



Project _____

Item 541FF100L Quantity _____

Approval _____ Date _____

MainStreet Equipment Liquid Propane 70-100 lb. Stainless Steel Floor Fryer - 150,000 BTU

Item #541FF100L

Special Features

- 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 degrees Fahrenheit
- 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
- Liquid propane, 150,000 BTU

Technical Data

Width	21 Inches
Depth	34 1/4 Inches
Height	47 1/8 Inches
Fry Pot Width	18 Inches
Fry Pot Depth	18 Inches
Burner Style	Tube
Cabinet	Galvanized and Stainless Steel
Capacity	70 - 100 lb.
Control Type	Millivolt
Gas Connection Size	3/4 Inches



Certifications



ETL Listed

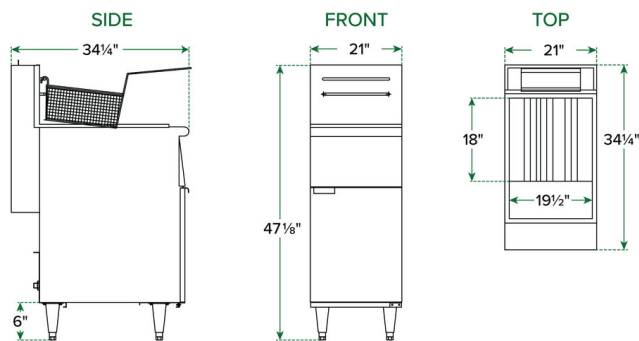


3/4" Gas Connection

Technical Data

Features	Legs Massachusetts Accepted Plumbing Product
Installation Type	Floor Model
Max Seating Capacity	2 Chairs
Number of Burners	5 Burners
Number of Fry Baskets	2 Fry Baskets
Number of Fry Pots	1 Fry Pot
Power Type	Liquid Propane
Split Pot	Without Split Pot
Temperature Range	200 - 400 Degrees F
Temperature Settings	Adjustable
Total BTU	150000 BTU
Type	Gas Floor Fryers

Technical Drawing



⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.