

## FG-160N

### Natural gas floor fryer

#### Features

- Oil capacity of 60 lbs (34L)
- Natural gas supply
- 160 000 BTU/H output
- Four (4) burners with tubular heat diffusion system
- Welded stainless steel cooking tank
- Combination gas valve with integrated safety and pressure regulation systems
- Adjustable thermostat with temperature range between 200°F and 400°F (94°C and 205°C)
- Standing pilot light for quick ignition
- Automatic high limit switch
- 1/2" NPT gas supply line
- 1» NPT from drain line with ball valve
- Stainless steel construction, steel chimney flue
- Tubular galvanized steel adjustable 6» high legs (1» adjustment)
- Removable basket support for easy cleaning
- Two (2) wire baskets with coated handles and one (1) screen included
- Limited one year warranty for parts and labour
- Limited 5 year warranty for the stainless steel tank
- Certified to cCSAus ANSI Z83.11-2016/CSA 1.8-2016 standards



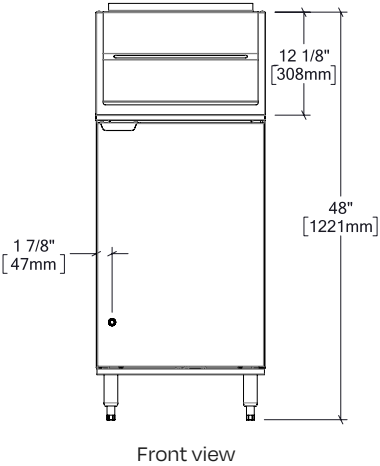
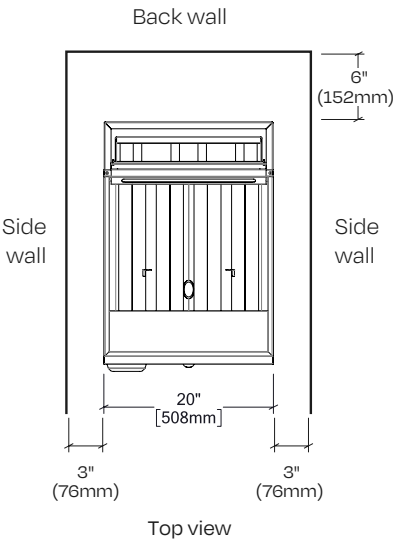
#### Warning

For commercial use only.

SPECIFICATIONS (Hourly Frying Capacity)		
POTATOES	FROM FLOODS TO FRIES	120 LBS 54 KG
	FROM FROZEN TO BLEACHED	150 LBS 68 KG
	FROM BLANCHIES TO BROWN	540 LBS 246 KG
CHICKEN (2 LBS / 0,9 KG)	RAW FRIED PIECE	150 LBS 68 KG
PORTION OF FISH (1 OZ / 28,5 G)		210LBS 96 KG

Clearances

Never block the flue or restrict the escape of gases.  
For installation on or near combustibile materials, the  
required clearances are:



Model	FG-160N
Gas type	Naturel
Pressure	70 In. W.C.
Power	160 000 BTU/H
Number of burners	4
Oil capacity	60 lbs (34 L)
Cooking surface	18" x 18" (457,2mm x 457,2mm)
Overall dimensions W x D x H	20" x 28 5/8" x 48" (508mm x 711,2mm x 1219,2mm)
Packaging dimensions W x D x H	20" x 30" x 49" (508mm x 762mm x 1244,6mm)
Shipping weight	172 lbs (78 kg)
Shipping volume	19 pi³ (0,53 m³)

