

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:

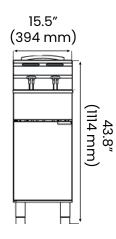
DRF40-NG

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.

