

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

Prepline ENFF400N Commercial 50 lb Natural Gas Deep Fryer - 120,000 BTU



FEATURES

- 30,000 BTU / burner
- 4 tube burners
- Thermostat (200°F- 400°F) controlled
- Stainless steel front and door
- Sides and back are galvanized steel
- Large cold zone to trap food particles
- Full port drain valve
- Tank is fully peened for easy cleaning
- Drain pipe included
- Twin nickel plated baskets
- Casters standard

• cCSAus

• CSA Sanitation



USR Brands is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

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TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	15.5"L x 30.0"D x 45.8"H
Packaging Dimensions	19.1"L x 34.0"D x 31.3"H
Unit Weight	152 lb.
Shipping Weight	174 lb

COOKING

Number of Tubes	4
Burner BTU	30,000
Burner Style	Tube
Total BTU	120, 000
Oil Capacity	50 lb.
Number of Fry Pots	1
Number of Fry Baskets	2
Temperature Range	200°F - 400°F
Max. Temperature Limit	400°F
Gas Inlet Size	3/4"
Gas Type	Natural Gas

* Natural Gas Fryers not to be used with LP

CONSTRUCTION

Frame Structure	Welded
Number of Casters	(4) Qty: 2 with brakes, 2 without
Millivolt Control Valve	Yes
Fryer Basket Hanger Plate	Yes

DIAGRAM

MODEL: ENFF400N

MFR MODEL: ENFF400N

