



Commercial Fryers



USFF-400



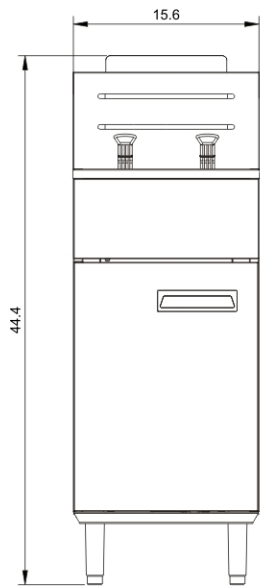
USFF-500

Standard Features

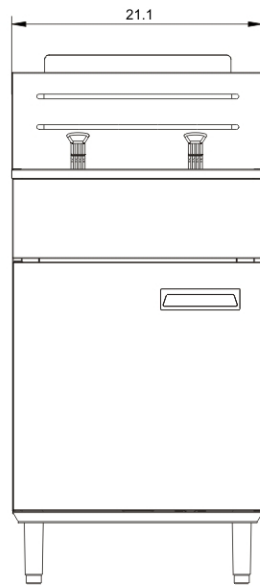
- Durable stainless steel structure, corrosion-resistant and easy to clean
- Heavy duty burners, with a stable flame, standby pilots
- Safety valve with automatic voltage stabilizing functions
- Imported high quality thermostat, temperature control between 93°C-205°C / 200°F-400°F
- Self-reset high temperature limiting device
- Nickel plated baskets/includes wire mesh crumb screen
- Oil cooling zone seated in the bottom of the tank, to avoid influence of food residue
- Adjustable stainless steel legs

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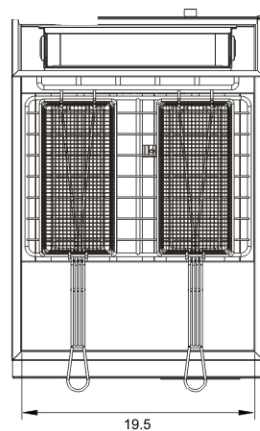
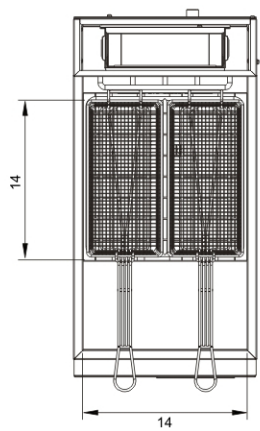
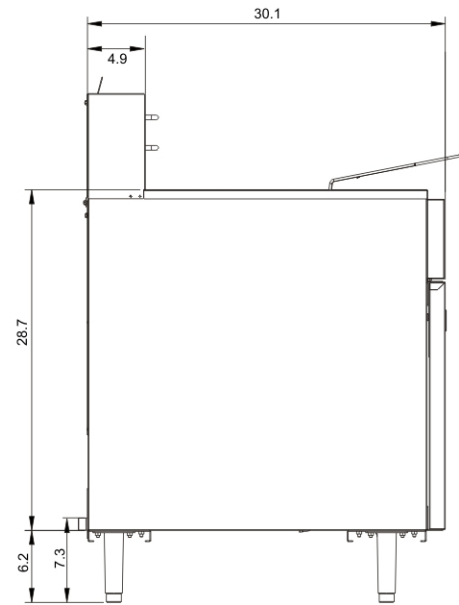
Plan View



USFF-300/400



USFF-500



Conforms to ANSI
STD Z83.11b-2009(2011)
Certified to CSA
STD 1.8b-2009(2011)
Conforms to NSF/ANSI STD.4

Specifications

Model	Burners and Control Method	Gas type	Intake-tube pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Nozzle No.	Net weight (LBS)
USFF-300	3 Burners Independent Manual control	NG	4	34,000	102,000	#36	134.5
		LP	10	30,000	90,000	#52	
USFF-400	4 Burners Independent Manual control	NG	4	34,000	136,000	#36	145.5
		LP	10	30,000	120,000	#52	
USFF-500	5 Burners Independent Manual control	NG	4	34,000	170,000	#36	165.3
		LP	10	30,000	150,000	#52	