



## DEEP FAT FRYER – MODEL DFF



The Hawkmoor Deep Fat Fryer (DFF) is a portable diesel-fuelled unit which has been designed for the military to have the capability of producing deep fried food in the field.

The unit is heated using the Hawkmoor fuel-efficient and quiet running burner.

### BURNER

The 24vDC Burner can be powered from either a standard NATO inter-vehicle connection or via mains voltage source (110/230vAC) using a suitable transformer unit, which can be supplied as an option. The fuel for the burner can be Avtur, Kerosene or Diesel which is supplied from a standard jerry can (not provided).

The burner is thermostatically controlled and fitted with an additional overriding safety cut-out feature preventing the cooking oil from overheating. The control switch has 4 settings: OFF/160°C/180°C/210°C.

### CONSTRUCTION

The deep fat fryer is constructed from brushed stainless steel. The main body of the unit, which contains the oil vat (with a maximum oil capacity of 25 litres) comes complete with 2 x fold-down shelves on either side and a hinged lid with rails, on which to hang the 3 x frying baskets supplied with the unit.

There is a drainage tap to the side of the unit with the oil vat base being sloped toward the tap to facilitate draining. The burner is a separate module mounted at the front of the unit. There is also a detachable flue to the rear. The complete system sits on a stand with height adjustable feet, which for transportation and storage can sit over the unit reducing the logistical footprint.

### OPTIONAL EXTRAS

Power Supply Unit (PSU)  
Jerry Can Holder

### WEIGHTS AND DIMENSIONS

Working Height - 791mm  
Length - 692mm  
Width - 890mm  
Gross Weight - 98kgs

