

VFG1L 800 SERIES FRYER



Gas, 2 baskets

VFG1L standard features and benefits

- "V" pan fryer combines high energy efficiency, quick response and recovery and easy cleaning
- Stainless steel pan front and sides
- · Large cool zone for long oil life
- Mechanical control with fenwal thermostat provides unrivalled accuracy of +/- 1 °C
- Highly accurate optimal cooking temperature range 150 190 °C
- Rapid heating response and electronic temperature control accuracy from a mechanical device which is easy to service
- Manual spark ignition
- Line-up nosing for a sleek appearance
- · All components easily serviceable from the front

Standard accessories

- · Two nickel plated wire mesh fry baskets
- · Night lid
- · Adjustable legs 140-170 mm

Optional accessories part codes

FRV00P31 Fish plate

C2 4" Rear castors set of 2 C4 4" Rear castors set of 4

Chain Teether chain, for use with castors

Cover/ioiner strips for multi-unit installations:

FRV00P36 VFG1L joins to VFG1L

FRV00P44 VFG1L joins to VFGT or VFG24 FRV00P40 VFG1L joins to TGF1M or TGF24













Please note, due to ongoing product development and improvement, we reserve the right to change product design and specification at any time without notice.



v1 2024

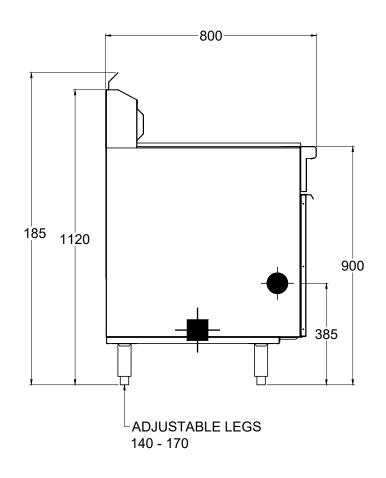
AND MANUFACTURING PLANT

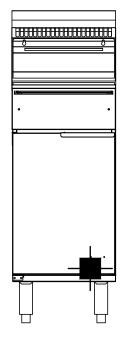
HEAD OFFICE

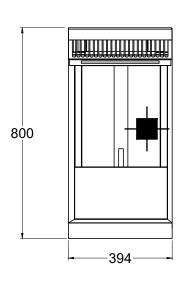


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→ 3/4" BSP Gas Connection → 11/4" Drain Valve



VFG1L SPECIFICATIONS

395 x 800 x 1120 mm	
900 mm (± 20 mm)	
353 x 353 x 300 mm	
2	
20 L	

Drain valve	1 1/4"
Production rate	29 kg/h
Gas connection	3/4" BSP
Rating NG/LPG	97 MJ / 95 MJ
Packed weight	70 kg
Packed dimensions	530 x 900 x 1200 mm / 0.57 m ³

INSTALLATION CLEARANCES (minimum)

Front	400 mm
Floor	150 mm

Combustible Material	Side	50 mm
	Rear	150 mm

Non-combustible Material	Side	0 mm
	Rear	50 mm

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