

# EGF-85-N Enhanced Gas Fryer

Model # EGF-85-N ENHANCED



Model # EGF-85-N Enhanced

Project: \_\_\_\_\_

Date: \_\_\_\_\_

Qty: \_\_\_\_\_

Approval: \_\_\_\_\_

## Technical Data

Width	21 Inches
Depth	34.3 Inches
Height	46.5 Inches
Fry Pot Width	19 1/2 Inches
Fry Pot Depth	18 Inches
Burner Style	Tube
Cabinet	Stainless Steel
Capacity	70-100 Lbs.
Gas Connection	3/4 Inches
Fry Baskets	2 Fry Baskets
BTU	150000
Temperature Range	200-400° Degrees F
Type	Floor Fryers
Usage	Indoor
Power Type	Natural Gas / Liquid Propane
Control System	Robertshaw
Casters	Without Casters
Hi-Limiter	450° Degrees F
Casters	Without Casters

\*Actual Image May Vary

## Features

- Vertical cast iron burner, each 30,000 BTU/hr
- Stainless steel vat, available in 4 models
- 6" stainless steel adjustable heavy duty legs
- Continuous pilot for easy start of main flame
- Tube design with baffles inside for better heat transfer
- Chromed basket with plastic coating handle
- Large cold zone to prevent scorching of food particles
- Robertshaw control system to guarantee best performance
- Prompt temperature recovery to make sure fries are crispy
- 1-1/4 drain for easy drainage of oil
- 450° F hi-limiter guarantees safety

## Certifications



## Warranty

1 Year Warranty  
1 Year Parts and Labor

**WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).

Email: [customerservice@enhancedequipment.com](mailto:customerservice@enhancedequipment.com)

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## ENHANCED EQUIPMENT

2610 E. Woodward Ave.  
Fresno, CA 93721

Phone:  
(720) 309-1902

Website:  
[EnhancedEquipment.com](http://EnhancedEquipment.com)

