

Commercial Gas Deep Fryer

PF-40

SPEC SHEET

MODEL#: PF-40-NG



MODEL #PF-40

Specifications

- Stainless steel front and sides
- Galvanized steel back
- 439 stainless steel fry tank
- V-shaped cold zone
- 1-1/4" ball-type drain valve
- Nickel-plated fry baskets
- Removable fry basket hanger for easy cleaning
- Robertshaw thermostat control with 200°F-400°F temperature range
- Robertshaw Hi-limit shut-off protector shuts off gas combination valve and standing pilot.

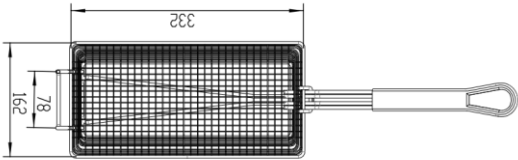
Ships configured for natural gas

Capacity

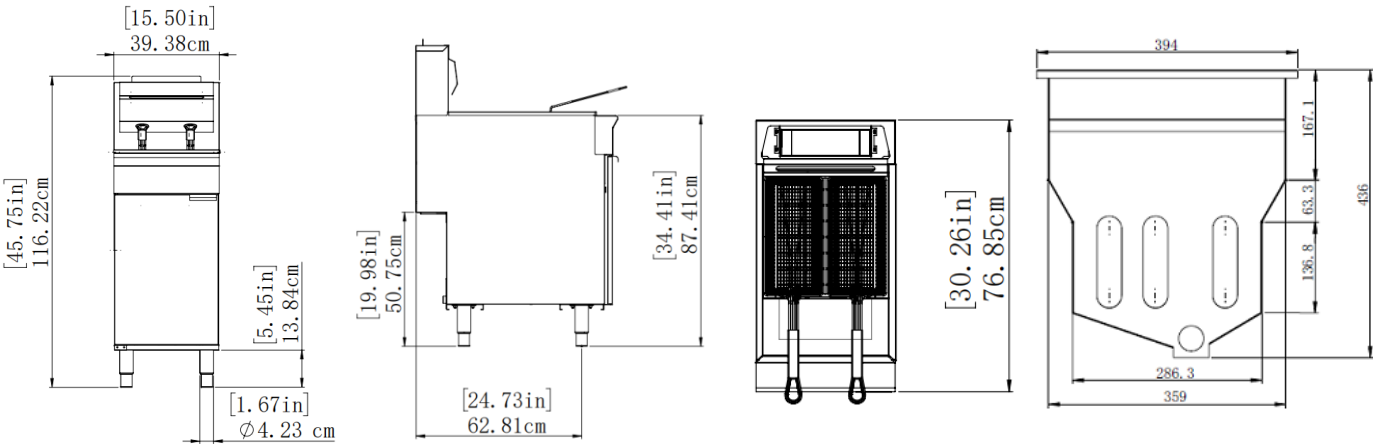
- 3 BURNNERS ; TOTAL POWER=90,000BTU
- CAPACITY OF OIL TANK: 18.5-23L
- COOKING CAPACITY: 35-40LB

Standard Accessories

- Adjustable bullet leg
- Extending Oil tube for drain
- 2 fry basket



PRODUCT DIMENSION CHART Model: PF-40



Model	Product Dimension	Heat Power	Heating Burner	Gas Consumption:	Gas inlet Connection	N.W	G.W	Packing dimension
PF-40-LP	15.57x30.12 x45.75 inch 395x765x1162mm	90,000 BTU/H	3	LPG: 1.02 (kg/h)	3/4" BSP Male	61kg	73kg	460x830x870mm
PF-40-NG				NG: 2.367(kg/h)				