

EMPower Gas Fryer (23lt/40lbs) - 16"

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



169109 (AFRG16)

EMPower Restaurant Range
 fryer, gas, 85,000 BTU,
 40lbs (23 lt) with 6
 " adjustable, removable
 legs

Short Form Specification

Item No. _____

EMPower unit to be Electrolux Professional 40 lb (23 lt) Single Well Gas Fryer. EMPower unit has two high efficiency thermostatically controlled burners for a total power of 85,000BTU (25kW). Suitable for natural gas or propane gas. EMPower unit has deep drawn V-Shaped well. Interior of well with rounded corners for ease of cleaning. Oil drains through a tap positioned under the well. Control knobs provide smooth, continuous rotation from min to max. All major components can be accessed from the front of the appliance. Worktop in AISI 304 Stainless Steel. Front and side panels in Stainless Steel with Scotch Brite finish. Special heavy duty chrome plated knobs for durability and easy cleaning. Right-angled side edges to allow flush fitting between EMPower units. Supplied with 6" (150 mm) height adjustable, removable legs.

Main Features

- 100% safety pilot.
- All major components can be accessed from the top and front of the appliance for ease of maintenance.
- Control knobs provide smooth, continuous rotation.
- Deep drawn V-Shaped well.
- Front and side panels in Stainless Steel with Scotch Brite finish.
- Included Accessories: propane converter kit, pressure regulator and main shut off valve.
- Right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Special heavy duty chrome plated knobs for durability and easy cleaning.
- Suitable for natural gas or propane gas.
- Supplied with 6" (150 mm) height adjustable, removable legs.
- The configuration of bezels and knobs provides high level of protection against water infiltrations.
- Oil drains through a tap positioned under the well.
- Unit to be Electrolux Professional 40 lb (23 lt) Single Well Gas Fryer.
- Unit to have two high efficiency thermostatically controlled burners outside the well for a total power of 85,000 BTU (25 kW).
- In compliance with ETL Certification (UL & NSF).
- EnergyStar Approved.
- Configured for Natural Gas, LP Conversion Kit Included.

Construction

- Unit to have deep drawn V-Shaped well.
- Interior of well with rounded corners for ease of cleaning.
- Control knobs provide smooth, continuous rotation from min to max.
- All major components can be accessed from the front of the appliance for ease of maintenance.
- Worktop in AISI 304 Stainless Steel.
- Front and side panels in Stainless Steel with Scotch Brite finish.
- Special heavy duty chrome plated knobs for durability and easy cleaning.
- The configuration of bezels and knobs provides high level of protection against water infiltrations.
- Right-angled side edges to allow flush fitting between units.

Included Accessories

- 1 of EMPower 2 half size baskets for PNC 927223
 40lbs (23lt) gas fryer

Optional Accessories

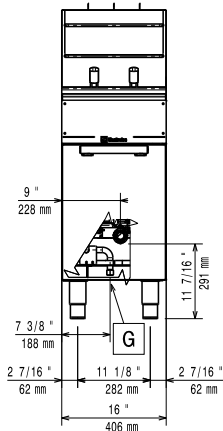
- Kit connecting bases - 2 plates and PNC 169041
 2 wheels - 1 with brake. Suitable for
 pasta cookers, open bases and
 convection oven base

APPROVAL: _____

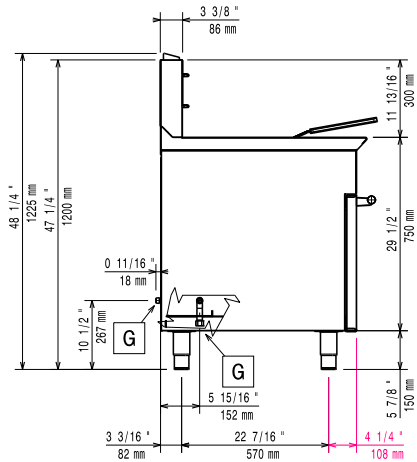


- EMPower back mounted rear shelf-spacer, 16" unit PNC 169097
- EMPower portioning shelf 12" PNC 169173
- EMPower portioning shelf 16" PNC 169174
- Kit 4 wheels - 2 swiveling with brake PNC 206135
- Fryer shield for EMPower fryer - left PNC 206441
- Fryer shield for EMPower fryer - right PNC 206442
- EMPower 2 half size baskets for 40lbs (23lt) gas fryer PNC 927223
- EMPower 1 full size baskets for 40lbs (23lt) gas fryer PNC 927226
- EMPower deflector for flour for 40lbs (23lt) gas fryer PNC 960645

Front



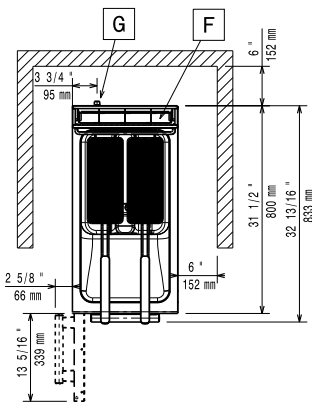
Side



EQ = Equipotential screw

G = Gas connection

Top


Gas
Gas Power:

169109 (AFRG16)

85000 Btu/hr (25 kW)

Gas Inlet:

1/2"

Key Information:
Net weight:

150 lbs (68 kg)

Shipping width:

18 1/2" (470 mm)

Shipping depth:

36 1/4" (920 mm)

Shipping height:

53 15/16" (1370 mm)

Shipping weight:

176 lbs (80 kg)

Shipping volume:

 0.6 m³

* The rear and side clearances shown on the diagram indicate the minimum distances recommended from the appliance to combustible surfaces.