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AUSTHEAT

Serious Fryers



For Serious Results

High Performance

Designed to achieve a balance of high output and fast recovery, Austheat electric fryers consistently deliver fried food of the highest quality, while maximizing the life of your oil.

Easy to Clean

Austheat easy-clean fryers feature elements that swing out and up in seconds, providing access to a smooth, open tank for easy cleaning.

Dual Control Thermostats for Peace of Mind

Easy to read control panel with rotary controls and back-up thermostat to ensure continuous precise operation.



AF813

Single Pan 39 Litres

This high performance single pan fryer has been specifically designed for the production of high volumes of fish and chips. It is equipped with three heavy-duty, stainless steel baskets but can be used stand-alone for wet batters. Construction is all stainless steel with a tank material thickness of 1.5 mm.

AF813R (Rapid Recovery)

With 22.5 kW of power the AF813R is designed to perform in the most demanding environment.

Lower Cost

Austheat Fryers cost substantially less to purchase and maintain than any comparable gas fryer on the market.

Cooler Kitchen

Austheat electric fryers add far less heat to your kitchen, saving on air-conditioning costs and maintaining a comfortable working environment.

Safer and Cleaner Air

Not having a gas flame means Austheat electric fryers deliver a cleaner working environment by not burning the available oxygen, or emitting burned and unburnt gases into your kitchen.

Longevity

Electric emersion elements tend to greatly outlast gas burners, and their replacement costs are considerably less. Additionally, tank deterioration that is so prevalent in gas fryers is negligible in electric fryers.

Safety Thermostats

All units are fitted as standard with manual reset over-temp safety cut-outs.



Cook idle switch for quick control and reduced operating costs during quiet periods.



Easy to read LED digital display



Melt cycles on all thermostats for use with solid cooking oil.



Tilt up elements with automatic power cut-out for safe and easy cleaning of tank.

Electric Fryers



AF812

Single Pan 29 Litres

The Austheat AF812 also has a single pan and comes complete with two heavy-duty, stainless steel baskets. With robust construction similar to that of the AF813 the two-basket AF812 will give you years of trouble free service in the production of quality fried foods.

AF812R (Rapid Recovery)

Featuring 18 kW of power the AF812R is designed to perform where the demand for quick recovery is extreme.



AF822

Twin Pan 2 x 14 litres

This compact high performance fryer has two separate tanks with individual controls. These provide the ability to operate the tanks at different temperatures, to separate flavours or to shut down one tank in quieter periods. The AF822 comes complete with two heavy-duty, stainless steel baskets and has all the features of the other fryers in the range.



Open tank provides clear access for easy cleaning.



Fishplate, element cover and cool zone below elements to prolong your oil life.








Wide 25 mm (1") diameter drain pipe with lockable ball valve.



Rear castors and adjustable front legs for complete manoeuvrability.

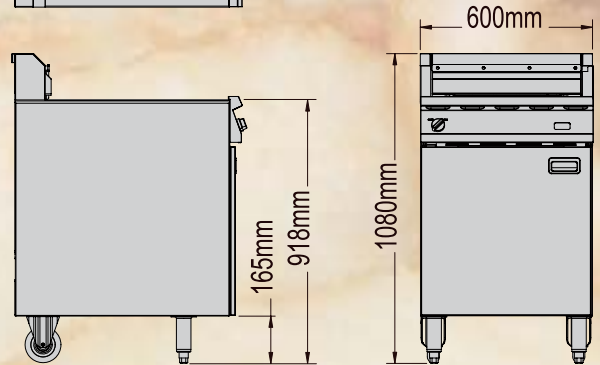
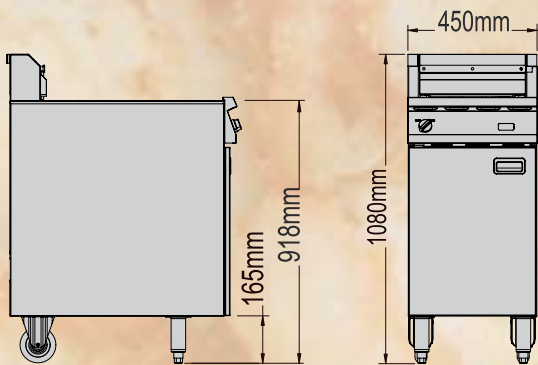
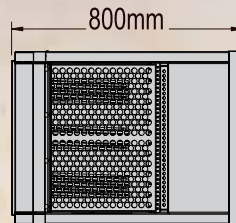
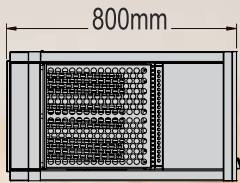
AUSTHEAT AF800 SERIES FEATURES

Specifications	AF813	AF813R	AF812	AF812R	AF822
 Electrical rating:	18 kW	22.5 kW	15 kW	18 kW	15 kW
 Oil capacity:	39 litres	39 litres	29 litres	29 litres	2 x 14 litres
 Number of baskets:	3	3	2	2	2
 Electrical Connection:	3 phase & neutral + E 400 - 415 V 50/60Hz	3 phase & neutral + E 400 - 415 V 50/60Hz	3 phase & neutral + E 400 - 415 V 50/60Hz	3 phase & neutral + E 400 - 415 V 50/60Hz	3 phase & neutral + E 400 - 415 V 50/60Hz
 Approximate Productivity (12 mm sq chips blanched)					
Cooking time:	2-3 minutes per 1.5 kg	2-3 minutes per 1.5 kg	2-3 minutes per 1.5 kg	2-3 minutes per 1.5 kg	2-3 minutes per 1.5 kg
Hourly output:	40 kg/hour (frozen) 49 kg/hour (thawed)	45 kg/hour (frozen) 55 kg/hour (thawed)	32 kg/hour (frozen) 39 kg/hour (thawed)	35 kg/hour (frozen) 42 kg/hour (thawed)	32 kg/hour (frozen) 39 kg/hour (thawed)
Heat up time:	10 mins to 185°C	8.5 mins to 185°C	10 mins to 185°C	9 mins to 185°C	10 mins to 185°C



MODEL AF812(R) & AF822 DIMENSIONS

MODEL AF813(R) DIMENSIONS



MANUFACTURED IN AUSTRALIA:

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Telephone: 64 - 9 - 274 1355 Facsimile 64 - 9 - 274 1356 email: roband@roband.co.nz

DISTRIBUTOR:

All machines are manufactured to run at 400 - 415 Volts 3 phase & neutral + E 50/60Hz.

All dimensions are nominal only.

Constant research and development may necessitate machine specification changes at any time.

All machines are covered by a 12 month warranty subject to our Terms and Conditions of Trade.