



HAYMAN



Industries Limited

Manufactures of Quality Catering Equipment since 1939

CF 198 & 298



The Hayman **CF198** is fitted with a Melt/Off/Cook switch. This allows solid cooking mediums to be melted without overheating. The CF is fitted with 3 x 5Kw removable elements, Insulated tank walls, flip down lid & Stainless steel legs with adjustable feet. It is supplied with three deep fryer baskets.

The Hayman **CF298** is fitted with a Melt/Off/Cook switch for each vat. This allows solid cooking mediums to be melted without overheating. The CF is fitted with independent controls & over temperature thermostats for each pan. 6 x 5Kw removable elements, Insulated tank walls, flip down lid & Stainless steel legs with adjustable feet. It is supplied with six deep fryer baskets.

Model	CF198	CF298
Electrical Supply	415v, 3 Phase, Neutral + Earth	
Wattage	15,000W	30,000W
Oil Capacity	22-26 Litres, 20 - 24kg per tank	
Pan size WxDxH	540 x 350 x 185 per tank	
Mounting	Fixed legs with adjustable feet	
Size WxDxH	600mm x 535mm x 1375mm	1200mm x 535mm x 1375mm
Controls	Melt/Off/Cook Pilot light, adjustable thermostat and electrical warning light	
Safety Controls	Resettable safety over temperature cut out & internal fuses	

DEEP FRYERS



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