



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

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

DF12LS



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

Electric

208-240V / 2700-3600W / 15A
Cord Length (Inches): 59"
Plug Type: NEMA 6-15P
Cord set included

NEMA 6-15P



3rd Party Approvals



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



Included Components

- Cover, Fryer Basket, Tank

Capacity

- Pounds: 16 lbs. of oil per tank

Temperature

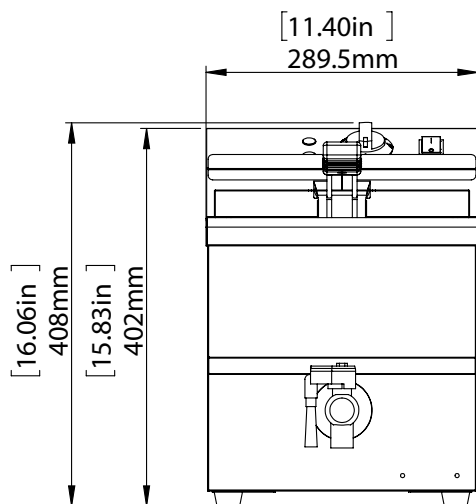
- Temperature Range (Fahrenheit): 125° - 370°



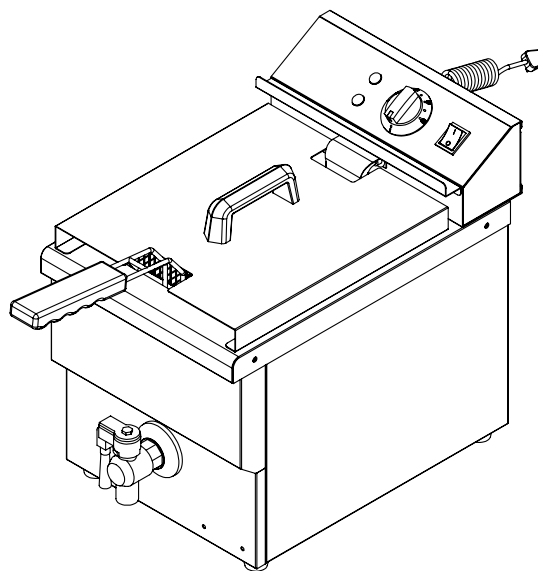
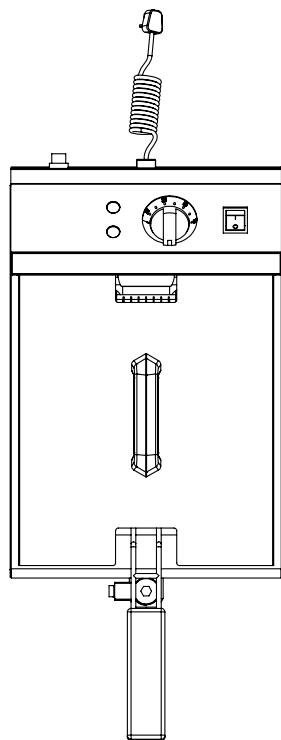
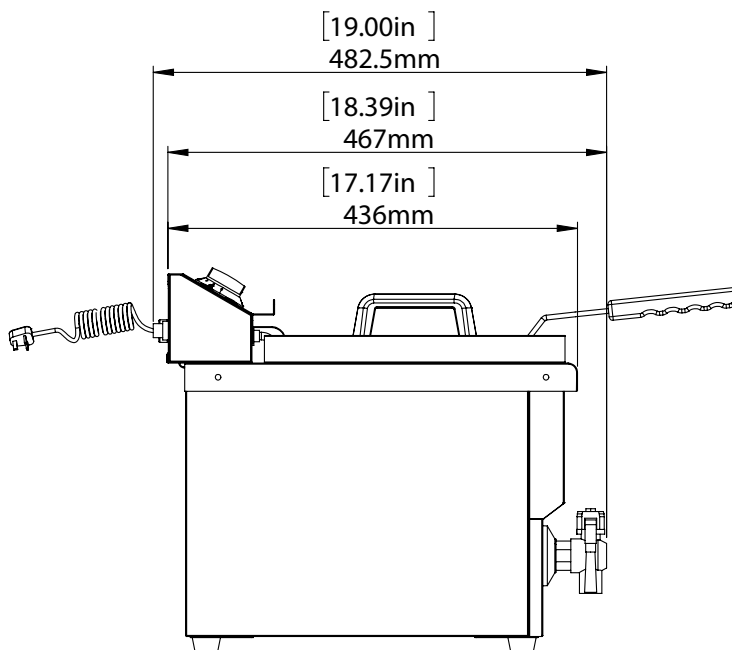
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FRONT



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

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this document are subject to change without notice. While we exercise good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

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