

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

## Prepline ENFF518N Commercial 75 lb Natural Gas Deep Fryer - 150,000 BTU



### FEATURES

- 30,000 BTU / burner
- 5 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	21" L x 34.25" D x 45.48" H
Packaging Dimensions	19.1" L x 37.05" D x 35.3" H
Unit Weight	220 lb.
Shipping Weight	254 lb

## COOKING

Number of Tubes	5
Burner BTU	30,000
Burner Style	Tube
Total BTU	150, 000
Oil Capacity	75 -100 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: ENFF518N

MFR MODEL: ENFF518N

