

Model:

DRF40-NG

# Fryer

# 40 Lb / 21 L - Natural Gas

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## **Features & Benefits**

### **Strong & Durable Structure**

- Heats oil quickly to produce better-tasting food with less oil absorption.
- Pilot light for easy fryer ignition.
- Stainless steel front, door and front ledge.
- Galvanized steel sides and back ledge.
- Stainless steel legs.

#### **Burners:**

- Cast iron burners with a capacity of 35,000 Btu/hr. •
- Fast temperature recovery. •
- Safety valve that shuts off 100% of the gas flow. •
- The heat from the burners is transferred through ducts • along the fryer.

#### **Fry Pot:**

- Stainless steel structure.
- Smooth finish for easy cleaning.
- Nickel-plated grill inside.
- 1 1/4 inch (31.8 mm) full-flow drain valve for quick and secure drainage.
- Stainless steel basket support.
- nickel-plated frying baskets with 2 included, heat-insulated grip area coating.

# **Thermostat:**

- Thermostat imported and CSA certified. •
- Safety shut-off valve.
- 200°F ~ 400°F (93°C ~ 204°C).



Approvals:

Available At:

Model:

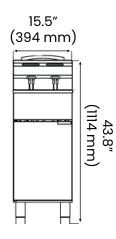
DRF40-NG

# Fryer 40 Lb / 21 L - Natural Gas

F	Burners	Gas Output	Capacity	Fryer Dimensions			Basket Dimensions			Net Weight
				L	W	н	L	W	Н	Hot Wolght
	3	105,000 Btu/hr	44 Lb (21 L)	15.5″ (394 mm)	29.6″ (753 mm)	43.8″ (1114 mm)	12.1″ (308 mm)	6.2″ (160 mm)	5.3″ (136 mm)	110 Lb (50 Kg)



**Front View** 



### Side View

29.6″ (753 mm)





Gas Spe	ecifications:		
Gas Type:	Natural gas		
Manifold pressure:	5.0″ W.C.		
Gas connection:	3/4″		
*Specify type of gas and	elevation if over 2000 ft.		

Packaging data:					
Dimensions:	L 18" (450 mm) W 35" (890 mm) H 35" (890 mm)				
Crated weight:	121 Lb (55 Kg)				

- Slight Variations May Exist.

