



Special Features:

- ✓ Commercial Gas Fryer
- ✓ 50 lb Oil Capacity Fry Pot
- ✓ Galvanized & Stainless Steel Cabinet Construction
- ✓ Snap Action Millivolt Controls
- ✓ 4 Total Tube Style Fry Pot Burners - 30k BTU each
- ✓ 200°F - 400°F Temperature Range with 450°F High Temperature Limit Safety Shut Off Feature
- ✓ Open Stainless steel Fry Pot Tank with Cold Zone
- ✓ 1 1/4" Full Port Drain Valve
- ✓ Stainless Steel Heat Exchanger with Baffle for High Efficiency
- ✓ Stainless Steel Hanger Plate at the Back
- ✓ 2 Fryer Baskets Included
- ✓ Prompt Response Thermostat Ensures Fast Temp Recovery
- ✓ Standby Stainless Steel Pilot for Easy Start
- ✓ 6" Adjustable Stainless Steel Legs

Product Description:

The Empura EGF-45/55_NAT is a 2 basket gas fryer with with (4) 30,000 BTU tube style burners and millivolt controls with a temperature range of 200°F to 400°F with a 450°F high temperature limit safety shut off feature. The gas fryer includes 2 fryer baskets, stainless steel heat exchanger with baffle, and a stainless steel hanger plate. This model also features a 50lb oil capacity and a prompt response thermostat for speedy temperature recovery.

Intended For Commercial Use Only. Empura assumes no liability for component failure, factory defects or any other damages for units installed in non-commercial foodservice or residential applications.

About Empura Gas Fryers:

Empura Gas Fryers are an economical choice when you are looking to outfit or replace your current fryers, or expand your commercial kitchen's capacity to produce fried food. The galvanized and stainless steel construction, powerful tube burners, and high capacity fry pots make these gas fryers a dependable option for business owners. You can count on the Empura Gas Fryers for almost any frying related task you may need accomplished.



TECHNICAL SPECS

Dimensions

| | |
|----------------|------------------|
| Overall Width | 15 1/2" |
| Overall Depth | 30 1/4" |
| Overall Height | 46 1/2" |
| Fry Pot Width | 14 3/8" |
| Fry Pot Depth | 13 7/8" |
| Drain Valve | 1 1/4" Full Port |

Construction

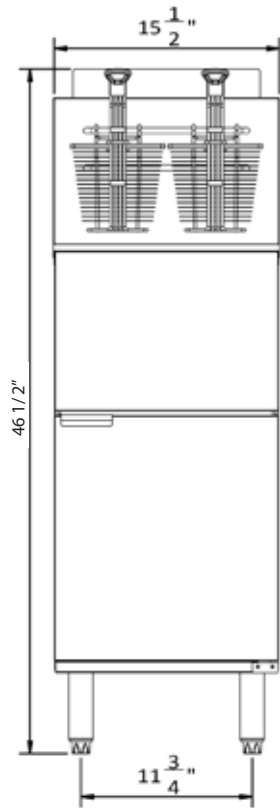
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|--------------------------|------------------------------------|
| Gas Inlet Size | 3/4" or 1/2" With Included Reducer |
| Installation Type | Gas Floor Fryer |
| Cabinet Construction | Galvanized / Stainless Steel |
| Split Pot | No |
| Heat Exchanger w/ Baffle | Stainless Steel |
| Heavy Duty Legs | 6" Stainless Steel/Adjustable |

Cooking

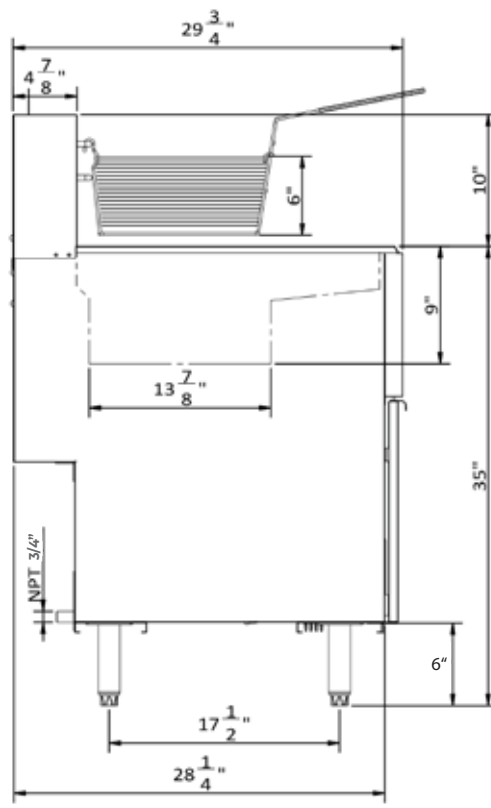
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|-------------------------------|----------------|
| Power Type | Liquid Propane |
| Control Type | Millivolt |
| Number of Burners | 4 |
| Burner Style | Tube |
| Burner BTU (each) | 30,000 BTU |
| Oil Capacity | 50 lb. |
| Number of Fry Baskets | 2 |
| Number of Fry Pots | 1 |
| Temperature Range | 200°F - 400°F |
| High Temperature Safety Limit | 450°F |
| Total BTU | 120,000 BTU |

UNIT VIEW

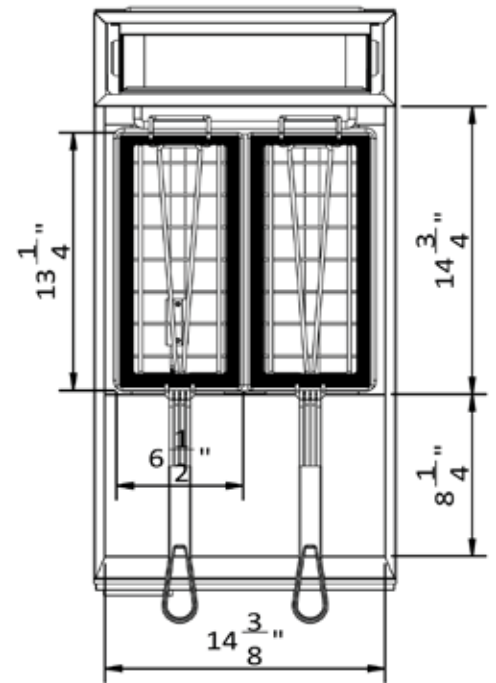
Front View



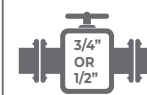
Side View



Top View



Attention CA Residents: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.



Gas Connection:

This unit comes with a factory 3/4" connection as well as a 1/2" reducer



Fuel Type:

This unit is made for use with liquid propane.