



GAS

ELEMENTS SERIES FRYER

IMPERIAL



EFS-40

Shown with optional casters

TUBE FIRED BURNERS

- Cast iron burners have a large heat transfer area.
- Tubes are constructed of heavy gauge metal with a built-in deflector system.
- 105,000 BTU (31 KW) total output.
- Millivolt temperature control circuit
- Snap acting electronic thermostat has a 200°F - 400°F, (93°C - 204°C) range.

LARGE COOL ZONE

- Captures and holds particles out of the fry zone
- Reduces taste transfer

STEEL FRYPOTS

- Frying area is 14" x 14" (356 x 356mm).
- Frypot tubes and sides are robotically welded steel to virtually eliminate leaks.
- Crumb screen is included.
- Recessed bottom facilitates draining, slants toward the drain.
- 1-1/4" (32 mm) full port drain valve empties frypot quickly and safely.

EXTERIOR FEATURES

- Stainless steel front, door, and basket hanger, and alumunized steel sides.
- Full heat shield protects control panel.
- Full bottom chassis provides structural support.
- Plate mounted 6" high (152 mm) adjustable legs assure secure support.



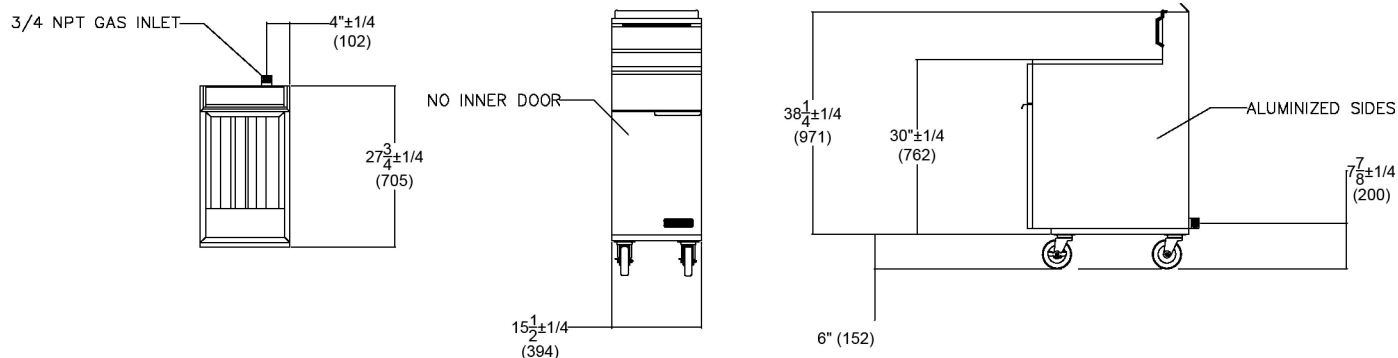
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| MODEL | OIL CAPACITY | GAS OUTPUT | | #OF BURNERS | FRYER AREA |
|--------|----------------|------------|------|-------------|-----------------------------|
| | | BTU | (KW) | | |
| EFS-40 | 40 lbs. (22 L) | 105,000 | (31) | 3 | 14" X 14" (356 X 356 mm) |

| MANIFOLD PRESSURE | | MANIFOLD SIZE |
|-------------------|------------|---------------|
| NAT GAS | PROPANE | |
| 4.0" W.C. | 10.0" W.C. | ¾" 19 MM) |

Specify elevation, if over 2,000 ft.

| MODEL | SHIP WEIGHT (KG) LBS | DIMENSIONS | | | CRATED DIMENSIONS | | |
|--------|----------------------|-------------|-------------|--------------|-------------------|------------|-----------|
| | | 15½"W (394) | 30½"D (775) | 45¾"H (1162) | 17"W (432) | 34½" (876) | 37" (940) |
| EFS-40 | (64) 141 | | | | | | |

CLEARANCE REQUIREMENTS

For use only on non-combustible floors. Legs or casters are required for non-combustible floors. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.

Measurements in () are metric equivalents



MADE IN USA



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