



Project Name: _____
Location: _____
Item #: _____
Qty: _____

Adcraft Single Deep Fryer, 16 lb Capacity, in Stainless Steel

DF12LS



Electric

208-240V / 2700-3600W / 15A

Cord Length (Inches): 59"

Plug Type: NEMA 6-15P

Cord set included

NEMA 6-15P



3rd Party Approvals



Intertek

Warranty (USA / Canada)

Protected by Admiral Craft Equipment Corporation's one-year limited warranty

Contact Admiral Craft Equipment for details at 1-877-672-7740



Designed for professional kitchens, the Adcraft Single Deep Fryer offers exceptional performance and durability. Made with SUS430 and SUS304 stainless steel, it ensures long-lasting use. With a 16 pound capacity, it is perfect for small to medium-sized batches. The fryer operates within a temperature range of 125° to 370°F, providing flexibility for various cooking needs. Manual ignition and thermostatic control allow for precise temperature management. Cleaning is simplified with its easy-to-remove components.

Features and Construction

- Crafted from SUS430 and SUS304 stainless steel for durability
- Operates on 208-240V with a NEMA 6-15P plug type
- Features a manual ignition and thermostatic control
- Offers a 16-pound capacity for high-volume frying
- Freestanding design for versatile kitchen placement
- Engineered for electric use, enhancing safety and efficiency
- Energy-efficient electric design reduces operational costs
- Temperature range from 125° to 370° for versatile cooking

Included Components

- Cover, Fryer Basket, Tank

Capacity

- Pounds: 16 lbs. of oil per tank

Temperature

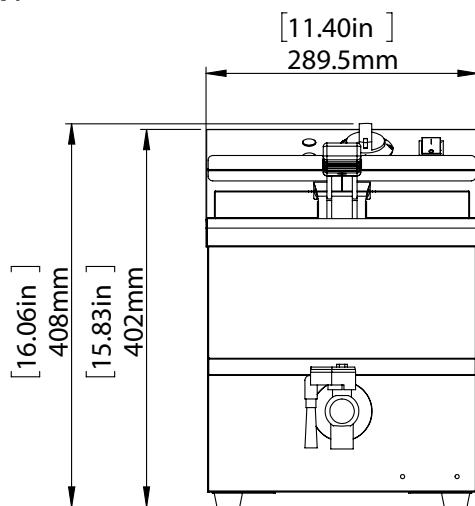
- Temperature Range (Fahrenheit): 125° - 370°



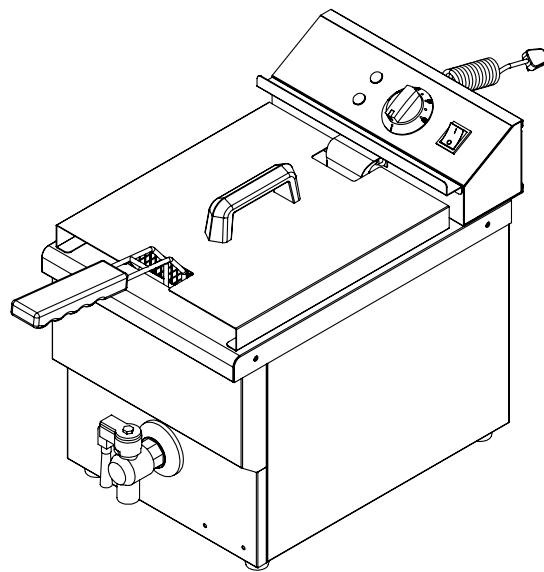
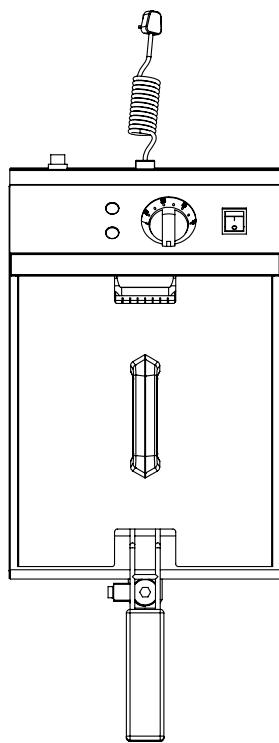
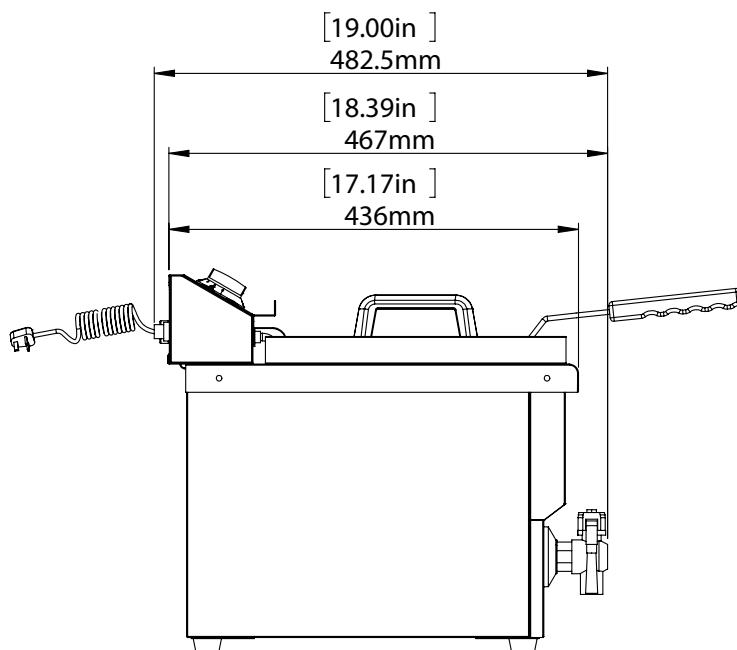
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DF12LS

FRONT



SIDE



TOP

Electric

Control Type	Oil Capacity (lbs)	Volume Capacity	Assembled Dimensions L x W x H (in)	Package Dimensions L x W x H (in)	Item Weight (lb)	Shipping Weight (lb)
Thermostatic	16 lbs. of oil per tank	8L of oil per tank	19.00" x 11.50" x 16.00"	22.00" x 13.80" x 18.90"	10.0	12.0

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