  
BASKETS INCLUDED: (2X) 200 X 215 X 100MM DEEP  
BASKET CAPACITY: 4.3LT

**FBS0043**  
ADDITIONAL BASKETS



**ADDITIONAL BASKETS FOR SMARTCHEF FTS2006**

**FBS0043**  
BASKET  
**SPECIFICATIONS**  
DIMENSIONS: 200 X 215 X 100MM DEEP  
CAPACITY: 4.3LT



**ANVIL**

**2 YEAR WARRANTY**

**5 REASONS WHY**

- 2 Year warranty
- National spare parts support
- Unrivalled after-sales service
- Trusted by South African industry professionals since 1993
- Engineered and manufactured to the highest international safety standards

**EXPLORA PIREN**

**2 YEAR WARRANTY**

**5 REASONS WHY**

- 2 Year warranty
- Italian designed and manufactured
- Over 15 years of heritage
- Leading innovations in gastronomy and baking
- Readily available spare parts and back-up service

**BUTCHERQUIP**

**5 REASONS WHY**

- Durability and longevity
- Trusted by South African butchery experts since 1992
- World class safety features
- Efficiency and productivity
- Easy to clean and maintain

**FORGE**

**2 YEAR WARRANTY**

**5 REASONS WHY**

- 2 Year warranty
- Built to withstand the most demanding environments
- Unmatched power and efficiency
- Engineered to the highest international safety standards
- Space-saving, modular sleek design

**BRAVILOR BONAMAT**

**2 YEAR WARRANTY**

**5 REASONS WHY**

- 2 Year warranty
- Leading brand established in 1948
- Authentic Dutch craftsmanship
- Innovative, reliable and maintenance friendly
- Wide product offering for any coffee experience

HEATING

**DEEP FRYERS - TABLE TOP - ELECTRIC**

**FEATURES**

- Specially designed tilt-up head for easy removal of oil tank to drain the oil
- Microswitch disconnects power when element box is removed or tilted
- Thermostatically controlled operating temperature range: 50°C - 190°C
- Automatic safety cut-out to prevent oil flashing – manual reset
- Longer optimised heating element covers more surface area and prolongs oil life
- Recommended portion size 250G per 5LT tank
- Produced in South Africa using heavier gauged S/Steel

**2 YEAR WARRANTY**



**1 X 5LT FFA2001**

**SPECIFICATIONS**

OUTPUT	: Approx 4KG french fries/HR
POWER	: 2.5KW
VOLTAGE	: 230V
VOLUME OF OIL	: 5LT
DIMENSIONS	: 282 X 470 X 288MM
WEIGHT	: 6KG
IDEAL FOR	: Raw product

**OTHER ORDER CODES**

**NIGHT COVER**

FFI0001

**INSERT 1/2 X 150MM**

FFI0150

**DEEP FRYER BASKET**

FFB2250

**Note**

S/Steel basket included

**2 YEAR WARRANTY**



**2 X 5LT FFA2002**

**SPECIFICATIONS**

OUTPUT	: Approx 8KG french fries/HR
POWER	: 2 X 2.5kW
VOLTAGE	: 2 X 230V
VOLUME OF OIL	: 2 X 5LT
DIMENSIONS	: 573 X 470 X 288MM
WEIGHT	: 12KG
IDEAL FOR	: Raw product

**OTHER ORDER CODES**

**NIGHT COVER**

FFI0001

**INSERT 1/2 X 150MM**

FFI0150

**DEEP FRYER BASKET**

FFB2250

**Note**

(S/Steel baskets included)

**FFA2002**

Must be connected to 2 separate 16 amp plugs on separate circuits

**ANVIL**

## DEEP FRYERS - TABLE TOP - ELECTRIC

### FEATURES

- A unique unit developed by McCain and Anvil to produce a perfect chip straight from the freezer to the plate
- Specially designed tilt-up head for easy removal of oil tank to drain the oil
- Microswitch disconnects power when element box is removed or tilted
- Automatic safety cut-out to prevent oil flashing – manual reset
- Fries frozen chips within 3 minutes\* preventing oil saturation, producing a crispier and tastier chip
- Operating temperature range: 50°C - 190°C
- Recommended portion size 300g per 5LT tank

\*Unit tested under controlled conditions. Variables may affect the outcome

### MCCAINS - 1 X 5LT FFA5001

#### SPECIFICATIONS

OUTPUT	: Approx 6KG french fries/HR
POWER	: 3.4kW
VOLTAGE	: 230V
VOLUME OF OIL	: 5LT
DIMENSIONS	: 282 X 470 X 288MM
WEIGHT	: 8.6KG
IDEAL FOR	: Raw & frozen products

#### OTHER ORDER CODES

#### DEEP FRYER BASKET

FFB2260

#### NIGHT COVER

FFI0001

#### Note

Must be used on a dedicated 16 amp plug point  
S/Steel basket included

2 YEAR



### FEATURES

- S/Steel handle to hinge the element to 90° for easy cleaning
- 1/2" Valve for easy oil drainage
- Thermostatically controlled with automatic safety cut-out to prevent oil flashing
- Microswitch disconnects power when element is hinged up
- Recommended portion size 500G
- Operating temperature range: 50°C - 190°C

### 1 X 10LT - HIGH SPEED

FFA6003

#### SPECIFICATIONS

OUTPUT	: Approx 9KG french fries/HR
POWER	: 5.6kW
VOLTAGE	: 230V - 2 phase
VOLUME OF OIL	: 10LT
DIMENSIONS	: 390 X 512 X 422MM
WEIGHT	: 16KG

#### OTHER ORDER CODES

#### DEEP FRYER BASKET

FFB2250

#### STAND

FFA6013

#### Note

S/Steel basket included  
Power cable not included

2 YEAR



## DEEP FRYER - TABLE TOP - GAS

### FEATURES

- 5LT oil capacity
- S/Steel construction
- Easy to clean fully welded oil tank fitted with a safety interlocked drain valve, fitted behind the door
- Thermostatically controlled valve with integrated pilot burner
- Adjustable between 66°C - 200°C
- Flame failure safety device ie. should the flame fail the gas will automatically switch off
- Placing the ball valve behind the door eliminates the risk of accidental burns from valve opening
- Manual ignition/pilot

### 1 X 5LT

FFA4110-R01

#### SPECIFICATIONS

OUTPUT	: Approx 4KG french fries/HR
POWER OUTPUT	: 32500 BTU
GAS	: LPG + NG
VOLUME OF OIL	: 5LT
DIMENSIONS	: 305 X 620 X 495MM
WEIGHT	: 14KG
REGULATOR	: Yes

#### OTHER ORDER CODES

#### DEEP FRYER BASKET

FFB2250

#### Note

S/Steel basket included  
Heavy duty gas products to be connected by approved gas installer

2 YEAR



## DEEP FRYER - TABLE TOP - GAS

### FEATURES

- 2 X 5LT oil capacity
- S/Steel construction
- Ideal for use in restaurants, canteens, take aways and outdoor caterers
- Flame failure safety device ie. should the flame fail the gas will automatically switch off



### 2 X 5LT FFA4120-R01

#### SPECIFICATIONS

OUTPUT	: Approx 8KG french fries/HR
POWER OUTPUT	: 65000 BTU
GAS	: LPG + NG
VOLUME OF OIL	: 2 X 5LT
DIMENSIONS	: 610 X 620 X 495MM
WEIGHT	: 27KG
REGULATOR	: Yes

#### OTHER ORDER CODES

### DEEP FRYER BASKET FFB2250

#### Note

S/Steel baskets included  
Heavy duty gas products to be connected by approved gas installer

## DEEP FRYERS - FLOOR STANDING - GAS

### FEATURES

- Cold zones design allows debris to collect in the bottom of the tank, prolonging the oil life
- Thermostatically controlled with flame failure and overtemperature protection
- Operating temperature 50°C - 190°C
- Manual ignition pilot burner



### 2 X 10LT FFA2100

#### SPECIFICATIONS

OUTPUT	: Approx 50KG french fries/HR
POWER OUTPUT	: 120000 BTU
GAS	: LPG
VOLUME OF OIL	: 2 X 10LT
DIMENSIONS	: 400 X 868 X 1306MM
WEIGHT	: 76KG
REGULATOR	: No

#### OTHER ORDER CODES

### DEEP FRYER BASKET FFB3200

#### Note

S/Steel baskets included  
Heavy duty gas products to be connected by approved gas installer

## DEEP FRYER - FLOOR STANDING - GAS

### FEATURES

- 20LT oil capacity for twin basket operation
- Cold zone design allows debris to collect in the bottom of the tank, prolonging the oil life
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Flame failure safety cut-off valve
- Manual pilot flame ignition
- Operating temperature range: 50°C - 190°C



### 1 X 20LT FFA3200

#### SPECIFICATIONS

OUTPUT	: Approx 40KG french fries/HR
POWER OUTPUT	: 90000 BTU
GAS	: LPG
VOLUME OF OIL	: 20LT
DIMENSIONS	: 400 X 760 X 1180MM
WEIGHT	: 70KG
REGULATOR	: No

#### OTHER ORDER CODES

### DEEP FRYER BASKET FFB3200

#### Note

S/Steel baskets included  
Heavy duty gas products to be connected by approved gas installer

### FEATURES

- 2 X 18LT oil capacity for two/double basket operation
- Cold zone design allows debris to collect in the bottom of the tank, prolonging the oil life
- Temperature thermostatically controlled with safety cut out to prevent oil flashing
- Flame failure safety cut off valve
- Manual pilot flame ignition
- Operating temperature range: 50°C - 190°C



### 2 X 18LT FFA3220

#### SPECIFICATIONS

OUTPUT	: Approx 70KG french fries/HR
POWER OUTPUT	: 120000 BTU
GAS	: LPG
DIMENSIONS	: 533 X 760 X 1224MM
WEIGHT	: 73KG
VOLUME OF OIL	: 2 X 18LT
REGULATOR	: No

#### OTHER ORDER CODES

### DEEP FRYER BASKET FFB3200

#### Note

S/Steel baskets included  
Heavy duty gas products to be connected by approved gas installer

## DEEP FRYERS - FLOOR STANDING - ELECTRIC

## FEATURES

- Front mounted controls ensure safe working practice. Main terminals are situated behind the front access panel
- These units are powered by Incoloy elements which ensure consistent peak performance
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Operating temperature range: 50°C - 190°C

2 YEAR


**1 X 20LT  
FFA1020**

## SPECIFICATIONS

OUTPUT	: Approx 40KG french fries/HR
POWER	: 16.5kW
VOLTAGE	: 380V - 3 phase (N+E)
VOLUME OF OIL	: 20LT
DIMENSIONS	: 510 X 660 X 1000MM
WEIGHT	: 45kG

## OTHER ORDER CODES

**DEEP FRYER BASKET (NO SIDE HOOKS)**

CBS2280

**OIL RECEIVER**

ORA0001

**Note**

Baskets sold separately  
Power cable not included

## FEATURES

- Large surge area and effective cold zone
- Temperature thermostatically controlled with safety cut - out to prevent oil flashing
- Operating temperature range: 50°C - 190°C

2 YEAR


**2 X 10LT  
FFA2010**

## SPECIFICATIONS

OUTPUT	: Approx 40KG french fries/HR
POWER	: 2 X 8.25kW
VOLTAGE	: 380V - 3 phase (N+E)
VOLUME OF OIL	: 2 X 10LT
DIMENSIONS	: 510 X 660 X 1000MM
WEIGHT	: 45KG

## OTHER ORDER CODES

**DEEP FRYER BASKET (NO SIDE HOOKS)**

CBS2280

**OIL RECEIVER**

ORA0002

**Note**

Baskets sold separately  
Power cable not included

## DEEP FRYERS - FLOOR STANDING - ELECTRIC

## FEATURES

- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Operating temperature range: 50°C - 190°C
- Tilt up element with lock
- Heavy gauge construction
- Insulated frying tank

2 YEAR

NEW


**2 X 10LT  
FFF3210**

## SPECIFICATIONS

OUTPUT	: Approx 45KG french fries/HR
POWER	: 2 X 8.4kW
VOLTAGE	: 380V - 3 phase (N+E)
VOLUME OF OIL	: 2 X 10LT
DIMENSIONS	: 512 X 807 X 1043MM
WEIGHT	: 63KG

## OTHER ORDER CODES

**DEEP FRYER BASKET**

FFB3200

**Note**

Baskets sold separately  
Power cable not included



## FEATURES

- Unit supplied with one drain tank
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Reduce the risk of down time with 3 elements per tank (Unit will function with reduced performance if an element fails)
- Operating temperature range: 50°C - 190°C

2 YEAR


**2 X 20LT  
FFA2020**

## SPECIFICATIONS

OUTPUT	: Approx 80KG french fries/HR
POWER	: 2 X 16.5kW
VOLTAGE	: 380V - 3 phase (N+E)
VOLUME OF OIL	: 2 X 20LT
DIMENSIONS	: 1012 X 660 X 1000MM
WEIGHT	: 65KG

## OTHER ORDER CODES

**DEEP FRYER BASKET (NO SIDE HOOKS)**

CBS2280

**Note**

Baskets sold separately  
Power cable not included

## HOTEL FRYER - FLOOR STANDING - ELECTRIC

### FEATURES

- Deep tanks can accommodate a 400 x 300 x 150MM basket
- Temperature thermostatically controlled with an operating range of 50°C - 190°C
- Reduce the risk of down time with 3 elements per tank

2 YEAR

NEW



### 2 X 20LT HFA2020

#### SPECIFICATIONS

OUTPUT	: Approx 70KG french fries/HR
POWER	: 2 X 12kW
VOLTAGE	: 380V - 3phase (N+E)
VOLUME OF OIL	: 2 X 20LT
DIMENSIONS	: 1035 X 738 X 1289MM
WEIGHT	: 77KG

#### OTHER ORDER CODES

### DEEP FRYER BASKET CBS0400

#### Note

Baskets sold separately  
Power cable not included  
Wired for 3-phase power

## DEEP FRYER - FLOOR STANDING - ELECTRIC

### FEATURES

- Each insert has a powerful 3.4kW element
- There is an integrated splash back with basket hanger facility
- Ideal for smaller catering organizations
- Features a build in splashback that includes a basket hanger function
- Supplied flat packed
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Recommended portion size 350G
- Operating temperature range: 50°C - 190°C

2 YEAR

IMPROVED



### SPAZA FFA1002

#### SPECIFICATIONS

OUTPUT	: Approx 10KG french fries/HR
POWER	: 2 X 3.4kW
VOLTAGE	: 230V
VOLUME OF OIL	: 2 X 8LT
DIMENSIONS	: 813 X 628 X 1152MM
WEIGHT	: 31.5KG

#### OTHER ORDER CODES

### DEEP FRYER BASKET FFB2250

#### Note

Baskets sold separately  
Should be connected to 2 separate 16 amp power outlets on separate circuits



## CHIP DUMPS

### TABLE TOP

### FEATURES

- Fitted with Incoloy element
- The lamp illuminates product for enhanced presentation

2 YEAR



### CHIP DUMP CDA0001

#### SPECIFICATIONS

POWER	: 0.9kW
VOLTAGE	: 230V
DIMENSIONS	: 340 X 630 X 489MM
WEIGHT:	: 8KG

#### Note

1 X GN 1/1 X 150 insert included

### FLOOR STANDING

### FEATURES

- Robust Incoloy heating element provides even heating
- Lamp illuminates product for enhanced presentation

2 YEAR



### CHIP DUMP CDA2001

#### SPECIFICATIONS

POWER	: 0.9kW
VOLTAGE	: 230V
DIMENSIONS	: 449 X 620 X 1288MM
WEIGHT	: 25KG

#### OTHER ORDER CODES

### INSERTS - S/STEEL INF9150

#### Note

Inserts included



### FEATURES

- Unit designed to compete in the rigorous and demanding environment of busy kitchens in the most popular chain stores, franchises and high end restaurants.
- Powerful infra-red top heater
- Front mounted controls, ensure safe working practice
- Independently controlled bottom heating element
- Holds two 22LT plastic bins 440 x 310 x 168MM
- Adjustable leveling feet with castor wheels on the rear
- Sloped drip tray makes serving easier and avoids damage to the product being scooped out

2 YEAR

NEW



### CHIP DUMP CDF0001

#### SPECIFICATIONS

POWER	: 2.25kW
VOLTAGE	: 230V
DIMENSIONS	: 446 X 765 X 1443MM
WEIGHT	: 48KG

#### OTHER ORDER CODES

### INSERTS - PLASTIC MTS0002

#### Note

2 plastic bins included





**FEATURES**

- High quality stainless steel body
- High power for fast heating and recovery
- Replaceable individual heating elements
- Supplied with night covers
- Fitted with control and safety thermostat
- Even heat distribution
- Supplied with chrome plated wire baskets with insulated plastic grips
- Fitted with (4x) 150mm, height adjustable, device leveling legs



**2 x 30L BINS**

**SPECIFICATIONS**

MODEL SmartChef E-DZ-800G  
ELECTRICITY 36kW, 380V, 3 Phase + N  
DIMENSIONS 800 x 825 x 900mm high  
( +260 mm splashback )  
WEIGHT 85kg  
TEMP RANGE 50 to 190°C  
CAPACITY 2 x 30Lt  
BASKETS INCLUDED (4x) 160 x 335 x 150mm deep  
BASKET CAPACITY 7.5Lt

**ORDER CODE KB/E-DZ-800G**

**4 x 15L BINS**

**SPECIFICATIONS**

MODEL SmartChef E-DZ-800G-4  
ELECTRICITY 36kW, 380V, 3 Phase + N  
DIMENSIONS 800 x 825 x 900mm high  
( +260 mm splashback )  
WEIGHT 85kg  
TEMP RANGE 50 to 190°C  
CAPACITY 4 x 15Lt  
BASKETS INCLUDED (4x) 160 x 335 x 150mm deep  
BASKET CAPACITY 7.5Lt

**ORDER CODE KB/E-DZ-800G-4**

**1 x 30L BIN**

**SPECIFICATIONS**

MODEL SmartChef E-DZ-400G  
ELECTRICITY 18kW, 380V, 3 Phase + N  
DIMENSIONS 400 x 825 x 900mm high  
( +260 mm splashback )  
WEIGHT 48kg  
TEMP RANGE 50 to 190°C  
CAPACITY 30Lt  
BASKETS INCLUDED (2x) 160 x 335 x 150mm deep  
BASKET CAPACITY 7.5Lt

**ORDER CODE KB/E-DZ-400G**

**2 x 15L BINS**

**SPECIFICATIONS**

MODEL SmartChef E-DZ-400G-2  
ELECTRICITY 18kW, 380V, 3 Phase + N  
DIMENSIONS 400 x 825 x 900mm high  
( +260 mm splashback )  
WEIGHT 48kg  
TEMP RANGE 50 to 190°C  
CAPACITY 2 x 15Lt  
BASKETS INCLUDED (2x) 160 x 335 x 150mm deep  
BASKET CAPACITY 7.5Lt

**ORDER CODE KB/E-DZ-400G-2**



**ADDITIONAL EXTRAS**

**FRYER BASKET**

FBS0075

**OIL FILTER CART**

KB/E-LYC-1

# GAS FRYERS FLOOR STANDING



## FEATURES

- Stainless steel exterior and interior
- Welded stainless steel tank
- Heavy duty burners with a standing flame and standby pilots
- Oil cooling zone in the bottom of the tank captures food particles and extends oil life
- Safety valve with an automatic gas stabilizing function
- Self-reset high temperature limiting device
- Supplied with 2 nickel plated baskets with coated handles
- Supplied with wire mesh crumb screen and basket hanger
- Fitted with (4x) 150mm, height adjustable, device leveling legs



## 35L BIN

### SPECIFICATIONS

MODEL	CookRite ATFS-75
BTU RATING	150 000
DIMENSIONS	536 x 765 x 920mm high ( +210 mm splashback )
WEIGHT	76kg
TEMP RANGE	93 to 200°C
CAPACITY	35Lt
BASKETS INCLUDED	(2x) 235 x 335 x 150mm deep
BASKET CAPACITY	12Lt

**ORDER CODE** CR/ATFS-75

### ADDITIONAL BASKETS

DIMENSIONS	235 x 335 x 150mm deep
ORDER CODE	FBS0012



## 20L BIN

### SPECIFICATIONS

MODEL	CookRite ATFS-40
BTU RATING	90 000
DIMENSIONS	400 x 765 x 920mm high ( +210 mm splashback )
WEIGHT	60kg
TEMP RANGE	93 to 200°C
CAPACITY	20Lt
BASKETS INCLUDED	(2x) 160 x 335 x 150mm deep
BASKET CAPACITY	7.5Lt

**ORDER CODE** CR/ATFS-40

### ADDITIONAL BASKETS

DIMENSIONS	160 x 335 x 150mm deep
ORDER CODE	FTS0075

**OPTIONAL EXTRAS** OIL FILTER CART KB/E-LYC-1



**FEATURES**

- Stainless steel exterior and interior
- Welded stainless steel tank
- Heavy duty burners with a standing flame and standby pilots
- Oil cooling zone in the bottom of the tank captures food particles and extends oil life
- Supplied with chrome plated wire baskets with insulated plastic grips
- Fitted with device leveling legs

**20Lt BIN**

**SPECIFICATIONS**

MODEL	SmartChef DCF3-LPG
BTU RATING	90 000
CAPACITY	20Lt
DIMENSIONS	380 x 835 x 1145mm high
WEIGHT	75kg
TEMP RANGE	90 to 200°C

**ORDER CODE**

**FSG0040**



**ADDITIONAL BASKETS**

ORDER CODE **FBS0075**

**OIL FILTER CART**

**FEATURES**

- Manufactured from Stainless steel
- High efficiency filtration prolongs the use cycle of oil, reducing cost and increasing profit
- Fitted with universal casters for easy mobility (two lockable)



**SPECIFICATIONS**

MODEL	SmartChef E-LYC-1
ELECTRICITY	0.55kW, 220V, Single Phase
DIMENSIONS	440 x 755 x 620mm
WEIGHT	25kg
CAPACITY	40Lt

**ORDER CODE**

**KB/E-LYC-1**



**ADDITIONAL OIL FILTER BAGS**

ORDER CODE **OFB0050**



**FEATURES**

- Body manufactured from 304 Stainless steel
- Built-in filtration system makes oil recycling easy and energy efficient
- Fitted with a pressure gauge
- Functions: electronic timing / automatic temperature and pressure control / exhausting and over-pressure protection
- Electronic control panel with 10 pre-programmed cooking functions
- Supplied with a cleaning kit
- Supplied with (1x) fryer baskets (3 Layer)
- Fitted with (4x) castors (2 lockable)

**25 LITRE ELECTRIC**



**SPECIFICATIONS**

MODEL	SmartChef YXD-25D
ELECTRICITY	13.5kW, 380V, 3 Phase + N
DIMENSIONS	470 x 920 x 1180mm high
WEIGHT	135kg
TEMP RANGE	60 to 200°C
OPERATING PRESSURE	12psi
CAPACITY	25Lt
BASKETS INCLUDED	(1x) 3 Layer basket 250 x 340 x 195mm deep
BASKET CAPACITY	16.5Lt Chicken ± 24-30 pc

**ORDER CODE**

**PFS-YXD-25D**



**3 PIECE CLEANING KIT INCLUDED AS STANDARD**



- (1x) Straight brush
- (1x) L-Shape brush
- (1x) Long handle brush

**25 LITRE GAS**



**SPECIFICATIONS**

MODEL	SmartChef YXY-25D
ELECTRICITY	0.65kW, 220V, Single Phase
BTU RATING	45 000
DIMENSIONS	500 x 1030 x 1180mm high
WEIGHT	165kg
TEMP RANGE	60 to 200°C
OPERATING PRESSURE	12psi
CAPACITY	25Lt
BASKETS INCLUDED	(1x) 3 Layer basket 250 x 340 x 195mm deep
BASKET CAPACITY	16.5Lt Chicken ± 24-30 pc

**ORDER CODE**

**PFS-YXY-25D**



**3 LAYER BASKET**



- Maximize space and streamline food preparation processes
- Layer spacing 70mm

**OPTIONAL EXTRAS**

REGULAR BASKET  
5 PIECE CLEANING KIT

**PFS-YXD-BO  
CKF0005**

3 LAYER BASKET  
2 PIECE CLEANING KIT

**PFS-YXD-B3  
CKF0002**

FILTER PAPER 100 PACK

**FPS0100**