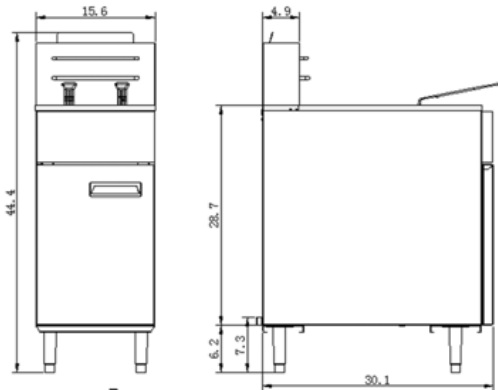


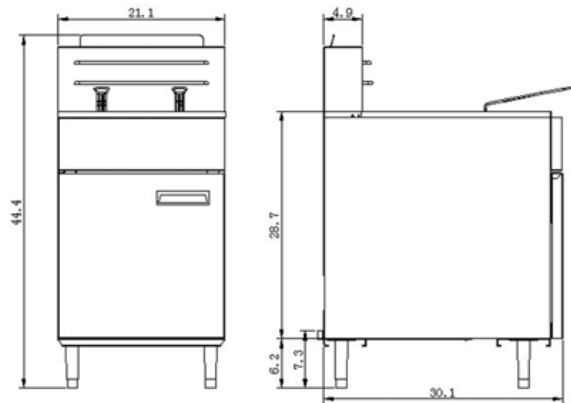
QUALITY COMMERCIAL FRYERS

Description:

- Durable stainless steel structure, corrosion resistant, and easy to clean
- Heavy duty burners with a stable flame and standby pilots
- Safety valve with an automatic voltage stabilizing function
- High quality thermostat
- Self-Rest high temperature limiting device
- Nickel plated baskets with wire mesh screen and plastic coated handle
- Oil cooling zone to avoid food residue
- Adjustable 6" stainless steel legs



FTFS-40 / FTFS-50



FTFS-75

Model	No. of Burners	Control Method	Gas Type	Intake-Tube Pressure (in.W.C.)	Per BTU B.T.U. / h	Total BTU B.T.U. / h	Nozzle No.
FTFS-40	3 Burners	Integrated Control	Natural Gas	4	34,000	102,000	36
			L.P. Gas	10	30,000	90,000	52
FTFS-50	4 Burners	Integrated Control	Natural Gas	4	34,000	136,000	36
			L.P. Gas	10	30,000	120,000	52
FTFS-75	5 Burners	Integrated Control	Natural Gas	4	34,000	170,000	36
			L.P. Gas	10	30,000	150,000	52