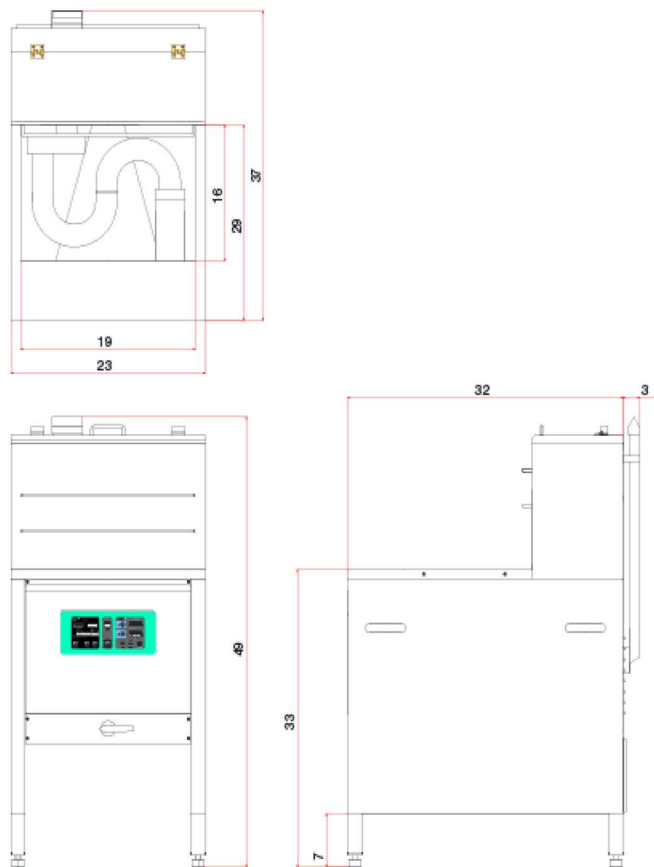


NATURAL GAS / LIQUID PROPANE COMMERCIAL DEEP FRYER WITH EZ FILTRATION

MH-EZ3B-80



KEY FEATURES

OIL SAVINGS

Achieve up to **30% reduction in frying oil usage** compared to conventional deep fryers—maximizing performance while minimizing operating costs.

ENERGY SAVINGS

Engineered for efficiency, our system delivers **at least 30% savings on natural gas or propane** consumption—helping reduce utility expenses without compromising output.

ENVIRONMENTALLY CONSCIOUS

Our **Metal Fiber Burner System** ensures complete gas combustion with **near-zero carbon emissions**, fostering a cleaner, safer, and more efficient kitchen environment.

ADVANCED HEATING TECHNOLOGY

Experience **rapid heat-up times** and **precise temperature control** that maintain consistent frying conditions for high-quality results every time.

EZ FILTRATION SYSTEM

Our push-button **real-time filtration** system allows for continuous oil maintenance—**even during cooking**—enhancing oil life and food quality with minimal effort.

EFFORTLESS CLEAN-UP

Includes **durable, wheeled stainless steel oil containers** for easy, mess-free disposal and faster end-of-day maintenance.

INTEGRATED SIDE TRAY

Equipped with a **stainless steel side tray** for convenient staging and resting of freshly fried foods—improving workflow and prep space.

DESIGNED FOR OPERATORS

Built for **ease and efficiency**, reducing downtime and labor hours through **intuitive operation** and **streamlined maintenance**.

SPECIFICATIONS

Oil Capacity (Lb)	80
No of Baskets	3
Total BTU/hr	65,000
Temp Range (F°)	250° — 374°
Tank Size (L x W x H)	20.5" x 15" x 12.5"
Hose Connection	0.50"
Dimensions (L x W x H)	23" x 32.5" x 47.5"
Product Weight (Lb)	190

Power	220V 60Hz 15A
Power Consumption	55 - 350W
Gas Consumption (LNG)	23.3KW (20,000Kcal/hr)
Gas Consumption (LPG)	23.3KW (1.67kg/hr)
ignition Method	Direct Ignition
Gas Connector	Ø9.5
Safety Sensors	Flame Detection Gas Leak Prevention Overheating Prevention Voltage Overage Prevention



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