



EQUIPMENT

FREE STANDING GAS FRYERS F-3P, F-4P & F-5P



SPECIFICATIONS

Powerline Model F-3P, F-4P, and F-5P are floor standing 3, 4 or 5 tube fryers in 35, 55 and 85 pound capacities. The fry tank is a peened all stainless steel tank with an efficient high heat battle system, cool zone and a 1 1/4" full port drain valve. Door is supported for extra strength with a welded magnet and reversable door handle. Two fry baskets are included with red plastic coated handles. 1millivolt 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.

Model	Capacity
F-3P	35 LB
F-4P	55 LB
F-5P	85 LB

GAS SHALL BE:

- ☐ Natural Gas
- ☐ Propane

STANDARD FEATURES

- Peened Stainless Steel tank with smoothed out welds
- Stainless Steel Front sides and full door liner: top ledge and 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 with high heat baffles: 3, 4 and 5 tube fryers available
- Double Rod Stainless Steel Basket Hanger
- Stainless Steel door with door stabilizer
- Smooth Finish, High Grade G90 galvanized sides and back
- Two nickel chrome wire mesh fry baskets - Red Plastic Coated Handles
- Invensys Thermostat - 200°F to 400°F
- Auto reset high limit
- 6 inch adjustable legs
- Full foam zone
- Heavy construction; shipping weight 200 lb
- Welded door magnet
- Recessed door handle
- Warranty: 1 year parts

OPTIONAL

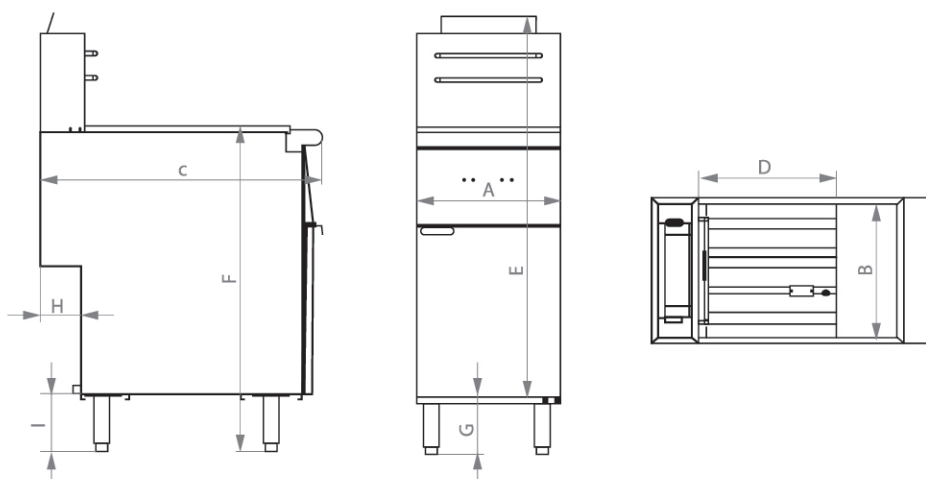
- Non adjustable casters
- Stainless Steel Tank Covers

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IMPORTANT INFORMATION:

- A combination vave with pressure regulator is provided with this unit,
Natural Gas 6.0" (152.4 mm) W.C.
Propane Gas 12.0" (304.8 mm) W.C.
- This fryer is not intended and should never be installed for home use and is manufactured with approvals for commercial installation only
- Requires a 6" (152mm) clearance on the sides and rear to combustibile surfaces.
- Requires a 16" (407mm) minimal clearance to open top burner units or any open flames.
- Pressure regulator is provided in the combination valve; Pressure for Natural Gas 6" and Propane 12"
- Adequate ventilation and fire protection system for Commercial application of deep fat frying systems is required.
- Gas connection is 3/4" NPT (19mm) rear gas connection

Model	Width (in)		Depth (in)		Height (in)			Gas Connection (in)		Total Power/kw	Crated Weight (lbs.)
	A	B	C	D	E	F	G	H	I		
F3-P	15.5"	14.0"	30.3"	14.0"	47.2"	34.7"	6.0"	4.2"	7.0"	24	169
F4-P	15.5"	14.0"	30.3"	14.0"	47.2"	34.7"	6.0"	4.2"	7.0"	32	183
F5-P	21.0"	18.0"	34.3"	18.0"	47.2"	34.7"	6.0"	4.2"	7.0"	40	209



GAS SUPPLY AND BURNER INFORMATION

Supply pressure should be a minimum of 6" W.C. for Natural Gas and 12" W.C. for propane. The fryer comes with 3/4" NPT male connector on a 1/2" pipe, allowing you to connect with either a 3/4" or 1/2" NPT female connector.

Model	Gas Type	Manifold Pressure	Number of heat tubes	Power/KW per Burner	Total POWER/KW	Orifice Size
F3-P	PROPANE	2800Pa	3	8	24	1.3 mm
F4-P	PROPANE	2800Pa	4	8	32	1.3 mm
F5-P	PROPANE	2800Pa	5	8	40	1.3 mm

Minimum supply pressure is 6" W.C. for natural gas and 12" W.C. for propane. Orifice sizes are for units installed at altitudes between 0 and 2000 feet above sea level.



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