



DONUT FRYER (GAS)

STANDING PILOT



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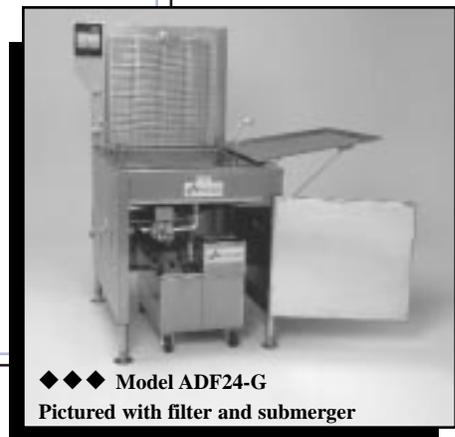


STANDARD FEATURES

- ◆ Stainless steel tube fired kettle.
- ◆ Stainless steel cabinet and door.
- ◆ Stainless steel full height backsplash.
- ◆ Stainless steel adj. drain tray/cover.
- ◆ Stainless steel legs with adjustable, leveling bolt down legs.
- ◆ Exterior drain valve control.
- ◆ Donut cutter mounting bracket.
- ◆ Extra sensitive eye level combination thermostat/thermometer.
- ◆ Magnetic millivolt gas valve.
- ◆ Safety high limit cut out.
- ◆ Standing pilot ignition.
- ◆ No electrical power is needed to operate these fryers.
- ◆ Available in propane.



◆◆◆ Model ADF34-G
Pictured with filter and submerger



◆◆◆ Model ADF24-G
Pictured with filter and submerger

MODEL	DIMENSIONS	BTU/HR GAS CONNECTION	ELECTRICAL REQUIREMENTS	FRYING AREA OIL CAPACITY	PRODUCTION OUTPUT	APX. SHIPPING WEIGHT
ADF20-G (20" X 20")	26" W x 36"D x 60"H TRAY OPEN 47" WIDE	55,000 BTU/HR 1/2" NPT	N/A	20" X 20" 80 LBS	60-75 DOZEN PER HOUR AT 90 SECONDS FRY TIME	300 LBS.
ADF26-G (18" X 26")	24" W x 42"D x 60"H TRAY OPEN 43" WIDE	55,000 BTU/HR 1/2" NPT	N/A	18" X 26" 85 LBS	65-80 DOZEN PER HOUR AT 90 SECONDS FRY TIME	300 LBS.
ADF24-G (24" X 24")	30" W x 40"D x 60"H TRAY OPEN 55" WIDE	80,000 BTU/HR 1/2" NPT	N/A	24" X 24" 100 LBS	80-100 DOZEN PER HOUR AT 90 SECONDS FRY TIME	325 LBS.
ADF34-G (24" X 34")	40" W x 40"D x 60"H TRAY OPEN 74" WIDE	120,000 BTU/HR 1/2" NPT	N/A	24" X 34" 195 LBS	130-150 DOZEN PER HOUR AT 90 SECONDS FRY TIME	400 LBS.

