



# Complete Commercial Catering Equipment

ABN 63 052 427 719



where quality and performance  
go hand in hand

## HIGH CAPACITY DEEP FRYER

### HIGH VOLUME LARGE FRYER PANS

Seafood style fryers



WFS - 2/18

- Drainer rack at rear.
- Extra high pans and high capacity and high volume.

- Gold contact thermostats for quick response.
- Heat exchange pan fitted to all fryers.
- Heavy duty frame.
- Stainless steel exterior.

Restaurant fryers with hanging rail



WRF - 1/18

- User friendly drain and servicing hinged panel.
- Insulated flue and surrounds.
- High position drain for ease of draining cooking compound.
- Coolzone pans.
- Multi pan manufactured in one piece (No joins for oil leak).

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 [www.completecommercial.com.au](http://www.completecommercial.com.au)



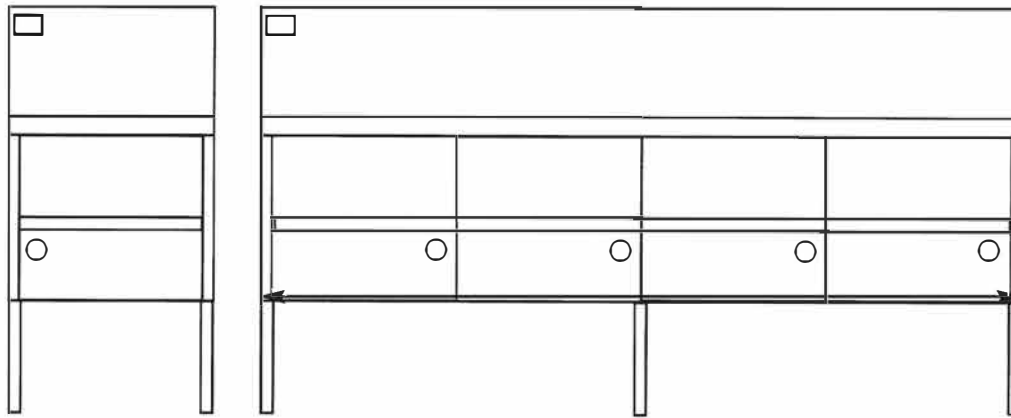
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# High Capacity Deep Fryer

## High Volume Large Fryer Pans

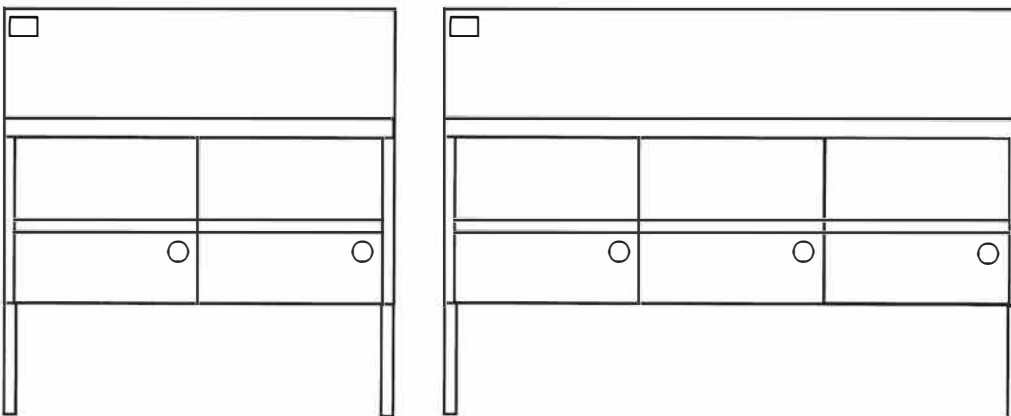
WRF-1/12 410mm  
WFS-1/18 560mm  
WFS-1/22 660mm

WRF-4/12 1610mm  
WFS-4/18 2210mm  
WFS-4/22 2620mm

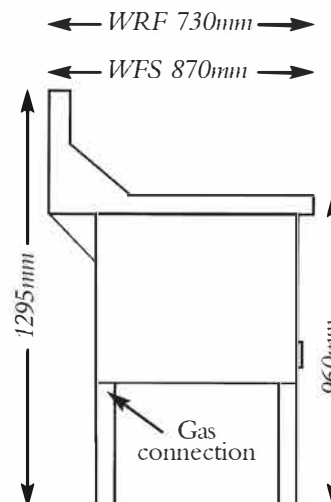


WRF-2/12 810mm  
WFS-2/18 1120mm  
WFS-2/22 1310mm

WRF-3/12 1210mm  
WFS-3/18 1660mm  
WFS-3/22 1960mm



Model	No. of Pans	Pan Size (mm)	MJ/Hr
WFS-1/18	1	450x450x228	90
WFS-2/18	2	450x450x228	180
WFS-3/18	3	450x450x228	270
WFS-4/18	4	450x450x228	360
WFS-1/22	1	560x450x228	120
WFS-2/22	2	560x450x228	240
WFS-3/22	3	560x450x228	360
WFS-4/22	4	560x450x228	480
WRF-1/12	1	300x450x228	60
WRF-2/12	2	300x450x228	120
WRF-3/12	3	300x450x228	180
WRF-4/12	4	300x450x228	240



Oil capacity:  
12" pan - 19Lt    18" pan - 28Lt    22" pan - 35Lt

We also produce a large range of custom-made equipment for the catering industry.

- Wok Tables
- Char Grills
- Oven Ranges
- Stock Pot Unit
- Boiling Burners
- Grill Plate
- Combination Griller Toaster
- Stainless steel bench & Canopy

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