



Project Name: _____

Location: _____

Item #: _____

Qty: _____

Adcraft Double Deep Fryer, 16 lb Capacity, in Stainless Steel

DF12L2S



Enhance your kitchen's efficiency with the Adcraft Double Deep Fryer, crafted for consistent performance in professional settings. Made from high-quality SUS430 and SUS304 stainless steel, it offers superior durability and heat retention. With a capacity of 16 pounds per hour per tank, it meets the demands of busy kitchens. Operating within a temperature range of 125° to 370°F, it ensures precise frying results. The manual ignition and thermostatic control enhance usability, while easy-to-clean components simplify maintenance.

Features and Construction

- Crafted from SUS430 and SUS304 stainless steel for durability
- Operates on 208-240V with a NEMA 6-15P plug type
- Features a manual ignition and thermostatic control
- Offers a 16-pound capacity for high-volume frying
- Freestanding design for versatile kitchen placement
- Engineered for electric use, enhancing safety and efficiency
- Energy-efficient electric design reduces operational costs
- Temperature range from 125° to 370° for versatile cooking

Electric

208-240V / 2700-3600W / 15A per tank
Cord Length (Inches): 59"
Plug Type: NEMA 6-15P
Cord set included

NEMA 6-15P



3rd Party Approvals



Intertek

Warranty (USA Only)

Protected by Admiral Craft Equipment Corporation's one-year limited warranty

Contact Admiral Craft Equipment for details at 1-877-672-7740



Included Components

- 2 Covers, 2 Fryer Baskets, Tank

Capacity

- Pounds: 16 lbs of oil per tank

Temperature

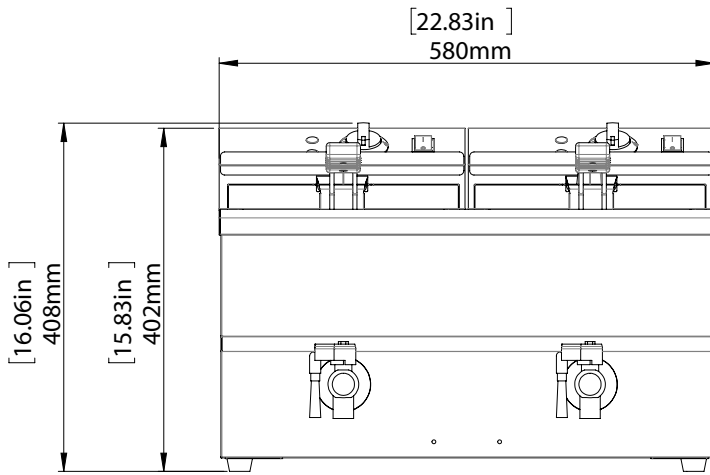
- Temperature Range (Fahrenheit): 125° - 370°



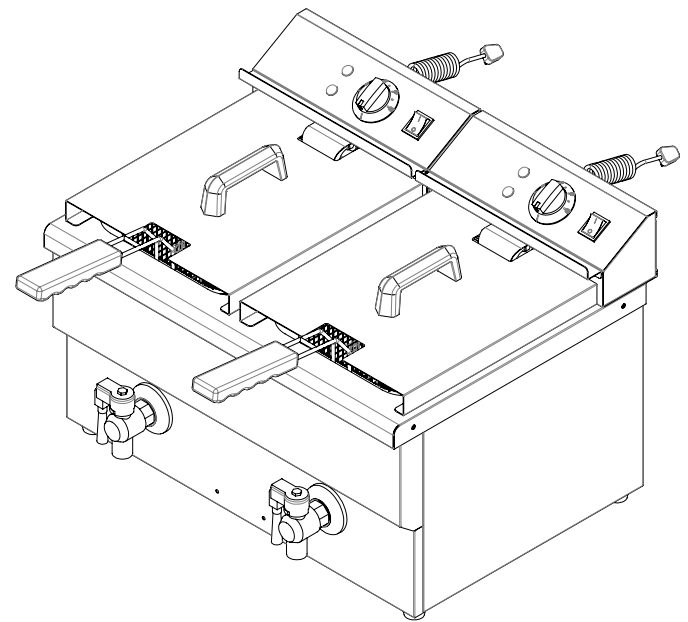
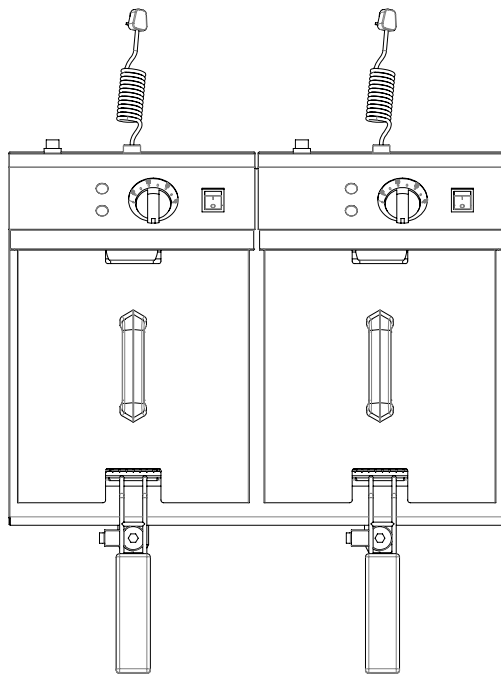
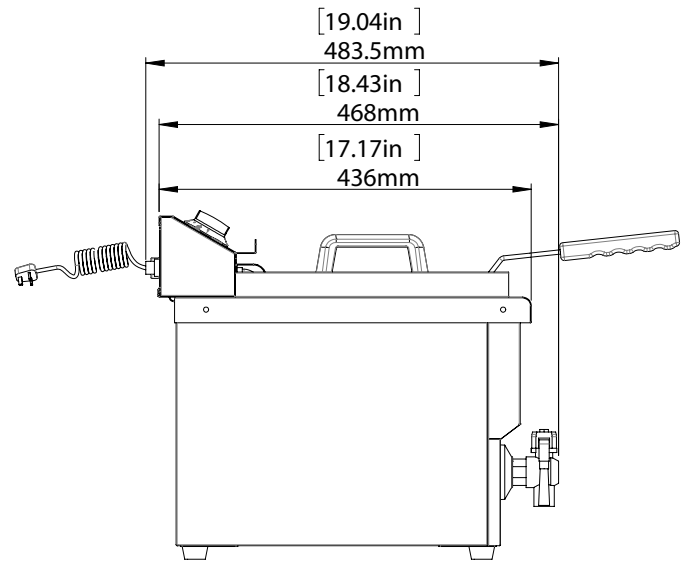
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FRONT



SIDE



TOP

Electric

Control Type	Oil Capacity (lbs)	Volume Capacity	Assembled Dimensions L x W x H (in)	Package Dimensions L x W x H (in)	Item Weight (lb)	Shipping Weight (lb)
Thermostatic	16 lbs of oil per tank	8L of oil per tank	19.04" x 22.83" x 16.06"	22.00" x 25.20" x 18.90"	17.5	19.0

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