

FRYER LINE UP | FEATURES

Our innovative fryers are easy to operate and maintain, maximizing productivity and minimizing operational costs. With faster recovery, they are designed to be the most profitable pieces of equipment in a commercial kitchen.



	PowerFry™	QuickFry™	ER	GR	VEG	LG	CEF
Configuration	Floor	Floor	Floor	Floor	Floor	Floor	Countertop
ENERGY STAR® certified				N/A		N/A	CEF40
Power source	Gas	Gas	Electric	Gas	Gas	Gas	Electric
Oil capacity (lbs) per tank	50, 70, 90	50, 70	50, 85	35, 50, 70, 90	35, 50	40, 50, 70	40, 75
Available controls A-Analog, D-Digital, C-Computer, M-Millivolt	A / D / C	A / D / C	A / D / C	M	M	M	A
Production output	High/Med	High/Med	High/Med	Med/low	High/Med	Med/low	High/Med
Basket lifts ¹	C/D models	N/A	C/D models	N/A	N/A	N/A	N/A
Oil reclamation hook up ²	C/D models	C/D models	C/D models	GRMF models	N/A	N/A	N/A
KleenScreen PLUS® filtration system	"-F" models & 2, 3, and 4 battered	"-F" models & 2, 3, and 4 battered	"-F" models & 2, 3, and 4 battered	"-F" models & 2, 3, and 4 battered	N/A	N/A	N/A

¹Basket lifts automatically lift baskets from oil when the timer has stopped. This allows operators to produce consistent product each time and minimizes waste due to user error.

²Oil reclamation systems allow restaurant operators to remove used oil easily and safely from their kitchens. Old cooking oil is transferred to a collection tank and then taken off site by a third-party company for refinement into clean biofuels.

LG SERIES | Dependable and Functional.



LG300

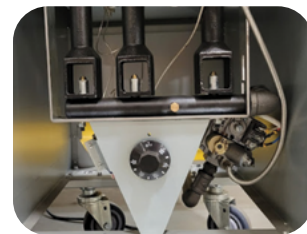
shown with accessory casters
(CASTERS-PLTMNT)

STANDARD FEATURES:

- Long-lasting, easy-to-clean stainless steel fry tank and front
- Large cold zone area extends oil life
- Designed to be versatile and used in nearly any location — no electrical hook-up required
- High-limit shut-off protector shuts off gas combination valve and standing pilot if oil temperature gets too high
- Drain extension and holder
- Adjustable legs
- 5-year limited tank warranty

MILLIVOLT (M) CONTROL:

- 200–400°F temperature range
- Millivolt thermostat located behind door
- Electric cord and plug not required (freestanding models)



LG SERIES

Model	Dimensions (W x D x H)	Working Height	Number of Tanks	Tank Size	Total Oil Capacity	Total BTU/hr	Built in KleenScreen PLUS® Filtration
<i>40-lb Fryer - Millivolt (M) Control</i>							
LG300	15½" x 29¾" x 46⅝"	34 ⅝"	1	14" x 14"	40 lbs	90,000	N/A
<i>50-lb Fryer - Millivolt (M) Control</i>							
LG400	15½" x 29¾" x 46⅝"	34 ⅝"	1	14" x 14"	50 lbs	120,000	N/A
<i>70-lb Fryer - Millivolt (M) Control</i>							
LG500	21" x 29¾" x 46⅝"	34 ⅝"	1	19½" x 14"	70 lbs	150,000	N/A

NOTE: Models ending in "-1" indicate fryer uses natural gas. Models ending in "-2" indicate fryer uses propane gas (LP).