

# MAXX HOT COMMERCIAL KITCHEN EQUIPMENT



## GAS FRYERS

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### STANDARD FEATURES

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- Stainless steel tank and body
- Thermostat (200°F-400°F) controlled
- Safety automatic shut off
- Two baskets included
- Adjustable stainless steel legs included
- ¾" NPT rear gas connection (set up for LP gas)

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### TECHNICAL DATA

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MODEL NUMBER	UTGF-90	UTGF-120	UTGF-150
TOTAL BTU	90,000 BTU	120,000 BTU	150,000 BTU
OIL CAPACITY	35-40 LBS	45-50 LBS	65-70 LBS
NUMBER OF BURNERS	3	4	5
TOTAL WIDTH	15.5"	15.5"	21"
TANK	Single	Single	Single

