

**Floor Type Commercial Gas Deep Fryer**

**EMFR-70**

**SPECIFICATION SHEET**

**MODEL#: EMFR-70**



**Choose GAS TYPE When Placing Order**

- LPG**  
Liquid Propane Gas
- NG**  
Natural Gas

**Capacity**

- 5 BURNERS ; TOTAL POWER=150,000BTU
- CAPACITY OF OIL TANK: 31-37L
- COOKING CAPACITY: 65-70lbs/29-32kgs

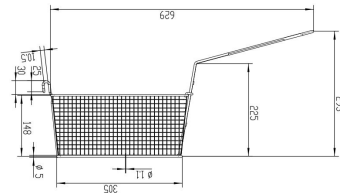
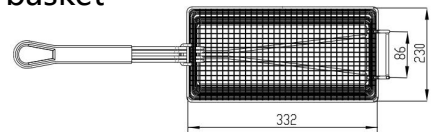
**MODEL # EMFR-70**

**Specifications**

- Stainless steel for front, Left & Right & Back Galvanized
- SS439 fry tank
- V shape cold zone
- 1-1/4 ball type drain valve
- With nickel plated rack
- Removable fry basket hanger for easy cleaning
- Robertshaw thermostat control with temp setting range from 200°F-400°F
- Robertshaw Hi-limit shut-off protector shuts off gas combination valve and standing pilot.

**Standard Accessories**

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

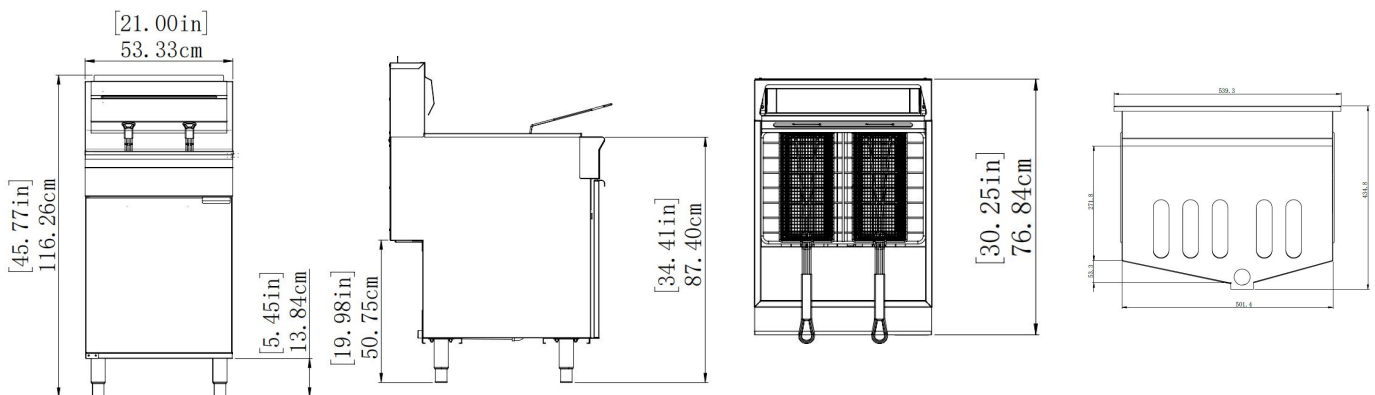


**Optional Accessories**

- 4 Leveling Casters

**PRODUCT DIMENSION CHART**

**Model: EMFR-70**



| Model #   | Product Dimension                      | Heat Power    | Heating Burner | Gas Consumption:                  | Gas inlet Connection | N.W  | G.W  | Packing dimension |
|-----------|--|---------------|----------------|-----------------------------------|----------------------|------|------|-------------------|
| EMFR-70N  | 21x30.12 x45.75 inch<br>533x765x1162mm | 150,000 BTU/H | 5              | LPG: 1.699kg/h<br>NG: 3.946(kg/h) | 3/4"BSP Male         | 75kg | 93kg | 820x610x1140mm    |
| EMFR-70LP |  |               |                |                                   |                      |      |      |                   |