

Commercial Gas Deep Fryer

PFRF-90B

SPECIFICATION SHEET

MODEL#: PFRF -90B



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Specifications

- Stainless steel for front, Left & Right & Back Galvanized
- Ss439 fry tank
- V shape cold zone
- 1-1/4" ball type drain valve
- 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.

Choose GAS TYPE When Placing Order

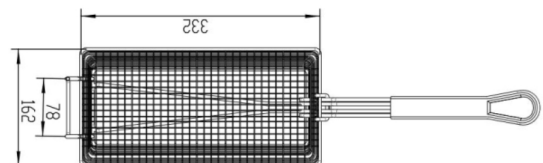
- ☐ **LPG**
Liquid Propane Gas
- ☐ **NG**
Natural Gas

Capacity

- 3 BURNNERS ; TOTAL POWER=90,000BTU
- CAPACITY OF OIL TANK: 18.5-23L
- COOKING CAPACITY: 35-40LB

Standard Accessories

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

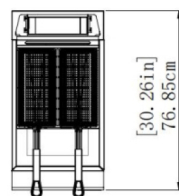
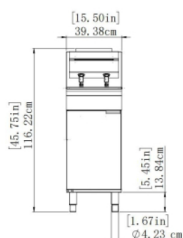


Optional Accessories

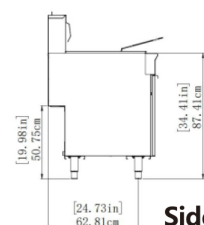
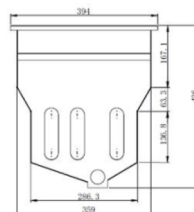
- 4 Leveling Casters

PRODUCT DIMENSION CHART

Model: PFRF-90B



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Side View

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



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PARAMETERS SHEET

MODEL#: PFRF-90B

NOTES BEFORE USING

NOTICE

These installation procedures must be followed by qualified personnel or warranty will be void. Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc. states in its NFPA 96 latest edition that local codes are the "authority having jurisdiction" when it comes to installation requirements for equipment.

Gas Supply and Burner Information Supply pressure should be minimum of 4" W.C. for natural gas or 10" W.C. for propane.

The fryer comes with 3/4" NPT male connector on a 1/2" pipe, allowing you to connect with either 3/4" or 1/2" NPT female connector.

Model	Quan.of heating tube	Power/Heating tube	Total Power	Gas Type	Manifold Pressure	Orifice Size
PFRF-90B	3	30,000 BTU/H	90,000 BTU/H	NG	4" W.C.	#39
	3	30,000 BTU/H	90,000 BTU/H	LPG	10" W.C.	#52

⚠ WARNING

There must be adequate clearance between fryer(s) and construction. Clearance must also be provided in front for servicing and for operation.

Minimum Clearances:

	From Combustible Construction
Sides	6 inches
Rear	6 inches

ALL GAS FLOOR MODEL FRYERS SHALL BE INSTALLED WITH AT LEAST A 16 INCH SPACE BETWEEN THE FRYER AND SURFACE FLAMES FROM ADJACENT EQUIPMENT. A FLAME GUARD IS ACCEPTABLE IF ALLOWED UNDER LOCAL CODE.

No additional side and rear clearance is required for service as the fryer is serviceable from the front.

WARNINGS

- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read the installation and maintenance instructions thoroughly before installing or servicing this equipment. Have the equipment installed by a qualified installer in accordance with all federal, state and local codes.
- Do not install or use without all 4 legs.
- This equipment is for use in non-combustible locations only.
- Do not obstruct the flow of combustion and ventilation air.
- Do not spray controls or the outside of the equipment with liquids or cleaning agents
- Allow for hot parts to cool before cleaning or moving.
- This equipment should only be used in a flat, level position.
- Any loose dirt or metal particles that are allowed to enter the gas lines on this equipment will damage the valve and affect its operation.
- If you smell gas, follow the instructions provided by the gas supplier. Do not try to light the burner; do not use a telephone within close proximity.
- Never attempt to move grate while cooking.

**PLEASE DO READ USER MANUAL CAREFULLY
BEFORE USING THE EQUIPMENT**



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