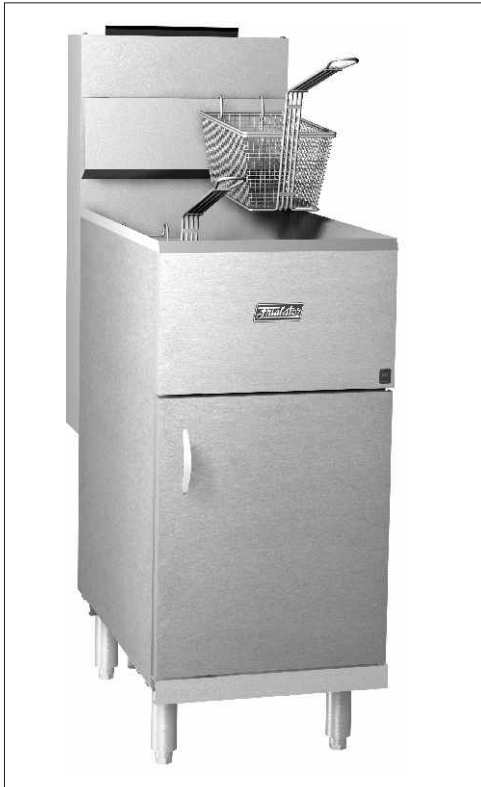




MODEL 40S

ECONOMY TUBE-FIRED GAS FRYERS



STANDARD ACCESSORIES

- Two nickel plated oblong, wire mesh baskets
- One nickel plated tube rack
- One drain line clean-out rod
- One drain extension
- Built-in heat deflector
- 6" (15.24 cm) legs, adjustable
- Cabinet - Stainless steel front and door,
- Galvanized sides and back
- Tank - Stainless steel

AVAILABLE OPTIONS & ACCESSORIES

- Casters. Set of 4, with 2 locking
- Triple baskets
- Cover
- Stainless steel sides and back.

STANDARD SPECIFICATIONS

CONSTRUCTION

- Welded tank, pressure blasted for a smoother surface. This "peened" finish provides for easier cleaning, no welding scorch marks, and high tolerances at pressure points.
- The cabinet front, door and tank are constructed of stainless steel with galvanized sides and back.
- Long lasting, high temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency.
- Standing pilot light design provides a ready flame when heat is required.

CONTROLS

- Millivolt thermostat maintains temperature between 200°F (93°C) and 400°F (204°C).
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator and automatic main valve.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- Temperature limit automatically shuts off all gas flow if the fryer temperature exceeds 450°F (232°C) ±15°F (±9.4°C)

OPERATIONS

- Standing pilot and thermostat maintain temperature automatically at the selected temperature (between 200°F (93°C) and 400°F (204°C)).
- Front 1-1/4" NPT drain, for quick draining.

APPROVALS

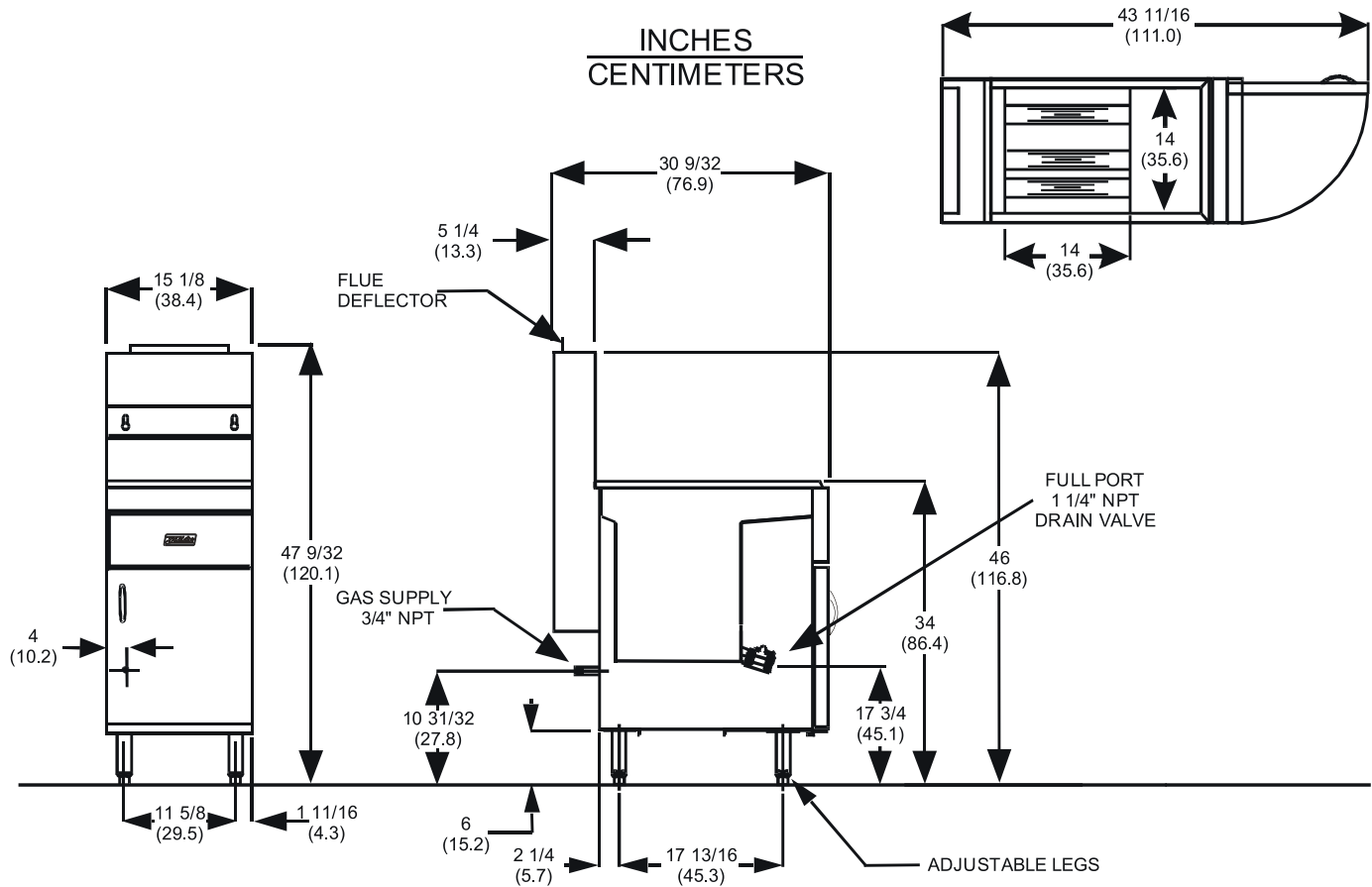
CSA Approved
NSF Listed

MEA Approved





MODEL 40S ECONOMY TUBE-FIRED GAS FRYERS



ELECTRICAL		OIL CAPACITY
Description	Voltage/Phase/HZ	
	120/1/60	24/1/50
	AMPS/EA	AMPS/EA
No electrical options available.		40 to 45 pounds (18.2 to 20.5 KG)
SHIPPING INFORMATION		
		170 pounds (77 KG) / 17.0 cubic feet (0.48 cubic meters)

GAS CONSUMPTION	PERFORMANCE CHARACTERISTICS
105,000 BTU's/Hour (26,460 Kcal) Available in Natural or Propane Gas. For other Fuel types, contact your Dealer/Distributor.	Cooks 72 lbs (32.7 KG) of fries per hour Frying area is 14" x 14" (35.6 cm x 35.6 cm)

SHORT FORM SPECIFICATION

Provide Frialator Model 40S tube-fired gas fryer. Fryer shall have an atmosphere burner system combined with three stainless steel heat tubes utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 20% of total oil capacity. Fryer cooking area shall be 14" x 14" (35.6 cm x 35.6 cm) with a cooking depth of 2 3/4" (7.00 cm). Heat transfer area shall be a minimum of 588 square inches (3,794 sq cm). Provide accessories as follows:

TYPICAL APPLICATION

Frying a wide variety of foods in a limited amount of space. Frying that requires a medium volume production rate.