

FRYER

FIVE TUBE BURNER

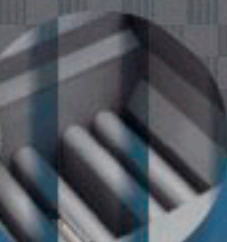
TCF5-LPG



Fryer Burner



Fryer Baskets



Oil Tank



PRODUCT DESCRIPTION



Five 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 DCF5-LPG/DCF5-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.

FRYER
MODEL

TCF5-LPG

DIMENSION

Width Depth Height

21 in 32 7/8 in 45 in

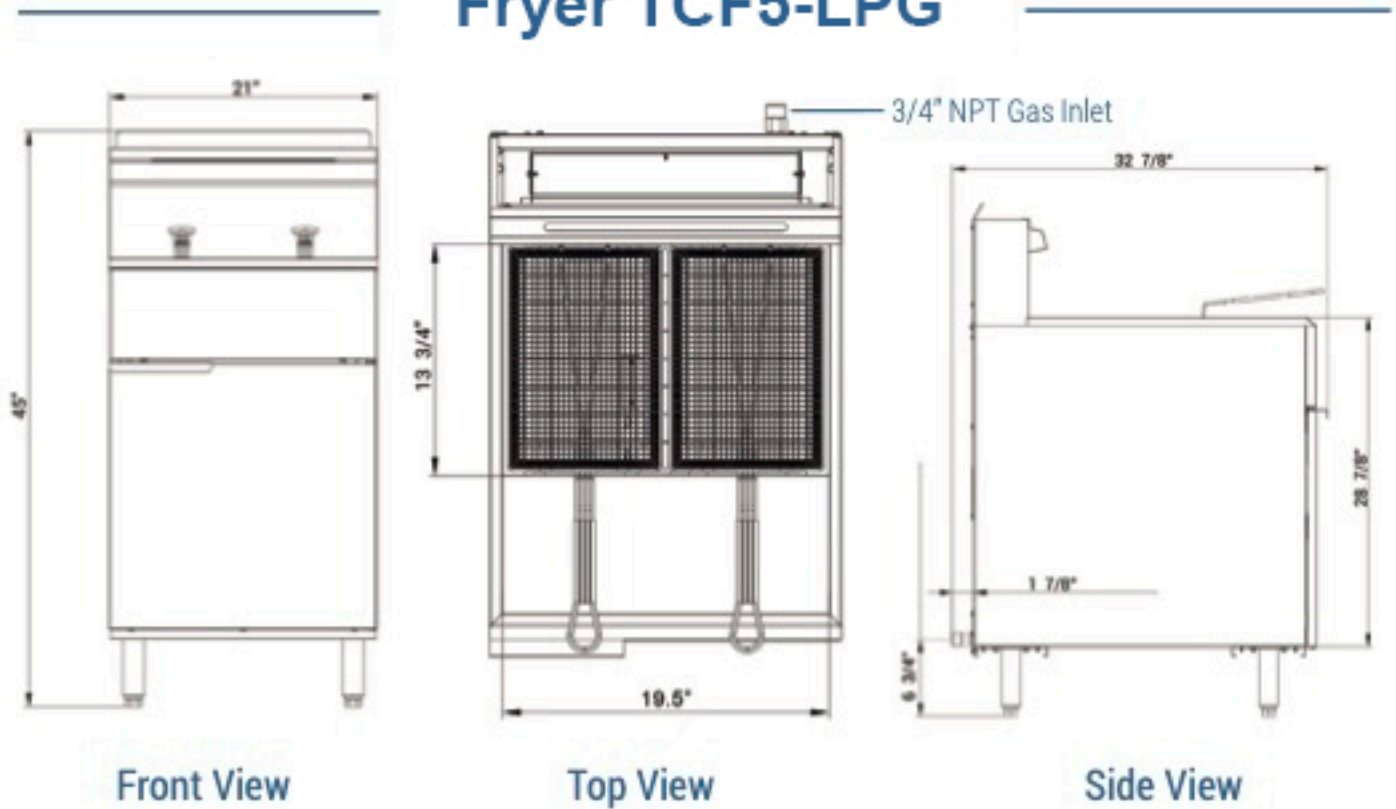


HIGH QUALITY STAINLESS STEEL & ROBUST DESIGN

* All measures are presented in Inches

DETAILS & SPECIFICATIONS

Fryer TCF5-LPG



GAS SOURCE	LPG
WORK AREA	19.49x13.98in
BURNER	5 count
SINGLE BURNER	30000 BTU/H
COMBINED	150000 BTU/H
OIL TANK CAPACITY	70 lbs
GAS PRESSURE	10 "WC
NOZZEL	52#
CONTAINER FITMENT	92

Model	Packaging Dimensions (inches)			Net Weight (lbs)	Ship Weight (lbs)
	W	D	H		
TCF5-LPG	23 3/8"	35 3/8"	37 5/8"	220.46	246.92

