

LIGHT DUTY PRO-LITE

Fryers

The Pro-lite range of fryers has been designed to meet all needs, all situations. Every fryer can be perfectly integrated into the rest of the Pro-lite product range, adding a clean line finish to any kitchen layout.

Freestanding Fryers

- Integrated storage cover
- Integrated oil drainage system
- Liftout Control panels and elements for easy cleaning
- Thermostat control with safety cut out

Countertop Fryers

- Double tank models have separate connections for individual tank usage
- Integrated oil drainage system
- Oil drainage at front of unit
- Liftout Control panels and elements for easy cleaning



Model shown LD51 Fryer



Model shown LD56 Fryer

Model	Capacity	Power	Finish	W x D x H
Free Standing				
LD46	8 litre	6kW	S/Steel	300 x 600 x 965
LD47	9 litre	9kW	S/Steel	300 x 600 x 965
LD48	2 x 8 litre	2 x 6kW	S/Steel	600 x 600 x 965
Counter Top				
LD50	7 litre	3kW	S/Steel	300 x 600 x 315
LD51	8 litre	6kW	S/Steel	300 x 600 x 315
LD56	2 x 7 litre	2 x 3kW	S/Steel	600 x 600 x 315
LD57	2 x 8 litre	2 x 6kW	S/Steel	600 x 600 x 315



Model shown
LD60 Chip Scuttle c/w Gantry

Model	Capacity	Power	Finish	W x D x H
Boiling Top				
LD1	2 Hotplate	3kW	S/Steel	300 x 600 x 285
LD2	4 Hotplate	6kW	S/Steel	600 x 600 x 285
Fan Assisted Oven Glass Door				
LD62	n/a	3kW	S/Steel	600 x 550 x 650
LD64	Standard	3kW	S/Steel	600 x 550 x 650
Chip Scuttle Heated Gantry				
LD58	n/a	0.75kW	S/Steel	450 x 600 x 285
LD60	Standard	0.75kW	S/Steel	450 x 600 x 610



Pro-Lite Line

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Model shown LD13 Griddle

Griddle

All electric griddles give you important planning options, griddles are cast, machine steel or chrome.

- Integral oil spatter guard and fat drawer
- One piece cooking surface with easy clean rounded corners
- All external surfaces are hygienic stainless steel finish
- Quality industrial plastic control knob
- Splashbacks for machine - steel or chrome models available as an optional extra

Model	Capacity	Power	Finish Top	W x D x H
LD5	-	3kW	M/Steel	300 x 600 x 285
LD6	-	3kW	M/Steel	450 x 600 x 285
LD7	-	3kW	M/Steel	600 x 600 x 285
LD9	-	2 x 3kW	M/Steel	600 x 600 x 285
LD13	-	2 x 3kW	Chrome	600 x 600 x 285
Grill				
LD22	-	3kW	S/Steel	600 x 350 x 285
Bains Marie Wet Heat				
LD34	2 Pot	0.48kW	S/Steel	300 x 600 x 285
LD37	4 Pot	1kW	S/Steel	600 x 600 x 285
LD43	n/a	2kW	S/Steel	600 x 600 x 285
Bains Marie Dry Heat				
LD39	n/a	0.75kW	S/Steel	600 x 600 x 285



Model shown LD22



Model shown LD37

Griddle - Chargrill

Griddle

Great griddles with better controls - evenness of heat, reduced time of heat.

Chargrill

Effective chargrilling has never been more carefully thought through. From cold, these units reach their 'cook' temperature of 270°C., extraordinarily quickly. In addition to 'cook', a further 'boost' setting of 320°C is available for searing. Radiant heat chargrilling is cleaner

- User friendly controlled by long life flame failure device and high-low settings
- Removable components for ease of cleaning.
- Flexible operation with variable heat settings
- Branding iron design, allows two cooking positions



Model shown G2941



Model shown G2624

Model	Finish Top	Rating	W x D x H	Gas Inlet
Griddle				
G2641	Plain Steel	38,000 Btu	600 x 770 x 870	1/2" BSP
G2942	Plain Steel	56,000 Btu	900 x 770 x 870	1/2" BSP
G9641 CR	Chrome	54,000 Btu	600 x 770 x 870	1/2" BSP
G2942 CR	Chrome	81,000 Btu	900 x 770 x 870	1/2" BSP
Chargrill				
G2622		50,000 Btu	600 x 770 x 870	1/2" BSP
G2922		81,000 Btu	900 x 770 x 870	1/2" BSP