

# TRI-STAR

## HEAVY DUTY RESTAURANT FRYERS



MODEL#TSF-4050



MODEL# TSF-25  
COUNTER TOP FRYER  
(TSF-15 ALSO AVAILABLE)



### Standard Features

- \* Fryer vessel tank: All stainless steel high quality construction, 16 ga. #304 material.
- \* S/S Door: Durable double layer access door.
- \* Exterior: All stainless steel front, sides, door and basket hanger/flue riser.
- \* Fryer Baskets: Twin chrome plated fryer baskets with cool grip plastic coated handles for operator safety and ease.
- \* Basket Hanger: Removable basket hanger accommodates two fryer baskets.
- \* Thermostatic Control: Thermostat adjusts from 200 F to 400 F.
- \* Millivolt control system: No electrical hook up required.
- \* Combination Gas Valve: includes pressure regulator and pilot ignition system, hermetically sealed for operating stability. 3/4" N.P.T. gas inlet in rear.
- \* Safety shut off System: 100% gas shut off when temperature reaches the hi-limit.
- \* Crumb Screen: Large removable tight mesh chrome plated screen under fryer baskets.
- \* Drain Valve: 1 1/4" diameter for easy draining of oil.
- \* Legs: 6" high chrome plated adjustable legs.
- \* Fryers: One year parts and labor warranty. Limited warranty of fry tank: Stainless Steel tank is 5 years pro-rated.

(All models shown with optional casters)

### Available Options:

- Casters: 6" high casters with two front locking brakes.
- \* Vessel Cover: Stainless Steel cover to fit over fryer vessels.
- \* Joiner Strip: To connect two fryers and prevent oil seepage between the fryers or drain station.
- \* Quick Disconnect: Gas Hose with restraining device for added safety.
- \* **TUBES/VESSEL DESIGN:**
- \* Vessel Design: Edges and seams are precision welded for strength, durability, and no-leak joints
- \* Tube-Fired Heating Design: Oil rapidly heats to the set temperature due to the extra heat transfer area around the tubes. Superior to the open pot design on other fryers.
- \* Baffle/Diffuser Design: Removable diffuser spreads heat to the tube walls for better and more efficient heat transfer.



MODEL# TSF-6575



# HEAVY DUTY RESTAURANT FRYERS

Stainless Steel Fry Pot	Oil Capacity Lbs.	Total BTU	Width	Depth	Overall Height	Cooking Area	Burners	Approx. Shipping Weight (Lbs.)
TSF-15 (Counter Top)	15 lbs.	40,000	12"	29 1/2"	20 3/4"	10" x 12"	2	75
TSF-25 (Counter Top)	25 lbs.	60,000	15 1/2"	29 1/2"	20 3/4"	12" x 14"	3	100
TSF-4050 (Floor Model)	40-50 lbs.	114,000	15 1/2"	30 1/2"	45 3/4"	14" x 14"	3	225
TSF-6575 (Floor Model)	65-75 lbs.	152,000	22 1/2"	34 3/4"	45 3/4"	18" x 18"	4	305



**MODEL# TSF-6575**

(shown with optional casters)



## COOL ZONE

Front sloping vessel bottom traps food particles and prevents carbonization in the fry zone. Reduces flavor transfer and extends oil life. Deeper vessel allows for extra depth oil level for frying larger products.

TSF-4050: 40 to 50 lbs. of fat capacity.  
TSF-6575: 65 to 75 lbs. of fat capacity.

All fryers are capable of high capacity and high production cooking.

High performance burners allows instant recovery at extreme peak periods of production.

Must specify type of gas and elevation if over 2000 ft. when ordering.

## FRYER ACCESSORIES:

Extra Baskets (priced per basket)  
Twin size for model TSF-4050 and TSF-25  
Twin size for model TSF-6575  
Full size for model TSF-4050  
Full size for model TSF-6575  
Casters, set of 4, (2) front locking  
Stainless Steel Joiner Strip  
Stainless Steel Tank Cover  
12" x 20" pan for dump station  
Stainless Steel oil drain pan  
Gas Quick Disconnect and flex hose with restraining device:  
3/4" N.P.T. x 48" Length  
3/4" N.P.T. x 60" Length  
Stainless Steel Spreader / Work Top  
12", 18", 24" wide  
Side Drain Board



**MODEL #TSF-4050**

(shown with optional casters)



# HEAVY DUTY FRYERS

Oil Capacity Lbs.	Total BTU	Width	Depth	Overall Height	Cooking Area	No. of Burners	Ship Wt. Lbs.
<b>TSF-15</b>		<b>COUNTER TOP</b>		<b>STAINLESS STEEL FRYPOT</b>			
15 LBS.	40,000	12"	29 1/2"	20 3/4"	10" X 12"	2	75
<b>TSF-25</b>							
25 LBS.	60,000	15 1/2"	29 1/2"	20 3/4"	12" X 14"	3	100
<b>TSF-4050</b>		<b>ONE POT</b>		<b>STAINLESS STEEL FRYPOT</b>			
40 LBS. - 50 lbs. (11-28)	114,000	15 1/2"	30 1/2"	45 3/4"	14" X 14"	3	225
<b>TSF-6575</b>		<b>ONE POT</b>		<b>STAINLESS STEEL FRYPOT</b>			
65 LBS. - 75 lbs. (11-28)	152,000	22 1/2"	34 1/4"	45 3/4"	18" X 18"	4	305

## COOL ZONE

- \*Front sloping vessel bottom traps food particles and prevents carbonization in the fry zone. Reduces flavor transfer and extends oil life.
- \*Deeper vessel allows for extra depth oil level for frying larger products.

\*TSF-4050: 40 to 50 lbs. of fat capacity.

\*TSF-6575: 65 to 75 lbs. of fat capacity.

All fryers are capable of high capacity and high production cooking.

- \*High performance burners allows instant recovery at extreme peak periods of production.

Must specify type of gas and elevation if over 2000 ft. when ordering.

## FRYER ACCESSORIES:

- Extra Baskets: (priced per basket)
- Twin size for model TSF-45 and TSF-25
- Twin size for model TSF-75
- Full size for model TSF-45
- Full size for model TSF-75
- Casters, set of 4, (2) front locking
- Stainless Steel Joiner Strip
- Stainless Steel Tank Cover
- 12" x 20" pan for dump station.
- Stainless Steel oil drain pan
- Gas Quick Disconnect and flex hose with restraining device:
- 3/4" N.P.T. x 48" Length
- 3/4" N.P.T. x 60" Length
- Stainless Steel Spreader / Work Top: 12, 18" wide.
- 24" wide
- Side Drain Board

**TRI-STAR**   
Premium Commercial Equipment

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TSI reserves the right to change materials and specifications without notice.