

Commercial Gas Deep Fryer

PF-50

SPEC SHEET

MODEL#: PF-50-NG



MODEL # PF-50

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 thermostatic control with 200°F-400°F temperature range
- Robertshaw Hi-limit shut-off protector shuts off gas combination valve and standing pilot.

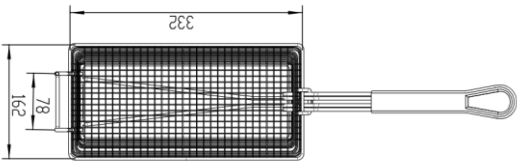
Ships configured for natural gas

Capacity

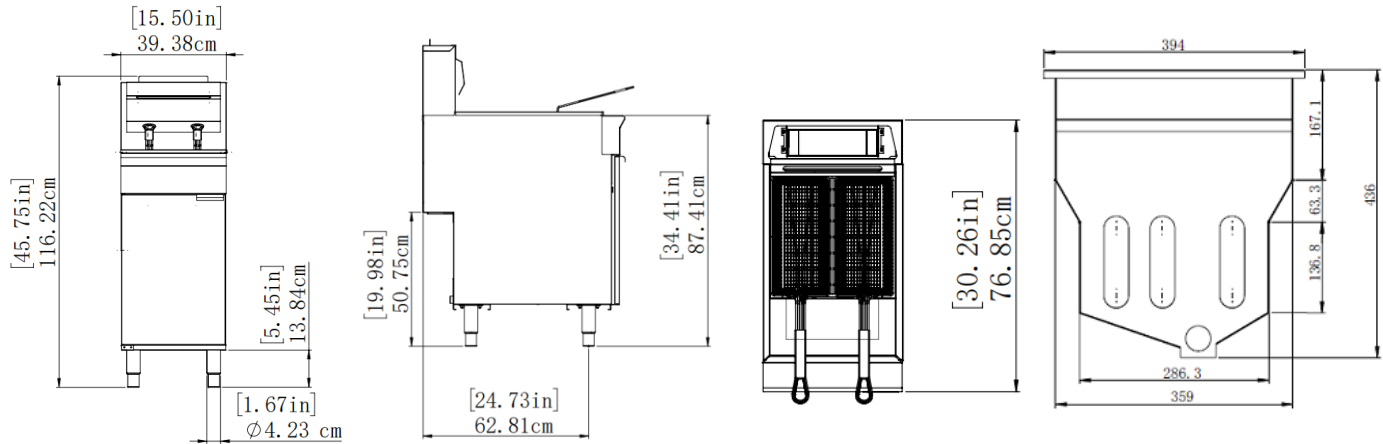
- 4 BURNERS ; TOTAL POWER=120,000BTU
- CAPACITY OF OIL TANK: 21.3-25L
- COOKING CAPACITY: 45-50lbs/20-22.5kgs

Standard Accessories

- Adjustable bullet legs
- Extending oil tube for drain
- 2 fry baskets



PRODUCT DIMENSION CHART Model: PF-50



Model	Product Dimension	Heat Power	Heating Burner	Gas Consumption:	Gas inlet Connection	N.W	G.W	Packing dimension
PF-50-LP	15.57x30.12 x45.75 inch 395x765x1162mm	120,000 BTU/H	4	LPG: 1.36 (kg/h)	3/4" BSP Male	66kg	78kg	460x830x870mm
PF-50-NG				NG: 3.156(kg/h)				