

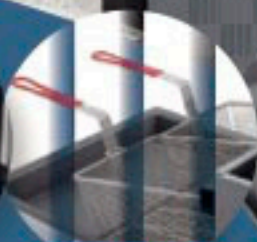
FRYER

FOUR TUBE BURNER

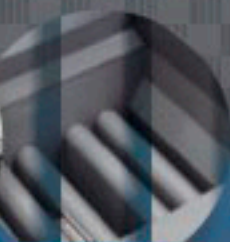
TCF4-NG



Fryer Burner



Fryer Baskets



Oil Tank



PRODUCT DESCRIPTION



Four highly efficient red tube, cast iron burners create a large heat-transfer area for reliable, even heat distribution. Our durable temperature probe senses temperature changes and activates a quick burner response.



The temperature for the DCF4-LPG/DCF4-NG from 200°F (93°C) to 400°F (204°C). Includes Millivolt safety control system.



Every inch of the frypot and cold zone can be cleaned and wiped down by hand.



The large cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine frypot cleaning.



HIGH QUALITY STAINLESS STEEL & ROBUST DESIGN

* All measures are presented in inches

FRYER MODEL

TCF4-NG

DIMENSION

Width Depth Height

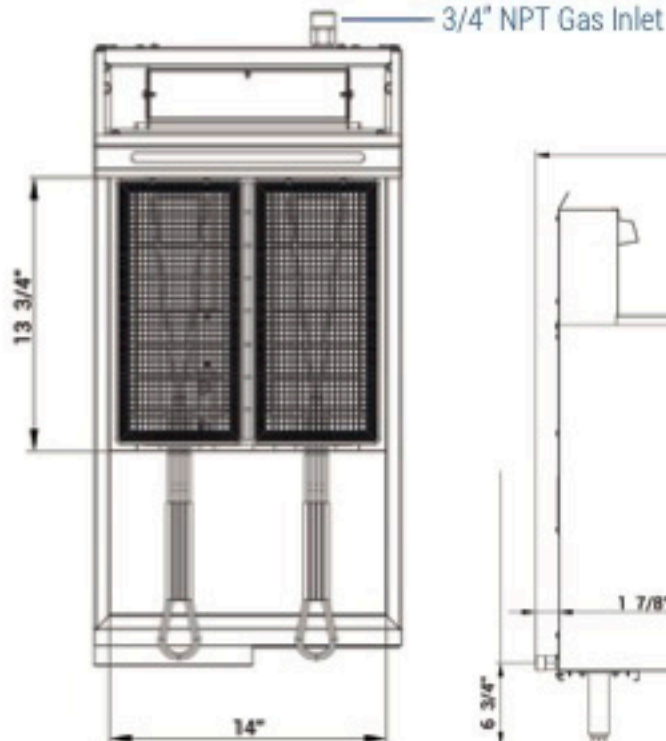
15 1/2 in 32 7/8 in 45 in

DETAILS & SPECIFICATIONS

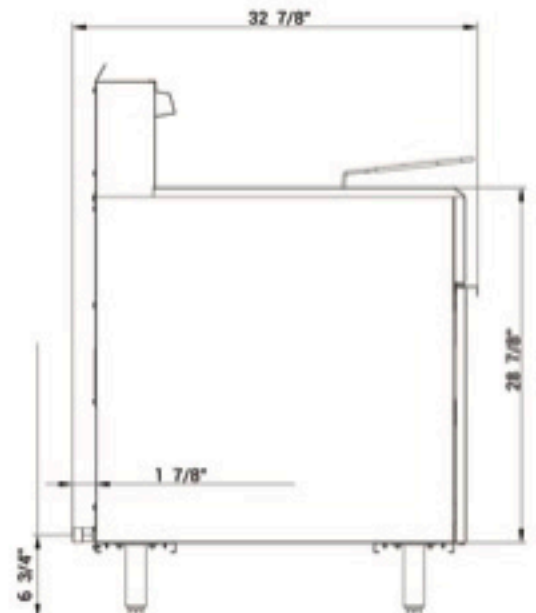
FRYER TCF4-NG



Front View



Top View



Side View

GAS SOURCE	NG
WORK AREA	14.01x13.98in
BURNER	4 count
SINGLE BURNER	30000 BTU/H
COMBINED	120000 BTU/H
OIL TANK CAPACITY	50 lbs
GAS PRESSURE	4 "WC
NOZZEL	39#
CONTAINER FITMENT	130

Model	Packaging Dimensions (inches)			Net Weight (lbs)	Ship Weight (lbs)
	W	D	H		
TCF4-NG	17 7/8"	35 3/8"	37 5/8"	176.37	198.42



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