

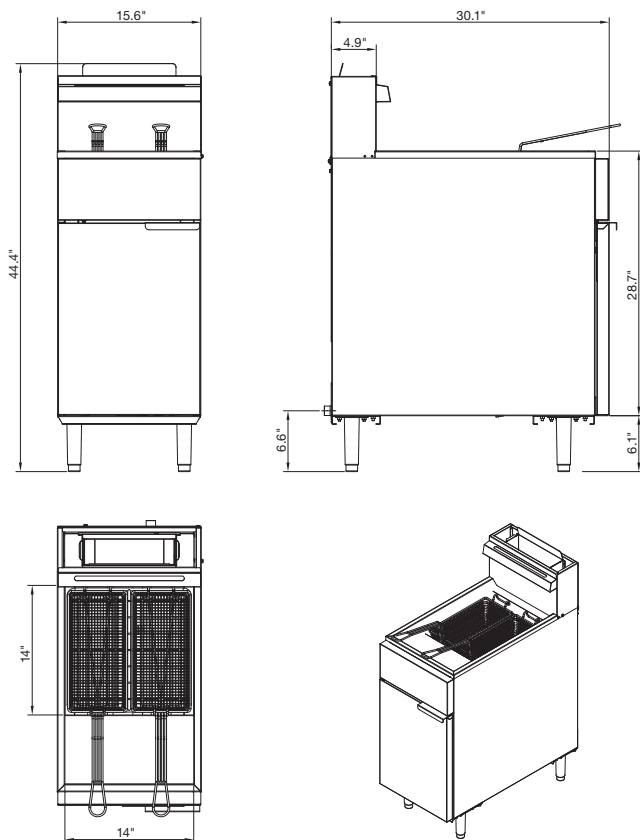
## RFS-40-NG

### Heavy-Duty 40 Lb NG

### Stainless Steel Deep Fryer



- Durable stainless steel construction
- Corrosion-resistant, easy to clean
- Imported, high quality Robert Shaw thermostat, with temperature between 200-400° F
- 3 stainless steel burners and standby pilot
- Adjustable stainless steel legs
- Safety valve has automatic voltage stabilizing functions
- Self-reset high temperature limiting device for added safety
- Nickel plated baskets with wire mesh crumb screen, front hook and heat-resistant handle
- Oil cooling zone in tank bottom, protected from food residue
- 1-year parts and labour warranty



|                                |   |
|--------------------------------|---|
| Exterior dimension (inch)      | 15.6X30.1X44.4                                  |
| Packing dimension (inch)       | 17.7X33.5X37.9                                  |
| Net weight (kg)                | 59.5  |
| Gross weight (kg)              | 72.4  |
| Number of burners              | 3   |
| Gas type                       | Natural gas                                     |
| Intake-tube pressure (in.W.C.) | 4   |
| Per BTU (B.T.U./H)             | 34,000  |
| Total BTU (B.T.U./H)           | 102,000   |
| Nozzle no.                     | NG36  |
| Ignition method                | Manual  |
| Valve types                    | Standby pilot, flame-out protection             |
| Temperature control            | Thermostat: 400°F<br>Temperature limiter: 450°F |
| Volume (L)                     | 26.4  |

Specifications subject to change without notice.