NSN 7310-01-576-9486

Deep Fat Fryer - Page 1 of 1

AeroBase Group

View Online at https://aerobasegroup.com/nsn/7310-01-576-9486

## Mounting Type:

Leg

**Overall Depth:** 

32.500 inches

## **Overall Height:**

46.500 inches

## **Overall Width:**

19.375 inches

## **Heating Method:**

Gas

### Food Frying Capacity Per Hour:

120.0 pounds french fried potatoes

#### **Product Name:**

Fryer, gas

#### **Special Features:**

Material: stainless steel; cold zone 27 pct. Of fryer vessel; instant recovery feature; 18 in sq frying vessel; 1.25 in front rain for oil drainage; thermostat controls cooking temperatures +/- 3 degrees f; hi limit control protects against oil and fryer overheating; electrical requirements: supply voltage 120v 60 hz, control voltage 24v 60 hz; 120 vac 9ft grounded cord set provided

# Shelf Life:

N/a

# Unit Of Measure:

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## Demilitarization:

No

## Fiig:

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