

Forno Commercial Gas Deep Fryer, 4 Burners, 120 000 BTU

MODEL : FCMGF0023 | FCMGF0030



KEY FEATURES

- Millivolt thermostat control (Doesn't require electric connection)
- Each burner has a power of 30,000 BTU/h (8.8kW)
- The temperature control range 200°F-400°F (93°C-205°C)
- Over temperature protection on 450°F (232°C), cut off gas
- Twin baskets with plastic coated handle
- 1/2" gas inlet pipe with 3/4" adapter



TECHNICAL SPECIFICATIONS

Primary Material	Stainless Steel
BTU Rating	120,000
Number of burners	4
Burner Material	Cast Iron
Oil Capacity (Liters)	23
Gas Type	NG for FCMGF0023 LP for FCMGF0030
Number of Tanks	1
Number of Baskets	2
Temperature Range	200°F to 400°F
Oil Filtration System	No
Oil Drainage System	Manual

CARTON WEIGHT & DIMENSIONS

Carton Weight Box 1 (lbs)	152
Carton Width Box 1 (Inch)	16.5
Carton Depth Box 1 (Inch)	32.2
Carton Height Box 1 (Inch)	33.4

PRODUCT WEIGHT & DIMENSIONS

Product dimensions (WxDxH-Inch)	15.5 x 31.3 x 45.3
Product Overall Weight (lbs)	138.9