



SELECTED MEDIUM-SIZE GAS OPEN FRYERS AT A GLANCE

MODEL	GAS INPUT (BTUs)	FAT CAPACITY	STANDARD FEATURES	AVAILABLE OPTIONS
Alto-Shaam FryTech ASF-75G 	120,000	73 lbs. maximum	Fat melt cycle; dual solid-state controls with countdown timers	Automatic basket lift; programmable memory to store up to 12 individual menu items
Frymaster FPH55	80,000	50 lbs.	Energy Star qualified; electronic ignition; centerline temperature sensor	Automatic basket lifts; multi-product computer
Henny Penny OFG-321	85,000	65 lbs.	Energy Star qualified; programmable controls for up to 12 cook cycles	Automatic basket lifts
Hobart HG65	150,000	65-70 lbs.	Five heat exchanger tubes; three control systems (millivolt, solid state or computer) available	User-selectable fat melt modes; automatic and manual select boilout modes
Keating 18 Incredible Frying Machine	118,000	68 lbs.	Electronic ignition; two digital display timers	Automatic basket lift; 2-inch drain valve
Pitco Solstice SG18S 	140,000	70-90 lbs.	Front 1 1/4-inch full port drain valve; reversible tube rack allows for adjustable fry depth	Triple baskets; solid state thermostat with melt cycle and matchless ignition
Vulcan GR65	150,000	65-70 lbs.	Three control systems (millivolt, solid state or computer) available	"KleenScreen" oil filtration system with one-touch filter pump