Split Tank

GAS FRYERS

Features

- The Ikon Gas Fryer line has a tube heat exchange design that incorporates fast temperature recovery and large cold zone.
- 30,000 BTU / burner
- Models: 4 tubes, 2 split tanks.
- 2 set individual gas control system for 2 split tanks.
- Millivolt (snap action) thermostat, 200°F - 400°F
- Stainless steel front and door
- Sides and back are galvanized steel
- Large cold zone to trap food particles
- 1 -1/4" dia full port drain valve for fast and complete oil draining
- Four (4) 5" casters standard, adjustable stainless steel legs optional*
- Tank is fully peened for smoother welds & easy cleaning
- Drain pipe holder attached to inside door
- Twin nickel plated baskets



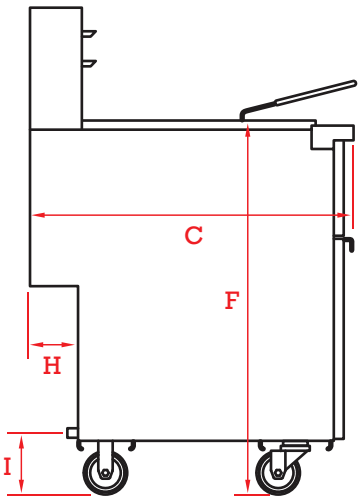
IGF-40/40

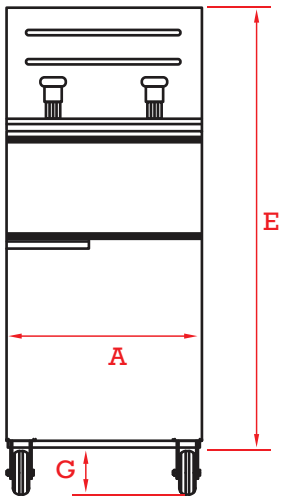
Adjustable legs come as a set of four (4) [Part # 119-0020(4)]

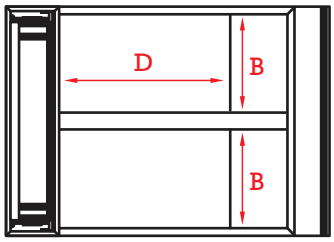


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Specifications

Model	Width			Depth		Height		Clearance		Weight	Shipping	Ship.
	A	B	C	D	E	F	G	H	I		Dimenisons	Weight
IGF-40/40	20.9" (53cm)	9" (22.8cm)	34.5" (87.6cm)	17.9" (45.5cm)	39.75" (101cm)	33.7" (85.6cm)	5.0" (12.7cm)	4.55" (11.6cm)	6" (15.2cm)	192 lbs (87kg)	22.1/2'W X 36.1/4"0 X 33.1/2"H (57cm x 92cm x 85cm)	205 lbs (93kg)

Model	Oil Capacity	Number of Burners	Heat Tubes	Tube BTU's	Total BTU's
IGF-40/40 LP-NG	72 - 78 lbs	4	4	30,000	120,000

GAS REQUIREMENTS

- 3/4" NPT gas connection
- NG gas 4" W.C. ; LP gas 10"W.C.
- Units are not supplied with conversion kits.
- Gas type must selected before ordering

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