




KITCHEN WORKS is registered trademark of Kitchen Works Co. Ltd.

Project: _____
 Item: _____
 Quantity: _____

Fryer Range Series

Model	<input type="checkbox"/> GRF27	<input type="checkbox"/> GRFC27
 <p>GRF27</p>	<p>Standard Features:</p> <ul style="list-style-type: none"> • Construction in ANSI 304 stainless steel on front, side, frypot and adjustable front feet • High burner rating up to 27kW (93,000 BTU) • Burn tubes positioned across the vat for easy cleaning • Flame failure protection for all burners • Using millivolt system with thermostatic control (up to 195°C and thermal cut out at 230 °C) • Electronic switching devices available (for model: GRFC27 only) • High thermal efficiency meets CE energy efficiency requirement • Design with deep cold zone under the cooking zone to maintain oil quality • Latch lock with 1" ball-type drain valve for drain out oil • Unit comes with 2 x basket and 2 x casters at the rear • Suitable for Towngas, LPG and natural gas <p>NOTE: Please specify gas type when ordering.</p>	
Specifications	GRF27	GRF27C
Type	Free Standing	Free Standing
Burner Rate (kW/BTU)	27 (93,000)	27 (93,000)
No. of Tank and Oil Capacity	Single; 21 liter	Single; 21 liter
Fry Area (mm)	355 D x 350 W	355 D x 350 W
Computer Control	-	Yes
Gas Inlet Size	Ø12mm (1/2") N.P.T.	Ø12mm (1/2") N.P.T.
Electric Loading	-	220V/50Hz/1ph, 0.2kW
Net Weight (kg)	56	56
Dimensions (mm)	395 W x 760 D x 1200 H	395 W x 760 D x 1200 H
KWS/GRF/SS/202006		