



CATERING EQUIPMENT

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# Fast Food Equipment



## Henny Penny Pressure Chicken Fryer

The most popular choice for cooking deep fried chicken. Pressurized fryers offer lower oil consumption, very low oil absorption into food product produces better tasting food - sealed in natural juices and flavors

### Description:

Complete with castors and built in filtration system  
Built in filtration system extends oil life by 2 1/2 times

Easy to use

Seals in flavor & reduces shrinkage, increasing product quality and profitability.

Computerized gas unit.

Automatically controlled pressure.

### Specification:

Dimensions -457mm wide 972mm deep 1626 mm high  
capacity- 12.5lbs  
Energy required per hour- 8500BTUs  
Operating Pressure 12psi  
Electrical supply 2.4A 1PH  
Gas supply @ 18M bar 0.5 BSP fe  
Electrical connection provided 13A plug

**£3900 (reconditioned)**

**£7400**

## Chicken Display

Henny Penny Chicken Display HCW5 **£4900**

*THERE ARE COPIES AVAILBLE SINGAPORE @ A CHEEPER PRICE BUT THEY WILL NOT WORK AS GOOD AS HENNY PENNY BRAND*

Recon Hcw5 **£3000**

New Hcw5 **£4900**

Bun Draw **£850**

Speed Pack Table **£1250**

## Chips Dump

The Archway electric chip scuttle consists of an overhead gantry with heat lights in addition to an element situated in the base.

The element can be controlled separately to the lighting allowing greater control.

Like all Archway products only the finest quality stainless steel is used.

The scuttle includes a removable chip bag support & a carved drain plate for easy cleaning.

Dimensions: W670 x D710 x H1540, Height without cupboard - 810mm.

0.9kW 240v.

£850



## Pitco 4 Burner Fryer

The innovative design of Solstice is centered around greater profitability, improved business, greater customer care, less energy usage and fast playback.

In trials, Solstice has demonstrated significantly more cooking power, with productivity up by a massive 14.7% on like-for-like models. Faster cooking means less oil absorption, leading to better tasting food. Less oil usage means greater profit and better crispier food means more satisfied customers.

### Specification:

- No of baskets - 2
- No. of frying areas - 1 (356 x 356mm)
- BTU rating (per hour) - 110,000 BTU
- Oil capacity - 17.1 - 21.5ltrs
- Production (per hour) - 40kg or 88lbs
- Working height (mm) - 870
- Gas connection - 3/4"

### Dimensions:

397 x 864 x 1198 (mm)

**£1667**



## Breeding Table Automatic

**£1999**

## Inside Curved Boards

Your Design printed fitted

**£260 Each**



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