



AUSTRALIA'S BUSIEST KITCHENS
RELY ON COOKON.



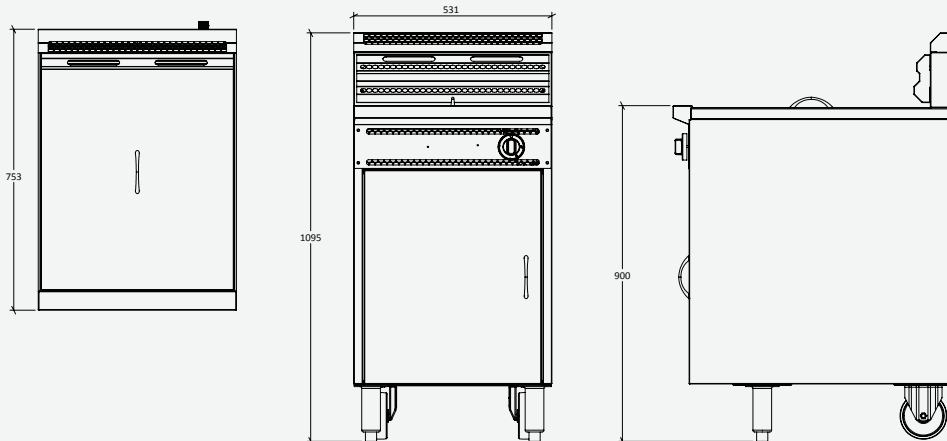
COOKON 525S FRYER SERIES

525S SERIES GAS DEEP FRYER

The 525S series gas deep fryers are renowned for their reliability and performance and have become serious work horses in many busy take away outlets, hotels and restaurants. The versatility of the 525S series is evident as many catering hire companies choose this model for its size and mobility. The 525S series is available in both single and twin pan models with the 304 stainless steel easy clean pans.

AVAILABLE MODELS

- FFR-1-525S – 304 stainless single pan
- FFR-2-525S – 304 stainless twin pan



STANDARD FEATURES

- All stainless steel insulated external panels
- 304 stainless steel ripple base easy clean pan design
- 10yr gold star limited warranty on stainless pans
- Cookon design burners
- Gold contact thermostat controls
- Overtemp safety cut out
- Removable basket holders
- 2 baskets per pan
- Fish plate
- Night lids

- Rear castors
- Adjustable front legs

OPTIONAL FEATURES

- KBS-4S oil filter machine
- Stainless steel joining strip
- Extra Baskets

SPECIFICATIONS

GAS TYPE

Natural or LPG
(Specify when ordering)

GAS CONNECTION

3/4" (BSP) male

GAS RATINGS

- FFR-1-525S @ 74MJ/hr
- FFR-2-525S @ 148MJ/hr

OIL CAPACITY

- FFR-1-525S @ 40ltrs
- FFR-2-525S @ 80ltrs

COOKING CAPACITY

- FFR-1-525S @ 30kg/hr
 - FFR-2-525S @ 60kg/hr
- *cooking capacity based on frozen product @ - 18°C cooked per hour

GLOBAL MARK APPROVAL NO
GA-102405-006

DIMENSIONS (MM)

- FFR-1-525S: 531 x 753 x 1095
- FFR-2-525S: 1062 x 753 x 1095

Specifications are subject to change without notice.

< CONFIDENCE IN QUALITY >
3 YEAR WARRANTY

WA DEALER
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