



HOBART SALES & SERVICE, INC
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MODELS:

- EGF 300

STANDARD FEATURES:

- Natural or propane gas
- Removable flue, cost saving due to different metal than fry tank; cost saving for replacement tank
- Full pressure blasted (peened) fry tank eliminates weld marks and weld excess
- Easy to clean tank
- Full port 1 1/4" drain value for faster draining
- Door with magnet welded door frame, recessed handle that will not interfere with operations and reinforced interior panels



- Basket hanger
- Cooking depth superior to most competitors in the market
- Recessed back panel that allows fryer to be placed against the wall with gas connection pipe

OPTIONAL ACCESSORIES:

- Casters

FRYER FEATURES III