HOT ZONE

COOKING EQUIPMENT

The Cooking Equipment Industry for Restaurant and Hotel Kitchens

+1 (844)947-6870

MARKETNORTHAMERICA@WGLOBALGROUP.COM

Gas Fryer -HZ-F4-LP

FEATURES

- Behind the door snap action millivolt thermostat control doesn't require electric connection
- Propane liquid
- 30,000 BTU per burner
- 4 tubes
  The temperature control range200°F-400°F
- Twin baskets with plastic coated handle
- 1-1/4"full port drain valve for fast and complete oil draining
- Over temperature protection on 450°F ,more than that ,cut off gas

C
US

Natural
Gas
Propane
Gas

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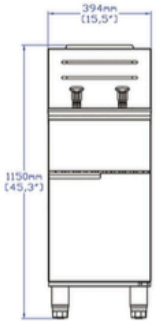
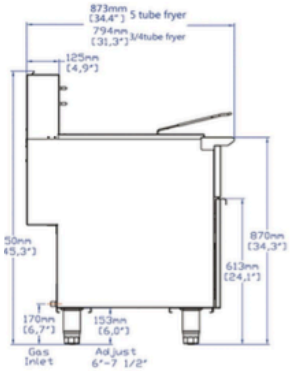
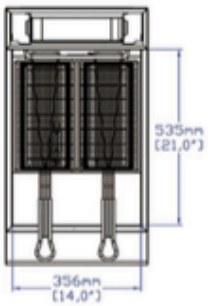
Technical specification	
Model	**HZ-F4-LP**
Gas Type	LP
Burners	4
Total BTU	120,000
Temperature Range	200°F-400°F
Oil Capacity	40-50 lbs (20-23L)
Operating Gas Pressure NG	10.0” W.C
Net Weight	138 lbs
Overal Dimensions	15.5” x 31.3” x 45.3

TECHNICAL DRAWING


394mm
(15,5")
1150mm
(45,3")


873mm
(34,4") 5 tube fryer
794mm
(31,3") 3/4tube fryer
125mm
(4,9")
50mm
(5,3")
870mm
(34,3")
613mm
(24,1")
170mm
(6,7")
153mm
(6,0")
Gas
Inlet
Adjust
6"-7 1/2"


535mm
(21,0")
356mm
(14,0")