



**MODEL
FG-160**



PROJECT _____

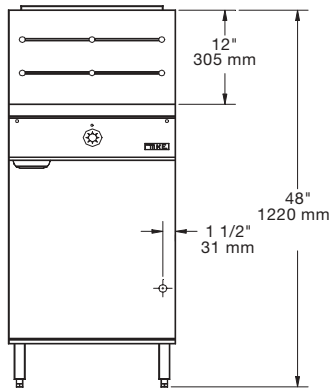
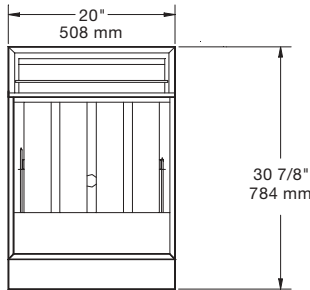
ITEM _____

DESCRIPTION

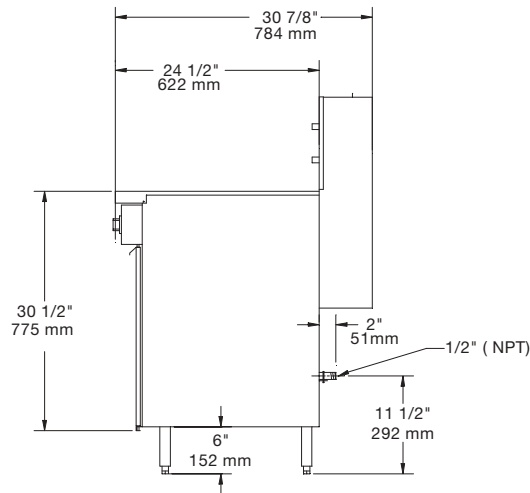
- High performance 160 000 BTU gas fryer.
- Tubular heat diffusion system burners (4).
- 60 lbs. (34 L) capacity stainless steel fry pot.
- Thermostat maintains a 200°F to 400°F (94°C to 205°C) temperature.
- Provided with a high limit control and a safety valve.
- The thermostat control is located on the front of the fryer for easy access.
- Two twin baskets are provided.
- Stainless steel top, front and back splash
- Painted steel sides and chimney.
- Galvanised steel tubular legs with adjustable bullet feet.

OPTIONS

- 12" stainless steel removable drainboard.
- Stainless steel night cover.
- Stainless steel fish plate.
- Stainless steel banking strip.
- Set of four (4) casters.
- Stainless steel sides.
- Stainless steel chimney.
- Stainless steel legs.
- Draining rod.



FG-160



SPECIFICATIONS (Hourly capacity)		
Potatoes	from raw to fried	120 lbs 54 kg
	blanched only	150 lbs. 68 kg
	from blanched to browned	540 lbs. 246 kg
Chicken (2 lbs. / 0.9 kg)	raw piece to fried	150 lbs. 68 kg
Fish portion (1 oz / 28.5 g)		210 lbs. 96 kg

REQUIRED CLEARANCE

- Adapted for installation on a combustible surface.
- For installation on or near combustible materials.
- Required minimal distances are:
3 inches from the sides
6 inches from the back
* FOR COMMERCIAL USE ONLY

WARNING

The gas pressure control on this appliance, if required, must be set at the required pressure:
11 water column inches for propane gas, or
7 water column inches for natural gas.
The working gas pressure is 10 water column inches for propane gas, or 3.5 water column inches for natural gas.

Model	Length	Depth	Height	Capacity	Power	Number of tubes	Gas inlet	Volume	Weight
FG-160	20" 508 mm	30 7/8" 784 mm	48" 1220 mm	60 lbs. 34 L	160 000 BTU	4	1/2" (NPT)	19 ft ³ 0.53 m ³	172 lbs. 78 kg

* Specifications may change without notice due to continuous product improvement