

• **ELECTRIC HIGH SPEED FRYER** •

**PROUDLY AUSTRALIAN MADE**



FRE-24  
IDEAL FOR FISH SHOPS AND  
RESTAURANTS FOR FRESH FISH FRYING  
WITHOUT BASKETS OR 3 BASKETS FOR  
MULTIPLE PRODUCTS



FRE-18  
IDEAL FOR ALL FAST FOOD &  
RESTAURANT OPERATIONS



FRE-18T



**Goldstein**

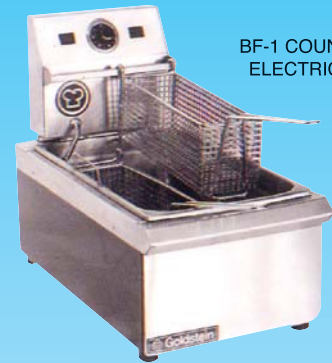
Established 1911

**The Cooking Equipment Professionals**

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

# ● FRE-24 – FRE-18 – FRE-18T BF-1 ●

- 42kg frozen french fries per hour.
- Designed for peak performance needs of today's seafood, take away operations.
- Electronic temperature control for crisp, tasty food.
- Quick recovery rate maximises output and quality, prevents taste transfer and preserves natural food flavours.
- All stainless steel frying pot - with large "V" shape cold-zone, insures that no food particles or crumbs are recooked.



BF-1 COUNTERLINE  
ELECTRIC FRYER

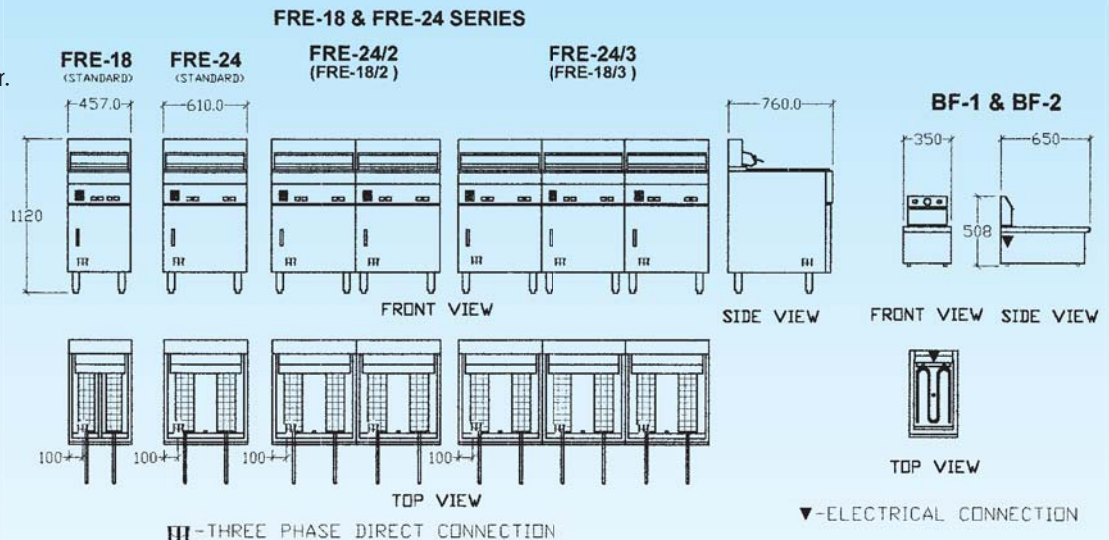
## Specifications

- All stainless frying pot - with large "V" shaped cold-zone, ensures that no food particles or crumbs are re-cooked thus contaminating the cooking medium.
- Unique design enables the elements to raise vertically and lock into position, enabling the pan to be cleaned more readily than similar size fryers.
- Drain is positioned in front of the pan and has a large bore, easily accessible and does not interfere with the controls.
- Easy to install, easy to clean and built to last.
- 1.2 mm stainless steel frying pan.
- 25 mm diameter drain.
- External face and doors stainless steel.
- Chrome plated baskets standard.
- Oil capacity: FRE18 - 27 ltrs, FRE24 - 36 ltrs.

## OPTIONAL EXTRAS

- Stainless steel back.
- "Micro Flo" auto filtering system.
- Auto electric basket lifts.
- Programmable cooking computer.

FOOD	TEMPERATURE OF FRYING MEDIUM BEFORE FOOD IS ADDED	APPROX. COOKING TIME
Chicken; small pieces	170°C	3-5mins
Chicken; large pieces	150°C	5-7mins
Chicken; coated	160°C	5-7mins
Chops & cutlets	175°C	3-5mins
Fish & Shellfish	175°C	3-5mins
French Fries (frozen)	180°C	2-3mins
French Fries onions (frozen)	165°C - 175°C	2-3mins
Fritters	175°C	3-4mins



MODEL NUMBER	P	DIMENSIONS mm			DIMENSION mm			Litre capacity	PHASE	kW	NET Kg	CUBIC METRE PACKED
		A	N	S	o/all HIGH	WIDTH	DEPTH					
FRE-18T	2	457	760	914	1120	195	400	283	18	3		
FRE-18	1	457	760	914	1120	405	400	283	27	3	65	0.6
FRE-18/2	2	914	760	914	1120	405	400	283	27	3	130	1.1
FRE-18/3	3	1371	760	914	1120	405	400	283	27	3	195	1.6
FRE-24	1	610	760	914	1120	560	400	283	36	3	90	0.8
FRE-24/2	2	1220	760	914	1120	560	400	283	36	3	130	1.4
FRE-24/3	3	1830	760	914	1120	560	400	283	36	3	170	2.0
BF/E1	1	350	650	254	508	299	502	203	16	1	28	0.15
BF/E2	1	350	650	254	508	299	502	203	16	2/1	28	0.15

FILE ELECTRIC FRYER(REV)

B04

**Goldstein** **ESWOOD**

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