



Project \_\_\_\_\_

Item # \_\_\_\_\_

Quantity \_\_\_\_\_



## Gas Deep Fryers - Floor Use

**Models: NGGF-40-NG / NGGF-40-LP**  
**NGGF-50-NG / NGGF-50-LP**  
**NGGF-70-NG / NGGF-70-LP**

Spectrum free-standing gas deep fryers are designed with durable stainless steel construction and smooth encasement for easy cleaning. Available in 3 capacities and either natural gas or propane ready, these units are equipped with a snap action thermostat ensuring a fast recovery to desired temperature.

### Standard Features

- ◆ Stainless steel front, sides, top
  - ◆ Welded stainless steel tank
  - ◆ Heavy-duty burners with standing flame, standby pilots
  - ◆ High quality thermostat maintains select temperature automatically between 200°F (93°C) to 400°F (204°C)
  - ◆ Oil cooling zone in bottom of tank captures food particles and extends oil life
  - ◆ Safety valve with an automatic voltage stabilizing function
  - ◆ Self-reset high temperature limiting device
  - ◆ 2 nickel-plated baskets with coated handles standard
  - ◆ Wire mesh crumb screen and basket hanger standard
  - ◆ 3/4" NPT rear gas connection with regulator
  - ◆ Casters standard, (2) locking and (2) non-locking
- ◆ 5 year tank-only warranty, 1 year parts & labor warranty



Adjustable feet optional

### Options & Accessories

FFBN-2	Winco Prime French Fryer Bagger, Dual Handles, NSF
DRG-10	Stainless Steel Dredge - 10 oz
HFC-375	KATTEX Quick Slice French Fry Cutter - 3/8" Cut
CST-KIT	Caster Kit for NGGF
ADJFOOT-KIT	Foot Kit for NGGF
GF-CLNKIT	Fryer Tank Cleaning Kit
TNK-CVR	Tank Cover for NGGF-40 & NGGF-50
TNK-CVR70	Tank Cover for NGGF-70
CNT-STP	Connecting Strip for NGGF-40 & NGGF-50
CNT-STP70	Connecting Strip for NGGF-70
SFSG-2018	Stainless Fryer Splash Guard, Universal

Visit [www.wincous.com](http://www.wincous.com) for a wide range of fryer accessories



NGGF-Series

### For California Customers



**WARNING:** Cancer and Reproductive Harm - [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)

Winco®

[www.wincous.com](http://www.wincous.com)

**New Jersey Headquarters & Distribution Center**  
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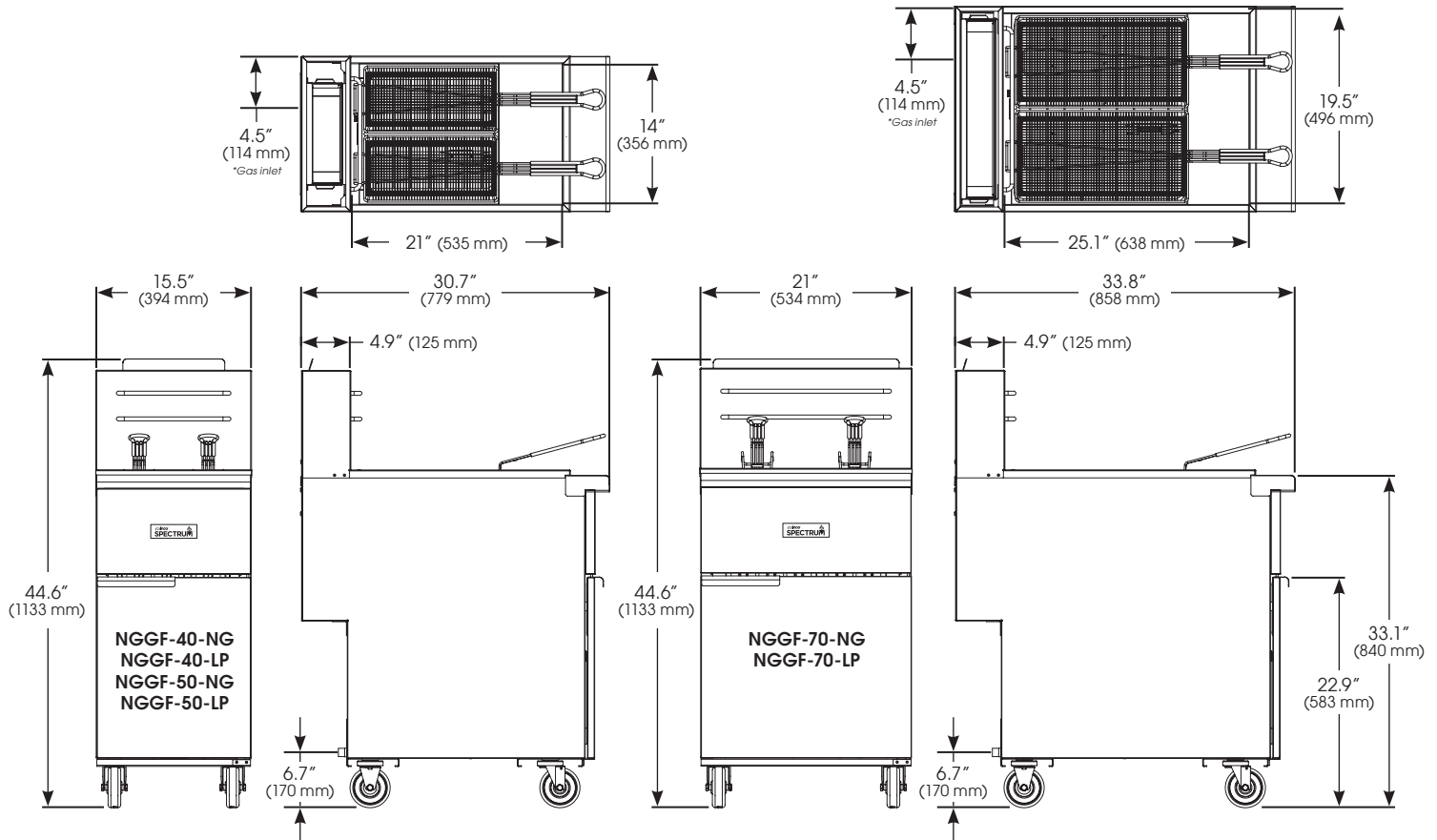
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## Gas Deep Fryers - Floor Use

**Models:** NGGF-40-NG / NGGF-50-NG / NGGF-70-NG  
NGGF-40-LP / NGGF-50-LP / NGGF-70-LP



MODEL	DESCRIPTION	# OF BURNERS	TOTAL BTU	OIL CAPACITY	UNIT DIMENSIONS	NET WEIGHT	SHIPPING DIMENSIONS	SHIP WEIGHT
NGGF-40-NG	40lb, 3-tube, Natural Gas	3	90,000	35-40 lbs 17-20 liters	15.5" x 30.7" x 44.6" (394 x 779 x 1133 mm)	125.7 lbs (57 kg)	16.6" x 32.3" x 33.5" (420 x 820 x 850 mm)	145 lbs (66 kg)
NGGF-40-LP	40lb, 3-tube, Liquid Propane							
NGGF-50-NG	50lb, 4-tube, Natural Gas	4	120,000	40-50 lbs 20-23 liters	15.5" x 30.7" x 44.6" (394 x 779 x 1133 mm)	138.6 lbs (63 kg)	16.6" x 32.3" x 33.5" (420 x 820 x 850 mm)	156 lbs (71 kg)
NGGF-50-LP	50lb, 4-tube, Liquid Propane							
NGGF-70-NG	70lb, 5-tube, Natural Gas	5	150,000	75-80 lbs 36-42 liters	21" x 33.8" x 44.6" (534 x 858 x 1133 mm)	182.6 lbs (83 kg)	22.5" x 36.3" x 33.5" (570 x 920 x 850 mm)	204 lbs (93 kg)
NGGF-70-LP	70lb, 5-tube, Liquid Propane							

### Gas Requirements and Information

- Natural or LP gas main supply required
- 3/4" NPT male connection, all units supplied with natural gas and convertible LP gas regulator

### THESE UNITS ARE SUITABLE FOR INSTALLATION ON NON-COMBUSTIBLE SURFACE(S) ONLY.

**Combustible clearances:** 6" sides (152mm) / 6" rear (152mm) / 4" floor (102mm)

**Noncombustible clearances:** 0" sides (0mm) / 6" rear (152mm) / 4" floor (102mm)

### Product Specs Gas Deep Fryers

The Gas Deep Fryers models NGGF-40-NG / NGGF-40-LP / NGGF-50-NG / NGGF-50-LP / NGGF-70-NG / NGGF-70-LP as manufactured by Winco®, Lodi, NJ 07644.

The Gas Deep Fryers shall be rated at 30,000 BTU per burner. Units are constructed of stainless steel front, sides, and top with welded stainless steel tank, heavy-duty burners with standing flame, standby pilots, includes 2 nickel-plated fry baskets with coated handles and casters (2 locking and 2 non-locking). High quality thermostat maintains select temperature automatically between 200°F (93°C) to 400°F (204°C). Oil cooling zone in bottom of tank captures food particles and extends oil life. Safety valve with an automatic voltage stabilizing self-reset high temperature limiting device. 3/4" NPT rear gas connection with regulator.

CSA listed for commercial and indoor use.

Warranty consists of 5 year tank-only and one year parts and labor.

Winco®

www.winco.us.com

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