

PATRIOT®

HIGH EFFICIENCY GAS FLOOR FRYER PT-GF314/NG, PT-GF314/LP

Patriot's High Efficiency gas floor fryers are designed to use less energy by being more efficient than a traditional floor fryer. The stainless steel angled burner and baffle design increases cooking production by using less energy (lower BTU/hr) to cook the same amount of food in the same amount of time resulting in less gas consumption than a traditional floor fryer. The High Efficiency burners also have a quicker recovery time between batches when compared to traditional floor fryers. Gas type needs to be specified when confirming the order.



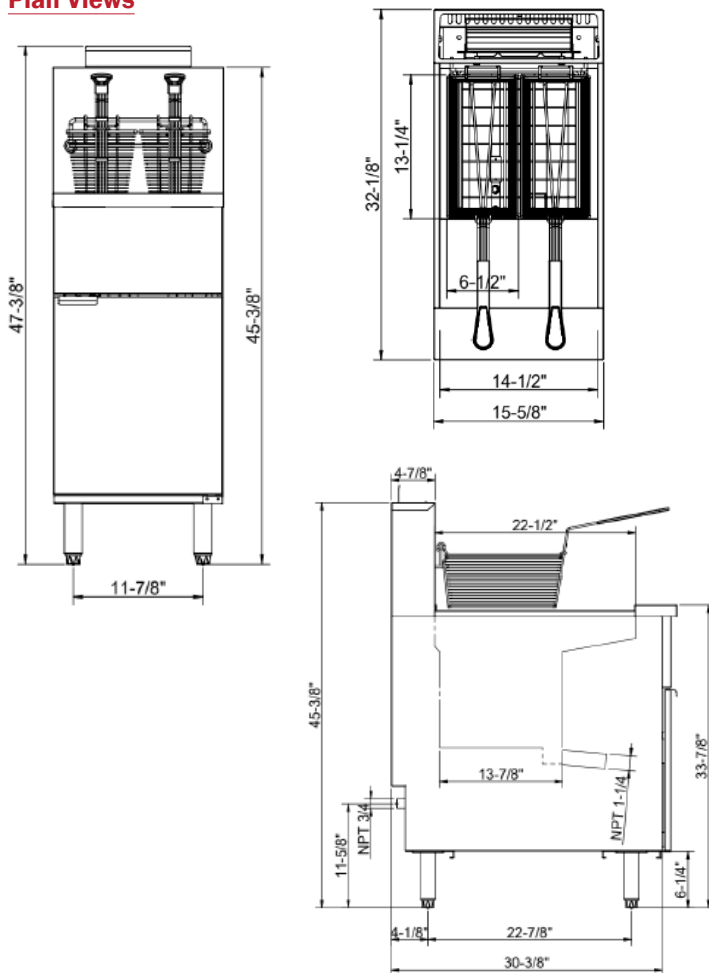
This item meets the sanitation standards imposed by the ETL, a division of the Intertek Group.



This item meets the electrical product safety standards imposed by the ETL, a division of the Intertek Group, for use in the United States and Canada.



Plan Views



Features

- 35 to 40 lb. oil capacity
- Stainless steel front and sides
- High efficiency stainless steel burners
- Quick recovery time
- Millivolt control valve
- 200°F to 400°F Temperature range
- 1-1/4" Full port drain valve
- Oil draining extension
- Cool to touch door handle
- Four casters, two locking
- Two fry baskets with insulated handles

Specifications

Model Number	PT-GF314/NG, PT-GF314/LP
Width	15-5/8"
Depth	32-1/8"
Height	47-3/8"
Burners	(3) 23,000 BTU
Total BTU/hr	69,000 BTU
Gas connection	3/4" NPT
Net Weight (lbs.)	143
Gross Weight (lbs.)	159
Shipping Dimensions	18" x 33" x 29"