



## **Gas Donut Fryers**

**Standard Pilot Or Electronic Ignition** 

## FRYERS WITH STANDARD PILOT

- · Stainless steel tube fired kettle.
- · Stainless steel cabinet and door.
- Stainless steel full height backsplash.
- Stainless steel adj. drain tray/cover.
- Stainless steel legs with adjustable, leveling bolt down flanged feet.
- · Exterior drain valve control.
- · Donut cutter mounting bracket.
- Extra sensitive eye level combination thermostat/thermometer.
- Magnetic millivolt gas valve.
- Safety high limit cut out.
- Standing pilot ignition.
- No electrical power is needed to operate these fryers.
- Available in propane.

## FRYERS WITH ELECTRONIC IGNITION

- Stainless steel tube fired kettle.
- Stainless steel cabinet and door.
- Stainless steel full height backsplash.
- Stainless steel adj. drain tray/cover.
- Stainless steel legs with adjustable, leveling bolt down flanged feet.
- Exterior drain valve control.
- Electronic ignition.
- Donut cutter mounting bracket.
- Available in propane.
- · Safety high limit cut out.
- · Highly sensitive easy to use controls.





MFE-ADF24-G-BA Shown



MFE-ADF34-G-BA Shown



Shown With Optional Filter, Submerger, Donut Dropper And Cradle

Model	Dimensions	BTU/HR Gas Connection	Electrical Requirements	Frying Area Oil Capacity	Production Output	Approx. Ship Weight
MFE-ADF20-G (20" x 20")	26"W x 36"D x 60"H TRAY OPEN 47" WIDE	55,000 BTU/HR 1/2"NPT	N/A	20"x 20" 80 LBS.	60-75 DOZEN PER HOUR AT 90 SECONDS FRY TIME	300 LBS.
MFE-ADF26-G (18" x 26")	24"W x 42"D x 60"H TRAY OPEN 43" WIDE	55,000 BTU/HR 1/2"NPT	N/A	18"x 26" 85 LBS.	65-80 DOZEN PER HOUR AT 90 SECONDS FRY TIME	300 LBS.
MFE-ADF24-G (24" x 24")	30"W x 40"D x 60"H TRAY OPEN 55" WIDE	80,000 BTU/HR 1/2"NPT	N/A	24"x 24" 100 LBS.	80-100 DOZEN PER HOUR AT 90 SECONDS FRY TIME	325 LBS.
MFE-ADF34-G (24" x 34")	40"W x 40"D x 60"H TRAY OPEN 74" WIDE	120,000 BTU/HR 1/2"NPT	N/A	24"x 34" 195 LBS.	130-50 DOZEN PER HOUR AT 90 SECONDS FRY TIME	400 LBS.
MFE-ADF20-G-BA (20" x 20")	26"W x 36"D x 60"H TRAY OPEN 47" WIDE	55,000 BTU/HR 1/2"NPT	120 VAC Standard 208/240 VAC Optional	20"x 20" 80 LBS.	60-75 DOZEN PER HOUR AT 90 SECONDS FRY TIME	300 LBS.
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