



COMPACT FRY STATION DRAWERS

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FEATURES / BENEFITS

- Safely stores a variety of frozen foods such as chips, wedges, onion rings and chicken nuggets, giving access right where they're needed, helping to reduce movement in the kitchen
- Fry baskets are hung on the rack prior to frying and enables the operator to shake off any breadcrumbs or food product coatings. The collection tray catches this 'fall off' that would ordinarily end up carbonising in the fryer, thus increasing the life of the oil
- The 'hang time' of frozen food in baskets allows ice crystals to drop off. When a basket is placed in the cooking oil, the reduction of water crystals means it doesn't have to recover temperature as much, thus enhancing cooking quality and extending the life of the oil
- Single or double drawer models are available
- Variable Temperature operation. Can be set as a refrigerator at 1-4°C or freezer at -18/-22°C
- One drawer version has a capacity of 109 litres (35kg of food product)
- Compact footprint makes it perfect for use in smaller locations where space is at a premium
- Integral, easy-grab drawer handle, minimises potential dirt traps

SPECIFICATION

- Optional fryer basket hanger, supports up to 4 baskets
- Heavy duty drawer runners with quick release clips for ease of service / maintenance
- Uses natural hydrocarbon refrigerant
- Height options available to align with other equipment such as fryers
- Foodsafe stainless steel exterior, with aluminium interior walls
- Energy-saving CoolSmart controller maximises service life
- Designed and engineered to operate efficiently up to 43°C ambient
- Zero ODP/ low GWP polyurethane insulation delivers excellent thermal efficiency
- Compact dimensions: w455mm x d734mm x h870mm

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