

100% manufactured from raw materials to provide the best cooking experience, a high standard of quality, and the highest durability in its class to meet the needs of a commercial kitchen.

**CONSULTANT / CONTRACTOR NOTES:**

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## 5 Tube Gas Fryers

# FGF75N

### Standard Features:

#### FRYER

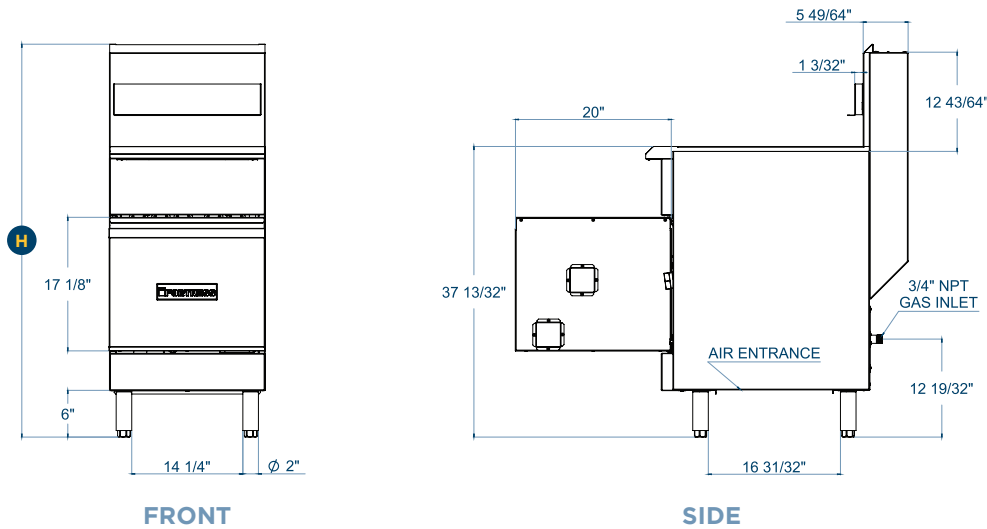
- Tank - stainless steel providing durability for a high production output.
- 1 1/4" Full port drain valve for fast draining.
- Cabinet - Stainless steel front, door and sides.
- Millivolt Thermostat, 200°F - 400°F
- 1 year limited warranty, parts and labor
- High-Temperature safety limit switch.
- Thermo-Safety pilot with built-in regulator.
- Separate Manual gas shutoffs, for front servicing.
- Heavy-duty cast iron burners.
- Tubes constructed of heavy gauge metal.
- Heavy gauge deflector system providing a quicker recovery time.

#### STANDARD ACCESSORIES

- 2 heavy nickel plated baskets.
- Unique stainless steel crumb screen with handles.
- Drain Line Cleanout rod.
- Drainpipe extension.
- Removable stainless steel basket hanger requires no tools.
- 6" Adjustable chrome-plated legs.
- Fully assembled flue.

# FGF75N

## 5 Tube Gas Fryers



### SPECIFICATIONS

- Manifold pressure is 4" W.C. (Natural Gas) or 10" W.C. (Propane Gas).
- 3/4" NPT rear gas connection and pressure regulator for both natural gas and propane.
- Check the altitude specifications above 2,000 ft.

Models	Exterior Product Dimensions & Weight						Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H)	Tank's Width (TW)	Tank's Depth (TD)	Weight	Width	Depth	Height	Weight
FGF75N	20"	33 45/64"	48 27/64"	18"	18"	157 lb	26 37/64"	35 7/16"	58 17/64"	209 lb

### UTILITY INFORMATION

Models	Burners	GAS SUPPLY					
		PROPANE GAS		NATURAL GAS		Manifold Pressure	
		kcal/h	BTU/h	kcal/h	BTU/h	Propane Gas	Natural Gas
FGF75N	5	37,800	150,000	37,800	150,000	10" W.C	4" W.C

### INSTALLATION INSTRUCTIONS

A pressure regulator sized for this unit is included. The gas line connecting to the range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, [www.NFPA.org](http://www.NFPA.org). When writing, refer to NFPA No. 96.4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, [www.AGA.org](http://www.AGA.org)

**\*NOTE:** In line with its policy to continually improve its product, Fortress™ reserves the right to change materials and specifications without notice.

- Specify the type of gas when ordering.
- Specify altitude when above 2,000 feet.