



Value • Performance • Quality

C SERIES COUNTERTOP FRYERS

Capable of high capacity and high production cooking.

High performance burners allows instant recovery at extreme peak periods of production. Deeper vessel allows for extra depth oil level for frying larger products. Front sloping vessel bottom traps food particles and prevents carbonization in the fry zone. Reduces flavor transfer and extends oil life.

Tube-Fired heating designed so oil rapidly heats to the set temperature due the extra heat transfer area around the tubes. Baffle/Diffuser designed for removable diffuser spreads heat to the tub walls for better and more efficient heat transfer. Superior to the open pot design on other fryers.

Design Features:

- Fryers are constructed of all stainless steel high quality construction, 16 gauge material.
- Durable double layer access door.
- The exterior is all stainless steel front, sides, door and gasket hanger/flue riser.
- Fryer baskets are twin chrome plated fryer baskets with cool grip plastic coated handles for operator safety and ease.
- Thermostatic controls adjusts from 200 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" NPT gas inlet in rear.
- Safety shut off system which shuts off 100% gas when temperature reaches the hi-limit.
- Large removable crumb screen made of tight mesh chrome plated under fry baskets.
- Drain Valve: 1 1/4" diameter for easy draining of oil.
- Legs are 4" high chrome plated adjustable legs.

Certifications



TSF-15



TSF-25

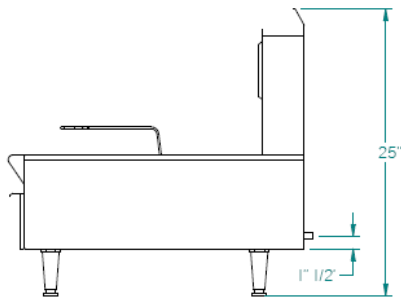
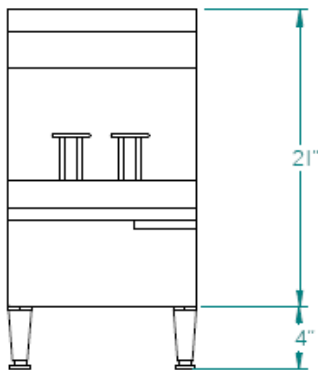
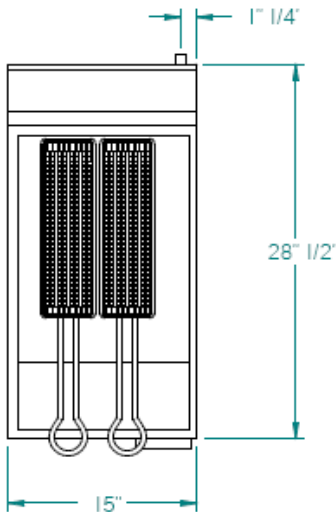
Options & Accessories

- Stainless Steel tank cover
- Stainless steel stands
- Quick disconnect and flexible gas hose
- Full and twin baskets available
- Side drain board
- 12" pan for dump station
- Stainless steel oil drip pan
- Joiner Strip: To connect two fryers and prevent oil seepage between the fryers or drain station



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PRODUCT SPECIFICATIONS

Construction:

The exterior is all stainless steel front, sides, door and gasket hanger/flue riser. Fryer baskets are twin chrome plated.

Gas Information:

Natural or LP

*Specify type of gas and elevation if over 2,000 ft.

Electrical Requirements:

Millivolt control system. No electrical hook up required.

Oil Capacity:

TSF-15C: 15 Lb Capacity, 40,000 BTU

TSF-25C: 25 Lb Capacity, 60,000 BTU

Cooking Area:

TSF-15C: 10" x 12"

TSF-25C: 12" x 14"

Overall Dimensions:

TSF-15C: 12"W x 29"D x 20 3/4" H

TSF-25C: 15 1/2"W x 29"D x 20 3/4" H

Weight:

TSF-15C: 75 Lbs.

TSF-25C: 100 Lbs.

Freight Class: 85