

## Commercial Gas Deep Fryer

## TFDF-50

### PARAMETERS SHEET

MODEL#: TFDF-50



**MODEL # TFDF-50**

### Specifications

- Stainless steel body
- SS439 fry tank
- V shape cold zone
- 1-1/4 ball type drain valve
- With nickel plated rack
- Removable fry basket hanger for cleaning easily
- Robertshaw thermostat control with temp setting range from 200°F-400°F
- Robertshaw Hi-limit shut-off protector shuts off
- Gas safety valve with CSA certificate

### Choose GAS TYPE When Placing Order

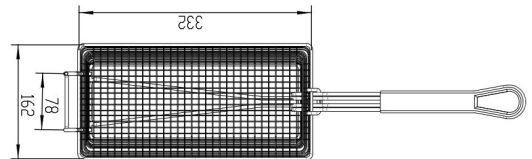
- LPG**  
Liquefied Propane Gas
- Town Gas**

### Capacity

- 4 BURNERS ; TOTAL POWER=120,000BTU
- CAPACITY OF OIL TANK: 21.3-25L
- COOKING CAPACITY: 45-50lbs/20-22.5kgs

### Standard Accessories

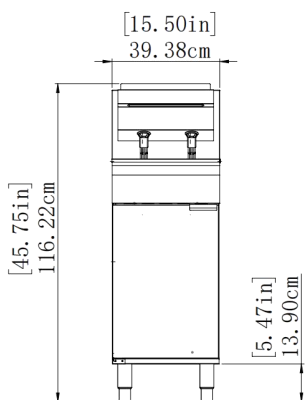
- Adjustable bullet leg
- Extending Oil tube for drain
- 2 fry basket



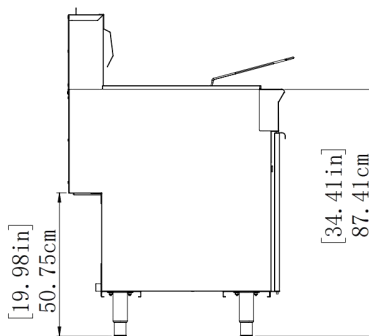
### Accessories for Optional

- 4 Leveling Casters
- Oil tank cover

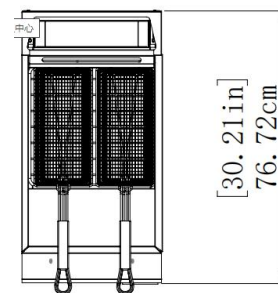
### PRODUCT DIMENSION CHART Model: TFDF-50



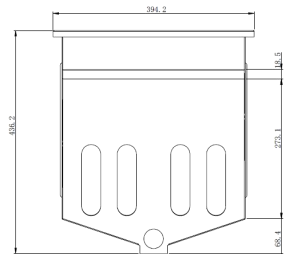
**Front View**



**Side View**



**Top View**



**Oil Tank**

Model	Product Dimension	Heat Power	Heating Burner	Gas Consumption	Gas inlet Connection	N.W	G.W	Packing dimension
TFDF-50	15.57x30.12 x45.75 inch 395x765x1162mm	120,000 BTU/H	4	LPG: 1.36 (kg/h) NG: 3.156(kg/h)	3/4" BSP Male	66kg	78kg	460x830x870mm