Frymaster

Project _____
Item _____
Quantity _____
CSI Section 11400 _____
Approval _____
Date _____

ESG35T ENERGY STAR® Value Gas Fryer

ESG35T ENERGY STAR® Value Gas Fryer

Model

☐ ESG35T

ESG35T
Shown with optional casters.

Standard Features

- Tube-type frypot design
- Meets ENERGY STAR® guidelines. Qualifies for energy saving rebates.
- 35-lb, (17 liter) oil capacity
- 70,000 Btu/hr. (17,632 kcal) (20.5 kw)
- 14" x 13-3/4" x 4-1/5" (35 x 34.9 x 10.7 cm) frying area
- Durable temperature probe
- Millivolt control system - requires no electrical hookup
- Thermo-tube design
- Wide cold zone
- Stainless steel frypot, front, door, back-splash/flue cover, and sides
- Wire form basket hanger and two fry baskets
- 6" (15 cm) adjustable steel legs
- 3/4" (1.9 cm) NPT gas connection

Options & Accessories

☐ Casters -- set of 4
☐ Frypot covers
☐ Piezo ignitor

Specifications

Value, high-efficiency frying at its best. Designed for all-purpose value frying usage.

Frymaster has a whole new category of fryers, "Value High-Efficiency". The new ESG35T is a value fryer that exceeds ENERGY STAR guidelines and qualifies for energy saving rebates. The ESG35T requires only 70,000 BTU/hr, 33% less than comparable standard models. The 6" heating tubes have proprietary baffles and painted interiors that deliver super heat transfer. This reduces flue heat loss by 27%. The insulated frypot allows for a low idle rate of 6,143 Btu/hr. further enhancing the energy savings provided by the ESG35T. And, this 35-lb fryer has the same cooking capacity as a 45-lb fryer, saving 10 lbs. of oil every time the frypot is filled.
The innovative ESG35T has a wide cold zone keeping crumbs and sediment away from the cooking area, keeping oil fresh longer. In addition, the frypot bottom slopes to the front so that the oil, sediment and crumbs can be easily flushed out of the pot.

Prompt recovery is assured with a durable temperature probe; no electrical hook-up is required for the millivolt control system.

Frymaster's ESG35T is a value fryer that reduces operating costs by saving energy and oil use. It also reduces the cost of ownership by qualifying for energy savings rebates.

ENERGY STAR

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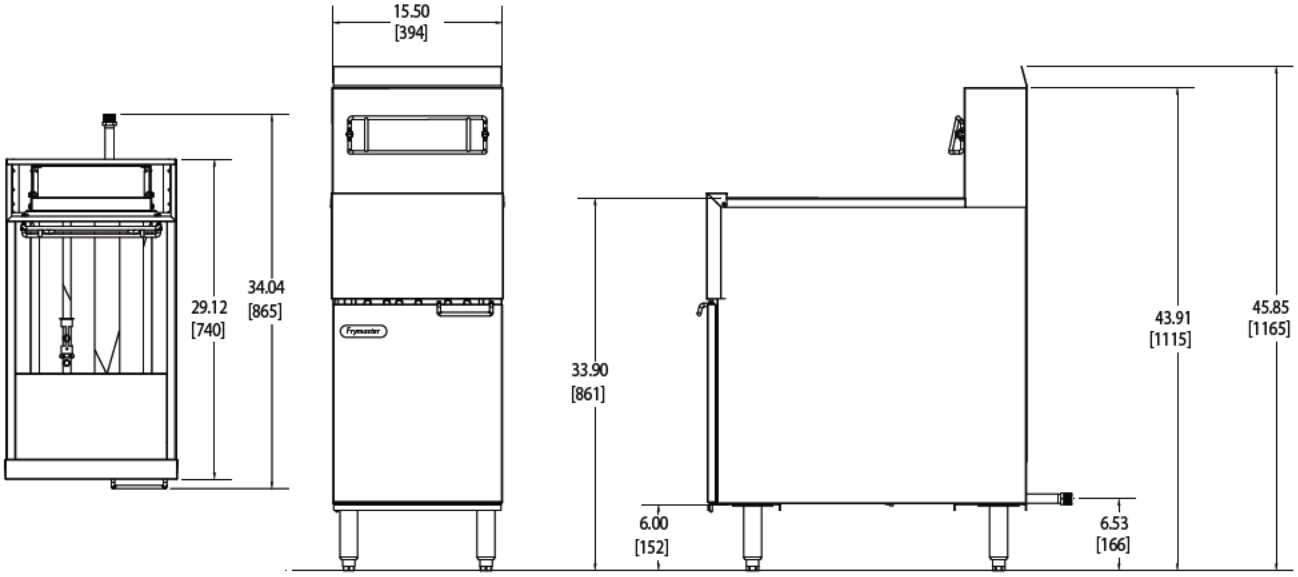
ESG35T ENERGY STAR® Value Gas Fryer



DIMENSIONS

MODEL	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN VALVE HEIGHT (cm)	NO. OF TUBES	APPROXIMATE SHIPPING DIMENSIONS					
		WIDTH	DEPTH	HEIGHT			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
										W	D	H
ESG35T	35 lbs. (17 liter)	15-1/2" (39.4)	29-1/8" (74)	44" (111.8)	16-1/2" (42)	3	165 (75 kg)	85	22	22" (56)	36" (91)	47" (119)

POWER REQUIREMENTS

MODEL	NATURAL LP GAS INPUT RATING	LP GAS INPUT RATING	GAS CONNECTION	ELECTRICAL REQUIREMENT
ESG35T	70,000 Btu/hr. (17,632 kcal) (20.5 kw)	67,000 Btu/hr. (16,877 kcal) (19.6 kw)	3/4" N.P.T. Regulator not required for manifold pressure. See note*.	NONE

HOW TO SPECIFY

The following description will assist with ordering the features desired for this equipment:

ESG35T 35-lb (17-liter) tube-type gas fryer with millivolt controller, and durable temperature probe; meets ENERGY STAR® guidelines.

ORDERING DATA

Please specify:
- Natural or propane gas
- Altitude -- if above 2000 ft. (610 m)

NOTE:

DO NOT CURB MOUNT.

*SUPPLY PRESSURE: DO NOT EXCEED 14" W.C. or 1/2 PSI.

No warranty for mobile kitchen applications.

Model # _____

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