

**SPECIFICATION SHEET PW-16-2G**



**Choose GAS TYPE When Placing Order**

- LPG**  
Liquid Propane Gas
- NG**  
Natural Gas

**Capacity**

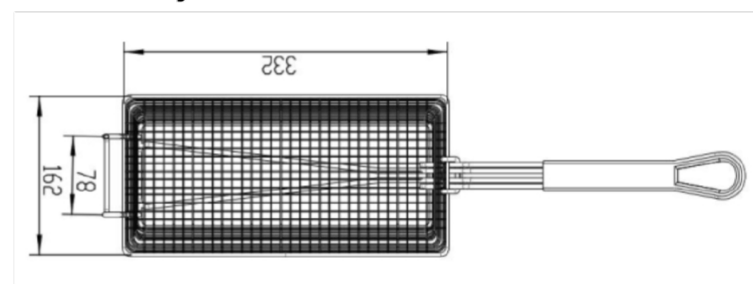
- 4 BURNNERS ; TOTAL POWER=90,000BTU
- CAPACITY OF OIL TANK: 16+16 L
- COOKING CAPACITY: 35-40LB

**Specifications**

- Stainless steel for front, Left & Right & Back Galvanized
- Ss439 fry tank
- V shape cold zone
- 1-1/4 ball type drain vavle
- With nickel plated rack
- Removable fry basket hanger for easy cleaning
- Robertshaw thermostat control with temp setting range from 200°F-400°F
- Robertshaw Hi-limit shut-off protector shuts off gas combination valve and standing pilot.

**Standard Accessories**

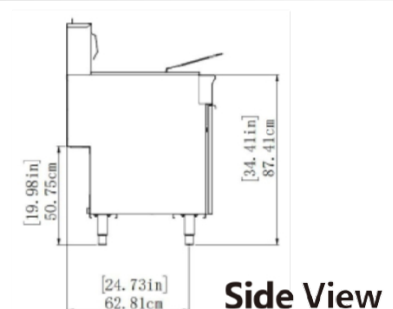
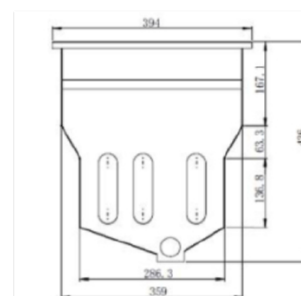
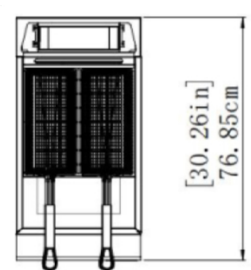
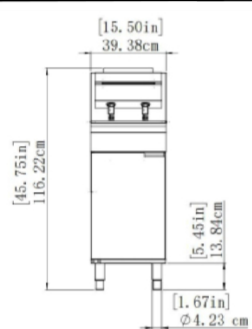
- Adjustable bullet leg
- Extending Oil tube for drain
- 2 fry basket



**Optional Accessories**

- 4 Leveling Casters

**PRODUCT DIMENSION CHART Model: PW-16-2G**



Model	Product Dimension	Heat Power	Heating Burner	Gas Consumption	Gas inlet Connection	N.W	G.W	Packing dimension
PW-16-2G	15.57x30.12 x45.75 inch 395x765x1162mm	90,000 BTU/H	4	LPG: 1.02 (kg/h) NG: 2.367(kg/h)	3/4" BSP Male	61kg	73kg	460*830*870mm