

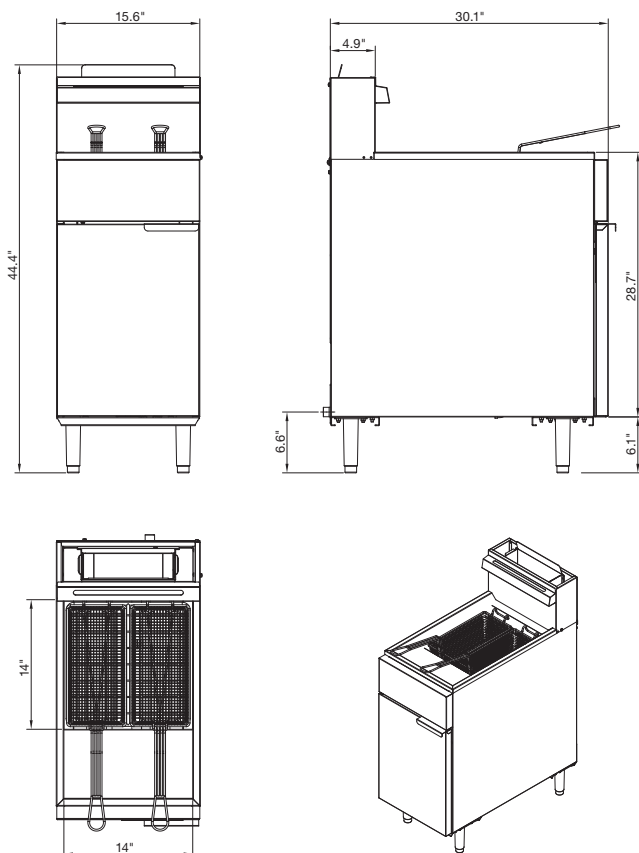
RFS-50-NG

Heavy-Duty 50 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
- 4 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)	65.2
Gross weight (kg)	77.6
Number of burners	4
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)	136,000
Nozzle no.	NG36
Ignition method	Manual
Valve types	Standby pilot, flame-out protection
Temperature control	Thermostat: 400°F Temperature limiter: 450°F
Volume (L)	26.6

Specifications subject to change without notice.