

Commercial Gas Deep Fryer

TFDF-70

PARAMETERS SHEET

MODEL#: TFDF-70



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Specifications

- Stainless steel body
- SS439 fry tank
- V shape cold zone
- 1-1/4 ball type drain valve
- With nickel plated rack
- Removable fry basket hanger for cleaning easily
- Robertshaw thermostat control with temp setting range from 200°F-400°F
- Robertshaw Hi-limit shut-off protector shuts off
- Gas safety valve with CSA certificate

Choose GAS TYPE When Placing Order

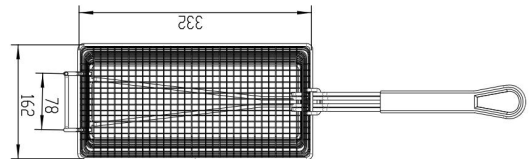
- LPG**
Liquefied Propane Gas
- Town Gas**

Capacity

- 4 BURNERS ; TOTAL POWER=120,000BTU
- CAPACITY OF OIL TANK: 31-37L
- COOKING CAPACITY: 65-70lbs/29-32kgs

Standard Accessories

- Adjustable bullet leg
- Extending Oil tube for drain
- 2 fry basket

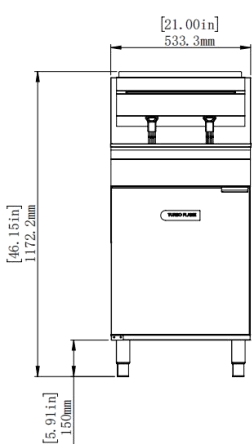


Accessories for Optional

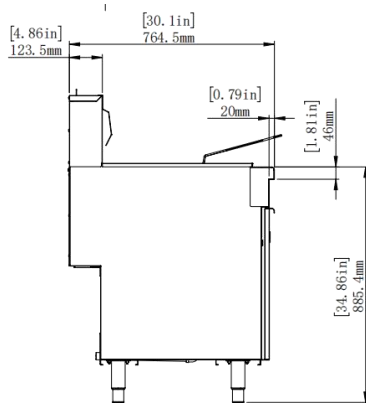
- 4 Leveling Casters
- Oil tank cover

PRODUCT DIMENSION CHART

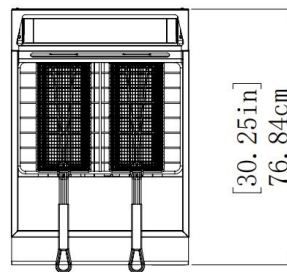
Model: TFDF-70



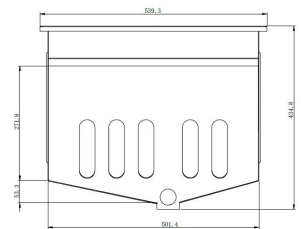
Front View



Side View



Top View



Oil Tank

Model	Product Dimension	Heat Power	Heating Burner	Gas Consumption:	Gas inlet Connection	N.W	G.W	Packing dimension
TFDF-70	21x30.12 x45.75 inch 533x765x1162mm	150,000 BTU/H	5	LPG: 1.699 (kg/h) Town Gas: 3.946(kg/h)	3/4" BSP Male	75kg	93kg	610X830X870mm