

# BLACK DIAMOND®

Project Name: \_\_\_\_\_

Location: \_\_\_\_\_

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

Qty: \_\_\_\_\_

## Black Diamond Energy Star Gas Deep Fryer, 35 lb, 65,000 BTU, in Stainless Steel

### BDGF-ES35/NG



The Black Diamond Energy Star Gas Deep Fryer is engineered for high-volume kitchens, combining efficiency, durability, and generous 35 lb oil capacity to meet robust commercial needs. Constructed from resilient 16-gauge stainless steel, it withstands the rigors of frequent use while delivering reliable performance with a powerful 65,000 BTU output. The thermostat range of 200°F to 400°F ensures precise frying for consistent, crisp results across a variety of menu items. Automatic shut-off adds safety, and the unit includes a one-year warranty on parts and labor plus a five-year warranty on the stainless steel fry pot for added peace of mind.

### FEATURES AND CONSTRUCTION

- Best-in-class, energy-efficient design with Energy Star Certification
- Built for durability, the 16-gauge stainless steel tank and housing withstand repeated heavy-duty use in high-output kitchens
- Delivers a powerful 65,000 BTU output for energy-efficient, rapid heat-up and recovery
- Features three reliable burners designed for even heat distribution and high performance
- Manual controls provide straightforward and responsive operation for consistent results
- Configured for natural gas operation to support high-volume commercial kitchens
- Freestanding installation with adjustable 6-inch legs for flexibility and easy placement
- Standing pilot light provides reliable ignition, with automatic shut-off at excess temperature for safety
- Set up for use with natural gas (NG)

### FRYER ACCESSORIES (OPTIONAL)

- Stainless Steel Cover
- Joiner Strips
- Splash Guard
- Fryer baskets available in a variety of sizes

### 3RD PARTY APPROVALS



### WARRANTY (USA / CANADA)

One (1) Year Limited Warranty on Parts and Labor, Five (5) Year Warranty on Stainless Steel Fry Tank

Contact us for details at 1.877.368.2797



### INCLUDED COMPONENTS

- (4) Casters
- (2) Baskets
- (1) Basket Support Rack
- (1) Basket Hanging Plate
- (1) Oil Drainage Extension Pipe

### TEMPERATURE

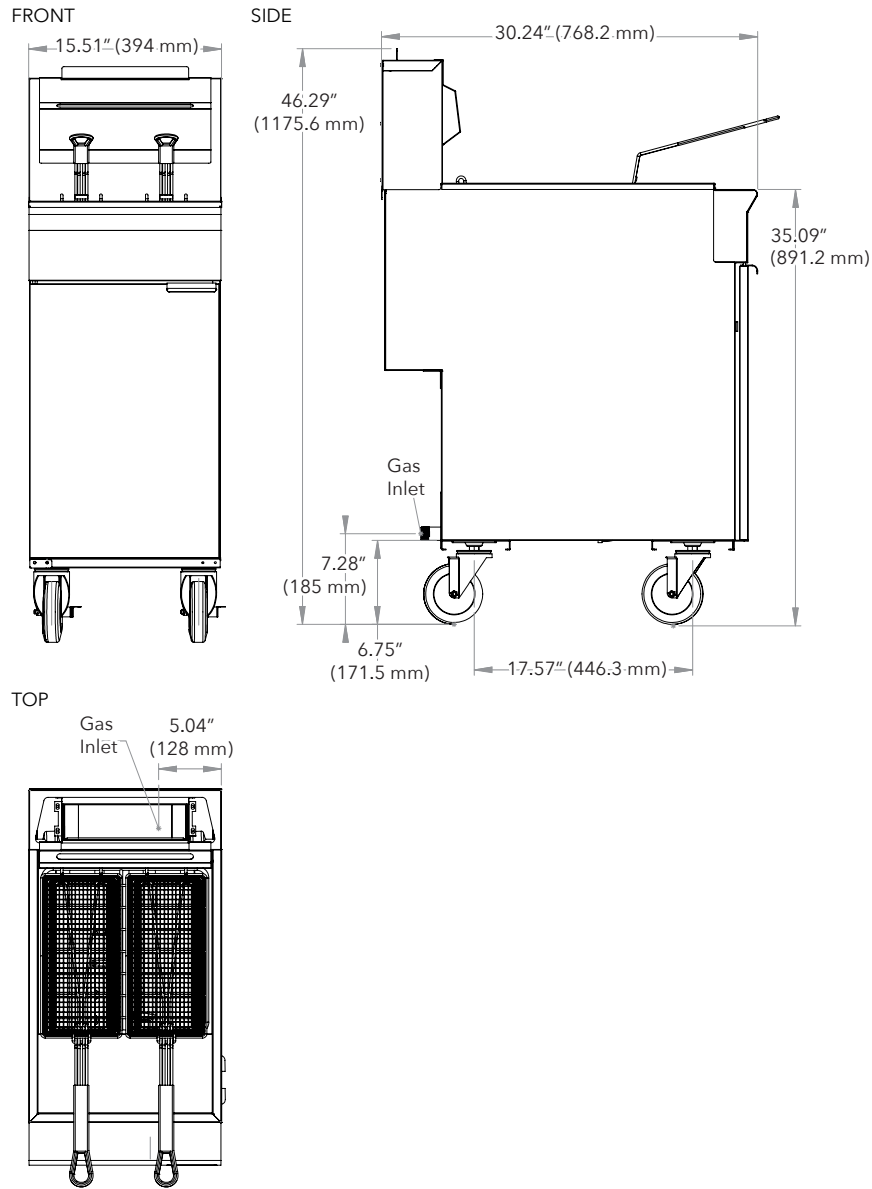
Overall Temperature (Fahrenheit):

- Minimum: 200° - Maximum: 400°F



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**BDGF-ES35/NG**



## Gas

| Capacity (lbs. of oil) | Temperature Range (Fahrenheit) | BTU / Hour | Assembled Dimensions (in) | Item Weight (lbs) | Shipping Weight (lbs) |
|------------------------|--------------------------------|------------|---------------------------|-------------------|-----------------------|
| 35 lb                  | 200° - 400°                    | 65000      | 30.24" x 15.51" x 46.29"  | 134.2             | 154.0                 |

## ADDITIONAL INFORMATION

- Electricity not needed.
- Liquid Propane (LP) or Natural Gas (NG) units available. Field convertible from LP to NG and vice versa.
- Minimum supply pressure is 4" W.C. for natural gas and 10" W.C. for propane.
- Gas powered appliances must always be indoors, under an approved exhaust system with grease removal filters and a fire protection system.

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