

## TYPE APPROVED MODEL STANDALONE UNIT SOLAS DEEP FAT FRYER BUILT IN SELF FIRE EXTINGUISHING SYSTEM



Proudly designed and manufactured by The Galley Architect, this Standalone Deep Fat Fryer is inspected and strictly tested in accordance to international Standard ISO 15371 : 2015 (Ship & Marine Technology).

### -Safety Features

In case of fire, this unit is designed with technologically advanced safety features that first protect the hazard area, energises the fire extinguisher to release non-toxic water-based foam to suppress the fire, and then blankets the hazard area with a thick saponification layer to prevent against fire re-ignitions.

### -Construction Features

#### Easy Maintenance

- \* Stainless steel washable grease filters
- \* Removable & washable food oil drip pan
- \* Spray nozzle tips with protected aluminum foil seal to prevent against choke up residue

### -Reliability

- \* Additional external connection to ship alarm system
- \* Stainless steel water-tight electrical control box
- \* Stainless steel exhaust outlet with self blower system

### -Ease of usage

- \* Cylinder pressure gauge inspection window
- \* Oil drain valve with detachable extension nozzle
- \* Working light in the cooking area enclosure

