

# LP GAS FRYERS

Model:  440-902-LP

440-903-LP

440-904-LP



These versatile fryers are capable of handling an array of fried products, including: french fries, onion rings, chicken nuggets, donuts, sweet potato strips, mozzarella sticks, battered or breaded products like fried chicken, fish sticks or patties, store prepared potato chips, nachos, fried tortilla shell salad bowls, taco shells, shrimp and seafood, tempura vegetables, plantains (banana slices), jalapeño poppers pasta and specialty snacks and desserts.

## CONSTRUCTION & FEATURES

- Stainless steel front, top ledge and header
- Stainless steel twin wall front access door (field reversible) and dual wall removable exhaust flue
- Fully welded stainless steel fry tank, embossed to reflect correct oil level
- Integral fry vat cold zone below tube burners promotes longer oil life and better tasting food/flavor when properly used and maintained
- Smooth finish, high grade G90 galvanized sides and back
- Heat exchange tubes with high heat baffles
- Easily lit, durable standing pilot that deliver energy efficient, stand-by mode if fryer is idle
- Filtration storage vessel to drain vat oil
- Plastic mesh oil filter net assembly with handle
- High temperature vat cleaning brush
- Invensys thermostat - 200°F to 400°F
- 6 inch adjustable legs

## BASKETS

- (2) chrome plated wire fry baskets with red, insulated plastic coated hand grips
- Removable, formed and slotted stainless steel sheet metal basket hanger
- Nickel plated wire tube rack to rest fry baskets on in the fry zone

## ACCESSORIES (OPTIONAL)

- Assorted Wire Fry Baskets
- Gas Conversion Kit including restricting orifice
- Joiner Strip &/or Splash Guards for joining multiple fryers
- Mobile caster carriage for oil storage vessel
- 4 swivel casters (2 with locking breaks) If fryer is mobile, will need to buy a quick disconnect hose with restraining cable to meet gas appliance safety standards.

## WARRANTY (USA / CANADA)

One (1) year parts and labor  
Two (2) years of the fry vat  
Administered by Central, 800-289-3637

	440-902-LP	440-903-LP	440-904-LP
<b>Capacity</b>	40 lbs	50 lbs	100 lbs
<b># of Tubes Burners &amp; BTUs</b>	3x (30,000) BTU	4 x (30,000) BTU	5x (30,000) BTU
<b>Total BTU / Total BTU</b>	90,000 BTU per Hour	120,000 BTU per Hour	150,000 BTU 150,000 BTU
<b>Temperature Range</b>	200°F to 400°F	200°F to 400°F	200°F to 400°F
<b>Tank Size</b>	14" x 14"	14" x 14"	13-3/8" x 19-3/8"
<b>Hose Connection</b>	.75"	.75"	.75"
<b>Working Height</b>	36.25"	36.25"	36.25"
<b>Dimensions (W x D x H)</b>	15.5" x 30.5" x 45.5"	15.5" x 30.5" x 45.5"	21" x 34.3" x 45.5"
<b>Shipping Weight</b>	200lbs	200lbs	275lbs

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While we exercise good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

# NATURAL GAS FRYERS

Model:  440-902       440-903       440-904



These versatile fryers are capable of handling an array of fried products, including: french fries, onion rings, chicken nuggets, donuts, sweet potato strips, mozzarella sticks, battered or breaded products like fried chicken, fish sticks or patties, store prepared potato chips, nachos, fried tortilla shell salad bowls, taco shells, shrimp and seafood, tempura vegetables, plantains (banana slices), jalapeño poppers pasta and specialty snacks and desserts.

## CONSTRUCTION & FEATURES

- Stainless steel front, top ledge and header
- Stainless steel twin wall front access door (field reversible) and dual wall removable exhaust flue
- Fully welded stainless steel fry tank, embossed to reflect correct oil level
- Integral fry vat cold zone below tube burners promotes longer oil life and better tasting food/flavor when properly used and maintained
- Smooth finish, high grade G90 galvanized sides and back
- Heat exchange tubes with high heat baffles
- Easily lit, durable standing pilot that deliver energy efficient, stand-by mode if fryer is idle
- Filtration storage vessel to drain vat oil
- Plastic mesh oil filter net assembly with handle
- High temperature vat cleaning brush
- Invensys thermostat - 200°F to 400°F
- 6 inch adjustable legs

## BASKETS

- (2) chrome plated wire fry baskets with red, insulated plastic coated hand grips
- Removable, formed and slotted stainless steel sheet metal basket hanger
- Nickel plated wire tube rack to rest fry baskets on in the fry zone

## ACCESSORIES (OPTIONAL)

- Assorted Wire Fry Baskets
- Gas Conversion Kit including restricting orifice
- Joiner Strip &/or Splash Guards for joining multiple fryers
- Mobile caster carriage for oil storage vessel
- 4 swivel casters (2 with locking breaks) If fryer is mobile, will need to buy a quick disconnect hose with restraining cable to meet gas appliance safety standards.

## WARRANTY (USA / CANADA)

One (1) year parts and labor  
Two (2) years of the fry vat  
Administered by Central, 800-289-3637

	440-902	440-903	440-904
<b>Capacity</b>	40 lbs	50 lbs	100 lbs
<b># of Tubes Burners &amp; BTUs</b>	3x (30,000) BTU	4 x (30,000) BTU	5x (30,000) BTU
<b>Total BTU / Total BTU</b>	90,000 BTU per Hour	120,000 BTU per Hour	150,000 BTU 150,000 BTU
<b>Temperature Range</b>	200°F to 400°F	200°F to 400°F	200°F to 400°F
<b>Tank Size</b>	14" x 14"	14" x 14"	18" x 18"
<b>Hose Connection</b>	.75"	.75"	.75"
<b>Working Height</b>	36.25"	36.25"	36.25"
<b>Dimensions (W x D x H)</b>	15.5" x 30.5" x 45.5"	15.5" x 30.5" x 45.5"	21" x 34.3" x 45.5"
<b>Shipping Weight</b>	200lbs	200lbs	275lbs

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The built in performance enhancing functions ensure that given proper attention and preventative maintenance, Each fryer will deliver years of trouble free, reliable, low maintenance, efficient operation.