

# Frymaster

## ESG35T

HIGH EFFICIENCY GAS FRYER



ESG35T

This 35-lbs. value fryer exceeds ENERGY STAR® standards with 52% efficiency, qualifying for energy rebates and lowering lifetime ownership costs. It matches the output of a 45-lbs. fryer while saving 10 lbs. of oil per fill, uses 33% less energy, and recovers 2.5x faster than standard models. A deeper frypot and up to 40% larger cooking area deliver high production and consistently well-cooked results.

**Oil Saving Design:** Uses only 35 lbs. of cooking oil while delivering the same cooking capacity as a traditional 45-lbs. fryer, helping reduce oil costs and waste.

**High Efficiency:** 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.

**Energy Efficiency that Translates to Savings:** Frymaster's Thermo-Tube design provides an additional 2" of tube height and 36% more heat transfer surface area. This reduces the heat per square inch on the oil by 22%, for more efficient heat transfer and longer lasting oil life.

Project \_\_\_\_\_

Item \_\_\_\_\_

Quantity \_\_\_\_\_ CSI Section 11400 \_\_\_\_\_

Approval \_\_\_\_\_ Date \_\_\_\_\_

**MODELS** **OPTIONS / ADD-ONS**

ESG35T  Casters

**CONTROLLERS**

Millivolt (standard)

SPECIFICATIONS	
<b>OIL CAPACITY</b>	35-lbs. (17 liters) PER FRYPOT
<b>FRYING AREA</b>	14" x 13.75" x 4.2" (35 x 34.9 x 10.7 CM) PER FRYPOT
<b>POT TYPE</b>	Tube
<b>GAS TYPE</b>	Natural Gas   Propane   Mix
<b>POWER</b>	70,000 BTU/HR PER FRYPOT
<b>STANDARD FEATURES</b>	<ul style="list-style-type: none"> <li>▪ Thermo-Tube heat-transfer design</li> <li>▪ Wide cold zone</li> <li>▪ Durable temperature probe</li> <li>▪ Combination gas valve with regulator</li> <li>▪ No electric connection required</li> <li>▪ Stainless steel frypot, door, and cabinet sides</li> </ul>
<b>STANDARD ACCESSORIES</b>	<ul style="list-style-type: none"> <li>▪ (2) Twin baskets PER FRYPOT</li> <li>▪ Wire basket hanger</li> <li>▪ Basket support rack</li> <li>▪ 6"-7" (15-17 cm) adjustable steel legs</li> </ul>

Liter conversions are for liquid shortening @ 70° F



REVISED SPRING 2026

# Frymaster

318-865-1711  
1-800-221-4583  
info@frymaster.com

8700 Line Avenue  
Shreveport, LA 71106-6800, USA  
FRYMASTER.COM



DIMENSIONS	MODEL	OIL CAPACITY PER FRYPOT	OVERALL SIZE			DRAIN HEIGHT
			WIDTH	DEPTH	HEIGHT	
	ESG35T	35-lbs. (17 liters)	15.5" (39.4 cm)	29.13" (74 cm)	44" (111.8 cm)	16.5" (42 cm)

CRATED	MODEL	WEIGHT	WIDTH	DEPTH	HEIGHT	CU. FT.	CLASS

Information is APPROXIMATE and may vary at time of shipment due to options/add-ons

GAS REQ.	GAS TYPE		INC. GAS PRESSURE		POWER		
	NATURAL GAS	6" W.C.—14" W.C.	70,000 BTU/HR PER FRYPOT				
	LIQUID PROPANE	9" W.C.—14" W.C.					
	MIXED GAS	11" W.C.—14" W.C.					

GAS CONNECTION	
FRYPOTS	SIZE NPT
1	(1) 3/4"

#### CLEARANCE INFORMATION

**Front:** 36" (91.4 cm) for servicing and proper operation.

**Sides & Rear:** 6" (15.2 cm) from any combustible material.

#### VENTILATION REQUIREMENTS

When installing any fryer, NFPA Standard No. 96 must be strictly followed.

#### NOTES

- DO NOT CURB MOUNT

#### HOW TO SPECIFY

Electric or gas, gas type (if applicable), pot type, energy output, oil capacity, number of frypots, controller, filtration type, and optional feature(s).

- Elevation:** Must specify elevation if between 2,000 – 6,000 ft. (Fryer may not perform at optimum levels above 6,000 ft.)

#### WARRANTY

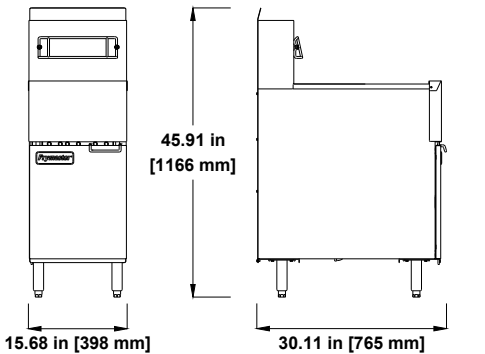
##### Frypot

**5 years: Pro-Rated**

(No warranty for mobile kitchen applications)

##### All Other Parts

**1 year: Parts + Labor**



Frymaster reserves the right to make changes to the design or specifications without prior notice.

REVISED SPRING 2026