Model 40D Tube Fired Gas Fryer

STANDARD SPECIFICATIONS

CONSTRUCTION
- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Long lasting, high temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency.
- Standing pilot light design provides a ready flame when heat is required.
- Stainless steel front, door and galvanized steel sides and back.

CONTROLS
- Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°C).
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator, and automatic main valve.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.

OPERATIONS
- Front 1-1/4" NPT drain valve, for quick draining

STANDARD ACCESSORIES
- Tank-stainless steel
- Cabinet-stainless steel front, door and galvanized steel sides and back
- One tube rack
- Integral Flue Deflector
- Two twin size baskets
- One drain extension
- One drain line clean-out rod
- Removable basket hanger for easy cleaning
- 6" (15.2 cm) Adjustable legs

OPTIONS & ACCESSORIES (AT ADDITIONAL COST)
- 6" (15.2 cm) Adjustable casters
- Tank Cover
Model 40D Tube Fired Gas Fryer

INDIVIDUAL FRYER SPECIFICATIONS

<table>
<thead>
<tr>
<th>Frying Area</th>
<th>Cook Depth</th>
<th>Oil Capacity</th>
<th>Gas Input Rate / Hr</th>
<th>Burner Pressure Nat</th>
<th>Burner Pressure LP</th>
</tr>
</thead>
<tbody>
<tr>
<td>14 x 14 in (35.6 x 35.6 cm)</td>
<td>4 - 6 in (10.2 - 15.2cm)</td>
<td>40 - 45 Lbs (18 - 20 kg)</td>
<td>115,000 BTUs (31.3 kW) (112 MJ)</td>
<td>4” W.C. (10 mbars / 1 kPa)</td>
<td>10” W.C. (25 mbars / 2.4 kPa)</td>
</tr>
</tbody>
</table>

FRYER SHIPPING INFORMATION (Approximate)

<table>
<thead>
<tr>
<th>Shipping Weight</th>
<th>Shipping Crate Size H x W x L</th>
<th>Shipping Cube</th>
</tr>
</thead>
<tbody>
<tr>
<td>181 Lbs (82.1 kg)</td>
<td>36 x 19 x 46 in (116.8 x 48.3 x 91.4 cm)</td>
<td>18.2 ft³ (0.5m³)</td>
</tr>
</tbody>
</table>

CLEARANCES

<table>
<thead>
<tr>
<th>Front min. (76.2 cm)</th>
<th>Floor min. (15.25 cm)</th>
<th>Combustible material</th>
<th>Non-Combustible material</th>
<th>Fryer Flue Area</th>
</tr>
</thead>
<tbody>
<tr>
<td>30” (76.2 cm)</td>
<td>6” (15.2cm)</td>
<td>6” (15.2cm)</td>
<td>0”</td>
<td>Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue area</td>
</tr>
<tr>
<td>Sides min.</td>
<td>Rear min.</td>
<td>Sides min.</td>
<td>Rear min.</td>
<td></td>
</tr>
</tbody>
</table>

SHORT FORM SPECIFICATION

Provide 40D tube-fired gas fryer. Fryer shall have an atmospheric burner system combined with four stainless steel tubes utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 20% of total capacity. Fryer cooking area shall be 14” x 14” (35.6 x 35.6 cm) with a cooking depth of 4 - 6” (10.2 - 15.2 cm). Heat transfer area shall be a minimum of 575 square inches (3,709 sq cm).

TYPICAL APPLICATION

Frying a wide variety of foods in a limited amount of space. Frying that requires a medium volume production rate.