



FRY-4GAL-S

Key Features:

- American sourced 12 gauge steel provides excellent durability, heat distribution, and longevity.
- 70% reduction in oil usage extends cooking oil reducing the frequency to change.
- High temp charcoal enamel ensures corrosion protection and designed to withstand extreme temperatures.
- High Pressure Regulator with Brass Control Valve offers precision and safety.
- 2.5" built in thermometer with precise temperature monitoring for crispy deliciousness every time.
- Engineered design 90,000 BTU square tube-shaped burner quickly leads to faster heating of oil and quicker cooking times.

Specifications:

- Dimensions: 30.5"x39.5"x29"
- Weight: 103 pounds
- Shipping Dimensions: 20"x40"x24"
- Part Number: FRY-4GAL-S
- Lifetime Warranty



FRY-6GAL-S

Key Features:

- American sourced 12-gauge steel provides excellent durability, heat distribution, and longevity.
- 70% reduction in oil usage extends cooking oil reducing the frequency to change.
- High temp charcoal enamel ensures corrosion protection and designed to withstand extreme temperatures.
- High Pressure Regulator with Brass Control Valve offers precision and safety.
- 2.5" built in thermometer with precise temperature monitoring for crispy deliciousness every time.
- Engineered design 90,000 BTU square tube-shaped burner quickly leads to faster heating of oil and quicker cooking times.
- Fits a 12lb turkey.

Specifications:

- Dimensions: 30.5"x39.5"x29"
- Weight: 112 pounds
- Shipping Dimensions: 20"x40"x24"
- Part Number: FRY-6GAL-S
- Lifetime Warranty