



EQUIPMENT

DEEP FAT FRYER PGF-3



STANDARD FEATURES

- Equipped with a Millivolt System that includes thermostatic control 0-195°C
- 80,000 BTU/Hr. input
- High thermal efficiency at 40%
- Positioning of burner tubes across the vat makes for easy cleaning
- Deep cold zone prevents oil deterioration by trapping crumbs below the cooking area
- 1.5" latch lock prevents scalding
- Front legs & rear casters are standard

The PGF-3 is single tank gas fryer equipped with many features, thus making it the optimal deep fat fryer. Features include flame failure & high temperature limitation. The front, rail, splash back & fry-pot are all stainless steel made.

Technical Data

Electrical	220/50/1
Machine dimensions (LxWxH)	770 mm x 393 mm x 1188 mm (30.32" x 15.47" x 46.77")
Shipping dimensions (LxWxH)	850 mm x 480 mm x 1240 mm (33.46" x 18.9" x 48.82")
Shortening capacity	21L (350 mm drain height)
Net weight	65Kg (143.3 lbs.)
Gross weight	73Kg (160.94 lbs.)

Detail & Dimensions



As continued product improvement is a policy of Powerline, specifications are subject to change without notice.



POWERLINE EQUIPMENT COMPANY

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