

Elite

The NEW name for VALUE
Elite 40 lb. Fryer



Elite

EFS-40 shown with optional casters

Elite...

Engineering **VALUE** into *economy* commercial cooking equipment

Elite 40 lb. Gas Fryers have a high efficiency, cast iron tube-fired heating system. A large heat transfer area rapidly heats oil to the desired temperature with a quick recovery response.

- Stainless steel frypot, flue, basket hanger, front and door
- Plain steel frypot is also available
- Available in Natural Gas and LP
- Full bottom chassis and plate mounted legs for added structural support

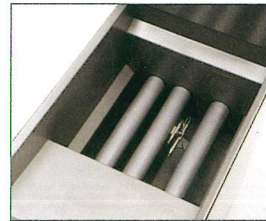


EFS-40 shown with optional casters



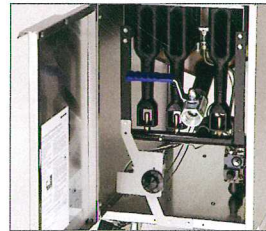
Fry Baskets...

- Large nickel plated fry baskets



Tube Fired System...

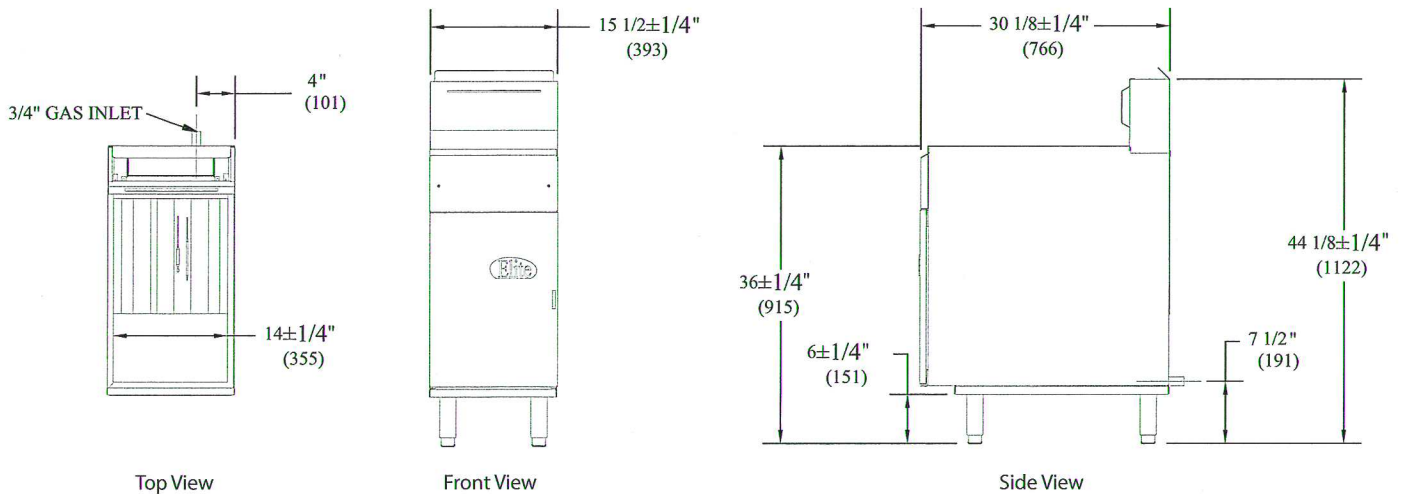
- Large heat transfer area
- Quickly heats oil to the desired temperature
- Faster recovery than open pot fryer models
- Full heat shield behind control panel
- Large cool zone
- Tube joint sections precision welded onto specially drawn frypot
- 1 1/4" (32) full port drain valve



Model	Description	Oil Capacity	Working Dimensions			Gas Output		Number of Burners	Ship Weight	
			Width	Depth	Frying Area	BTU	(KW)		(Kg)	Lbs
EFS-40	Stainless steel frypot	40 lbs.	15 1/2"	30"	14" x 14"	100,000	(29)	3	(100)	220
		22 liters	(394 mm)	(762 mm)	(356 x 356 mm)					
EFP-40	Plain steel frypot	40 lbs.	15 1/2"	30"	14" x 14"	100,000	(29)	3	(100)	220
		22 liters	(394 mm)	(762 mm)	(356 x 356 mm)					

Fryer Options:
Casters 6" (152), set of four

Dimensions: Elite Fryer



Commercial Cooking Equipment

For more information, visit www.eliteranges.com

Lit# EliteFryer 8/10

Elite's commitment to quality may mean a change in specification without notice.

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