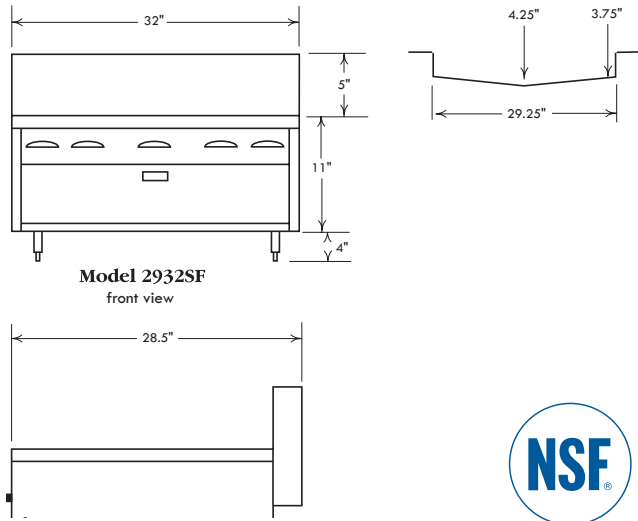




JOB _____ ITEM # _____
**FUNNEL CAKE
 FRYERS**



Model 2932SF

Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with aluminized inner framing. Double wall construction with heavy insulation combined with a special flue design for cooler operation. Adjustable 4" stainless steel legs for easy leveling. Installation clearances for non-combustible surfaces are 2" on sides and 6" in the rear, combustible surface clearances are 6" and 6". Hinged front door panel protects controls.

BURNERS: Long life, cast iron "H" pattern burners combined with a special "V" shaped tank design directs heat for excellent air circulation.

CONTROLS: Snap Action thermostat for fast recovery, 100% safety shut off, high limit control for back-up safety, automatic standing pilot and brass burner valves. Pressure regulators are set at the factory for natural gas and easily convertible to propane. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

TANK: Easy cleaning, corrosion resistant stainless steel with angled bottom 3/4" gate valve for rapid draining.

ACCESSORIES: Single large baskets, stainless steel tank covers, gas hoses, cleaning supplies, equipment stands and casters are listed in the price list.

FLOOR MODELS: Tubular stainless steel legs and stainless steel stabilizing under shelf to bring the tank surface to 36".

SPECIFICATIONS				
Model		2923SF	2932SF	2941SF
Width	in.	23	32	41
	cm	584	813	1054
Depth	in.	28.5	28.5	28.5
	cm	724	724	724
Height	in.	20	20	20
	cm	508	508	508
Approx. Ship	lbs.	125	150	175
Weight	kgs.	165	185	200
Total BTU		60,000	90,000	120,000
TANK INTERIOR				
Width	in.	20.25	29.25	38.25
Height	in.	4.25	4.25	4.25
Length	in.	21	21	21
FRYER TANK FILL CHART GUIDE				
Gallons		3.5 - 4	5.5 - 6	7.5 - 8
Liters		16 - 18	25 - 27	34 - 36

[Based on Soybean Oil with a specific gravity of 0.927 at 15°C (59°F).]

This chart is intended to be a guide. Adjustments may be made to accommodate the cooking demands of various establishments.



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