

ENFF400N/L Natural Gas 50 lb. Stainless Steel Floor Fryer



FEATURES

- 30,000 BTU / burner
- 4 tube burners
- Thermostat (200°F- 400°F) controlled
- Stainless steel front and door
- Sides and back are galvanized steel
- Large cold zone to trap food particles
- Full port drain valve
- Tank is fully peened for easy cleaning
- Drain pipe included
- Twin nickel plated baskets
- Casters standard

• cCSAus

• CSA Sanitation



USR Brands is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	15.5"L x 30.0"D x 45.8"H
Packaging Dimensions	19.1"L x 34.0"D x 31.3"H
Unit Weight	178 lb.
Shipping Weight	200 lb

COOKING

Number of Tubes	4
Burner BTU	30,000
Burner Style	Tube
Total BTU	120, 000
Oil Capacity	50 lb.
Number of Fry Pots	1
Number of Fry Baskets	2
Temperature Range	200°F - 400°F
Max. Temperature Limit	400°F
Gas Inlet Size	3/4"
Gas Type	Natural Gas

* Natural Gas Fryers not to be used with LP

CONSTRUCTION

Frame Structure	Welded
Number of Casters	(4) Qty: 2 with brakes, 2 without
Millivolt Control Valve	Yes
Fryer Basket Hanger Plate	Yes

DIAGRAM

MODEL: ENFF400N/L

MFR MODEL:

