

US ADVANTAGE COOKING SERIES

Commercial Gas Fryers 40, 50 & 70-100

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

Models: USAGF40N USAG40P USAGF50N USAGF50P USAGF70N USAGF70P

Each Model can be ordered with either "N" Natural Gas or "P" LP. Please specify gas type.

GENERAL SPECIFICATIONS

US is YOUR first choice in commercial cooking equipment



**Models: USAGF40N
USAGF40P**

90,000 BTU

- Vertical cast iron burner, each 30,000 BTU/hr
- Stainless steel vat
- 6" stainless steel adjustable heavy-duty legs
- Tube design with baffles inside for better heat transfer
- Continuous pilot for easy start of main flame
- Chromed basket with plastic coating handle
- Large cold zone to prevent scorching of food
- Robertshaw control system to guarantee best performance
- Prompt temperature recovery to make sure fries are crispy
- 1 3/4" drain cock for easy drainage of oil
- Thermostat adjusts from 93°C 200°F to 204°C 400°F
- 450°F/232°C Hi-limiter guarantees safety
- Optional with castors



**Models: USAGF50N
USAGF50P**

120,000 BTU

- Vertical cast iron burner, each 30,000 BTU/hr
- Stainless steel vat
- 6" stainless steel adjustable heavy-duty legs
- Tube design with baffles inside for better heat transfer
- Continuous pilot for easy start of main flame
- Chromed basket with plastic coating handle
- Large cold zone to prevent scorching of food
- Robertshaw control system to guarantee best performance
- Prompt temperature recovery to make sure fries are crispy
- 1 3/4" drain cock for easy drainage of oil
- Thermostat adjusts from 93°C 200°F to 204°C 400°F
- 450°F/232°C hi-limiter guarantees safety
- Optional with castors

150,000 BTU

- Vertical cast iron burner, each 30,000 BTU/hr
- Stainless steel vat
- 6" stainless steel adjustable heavy-duty legs
- Tube design with baffles inside for better heat transfer
- Continuous pilot for easy start of main flame
- Chromed basket with plastic coating handle
- Large cold zone to prevent scorching of food
- Robertshaw control system to guarantee best performance
- Prompt temperature recovery to make sure fries are crispy
- 1 3/4" drain cock for easy drainage of oil
- Thermostat adjusts from 93°C 200°F to 204°C 400°F
- 450°F/232°C Hi-limiter guarantees safety
- Optional with castors



**Models: USAGF50N
USAGF50P**

USAGF Series 40, 50 & 70 - 100 GAS FRYERS

°C 400°



US Inc

6890 Distribution Drive

Beltsville, Maryland 20705

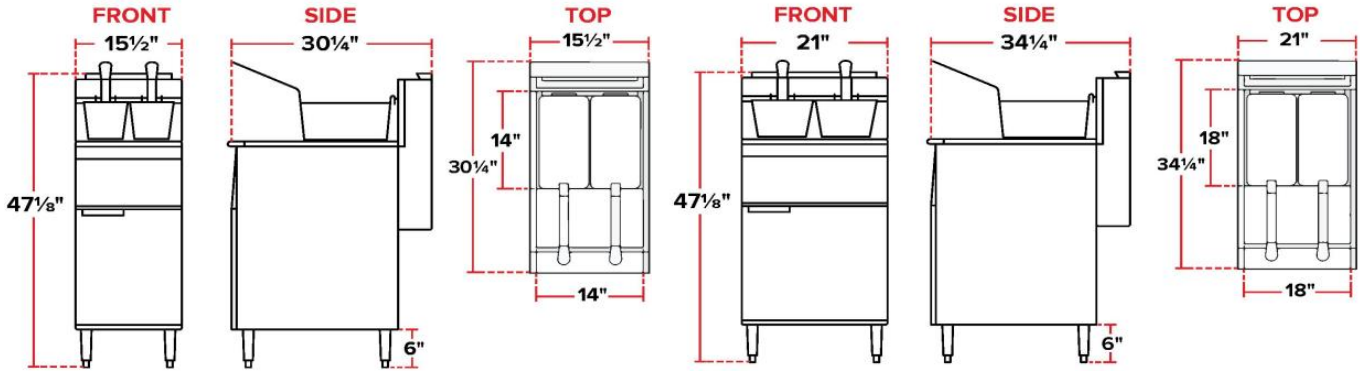
www.us-refrig.com (888) 556-2112



US ADVANTAGE SERIES

Commerical Gas Fryers 40, 50 & 70-100

GENERAL SPECIFICATIONS



USAGF40N & USAGF40P

USAGF50N & USAGF50P

USAGF70N & USAGF70P

FRYER TECHNICAL DATA

Product Dimensions

Item Number	OIL Capacity	Exterior Dimensions	Tank/Pot Dimensions	Total BTU/Hr.	Gas Type
USAGF40N	40 LB.	15.5" x 30.25" x 47.125"	14" x 14"	90,000	Natural Gas
USAGF40P	40 LB.	15.5" x 30.25" x 47.125"	14" x 14"	90,000	Liquid Propane
USAGF50N	50 LB.	15.5" x 30.25" x 47.125"	14" x 14"	120,000	Natural Gas
USAGF50P	50 LB.	15.5" x 30.25" x 47.125"	14" x 14"	120,000	Liquid Propane
USAGF70N	70-100 LB.	21" x 34.25" x 47.125"	18" x 18"	150,000	Natural Gas
USAGF70P	70-100 LB.	21" x 34.25" x 47.125"	18" x 18"	150,000	Liquid Propane

Item Number	Package Dimensions	Crated Weight LBS.
USAGF40N	33.07" x 18.11" x 33.86"	176
USAGF40P	33.07" x 18.11" x 33.86"	176
USAGF50N	33.07" x 18.11" x 33.86"	192
USAGF50P	33.07" x 18.11" x 33.86"	192
USAGF70N	37.4" x 24.02" x 33.86"	265
USAGF70P	37.4" x 24.02" x 33.86"	265



SPECIAL FEATURES 40

- All stainless steel tank, door, front, top, ledge, and header; galvanized steel sides
- Easy to use thermostat for accurate and adjustable temperature between 200-400°F
- 40 lb. fry pot, with an efficient and quiet 3 tube burner system, and full port drain
- Two nickel chrome wire mesh fry baskets included
- 3/4" gas connection

SPECIAL FEATURES 50

- All stainless steel tank, door, front, top, ledge, and header; galvanized steel sides
- Easy to use thermostat for accurate and adjustable temperature between 200-400°F
- 50 lb. fry pot, with an efficient and quiet 4 tube burner system, and full port drain
- Two nickel chrome wire mesh fry baskets included
- 3/4" gas connection

SPECIAL FEATURES 70 - 100

- All stainless steel tank, door, front, top, ledge, and header; galvanized steel sides
- Easy to use thermostat for accurate and adjustable temperature between 200-400°F
- 70-100 lb. fry pot, with an efficient and quiet 5 tube burner system, and full port drain
- Two nickel chrome wire mesh fry baskets included
- 3/4" gas connection

Other Popular Products from US, Inc.:

Upright Refrigerators & Freezers • Under Counter Refrigerators & Freezers • Salad Preparation Tables • Pizza Preparation Tables • Glass Door Merchandisers & Displays • Chef Base Refrigerators • Stainless Steel & Wire Shelving. Please contact US for our US Cooking Equipment product line for Ranges, Griddles and Fryers.

USAGF Series 40, 50 & 70 - 100 GAS FRYERS



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