

Free Standing Gas Fryers



PROJECT:

ITEM NUMBER:

MODEL NUMBER:

SPECIFICATIONS FOR: F3, F4, F5

- **Capacity:** F3 has a capacity of 40 lbs, F4 has a capacity of 50 lbs, and F5 has a capacity of 70 lbs.
- **Finish:** The fry tank, front and door are all stainless steel. The tank is peened stainless steel with smoothed out welds.
- **Hardware:** Cool zone with a full port drain valve, door is supported for extra strength by a welded magnet, reversible door handle, two fry baskets, adjustable 6" legs
- **Electrical:** Each burner has an individual pilot light and individual instant light control knob.
- **Connections:** Pressure regulator is provided in the combination valve; Pressure for Natural Gas- 4" Propane -10" Gas connection is NPT (19mm) rear gas connection
- **Instrumentation:** The unit has a 1 millivolt thermostat that allows temperature range of 200°F to 400°F, and a backup safety hi limit control that shuts the fryer down if temperature exceeds maximum
- **Temperature:** 250°F to 550°F.
- **Approvals:** cETLus, ETL

STANDARD FEATURES

- Peened all stainless steel tank, with efficient high heat battle system
- Available in natural gas or propane
- Available with 3, 4 or 5 tube
- Stainless steel front, top ledge and header
- 1 1/4" Ball type - full port drain
- Efficient 30,000 BTU heat exchange with high heat baffles
- Double rod stainless steel basket hanger
- Stainless steel door with stabilizer
- Smooth finish, high grade G90 galvanized sides and back
- Invenst thermostat 200°F to 400°F
- Auto reset high limit
- 6 inch adjustable legs, casters available
- Full foam zone
- Heavy duty construction
- Cool Zone in fry tank
- Built in flue deflector
- Welded door magnet
- Recessed door handle
- Two nickel chrome wire mesh fry baskets, with red plastic coated handles
- 1 Year Parts & Labor, cETLus, ETL

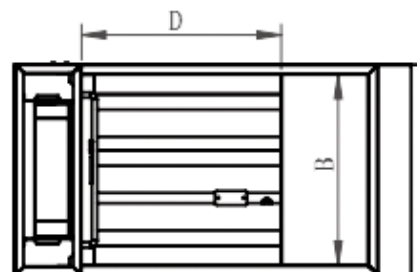
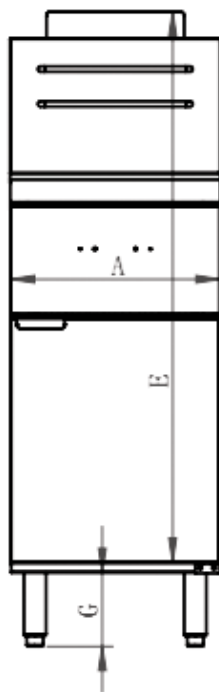
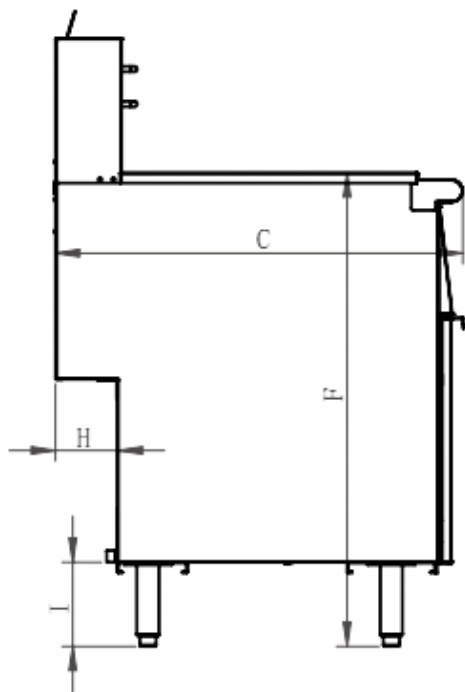
WARRANTIES



Parts & Labor

** C-UL is Underwriters Laboratories Safety Certification Mark which indicates that UL has tested the equipment to applicable CSA Standards.

** UL-Sanitation is Underwriters Laboratories Safety Certification Mark which indicates that UL has tested the equipment to applicable NSF Standards.



IMPORTANT INFORMATION

- Requires 6" (152mm) clearance on the sides and rear to combustible surfaces
- Requires 16" (407mm) clearance to open top burner units or any open flames
- Adequate ventilation and fire protection system for Commercial application of deep fat frying systems is required
- Fryer has one 3/4" NPT male connector

SPECIFICATIONS

	F3	F4	F5
A - Width	15.5	15.5	21.0
B - Width	14.0	14.0	18.0
C - Depth	30.3	30.3	34.3
D - Depth	14.0	14.0	14.0
E - Height	47.2	47.2	47.2
F - Height	34.7	34.7	34.7
G - Height	6.0	6.0	6.0
H - Gas Connection	4.2	4.2	4.2
I - Gas Connection	7.0	7.0	7.0
Total BTU/HR	90,000	120,000	150,000
Crated Weight (lbs)	169	183	209

GAS SUPPLY & BURNER INFORMATION

OPTIONAL ACCESSORIES

- Additional 2nd year parts and labor warranty
- Stainless steel sides
- Casters
- Stainless steel tank covers
- Grease strips

Models	Manifold Pressure	# of Heat Tubes	BTU/HR each	Total BTU/HR	Orifice Size
F3 Natural	4" W.C.	3	30,000	90,000	#39
F3 Propane	10" W.C.	3	30,000	90,000	#52
F4 Natural	4" W.C.	4	30,000	120,000	#39
F4 Propane	10" W.C.	4	30,000	120,000	#52
F5 Natural	4" W.C.	5	30,000	150,000	#39
F5 Propane	10" W.C.	5	30,000	150,000	#52



Distributed by:

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Specifications subject to change without notice.

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