



Item # _____

SPLIT POT GAS FRYER 16"

☐ EGF120TR Split pot gas fryer



Model: EGF120TR

STANDARD FEATURES

- Stainless steel front and galvanized sides
- Vertical cast iron burner, each 30,000 BTU/hr
- Stainless steel vat, split tank
- 4" Swivel casters standard, front w/brake, rear fixed without brakes
- Optional 6" stainless steel adjustable heavy duty legs
- Tube design with baffles inside for better heat transfer
- Continuous pilot for easy start of main flame
- Chromed basket with plastic coating handle
- Cold zone to prevent scorching of food particles at the bottom
- Prompt temperature recovery to make sure fries are crispy
- 3/4" drain cock on each pot for easy drainage of oil
- Thermostat adjusts from 93°C/200°F to 204°C/400°F
- 450°F (232°C) Hi-Limit guarantees safety

INSTALLATION INSTRUCTIONS

1. A gas pressure regulator supplied with the unit must be installed. Natural Gas 4.0" (102 mm) W.C. Propane Gas 10.0" (254 mm) W.C.
2. An adequate ventilation system is required for commercial cooking equipment.
3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition).
4. This appliance is intended for commercial installations only and is not intended for home/residential use.

5. Equipment clearance requirement:

Non-Combustibles	Combustibles
Sides 0"	Sides 4"
Back 0"	Back 4"

6. All the installation must be performed by qualified technicians.
7. It is not suggested to convert to another type of gas in field. Please specify gas type when ordering use.

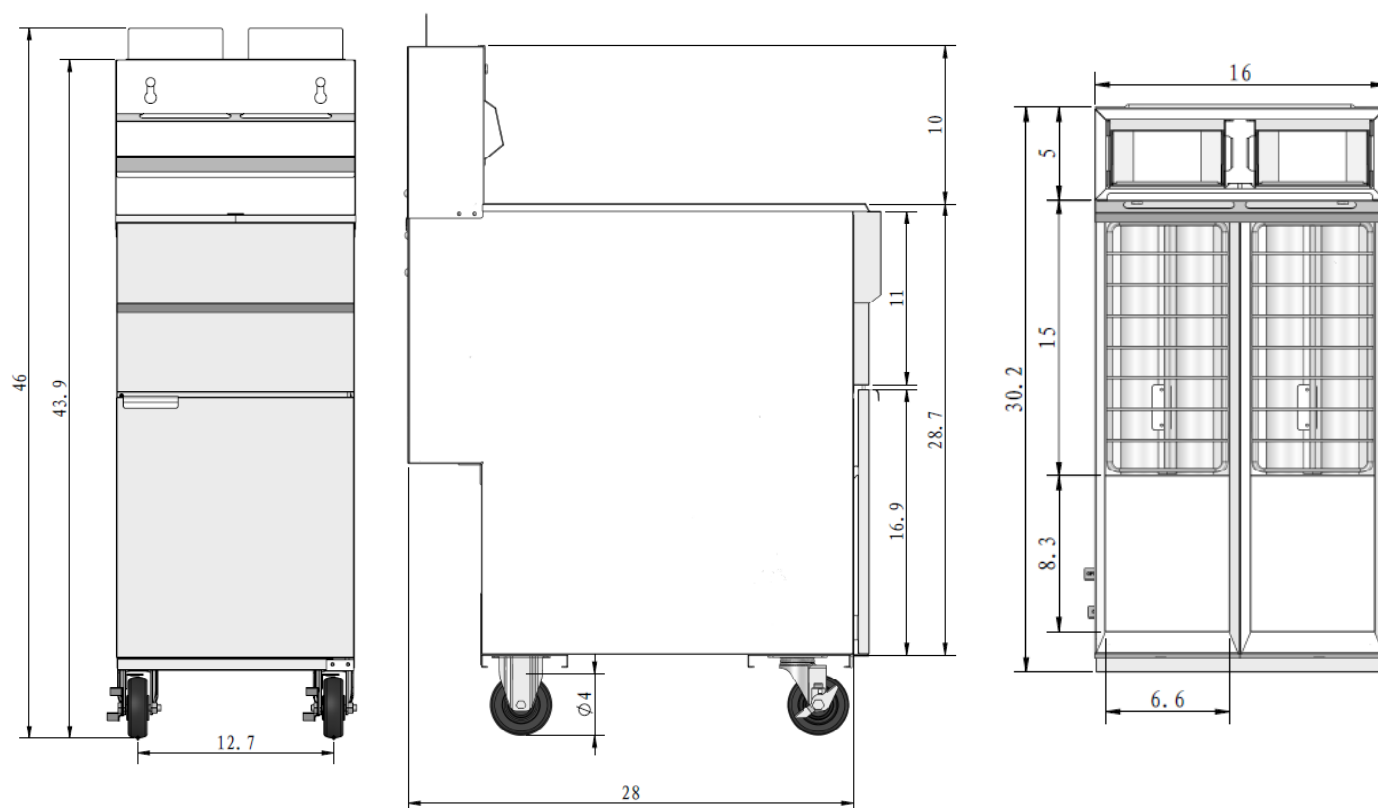
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INSTALLATION DRAWING



Model	Description	Gas Type	Total BTU/Hr	Dimensions			Net (Lbs.)	Shipping Dimensions			Gross (Lbs.)
				Width	Depth	Height		Width	Depth	Height	
EGF120TR-N	Gas Tube Fryer	Natural 4" W/C	120,000	16"	30.2"	46"	168	18"	33"	34"	179
EGF120TR-P	Gas Tube Fryer	LP 10" W/C	120,000	16"	30.2"	46"	168	18"	33"	34"	179

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