



Gas Fryers - Millivolt Control

PRODUCT SPECIFICATIONS

- 30,000 BTU / burner
- Models: 3,4&5 tube
- Millivolt (snap action) thermostat, 200°F - 400°F
- Stainless steel front and door
- Sides and back are galvanized steel
- Large cold zone to trap food particles
- 1-1/4" dia full port drain valve for fast and complete oil draining
- 2" diameter adjustable Stainless Steel legs standard, casters optional
- Tank is fully peened for smoother welds & easy cleaning
- Drain pipe holder attached to inside door
- Twin nickel plated baskets



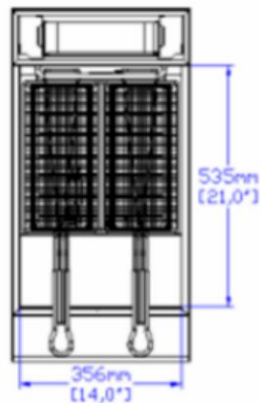
SML-DF4-LP/NG

Model	Gas Type	Number of Burners	Total BTU	Shipping Dimensions			Shipping Wt.
				Width	Depth	Height	
SML-DF4-LP	LP	4	120,000	16 1/2" 42cm	32 1/4" 82cm	33 1/2" 85cm	156lbs 71kg
SML-DF4-NG	NG	4	120,000	16 1/2" 42cm	32 1/4" 82cm	33 1/2" 85cm	156lbs 71kg

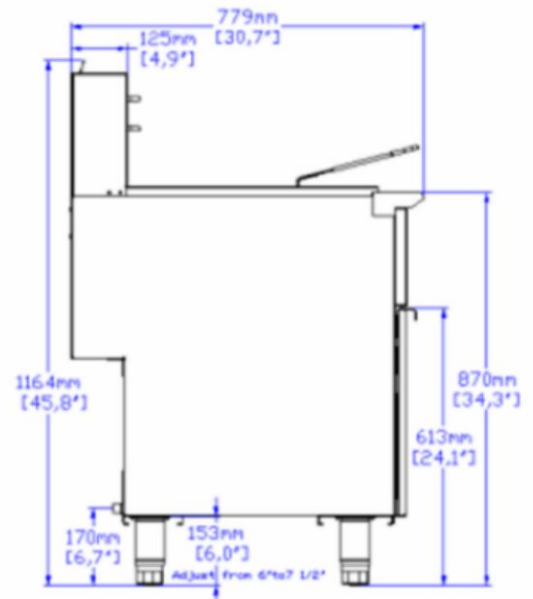
FRONT VIEW



TOP VIEW



SIDE VIEW



- . 3/4" NPT gas connection
- . NG gas 4" W.C. ; LP gas 10"W.C.
- . Legs adjustable from 6"-7 1/2" total leg height.
- . Certification:

