

*Frymaster*<sup>®</sup>

**ESG35T**



# Frymaster® ESG35T



Oil and energy savings **significantly reduce** the cost of operation over the life of the fryer.

TOTAL ANNUAL SAVINGS OF  
**\$1,615**

## SPECIFICATIONS

- Gas Tube Fryer
- Millivolt Controller
- 35-lb. Oil Capacity
- 14" x 14" Frypot
- 33-9/10" Working Height



## SAVE ENERGY

At **52% efficiency**, the **ESG35T** gas tube fryer exceeds the **ENERGY STAR®** standard and can provide up to **\$615 more energy savings annually** than standard models over 7 years. Operating at only 70,000 BTU/hr, the **ESG35T** uses 33% less energy and offers up to **2.5x faster recovery time** than other comparable standard models. The proprietary heating tube baffles deliver superior heat transfer and reduce flue heat loss by 27%. The insulated frypot allows for a lower idle rate, further increasing the energy savings provided by the **ESG35T**.

AVERAGE GAS FRYER EFFICIENCY

35%



ENERGY STAR® STANDARD

50%

Frymaster ESG35T

52%

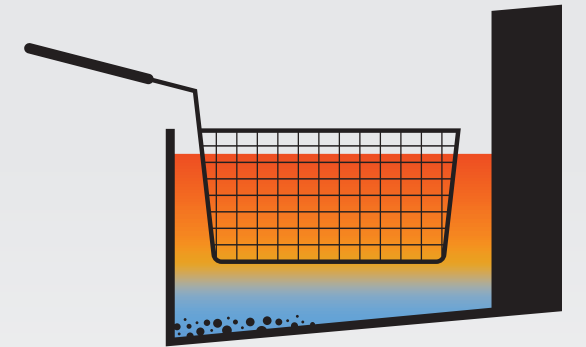
## Frymaster ESG35T

	Frymaster ESG35T	Competitor A	Competitor B
 Efficiency	52%	50%	50%
 Production (French Fries)	61-lbs./hr	58-lbs./hr	57-lbs./hr
 Oil Capacity	35-lbs.	35-lbs.	35-lbs.
 Input	70,000 BTU/hr	70,000 BTU/hr	70,000 BTU/hr
 Idle	6,143 BTU/hr	7,639 BTU/hr	7,296 BTU/hr
 Flue Temp	800°F	950°F	906°F
 Recovery Time	16 seconds	28 seconds	43 seconds

All information sourced by third parties - Intertek and FSTC

## SAVE OIL

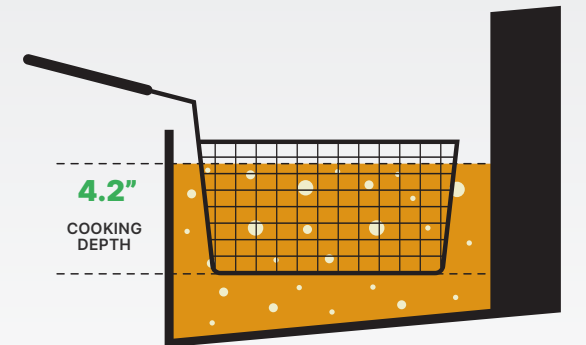
The innovative **ESG35T** has a **wide cold zone**, removing crumbs and sediment from the cooking area to maintain longer oil life. In addition, the frypot bottom slopes to the front so that the oil, sediment, and crumbs can be easily flushed out of the pot.



## SAVE MONEY

The **ESG35T** 35-lb. frypot holds 10 pounds less oil than a 45-lb. frypot but has the same cooking capacity, providing **\$1,000 in oil savings annually\***.

The deeper frypot design on the **ESG35T** offers greater cooking depth and more oil coverage than other fryers in the same segment. The **35%-40% larger cooking area** yields a high production capacity and well-cooked products.



\*Based on 10-lb. oil savings at \$1 per pound of oil, replacing oil twice a week



If you have any questions about the *Frymaster* | **DEAN** family of fryers, please contact your local representative or call us at **1-800-221-4583**.



Please scan the QR code to locate a dealer, distributor, or sales representative in your area.

©2024 Frymaster. All rights reserved.

