



DONUT FRYER (GAS)

ELECTRONIC IGNITION



DONUT FRYER (GAS) ELECTRONIC IGNITION



STANDARD FEATURES

- ◆ Stainless steel tube fired kettle.
- ◆ Stainless steel cabinet and door.
- ◆ Stainless steel full height backsplash.
- ◆ Stainless steel adj. drain tray/cover.
- ◆ Stainless steel legs with adjustable, leveling bolt down flanged feet.
- ◆ Exterior drain valve control.
- ◆ Electronic ignition
- ◆ Donut cutter mounting bracket.
- ◆ Available in propane.
- ◆ Safety high limit cut out.
- ◆ Highly sensitive easy to use controls.



MODEL	DIMENSIONS	BTU/HR GAS CONNECTION	ELECTRICAL REQUIREMENTS	FRYING AREA OIL CAPACITY	PRODUCTION OUTPUT	APX. SHIPPING WEIGHT
ADF20-G-BA (20" X 20")	26" W x 36"D x 60"H TRAY OPEN 47" WIDE	55,000 BTU/HR 1/2" NPT	120 VAC STANDARD 208/240 VAC Optional	20" X 20" 80 LBS	60-75 DOZEN PER HOUR AT 90 SECONDS FRY TIME	300 LBS.
ADF26-G-BA (18" X 26")	24" W x 42"D x 60"H TRAY OPEN 43" WIDE	55,000 BTU/HR 1/2" NPT	120 VAC STANDARD 208/240 VAC Optional	18" X 26" 85 LBS	65-80 DOZEN PER HOUR AT 90 SECONDS FRY TIME	300 LBS.
ADF24-G-BA (24" X 24")	30" W x 40"D x 60"H TRAY OPEN 55" WIDE	80,000 BTU/HR 1/2" NPT	120 VAC STANDARD 208/240 VAC Optional	24" X 24" 100 LBS	80-100 DOZEN PER HOUR AT 90 SECONDS FRY TIME	325 LBS.
ADF34-G-BA (24" X 34")	40" W x 40"D x 60"H TRAY OPEN 74" WIDE	120,000 BTU/HR 1/2" NPT	120 VAC STANDARD 208/240 VAC Optional	24" X 34" 195 LBS	130-150 DOZEN PER HOUR AT 90 SECONDS FRY TIME	400 LBS.

