



Foodservice Equipment

Job _____ Item# _____

30 lb. Gas Fryer

TMFG30

Standard Features:

- Heavy-duty 30 pound capacity nickel plated steel kettle.
- High performance in-shot 70,000 BTU (65,000 BTU for LP) burner with copper plated kettle fins.
- 2 large capacity chrome plated baskets.
- Thermostat controlled from 200°- 375°F.
- High limit shut-off.
- Automatic pilot for quick and easy ignition.
- Available in natural gas or LP.
- Easy 1/4 turn front drain.



TMFG30

Applications:

The Toastmaster Countertop Gas Fryer is the most economical and flexible Countertop Fryer in the food service industry. It offers unsurpassed performance, combining proven control system with Toastmaster quality and durability.

capture food particles, which reduces flavor transfer and extends oil life.

Warranty:

Toastmaster fryers are covered by Toastmaster's one year parts and labor warranty.

General Information:

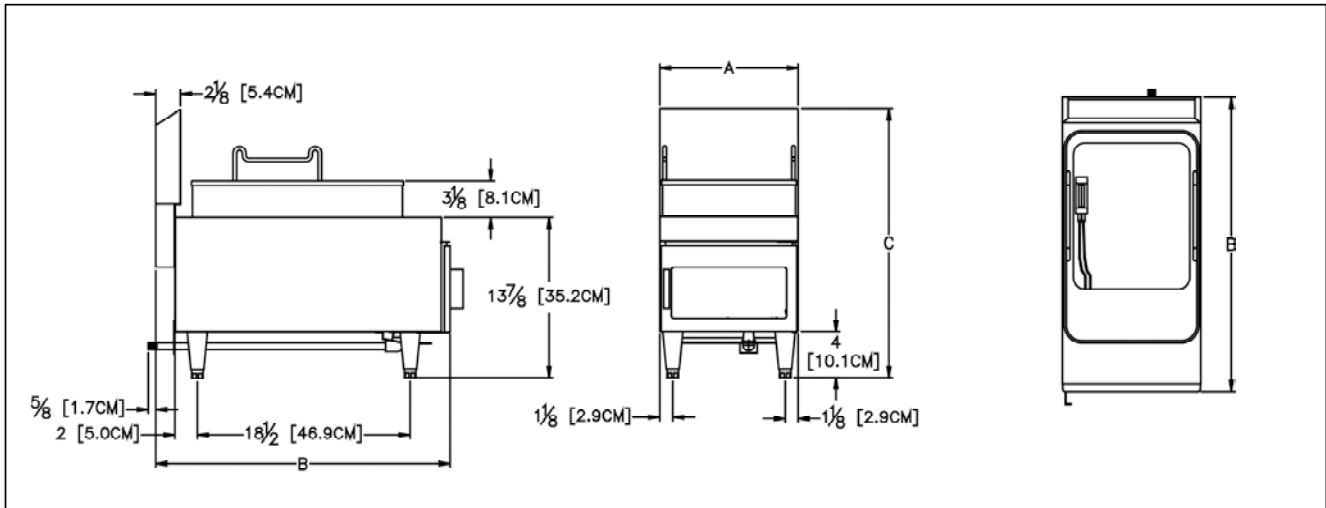
The Toastmaster gas countertop fryer comes complete with twin plated wire mesh baskets with coated heat resistant handles. Large cold zone is provided to



T108/0119

30 lb. Gas Fryer

TMFG30



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|--|--|
| Model Number | TMFG30 |
| Overall Dimensions | 24" W x 23-3/8" H x 25-1/8" L |
| Fat Container | 20-7/8" W x 4-3/4" H x 12-1/2" L |
| Foam Compartment | 21-7/8" W x 2-3/4" H x 18" L |
| Cooking Surface Height (In.) (cm) | 17-5/8 (44.8) |
| Installed Weight (lbs.) (kg) | 110 lbs. (50) |
| Shipping Weight (lbs.) (kg) | 118 lbs. (54) |
| Pre-Heat time to 350°F (177°C) | 12 minutes |
| Fat Capacity | 30 lbs. (13.6 kg) |
| Pounds of French fries per hr. | 65 lbs. (29.5 kg) |
| BTU'S per hr. to maintain 350°F | 5,500 |

| Model No. | BTU Rating | | Type Connction |
|-----------|------------|-----------|--------------------|
| | Natural | Propane | |
| TMFG18 | 70,000/HR | 65,000/HR | 1/2" N.P.T. Female |

Typical Specifications:

Fryers have nickel plated steel kettle with a 1/4 turn drain valve. Kettle has copper fins attached to the bottom for maximum heat transfer and efficiency. Fryers are equipped with one-piece in-shot burners, gas thermostat, hi-limit safety thermostat, twin baskets and a universal valve that is a combination safety valve, pilot control and main burner valve, 4" high die-cast legs with a 1-3/8" adjustment are standard. Fryers available for use on natural gas or propane. Units are AGA certified and listed by the National Sanitation Foundation and certified by CGA. Printed in the U.S.A.

INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.



Toastmaster, in line with its policy to continually improve its product, reserves the right to change materials or specifications without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.



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