



### FREE STANDING GAS FRYER - FOUR TUBE - NATURAL GAS

| Model | Product ID | Gas     | Capacity |
|-------|------------|---------|----------|
| KF4-N | 919596     | Natural | 50 LB    |

#### STANDARD FEATURES

- Peened stainless steel tank w/ smoothed out welds
- Stainless steel front, top ledge & header
- 1 1/4" ball type - full port drain
- Cool zone in fry tank
- Built in flue deflector
- Efficient (30,000) BTU heat exchange tubes w/ high heat baffles
- Double rod stainless steel basket hanger
- Stainless steel door w/ door stabilizer
- Smooth finish, high grade G90 galvanized sides & back
- (2) nickel-chrome wire mesh fry baskets red plastic coated handles
- Invensys thermostat - 200°F to 400°F
- Auto reset high limit
- 6" adjustable legs
- Full foam zone
- Heavy construction

#### ACCESSORIES

- Non-adjustable casters
- Stainless steel tank covers
- Flame guard

#### WARRANTY

Kintera Gas Cooking Equipment is warranted to be free from defects in material and workmanship under normal use and service for a period of 1 year from the date of original purchase.



**KF4-N**

#### SPECIFICATIONS

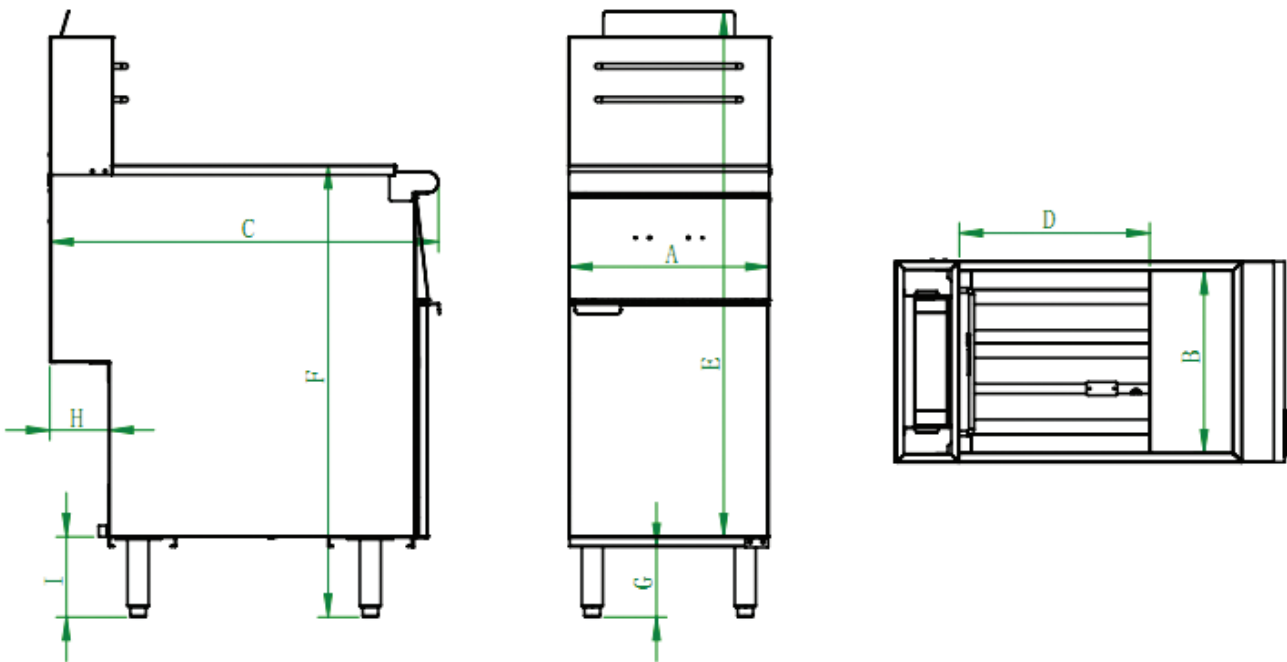
The fry tank is a peened all stainless steel tank with an efficient high heat baffle system, cool zone and a 1 1/4" full port drain valve. The front and door are stainless steel. Two fry baskets are included with red plastic coated handles. Millivolt thermostat allows a temperature range of 200°F to 400°F. A back-up safety hi-limit control shuts the fryer down if shortening exceeds the maximum temperature. The thermostat, gas valve and hi-limit are Invensys/Robertshaw parts.



### IMPORTANT INFORMATION

- An internal pressure regulator is provided with fryer. No external pressure regulator is required.
- 3/4" NPT (19mm) rear gas connection.
- This fryer is **not field convertible**, please order gas specific.
- Requires a 6" clearance on the sides and rear to combustible surfaces.
- Requires a 16" clearance to open top burner units or any open flames.

| Model        | Product ID | Width   |     | Depth    |     | Overall Height | Working Height |          |    |          | Gas Connection |         | Total BTU/HR | Crated Weight |
|--------------|------------|---------|-----|----------|-----|----------------|----------------|----------|----|----------|----------------|---------|--------------|---------------|
|              |            | A       | B   | C        | D   | E + G          | E              | F        | G  | H        | I              |         |              |               |
| <b>KF4-N</b> | 919596     | 15 1/2" | 14" | 30 3/10" | 14" | 53 1/5"        | 47 1/5"        | 34 7/10" | 6" | 4 17/32" | 6 5/8"         | 120,000 | 183 lbs      |               |



| Model        | Product ID | Burners | Gas Types | Manifold Pressure | Number of Heat Tubes | Rate Rate BTU/HR | Total BTU/HR | Orifice Size |
|--------------|------------|---------|-----------|-------------------|----------------------|------------------|--------------|--------------|
| <b>KF4-N</b> | 919596     | Main    | Natural   | 4" W.C.           | 4                    | 30,000           | 120,000      | #39          |

\* Minimum supply pressure is 4" W.C. for natural gas and 10" W.C. for propane.

\*\* Orifice sizes are for units installed at altitudes between 0 and 2,000 feet above sea level.