Supreme Products International, LLC
2653 Austin Highway
San Antonio, TX 78218
855.427.6273
www.sproductsintl.com

Publication Date: 07-17-17
Form # GUSTRY40

Model #:

FRY40N / FRY40P

Gas Deep Fryer



FEATURES

- 90,000 BTU
- Natural Gas or LP models available
- Stainless steel front, top ledge and header
- Stainless steel dual wall front access door (field reversible)
- Fully welded stainless steel fry tank
- Integral fry vat cold zone below tube burners promotes longer oil life and better tasting food when properly used and maintained
- Heat exchange tubes with high heat baffles
- Easily lite & durable standing pilot with stand-by mode if fryer is idle to deliver energy efficient
- High temperature vat cleaning brush

Made in China

This tube-fired gas fryer has a thermostat that maintains selected temperature automatically between 200°F and 400°F. The temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit to help maintain safety as well.

The fryer's welded tank, with an extra smooth peened finish, ensures easy cleaning. Long-lasting are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency. The fryer's standing pilot light design provides a ready flame when heat is required.

Warranty	Product Dimensions	Power Specifications	Cord Specifications	Certifications
	Length: 15.5” **Depth:** 30.5” **Height:** 47.2” **Weight:** 200 lbs.	**Volts:** n/a **Watts:** **Amps:**	**NEMA Type:** n/a **Length:**	

Disclaimer: Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While we exercise good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

GUSTO® is a registered trademark of Supreme Products International, LLC; San Antonio, TX

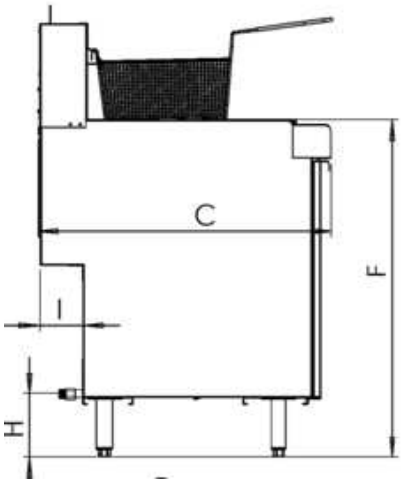
Supreme Products International, LLC
2653 Austin Highway
San Antonio, TX 78218
855.427.6273
www.sproductsintl.com

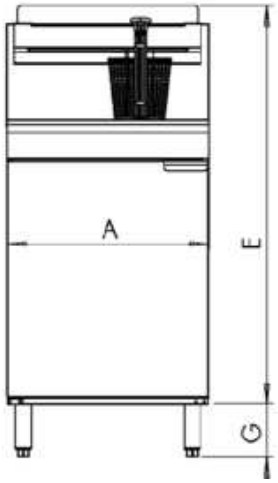
Publication Date: 07/17/17
Form # GUSFRY40

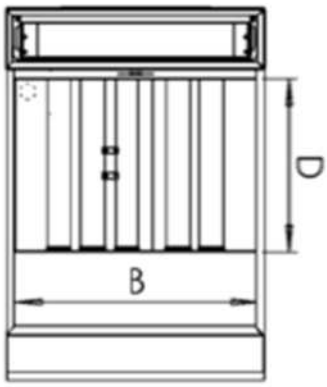
Model #:

FRY40N / FRY40P

Gas Deep Fryer







Model	Width(in)		Depth (in)		Height (in)		Gas Connection (in)			Total BTU/hr
	A	B	C	D	E	F	G	H	I	
GUSFRY40N/P	15.5	14	30.3	14	47.2	34.7	6	7	4.2	90,000

Supply pressure should be a t minimum of 4" W.C. for natural gas or 10" W.C. for propane. The fryer comes with 3/4" NPT male connector on a 1/2" pipe, allowing you to connect with either 3/4" or 1/2" female connector.

Commercial Duty 3rd Party Approvals:

C ETL US LISTED Intertek 5004906

ETL SANITATION LISTED Intertek

Conforms to ANSI STD Z83. 11-2016,
Certified to CSA STD 1.8-2016
Conforms to NSF/ANSI Std.4

Disclaimer: Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While we exercise good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

GUSTO® is a registered trademark of Supreme Products International, LLC; San Antonio, TX