



# HOT ZONE

COOKING EQUIPMENT

The Cooking Equipment  
Industry for Restaurant  
and Hotel Kitchens



+1 (844)947-6870       MARKETNORTHAMERICA@WGLOBBALGROUP.COM

## Gas Fryer Solid State Control -HZ-F4S-LP

### FEATURES



- Solid state Control thermostat 180°F-375°F
- NEMA 5-15P 120 volt cord & plug supplied with fryer
- Over temperature protection on 450°F
- Standard with melt cycle and drain valve interlock switch(DVI)
- Liquid Propane
- 30,000 BTU per burner
- 4-tubes
- Twin baskets with plastic coated handle
- Melt cycle switch that allows shortening to heats slowly in the "ON" position
- DVI-drain valve interlock control prevents "dry firing"





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| Technical specification   |                      |
|---------------------------|----------------------|
| Model                     | HZ-F4S-LP            |
| Gas Type                  | LP                   |
| Burners                   | 4                    |
| Total BTU                 | 120,000              |
| Temperature Range         | 200°F-400°F          |
| Oil Capacity              | 40-50 lbs (20-23L)   |
| Operating Gas Pressure NG | 10.0" W.C            |
| Net Weight                | 141 lbs              |
| Overall Dimensions        | 15.5" x 31.3" x 45.3 |

## TECHNICAL DRAWING

