

Pro Fryer 1 & 2

Standard Features

- Stainless steel cabinet, fry tank(s).
- Two 14" wheels and two total lock casters.
- 1 ¼ " full port ball type drain valve with drain pipe extension.
- Two fry baskets per tank with plastic coated handles.
- Three heat exchanger tubes per tank positioned for easy cleaning.
- Tank holder(s) to hold 30 lb. vertical propane tank(s).
- Galvanized steel tank cover(s).
- Ships fully assembled on a skid.

Optional Accessories

- Dump Station – includes 4" deep pan and 2.5" perforated pan.
- RES Removable End Shelf

Gas/Controls

- 90,000 BTU/hour input per tank.
- High limit shut off safely shuts off gas flow if fryer temp. exceeds high limit.
- Millivolt thermostat control adjusts from 200 – 400 degrees (F).
- Combination gas shut-off valve and pilot ignition system.

How long will a tank last?

Approximately 10-12 hours – longer if thermostat is set at lower limits.

How much oil does a tank hold?

Each fry tank has a 35-40 lb. oil capacity.

How many lbs. of french fries will it cook per hour?

Each tank will cook between 60-65 lbs. of frozen fries per hour.

Approvals

CSA Design Certified
NSF Listed

Warranty

- 1 year parts & labour
- Stainless Steel Fry Tank will be warranted for 1 year. If tank is found to have a leak and is verified by an authorized service agency, the entire LG300 fryer will be replaced. Replacement fryer will be warranted for the balance of the original warranty.