

Tabletop LPG Double Fryer

Model 5005249

Installation Requirements

- Gas Supply: LPG only; ensure proper gas connection is available
- Ventilation: Requires adequate ventilation in commercial kitchens
- Safety Clearance: Maintain a minimum 6" clearance on all sides for safe operation

Product Dimensions

- 56.5 cm x 47.5 cm x 43 cm
- 565 mm x 475 mm x 430 mm
- 22.2 in x 18.7 in x 16.9 in

Fryer Basket Dimensions

- 21 cm x 18.5 cm x 10.5 cm
- 210 mm x 185 mm x 105 mm
- 8.3 in x 7.3 in x 4.1 in
- Basket Features: Detachable, stainless steel baskets for easy cleaning and durability

Inner Tank Dimensions

- 30 cm x 24 cm x 15 cm
- 300 mm x 240 mm x 150 mm
- 11.8 in x 9.4 in x 5.9 in

Packing Size

- 61 cm x 53 cm x 45 cm
- 610 mm x 530 mm x 450 mm
- 24 in x 20.9 in x 17.7 in

Performance

- Quick Heat Recovery: Ensures the fryer heats up quickly after adding food, reducing cooking times
- Precise Control: Adjustable thermostat for optimal frying temperatures
- Safety Features: Built-in flame failure device to cut off gas supply in case of flameout

Applications

- Suitable for snack bars, small to medium supermarkets, parties, home kitchens, and catering events
- Perfect for frying a wide variety of foods including French fries, chicken wings, fish, and more



Fryer Features

- Gas Type: Liquefied petroleum gas (LPG)
- Gas Nozzle Diameter: 0.9 mm
- Gas Valve Type: Low pressure valve
- Maximum Capacity: 6L + 6L (two tanks)
- Heat Distribution: Even heat distribution for consistent frying results
- Easy Operation: Simple controls for adjusting the temperature and monitoring oil levels
- Drain Valve: Convenient drain valve for easy oil removal and cleaning



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