



**AUSTRALIA'S BUSIEST KITCHENS  
RELY ON COOKON.**

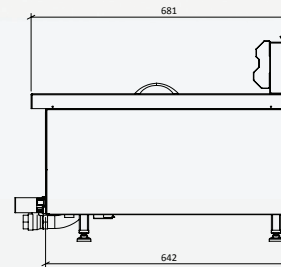
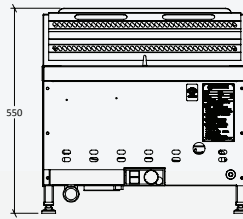
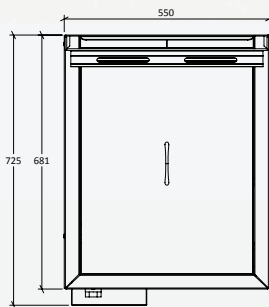


## COOKON MCFR SERIES MCFR SERIES GAS COUNTER FRYER

The MCFR series gas counter fryer is the perfect solution for the mobile caterer. This fryer can be used in smaller outlets that require small amounts of fried product for their menu or the mobile caterer for weekend functions. The unit is equipped with the Cookon ripple base pan design which allows more surface area of metal to be in contact with the oil allowing for quicker recovery in busy periods. Easy operation, piezo ignition, quality reliable thermostat control over temperature safety cut-out.

### AVAILABLE MODELS

- MCFR-1 – 304 stainless single 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
- Aeromatic design burners
- Thermostat controls
- Overtemp safety cut out
- Removable basket holder
- 2 baskets per pan
- Night lid
- Adjustable front legs
- Extension drain

### OPTIONAL FEATURES

- Extra Baskets

### SPECIFICATIONS

#### GAS TYPE

Natural or LPG  
(Specify when ordering)

#### GAS CONNECTION

¾" (BSP) female. All units supplied with regulators

#### GAS RATINGS

MCFR-1 @ 40MJ/hr

#### OIL CAPACITY

MCFR-1 @ 29ltrs

### COOKING CAPACITY

MCFR-1 @ 18kg/hr  
\*cooking capacity based on frozen product @ - 18°C cooked per hour

GLOBAL MARK APPROVAL NO  
GA-102405-005

DIMENSIONS (MM)  
MCFR-1: 550 x 725 x 550

Specifications are subject to change without notice.

< CONFIDENCE IN QUALITY >  
**3 YEAR WARRANTY**

All our products carry a 3 year warranty and will last a very long time if our care instructions are followed.  
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