

Commercial Gas Deep Fryer

PF-70

SPEC SHEET

MODEL#: PF-70



MODEL # PF-70

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.

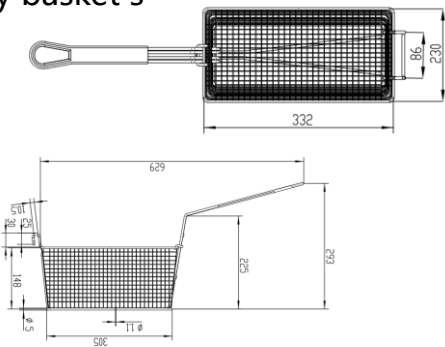
Ships configured for natural gas

Capacity

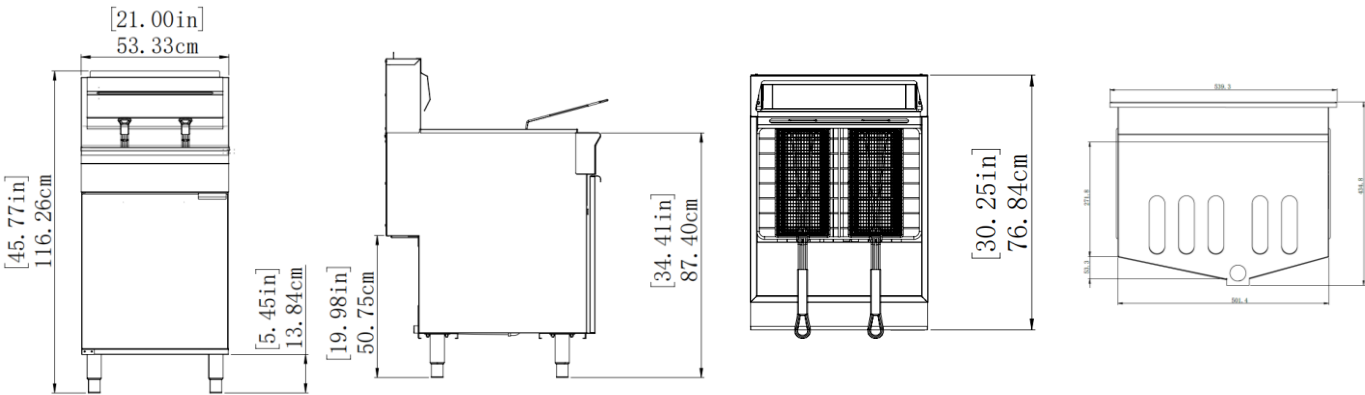
- 5 BURNERS ; TOTAL POWER=150,000BTU
- CAPACITY OF OIL TANK: 31-37L
- COOKING CAPACITY: 65-70lbs/29-32kgs

Standard Accessories

- Adjustable bullet legs
- Extending oil tube for drain
- 2 fry basket s



PRODUCT DIMENSION CHART Model: PF-70



Model	Product Dimension	Heat Power	Heating Burner	Gas Consumption:	Gas inlet Connection	N.W	G.W	Packing dimension
PF-70-LP	21x30.12x45.75 inch 533x765x1162mm	150,000 BTU/H	5	LPG: 1.699 (kg/h)	3/4" BSP Male	75kg	93kg	610x830x870mm
PF-70-NG				NG: 3.946(kg/h)				