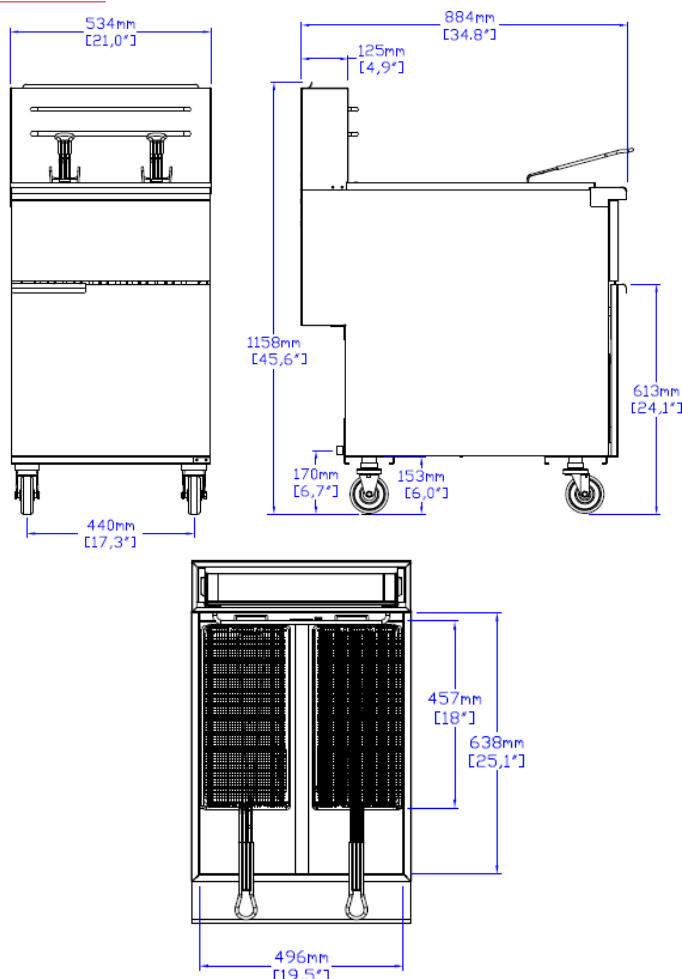


SPLIT TANK GAS FLOOR FRYER PT-F4SG-NG, PT-F4SG-LP

Patriot's Split Tank gas floor fryers are designed to maximize efficiency and space by providing an all purpose affordable fryer for any kitchen that allows the operator to cook two types of food at the same time in one fryer. Each tank has a 37.5 lb. maximum oil capacity. The fryer has two thermostats, each tank is capable of cooking at a different temperature at the same time. A stainless steel high efficiency heater exchanger with baffle ensures fast temperature recovery between batches. There are two 3/4" NPT gas connections. Gas type needs to be specified when confirming the order.



Plan Views



Features

- Split tank with two 37.5 lb. oil capacity tanks
- Stainless steel front with galvanized sides
- Cast iron vertical burners
- Millivolt control valve
- 200°F to 400°F Temperature range
- 1" Full port drain valve
- Oil draining extension
- Cool to touch door handle
- High efficiency heater exchanger with baffle
- Four casters, two locking
- Two fry baskets with insulated handles

Specifications

Model Number	PT-F4SG-NG, PT-F4SG-LP
Width	21"
Depth	34.8"
Height	45.6"
Burners	(4) 30,000 BTU
Total BTU/hr	120,000 BTU
Gas connection	(2) 3/4" NPT
Net Weight (lbs.)	192
Gross Weight (lbs.)	225
Shipping Dimensions	22.5" x 36.25" x 33.5"