



**CaterWare CW-GF3
3 Burner Tube Gas Deep Fryer**

Project #: _____ Item #: _____

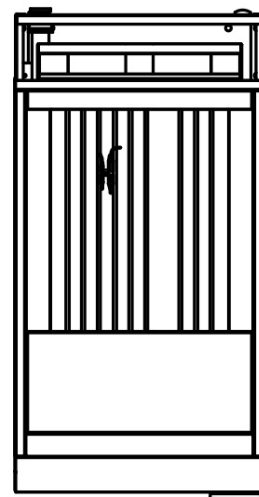
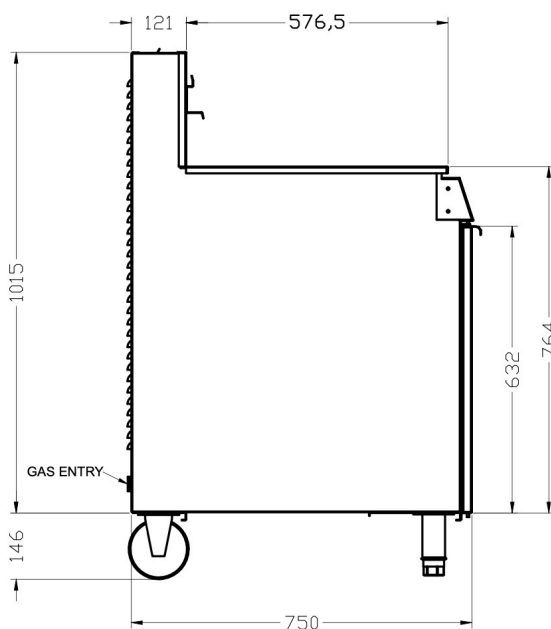
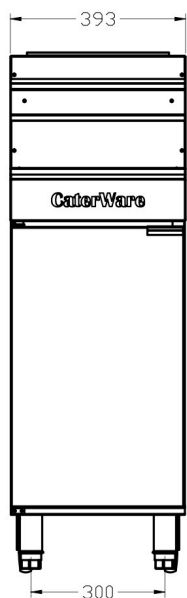
Standard Features:



CW-GF3

- * AISI 304 Grade Stainless Steel
- * Stainless steel pan with deep cool zone
- * Flame failure protection and pilot
- * Over temperature safety cut-out switch
- * 3 Powerful Jet Burners 90Mj Gas Consumption
- * +/- 3°C temperature recovery difference
- * Heavy duty cast iron burners
- * Easily serviceable components
- * 21 Litre Oil Capacity
- * Non-swivel rear castor fitted as standard
- * Accessories Included: 2 baskets, crumb tray, night cover, drain pipe, clog clearance prod

Options: LPG or Natural Gas



Width (mm)	Depth (mm)	Height (mm)	Net Weight (kg)	Gas Consumption (Mj/h)		
				Natural Gas	LPG	
393	750	1180	75	90	90	
Unit Must be installed by an authorised technician in accordance with AS5601 Gas regulator included with each unit Caterware reserves the right to alter specifications				Supply Pressure (kPa)		
				Gas (BSP)	Natural Gas	LPG
				1/2" BSP Female	1.0	2.65



**Approval Number
GMK 10391**

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