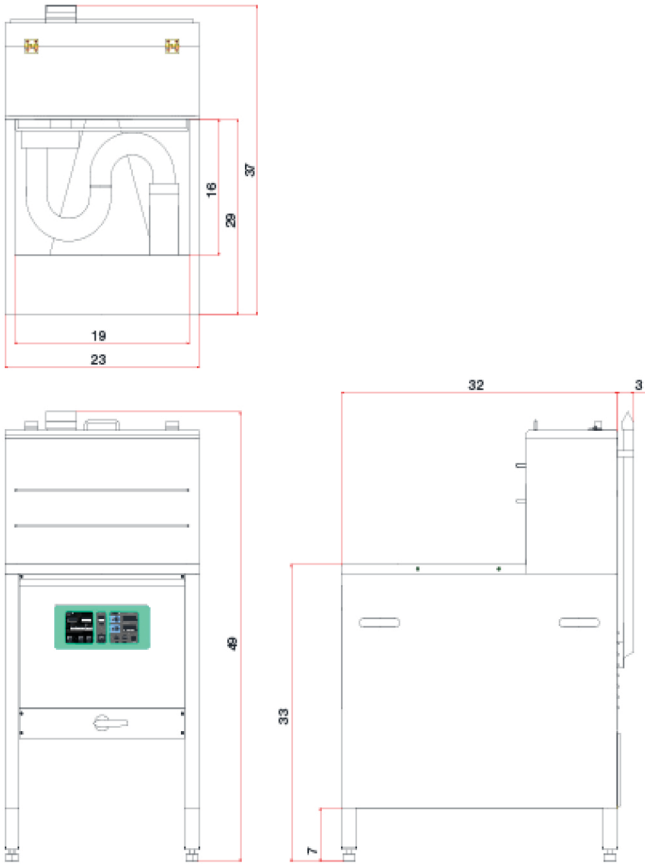


NATURAL GAS / LIQUID PROPANE COMMERCIAL DEEP FRYER WITH EZ FILTRATION

MH-EZ3B80



KEY FEATURES

- **OIL SAVINGS.** At least 30% frying oil savings compared to conventional deep fryers
- **LESS TRANS FATS.** 40% to 50% reduction of trans fats produced during frying
- **ENERGY SAVINGS.** At least 30% reduction on natural gas / liquid propane gas consumption compared to conventional deep fryers
- **ENVIRONMENT FRIENDLY.** Produce ZERO CO₂ emissions as from our metal fiber burners
- **ADVANCED HEATING ELEMENT.** Rapid heat up time and constant temperature control
- **EZ FILTRATION SYSTEM.** Push button system that's simple to use and used while cooking
- **SIMPLE CLEAN-UP.** Includes heavy-duty stainless steel oil disposal containers with wheels for convenient clean up
- **CONVENIENT SIDE TRAY.** Included stainless steel side tray for storing foods after the food has been fried
- **USER FRIENDLY & EFFICIENT.** Less downtime and labor hours needed. Easy operation and clean-up

SPECIFICATIONS

Oil Capacity (Lb)	80
No of Baskets	3
Total BTUs	120,000
Total BTU/hr	80,000
Temp Range (F°)	250° — 374°
Tank Size (L x W x H)	20.5" x 15" x 12.5"
Hose Connection	0.50"
Dimensions (L x W x H)	23" x 32.5" x 47.5"
Product Weight (Lb)	190

Power	220V 60Hz
Power Consumption	55 - 350W
Gas Consumption (LNG)	23.3KW (20,000Kcal/hr)
Gas Consumption (LPG)	23.3KW (1.67kg/hr)
ignition Method	Direct Ignition
Gas Connector	15A, Ø9.5
Safety Sensors	Flame Detection Gas Leak Prevention Overheating Prevention Voltage Overage Prevention



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